



ST JOHN'S COLLEGE  
UNIVERSITY OF CAMBRIDGE

Email: [catering@joh.cam.ac.uk](mailto:catering@joh.cam.ac.uk)

Tel: +44 (0)1223 338615

Web: [www.joh.cam.ac.uk](http://www.joh.cam.ac.uk)

## Finger Bite Menu

Please choose 2 items from each of Meat, Fish and Vegetarian and 1 dessert.  
Dishes marked \*\* can be served Warm or Cold and those marked \* warmed only

### Vegetarian

Pumpkin, feta and oregano tart \*\* (GF)  
Assorted chilled vegetarian sushi and soy sauce ((Ve, GF)  
Crispy mozzarella sticks \*  
Caponata on seeded bread, pine nuts, heritage tomatoes \*\* (Ve)  
Vegetarian sausage roll \*\*

### Meat

Pork belly squares, with sticky sesame & soya \* (GF)  
St John's sausage roll \*\*  
Smoked cheddar and smoked bacon muffins  
Beef slider, ketchup & cornichons \*  
Buffalo wings, Franks® hot sauce  
Mini pork pies \*\*

### Fish

Smoked salmon and spinach pinwheel \*\*  
Thai haddock fish cake with lemongrass mayonnaise \*  
Tomato cone with classic prawn cocktail  
Goujons of plaice, fresh tartare sauce

### Desserts

Chocolate brownie  
Lemon tart  
Mini éclairs  
Bakewell slice

Please contact us with any queries or requests regarding allergens, we can often adapt dishes when needed.

We can cater for most dietary requirements if we are advised at least two weeks before your event.

There may be a surcharge.

Please note food is prepared in an environment where nuts are present.

All meals are prepared using the finest and freshest local produce and include seasonal herbs from the College gardens wherever possible.

V- Vegetarian Ve- Vegan GF-Gluten Free



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## **The Deli Buffet**

Basket of fresh breads

Marinated olives

Cornichons & sweet pickled onions

Roasted peppers

Sun dried tomatoes

Hummus & tzatziki and pitta bread

Dolmades

Charred & chopped spiced broccoli salad

Simple Salad items

Platter of Chapel & Swan smoked fish

Selection of cooked & cured meats

Dressings, Olive Oil & Balsamic Vinegar

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## Buffet Menu

Please choose 2 Vegetarian, 1 Meat, 1 Fish, and 1 Dessert from the below lists of dishes.  
Dishes marked \*\* can be served Hot or Cold and those marked \* Hot only  
All buffet desserts are served with British and Irish artisanal Cheeses

### Vegetarian

Carrot, spinach & onion bhaji Wellington \*\*  
Spinach & goats' cheese en-croute \*\*  
Courgette & carrot coconut noodles, crisp onions, coriander \*\* (Ve, GF)  
Rigatoni pasta, creamy sun blushed tomatoes, herby parmesan \*\*  
Aubergine teriyaki bowl \*\* (Ve, GF)  
Steamed new potatoes with butter or dressing (GF)  
Udon noodles, soya beans, bok choy, tahini tofu,  
cinnamon red cabbage & avocado, miso mushroom dressing \* (GF)  
Feta Greek salad (GF)  
Soya bean, radish Buddha bowl (GF)

### Meat

Chilli con carne, saffron rice & sour cream \* (GF)  
Norfolk beef, minestrone meatballs, focaccia \*  
Classic shepherd's pie, bubble & squeak mash topping \* (GF)  
Chicken, chorizo, chickpea in tomato stew with gremolata \* (GF)  
Chicken cobb salad \*\* (GF)

### Fish

Tuna steak, Niçoise salad \*\* (GF)  
Moroccan prawn curry, mini naan, coriander rice \*  
Ramen Rice noodles, teriyaki salmon \* (GF)  
Cod Buddha bowl \* (GF)  
Chapel & Swan smoked salmon, giant couscous, roasted cauliflower, pomegranate,  
fresh herbs & shredded sweet potato

### Desserts

Chocolate brownie  
Lemon tart  
Mini éclairs  
Bakewell slice

### British and Irish artisanal cheeses

grapes, peeled celery, water biscuits

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