



Hall



Viewed by some as the most magnificent Hall within the Colleges of Cambridge, this splendid room is housed in a 16th century building with an impressive hammerbeam roof and fine old linen fold paneling. It is ideal for large receptions; sit down lunches, dinners, wedding parties, buffets or other events. The Hall can seat up to 250 and we can cater up to a maximum of 280 for receptions and stand up buffets and 200 for Sit down buffets.

Wordsworth Room



This attractive first floor dining room which is 450-year-old where William Wordsworth lived when he was an undergraduate in the 1780's and he described the room in his autobiographical poem "The Prelude". The room is ideally suited for functions between 20 and maximum of 50 sitting down, or up to 60 for stand up buffets or receptions. It has its own adjacent cloakroom attached.

Parsons Room



Steeped in history, this room is named after Charles Parsons, the well-known engineer. Its intimate setting lends itself for smaller dinner parties, seating up to a maximum of 16 people or 20 for buffets or receptions.

Old Music Room



Situated in First Court, the ground floor Old Music Room, which originally was a teaching room for students, is the ideal venue for pre lunch or dinner drinks and canapé receptions. The room can also be used for stand up finger buffets for up to 60 guests.

Stand Up Finger Buffet

(Select any **SIX** items and **ONE** dessert)

£31.00 per person

Vegetarian/Vegan

Herb Panisse with vegan harissa yoghurt

Allergens: S / SU

Asparagus, goats curd and sorrel tartlet

Allergens: E / G wheat / M

Caramelised onion and thyme tart fine, semi dried cherry tomato

Allergens: G wheat

Sweet potato, feta and sun-dried tomato frittata

Allergens: E / M / SU

Meat

Mini Yorkshire puddings filled with braised beef cheek and horseradish

Allergens: G wheat / E / M / C / SU

Chicken cashew satay skewers

Allergens: N cashew / SU

Tempura belly pork, sriracha sauce, pickled cucumber

Allergens S / SU

Miniature Croque monsieur

(Smoked ham, gruyere cheese, Dijon mustard mayonnaise)

Allergens: G wheat / M / MU

Hoisin duck filo parcels with soy and honey dip

Allergens: G wheat / S / SU

Fish

Crab and avocado brioche bun with plum tomato

Allergens: G wheat / CRU / M

Smoked haddock and Oglesfield cheese fishcake

Allergens: G wheat / F / E / M / SU

Caribbean cured cod fritters, green chilli and paprika mayo

Allergens: F / G wheat / E

Smoked salmon rillettes, seeded toast, dill, cornichon and lemon

Allergens: F / G wheat rye / M / S

Desserts

Platters of prepared fruits

Miniature summer berry pavlova with passionfruit cream

Allergens: E / M / SU

White chocolate and raspberry cream eclairs

Allergens: E / G wheat / M

Cherry kirschenmichel cake

Allergens: G wheat / E / M

Allergen Guide

C – Celery, G-Gluten, CRU-Crustaceans, E-Eggs, F-Fish, L-Lupin, M-Milk, MOL-Molluscs

MU-Mustard, N-Nuts, P-Peanuts, SE-Sesame, SU-Sulphur Dioxide S-Soya

(V) – Vegetarian (VG) – Vegan

Sit Down Buffet Menu

Sit Down Buffet menu is inclusive of assorted breads and fresh filter coffee or tea
(Select any **FIVE** dishes, **TWO** Salads plus a dessert)

Dishes can be adapted to allow for a Stand-up Bowl food event

£46.75 per person

Vegetarian/Vegan

Sweet potato, feta and sun-dried tomato frittata

Allergens: E / M / SU

Breaded spiced tofu finger with pico de gallo

Allergens: S / G wheat / SU

Beetroot and spinach falafel with tzataiki

Allergens: S / M / SU

Southern fried cauliflower wings with barbecue dressing

Allergens: G wheat / MU / S / SU

Vegan chili empanada, tomato relish

Allergens: G wheat / C / SU

Tandoori vegetable skewers, vegan saffron yoghurt

Allergens: S / MU

Meat

Miniature Yorkshire puddings filled with braised beef cheek
red onion confit and horseradish

Allergens: G wheat / E / M / C / SU

Chicken cashew satay skewers

Allergens: N cashew / SU

Hoisin duck filo parcels with soy and honey dip

Allergens: G wheat / S / SU

Ham hock rillettes en crouete with gribiche dressing

Allergens: SU / E / MU / SU / G wheat

Char sui belly pork, pickled vegetables

Allergens: SU

Fish

Tempura squid and prawns, sriracha mayonnaise, stir fried bok choi and baby corn

Allergens: MOL / CRU / G wheat / S / SU

Crab and avocado brioche bun with plum tomato

Allergens: G wheat / CRU / M

Smoked haddock and Oglefield cheese fishcake

Allergens: G wheat / F / E / M / SU

Cajun mackerel fillet, corn tortilla, sweetcorn and red pepper relish

Allergens: F / SU

Smoked salmon rillettes, seeded toast, dill, cornichon and lemon

Allergens: F / G wheat rye / M / SU

Assorted Salads

Rainbow slaw with sweetcorn, red cabbage and spiced pumpkin seeds

Allergens: E / MU

Sweet potato, quinoa and pomegranate salad with vegan mint yoghurt dressing

Allergens: C / S / SU

Heritage tomato, rainbow radish and bocconcini mozzarella with balsamic syrup

Allergens: M / SU

Roast Mediterranean vegetables with mixed olives, crumbled feta cheese and basil

Allergens: SU / M

Avocado, asparagus and cucumber salad with salsa verde

Allergens: SU

Chick pea, sumac roast squash and pepper salad, harissa and coriander dressing

Desserts

Platters of prepared fruits

Miniature summer berry pavlova with passionfruit cream

Allergens: E / M / SU

White chocolate and raspberry cream eclairs

Allergens: E / G wheat / M

Chocolate and chilli pots with churros

Allergens: M / S / G wheat

Blueberry and lemon curd muffins

Allergens: G wheat / M / E / SU

Cherry kirschenmichel cake

Allergens: G wheat / E / M

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