RECEPTION AND CANAPÉ MENU
2023-2024

Email: catering@joh.cam.ac.uk
Tel: +44 (0)1223 338615
Web: www.joh.cam.ac.uk
The 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 panelling. It is ideal for large receptions, sit down lunches, dinners, wedding parties, buffets or other events. The Hall can seat up to 250 in comfort and we can cater up to a maximum of 280 for receptions and stand up buffets.

The Wordsworth Room

This attractive 450 year old room was 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 50 people sitting down, or up to 60 for stand up buffets or receptions. It has its own adjacent cloakroom attached.

The 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 a maximum of 20 for buffets or receptions.

Old Music Room

Situated in First Court, the 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.
Please choose either three or six canapés to complete your selection

**Hot served Canapés:**

**Vegetarian/Vegan**

Potato and chive latkes with garlic vegan yoghurt (VE)
  **Allergens:** (SU, S, MU)

Beetroot falafel, guacamole and sun-blushed tomato (VE)
  **Allergens:** (SE, SU, MU)

Tarragon and Somerset brie arancini with salsa verde (V)
  **Allergens:** (C, M, SU, MU)

Tartine of artichoke, black olive and creamed red pepper (VE)
  **Allergens:** (G-wheat, S, SU)

**Fish**

Smoked mackerel fishcakes with soured cream
  **Allergens:** (F, SU, M)

Spiced scallop, crisp tortilla, avocado and crisp chili
  **Allergens:** (MOL, G-wheat, M, SU)

Smoked haddock, Welsh rarebit tarts
  **Allergens:** (F, M, E, G-wheat, and SU)

Prawn pakora with saffron and coriander yoghurt
  **Allergens:** (CRU, MU, SU, M)

**Meat**

Venison and potato pasty, fig jam
  **Allergens:** (G-wheat, M, E, SU, MU, C)

Beef sirloin and aubergine skewer with soy and sesame glaze
  **Allergens:** (S, SE, SU)

Crisp pork belly squares, sous vide pineapple and red chili
  **Allergens:** (C, SU)

Morcilla and green pistachio sausage rolls with spiced tomato sauce
  **Allergens:** (N-pistachio, C, SU, G-wheat, M, and E)

**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- Soy

(V) – Vegetarian (VE) – Vegan
Cold served Canapés:

Vegetarian/Vegan
Thyme scone, baron bigod cheese and orchard fruit chutney
Allergens: (G-wheat, M, SU, MU, E)

Goat’s cheese and walnut cheesecake, truffle honey
Allergens: (M, E, N-walnut)

Coronation tofu with golden sultana and crisp toast (VG)
Allergens: (S, SU, G-wheat, MU)

Caraway biscuit, whipped vegan feta, pickled walnut (VG)
Allergens: (G-wheat, N-walnut)

Fish
Smoked trout, cream cheese and egg roulade
Allergens: (F, M, E)

Crab, caper and red pepper crostini
Allergens: (CRU, G-wheat, SU)

Beetroot cured salmon blinis with caviar and chive
Allergens: (F, SU, G-wheat, M, and E)

Tartare of tuna, black sesame and lime, sweet potato crisp
Allergens : (F, SU, SE, MU)

Meat
Bresaola, griddled aubergine and dolce latte roulade
Allergens: (M, E)

Confit pork shoulder, bramley apple and crisp pancetta
Allergens: (GF) (C, SU)

Smoked duck breast, gingerbread, shaved fennel
Allergens: (M, E, G-wheat)

Morcilla sausage roll with sweet fig ketchup
Allergens: (G-wheat, E, M, SU, and MU)

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(V) – Vegetarian (VG) – Vegan

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. 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.
**Nibbles:**

Baskets of Fitzbillies breads  
**Allergens:** (G-wheat, oats, rye, M, E, S, SE)

Salt and pepper roasted nuts  
**Allergens:** (N)

Vegetable crisps  
**Allergens:** (V)

Kalamata olives and sun-blushed tomato  
**Allergens:** (SU)

Wasabi peas and chilli bites

(Please select any 3 items)

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Catering and Hospitality Department
St John’s College
Cambridge CB2 1TP
tel: 01223 338615
e-mail: catering@joh.cam.ac.uk
website: www.joh.cam.ac.uk/hospitality
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