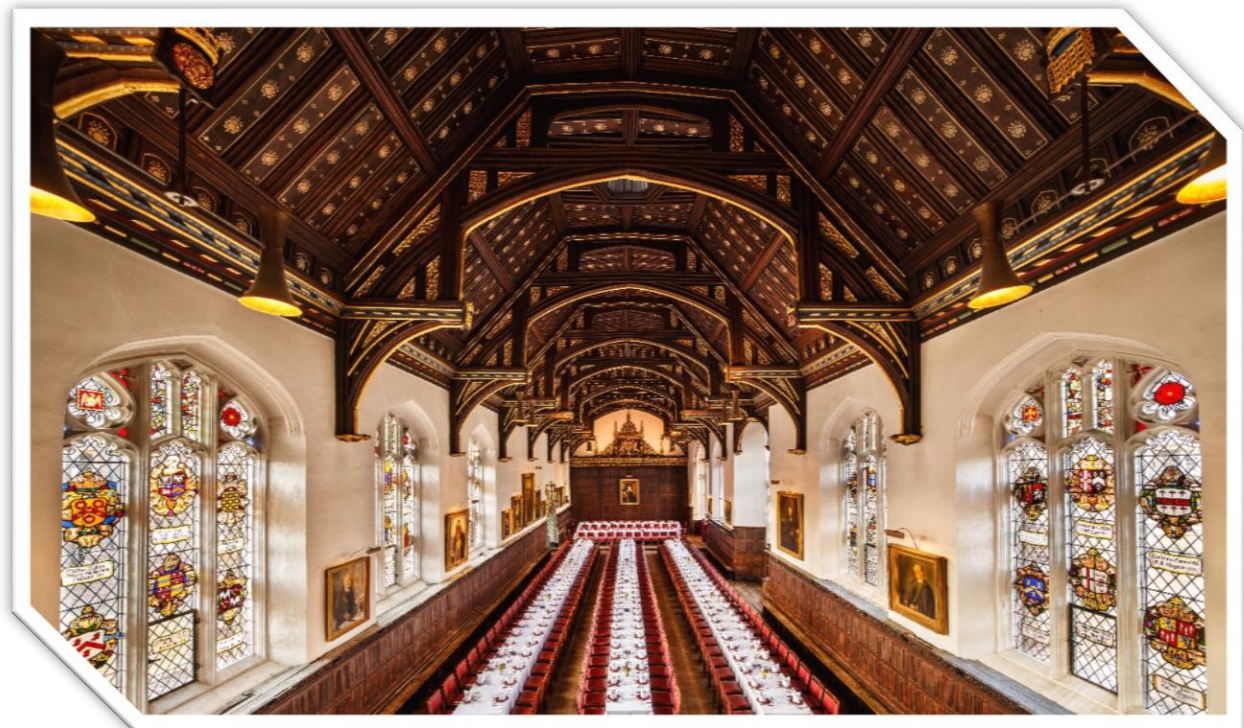




ST JOHN'S COLLEGE  
UNIVERSITY OF CAMBRIDGE

## RECEPTION AND CANAPÉ MENU 2023-2024



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)

## 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-Molloucs,  
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)**

### **Allergen Guide**

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MU-Mustard, N-Nuts, P-Peanuts, SE-Sesame, SU-Sulphur Dioxide S-Soy  
(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 (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](mailto:catering@joh.cam.ac.uk)

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

September 2023

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