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Christmas Menu

Starters

Butternut Squash & Hazelnut Crumb (v)
Beetroot, Goats' Curd, Pear, Toasted Pine Nut, Baby Chard (V)
Chapel & Swan Smoked Salmon, Soda Bread, Capers & Lemon
Chicken Liver Parfait, Brioche, Damson Jam
Ginger, Lime & Chilli Dressed Crab with Coconut & Watermelon

Main Course

Roast Turkey with Newmarket Sausages
Cranberry Stuffing, Turkey Jus
Wild Mushroom & Butternut Squash Gnocchi
with Tarragon Cream Sauce and Truffle (v)
Carrot & Onion Bhaji Wellington, Lemon Puy Lentils, Pine Nut Vinaigrette (v)
Salmon en-Croûte with Nutmeg, Cream Cheese and Spinach
Braised blade of beef, Local Ale Chestnut Mushroom Jus and Gruyere Croûte
All Main course are served with appropriate vegetables and accompaniments

Dessert

Christmas Pudding with Brandy Butter and Vanilla Cream
Cambridge Burnt Cream with Shortbread
Chocolate Hazelnut Delice & Raspberry Sorbet
Duck Egg, Lemon Meringue Tart
Sticky Toffee Pudding Butterscotch Sauce, Vanilla Ice Cream
Coffee and assorted Teas served with Warm Mince Pies

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