

Dining in Style

1st April to 31st September 2018



ST JOHN'S COLLEGE
UNIVERSITY OF CAMBRIDGE

- Rooms Available
- General Information
- Receptions/Canapés
- Sandwiches and Others
- Stand Up Finger Buffets
- Hot or Cold Stand Up Buffets
- Sit Down Buffets
- Soups
- Starters
- Fish Courses
- Sorbets
- Main Courses - Roast
- Main Courses - General
- Vegetarian Starters
- Vegetarian Main Courses
- Desserts
- Savoury/Artisan British & Irish Cheeses
- Children's Menu
- Booking Form
- Terms and Conditions
- Tariff



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 and dinners, wedding parties, buffets or other events.

The Hall can seat up to 300 in comfort and we can cater up to a maximum of 300 for receptions and buffets. In the warmer months the backs may be used for drink receptions prior to your lunch or dinner.

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 these rooms 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 16 people or a maximum of 28 for buffets or receptions.

Old Music Room

Situated in First Court, the Old Music Room, which originally was a teaching room for the students, is the ideal venue for drinks receptions and light finger buffets for up to 60 guests.



General Information

1st April to 30th September 2018
DINING IN STYLE

The minimum numbers for Dining are 10, this is the minimum charge.

All staff have been fully trained in Allergy Management and we have an allergy audit every year. In August 2018 we are fully allergies accredited. **If you have queries on allergies or any other dietary needs, please let a member of staff know when booking/organising your event.**



We have been awarded 2 stars by the Sustainable Restaurant Association. **This is in relation to our sourcing policy, staff welfare training, and the protection of the environment.**

We have a Sustainable Food Policy and Food Waste Policy.

We only used plant base disposables (when required) and plant based cleaning materials which is much better for the environment.

We are Active members of Meet Cambridge and the Cambridge Chamber of Commerce.

We also completed the SRA (Food Made Good) case study at the end of 2015 and attended the awards in London in March 2016.

We have won Apprentice of the Year twice in the last four years with our Chef Apprentices at Westminster Kingsway College, London.

We also carry out Food Hygiene Training for all staff and staff attend various courses throughout the year on different levels of food safety. We also work closely with TUCO (The University Catering Organisation) Visit Britain and China Britain Business Council.

During the summer months we operate an advanced booking system for Bed and Breakfast accommodation and you can book via the St John's College website, in Hospitality, then Bed and Breakfast, or via speedybookers.



The following canapés are ideally suited to have with pre-luncheon or pre-dinner drinks. When booking a function please enquire about making use of the College Grounds in which to hold your pre-luncheon or pre-dinner reception. Some canapés are served warm.

(a) A selection of meat, fish and vegetarian canapés
(three canapés per cover) *see list below*

(b) A selection of meat, fish and vegetarian canapés
(six canapés per cover) *see list below*

List of Canapés

Gougère with Aged Comte Cheese (v)
Mini Bacon Quiche Tarts
Ratatouille Samosas (v) *(served warm)*
Ogen Melon with Italian Cured Ham
Mini Devilled Crab Cakes with Tomato Remoulade
Water Chestnuts wrapped in Bacon *(served warm)*
Fennel, Marinated Feta and Olive Skewer
Thai Beef Salad in Rice Paper Rolls
Porcini Arancini *(mushroom rice balls)* (v)
Mini Baked Potatoes with Chorizo and Avocado Crema
Mini Classic Prawn Cocktail on a Chinese Soup Spoon
Plum Tomatoes, Cheddar Gorge Cheese and Basil on Sticks (v)
Silver Beet Rolls filled with Chickpeas (v)
Pumpernickel with Pinney's of Orford Smoked Scottish Salmon
Chilled Spiced Chickpea Soup with an Avocado Salsa *(in shot glasses)*
Cabbage Rolls served with Ginger, Waterchestnuts, Shiitake Mushrooms with Kombu Dip
Tandoori Chicken Rolls (GF)
Cherry Tomatoes filled with Goat's Cheese
Mini Spinach, Raisin and Pine Nut Pasties (v)
Emmental, English Brie and Serrano Ham Croquettes
Lincolnshire Sausage, Preserved Tomato and Thyme
Pigs in Blankets *(served warm)*
Tiny Honey and Mustard Roast Chicken Quiche with
Heritage Roast Tomatoes and Parsley
Tiny Potato Cakes with Mustard Mayonnaise and
Pinneys of Orford Smoked Mackerel

**When booking, please ask about allergen ingredients
that may be contained in any of the canapés**

(V) = Vegetarian
(GF) = Gluten Free

Option 1. Sandwiches

Pinney's of Orford Smoked Scottish Salmon
on Granary Bread with Cucumber, garnished with Salad Leaves and Crisps

Free Range Egg, with Mayonnaise and Watercress
on Granary Bread, garnished with Salad Leaves and Crisps

Bowl of Nocellara de Belice PDO Olives
Bright Green Castalvetrano Olives from Trapani Italy (*have stones*)

Vegetable Crisps

Option 2. Other Breads

Crab Tostada

Crab with Cucumber, Chervil, Tarragon with Mustard Mayonnaise
and Mustard on deep fried Tortillas

or

Whole Wheat Buns with Hummus Tapenade, Cucumber and Carrot (*Vegetarian*)



Merguez and Aubergine Scotch Egg

or

Smoked Aubergine and Almond Scotch Egg (*Vegetarian*)



Butternut Squash Seekh Kebabs with Chickpeas (*Vegetarian*)



Corn Cakes with Apple and Beetroot Salad



Seasonal Fresh Fruit Bowl (*2 pieces per person*)

Option 3. Deluxe Rolls

Sesame Bagel with Radish Zatziki, Pinneys of Orford
Smoked Scottish Salmon, Za'atar and Crisps

or

Oven Baked Falafel with Radish, Red Onion,
Cucumber and Pea Shoots in Pitta Pockets (*Vegetarian*)



Spinach and Banana Smoothie, with Flax Seeds and Maple Syrup in a Shot Glass



Handmade Manor Farm Pork Pie, from Glatton, near Cambridge with Piccalilly

or

Oyster Mushroom, Tarragon and Mustard Tart



Artisan British Cheese Plate with Peeled Celery, Grapes and
St Peter's Crispbreads



Seasonal Fresh Fruit Bowl (*2 pieces per person*)

Stand Up Finger Buffets

1st April to 30th September 2018
DINING IN STYLE

(a)

Scallop and Mango Summer Rolls with Spiced Peanut Dip

Lincolnshire Beef and Spring Onion Momos with a Fiery Tomato Chutney

Little Gem Lettuce with Mustard Vinaigrette and Gruyère (v)

Courgette and Cumin Focaccia (v)

Vegetarian Sushi with Soy Sauce (v)

Ratatouille Samosas (v)

Cucumber, Watercress and Crab Garden Rolls, Baba Ganoush
and Sesame Crackers with Honey and Lime Dipping Sauce

Spinach, Pinenut and Lanark Blue Cheese Empanda

Prawn and Diced Apple in Marie Rose Sauce in Vol-au-vent

Butternut Cashew Pohpiah (v)

Cashew Blue Cheese Straws (v)



Mint, Caramel and Chocolate Eclairs

(b)

Manor Farm Pork Pie from Glatton, near Cambridge with Stoke's English Mustard

Baked Mini Peppers filled with Spiced Paneer (v)

Spring Onion Bhajis with Preserved Lemon Aioli

Chicpea and Cauliflower Patties with a Squeeze of Lime (v)

Crudities of Peeled Celery, Carrot and Cucumber with Broad Bean Hummus (v)

Spanish Style Brushetta with Aubergines, Tomatoes,
Golden Sherry Vinegar and Manchego Shavings (v)

Cauliflower Cakes with Green Yoghurt Sauce

Red and Yellow Pepper, Onion and Mushroom Gunkan (v)

Lamb and Pine Nut Fatayer

Stilton, Pear and Watercress on Savoury Shortbreads (v)

Potato, Feta and Mint Tiropites (v)



Glazed Seasonal Fruit Tartlets filled with Crème Pâtissière

(v) = Vegetarian

(a)

Mini Confit Duck Wraps with Pomegranate Jam
Salmon Fingers in Panko Crumbs with Pea Mayonnaise
Red Lentil Kofte with Pomegranate and Adnams Beer Chutney (v)
Edamame and Basil Dip with Crudities (*celery, carrot and pepper*) (v)
Radish Coleslaw
White Bean and Avocado on Granary Toast
Sweet Potato and Wild Rice Patties with Lime Salsa (v)
Warm Salad of Crispy Carrots and Herby Freckeh
Small Lettuce and Herb Leaves
A Selection of Relishes and Dressings
Spelt Bread Rolls (*served warm*)



Orange Posset with Kamutflour and Pecan Shortbread Cookies

(b)

Chicken Kung Pao
Harissa Prawns with Cauliflower Couscous and Roasted Vegetables
Paneer, Coriander and Spice Fritters with Wasabi Mayonnaise (v)
Baked Freekeh Arancini (v)
Miso, Avocado and Butterbean Salad
Citrus Lentil Salad (v)
Buckwheat, Tomato and Broccoli Salad
Hot New Potatoes with Soya Beans and Samphire (v)
Small Lettuce and Herb Leaves
A Selection of Relishes and Dressings
Soda Bread Rolls (*served warm*)



Mini Blueberry Custard Tart with Lemon and Almond Pastry

(v) = Vegetarian

(a)

Free Range Moorish Style Chicken with Saffron, Raisins and Almonds
Prawn and Green Pea Tagine
Tamarind, Squash and Halloumi Brochette
Salad of Watercress, Goats Cheese, Rhubarb, Pickle and toasted Walnuts
Warm Potato, Greenbean and Olive Salad with Dijon Mustard Dressing
Sliced Tomato Salad with Red Onion, Basil and Lavinyeta Estate Olive Oil (v)
Fried Herbed Brown Rice
Assorted Lettuce and Herb Leaves
A Selection of Relishes and Dressings
Scuffler Bread Rolls *(served warm)*



Strawberry Trifle
(with ginger jelly, elderflower custard and lemon cake)
Artisan British and Irish Cheeses
with Grapes, Celery Rémoulade and Oat Biscuits
Fresh Seasonal Fruit Basket
Illy Coffee or Estate Handpicked Tea

(b)

Suffolk Lamb and Tomato Tagine
Scottish Salmon with Pineapple, Capers, Cucumber
and Brown Shrimp Salsa
Grilled Halloumi with Courgette, Peach and Burnt Butter Almonds (v)
Hispi Cabbage Cashew and Apricot with Sesame and Lime Dressing
Radish, Grapefruit and Burrata Salad with Pistachio and Mint Pesto
Baby Tomato, Fennel and Mint Panzanella
Roasted New Potatoes with Rosemary and Garlic (v)
Assorted Lettuce and Herb Leaves
A Selection of Relishes and Dressings
Wholemeal Spelt Rolls *(served warm)*



Salted Banana and Almond Butter Caramel Mousse
Artisan British and Irish Cheeses
with Grapes, Peeled Celery and Charcoal Wheat Wafers
Fresh Seasonal Fruit Basket
Illy Coffee or Estate Handpicked Tea

Summer Green Minestrone
with ricotta pot sticker

Norfolk Crab Bisque
*a rich shellfish soup with rouille, a sauce of olive oil,
breadcrumbs, garlic, saffron and chilli*

Allium Broth*
with Norfolk Dapple Cheese Dumplings

Indian Spiced Lentil Soup*
*with ginger, red lentils, coriander, turmeric
and lime topped with natural yoghurt*

Halibut Soup
*with chopped Prunes, diced apple, dill and dill fronds
(this can be served hot or chilled, please specify when booking)*

French Onion Soup
with Welsh Rarebit croutons

* Suitable for Vegetarians



Grilled Asparagus**
with Sauce Gribiche

Grilled Lamb Salad
*with pomegranate, buckwheat, coriander,
mint and red onion*

Grilled Quail with Fenugreek, Quinoa, Almonds and Roasted Leeks
with tarragon, dill, garlic and muscovado yoghurt

Warm Mackerel Fillet
*with cucumber chilli pickle, kohlrabi, apple and celery salad
with capers and tarragon*

Pinney's of Orford Wester Ross Smoked Scottish Salmon
*with watercress and rocket leaves tossed in Lavinyeta Estate olive oil
and unwaxed lemon, hot avocado and buckwheat*

East Anglian Carrots
*heritage carrots with marjoram, sea buckthorn juice and apple vinegar vinaigrette
orange and sea buckthorn granite and pine nut nougatine*

Local English Asparagus is in season May and June**
mainly South American at other times.

NOTE for a fish course to be served as a first course
(from the fish course section), there is a £2.50 supplement per person



Lobster Shepherd's Pie*

*a College signature dish
spinach, mushrooms and lobster topped with creamy
potatoes and served with lobster sauce*

Trout Fillets

*with a coriander brioche crust and coriander cream sauce
on a cushion of leek fondue*

Seared Scottish Scallops

*served on spinach, with a nori butter sauce and a little
curry vinaigrette spooned over the scallops*

Crisp North Sea Cod Fillet

an tamarind dal and coconut sambol

Pan-fried Sea Bream Fillets

*with ginger, chilli, curry leaves, lime juice,
coriander and brown shrimps*

Hake Salsa Verde

*with kohlrabi, watercress, walnut salad
with buttermilk dressing*

* £1.50 supplement per person



Alcoholic

Champagne Sorbet

Pink Champagne Sorbet

Grape and Pomegranate Granita with Vodka and Mint

Madame Butterfly

(Not an actual sorbet but a spicy refreshing drink from Asia. Similar to a Bloody Mary)

Non-Alcoholic

Faludeh

(rice noodle and rose water sorbet)

Citrus and Black Pepper Sorbet

Raspberry Sorbet

White Chocolate Sorbet

Passion Fruit Sorbet

Green Tea Frozen Yoghurt

Savoury (interlude)

Gazpacho Sorbet with Lime

Tamarind Cooler

Watermelon Rind Mostarda

Turmeric and Black Pepper Smoothie

(not a sorbet)

All the above sweet sorbets are garnished with mint

Selection of traditional roasted meats to be chosen from:

Roast Rib of Lincolnshire Beef*
*served with Yorkshire pudding, beef jus and a
horseradish crème fraiche*

Roast Loin of Suffolk Pork
*with a warm carrot, puy lentil and summer savory salad,
apricots and a Robert sauce*

Roast Lamb Shoulder
with spiced rhubarb and feta moghrabich and lamb jus

Roast Free Range Chicken Supreme with a Crispy Skin
*gremolata, chicken jus and mangal salad
(warm salad of peppers, tomatoes, chillis and pomegranate molasses)*

Roast Lincolnshire Sirloin of Beef*
with Chasseur Sauce

Roast Quails
in pomegranate, molasses and sumac

* £4.20 supplement per person



Lincolnshire Beef Fillet Saint Germain*
*shallow fried with a little pea puree, fried flat cap mushrooms
and wokame suce*

Gressingham Duck Supreme with St Johns Honey
roasted with rhubarb jam, pickled cucumber and soy duck jus

Canon of Suffolk Lamb
*with a brioche, Stokes mustard and tarragon crust
with broad beans, fennel seeds and Robert sauce*

Lemon Poached Chicken with Manchego Polenta
with szechuan pepper, spinach, pine nuts, peas and beans

Fillet of Suffolk Pork
*marinated in coconut milk, with spiced aubergine purée,
artichoke pakoras and rogan gravy with saffron*

Grilled Milk Fed Veal Chop
with cotechino, (Italian pork sausage) potatoes and lemon, and veal jus

* £4.20 supplement per person



For soups please see soup section

Tofu Ramen

*vegetables, ramen roasted in broth with fried tofu
and topped with a little sesame oil*

Peach Fattoush

*peachs, iceberg lettuce, mint, sumac, asparagus with a drizzle of
pomegranate, garlic, sherry vinegar and olive oil*

Warm Carrot, Puy Lentil and Summer Savoury Salad
with pea pannacotta

Aubergine Kisir

*aubergines with bulgar wheat, tomatoes, cucumber, pomegranate molasses
and a sauce of yoghurt, tahini, garlic, mint and lemon*

Pickled Vegetables

*with Wasabi, ginger and mustard cream, garnished
with pea shoots, fennel and a sprinkling of chilli*

Daikion Piccata

with lemon butter and nasturtium capers



Vegetarian Main Courses

1st April to 30th September 2018
DINING IN STYLE

Cauliflower Sliders
*with onion jam, creme fraiche in potato rolls
and a green dressed salad*

Hot Ratatouille Strudel
with a warm flageolet bean salad and English Brie dressing

Okra and Chickpea Bake
*okra and chickpeas braised with chillies and cumin,
served with crusty soda bread*

Roast Cauliflower with Tofu
and kimchi custard

Courgette Fritters Halloumi
cracked sigez and shredded cavale nero salad with zhoug

Aubergine Pasta Pie with Avocado, Red Onion, Coriander Salsa
*aubergines, roasted pepper, eggs and mozzarella cheese
all baked together*



Water Pudding

*a College signature dish
with Japanese salted ice cream, raspberries
and an orange tuile biscuit*

Warm Dark Chocolate Fondant

with coffee sauce anglaise and a bay leaf ice cream

Jaffa Cake Sponge

*with marmalade, chocolate mousse, orange jelly, orange sorbet,
orange sauce and chocolate twists*

Raspberries *(from 1st June only)*

*raspberry mousse, vanilla sorbet, raspberry sorbet,
raspberry gel and raspberry curd*

Jersey Cream Pannacotta

*with a toffee streusel cream, raspberries and cider
and sultana syrup*

Rhubarb Ice Cream Sandwich

*galette of rhubarb with a rhubarb ripple ice cream filling,
poached rhubarb, pistachio soil and rhubarb jellies*



Savouries and Artisan Cheeses

1st April to 30th September 2018
DINING IN STYLE

Pot Sticker with Black Vinegar
fried dumpling (Vietnamese street food)



Diablotins d'Epicure
rounds of toast, topped with *Roquefort* cheese
chopped walnuts and a touch of cayenne



A careful selection of 3 Artisan Farmhouse British and Irish Cheeses
with peeled celery, grapes, wheat wafers and dessert bowl



Starter

- Cream of Tomato Soup
- Sliced Watermelon Salad
with mozzarella topped with basil and mint
- Grape, Carrot, Mushroom, Cabbage Spring Roll
with a tomato/mayonaise dip

Main Course

- Powter's Newmarket Sausages
grilled with creamed potatoes
- Homemade Fish Fingers
with buttered peas and chunky chips
- Chicken Tagine
with herb topping and wholewheat giant couscous
- Chicken Schnitzel
with coleslaw and tomato ketchup

Vegetarian

- Bubble Squeak Risotto
with crispy egg

Desserts

- Fresh Fruit Salad
with pouring cream
- Eton Mess
with fresh seasonal strawberries or raspberries
- Steamed Chocolate Pudding
with vanilla ice cream

Booking Terms & Conditions

1st April to 30th September 2018
DINING IN STYLE

1. All functions must be confirmed by us in writing (which includes email). The contract is between us and you/the named organisation and not any other person or organisation for whom you may be booking. Once confirmed by us the booking is a legal contract between yourself and us. We will send you a function sheet once you return the booking form.
2. Details of menus, wine selections, special dietary requirements and other information relating to a function, must be indicated on the attached booking form. Once completed, this form should be sent to the Catering Office **at least three weeks before the date of the function.**
3. Please discuss your access requirements with us in advance of your booking so we can assist with catering for your party's specific needs.
4. **Final numbers must be confirmed in writing at least three full working days prior to the function.** Accounts will be based upon the final number or the attendance figure, whichever is the greater.
5. A choice of menus **cannot** be provided **except to cater for dietary needs.**
6. All prices indicated provide for dinners to commence up to 20:00 and finish by 23:00. An additional surcharge will apply if the dinner commences after 20:00. Please see Tariff.
7. All prices indicated include flower posy bowls on the tables and typed menus. Place cards can be printed by us at an additional charge or you may provide your own. You will need to inform us of this in advance.
8. Preparing formal table plans is your responsibility. However, we need to view plans **at least one week before** the function or we will set up the venue as we think appropriate in our professional judgement.
9. All accounts are subject to the prevailing VAT rate, unless your organisation qualifies for exemption and confirms that exemption to the College in writing prior to the event. In this instance you will need to provide us with a completed VAT pro-forma, which we will provide.
10. Payment terms are 30 days from the date of invoice. If the payment has not been made within 30 days interest will be charged at the base rate plus 5%. If paying by credit card charges of 3% will apply. If paying by a method where bank charges are payable a £20 fee will be charged.
11. If you are more than 30 days in arrears of payment for a previous event held at the College, the booking may be cancelled.
12. The College does not exclude or limit its liability for death or personal injury arising from the negligence of the College, fraud or fraudulent misrepresentation or otherwise insofar as exclusion or limitation is prohibited, void or unenforceable by law.
13. The organisation making the booking shall indemnify the College against damage to College property caused by those attending the function.
14. The College shall not be held liable for circumstances beyond its reasonable control which may prevent the us from meeting our obligations in respect of the booking. Should we need to make any amendments to your booking we reserve the right to offer alternative facilities at our discretion or cancel the booking. In the event of cancellation, the College's sole liability shall be to refund to you any money paid in advance towards the booking.
15. We reserve the right to cancel the booking without notice if;
(a) in our opinion, the booking might prejudice our reputation;
(b) you are in breach of these terms and conditions.
16. Smoking is prohibited in all buildings across the College.
17. The term 'College' shall include St John's College and its wholly owned subsidiary company, St John's Enterprises Limited.
18. We and you agree that no person who is not a party to this agreement shall have the benefit or be capable of enforcing any term of this agreement.
19. These terms and conditions are subject to our Code of Practice on Freedom of Speech and such legislation as from time to time may apply. You must notify us if there are any material changes to your booking in order that we may consider these in accordance with the code and any relevant legislation.
20. **Weddings only** - We do not have the facility to provide **an evening venue with a DJ/music** but can provide you with details of partner venues who may be able to cater for this part of your event.

Cancellation Charges

Time prior to the date of the function	Cancellation charge at % of the function cost
More than 28 days but not more than 90 days	50%
More than 5 working days but not more than 28 days	75%
Within 5 working days	100%

Stated upon original confirmation booking form. (i.e. the above tariffs will be applied to the number below 90% of the original booking).

The cancellation charge will not include drinks, unless specifically purchased for the event.

All other variations will be charged at the agreed rates.

The price you will be charged will be our current tariff.

For further information please contact the Catering Office
on 01223 338615 or email: catering@joh.cam.ac.uk

Booking Form

1st October 2015 to 31st March 2016
DINING IN STYLE

Organiser's Name: _____ Host/Contact Name on the Evening: _____

Company Name: _____ Host/Contact Telephone No: _____

Company Address: _____

Telephone: _____ Email Address: _____

Date of Function: _____ Numbers Attending: _____

Event that you are Booking: _____

Reception Start Time: _____ Finish Time: _____ Meal Start Time: _____ Finish Time: _____

Name(s) of Keynote Speaker(s) _____

Please print clearly your menu and wine selections below:

	MENU	WINES (Bin No) or SOFT DRINKS
Suffolk Crisps and Olives		
Receptions/Canapes		
Sandwiches/Rolls		
First Course		
Fish Course		
Sorbet		
Main Course		
Vegetarian Option		
Dessert		
Artisan Cheese	YES / NO (please delete as appropriate)	
Children's Menu		
Savoury Course		
Finger Buffet		
Stand Up Buffet		
Sit Down Buffet		

OTHER DIETARY REQUIREMENTS :

OTHER REQUIREMENTS: (i.e. reception buffet, please clearly print the type and letter of menu choice)

Printed place cards required: Yes / No Please see tariff

I confirm that I have read and understood the booking terms and conditions.

Signed: _____ Date: _____

- Notes:
- This form should be completed and returned at **least three weeks prior** to the function.
 - Final numbers must be confirmed **in writing at least three full working days prior** to the function.
 - Additional requirements such as table plans, place cards, special flower displays, VIP guests etc, should be discussed and agreed separately with a member of the Catering Department.

Please ensure that you read the Dining in Style Booking Terms and Conditions.

Function Menu Tariff

1st April to 30th September 2018
DINING IN STYLE

All the following prices are inclusive of service and VAT at the prevailing rate.

There is no additional charge for the hire of Dining Rooms, except for drinks receptions (if no food is required).
The minimum number charged for dining is 10 guests.

Suffolk Crisps and Olives		£6.30 per cover
Receptions		
<i>(Description place cards are included in the price)</i>	A 3 canapés per person	£8.00 per cover
	B 6 canapés per person	£14.00 per cover
Option 1. Sandwiches <i>(lunch time only)</i>		£8.40 per cover
Option 2. Other Breads <i>(lunch time only)</i>		£12.60 per cover
Option 3. Deluxe Rolls with Fruit or Cheese <i>(lunch time only)</i>		£18.90 per cover
Finger Buffet	A or B	£28.25 per cover
Hot or Cold Fork Buffet	A or B	£42.50 per cover
Sit-Down Buffet	A or B	£48.30 per cover
<i>(includes Fairtrade tea or coffee)</i>		
Three Course Lunch *		£47.25 per cover
Three Course Dinner *		£57.20 per cover
Four Course Dinner *		£65.00 per cover
Sorbet <i>(sweet or savoury)</i>		£6.45 per cover
Artisan Cheeses from the British Isles, including Biscuits, Celery, Grapes and Dessert Bowl		£9.10 per cover
The cheese can be tailored to a specific region if required		
Savoury		£6.65 per cover
A range of classic savouries to end the meal		
Breakfast <i>(minimum charge for 10 guests)</i>		£19.50 per cover
Full cooked English breakfast with fresh orange juice, Fairtrade coffee or Estate handpicked tea, croissants, toast, jams and marmalade		
With a glass of Pol Roger Non Vintage Champagne		£28.50 per cover
Children's Menu		
<i>4-12 years 50% off list price</i>		
Late Service Charge		£6.00 per person per half hour
<i>Where the food service commences at 20:00 or after. This includes speeches.</i>		
Corkage Charge		£12.50 per bottle 75cl max size £23.00 per magnum
Inclusive of VAT at the prevailing rate		
Wedding Receptions		
<i>Please note: When selecting a three or four course meal for a Wedding Reception, the price indicated under the dinner section shown above will apply</i>		
Tasting Menu <i>(for Weddings)</i>		
<i>A tasting menu for your event will incur a charge of</i>		£500.00 minimum charge
<i>(maximum 6 guests, 2 choices for each course, wine excluded)</i>		
Drinks Receptions <i>(if no food is required)</i>		
<i>Old Music Room, Wordsworth Room, Parsons Room, Hall</i>		£250.00 room hire charge

Function Menu Tariff

1st April to 30th September 2018
DINING IN STYLE

<i>College Backs or New Court Cloisters</i>	£260.00	venue hire charge
Printed Place Cards	£1.80	per cover
Meetings Only:		
Tea and Coffee	£4.20	per cover
Tea, Coffee and Biscuits	£5.15	per cover
Tea, Coffee and Assorted Cakes	£6.30	per cover

*Prices are inclusive of assorted breads, appropriate potatoes and market vegetables, Illy coffee, or Estate handpicked tea and St John's chocolate truffles where marked with an *.*

Where a price is not quoted on the quote, please assume a 3 course dinner price as the basis of the quote.
Minimum charge is 3 course lunch or dinner depending on the time of day.