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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.
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 allgeries 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.
Receptions/Canapés

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, Waterchesnuts, 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
- Linconshire 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)
(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, Pine Nut and Lanark Blue Cheese Empanada
Prawn and Diced Apple in Marie Rose Sauce in Vol-au-vent
Butternut Cashew Pohliah (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
Chickepea 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 Frekeh
  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

(v) = Vegetarian
Soups

1st April to 30th September 2018

D INI NG IN S T YLE

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 Mackarel Fillet
*with cucumber chilli pickle, kohlrabi, apple and celery salad*
*with capers and tarrigon*

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
Sorbet

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 rubarb 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
Other Main Courses

Lincolnshire Beef Fillet Saint Germain*
shallow fried with a little pea puree, fried flat cup 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
peaches, 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

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 HALLOUNI
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
golette of rhubarb with a rhubarb ripple ice cream filling,
poached rhubarb, pistachio sail and rhubarb jellies
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/mayonnaise 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
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 2000 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

<table>
<thead>
<tr>
<th>Time prior to the date of the function</th>
<th>Cancellation charge at % of the function cost</th>
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</thead>
<tbody>
<tr>
<td>More than 28 days but not more than 90 days</td>
<td>50%</td>
</tr>
<tr>
<td>More than 5 working days but not more than 28 days</td>
<td>75%</td>
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<tr>
<td>Within 5 working days</td>
<td>100%</td>
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</table>

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
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:

<table>
<thead>
<tr>
<th>MENU</th>
<th>WINES (Bin No) or SOFT DRINKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Suffolk Crisps and Olives</td>
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<tr>
<td>Receptions/Canapés</td>
<td></td>
</tr>
<tr>
<td>Sandwiches/Rolls</td>
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<tr>
<td>First Course</td>
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<td>Fish Course</td>
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<tr>
<td>Sorbet</td>
<td></td>
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<tr>
<td>Main Course</td>
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<tr>
<td>Vegetarian Option</td>
<td></td>
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<tr>
<td>Dessert</td>
<td></td>
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<tr>
<td>Artisan Cheese</td>
<td>YES / NO</td>
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<tr>
<td>(please delete as appropriate)</td>
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<tr>
<td>Children’s Menu</td>
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<tr>
<td>Savoury Course</td>
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<tr>
<td>Finger Buffet</td>
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<td>Stand Up Buffet</td>
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<tr>
<td>Sit Down Buffet</td>
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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

<table>
<thead>
<tr>
<th></th>
<th>£6.30 per cover</th>
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### Receptions

(Description place cards are included in the price)

<table>
<thead>
<tr>
<th></th>
<th>A 3 canapés per person</th>
<th>B 6 canapés per person</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>£8.00 per cover</td>
<td>£14.00 per cover</td>
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</tbody>
</table>

### Option 1. Sandwiches  *(lunch time only)*

£8.40 per cover

### Option 2. Other Breads  *(lunch time only)*

£12.60 per cover

### Option 3. Deluxe Rolls with Fruit or Cheese  *(lunch time only)*

£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

### Three Course Lunch *

£47.25 per cover

### Three Course Dinner *

£57.20 per cover

### Four Course Dinner *

£65.00 per cover

### Sorbet *(sweet or savoury)*

£6.45 per cover

### Artisan Cheeses from the British Isles,
including Biscuits, Celery, Grapes and Dessert Bowl

The cheese can be tailored to a specific region if required

£9.10 per cover

### Savoury

A range of classic savouries to end the meal

£6.65 per cover

### Breakfast  *(minimum charge for 10 guests)*

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

4-12 years 50% off list price

### Late Service Charge

Where the food service commences at 20:00 or after. This includes speeches.

£6.00 per person per half hour

### Corkage Charge

Inclusive of VAT at the prevailing rate

£12.50 per bottle

£23.00 per magnum

### Wedding Receptions

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

### Tasting Menu  *(for Weddings)*

A tasting menu for your event will incur a charge of

(maximum 6 guests, 2 choices for each course, wine excluded)

£500.00 minimum charge

### Drinks Receptions  *(if no food is required)*

Old Music Room, Wordsworth Room, Parsons Room, Hall

£250.00 room hire charge
Function Menu Tariff

1st April to 30th September 2018
Dining In Style

College backs or New Court Cloisters
£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.