



ST JOHN'S COLLEGE
UNIVERSITY OF CAMBRIDGE

Dining in *Style*



1st April 2019 to 30th September 2019

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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.



General Information

1st April to 30th September 2019
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. **If you have queries on allergies or any other dietary needs, please let a member of staff know when booking/organising your event.** We do have an Allergy Policy. We were awarded Allergen Accreditation in September 2017, which is nationally recognised.



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

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 a Sustainable Food Policy and Food Waste Policy. We only use plant based disposables (when required) and plant based cleaning materials, which is much better for the environment.

We also achieved Gold in March 2018 for the “Cambridge Sustainable Food for Business” award.

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

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

We 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. 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*

Cold Canapés

Mini Classic Prawn Cocktail on a Chinese Soup Spoon

Thai Beef Salad in Rice Paper Rolls

Ratatouille Tart topped with Chervil (v)

Chilled Spiced Chickpea Soup with Avocado Salsa (v)
(in shot glasses)

Ogen Melon with Italian Cured Ham

Cherry Tomatoes filled with Goats Cheese
and garnished with Chives (v)

Rye Bread topped with Ikra (v)
(Russian Aubergine Salad)

Pumpernickel topped with Pinney's of Orford
Smoked Scottish Salmon

Smoked Coppa from Tempus Charcuterie from Norfolk
with Pineapple Salsa on Wheatwafers

Silver Beet Rolls Filled with Chickpeas

Toasted Granary Bread with Smoked Duck and Onion Marmalade

Hot Canapés

Kimchi Pancakes with Black Garlic Crème Fraîche

Arepas with Blue Pico
(South American Corn Cake)

Tandoori Chicken Rolls (GF)

Stilton Fritters (v)

Mini Vol-au-Vent of grilled
Chimichurri Mushrooms topped with Halloumi (v)

Chilli Cheese Samosa (v)

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

(V) = Vegetarian

(GF) = Gluten Free

LUNCH TIME ONLY

Sandwiches

1st April to 30th September 2019

DINING IN STYLE

Sandwiches (Lunch only)

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

or

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

with

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

and

Warm Cheese Straws made with Cheddar Gorge Cheddar

(a)

Prawn Empandas made with Maize Flour and Chilli Pastry served with Soured Cream

Lincolnshire Beef and Spring Onion Momos with a Fiery Tomato Chutney

Little Gem Lettuce Spring Roll with Mustard Vinaigrette and Gruyère (v)

Spiced Salt and Pepper Tofu

Courgette and Cumin Focaccia (v)

Vegetarian Sushi with Soy Sauce (v)

Ratatouille Samosas (v)

Cucumber, Watercress and Crab Garden Rolls,
with Honey and Lime Dipping Sauce

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

Butternut Cashew Pohpiah (v)

Cashel Blue Cheese Straws (v)



Mini Chocolate Éclairs filled with Pastry Cream

(b)

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

Paneer Skewers with Peppers marinated in Ginger, Coriander and Garam Marsala (v)

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

Zeppole with Anchovy and Gorgonzola (*little Italian doughnuts*)

Spinach Pea and Broad Bean Filo Cigars (v)

Calzone with Dulse

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

Spanish Style Bruschetta with Aubergines, Tomatoes,

Golden Sherry Vinegar and Manchego Shavings (v)

Dolmadakia with Wasabi Yoghurt (*vine leaves with rice*)

Brochette of Courgette and Aubergine baked with a Basil Dressing (v)

Lamb and Pine Nut Fatayer



Glazed Seasonal Fruit Tartlets filled with Crème Pâtissière

(a)

Mini Confit Duck Wraps with Pomegranate Jam

Salmon Fingers in Panko Crumbs with Pea Mayonnaise

Black Lentil Mushroom Burger Patty
with Pickled Roasted Onions and Chimichurri Sauce (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 Freekeh

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

Pinney's of Orford Smoked Trout Fillets with Lime

Paneer, Coriander and Spice Fritters with Wasabi Mayonnaise (v)

Baked Freekeh Arancini (v)

Miso, Avocado and Butterbean Salad (v)

Spiced and Herbed Puy Lentil Salad (v)

Buckwheat, Tomato and Broccoli Salad (v)

Hot New Potatoes with Soya Beans and Samphire (v)

Small Lettuce and Herb Leaves

A Selection of Relishes and Dressings

Sour Dough Bread (*served warm*)



Raspberry and White Chocolate Tarte with Crème Fraîche

(v) = Vegetarian

(a)

Free Range Chicken Thighs with Pesto, Butterbeans and Spinach
Prawn and Green Pea Tagine
Pastry Rolls with Sauerkraut and Mushroom
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)
Black Rice Salad with Tofu, Dukkah, Baby Spinach and Tameri
(thicker, less salty soy sauce)
Small Lettuce and Herb Leaves
A Selection of Relishes and Dressings
Granary 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)

Slow Roasted Sumac Suffolk Lamb with Basmati Rice, Broad Beans and Burnt Onion
Prawn Aguachile Tostadas with Watermelon Escabecha
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)
Small Lettuce and Herb Leaves
A Selection of Relishes and Dressings
French Stick *(served warm)*



Rhubarb Bakewell Tart with Pouring Cream
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

Cucumber and Buttermilk Soup
with chickpea shortbread

* Suitable for Vegetarians



Grilled Asparagus**

either just buttered or cold with Yuzu vinaigrette or with radish and samphire salad

Peruvian Style Chicken Caesar Salad

with avocado and quinoa, infused with lime and with lima beans

Vietnamese Bun Cha

prawns with coriander, ginger, garlic, fish sauce, made into patties and fried served with a carrot, cucumber, mint and lettuce salad and thin rice noodles

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

Hot Seared King Prawns

with pomelo salad and a dressing of palm sugar, lime juice, ginger, chilli topped with sesame seeds and peanuts

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

North Sea Cod in Crazy Water

cod with tomatoes, capers, parsley, basil, garlic, the cod is poached in the broth called "Acqua Pazza" which translates as "Crazy Water"

Trout Fillets

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

Seared Scottish Scallops

with seaweed and miso kombu broth

Sea Bass Fillets Anchoiade Crust

with a shallot jam and roasted red pepper vinaigrette and topped with micro herbs

Hake

pan fried with green tahini and pomegranate seeds

* £1.50 supplement per person



Alcoholic

Champagne Sorbet

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

Watermelon and Fig

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 fraîche*

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 a chasseur sauce and Yorkshire pudding

Roast Quails
in pomegranate, molasses and sumac (2 quails per portion)

Roast Loin of Suffolk Pork
with apple sauce, calvados gravy and crispy crackling

* £4.20 supplement per person



Lincolnshire Beef Fillet with Sweet Onions
shallow fried, with pickled cherries, feta and colatura and beef jus
(colatura is an ancient Italian fish sauce using anchovies)

Roasted Gressingham Duck Supreme
with roasted endive, chilli and pomegranate and with a duck jus

Pan Fried Canon of Suffolk Lamb
with pickled hispi cabbage, wild garlic, sheeps curd, pencil leeks and lamb jus

Free Range Guinea Fowl
with roasted cooked sweet potato pickle, guinea fowl jus

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 baby aubergines in coconut cream, crispy sorrel leaves 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*

Chargrilled Summer Vegetables

*with a dharia-jeera dressing, tender stem broccoli, artichokes,
courgettes, asparagus corncobs*

Grilled Carrot Salad

with brown butter vinegarette, pea pannacotta and nasturtium capers

Fennel and Apple Carpaccio

with toasted walnut pesto, served with shavings of grana padano

Lightly Pickled Summer Vegetables

with a wasabi and ginger cream

Kohlrabi Rovioli

*with pea and avocado buaccmole, avocado oil aioli
lemon jam edible flowers (vegan)*



Baked Cauliflower Cakes

with green yoghurt sauce, rocket leaves, watercress salad with coriander dressing

Hot Ratatouille Strudel

*with barbecued baby gem lettuce and onions,
with a piquant tomato sauce*

Okra and Chickpea Bake

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

Baba Ganoush - Stuffed Aubergine

with tomato and fennel confit

Squash, Rocket and Cote Hill Blue Spanakopita

with mangel salad

(eggplant, tomatoes, red pepper, basil, coriander, traditional Azerbaijani salad)

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

Raspberries *(from 1st June only)*
raspberry and demerara meringue with mojito sorbet,
lemon and mint curd and dried raspberries

Jersey Cream Pannacotta
with a toffee streusel cream, raspberries and cider
and sultana syrup

Cherry Mousse with Cherry Meringue
cherry granola cluster, cherry paint, cherry sorbet and cherry gel

Oat Milk Parfait, Malt Syrup and Baci
(Baci - hazelnuts, dark chocolate and bee pollen)
with white chocolate sorbet



Savouries and Artisan Cheeses

1st April to 30th September 2019
DINING IN STYLE

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



Canape Ivanhoe
*buttered toast with Pinney's smoked haddock puree
topped with a mushroom*



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 Salmon Fish Fingers
with buttered peas and chunky chips

Chicken Schnitzel
with coleslaw and tomato ketchup

Vegetarian

Mushroom Croquettes
with tarragon aioli

Caramelised Fennel and Courgette Buckwheat Pizza (vegan)

Desserts

Fresh Fruit Salad
with pouring cream

Spiced Carrot Kulfi
(contains pistachio nuts)

Steamed Chocolate Pudding
with vanilla ice cream

Booking Terms & Conditions

1st April to 30th September 2019
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 or allergy requirements.**
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, (which are not to be taken away) 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%.
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 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 alternative venues who may be able to cater for this part of your event.
21. Wedding or Birthday Cakes can be brought in, but only if a full list of ingredients that is in the cake is provided to the **Catering Department Office at least one week before the event.**
22. Changes in seating throughout the meal is not allowed until coffee stage. This is to take into account of those dining with dietary and allergy requirements.

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 2019
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		£6.40 per cover
Receptions <i>(Description place cards are included in the price)</i>	A 3 canapés per person	£8.10 per cover
	B 6 canapés per person	£14.15 per cover
Sandwiches <i>(lunch time only)</i>		£8.50 per cover
Finger Buffet	A or B	£28.50 per cover
Hot or Cold Fork Buffet	A or B	£43.00 per cover
Sit-Down Buffet <i>(includes Fairtrade tea or coffee)</i>	A or B	£48.50 per cover
Three Course Lunch *		£47.50 per cover
Three Course Dinner *		£57.50 per cover
Four Course Dinner *		£65.50 per cover
Five Course Dinner *		£72.00 per cover
Sorbet <i>(sweet or savoury)</i>		£6.50 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		£9.20 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		£19.70 per cover
Children's Menu <i>4-12 years 50% off list price</i>		£28.50 per cover
Late Service Charge <i>Where the food service commences at 20:00 or after. This includes speeches.</i>		£6.50 per person per half hour
Corkage Charge Inclusive of VAT at the prevailing rate		£12.50 per bottle 75cl max size £23.00 per magnum
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 (for Weddings) <i>A tasting menu for your event will incur a charge of</i> <i>(maximum 6 guests, 2 choices for each course, wine excluded)</i>		£500.00 minimum charge
Drinks Receptions <i>(if no food is required)</i> <i>Old Music Room, Wordsworth Room, Parsons Room</i> <i>Hall</i> <i>College Backs or New Court Cloisters</i>		£250.00 room hire charge £350.00 room hire charge £260.00 venue hire charge
Printed Place Cards		£1.90 per cover

Function Menu Tariff

1st April to 30th September 2019
DINING IN STYLE

Meetings Only:

Tea and Coffee	£4.30 per cover
Tea, Coffee and Biscuits	£5.20 per cover
Tea, Coffee and Assorted Cakes	£6.60 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.