



ST JOHN'S COLLEGE  
UNIVERSITY OF CAMBRIDGE

# Dining in *Style*

1st April 2020 to 30th September 2020



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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, dinners, wedding parties, buffets or other events.

The Hall can seat up to 280 in comfort and we can cater up to a maximum of 300 for receptions and stand up 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 20 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 and canape receptions and stand up finger buffets for up to 60 guests.





# General Information

1st April to 30th September 2020  
**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 carry out Food Safety Training for all staff and staff attend various courses throughout the year on different levels of food safety.

We were awarded 2 stars by the Sustainable Restaurant Association in 2015. **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 and prepared a case study for them in January 2019.

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

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

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 served on a Chinese Soup Spoon

Thai Beef Salad in Rice Paper Rolls

Ratatouille Tart topped with Chervil (v) (vegan)

Chilled Spiced Chickpea Soup with Avocado Salsa (v)(vegan)  
(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 (vegan) (df)

Toasted Granary Bread with Smoked Duck and Onion Marmalade

## Hot Canapés

Aged Cheddar Cheese Straws

Kimchi Pancakes with Black Garlic Crème Fraîche

Arcpas with Chilli topped with Sour Cream and Coriander  
(South American Corn Cakes, mainly from Columbia. Using a yellow precooked flour called masarepa)

Tandoori Chicken Rolls (gf)

Pumpkin Kibbeh (vegan) (v)

Stilton Fritters (v)

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

Chilli Cheese Samosa (v)

Aubergine and Feta Kefte (vegan) (v)

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

(v) = Vegetarian (gf) = Gluten Free (df) = Dairy Free

LUNCH TIME ONLY

# Sandwiches

1st April to 30th September 2020

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

Petits Pois and Coconut Samosas (vegan)

Gluten Free Bread available

# Stand Up Finger Buffets

1st April to 30th September 2020  
DINING IN STYLE

## (a)

Spiced Salt and Pepper Tofu

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

Lincolnshire Beef and Spring Onion Momos with a Fiery Tomato Chutney

Watermelon, Feta and Mint Skewers

Kale and Onion Bhaji (vegan)

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 Mini Vol-au-vent

Butternut Cashew Pohpiah (v)

Cashel Blue Cheese Straws (v)



Mini Chocolate Éclairs filled with Pastry Cream

## (b)

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

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

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

Matzo Brei Fritters with Yoghurt and Cucumber Dip (*Matzo is a type of cracker*)

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,

Slices of Lincolnshire Poacher Cheese with Tomato Relish

Dolmadakia with Wasabi Yoghurt (*delicate wraps with vine leaves filled with rice*)

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



Glazed Seasonal Fruit Tartlets filled with Crème Pâtissière

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# Hot or Cold Stand Up Buffets

1st April to 30th September 2020  
DINING IN STYLE

## (a)

Seeded Bhajis with Sunflower Seed Raita (gf) (df) vegan  
Hot Prawn Spring Roll with Garlic, Chilli and Pepper  
Suffolk Lamb Tagine with Dried Apricots and Preserved Lemon  
Edamame and Basil Dip with Crudities (*celery, carrot and pepper*) (v)  
Harissa, Potato, Halloumi and Asparagus with Coriander and Lemon Oil (Brochettes)  
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*)



Lemon and Saffron Posset with Macerated Raspberries

## (b)

Paneer, Coriander and Spice Fritters with Wasabi Mayonnaise (v)  
Pinney's of Orford, Smoked Trout Fillets with Lime Wedges  
Slow Cooked Suffolk Lamb Navarin with Summer Vegetables and Basil oil  
Cauliflower Fritters with Crispy Capers (v)  
(*cauliflower is cooked in milk*)  
Potato, Coconut and Peanut Tikkis with Pea Chutney (v) (gf) (df) (vegan)(contains peanuts)  
Cucumber and Feta Bruschetta  
Miso, Avocado and Butterbean Salad (v)  
Hot New Potatoes with Nori Leaves (v)  
Small Lettuce and Herb Leaves  
A Selection of Relishes and Dressings  
Wholemeal Bread Rolls (*served warm*)



Strawberry Shortcakes with Strawberries, Fennel Seeds and Creme Fraiche

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## (a)

Tomato and Chickpea Tray Bake with Basil Oil (DF)

Pinney's of Orford Wester Ross Smoked Scottish Salmon with Limes and Sauce Verte

Courgette and Suffolk Minced Lamb Boats with Pine Nuts, Rasins,  
Pomagrante and Garlic (*yoghurt to serve as an accompaniment*)

Spanakopita (*contains eggs*)  
(*spinach and feta pie with filo pastry*)

Watermelon, Halloumi and Lime Pickled Red Onions

Sliced Tomato Salad with Red Onion, Basil and  
Quinta dos Murcas Estate Extra Virgin Olive Oil (v)

Quinoa and Chickpeas with Indian Chimichurni

Small Lettuce and Herb Leaves

A Selection of Relishes and Dressings

Granary Bread Rolls (*served warm*)



Lancaster Lemon Tart with Pouring Cream

Artisan British and Irish Cheeses  
with Grapes, Celery Rémoulade and Wheat Wafers

Fresh Seasonal Fruit Basket

Illy Coffee or Estate Handpicked Tea

## (b)

Grilled Halloumi with Courgette, Peach and Burnt Butter Almonds (v)

Salmon Teriyaki with Limes, Chilli, Ginger, Soy and Bean Sprouts

Lemongrass Chicken with Green Mango Salad

Hispi Cabbage Cashew and Apricot with Sesame and Lime Dressing

Avocado, Radish and Walnuts with Carrot Miso Dressing (*contins nuts*)

Tomato, Wasabi, Honey, Soy and Nori Salad with Rapeseed Oil

Roasted New Potatoes with Rosemary and Garlic (v)

Small Lettuce and Herb Leaves

A Selection of Relishes and Dressings

French Stick (*served warm*)



Grapefruit Meringue Pie 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

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Summer Green Minestrone (v)  
*with ricotta pot sticker*

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

Sour Lentil Soup (vegan) (gf)  
*lemony, Arabic lentil soup,  
topped with spring onions and coriander*

Halibut Soup  
*with chopped prunes, diced apple, dill and dill fronds*

Coriander, Coconut and Daikon Noodle Soup (vegan)  
*with sweet potato crisps, tamari, maple mushrooms, coriander and lime wedges*

Watercress and Pancetta Soup  
*with sourdough, parmesan and garlic croutons*

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## Grilled Asparagus\*\*

*served hot buttered, or asparagus and kale ceasar salad  
please specify when ordering*

## Warm East Anglian Duck Salad

*with pay lentils, mange tout, rhubarb chutney,  
salad of watercress, springonion, Chinese leaves and raspberry vinegar*

## Pinney's of Orford Wester Ross Smoked Scottish Salmon

*with watercress and rocket leaves tossed in Quinta dos Murcas 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*

## Pea Panna Cotta

*with Scallop Cevich, Pea Shoots, tomato and basil dressing  
caramelised julienne of carrots*

Local English Asparagus is in season May and June\*\*  
mainly South American or Spanish.

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*

## Roast Pollock

*with seashore vegetables, scallop butter and deep fried samphire*

## Sea Trout Fillets

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

## Lasooni Seared Scottish Scallops

*with Goan Sausages and Nori*

*(Lasooni is a spicy butter with coriander, garlic, lime juice and green chillies)*

## Hake Fillet

*with a Brioche and herb crust, on a cushion of spinach with white wine, cream and chervil sauce*

## Poached Lemon Sole Fillet Bercy

*The classic French dish with a sauce of shallots, lemon and meat glaze*

\* £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

Rhubarb and Blood Orange Granita

## Savoury (interlude)

Gazpacho Sorbet with Lime

Tamarind Cooler

Watermelon Rind Mostarda

Turmeric and Black Pepper Smoothie

*(not a sorbet)*

Cashew Gazacho

*(a salad smoothie, tomato, cucumber, unsalted cashew nuts, spring onions, clove of garlic, garnished with edible flowers)  
(contains cashew nuts)*

All the above sweet sorbets are garnished with mint

**Selection of traditional roasted meats to be chosen from:**

Roast Ribs of Lincolnshire Beef \*\*  
*served with Yorkshire pudding, beef jus and  
a horseradish crème fraîche*

Roast Free Range Chicken Supreme with a Crispy Skin  
*with cous cous, pine nut and dried apricot stuffing, chicken jus with herbs*

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*

Roast Leg of Suffolk Lamb  
*stuffed with ricotta, nettles and lemon,  
served with lamb jus, flavoured with fennel seeds*

\*\* £4.20 supplement per person





# Other Main Courses

1st April to 30th September 2020  
DINING IN STYLE

Pan Fried Lincolnshire Beef Fillet with Sweet Onions \*  
*with shallot confit, beef jus with red onions*

Roasted East Anglian Duck Supreme Mirebeau  
*with a wild mushroom samosa, duck jus and stoned olives*

Roast Canon of Suffolk Lamb with a Seaweed Crust  
*with pickled hispi cabbage, wild garlic, pencil leeks and lamb jus*

Fillet of Suffolk Pork  
*with Afghan style carrot hotpot and pork jus*

Grilled Goat Chop  
*with sumac, pomegrante, feta cheese and goat jus*

Pan Fried Local Venison Fillet Genievre \*  
*with a heart shaped crouton, fried in butter, slightly sweetened apple sauce  
and sauce poivrade with gin and juniper berries*

\* £4.20 supplement per person



**For soups please see soup section**

Sichuan Tofu (df) vegan  
*with spring cabbage rice vermicelli noodles and shiitake mushroom*

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

Papaya, Carrot and Radish Salad  
*with a dressing of palm sugar, lemongrass and fish sauce*

Harrissa and Soba Noodle Salad  
*with broccoli, sesame and nigella seeds*

Kohlrabi Ravioli vegan  
*with pea and avocado buaccmole, avocado oil aioli  
lemon jam edible flowers*

Polenta and Orange Salad (gf) vegan  
*with fennel salsa, warm polenta cooked with  
orange, corainder vinagrette and arugula*

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# Vegetarian & Vegan Main Courses

1st April to 30th September 2020  
DINING IN STYLE

Panch Phoran Yoghurt Baked Cauliflower  
*(Panch Phoran is five spices). The cauliflower is blanched, then roasted with spiced yoghurt, garnished with coriander, served with fresh mango chutney and brown rice*

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

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 baked together*

Chickpea Tagine  
*with tomatoes, garlic, coriander and leek, served with fluffy aubergine cous cous*

Okra Gumbo  
*with chickpeas and kidney beans with steamed basmati rice, with basil, thyme and spring onions*

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

Chocolate Delice  
*with salted caramel, malted barley ice cream and sesame wafers  
(Wafers Contains Almonds)*

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

Jersey Cream Panna Cotta  
*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*

Star Anise and Muscavado Parfait  
*with orange sobet, parkin puree and orange jellies*



# Savouries and Artisan Cheeses

1st April to 30th September 2020  
DINING IN STYLE

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



Cheddar Gorge  
*cheddar and tarragon pudding (served hot)*



Scotch Woodcock (a classic savoury)  
*scrambled egg on toast with anchovies and capers*



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
- Grape, Carrot, Mushroom, Cabbage Spring Roll  
*with a tomato/mayonnaise dip*
- Chilled Melon Cocktail

## 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

- Chow Mein  
*carrot, spring onion, green beans, peas,  
mushrooms and broccoli*
- Caramelised Fennel and Courgette Buckwheat Pizza (vegan)

## Desserts

- Fresh Fruit Salad  
*with pouring cream*
- Steamed Chocolate Pudding  
*with vanilla ice cream*
- Fresh Fruit Sundae  
*fresh fruit, two ice creams and sauce*



# Booking Terms & Conditions

1st April to 30th September 2020  
**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

<b>Time prior to the date of the function</b>	<b>Cancellation charge at % of the function cost</b>
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 April to 30th September 2020

**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 2020  
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		£6.60 per cover
<b>Receptions</b> <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 Illy coffee or Estate handpicked tea)</i>	A or B	£48.50 per cover
Three Course Lunch *		£49.00 per cover
Three Course Dinner *		£59.50 per cover
Four Course Dinner *		£67.50 per cover
Five Course Dinner *		£74.50 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 <i>The cheese can be tailored to a specific region if required</i>		£9.20 per cover
Savoury <i>A range of classic savouries to end the meal</i>		£6.65 per cover
Breakfast <i>(minimum charge for 10 guests)</i> 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 £28.50 per cover
Children's Menu <i>4-12 years 50% off list price, under 4 free of charge</i>		
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 <i>Inclusive of VAT at the prevailing rate</i>		£13.00 per bottle 75cl max size £25.00 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 <i>(for Weddings)</i> <i>A tasting menu for your event will incur a charge of</i> <i>(maximum 6 guests, 3 choices for each course, wine excluded)</i>		£600.00 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

# Function Menu Tariff

1st April to 30th September 2020  
DINING IN STYLE

St John's College Printed Place Cards	£2.00 per cover
Non Printed Place Cards	£1.00 per cover

## Meetings Only:

Tea and Illy Coffee	£4.30 per cover
Tea, Illy Coffee and Biscuits	£5.30 per cover
Tea, Illy Coffee and Assorted Cakes	£6.50 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.**