Dining in Style

1st October 2019 to 31st March 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.
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.
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

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) (vegetarian)
Chilled Spiced Chickpea Soup with Avocado Salsa (v) (vegetarian)
(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 (v) (vegetarian) (df)
Toasted Granary Bread with Smoked Duck and Onion Marmalade

Hot Canapés

Aged Cheddar Cheese Straws
Kimchi Pancakes with Black Garlic Crème Fraîche
Arçpas with Chilli topped with Sour Cream and Coriander
(South American Corn Cakes, mainly from Columbia. Using a yellow precooked flour called masarepa)
Pumpkin Kibbeh (vegan) (v)
Tandoori Chicken Rolls (GF)
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
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 October 2019 to 31st March 2020

DINING IN STYLE

(a)

Assorted Vegetarian Sushi and Soy Sauce (v)
Lemon and Za’ater Chicken Skewers
Watermelon, Feta and Brochette (v)
Salmon Goujons with Sauce Verte
Chickpea Spiced Fritters with Beetroot Tzatziki (vegan)
Feta and Cherry Tomato Brochette with Spinach Leaves
Colston Basset Stilton Croquettes with Walnut and Celery Mayonnaise Dip (v)
(contains nuts)
Ratatouille Samosas (v)
Chinese Style Prawn Filo Tartlets
St John’s College Sausage Rolls
Butternut Cashew Pohpih (spring roll) (v)
Mushroom Cups filled with Shallot Confit and garnished with Pea Shoots

Mini Pineapple Tartlets with Pandan and Star Anise

(b)

Cauliflower Pakora with Carrot Raita (v)
Chicken Strips Coated in Polenta with a Stoke’s Grain Mustard Relish
Jackfruit Taco’s (vegan)
Lemongrass Fish Cakes with Lime Spiked Mayonnaise
Vietnamese Rice Paper Rolls filled with Vegetables and Mango and with Dipping Sauce
Colston Basset Stilton Croquettes with Walnut and Celery Mayonnaise Dip (v)
(contains nuts)
Baked Mini Peppers filled with Spiced Tofu (v) vegan
Aged Cheddar Cheese Straws
Crudities of Peeled Celery, Carrot and Cucumber with Hummus (v) vegan
Red and Yellow Pepper and Mushroom Gunkan (v)
Mini Spicy Potato and Mango Chutney Chapati Wraps (v)

Glazed Seasonal Fruit Tartlets filled with Crème Pâtissière

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

Halloumi Borek with Za’ater (v)
Pinney’s of Orford Smoked Trout with Horseradish Sauce
Chicken Strogonoff, with Sour Cream and Gherkins
Millet, Harissa and Roasted Carrot Salad with Harissa and Maple Syrup Dressing
Apple, Celeriac and Buttermilk Slaw (v)
Lime, Chilli and Roasted Pumpkin Quinoa Salad (v) vegan
Sliced Tomato Salad with Horseradish Cream
Hot Clove and Cardamon Rice (v)
Small Lettuce and Herb Leaves
A Selection of Relishes and Dressings
Country Malt Bread Rolls (served warm)

Raspberry and Grapefruit Doughnuts
with Grapefruit and Fondant Icing and Grapefruit Zest

(b)

Paneer, Coriander and Spice Fritters (v)
Pumpkin Balls with a dressing of Sweet Chilli Sauce, Ginger, Spring Onion and Golden Syrup
Minced Lincolnshire Beef Cobbler with Green Peppers, Hendersons Relish and a Mustard Scone Topping
Leek, Cod and Currant Spanakopita Cigars (v)
Miso, Avocado and Butter Bean Salad (v)
Sliced Tomato Salad with Basil, Red Onion, Capes and Quinta dos Murcas Estate Extra Virgin Olive Oil
Waldorf Salad (v)
Hot Potatoes with Wakame Seaweed (v)
Small Lettuce and Herb Leaves (v)
A Selection of Relishes and Dressings
Spelt Bread Rolls (served warm)

Rhubarb and Ginger Fool with Citrus Butter Biscuits

(v) = Vegetarian
(a)

Jackfruit Taco’s with Fried Corn and Hot Cashew Sauce (contains cashews) vegan

Salmon Potato Bake with Wakame Butter (gf)

Chicken Thighs Roasted with Coriander, Lemon, Tomato, Garlic and Butterbeans

Charred Broccoli and Green Bean Soba Noodle Salad (df) (v) vegan

Marinated Spelt with Beetroot and Watercress (v)

Sliced Tomato Salad with Horseradish Dressing (v)

Warm Small Potatoes Roasted with Garlic and Tarragon

Small Lettuce and Herb Leaves

A Selection of Relishes and Dressings

French Stick (served warm)

White Chocolate Mousse with Lemon and Macaroons

Artisan British and Irish Cheeses with Grapes, Celery Remoulade and wheat wafers

Seasonal Fruit Basket

Illy Coffee or Estate Handpicked Tea

(b)

Crisp Tofu Stir-fry with Black Beans

Pinney’s of Orford, Wester Ross Smoked Scottish Salmon with Lemon and Sauce Verte

Lincolnshire Beef Meatballs cooked with Chard and Yoghurt

Buckwheat Tabbouleh (v)

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

Rhubarb, Fennel and Celery Salad (v)

Carrot and Chickpea Pilaf (v) vegan

Small Lettuce and Herb Leaves

A Selection of Relishes and Dressings

Seedy Rolls (served warm)

Rum Baba with Pouring Cream

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

Seasonal Fruit Basket

Illy Coffee or Estate Handpicked Tea

(v) = Vegetarian     (gf) = Gluten Free     (df) = Dairy Free
Wild Mushroom Soup *
whisked like cappuccino topped with mushroom tobacco

French Onion Soup
on aged cheddar glazed croute

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

Beef and Beetroot Broth
with sour cream and potatoes

Spicy Lentil Soup *
with squash, tomato and green beans

Shchi *
this is a Sauerkraut, mushroom, potato, onion and dill soup
A very famous soup in Russia for many years

* Suitable for Vegetarians
Pinney’s of Orford Wester Ross Smoked Scottish Salmon
with watercress and rocket leaves tossed in Quinta dos Murcos Estate extra virgin olive oil and unwaxed lemon, hot avocado and buckwheat

Warm East Anglian Duck Salad
with puy lentils, mange tout, rhubarb chutney, salad of watercress, spring onion, Chinese leaves and raspberry vinegar

Beetroot, Kale and Freekeh Salad
with Pinney’s smoked mackerel, Stokes mustard dressing and cucumber relish

Terrine of Duck and Pork Shoulder, wrapped in Pastry
with pistachios wrapped in pastry with a rhubarb chutney and dressed salad of oranges, pineapple and endive leaves.

Beetroot Tartare
finely diced beetroot with sweet balsamic in a ring, topped with avocado cream and herbs, basil oil and beetroot crisps. (v)

Scallops, Seared in Rhubarb Juice
with Jerusalem artichokes, rhubarb, dried shiitake mushrooms and seaweed

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

(v) = Vegetarian
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”

Poached Lemon Sole Fillet Bercy
The classic French dish with a sauce of shallots, lemon and meat glaze

Baked Hake Fillet
Persian style with ginger, mint, coriander, garlic, clove and served with spinach borani
(spinach, pine nuts, Greek yoghurt, lemon juice and garlic)

Pan Fried Halibut Fillet** “Veronique”
with a white wine cream sauce and peeled green grapes

Coulibac of Scottish Salmon and Lemon Sole wrapped in Spinach and Puff Pastry
served with a tarragon cream sauce

* £1.50 supplement per person
** £2.50 supplement per person
Alcoholic

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)

Salade Nicoise 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 Sirloin of Lincolnshire Beef Fillet** *
* served with Bretonne sauce and caramelised onions

**Roast Leg of Suffolk Lamb, cooked in Milk**
* roasted with rosemary, garlic, sea salt, with milk added through the roasting process. Served with redcurrant jelly and lamb jus

**Local Venison Wellington** *
* venison wrapped in spinach, pâté and puff pastry, baked until golden brown. Served with a grand veneur sauce

**Maple and Bourbon glazed Poussins**
* with corn bread stuffing and puy lentil gravy

**Twice Marinated Suffolk Pork Tender Loin**
* with chimichurri and pork jus

* £4.20 supplement per person
Roast Pheasant Supreme **
with sweet and sour limes, glass noodles and Pheasant jus

Pan Fried Lincolnshire Beef Fillet *
wild mushroom compote and wakame sauce
mini croquette of beef cheek

Pan Fried Local Peppered Venison Fillet*
with sweet and sour red onions, grand veneur sauce

Canon of Suffolk Lamb
with a crust of brioche, coriander and Stoke’s English mustard
with kale and walnut pesto and Charcutière sauce

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

Suffolk Pork Belly Roasted
with root ginger, onions, chilli and cider vinegar, served with a rhubarb compote,
baked rhubarb and pork and marjoram gravy

* £4.20 supplement per person

**Available 1st October to 1st February
Guinea Fowl used after the 1st February
Vegetarian & Vegan Starters

For soups please see soup section

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

Courgette, Chard and Feta
free form open pie, served with a salad of watercress
and shallots in Quinta dos Murcas Estate extra virgin olive oil

Spinach Parcel
with coconut harissa sauce and kale, avocado and pomegranate salad

Beetroot Tart Tatin
with salsa verde and dressed radicchio leaves

Roasted Celeriac (vegan)
with mung beans, forestiere fricasse and tarragon oil

Swede Gnocchi with Miso Butter
morning glory and grilled tofu

(df) = Dairy Free  (v) = Vegetarian
Spinach, Lentil and Courgette Shepherd’s Pie
topped with creamy potatoes and cheddar gorge cheese
and served with braised spiced butterbeans

Steamed Celeriac Pudding
with ceps and morel mushrooms with roast pickled celeriac
and sweet chilli dressing

Beetroot and Squash Wellington
layers of beetroot and squash with spices and served with kale pesto

Tarte de Plettets
classic tarte from Nice with apple, eggs, sage leaves, dijon mustard and goats cheese
served with a tomato, shallot and basil salad

Poha and Coconut Flan (gf) vegan
contains poha, onions, ginger, chilli, turmeric flakes with a tomato,
red onion and caper salad
(Poha is cooked flattened and dried rice from India)

Quinoa Risotto (vegan)
with Panko fried portobello mushrooms, and rocket salad

(gf) = Gluten Free
Water Pudding
a College signature dish
with Japanese salted ice cream, seasonal berries
and a honey tuile biscuit

Spiced Pineapple
pineapple sliced thinly with milk puree, croissant ice cream
and muscavado and rum jelly

Sticky Toffee Pudding
(made to the Cartmel recipe)
with clotted cream ice cream and butterscotch sauce

Cereal Milk Panna Cotta
with white chocolate soil, white chocolate sauce, orange sorbet

Muscovado Tart
dusted with icing sugar and with date palm jaggery ice cream

Thai Tea Parfait
lemon mascarpone, Thai tea crunch with mint springs
green tea sauce Anglaise
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
Children’s Menu

1st October 2019 to 31st March 2020

DINING IN STYLE

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

Pan Fried Chicken Schnitzel
with coleslaw and tomato ketchup

Vegetarian

Chow Mein
carrot, spring onion, green beans, pea,
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
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

<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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<tbody>
<tr>
<td>More than 28 days but not more than 90 days</td>
<td>50%</td>
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<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 Day: ____________________________

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>
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</thead>
<tbody>
<tr>
<td>Suffolk Crisps and Olives</td>
<td></td>
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<tr>
<td>Receptions/Canapes</td>
<td></td>
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<tr>
<td>Sandwiches/Rolls</td>
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<tr>
<td>First Course</td>
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<tr>
<td>Fish Course</td>
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<tr>
<td>Sorbet</td>
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<tr>
<td>Main Course</td>
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<tr>
<td>Vegetarian Option</td>
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<tr>
<td>Dessert</td>
<td></td>
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<tr>
<td>Artisan Cheeses</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>
<td></td>
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<tr>
<td>Stand Up Buffet</td>
<td></td>
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<tr>
<td>Sit Down Buffet</td>
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</tbody>
</table>

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.
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.

<table>
<thead>
<tr>
<th>Description</th>
<th>Price per Cover</th>
</tr>
</thead>
<tbody>
<tr>
<td>Suffolk Crisps and Olives</td>
<td>£6.40</td>
</tr>
<tr>
<td><strong>Receptions</strong></td>
<td></td>
</tr>
<tr>
<td>(Description place cards are included in the price)</td>
<td></td>
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<tr>
<td>A 3 canapés per person</td>
<td>£8.10</td>
</tr>
<tr>
<td>B 6 canapés per person</td>
<td>£14.15</td>
</tr>
<tr>
<td><strong>Sandwiches</strong> (lunch time only)</td>
<td>£8.50</td>
</tr>
<tr>
<td><strong>Finger Buffet</strong> A or B</td>
<td>£28.50</td>
</tr>
<tr>
<td><strong>Hot or Cold Fork Buffet A or B</strong></td>
<td>£43.00</td>
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<tr>
<td><strong>Sit-Down Buffet</strong> A or B</td>
<td>£48.50</td>
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<td>(includes Illy Coffee or Estate hand picked Tea)</td>
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<tr>
<td><strong>Three Course Lunch</strong> *</td>
<td>£49.00</td>
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<tr>
<td><strong>Three Course Dinner</strong> *</td>
<td>£59.50</td>
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<tr>
<td><strong>Four Course Dinner</strong> *</td>
<td>£67.50</td>
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<tr>
<td><strong>Five Course Dinner</strong> *</td>
<td>£74.50</td>
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<tr>
<td><strong>Sorbet</strong> (sweet or savoury)</td>
<td>£6.50</td>
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<tr>
<td><strong>Artisan Cheeses from the British Isles, including Biscuits, Celery, Grapes and Dessert Bowl</strong></td>
<td>£9.20</td>
</tr>
<tr>
<td>The cheese can be tailored to a specific region if required</td>
<td></td>
</tr>
<tr>
<td><strong>Savoury</strong></td>
<td>£6.65</td>
</tr>
<tr>
<td>A range of classic savouries to end the meal</td>
<td></td>
</tr>
<tr>
<td><strong>Breakfast</strong> (minimum charge for 10 guests)</td>
<td>£19.70</td>
</tr>
<tr>
<td>Full cooked English breakfast with fresh orange juice, Fairtrade coffee or</td>
<td></td>
</tr>
<tr>
<td>Estate handpicked tea, croissants, toast, jams and marmalade</td>
<td></td>
</tr>
<tr>
<td>With a glass of Pol Roger Non Vintage Champagne</td>
<td>£28.50</td>
</tr>
<tr>
<td><strong>Children's Menu or half Portion</strong></td>
<td></td>
</tr>
<tr>
<td>Up to 1.2 years 50% off list price</td>
<td></td>
</tr>
<tr>
<td><strong>Late Service Charge</strong></td>
<td>£6.50</td>
</tr>
<tr>
<td>Where the food service commences at 20:00 or after. This includes speeches</td>
<td>per person per half hour</td>
</tr>
<tr>
<td><strong>Corkage Charge</strong></td>
<td>£13.00</td>
</tr>
<tr>
<td>Inclusive of VAT at the prevailing rate</td>
<td>per bottle 75cl max size</td>
</tr>
<tr>
<td><strong>Wedding Receptions</strong></td>
<td>£25.00</td>
</tr>
<tr>
<td>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</td>
<td></td>
</tr>
<tr>
<td><strong>Tasting Menu</strong> (for Weddings) A tasting menu for your event will incur a charge of**</td>
<td>£600.00 minimum charge</td>
</tr>
<tr>
<td>(maximum 6 guests, 2 choices for each course, wine excluded)</td>
<td></td>
</tr>
<tr>
<td><strong>Drinks Receptions</strong> (if no food is required)</td>
<td></td>
</tr>
<tr>
<td>Old Music Room, Wordsworth Room, Parsons Room Hall</td>
<td>£250.00 room hire charge</td>
</tr>
<tr>
<td>College Backs or New Court Cloisters</td>
<td>£350.00 room hire charge</td>
</tr>
<tr>
<td></td>
<td>£260.00 venue hire charge</td>
</tr>
</tbody>
</table>
Printed Place Cards
Non Printed Place Cards

£2.00 per cover
£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.