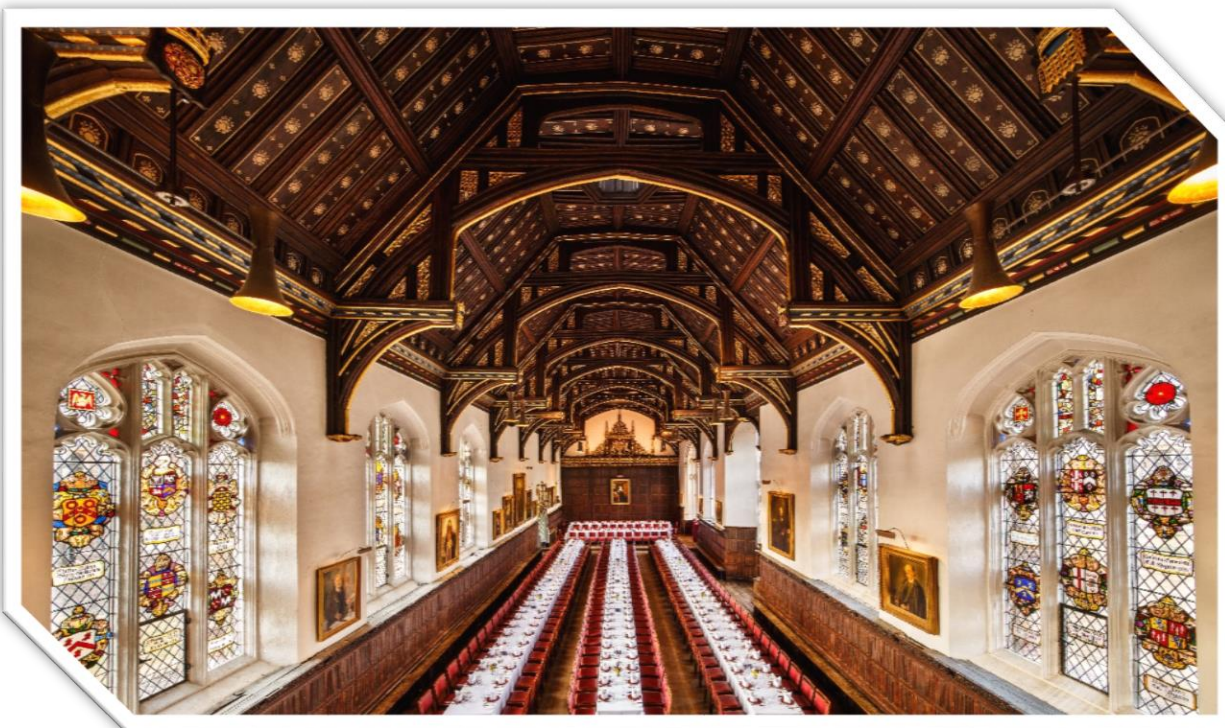




ST JOHN'S COLLEGE
UNIVERSITY OF CAMBRIDGE

SPRING/SUMMER DINNER MENU 2023-2024



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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 250 in comfort and we can cater up to a maximum of 280 for receptions and stand up buffets.

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 the room 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 a maximum of 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 students, is the ideal venue for pre lunch or dinner drinks and canapé receptions. The room can also be used for stand up finger buffets for up to 60 guests.



Dinner Menu 1

Starters

Chilled gazpacho, cucumber and mouli tagliatelle, ciabatta crotons, basil oil (V)

Allergens; SU / G Wheat/C

Pistou soup with orzo pasta and shaved parmesan (V)

Allergens; M / C / G wheat

Chargrilled Aubergine, golden raisins, puffed wild rice, smoked tofu, mint dressing (V)

Allergens; S / SU

Salmon pastrami, tartare hollandaise, baby watercress, sourdough

Allergens; G wheat / F / MU / E / SU / M

Pate de campagne with green pistachio, pickled beets and red onion, grain mustard mayonnaise

Allergens; E / SU / N / MU

Chargrilled asparagus, truffle hollandaise, sourdough, soft poached quail egg, pea shoots

Allergens; E / SU / M

Escabeche of seabass with fennel and mixed peppers, olive tapenade, spiced pine kernels

Allergens; F / SU / MU

Breaded duck rillettes, fennel, orange and beetroot salad, raspberry vinegar dressing

Allergens; G wheat / SU / E

Main course

Truffle sweetcorn arancini, charred red pepper puree, crisp oyster mushrooms, chive oil (V)

Allergens; M / G wheat / SU / E

Vegetable and paneer Balti turnover, red lentil dahl, coriander and lime yoghurt (V)

Allergens; G wheat / M/ SU / C

Beetroot mascarpone, egg and aubergine pinwheel, spiced lentils, chargrilled baby courgette
lemon and chive butter sauce (V)

Allergens; E / M/ SU / C

Fillet of seabass, saffron and chive mash, samphire, Norfolk mussels, shemiji mushrooms, lobster butter sauce

Allergens; F / M / MO / SU / CRU / C

Chargrilled Corn-fed chicken, ragout of confit leg, chickpea and pancetta
patty pain, radish, saffron and tarragon aioli

Allergens; C / MU / E / SU

Loin and short rib of beef, potato and horseradish rosti, spinach
charred spring onion pickled mustard seed jus

Allergens; C / SU / M / MU

Desserts

Black forest cannelloni, bitter chocolate mousse, chocolate olive oil sponge, cherry sauce and sorbet

Allergens; M / S / G wheat / E

Strawberry topped vanilla cheesecake, lemon verbena sorbet

Allergens; G wheat / M

St. Johns honey and goats curd pannacotta, fennel seed and sesame granola, sous vide nectarine

Allergens; M / SE / G wheat

Rhubarb and custard millefeuille, blood orange sorbet and pate de fruit

Allergens; G wheat / M / E

Maple and pecan pie, bourbon vanilla ice cream

Allergens; G wheat / N/ E / SU

Allergen Guide

**C – Celery, G-Gluten, CRU-Crustaceans, E-Eggs, F-Fish, L-Lupin, M-Milk, MOL-Molloucs,
MU-Mustard, N-Nuts, P-Peanuts, SE-Sesame, SU-Sulphur Dioxide S-Soy
(V) – Vegetarian (VE) – Vegan**

Dinner Menu 2

Starters

- Cream of asparagus soup, toasted almonds, crumbled feta cheese (V)
Allergens; M / N / C
- Heritage tomato, pickled shallot, rosary ash goats cheese, pea and mint hummus, black olive powder (V)
Allergens; SU / SE / M
- Goats cheese soufflé, heritage tomato, black olive crumb, basil pesto (V)
Allergens; G wheat E / M / SU
- Finely sliced marinated tuna loin, pickled lotus root, compressed watermelon, ponzu jelly
Allergens; F / SU / SE / S /
- Breast and leg of Anjou squab pigeon, parfait a la minute, red grape, hazelnut and nasturtium
Allergens; E / M / SU / N
- Squid paella, black rice, chargrilled baby squid, romano peppers, saffron aioli, dill oil
Allergens; MOL / F / SU / C / E / MU
- Seared scallop, black pudding, pea hummus, sauce vierge
Allergens; MOL / G wheat / SE / SU
- Poached roulade of rabbit, parma ham, marinated globe artichoke, rainbow radish, morels
Allergens; E / M / SU

Main course

- Creamy Pappardelle pasta, morel mushroom, globe artichoke, and broad beans
grana Padano cheese and shaved truffle (V)
Allergens; G wheat / M / C / SU
- Stuffed slow roast beef tomato, risotto prima vera, chargrilled yellow courgette, tomato pesto (V)
Allergens; M / SU / C
- Whole grilled plaice, french beans, clams, chermoula sauce, saute new potato and braised radicchio
Allergens; F / MOL / SU
- Black pudding crusted Fillet of Halibut, crushed potato with capers, asparagus spears, choron sauce
Allergens; G wheat oats/Barley / F / E / M / SU
- Confit duck leg, duck cottage pie, hispi cabbage and caraway, sherry vinegar jus
Allergens; SU / M / C
- Rack, breast and crisp sweetbread of lamb, pesto croquette, aubergine, artichoke and feta gateau, black olive jus
Allergens; G wheat, E / SU / M / C
- Fillet of beef, oxtail croquette, garlic spinach, blue cheese mash, baby turnips
Allergens; G wheat / E / SU / M / C

Desserts

- Bitter chocolate praline paris brest, Chambord ice cream, raspberry sauce
Allergens; G wheat / E / M / N hazelnuts / SU / S
- Lemon ricotta cake, lemon curd, elderflower mascarpone
Allergens; G wheat / E / M
- Iced banana parfait sphere, mango and passion fruit, coconut macaroon
Allergens; M / E / S/ N
- Speculous tiramisu, biscoff crumb, coffee ice cream
Allergens; M / G wheat/ E
- Lemon and poppy seed beignets, macerated summer berries, lemon and lime curd
Allergens; G wheat / E / SU / M

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(V) – Vegetarian (VE) – Vegan**

Cheese:

(Served as a separate course and not as a part of the 3 course dinner price)

Artisan Regional Cheeses, peeled celery, grapes and wheat wafers

Allergens; (M, SU, C, MU, G-wheat, barley, oats, rye)

Classic St Johns Desserts

(Inc Cheese biscuits, nuts, and dessert bowl)

Allergens; (M, SU, C, MU, N, G-wheat, barley, oats, rye)

Allergen Guide

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(V) – Vegetarian (VE) – Vegan**

We regret that we cannot offer a multiple choice menu; guests must all have the same starter, main and sweet course and a vegetarian option, unless they have any special dietary requirements which will be catered for as necessary.

Please contact us with any queries or requests regarding allergens, we can often adapt dishes when needed. We can cater for most dietary requirements if we are advised at least two weeks before your event.

Please note food is prepared in an environment where nuts are present. All meals are prepared using the finest and freshest local produce and include seasonal herbs from the College gardens wherever possible.

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