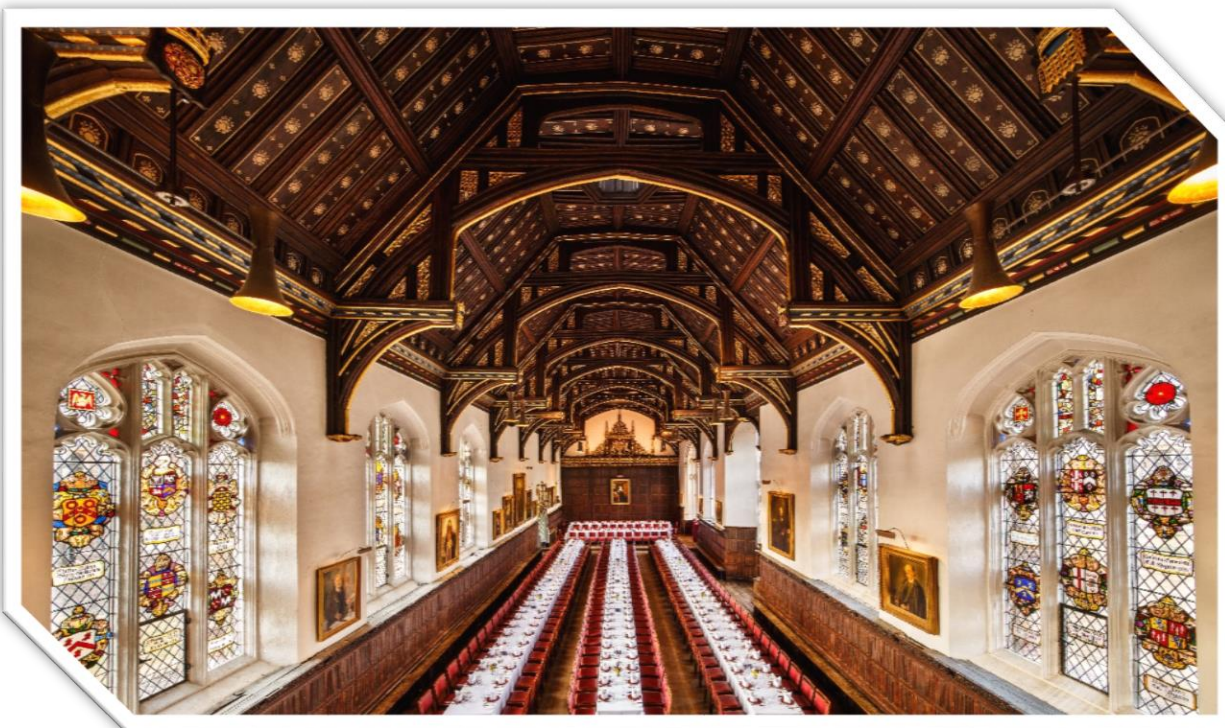




ST JOHN'S COLLEGE
UNIVERSITY OF CAMBRIDGE

AUTUMN/WINTER 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

Starter:

Roast and creamed Jerusalem artichoke, trumpet mushrooms, crisp figs and beetroot (V)

Allergens: (M, C, SU)

Pearl barley and butternut squash broth, cavolo nero and enoki mushrooms (V)

Allergens: (G-barley, C, SU)

Banana shallot tarte tatin, sauté girolle, red veined sorrel and Madeira syrup (V)

Allergens: (G-wheat, SU, E)

French onion soup, gruyere and thyme scone (V)

Allergens: (C, SU, E, M, G-wheat)

Ballantine of duck and partridge, creamed quince and pickled shitake mushroom

Allergens: (E, M, SU, C)

Maple glazed pig's cheek, pickled red cabbage Bramley apple and fennel

Allergens: (C, SU)

Black treacle cured Scottish salmon, poppy seed blinis, lime yoghurt cucumber and kohlrabi salad

Allergens: (F, SU, S, G-wheat, M)

Smoked haddock and brown shrimp gratin, Comte cheese and brioche crumb

Allergens: (F, CRU, M, E, G-wheat, and SU)

Main course:

Wild mushroom, chestnut and spinach lattice, cavolo nero and madeira cream sauce (V)

Allergens: (G-wheat, E, M, C, SU)

Arancini Milanese, tomato fondue, curly kale, pesto cremoso (V)

Allergens: (C, SU, M, G-wheat, E)

Pink peppercorn rubbed sirloin of beef, baby onions, girolles and cavolo nero, colcannon cake

Allergens: (C, SU, M)

Belly and shoulder of pork, black pudding bon bon, pommes voisin, and creamed pumpkin

Allergens : (C, SU, E, M, and G-wheat)

Breast of corn-fed chicken, smoked cheese croquette, savoy cabbage and bacon creamed carrot and cumin

Allergens : (M, E, G-wheat, C, and SU)

Baked fillet of black cod, morcilla Iberico, spiced squash parmentier and creamed cauliflower

Allergens: (F, SU, M)

Maple and pecan crusted fillet of salmon, balsamic onion mashed potato curly kale and sauce vierge

Allergens: (F, N-pecan, M, and 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

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.

Dessert:

Raspberry and pistachio friands, lemon curd ice cream, raspberry sauce

Allergens: (G-wheat, E, M, S, and SU)

Salted caramel chocolate fondant, hazelnut butter ice cream, popcorn Florentine

Allergens: (E, M, S, G-wheat, N-almond/hazelnut)

Advocaat cheesecake, ginger biscuit, cranberry sorbet and jam

Allergens:(SU, E, M, G-wheat)

Fried cranberry and white chocolate brioche pudding, cinnamon ice cream

Allergens:(G-wheat, E, M, S, SU)

Bitter chocolate and hazelnut torte, sour cherry coulis and clotted cream ice cream

Allergens:(M, S, N-hazelnut, G-wheat, SU, E)

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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Dinner Menu 2

Starter:

Winter vegetable salad with mixed beetroot, chargrilled leek creamed carrot and fennel seed granola (V)

Allergens: (M, G-wheat & oats)

Borlotti minestrone, sun dried tomato, crisp parmesan and orzo pasta (V)

Allergens: (G-wheat, M, C, and SU)

Cream of chestnut mushroom and garlic soup with roast pearl barley and truffle oil (V)

Allergens: (M, G-barley, C & SU)

Honey poached Comice pear, Cashel blue cheese, walnut sable, red wine syrup and celery leaf salad (V)

Allergens: (M, C, SU, N-walnut)

Potted brown shrimps, toasted Guinness bread, baby watercress and cucumber confit

Allergens: (CRU, SU, G-wheat, barley & rye)

Pan seared scallop, truffle celeriac, Granny smith apple and golden beetroot

Allergens: (MOL, SU, C, and M)

Salad of smoked duck, radish, enoki mushroom and sous vide kumquat

Allergens: (GF) (SU, MU)

Finely sliced marinated beef fillet, focaccia croutons, lambs lettuce, preserved tomato and saffron aioli

Allergens: (G-wheat, SU, E, MU, and C)

Main course:

Phitivier of roast aubergine, hipsi cabbage and vegan smoked cheese lemon spinach celeriac and watercress sauce (V) (VG)

Allergens: (G-wheat, C, SU, S)

Cumin and coriander gnocchi, creamed spinach, marinated paneer and red pepper chutney (V)

Allergens: (G-wheat, E, SU, and M)

Confit leg and ravioli of Gressingham duck, red cabbage, shemiji mushrooms

Allergens: (C, SU, M, E, G-wheat)

Spiced hake fillet, mussels, chorizo and chickpeas, preserved lemon and olive salsa

Allergens: (F, MOL, MU, M, SU)

Skate wing, crushed potato, braised leek, capers, brown shrimps and butter sauce

Allergens: (F, SU, C, CRU, M)

Fillet and shin of beef, salted caramel shallots, grain mustard mashed potato and buttered cavolo nero

Allergens: (C, SU, MU, M)

Rack and shoulder of Suffolk lamb, chickpea ragout, cumin roast squash, feta and red onion baklava

Allergens: (C, SU, M, G-wheat)

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Dessert:

Fig tart tatin, brown bread ice cream, cassis syrup and hazelnut brittle

Allergens: (G-wheat & rye, SU, N-hazelnut, M, E)

Bitter chocolate, pistachio and mango bombe, passionfruit curd and brownie crumb

Allergens: (M, E, S, G-wheat, N-pistachio)

Salted caramel panna cotta, caramelised granny smith apple, rum soaked golden raisins

Allergens: (M, SU)

White chocolate and blackberry tart, steeped blackberries and crème fraiche ice cream

Allergens: (M, E, G-wheat, S, SU)

Pecan baklava cheesecake, lemon and rosewater syrup

Allergens: (Nuts – Pecan, Gluten – Wheat, M, E)

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)

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September 2023

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