



ST JOHN'S COLLEGE
UNIVERSITY OF CAMBRIDGE

Email: catering@joh.cam.ac.uk

Tel: +44 (0)1223 338615

Web: www.joh.cam.ac.uk

Dinner Menu 1

Starters

Classic vine roasted tomato soup, basil oil (*Ve, GF*)

Charred leek & potato soup (*V, GF*)

Chapel & Swan smoked salmon, soda bread, caper & lemon

Beetroot, goat's curd, pear, toasted pine nut, baby chard (*V, GF*)

Ham hock terrine, wasabi mayo, chicory marmalade, soda bread

Main Course

Carrot & onion bhaji wellington, lemon puy lentils, stem broccoli, pine nut vinaigrette (*V*)

Queen Anne's artichoke tart, endive,
radicchio & parsley salad, Parisienne potatoes (*Ve*)

Herb crusted cod, fennel, samphire, quinoa, katsuobushi dressing (*GF*)

Steamed hake, celeriac fondant, hazelnut butter sauce,
roast potatoes, glazed baby gem (*GF*)

Beef fillet, caramelised onion puree, celeriac & apple slaw
Anna potatoes, bone marrow jus (*GF*)

Roasted chicken supreme
baby gem with petit pois à la Française, new potatoes (*GF*)

Dessert

Sticky toffee pudding, butterscotch sauce, vanilla ice cream (*Ve*)

Chocolate fondant, raspberry sorbet

Banana & white chocolate cake, popcorn ice cream

Lemon meringue tart

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.

There may be a surcharge.

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.

V- Vegetarian Ve- Vegan GF-Gluten Free



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Dinner Menu 2

Starters

Butternut squash, hazelnut crumb *(Ve, GF)*

Kake Udon *(GF)*
(Fragrant broth of dashi, mirin, soy sauce, stock)

Baby turnips, pickled tri-colour radish, candy beetroot, leeks,
black truffle, star anise carrots, classic vinaigrette *(Ve, GF)*

Beef tartare, pickled kohlrabi, mustard mayo, crispy quail egg

Ginger, lime & chilli dressed crab, coconut & watermelon *(GF)*

Main Course

'Bubble & Squeak' risotto, baby spinach & crispy egg *(V)*

Wild mushroom, butternut squash & ricotta gnocchi,
tarragon cream sauce, truffle *(V)*

Halibut, crab, creamed artichoke leeks, prawn oil, Anna potatoes *(GF)*

Dover sole, Exmoor caviar,
sea vegetables, lemon sauce, crushed seasonal potatoes *(GF)*

Pistachio crusted loin of lamb, pea puree, king oyster mushroom,
panko sweetbreads, rosemary jus, roast potatoes

Venison wellington, mushroom duxelle, stem broccoli, potato puree, Madeira sauce

Beef fillet, ox cheek bonbon, baby leek, watercress puree,
pickled girolle mushrooms, horseradish espuma, Parisienne potatoes *(GF)*

Dessert

The honey pot

Chocolate hazelnut delice, raspberry sorbet *(Ve)*

Duck egg, lemon meringue tart

Black forest

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