

Dining Menu

3 Course Dinner £38.95

3 Course Lunch £34.45



We are proud of our reputation for excellent catering and fine dining. Our skilled chefs will help you choose (if required) and will prepare a meal to our high standards. Our friendly and professional service staff will ensure that your event is relaxed and enjoyable. We have several rooms to choose from to suit the size of your group.

All dinners include:

Hire of the room for dining (a surcharge of £395.00 may be applied to the Hall during Term Time or where exclusive use is required)

White Linen Tablecloths

White Linen Napkins (or crested Fitzwilliam)

Printed Menus 1:3

Waiter Service

Candles (with dinner)

Fresh Seasonal Vegetables as part of main dish

Additional Options:

Flowers (price on request)

Printed Place cards (£0.55pp)

Seating Plan (£35.00)

Final numbers and menu choices are required 10 working days in advance. The final account is based upon this number unless it has been exceeded. Within the prices we have allowed for dinner to start up to 20.00 and finish by 23.00. Dinner starting later may be subject to a surcharge.

We can organise a pre-dinner drinks reception in the College gardens (weather permitting) or in one of our dining rooms subject to availability.

All prices are subject to VAT at the current rate.

Please ask about allergen information (V - Suitable for Vegetarians, VG - Suitable for Vegans)

Soups (Available as an extra course for £6.95pp supplement)

Fenland carrot soup with coriander and chilli olive oil

Spring pea soup with pulled ham hock

Spring pea soup with confit garlic (VG)

White bean velouté with chorizo and crayfish

White bean velouté with paprika spiced onions and tofu (VG)

Cauliflower soup with smoked haddock and curry oil

Cauliflower soup with slow cooked curried onions (V)

Tomato velouté with ripped mozzarella and basil oil (V)

Starters

Pea purée with gammon and fève salad with crispy egg

Pea purée with asparagus and fève salad with crispy egg (V)

Crispy pork belly with glazed baby apple, gel and herb dressing

Crispy artichoke with glazed baby apple, gel and herb dressing (VG)

Charred salmon with spring vegetable and herb salad with hollandaise

Charred chickpea with spring vegetable and herb salad with hollandaise (V)

Beetroot gel with vegetable terrine and whipped goat's cheese and petit salad (V)

Pulled chicken terrine with asparagus and a lentil and tomato dressing

Courgette, pepper and ricotta terrine with asparagus and a lentil and tomato dressing (V)

Sliced mozzarella with cherry tomato jam and spiced aubergine (V)

Smoked haddock and chive croquette with a pea and wasabi purée

Bean and chive croquette with a pea and wasabi purée (V)

Fish Courses (Available as a main course or added as an extra course (half portion) for a £8.60pp supplement)

Salmon and scallop with fennel and lobster bisque

Roasted spring vegetables with a warm gazpacho sauce (VG)

Spiced crab cake with red pepper aioli

Smoked cheddar and potato cake with red pepper aioli (V)

Potato cream with bass fèves and a red wine sauce

Potato cream with sautéed wild mushrooms, fèves and red wine sauce (V)

Thai-seared cod with Asian slaw and broth

Thai-seared tofu with Asian slaw and broth (VG)

Crispy plaice with pea purée and pont neuf

Crispy cauliflower with pea purée and pont neuf (V)

Sorbets (£3.70pp supplement)

Carrot sorbet with coriander gel

Yogurt sorbet with citrus

Beetroot sorbet with goat's cheese crumb

Pink gin and tonic sorbet

Main Courses

Pan fried pigeon breast with black pudding croquette, sprouting broccoli and fenland carrot purée

Beetroot and chilli bean steak with tofu croquette, sprouting broccoli and fenland carrot purée (V)

Grilled bass with artichoke purée, pancetta, watercress, and tomato flesh

Shiitake mushroom and cheese fritter, artichoke purée and crisp, watercress and tomato flesh (V)

Glazed pork belly, pea velouté, new season carrots with potato purée, Parma ham truffle jus

Glazed tofu, pea velouté, new season carrots with potato purée, with mushrooms and truffle jus (VG)

Feather blade of beef with sautéed spinach, wild mushroom salad and carrot purée and wholegrain mustard croquettes

Vegetable and goat's cheese rotolo with sautéed spinach, wild mushroom salad and carrot purée and wholegrain mustard croquettes (V)

Slow cooked medium rare brisket with pink fir apple potatoes, spinach, asparagus and roasted cherry tomato salad

Grilled seitan steak, with pink fir apple potatoes, spinach, asparagus and roasted cherry tomato salad (VG)

Baked chicken breast with charred baby gem, crispy pancetta and anchovy dressing

Baked white bean cake with charred baby gem, crispy rice and lentil dressing (VG)

Duck breast with pearl barley, braised fennel, rocket and red wine reduction

Pressed jack fruit with pearl barley, braised fennel, rocket and red wine reduction (VG)

Baked and stuffed poussin, potato and vegetable salad with a herb and cherry tomato dressing

Baked quorn stuffed red onion, potato and vegetable salad with a herb and cherry tomato dressing (V)

Cod loin with chorizo crust, potato purée and spiced haricot beans with spinach

Chickpea mousse, paprika and parsley crust, potato purée and spiced haricot beans with spinach (VG)

Grilled salmon with crushed new potatoes, spring vegetable salad with herb cream

Courgette, spelt and cumin fritter with crushed new potatoes, spring vegetable salad with herb cream (V)

Desserts

Warm chocolate and toffee Bakewell with cherry and almond iced parfait with black cherry gel

Lemon curd mousse with granola and blackberry sorbet

Baked yogurt with rhubarb textures

Vanilla mousse with raspberries, strawberries and scone crumb

Chocolate truffle torte, chocolate crumb with raspberries, gel and mousse

Warm orange polenta cake with marmalade and mascarpone cream

White chocolate cheesecake, strawberries and basil

Cambridge burnt cream with summer berries and shortbread finger

Traditional Cheese Board (£6.50 supplement)

Traditional cheeses served with a selection of biscuits and grapes

Speciality Cheese Board (£8.50 supplement)

Cheeses specially chosen by our Head Chef

served with a selection of rustic breads, biscuits and fruit.

Add a glass of our House Ruby Port to a cheese course for £1.80 pp

Coffee

Fairtrade coffee and College mint chocolates

Chocolate truffles with coffee (£2.60 supplement)

Additional

Dinner After 20:00 (£2.50 pp supplement)

Please note the late dinner surcharge will be levied if guests arrive for dinner past 20:00 even if it was booked to start before 20:00