

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 (£0.50pp)

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)

Roast Squash and Garlic Soup with Pancetta Crumb

White Bean Veloute with Crayfish and Chorizo

Hot and Sour Soup with Smoked Chicken

Cauliflower Cream with Smoked Hake and Curry Oil

Five-Onion Soup with a Gruyere Crouton (V)

Please ask for our Vegetarian/Vegan alternatives

Starters

Roast Squash and Hazelnut Salad with Pan-fried Pigeon Breast

Roast Squash and Hazelnut Salad with Baked Crostin (V)

Wild Mushrooms, Shallots and Spinach with Chicken Liver Parfait and a Ciabatta Crouton

Wild Mushrooms, Shallots and Spinach with White Bean Mousse and a Ciabatta Crouton (VG)

Baked Mackerel Fillet with Rocket, Pancetta, Cherry Tomatoes and Poached Quails Egg

Arancini Balls with Rocket, Crispy Onions, Cherry Tomatoes and Poached Quails Egg (V)

Hot-Smoked Salmon Terrine with Chilled Hollandaise and Crispy Artichoke

Baked Ricotta, Squash and Red Pepper Terrine with Chilled Hollandaise and Crispy Artichoke (V)

Warm Maple-Glazed Pulled Pork Belly with Apple, Date and Onion Jam

Spiced Sweet Potato and Spinach with Apple, Date and Onion Jam (VG)

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 Autumn 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 Feves and a Red Wine Sauce

Potato Cream with Sautéed Wild Mushrooms, Feves 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)

Mango with Chilli Syrup

Strawberry and Black Pepper

Champagne with Strawberries

Elderflower with Blackberry Gel

Main Courses

Pot-Roast Guinea Fowl with Smoked Cranberry Marmalade, Pearl Barley, Candied Shallots, Parsnip Gnocchi and Crisp Pancetta

Pot-Roast Tofu with Smoked Cranberry Marmalade, Pearl Barley, Candied Shallots, Parsnip Gnocchi and Crisp Artichoke (VG)

Baked Corn-fed Chicken and Crisp Skin, Fondant Potato, Poached Cabbage with a Pea & White Bean Fricassee

Sweet Potato & Bean Cake with Rice Crisp, Fondant Potato, Poached Cabbage with a Pea & White Bean Fricassee (VG)

Local Chicken Breast with Smoked Stilton Mashed Potato and Fenland Baked Vegetables

Balsamic-Glazed Lentil-Filled Red Onion with Smoked Stilton Mashed Potato, Fenland Baked Vegetables (V)

Baked Hake with Slow-Cooked Pork Belly, Potato Purée, Baby Fennel and Carrots

Spinach, Artichoke, Sundried Tomato Rotolo and Melting Taleggio with Baby Carrots and Fennel (V)

Roast Duck Breast with Filo-Wrapped Cranberries and Confit Leg, Potato Scone, Cabbage Ball and Carrot Shavings

Chickpea and Spinach Bonbon with Filo-Wrapped Mushrooms, Potato Scone, Cabbage Ball and Carrot Shavings (V)

Seared-Beef Sirloin with Dauphinoise Potato, Cèpe Purée, Wilted Spinach and Baby Turnip, Slow-Cooked Cheek and a Red Wine Jus

Bean-Filled Leek with Dauphinoise Potato, Cepe Purée, Wilted Spinach and Baby Turnip, Slow-Cooked Onions and a Red Wine Jus (V)

Baked Hogget Loin with Corn Purée, Anna Potato, Baby Leeks and Squash

Barley-Filled Aubergine with Corn Purée, Anna Potato, Baby Leeks and Squash (V)

Roast Pork Loin with Crackling, Crushed Potatoes, Butter-Roasted Cauliflower, Kale, Fried Celeriac and Mustard Cream

Roasted Feta and Olive Polenta with Crisp Artichoke, Crushed Potatoes, Butter-Roasted Cauliflower, Kale, Fried Celeriac and Mustard Cream (V)

Desserts

Mango Curd Tart, Sorbet and Ginger Crumb with Scorched Coconut Meringue

Almond Sponge with Caramelised Baby Pear and Gel with White Chocolate Parfait

Treacle Tart with Stem Ginger and Mascarpone Cream

Apple Crumble Slice with Cinnamon, Pecan and Maple Syrup Ice Cream

Melting Hot Chocolate Fondant, Soil and Raspberry Sorbet

Chocolate Tart with Chilli Pineapple, Syrup and Cream

Lemon-Baked Cheesecake, Poached Orchard Fruit

Cambridge Burnt Cream with Shortbread and Berries

Caramel Panna Cotta with Gingerbread

Banana Crème Caramel with Caramelised Bananas and Coconut Tuille

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