Formal dining menus

We can accommodate the following number of guests in our three dining rooms:

Dining Hall: 60 - 450; Fellows’ Dining Room: 18 - 60; Cockcroft Room: 4 – 18

Banquet menus
For numbers above 60

**Menu 1**

**Starter**
Roasted quail crown with a wild mushroom bonbon, apricot puree and a light jus

Salt cod croquette on a salad of peas and mint

Orange and fennel tabbouleh with pine nuts

**Main course**
Duo of lamb with confit squash, wilted spinach, charred onions, breaded polenta and a red wine jus

Roast sea trout with white bean mash, rainbow chard and a caper beurre noisette

Mushroom spring roll with spinach and white beans

**Dessert**
Taste of lemon meringue

Chocolate and blueberry tart

Chilled apple rice with a cinnamon tuille and chocolate sorbet

**Menu 2**

**Starter**
Beef carpaccio with pickled mushrooms and blue cheese

Smoked trout with almonds and capers

Beetroot terrine with horseradish sorbet and red vein sorrel

**Main course**
Roast guinea fowl with pearl barley

Fillets of sole with spinach and roasted shallots and a light jus

Lentil croquette with barley, truffle and shallot puree

**Dessert**
Bonofee delice

Compressed melon with mint, lime, crème fraiche and warm Madeleines

Chocolate torte with cherry compote

Contact the Conference Office for more details: conferences@chu.cam.ac.uk / 01223 336233
www.chu.cam.ac.uk/conferences
Banquet menus continued  
For numbers above 60

**Menu 3**

**Starter**
Pressed duck with figs and apple salad  
**
Crab cakes with chilli jam and baby coriander  
**
Sweet roast squash, toasted seeds and sundried tomatoes  

**Main course**
Loin of pork, confit of belly pork with celeriac puree, wilted greens and confit garlic  
**
Roast monkfish, crispy cheek with a caper and red wine jus  
**
Wild mushroom tart  

**Dessert**
Dark chocolate with almonds and raspberries  
**
Blackberry delice with apple compote, spiced meringues and a crunchy crumble  
**
Classic tiramisu

**Menu 4**

**Starter**
Chicken and black pudding terrine with cornichon relish  
**
Crispy scallops with winter slaw  
**
Potato soup with truffle, whipped cream and a chive foam

**Main course**
Loin of venison with artichoke puree, wilted kale and roasted leeks  
**
Cod loin with charred leek, potato bonbon and jus  
**
Smoked Tofu with leeks  

**Dessert**
Brandy tube with cherry mousse, chocolate soil and cherry gel  
**
Chocolate fondant with peanut butter  
**
Passion fruit, sponge and white chocolate

All served with Fair Trade coffee and tea served with chocolate truffles

£44.00 + VAT for three courses  
£36.50 + VAT for two courses