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**

- Smoked salmon, topped with dried beetroot and horseradish crème fraîche

- Ham hock terrine with pickled baby vegetables

- Baby goat’s cheese with walnuts and figs

**Main course**

- Rump of lamb with wilted cavolo nero, celeriac mash and a light jus

- Supreme of cod with creamy white beans, wilted greens and roasted onion petals

- Black olive arancini with beans, onions and cavolo nero

**Dessert**

- White chocolate panna cotta, honeycomb with strawberry salad

- Zingy lemon tart with mascarpone ice-cream and raspberry powder

- Peach macarons with Prosecco gel and chocolate cremeux

**Menu 2**

**Starter**

- Homemade Scotch egg with piccalilli

- Cray fish cocktail with avocado with lemon caviar

- Tempura cauliflower with raisin puree and herb salad

**Main course**

- Confit duck leg, sweet peas, braised gem lettuce, bacon and mint

- Baked bass with summer beans and a light jus

- Oat crumbed Tofu, charred lettuce with balsamic reduction

**Dessert**

- Roasted fig tart with cinnamon ice-cream

- Lemon and lime cheesecake with chocolate soil and mint gel

- Chocolate mousse, almond granola with rhubarb gel

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**
- Salad of smoked duck
- Salt cod croquettes with sauce gribiche
- Tomato gallette, aged balsamic and basil ciabatta

**Main course**
- Crispy pork belly bacon, roast pork filet with black pudding puree, jus and Jerusalem artichoke crisps
- Scallop, apple and celeriac with braised lettuce
- Asparagus risotto with roasted pumpkin seeds and parmesan pesto

**Dessert**
- Chocolate and caramel tart with orange Chantilly cream
- Coffee mousse with pecan crumble and Bailey’s ice cream
- Vanilla pastry cream with hibiscus sous vide rhubarb and almond sponge

#### Menu 4

**Starter**
- Charred mackerel with flaked crab, lemon dressing and micro herbs
- Butternut ravioli with roasted pumpkin, crispy sage and pea shoots
- Gazpacho with rustic croutons

**Main course**
- Roast loin of rabbit, crispy pancetta, baby carrots and parsley puree
- Halibut with chervil, pomme puree, peas and pancetta
- Artichoke with gnocchi, peas and a tomato jus

**Dessert**
- Mini pavlova with lime curd and summer berries
- Salted caramel bomb with orange crumble and raspberry sorbet
- Milk panna cotta with cherry and pistachio sponge

All served with Fair Trade coffee and tea and chocolate truffles

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

Contact the Conference Office for more details: conferences@chu.cam.ac.uk / 01223 336233
www.chu.cam.ac.uk/conferences