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 under 60

Menu 1
Starter
Chicken and ham terrine with piccalilli and dressed endive

Textures of beetroot with whipped goat’s cheese and walnut dressing

Main course
Slow cooked shoulder of lamb with creamed sweet potato, pistachio puree, red wine jus and a sweet potato crisp

Crispy smoked tomato polenta with wilted spinach and confit garlic

Dessert
Dark chocolate and rapeseed ganache with shortbread and blueberry compote

Menu 2
Starter
Little gem leaves with chicken Caesar and avocado

Mozzarella, fresh peas and broad beans with lemon and pea shoots

Main course
Pan fried seabass, with wilted lettuce, herb gnocchi, confit onions

Asparagus risotto with parmesan foam and a crispy hen’s egg

Dessert
Strawberry delice, with pistachio puree, raspberry macaron and chocolate soil

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 under 60_

**Menu 3**

**Starter**
Smoked haddock bonbon
with pea puree

**Local asparagus, duck egg dressing and rocket**

**Main course**
Seared chicken with cauliflower, cavolo nero, onion seeds and shallot jus

**Warm salad of beetroot with toasted barley, watercress and a filo shard**

**Dessert**
White chocolate with strawberries, balsamic and hazelnuts

**Menu 4**

**Starter**
Salmon arancini with spicy pepper compote

**Courgette flower, red pepper and basil sauce**

**Main course**
Aged sirloin steak, thyme rösti, balsamic tomato fondue, cep mushrooms and jus

**Warm salad of beetroot with toasted barley, watercress and a filo shard**

**Dessert**
Apple cremeux with honeycomb, mascarpone and elderflower

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

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