



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

Bonoffee 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

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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

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