# 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*

<table>
<thead>
<tr>
<th>Menu</th>
<th>Starter</th>
<th>Main course</th>
<th>Dessert</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Menu 1</strong></td>
<td><strong>Pressed duck leg, fig and apple chutney</strong></td>
<td><strong>Lamb rump with baba ganoush, spiced bulgur wheat and braised Romanesco</strong></td>
<td><strong>Dark chocolate tart, salted caramel, pecan praline and Chantilly cream</strong></td>
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<td></td>
<td><strong>Squash velouté, sage oil with a parmesan crisp</strong></td>
<td><strong>Chestnut and barley risotto with sautéed wild mushrooms and baby rocket</strong></td>
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<tr>
<td><strong>Menu 2</strong></td>
<td><strong>Mackerel filet with horseradish mayonnaise, baby beets and watercress</strong></td>
<td><strong>Roast guinea fowl, pearl barley, charred sprouts girolle mushrooms and Madeira jus</strong></td>
<td><strong>Aerated sponge with aerated dark chocolate, praline dust and orange mousse</strong></td>
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<td></td>
<td><strong>Mini tomato arancini with shaved, pickled fennel and tomato fondue</strong></td>
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</tbody>
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Contact the Conference Office for more details: [conferences@chu.cam.ac.uk](mailto:conferences@chu.cam.ac.uk) / 01223 336233

www.chu.cam.ac.uk/conferences
Banquet menus continued

*For numbers under 60*

**Menu 3**

**Starter**
Pea and gammon salad with crispy egg and pea soup

Fennel, orange and quinoa salad with pomegranate dressing

**Main course**
Sea bass with Jerusalem artichoke, beans, roasted garlic and red wine

Butternut squash, pine nut and gorgonzola risotto

**Dessert**
Charred plums with whipped mascarpone, brioche crumble and vanilla syrup

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

£44.00 + VAT for three courses
£36.50 + VAT for two courses
£4.00 + VAT supplement for Menu 4

**Menu 4**

**Starter**
Cured salmon with oven roasted cherry tomatoes, grated egg, rocket salsa and gribiche sauce

Feta cheese with compressed water melon, honey gel and basil

**Main course**
Beef fillet with braised oxtail, onions roasted two ways and a mushroom jus

Wild mushroom gnocchi with rocket and baby plum tomatoes

**Dessert**
Hazelnut chocolate mousse with coffee mirror and malt ice-cream

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