



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 fraiche

**

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 galette, 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 parley 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