



## 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](mailto:conferences@chu.cam.ac.uk) / 01223 336233

[www.chu.cam.ac.uk/conferences](http://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**