



Formal dining menu

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

Please select the same dish for your guests, choosing one item per course, along with one vegetarian or vegan alternative. Your guests will be served the chosen meat or fish option unless they pre-specify that they are vegetarian or vegan.

All formal dining events include white table linen, candles, printed menu cards and printed place cards on the tables and a printed seating plan to display in your chosen reception area.

£48.40 + VAT for three courses per person

£40.15 + VAT for two courses per person

Starters

Chicken and herb terrine, red onion marmalade and pea shoots (NF)

Slow cooked chicken Pressed into a terrine, red onion preserve, picked pea shoots and lemon dressing

Mushroom soup, chestnuts, truffle and chives (Hot dish) (VG) (GF) (H)

Mushroom velouté, chestnut and truffle cream and chives

Smoked salmon, smashed avocado and Greek yogurt (GF) (H) (NF)

Scottish smoked salmon, avocado season with lime, coriander and a little chilli and cooling Greek yogurt and cress

Roasted tomato soup, basil pesto and croutons (Hot dish) (VG) (H)

Fresh tomatoes roasted with thyme and garlic garnished with basil pesto and crunchy bread

Quinoa, sun blushed tomato, pistachio and herb salad (VG) (GF) (H)

Gluten free quinoa dressed in roasted pistachio nuts, cherry tomatoes, herbs, and rocket

Smoked duck salad, pickled fennel and mango salsa (GF) (NF)

Hot smoked duck breast, shaved fennel salad and a sweet and spicy mango dressing

Grilled English mackerel, baby potato and radish salad with baby leaves (warm dish) (H) (NF) (GF)

Quickly cooked mackerel fillet on top of a new potato and radish salad with an herb and mustard dressing

Celeriac, apple and walnut salad and bitter leaves (V) (H) (GF)

Grated celeriac, granny smith apple, roasted walnuts in a mayonnaise dressing and dressed bitter leaves

(V) = Vegetarian (GF) = Gluten Free (VG) = Vegan (H) = Halal (NF = Nut Free)

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Main Courses

Roast chicken breast, chive mash potato, piquillo pepper and tomato sauce and seasonal vegetable (H) (GF) (NF)

Chicken supreme served with a spicy tomato sauce, creamy mash and seasonal vegetables

Slow cooked English duck leg, braised white beans and seasonal greens (GF) (NF)

Slow cooked and crispy duck leg, braised butter bean casserole with root vegetables and herbs and seasonal vegetables

Grilled pork fillet, fondant potato, mushroom duxelles, kale and a red wine sauce

Quick cooked pork fillet, a potato cooked in butter and stock, mushroom purée and a red wine sauce

Grilled market fish of the day, leek and baby spinach gnocchi (H) (NF)

Fresh fish of the day on top of a creamy leek and baby spinach gnocchi

Pea risotto, toasted nuts and parmesan crisp (V) (GF)

Risotto rice cooked with vegetable stock, fresh peas, mint, pine nuts and crispy parmesan wafer

Root vegetable wellington and a squash puree (VG) (NF) (H)

Roasted root vegetables encased in puff pastry and served with a creamy butternut squash purée

Crispy tofu, pak choi, shitake and noodle raman (VG) (H) (NF)

Asian inspired deep fried tofu, mushroom and vegetable broth, noodles and green vegetables

Poached chalk stream trout, warm new potato salad and herb salad and rocket pesto (H) (GF) (NF)

Lightly cooked trout supreme on top of a new potato, spring onion and herb salad and served with a rocket dressing and seasonal vegetables

Desserts

Lemon posset and biscotti (H) (V)

Set lemon cream and Italian cookies

Dark chocolate and date slice, coconut cream and a cherry compote (VG) (GF) (H) (V)

Set dark chocolate dessert with vegan coconut yogurt and a cherry sauce

Selection of English cheese, crackers and local chutney (supplement £5.50 per person)

A selection of 3 cheeses, crispy crackers and local fruit chutney

Set vanilla cheesecake and a roasted pineapple salsa (NF) (H) (V)

Cream cheese dessert on a biscuit base, with a pineapple, lime and mint sauce

Dark chocolate tart, raspberry cream and honeycomb (NF) (H) (V)

Dark chocolate cremeux set in a pastry case, raspberry ripple cream and crunch honeycomb

Mango torte, mini meringue and passion fruit gel (VG) (H) (NF) (V)

Vegan mango soya dessert with crunchy little vanilla meringue and a passion fruit sauce

Strawberry Bakewell tart, vanilla cream and toasted almonds (H) (V)

Classic strawberry jam and almond frangipane tart with whipped vanilla cream and golden-brown almonds

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All served with Fair Trade coffee and tea and chocolate mints (VG) and chocolate truffles

Special dietary requirements and sustainability

Dishes can be modified to suit individual dietary requirements and change during the year to take the seasons into account.

We aim to source most of our ingredients from the East Anglian supply chain.

We can assist with wine choices from our carefully selected list, if required.

Food allergies and intolerances

Some of our ingredients contain allergens. Please speak to a member of staff if you need more information.

Gala dinner events

£63.25 + VAT per person

Includes a glass of sparkling wine or soft drink alternative on arrival, 3 course meal with choices from our formal dining menu and half a bottle of Churchill selected wine per person with your meal.

All Gala events also includes white table linen, candles, printed menu cards and printed place cards on the tables and a printed seating plan to display in your chosen reception area.

With the largest dining hall of any Cambridge College, we have the flexibility to cater for up to 430 guests at a dinner or party.

We have areas for entertainment in either our Buttery and Concourse areas or in our main Dining Hall.

In the summer months you may enjoy your drinks reception outside on one of the College lawns or in the College Buttery with adjoining bar.

Please select your menu from our formal dining menu. Alternatively, our Chef will suggest a bespoke menu for your event.

Additional courses are available for a supplementary charge.

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