



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 place cards on the tables, and a printed seating plan to display in your chosen reception area.

£51.30 + VAT for three courses per person

£42.50 + VAT for two courses per person

Starters

Coronation chicken terrine, spiced mayo, baby gem and pickled sultanas (sulphites, mustard)

A chicken and apricot terrine, curry mayo, crispy baby gem, and lightly pickled dried fruit

Roasted carrot and cumin soup, coconut and coriander oil (VG) (hot dish) (no Allergens)

Roasted carrot velouté spiced with cumin served with coconut cream and coriander oil.

Dill-cured salmon, shaved fennel salad, dill oil and crème fraîche (fish, milk, sulphites)

Cured salmon seasoned with herbs, dressed Florence fennel, dill oil, and tangy crème fraîche

Cauliflower soup, curry oil and toasted seeds (VG) (H) (hot dish) (no allergens)

Creamy cauliflower soup with spicy oil and toasted sunflower and pumpkin seeds

Spiced vegetable bhaji, smashed avocado, chilli herb dressing and pea shoots (VG) (wheat, mustard)

Lightly spiced vegetable fritter with guacamole, spicy chilli sauce, and fresh shoots

Smoked duck salad, balsamic beetroot, beetroot ketchup, raspberry dressing and cress (sulphites)

Lightly smoked duck paired with balsamic-infused beetroot, beetroot ketchup, and a delightful raspberry dressing

Masala-spiced fish of the day and red lentil dhal (hot dish) (fish, mustard)

Baked portion of fish of the day with a coconut lentil stew and fresh herbs

White bean hummus marinated cherry tomato, fennel and baby leaf salad. (VG) (sesame, sulphites)

Butter bean puree with red and yellow cherry tomato, lightly pickled fennel, and picked leaves

(V) = Vegetarian (VG) = Vegan (H) = Halal

Allergens subject to change

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Main Courses

Roast chicken breast, fondant potato, carrot puree, tender stem broccoli (sulphites)

Roast chicken supreme, buttery potato, carrot puree, and broccoli with a red wine sauce

Slow-cooked English duck leg, braised chicory, potato terrine and a spiced sauce (sulphites)

Slow-cooked lightly spiced leg, slow-cooked chicory, pomme anna, and a lightly spiced sauce

Rump of lamb, pan-fried gnocchi, fire-roasted red pepper and tomato sauce (wheat, sulphites)

Lamb (served pink), pan-fried potato dumplings, roasted red pepper, and a slow-cooked tomato sauce

Grilled market fish of the day, leek, sweetcorn and white bean chowder with rocket pesto (fish, milk)

Fresh fish of the day on top with a creamy leek soup and drizzled with rocket pesto

Butternut squash risotto, roasted butternut squash, cress and pumpkin seed oil (VG) (H) (no allergens)

An Italian rice dish with a butternut squash puree, roast squash, picked herbs, and cold-pressed pumpkin seed oil

Red onion and smoked cheddar tart, pickled shallot, watercress salad (V) (wheat, milk, egg, sulphites)

A crispy tart case filled with red onion compote, smoked cheddar, lightly pickled shallot rings, and picked watercress

Crispy 5 spice tofu, Pak choi and mushroom miso broth (VG) (soya, wheat, sesame)

Tofu fried in a light batter, steamed Pak choi, shiitake mushroom, and a miso soup

Pan-fried hake, mashed potato and a warm tartar sauce (fish, sulphites, milk)

Roast wild hake with creamy mashed potato and a warm cream sauce with capers, gherkins, and herbs

Desserts

Passion fruit posset and shortbread biscuit (V) (H) (milk, wheat)

Set passion fruit cream served with a vanilla-scented buttery biscuit.

Dark chocolate delice, blueberry compote and coconut cream (VG) (H) (nuts, soya)

A set Belgian chocolate dessert, stewed blueberries, and coconut yoghurt.

Selection of English cheese, crackers and local chutney (V) (supplement £5.5)

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

Eton mess cheesecake (V) (wheat, egg, milk, soya)

Strawberry and vanilla cheesecake with strawberry compote and crushed meringue.

Raspberry and pistachio semifreddo (V) (H) (milk, nuts, soya, egg)

Vanilla-flavoured frozen semifreddo mousse studded with pistachio layered with raspberry pieces and topped with white chocolate shavings.

Vanilla torte, berry compote, mini meringue (VG) (H) (wheat, soya)

Vegan-style cheesecake with stewed berries and mini vegan meringue.

Lemon and lime tart, mango cream and crispy mango (V) (H) (wheat, egg, soya, milk)

Lemon and lime curd-filled tart case with a mango ripple cream and freeze-dried mango.

Biscoff cheesecake, chocolate sauce and Chantilly-style cream (VG) (H) (wheat, soya)

Vegan caramel and biscuit cheesecake, plant-based whipped cream, and chocolate sauce.

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All are served with Fair Trade coffee or tea, chocolate mints (VG) and chocolate truffles (V)

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

£67.04 + 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 include white table linen, candles, printed menu cards and 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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