EMMANUEL COLLEGE

Spring / Summer Menu
1st April 2019 – 30th September 2019

Emmanuel College
St Andrews Street, Cambridge CB2 3AP
AMUSE BOUCHE
£4.85

STARTERS
Tunworth Cheese, Caramelized Onion and Mushroom Cocotte, £7.95
Semi Dried Tomato Relish
Pea and Mint Soup (can be served hot or cold) £7.50
Beetroot and Goat cheese Arancini, Pickled Beetroot Puree, Parsley Oil £7.95
Chicken, Sweetbread and Duck Liver Terrine, Sauce Vierge £9.00
Pan Fried Pork Belly, Pan Seared Scallop, Celeriac Puree, Pickled Apple £9.00
Smoked Duck and Orange Salad, Grain Mustard Dressing £8.50
Poached Lemon Sole, Pickled Mussels, Fish Volute, Sea Purslane £9.00
Stone Bass, Cauliflower and Coconut Puree, Lemon and Lime £9.00
Cauliflower Couscous, Coriander
Poached Plaice, Scallop Mousse, Verjus Cream, Semi Dried Grapes £9.00

MAIN COURSE
All main courses will be served with two seasonal vegetables. The vegetarian dish will be served with the same potatoes as served with the meat dish picked.
Pesto Crusted Loin of Lamb, Mediterranean Pressed Terrine, Buttermilk Champ Potato £25.00
Pan Roasted Duck Breast, Leg, Chicken and Pistachio Press, Cherry Dressing, Fondant Potato £25.00
Roast Corn Fed Chicken Breast, Leg Meat Tortellini, Mushroom Puree, Pomme Anna £24.00
Pork Tenderloin, Cajun Jowl Croquette, Smoked Mash £24.00
Juniper Marinated Venison Loin, Dauphinoise Potato, Caramelized Apple £27.00
Pan Fried Chalk Stream Trout Supreme, Elderflower Braised Fennel, Minted Potato, Grapefruit Hollandaise £25.00
Roast Sirloin of Beef, Mushroom Barley and Ox Cheek Croquette £26.00
Mushroom, Tomato and Artichoke Pithivier, Mushroom Sauce £21.00
Torched Romano Pepper, Moroccan Couscous, Red Pepper Coulis, Sunflower Seeds £21.00
Beetroot and Soy Tatin, Feta Cheese, Mint and Pumpkin Seeds £21.00
Spinach, Tomato and Blue Cheese Roulade £21.00

DESSERTS

All Desserts £8.50

Apple and blackberry
A mascarpone mousse, apple compote, blackberry sorbet

Salted Caramel Tart, Banana Sorbet, Peanut Crumb

Baked Lemon Cheesecake, Lemon Curd, Berries

Summer pudding entremets
A Fruit soaked brioche, clotted cream mousse, berry glaze, fresh berries

Triple Layered Chocolate Brownie

Apple Nougatine Tart, Anglaise Sauce

Blueberry Poached Pineapple, Yogurt Sorbet

Crème Fraîche Tart, Strawberry Sorbet

Vegan Chocolate Fudge Cake

AFTER DINNER

Cheese Board: A selection of fine English and Continental cheese £8.75
with Celery, Grapes, Crusty bread and Cheese biscuits per person

Coffee and Mints £4.00

Coffee and Assorted Chocolates £5.00

Coffee and hand-made Petit Fours £8.50

ALLERGENS

In the case of Allergens, the requirement of law is to provide information to customers on food constituents. There is no a requirement to eliminate allergen content although it is the intent of the College to limit allergen cross-contamination wherever practical. The college offers “Free From” menu items but it has to be recognised that these foods are prepared in a multi-use kitchen and as such diners will be advised of ‘may contain’.
PLEASE NOTE
For advice on selecting your menu, please contact our Executive Head Chef/Head of Catering, Matthew Carter mc256@emma.cam.ac.uk Tel: 01223 334262

Please let us know when you submit your choices if you have any special dietary requirements amongst your diners such as gluten free or nut allergy. It can be helpful to select the main course first and build the other courses around it.

BOOKING TERMS AND CONDITIONS
When compiling your menu please choose one item per course e.g. one starter, one main course and one dessert for the group. If required please choose one vegetarian starter and main course.

All bookings must be confirmed by email with details of menu choice, wine selection and approximate number of guests 10 days prior to the event.

Final numbers must be notified 48 hours prior to the date of the function. Whilst we will make every effort to accommodate late additions for meals, cancellation of places within 48 hours of the event will be charged in full.

All food and beverages must be purchased from the College.

Dinner in College is served at 7.30pm. In exceptional circumstances a surcharge of £5.00 plus VAT per head will be made when diners opt to delay the start after this time.

The above prices include service, table linen and menu cards.

All invoices are net, and are payable 28 days from date of invoice. The College reserves the right to charge interest at a rate of between 2% and 5% per month on outstanding balances.

CANCELLATION CHARGES
Cancellation with three to six months’ notice incur 25% of the quoted rate. Cancellation with three months to 72 hours’ notice incur 50% of the quoted rate. Cancellation with less than 72 hours’ notice will incur 100% of the quoted rate. The cancellation charge will be calculated on the number of delegate places as stated above and any charge quoted for room or equipment hire and/or food in our letters or emails of confirmation of the event.

VAT EXEMPTION
In some circumstances, events which are organised by an eligible body and which have an appropriate academic content may be exempt from VAT. We must have a completed VAT Exemption Form and Conference Programme prior to invoicing or the College will have to charge VAT at the current rate.