

EMMANUEL COLLEGE
SPRING/ SUMMER MENU 2024
(COLLEGE HALL, ROBERT GARDNER ROOM, THOMAS YOUNG)

STARTERS

Smoked Ham Hock En Brioche, Pea Salad, Mushroom & Black Garlic Ketchup	£13
Pan Fried Stone Bass, Buttered Leeks, Mustard Sauce	£15
Roast Baby Carrots, Carrot Puree, Freekeh Salad, Pickled Fennel, Dukkah Spice, Herb Oil (ve/gf)	£12
Baked Potato Soup, Sour Cream, Chive Oil & Crispy Bacon (ve/gf available)	£12
Pea, Mint & Dill Risotto, Feta Cheese, Lemon Dressed Courgette Ribbons (ve/gf available)	£12
Salmon Ravioli, Crab Bisque, Tarragon Oil	£15
Chickpea Fritter, Mango Yogurt, Coriander (ve/gf available)	£12
Heritage Tomato, Burrata, Basil, Balsamic Jelly	£13

MAIN COURSE

All served with a seasonal vegetable

Plaice Bon Femme - Plaice Stuffed with Scallop Mousse, Glazed Clams & Brown Shrimp, Fish Velouté, Chicken Reduction, Parsley Potato	£33
Curry Roasted Cauliflower, Tarka Dahl, Onion Bhaji, Spinach (ve)	£27
Beef Fillet, Glazed Rib, Potato Rosti, Charred Onion, Red Wine Jus	£42
Pan Fried Duck Breast, Confit Leg & Foie Gras Ballotine, Cherry Foam, Dauphinoise	£34
Pesto Roasted Lamb Loin, Lamb Ragu Tart Topped with Sheep Yogurt Foam, Wilted Green, Semi Dried Tomato, Ratatouille Terrine, Pommes Passillion	£34
Pan Fried Salmon, Fennel & Orange Salad, Orange Butter Sauce Fondant Potato	£33
Spiced Puff Pastry Tart Filled with Summer Vegetables (ve available)	£27
Poached Breast of Chicken with Truffle Mousse, Chicken & Potato Croquette, Spinach	£32

DESSERTS

All Desserts £13

Pistachio & Rose Cream Tart, Raspberry & Lychee Sorbet **(ve available)**

Banana, Peanut, Caramel Tart, Rum & Raisin Ice Cream **(ve available)**

Sao Palm 60% Chocolate & Mandarin Cube **(ve/gf)**

Baked Yogurt with Orange, Elderflower & Prosecco Opera, Olive Oil Jam, Strawberry & Szechuan Sorbet

Warm Cherry Friand, Cherry Compote & Custard **(ve/gf)**

Triple Chocolate Brownie, Vanilla Ice Cream

“Tiramisu” - Mascarpone Mousse, Almond & Coffee Gateaux, Whipped Coffee Ganache, Coffee Ice Cream with Pecan, Coffee Liquor-soaked Sultana Crunch

AFTER DINNER

Cheese Board: a selection of fine English & Continental Cheeses, with Celery, Grapes, Crusty Bread & Cheese Biscuits **£12**

Coffee & Mints **£6**

Coffee & Assorted Chocolates **£8**

Coffee & Handmade Petit Fours **£12**

BOOKING TERMS & CONDITIONS

When compiling your menu, please choose one item per course for the group (e.g. one starter, one main course & one dessert). 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.

Dinner in College is served at 19.30. In exceptional circumstances a surcharge of £6 per head will be made when diners opt to delay the start after this time.

All food and beverages must be purchased from the College.

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.

All prices include service, table linen and menu cards and do not include VAT.

ALLERGENS

In the case of allergens, the requirement by law is to provide information to customers on food constituents. There is no 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 by 'may contain'.

PLEASE NOTE

For advice on selecting your menu, please email Matthew Carter, Head of Catering on mc256@emma.cam.ac.uk or by phone: 01223 334262. It can be helpful to select the main course first and build the other courses around it.

CANCELLATION CHARGES

Cancellation within three to six months' notice incur 25% of the quoted rate. Cancellation within 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 places as stated above, in addition to any charge quoted for room or equipment hire and/or food in the College's 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.

