

# EMMANUEL COLLEGE

## SPRING/SUMMER MENU 2022



ST ANDREW'S STREET  
CAMBRIDGE CB2 3AP

## AMUSE BOUCHE

All Amuse Bouche £6.50

### STARTERS

Chicken, Leek & Truffle Terrine, Pickled Shallots, Shimeji Mushroom, Chive Vinaigrette	£14.00
'Faux' Gras, Pickled Beetroot Gel, Beetroot Crisp, Baby Beetroot (ve)	£13.00
Leek & Seaweed Ballotine, Leek Emulsion, Crispy Leek (ve)	£13.00
Za'atar-roasted cauliflower, Hummus, Pomegranate (ve)	£13.00
Whipped Goat's Cheese Mousse, Tomato Chutney, Onion, Edamame	£13.50
Baked Potato & Sour Cream Soup, Chive Oil, Crispy Bacon	£13.00
Pea Mousse, Dingley Dell Coppa, Pea & Shallot Relish	£14.00

### FISH COURSE

Pan-fried Red Snapper, Spinach, Bouillabaisse	£15.00
Pan-fried Stone Bass, Apple & Miso Caramel, Olives, Almond	£15.00
Grilled Mackerel, Pickled Cucumber, Buttermilk & Horseradish Sauce, Cucumber, Dill Oil	£14.00
Chalk Stream Trout, Seaweed Crust, Smoked Butter Sauce, Caviar	£14.00

### MAIN COURSE

All served with a choice of two seasonal vegetables

Poached Chicken Breast, Truffle Mousse, Crispy Skin, Fondant Potato, Sauce Suprême	£31.50
Pork Pluma, Yeasted Crumb, Smoked Ham Hock Pain Perdu, Grain Mustard, Whipped Potato, Pork Jus	£33.00
Roast Beef Fillet, Rosti, Ox Cheek Ravioli, Red Wine Jus	£37.00
Roasted Loin Of Lamb, Pesto Crust, Lamb Ragù, Rosemary & Parmesan Gnocchi, Capers & Tomato Jus	£35.00
Creedy Carver Duck Breast, Duck Leg, Truffle à la Presse, Cherry Dressing, Pistachio Croquette, Port & Orange Jus	£35.00
Roasted Romano Pepper, Spinach & Ricotta, Haricot Bean Cassoulet, Toasted Sunflower Miso	£30.00

Fried Paneer, Tarka Dhal, Chickpea Samosa, Spinach	£29.00
Vegan Wellington, Red Wine Jus	£29.00

## DESSERTS

*All Desserts £13.00*

Lemon Tart, Raspberry Sorbet

Coffee Delice, Pedro Chantilly *(ve & gf available)*

Banana Tarte Tatin, Rum & Raisin Ice Cream *(ve & gf available)*

Emmanuel Jaffa Cake *(ve & gf available)*

Vanilla Baked Cheesecake, Elderflower–macerated Strawberries, Strawberry Gel & Sorbet *(ve available)*

Summer Pudding Entremets *(ve available)*

Peach & White Chocolate Opéra

## AFTER DINNER

Cheese Board: a selection of fine English & Continental Cheeses, with Celery, Grapes, Crusty Bread & Cheese Biscuits	£12.00
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Coffee & Mints	£6.00
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Coffee & Assorted Chocolates	£8.00
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Coffee & Handmade Petit Fours	£12.00
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## ALLERGENS

In the case of allergens, the requirement by 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 by 'may contain'.

## PLEASE NOTE

For advice on selecting your menu, please email [THE COLLEGE'S HEAD OF CATERING, MATTHEW CARTER](mailto:THE COLLEGE'S HEAD OF CATERING, MATTHEW CARTER) or by phone: 01223 334262

Please let us know when you submit your choices if you have any special dietary requirements amongst your guests, 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 & 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.

All food and beverages must be purchased from the College.

Dinner in College is served at 7.30pm. In exceptional circumstances a surcharge of £6.00 plus VAT per head will be made when diners opt to delay the start after this time.

All prices include VAT, 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 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.

A completed VAT Exemption Form and Conference Programme must be supplied prior to invoicing, or the College will charge VAT at the current rate.