

# EMMANUEL COLLEGE

## AUTUMN/WINTER MENU 2022



ST ANDREW'S STREET  
CAMBRIDGE CB2 3AP

## AMUSE BOUCHE

All Amuse Bouche £6.50

### STARTERS

Slow-Cooked Pork Belly, Pan-Seared Scallop, Celeriac Pureé	£13.00
Smoked Rainbow Trout Chaud-Froid, Onion Relish, Frisée Salad	£13.00
Leek Ballotine, Leek Emulsion, Leek Oil (ve)	£11.00
Beetroot, Goat's Cheese & Pumpkin Seed Pavê, Goat Curd and Pickled Beetroot	£11.00
Roasted Carrot, Carrot Pureé, Freekeh Salad, Fennel, Dukkah (ve)	£11.00
Maple-roasted Butternut Squash Soup, Roasted White Onion Cream, Toasted Pumpkin Seeds (ve)	£11.00
Winter Vegetable Falafel, Cauliflower Pureé, Cauliflower Tabbouleh, Red Pepper Chutney (ve)	£11.00

### FISH COURSE

Pan-fried Red Mullet, Spinach, Bouillabaisse	£15.00
Cod, Avocado, Chorizo	£15.00

### MAIN COURSE

All served with a choice of two seasonal vegetables

Roast Beef Fillet, Rosti, Ox Cheek Ravioli, Red Wine Jus	£38.00
Poached Chicken Breast, Truffle Mousse, Artichoke Pureé, Artichoke Jus	£32.00
Fried Paneer, Tarka Dhal, Chickpea Samosa, Spinach, Layered Saag Aloo	£29.00
Beetroot & Soy Tart, Crumbled Feta, Mint, Sunflower Seeds (ve available)	£29.00
Juniper-marinated Venison Loin, Braised & Spiced Haunch Croquette, Blackened Apple Pureé, Jus	£36.00
Creedy Carver Duck Breast, Duck Leg & Truffle à la Presse, Cherry Dressing, Pistachio Croquette, Port & Orange Jus	£35.00
Roasted Loin Of Lamb with Pesto Crust, Lamb Ragù, Rosemary & Parmesan Gnocchi, Capers & Tomato Jus	£34.00
Vegan Wellington, Red Wine Jus (ve)	£29.00

## DESSERTS

All Desserts £13.00

Emmanuel Jaffa Cake (ve & gf available)

Apple Tarte Tatin, Vanilla Ice Cream (ve & gf available)

Caramel Tart, Banana Sorbet, 'Old English' Spiced Topping

Coffee Delice, Pedro Chantilly (ve & gf available)

Fig & Brandy Cheesecake, Marinated Baby Figs, Fig Gel

'Mont Blanc': Pear & Ginger Frangipane Tart, Chestnut Cream, Glacé Chestnut

Warm Honey, Almond, Apricot & Black Tea Cake, Crème Anglaise

Chocolate Fudge Cake (ve)

## AFTER DINNER

Cheese Board: a selection of fine English & Continental Cheeses, with Celery, Grapes, Crusty Bread & Cheese Biscuits £12.00

Coffee & Mints £6.00

Coffee & Assorted Chocolates £8.00

Coffee & Handmade Petit Fours £12.00

## 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.