

EMMANUEL COLLEGE
AUTUMN/ WINTER MENU 2023
(OLD LIBRARY)

STARTERS

Ham Hock Terrine, Mustard Mayonnaise	£13
Sweet Potato & Coconut Soup, Thai Oil & Toasted Coconut (ve)	£12
Winter Vegetable Falafel, Cauliflower Purée, Cauliflower Tabbouleh, Red Pepper Chutney (ve)	£13
Za'tar Roasted Cauliflower, Hummus, Pomegranate, Olive Oil (ve)	£12
Warm Smoked Pigeon Breast, Creamed Pearl Barley & Mushroom, Pickled Blackberries	£13

MAIN COURSE

All served with a seasonal vegetable

Mushroom & Leek Suet Pudding, Truffle Jus <i>(ve available)</i>	£31
Roast Beef Fillet, Rosti, BBQ Ox Cheek Ravioli, Red Wine Jus	£41
Poached Chicken Breast with Truffle Mousse, Fondant Potato, Sauce Supreme	£31
Roasted Breast of Orange Glazed Duck, Orange & Anise Jus, Roast Potato	£32
Roast Loin Lamb, Braised Shoulder Dressed in Mint Salsa Verdi, Pomme Anna	£35

DESSERTS

All Desserts £13

Brooklyn Blackout Cake (ve)
Gingerbread & Mandarin Cheesecake
Chocolate & Raspberry Pudding, Raspberry Compote
Pistachio & Cherry Opéra with Winter Spiced Cherry Compote (ve)
Hazelnut Dacquoise

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.

