

# Autumn/Winter Fine Dining Menu 2024 – 2025

(HALL, ROBERT GARDNER ROOM, THOMAS YOUNG ROOM)

## STARTER

Curried Parsnip and Apple Soup, Yogurt <b>(v)</b>	£12
Leek Ballotine, Truffled Potato, Chive Oil <b>(ve)</b>	£13
Salt Baked Celeriac, Celeriac Pureé, Medjool Date, Apple Caramel, Pickled Celeriac <b>(ve)</b>	£12
Warm Smoked Pigeon Breast, Creamed Pearl Barley & Mushroom, Pickled Blackberries	£14
Za'atar Roasted Cauliflower, Hummus, Pomegranate, Olive Oil <b>(ve)</b>	£12
Slow Cooked Pork Belly, Pan Seared Scallop, Celeriac Pureé	£15
Winter Vegetable Falafel, Cauliflower Purée, Cauliflower Tabbouleh, Red Pepper Chutney <b>(ve)</b>	£12
Parsley Risotto, Dukkah Spiced Roasted Carrots, Fennel <b>(v) (ve available)</b>	£12

## FISH

Pan Fried Seabream, Turnip and Apple Puree, Caviar Velouté	£15
Braised Hake with Saffron, Brown Shrimp, Chorizo, Tomato, Caper, Parsley Sauce	£15
Pan Fried Red Mullet, Spinach, Bouillabaisse Sauce	£15

## MAIN COURSE

*All served with a seasonal vegetable*

Mushroom and Leek Suet Pudding, Truffle Jus <b>(v) (ve available)</b>	£27
Roast Beef Fillet, Glazed Rib, Roasted Mushroom, Champ Potato, Braised Onion	£43
Poached Chicken Topped with Tarragon Mousse, Chicken and Mushroom Pithivier, Creamed Potato, Madeira and Truffle Jus	£33
Roasted Duck Breast, Confit Leg, Pistachio and Orange Terrine, Chicory, Potato Croquette, Orange and Anise Jus	£35
Spiced Puff Pastry Tart filled with Creamy Wild Mushrooms and Leeks <b>(v) (ve available)</b>	£27
Roast Loin of Lamb with a Buckwheat Crumb, Haggis Ragù Tartlet topped with Yogurt Foam, Swede and Potato Terrine, Lamb Jus	£35
Juniper Marinated Venison Loin, Savoy Cabbage Rilette, Dauphinoise Potato, Balsamic Glazed Beetroot	£40

## DESSERTS

### **All desserts £13**

Warm Pecan Tart with Maple Ice Cream

Mont Blanc with Blackcurrant and Vodka Sorbet

Chocolate and Passionfruit Cube, Coconut Sauce (ve), (gf)

Fig and Brandy Cheesecake

Warm Cherry Friands with Pistachio Ice Cream (ve), (gf)

Winter Spiced Emmanuel Sweet Pleasure, Mandarin Sorbet

Apple Tatin with Vanilla and Bay Leaf Ice Cream **(ve available)**

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

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.

## 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 the Catering Manager [mc256@emma.cam.ac.uk](mailto: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.