



# EMMANUEL COLLEGE

## Fine Dining Menus

Emmanuel College  
St Andrews Street, Cambridge CB2 3AP

## **Autumn/Winter Menu 2017**

1st October 2017 – 31st March 2018

### **Amuse Bouche**

To be served before the starter – a small seasonal mouthful created by the chef from the freshest ingredients £4.85

### **Starters**

Spiced Carrot Soup with Onion Bahji, Curry Oil (V) £6.25

Butternut Squash Ravioli, Puree, Veloute, Pumpkin seed oil & fried Kale (V) £7.00

Beetroot Risotto, Goats Cheese & Parsley Oil (V) £6.55

Ham Hock Terrine, Tomato Chutney, Mustard Aioli £6.75

Roast Wood Pigeon Breast, Mushroom Barley, Spinach, Puffed Rice & Pecan Nuts £7.85

Beef Carpaccio, Parmesan Custard, Lemon Gel & Capers £8.50

### **Fish/Middle course**

Monkfish, Miso, black Sesame & Soba noodles £8.95

Whisky-brined smoked Salmon, Beetroot, Cream cheese £9.15

Sea Trout Gravlax, Avocado cream, Caviar £9.85

Pan-fried Scallop, Parsnip Puree, Coconut Broth £9.15

*Any fish course can be made into a smaller starter or larger main course.*

## Main

Roast Corn Fed Chicken, Onion seed & Sage crumb, Leek fondue, Cavolo Nero & whipped Potato	£21.00
Duck breast, Hoisin Spring roll, Turnip fondant, Pak choi, wild Mushroom & Edamame bean fricassee	£22.50
Roast Pork Tenderloin, Jowl croquette, King mushroom, Pineapple, Sweetcorn & Red Pepper Salsa, Sweet potato & Coconut Pave	£22.00
Roast Lamb loin, Tarka dahl, spiced shoulder Samosa, Spinach, Cauliflower & layered Sag Aloo	£22.00
Slow Roasted Venison loin, shoulder Suet Pudding, Red cabbage, tender stem Broccoli, Fondant potato	£23.50
Beef Fillet, Ox cheek Pithivier, Beef fat, buttered greens, potato and cabbage bomb	£24.00
Beetroot & Soy Tatin, crumbled Feta Cheese, Mint & Sunflower Seeds (V)	£19.50
Leek & red Onion Tart, Poached Egg, Walnut & Rocket Pesto (V)	£19.50

*These dishes will be served with vegetable and potatoes*

*Each main course dish includes a vegetable and potato if you require  
two extra seasonal vegetables and a choice of potatoes are £3.75+VAT*

*Choose from of the following:*

Traditional Gratin Dauphinoise: Cooked in cream & topped with cheese

Amandine: Almond-coated Croquettes

Anna: Sliced, pressed & cooked in butter

Parisiennne: Roasted marble size

Forestière: Diced & roasted with Forest mushrooms

## Desserts

“Lemon Meringue Pie” (Lemon Sable, Vanilla Mousse, Lemon Curd, Pickled Raspberry Compote, Italian Meringue)	£7.50
Warm Fig Pudding, Mascarpone, Coffee Caramel, Vanilla Anglaise	£7.50
Warm Almond, Prune and Honey Cake, Prune Puree and Armagnac Ice Cream	£7.50
Apple Crumble Brule, Blackberry Sorbet	£6.95
Baked White Chocolate Cheesecake, Dark Chocolate & Orange mousse, burnt Orange gel, candied Hazelnuts	£7.50
Chocolate & Blackberry Mille Feuille	£7.75
“Emmanuel Sweet Pleasure”	£7.95

## After Dinner

Cheese Board: a selection of fine English & Continental cheese with Celery, Grapes, crusty bread & cheese biscuits	£8.45
Coffee & Mints	£2.90
Coffee & assorted Chocolates	£3.50
Coffee & hand-made Petit Fours	£5.85

*VAT to be added at 20%*

If you require any assistance in choosing your menu please contact  
our Catering Office 01223 3342620

## **PLEASE NOTE**

When compiling your menu please choose ONE item per course e.g. one starter, one main course and one sweet for the group. If required choose one vegetarian option.

Please let us know when you submit your choices if you have any special dietary requirements amongst your diners such as gluten free or nut allergy. It can be helpful to select the main course first and build the other courses around it.

If you require any assistance in choosing your menu please contact our Catering Office: [catering@emma.cam.ac.uk](mailto:catering@emma.cam.ac.uk)

## **BOOKING TERMS AND CONDITIONS**

All bookings must be confirmed by email to the Catering Administrator or Conference Manager, with details of menu choice, wine selection and approximate number of guests 10 days prior to the event: [catering@emma.cam.ac.uk](mailto:catering@emma.cam.ac.uk) Tel: 01223 334235 or 334277

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.

### **Cancellation charges**

Cancellation with three to six months' notice 25% of the quoted rate.

Cancellation with three months to 72 hours' notice 50% of the quoted rate.

Cancellation with less than 72 hours' notice 100% of the quoted rate.

The cancellation charge will be calculated on the number of delegate places as stated above and any charge quoted for room or equipment hire and/or food in our letters, faxes or emails of confirmation of the event.

All food and beverage must be purchased from the College.

Dinner in College is at 7.30pm. In exceptional circumstances a surcharge of £5.00 plus VAT per head will be made when diners opt to take their seats for dinner after 19:30.

The above prices include service.

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.

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 prior to invoicing or the College will have to charge VAT at the current rate. Emmanuel College Cambridge, CB2 3AP

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