



EMMANUEL COLLEGE

Spring / Summer Menu

1st April 2018 – 30th September 2018



Emmanuel College
St Andrews Street, Cambridge CB2 3AP

AMUSE BOUCHE

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

STARTERS

Roast Onion Consume, Brillat-Savarin Angelotti, Pickled Shimeji Mushroom (V) £7.25

Whipped Goats Cheese Mousse, Peas, Edamame beans, Beer pickled Onions, Tomato sorbet (V) £7.25

Baked Reblochon Cheese and Onion Cocotte, Tomato chutney (V) £7.25

Courgette, Pea and Mint Arancini, Lemon Beurre blanc (V) £7.25

Slow cooked Pork Belly, Pan Seared Scallop, Celeriac puree £7.95

Pressed Guinea Fowl, Chicken and Ham Hock Terrine, charred Tomato jam £8.85

FISH/MIDDLE COURSE

Smoked Chalk Stream Trout, White Balsamic and Yogurt sauce, Cucumber, Dill £8.95

Pan fried Stone Bass, Toasted Almonds, Olives, Cider vinegar caramel £9.15

Pan fried Scallops, Salted Cod Bonbon, Carrot and Lemon dressing £9.85

Any fish course can be made into a smaller starter

MAIN COURSE

Pan fried Chicken Breast, Mushroom and braised Leg Pithivier, Fondant Potato, Mushroom and Sweetcorn fricassee, Buttered greens £21.50

Pan roasted Duck Breast, Marmalade and Miso glaze, Braised Leg meat, Pickled Roscoff, Carrot, Turnip, Parsley Potato £23.00

Pan fried Loch Duart Salmon, Orange and Elderflower braised Fennel, Minted potato, Artichoke, Courgette ribbons, Grapefruit hollandaise £22.50

Roasted Lamb Chump, Pea, Endive, Button Onion, Feta Cheese and Rosemary gnocchi £22.50

Roast Venison Loin, Shoulder suet Pudding, Fondant Potato, Tenderstem Broccoli, Cabbage, Red wine jus £24.00

Fillet Steak, Slow cooked Beef Rib, Beer glazed Onion, Field mushroom, Creamed potato, Broccoli £24.50

MAIN COURSES CONTINUED

Beetroot and Soy Tartin, Crumbled Feta Cheese, Mint,
Sunflower seeds (V) £19.50

Ricotta Gnocchi, Butternut Squash puree, Pickled Trumpet
Noir Mushroom (V) £19.50

These dishes will be served with vegetables and potatoes

SIDES

If you require we are able to provide two extra seasonal vegetables and a choice of potatoes for £3.75 per person. Choose from of the following:

Gratin Dauphinoise: Cooked in cream and topped with cheese

Anna: Sliced, pressed and cooked in butter

Parisienne: Roasted marble size

Forestière: Diced and roasted with forest mushrooms

Roast: Roasted in goose fat

DESSERTS

Lemon Meringue Entremets £7.50

Salted Caramel Tart, Milk sorbet £7.50

Spiced Pineapple Tart Tatin, Coconut sorbet £7.50

Summer Pudding Mousse Cake £7.50

Baked White Chocolate Cheesecake, Raspberry Cremeaux,
Gel and berries £7.50

Strawberries and Cream Brûlée £7.50

Roasted Apricot Frangipane Tart, Lemon Thyme Anglaise £7.50

“Emmanuel Sweet Pleasure” £7.95

AFTER DINNER

Cheese Board: A selection of fine English and Continental cheese
with Celery, Grapes, Crusty bread and Cheese biscuits £8.75
per person

Coffee and Mints £3.00

Coffee and Assorted Chocolates £3.75

Coffee and hand-made Petit Fours £6.50

PLEASE NOTE

For advice on selecting your menu, please contact our Executive Head Chef/Head of Catering, Matthew Carter mc256@emma.cam.ac.uk Tel: 01223 334262

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

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.

BOOKING TERMS AND CONDITIONS

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 £5.00 plus VAT per head will be made when diners opt to delay the start after this time.

The above prices include service, table linen and menu cards but not 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.

CANCELLATION CHARGES

Cancellation with three to six months' notice incur 25% of the quoted rate. Cancellation with 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 delegate places as stated above and any charge quoted for room or equipment hire and/or food in our letters or emails of 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.

