



# EMMANUEL COLLEGE

Spring / Summer Menu  
2021



Emmanuel College  
St Andrews Street, Cambridge CB2 3AP

**AMUSE BOUCHE** £5.85

## STARTERS

Asparagus, Pea and Marigold Arancini, Beurre Blanc (v) or (ve on request) £10.20

Beetroot and Feta Cheese Pave, Mint Yogurt, Peas and Shoots (v) £9.55  
or (ve on request)

Chicken Caesar salad Croquettes, Spinach Puree, Caesar Dressing £10.20

Cauliflower and Coconut Soup, Lime and Coriander Dressing and Crushed £9.55  
Salted Peanuts (ve)

## FISH COURSE

Poached Plaice, Scallop Mousse, Semi Dried Grapes, Verjus Cream Sauce £10.80

Chalk Stream Trout, Seaweed Crust, Smoked Butter Sauce, Sea Herbs £10.80

Grilled Mackerel, Buttermilk and Horseradish Sauce, Cucumber with £10.80  
Fennel and Dill Dressing

## MAIN COURSE

*All main courses will be served with two seasonal vegetables. The vegetarian dish will be served with the same potatoes as served with the meat dish picked.*

Vegetarian Wellington, with Red Wine Jus (v) or (ve on request) £32.40

Torched Romano Pepper, Moroccan Couscous, Red Pepper Coulis, £27.60  
Sunflower Seeds (ve)

Pan Seared Duck Breast, Hoisin Spring Roll, Turnip Fondant, Pak Choi, £30.00  
Edamame Bean and Girolle Fricassee and Five Spiced Jus

Juniper Marinated Venison, Venison Terrine topped with Onion Crumb, £32.40  
Savoy Cabbage Rillettes, Mushroom Puree and Potato and Pancetta Croquette

Truffled Chicken Ballantine, Pomme Anna Potato, Charred Sweetcorn, £28.80  
Mushroom and Onion Fricassee, Sweetcorn and Buttermilk Puree,  
Broccoli, Chicken Jus

Roasted Rack of Lamb, Rosemary Gnocchi, Pea Puree, Chicory, £30.00  
Feta Cheese, Lamb Jus

## DESSERTS

*All Desserts £10.00*

Salted Caramel Tart, Banana Sorbet, Peanut Crumb

Vegan Chocolate Fudge Cake (ve)

Vegan Oreo Chocolate Cheesecake

Vanilla Cheesecake, Strawberry Sorbet, Elderflower Gel

Emmanuel Sweet Pleasure

*Emmanuel Colleges take on the classic French dessert 'Plaisir Sucré'. Rich Brownie base, crunchy Feuilletine and Praline, Chocolate Ganache, Chocolate Mousse and Caramelised Mascarpone.*

Lemon and Raspberry Meringue Entrement

*Vanilla mousse, with a Lemon Curd and pickled Raspberry centre, coated in Toasted Italian Meringue on a Lemon Sable Biscuit.*

Warm Blueberry, Honey and Almond Cake, Blueberry Compote and Anglaise Sauce

Pineapple Tatin, Rum and Raisin Ice Cream

## AFTER DINNER

Cheese Board: A selection of fine English and Continental cheese  
with Celery, Grapes, Crusty bread and Cheese biscuits £10.50  
*per person*

Coffee and Mints £4.80  
*per person*

Coffee and Assorted Chocolates £6.00  
*per person*

Coffee and hand-made Petit Fours £10.20  
*per person*

## ALLERGENS

*In the case of Allergens, the requirement of 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 of 'may contain'.*

## 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

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. Menu items are shown with (v) if the item is vegetarian and (ve) if vegan. Some dishes are vegetarian and can be made vegan on request. It can be helpful to select the main course first and build the other courses around it.

All of our menus are now shown with VAT included.

## BOOKING TERMS AND CONDITIONS

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.

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, VAT 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 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.

