



# EMMANUEL COLLEGE

Autumn / Winter Menu

*1st October 2018 – 31st March 2019*



Emmanuel College  
St Andrews Street, Cambridge CB2 3AP

**AMUSE BOUCHE** £4.85

## STARTERS

Deep Fried Goat's Cheese, Beetroot and Hazelnut Salad £7.55

Sweet Potato and Coconut Soup, Thai Oil, Toasted Coconut Shavings £7.55

Cured Salmon Gravlax, Hot Smoked Salmon, Keta, and Buttermilk £7.95

Slow Cooked Pork Belly, Pan Seared Scallop, Celeriac Purée £7.95

Smoked Pigeon Breast, Mushroom Barley, Pickled Butternut Squash £7.95

Baked Camembert Tart, Caramelised Onion, Chestnut Mushroom £7.55

Risotto of Celery, Walnuts, Grapes, Trumpette Noir, 22 month aged Comtè £7.55

## FISH/MIDDLE COURSE

Poached Plaice, Scallop Mousse, Semi Dried Grapes, Verjus Cream Sauce £8.55

Grilled Red Mullet, Shellfish Bisque, Tarragon oil, Spinach £ 7.95

## MAIN COURSE

Pan Roasted Smoked Hake, Butterbeans, Savoy Cabbage, Crushed Leek and Mustard Potato £22.50

Fillet Steak, Slow Cooked Beef Rib, Beer Glazed Onion, Field Mushroom, Creamed Potato, Broccoli £24.50

Pan Roasted Chicken Breast, Leg Meat Tortellini, Mushroom Ketchup, Pommes Anna, Tender Stem Broccoli £22.00

Juniper Marinated Venison Loin, Parsnip, Caramelized Apple, Winter Greens, Smoked Crème Fraiche Mash, Juniper Jus £24.00

Duck Breast, Hoisin Spring Roll, Turnip Fondant, Pak Choi, Wild Mushroom and Edamame Bean Fricassée £23.50

Roast Lamb Loin, Tarka Dahl, Onion Bhaji, Poppadom, Mango Chutney, Layered Sag Aloo Potato, Spinach and Cauliflower £23.00

Roasted Romano Pepper filled with Ratatouille, Sunflower Seeds, Roasted Pepper Coulis, Moroccan Couscous (V) £19.50

Tomato, Artichoke and Mushroom Pithivier, Mushroom sauce (V) £19.50

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

## 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

*All Desserts £7.95*

Apple and Blackberry

Pear Crumble, Blackcurrent sorbet

Passionfruit and Mango Meringue Tart

Rosewater Slice

Salted Caramel Tart, Banana Sorbet

Pineapple Tatin, Rum and Raisin Ice Cream

Warm Fig Pudding, Mascarpone, Coffee Caramel, Vanilla Anglaise

## 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

## 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

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.

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.

