



## FINE DINING MENU

SPRING/ SUMMER 2025

### STARTER

Onion and Chickpea Fritter, Mango Yogurt, Coriander <b>(ve available)</b>	£12.00
Cured Trout, Kohlrabi, Cucumber, Ponzu Dressing, Lovage Emulsion	£13.00
Asian glazed Confit Duck Leg, Asian Vegetable Salad	£13.00
Heritage Tomato and Burrata Salad	£13.00
“Pea and Ham Salad” Pea Mousse topped with Crushed Pea and Mint Salad with Shredded Ham Hock	£13.00
Za’atar Roasted Cauliflower, Hummus, Pomegranate, Olive Oil <b>(ve)</b>	£12.00
Vegan Thai Broth with Vegetable Gyozas <b>(ve)</b>	£12.00
Beetroot Falafel with Celeriac and Apple Puree, Apple Chutney and Parsley Oil <b>(ve available)</b>	£12.00

### FISH

Seabream, stuffed with Scallop and Orange Mousse, Fennel Salad, Orange Butter Sauce	£16.00
Baked Salmon, Pickled Cucumber, Beurre Blanc	£16.00

### MAIN COURSE

*Served with a seasonal vegetable*

Poached Lemon Sole stuffed with Dill and Scallop Mousse, Fondant Potato, Fish Velouté	£35.00
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Hot Smoked Salmon, Parsley Sauce, Glazed Beetroot, Pomme Anna Potato, Samphire	£34.00
Poached Chicken with Apricot and Pistachio Mousse, Chicken and Mushroom Puff Pastry Tart, Charred Sweetcorn and Mushroom Fricassee, Croquette Potato	£34.00
Roast Duck Breast, Confit Leg, Orange Croquette, Chicory, Wilted Greens, Orange Jus	£36.00
Roast Beef Sirloin, BBQ Glazed Braised Feather Blade, Creamed Potato, Parsley and Anchovy Dressing	£42.00
Pesto Crusted Lamb Loin, Braised Neck Filled Gnocchi, Courgette Salad and Semi Dried Tomato	£38.00
Puff Pastry Tart filled with Bean Cassoulet and Summer Vegetables <b>(ve)</b>	£30.00
Roast Romano Pepper filled with Roasted Mediterranean Vegetables and Baba Ganoush, Fruity Moroccan Couscous, Minted Vegan Yogurt, Tomato and Cumin Sauce <b>(ve)</b>	£30.00

## DESSERT

Baked Yogurt topped with Peach Bellini Jelly, Pistachio Opera, Raspberry Sorbet	£13.00
Pedro Ximenez Crème Caramel, Coffee-soaked Raisins, Candied Pecan Nuts	£13.00
Emmanuel Spiced Sweet Pleasure, Yogurt Ice Cream	£13.00
Black Sesame, Passionfruit and Mango Dacquoise, Coconut Sorbet	£13.00
Warm Almond Friand with Apricot Compote, Orange Blossom Sauce and Raspberry Sorbet <b>(ve)</b>	£13.00
“Emmanuel Jaffa cake” Soa Palm 60% Chocolate, Orange Pâte de Fruit Centre, Brownie Base <b>(ve)</b>	£13.00
Strawberry and Clotted Cream Cheesecake with Strawberry Sorbet	£13.00

## AFTER DINNER

Cheese Board: A selection of fine English & Continental Cheeses, with Celery, Grapes, Crusty Bread & Cheese Biscuits	£12.00
Coffee & Mints	£6.00
Coffee & Assorted Chocolates	£8.00
Coffee & Handmade Petit Fours	£12.00

## BOOKING TERMS AND CONDITIONS

When compiling your menu, please choose one item per course for the group (e.g. one starter, one main course AND one dessert). If required, please choose one vegetarian starter and main course this will only be served to guests with appropriate dietary requirements.

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 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 multiuse kitchen and as such, diners will be advised by 'may contain'.

## **PLEASE NOTE**

For advice on selecting your menu, please email the Catering Manager, Matthew Carter: [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.