



Formal dining menu

We can accommodate the following number of guests in our three dining rooms:

Dining Hall: 60 - 450; Fellows' Dining Room: 18 - 60; Cockcroft Room: 4 – 18

Please select the same dish for your guests, choosing one item per course, along with one vegetarian or vegan alternative. Your guests will be served the chosen meat or fish option unless they pre-specify that they are vegetarian or vegan.

All formal dining events include white table linen, candles, printed menu cards and place cards on the tables, and a printed seating plan to display in your chosen reception area.

£53.90 + VAT for three courses per person

£44.65 + VAT for two courses per person

Starters

Coronation chicken terrine, spiced mayo, baby gem and pickled sultanas (GF) (NF)
(Celery, sulphites, mustard)

A chicken and apricot terrine, curry mayo, crispy baby gem, and lightly pickled dried fruit

Roasted carrot and cumin soup, coconut, and coriander oil (VG) (GF) (NF) (hot dish) (No Allergens)

Roasted carrot velouté spiced with cumin, served with coconut cream and coriander oil

Smoked salmon, Marie rose, cucumber and lemon gel (GF) (NF) (Fish, milk, sulphites)

Cured and smoked salmon, classic style sauce, lightly pickled cucumber ribbons, and a citrus sauce

Pea and mint soup and preserved lemon crème fraiche (V) (GF) (H) (NF) (hot dish) (Milk)

Pea velouté flavoured with mint and drizzled with a citrus spiked cream

Spiced vegetable bhaji, smashed avocado, chili herb dressing and pea shoots (VG) (NF) (Gluten, mustard)

Lightly spiced vegetable fritter with guacamole, spicy chili sauce, and fresh shoots

Smoked chicken, celeriac remoulade, raspberry dressing, curly endive (GF) (NF) (Celery, sulphites)

Smoked chicken breast, celery root salad dressed with mayo, a fruit dressing, and bitter leaves

Marsala spiced fish of the day and red lentil dhal (GF) (NF) (hot dish) (Fish, milk, mustard)

Baked portion of fish of the day with a coconut lentil stew and fresh herbs

White bean hummus, marinated cherry tomato, fennel, and baby leaf salad (VG) (GF) (NF)

(Sesame, sulphites)

Butter bean puree with red and yellow cherry tomato, lightly pickled fennel, and picked leaves

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Main Courses

Roast chicken breast, fondant potato, carrot puree, tender stem broccoli (GF) (NF) (Milk, sulphites)

Roast chicken supreme, buttery potato, carrot puree, and broccoli with a red wine sauce

Pork fillet, roasted garlic and chive mash, roasted baby gem, red currant and rosemary sauce (GF) (NF) (Milk, sulphites)

Roast tender pork fillet, creamy potato, lightly cooked lettuce, and a red wine and herb sauce

Rack of lamb, braised farro, charred corn and herb dressing (NF) (Gluten, celery, sulphites)

Lamb (served pink)

Rack of lamb, barley cooked in a meat broth, burnt sweetcorn, herb dressing, and a red wine sauce

Grilled market fish of the day, spiced herb couscous and a fresh tomato and chili dressing (NF)

(Fish, gluten, milk, sulphites)

Grilled British market fish, spiced grain salad, a fresh tomato, herb, and citrus salsa

Wild mushroom risotto, pickled wild mushroom, pea shoots and pan-fried king oyster (VG) (GF) (H)

(NF) (Sulphites)

Italian rice dish with wild mushrooms, pickled raw mushrooms, roast mushrooms, and picked shoots

Fresh egg tagliatelle, basil pesto, spinach, and courgette (V) (NF) (Gluten, milk, egg, sulphites)

Fresh egg pasta, basil and cheese-flavoured sauce with spinach and courgette

Crispy tofu, sprouting broccoli, coconut broth and tempura enoki (VG) (NF) (Soya, gluten, sesame)

Deep fried tofu, sprouting broccoli, a lightly spiced coconut broth, and crispy mushrooms

Pan-fried hake, saffron mash potato and a warm tartar sauce (GF) (NF) (Fish, sulphites, milk)

Roast wild hake with creamy mash potato and a warm cream sauce with capers, gherkins, and herbs

Desserts

Mango and lime posset and shortbread biscuit (V) (H) (NF) (Milk, gluten)

A set mango and lime cream with a buttery biscuit

Dark chocolate delice, and caramel (VG) (H) (Gluten, nuts, soya)

Set dark chocolate torte, vegan vanilla cream, and a sweet toffee sauce

Selection of English cheese, crackers, and local chutney (V) (NF) (supplement £5.5)

A selection of 3 cheeses, crispy crackers, and local fruit chutney

White chocolate and raspberry cheesecake (V) (NF) (Gluten, egg, milk, soya)

Strawberry and vanilla cheesecake with strawberry compote and crushed meringue

Raspberry and pistachio semifreddo (V) (GF) (H) (Milk, nuts, soya, egg)

Vanilla flavoured frozen semifreddo mousse studded with pistachio and raspberry pieces, layered with raspberry pieces, and topped with white chocolate shavings

Passion fruit cake, maple yogurt, and mango salsa (VG) (H) (NF) (Gluten, soya)

Vegan style cheesecake with coconut yoghurt, a citrus and tropical fruit sauce

Salted caramel torte, dolce de lait, and Chantilly cream (NF) (Gluten, egg, soya, milk, gelatine)

Set caramel dessert, salted caramel sauce, and vanilla cream

Vegan key lime pie, lime gel and vegan meringue (VG) (H) (NF) (Gluten, soya)

Vegan style pastry case filled with lime curd, lime sauce, and chickpea meringue

All are served with Fair Trade coffee or tea, chocolate mints (VG) and chocolate truffles (V)

(V) = Vegetarian (VG) = Vegan (H) = Halal (GF) = Gluten free (NF) = Nut Free

Allergens subject to change

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Special dietary requirements and sustainability

Dishes can be modified to suit individual dietary requirements and change during the year to take the seasons into account.

We aim to source most of our ingredients from the East Anglian supply chain.

We can assist with wine choices from our carefully selected list, if required.

Food allergies and intolerances

Some of our ingredients contain allergens. Please speak to a member of staff if you need more information.

Gala dinner events

£68.00 + VAT per person

Includes a glass of sparkling wine or soft drink alternative on arrival, 3 course meal with choices from our formal dining menu and half a bottle of Churchill selected wine per person with your meal.

All Gala events also include white table linen, candles, printed menu cards and place cards on the tables, and a printed seating plan to display in your chosen reception area.

With the largest dining hall of any Cambridge College, we have the flexibility to cater for up to 430 guests at a dinner or party.

We have areas for entertainment in either our Buttery and Concourse areas or in our main Dining Hall.

In the summer months, you may enjoy your drinks reception outside on one of the College lawns or in the College Buttery with adjoining bar.

Please select your menu from our formal dining menu. Alternatively, our Chef will suggest a bespoke menu for your event.

Additional courses are available for a supplementary charge.

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