

St Catharine's College Cambridge



Available throughout December only.

We are proud members of the Sustainable Restaurant Association.

St Catharine's College | Trumpington Street | Cambridge | CB2 1RL conference@caths.cam.ac.uk | 01223 336433 | www.caths.cam.ac.uk/conferences





Starters

Country pork terrine with baby leaf salad and ale chutney

Warm smoked bacon and brie tart, with caramelised onion chutney and baby leaf salad

Salmon, pea and parmesan fish cake with hollandaise sauce and wilted spinach

Three cheese arancini, caramelised red onions, watercress and squash purée (v)

Wild mushroom soup with toasted seeds, creamed ricotta and thyme dressing (v)

Main Course

Roast Norfolk turkey with all the trimmings

Crispy pork belly, pomme purée, roast parsnip, sautéed sprouts and roasting juices

Pan fried sea bass fillet with smoked salmon and cabbage 'choucroute', baby carrots, baby leeks and white wine and chive cream sauce

Celeriac and mushroom croquette, grilled king cabbage, honey baked winter vegetables and grained mustard sauce (v)

Stuffed cabbage with honey roasted vegetable and quinoa, squash purée, sautéed chestnut mushrooms and roasted chestnuts and thyme oil (v)





Dessert

Tiramisu

Christmas pudding with brandy sauce

Chocolate trifle with chocolate ice cream

Blackberry semifreddo, roasted apple, blackberry purée and shortbread crumble

Included as standard:

Coffee and mince pies

Party box and crackers

Pricing

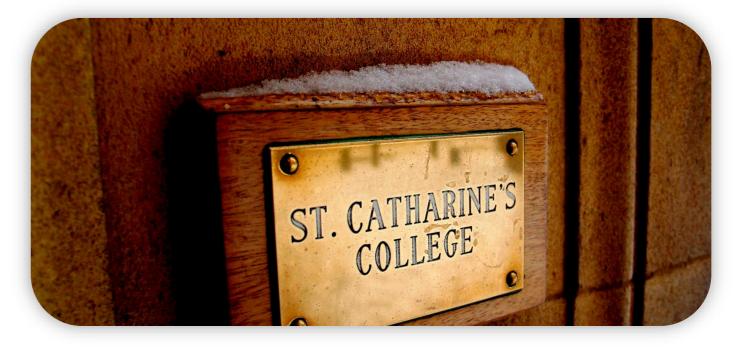
3 Course Dinner - £48.00+VAT per person (minimum of 20 persons)

Cheese Course - £9.70+VAT per person

Drinks Package - £18.00 incl VAT per person

(includes a welcome drink, half a bottle of house wine, soft drinks)

Any guests with particular dietary requirements can be catered for.



- We ask that you choose a set menu so that each guest has the same starter, main course and
 - dessert, plus a vegetarian starter and main course if required.