

Menus

Please select the same menu for the entire group with the exception of special dietary meals

Included within the cost per head are linen napkins, menu cards, silver plate cutlery, candlesticks and candles, filtered water, warm bread rolls and butter, Fair-trade coffee and infusions and after dinner chocolates

Three courses: £38.00 + VAT

Four courses: £42.00 + VAT

Soup

Spiced seasonal squash

Shallot bhaji, mint and lime raita and pumpkin seeds

Vegetarian, can be adapted for a gluten and dairy intolerant diet

Oxtail and roasted onion broth

Onion jam dumpling, chervil, horseradish and parsley pistou

Spinach

Poached quails egg, nutmeg croûte and black pepper crème fraîche

Vegetarian, can be adapted for a gluten and dairy intolerant diet

Smoked salmon chowder

Leek noodles, smoked salmon crisp and chives

Can be adapted for a gluten intolerant diet

Parsnip and apple

Parmesan and Nigella seed gougère, toasted cumin and parsnip crisps

Vegetarian, can be adapted for a gluten and dairy intolerant diet

Gazpacho

Bocconcini and basil salad, lemon oil and cucumber salsa

Vegetarian, can be adapted for a dairy and gluten intolerant diet

Celeriac

Venison sausage roll, wholegrain mustard cream and smoked paprika

Can be adapted for a gluten intolerant diet

Cauliflower

Turmeric, ginger, lemon and hazelnut dukkah

Vegetarian, can be adapted for a gluten and dairy intolerant diet

Chilled beetroot

Caraway straw, horseradish mascarpone and mint oil

Vegetarian, can be adapted for a gluten and dairy intolerant diet

Starter

Cured pigeon

Toasted hazelnuts, blackcurrants, citrus purée, pea shoots

Very low gluten and dairy free

Shropshire blue panna cotta

Beetroot purée, baby herbs, Melba toast

Can be adapted for a gluten intolerant diet

Potted pigs cheeks

Petits pois custard, roquette, char-grilled sourdough

Can be adapted for a gluten intolerant diet

Salmon and tiger prawn tartare

Pickled cucumber, micro cress, dill dressing, baby gem

Very low gluten

Twice baked haddock soufflé

Spinach, Oglesfield, Dijon, watercress, char-grilled artichokes

Duck confit pastilla

Filo, red onion chutney, dates, pistachio, spiced pear jus

Can be adapted for a dairy intolerant diet

Raw vegetable salad

Root vegetables, broccoli and cauliflower with

Sultanas, hummus, sundried tomatoes, agave dressing and black olive tapenade

Vegan, very low gluten and dairy free

Mackerel ceviche

Coconut, coriander, shaved radish, horseradish

Very low gluten and dairy free

Camembert salad

Deep fried camembert, mixed leaf salad, apple, toasted walnuts, cranberry dressing

Vegetarian

Lamb Carpaccio

Shaved Old Winchester, radicchio, balsamic

Very low gluten

Tomato tart tatin

Smoked tomato dressing, herb salad

Vegetarian and dairy free

Fish

Many of these dishes can also be served as a main course

Trio of salmon

Salmon and dill rillette, sesame crusted salmon, salmon in Kombu, miso caramel
Very low gluten

Roasted cod

Worcestershire sauce butter, wilted greens, sea herbs
Very low gluten, can be adapted for a dairy intolerant diet

Baked red mullet

Chorizo and chickpea stew, parsley and oregano oil

Tiger prawn kedgerree salad

Quails egg, spiced mayonnaise, toasted almonds
Very low gluten

Smoked pollock Scotch egg

Aioli, watercress, caper dressing

Stuffed baby squid

Wild rice and feta filling, lemon oil, tomato and basil salad
Very low gluten

Crab salad

Petits pois, cucumber, sugar-cured lemon
Very low gluten

Seabass

Wild mushroom, wasabi, five spice, ginger and spring onion
Very low gluten and dairy free

Lobster macaroni

Grana padano and panko crumb, fresh lime

Main

Poached corn-fed chicken

Chicken mousse, balsamic vegetables, quince and petits pois risotto
Very low gluten

Poussin en croûte

Filo, creamed leeks, roasted garlic with capsicum parmentier potatoes and glazed vegetables

Guinea fowl

Pan-fried breast, slow-cooked leg in cabbage, triple-cooked chips and roasted vegetables
Very low gluten and dairy free

Beer-brined guinea fowl

Chicken sausage, sauté new potatoes, seasonal vegetables, crispy sage and chicken jus
Dairy free

Griddled duck

Cherry compote, celeriac remoulade, crushed potato cake and seasonal greens
Very low gluten

Pot-roast pigeon

Wild mushroom, Port and butterbean braise, beetroot Dauphinoise and artichoke purée
Very low gluten

Stuffed quail

Wild rice, chicken livers, almonds and grapes, Sauternes syrup, steamed leaves and root vegetable braise
Very low gluten

Braised pheasant

Caramelised shallots, galette potato, root vegetables, vegetable crisps, bread sauce and game jus

Loin of lamb

Polenta crust, celeriac cream, wilted greens, Anna potato and fresh mint sauce

Rack of lamb

Rosemary, honey and Dijon glaze, crushed pistachio, fine ratatouille, spinach potato and fine beans
Very low gluten, can be adapted for a dairy intolerant diet

Rump of lamb

Petit pois and baby gem, maple carrots, Boulengère potato and fennel cream
Very low gluten

Belly of pork

Sultana ragu, pancetta-pressed potato, seasonal vegetables and pork broth
Very low gluten

Beef Wellington

Chestnut mushroom, crêpe, shallots with peas and beans and fondant potato

Fillet of beef

Thyme and wholegrain mustard crust, horseradish gremolata, seasonal vegetables and Dauphinoise potato
Very low gluten

Loin of venison

Venison faggot, balsamic beetroot, green beans, fondant potato and dark chocolate jus

Pan-fried venison leg steak

Swede purée, sauté potatoes, slow-braised cabbage with apples, blackcurrants and mead
Very low gluten

Alterative main courses

Squash and chick pea falafel

Caramelised squash, pomegranate, chilli jam and roasted pepper hummus
Vegan, can be adapted for a gluten intolerant diet

Two lentil Makhani dal

Char-grilled cumin flatbread, lemongrass yogurt, coriander and chaat masala
Vegetarian, can be adapted for a gluten intolerant diet

Risotto

Wild mushrooms, crispy feta, truffle oil and slow-roast pepper sauce
Vegetarian, very low gluten

Frittata

Slow-roasted peppers, artichokes, ricotta, tarragon and sundried tomato tapenade
Vegetarian, very low gluten

Pan-fried celeriac gnocchi

Watercress cream, watercress pesto and virgin olive oil
Vegetarian

Pastilla

Filo, red onion jam, puy lentils, pine nuts, date purée, honey and round lettuce
Vegetarian, can be adapted for a dairy intolerant diet

Crispy tofu

Vegetable noodles, wakame, hoisin dressing, sesame seeds and cashews
Vegan, very low gluten

Halloumi Wellington

Chestnut mushroom, crêpe, onion jam, spinach with red wine jus
Vegetarian

Cannellini bean ragu

Red wine, sundried tomatoes, basil pistou and garlic ciabatta
Vegetarian, can be adapted for a gluten and dairy intolerant diet

Lentil scotch egg

Duck egg, pickled cauliflower with vodka ketchup and baby leaves
Vegetarian

Dessert

Lemon posset

Orange shortbread, lime syrup, grapefruit jelly

Can be adapted for vegetarians

Summer pudding

Macerated vanilla strawberries, clotted cream, raspberry sorbet

Vegetarian, can be adapted for a gluten and dairy intolerant diet

Salted caramel tart

Chocolate macaroon, praline cream

Vegetarian

Rhubarb and custard

*Ginger-poached rhubarb and crème Anglaise with a rum and almond crust,
and vanilla ice cream with ginger crumb*

Vegetarian

Chocolate and espresso fondant

White chocolate sauce and chocolate ice cream

Vegetarian

Trio of desserts

Apple tart tatin, quince mousse, pear crumble with double cream

Char-grilled pineapple

Chilli, lemon grass and bay marinade with coconut crumb, mango sorbet and passion fruit dressing

Vegan

Rum and raisin brûlé

Dark chocolate Florentine

Vegetarian, can be adapted for a gluten intolerant diet

Dark chocolate torte

Oranges in Cointreau with toasted almonds and white chocolate sauce

Vegetarian

Passion fruit parfait

Mango Carpaccio, chilli syrup and raspberry biscuit

Vegetarian and very low gluten

Almond and marmalade pudding

Brioche, marzipan, marmalade, honey and crème Anglaise

Vegetarian

Cranberry and vanilla blancmange

Cranberry jelly, pomegranate, crushed pistachio and citrus tuile

Can be adapted for a gluten intolerant diet

Savoury

Canapé Lucifer

Streaky bacon, date, mango, almond, cayenne
Can be adapted for a gluten intolerant diet

Canapé Windsor

Wholegrain mustard, smoked ham, cream,
Can be adapted for a gluten intolerant diet

Gorgonzola gougère

Choux, chives, peach chutney
Vegetarian

Quince and goats' cheese tart

Membrillo and smoked paprika
Vegetarian

After dinner

Cheese and College Port

For an additional £6.95 + VAT per person you could add to your menu a selection of English and Continental cheese with biscuits and grapes, together with a glass of College Port

Cheese platter

Available for a cost of £40 + VAT per platter for eight people; a selection of English and Continental cheese with biscuits and grapes

Fruit bowl and roast salted almonds

Available for a cost of £22.00 + VAT per bowl for eight people; a selection of seasonal whole fruits and home-roasted salted almonds

Terms and Conditions

- All bookings must be confirmed in writing by letter or email.
- We ask for the following minimum numbers for lunch/dinner: Hall – 60 people, Combination Room – 20 people, Upper Hall – 20 people and Henry Cavendish Room – 8 people.
- The College reserves the right to make any reasonable alterations to the facilities booked. In the case of alternative facilities being provided, the College will make every effort to meet the requirements of the client.
- Organisers are asked to select the same menu for their entire group, except in the case of special dietary meals.
- Preliminary details regarding menu and wine selections and other information relating to the booking must be indicated in writing, preferably in the letter of confirmation. This information should, where possible, reach the Catering Manager or Conference Co-ordinator three weeks prior to the date of the booking.
- The prices quoted in this document are applicable for the period stated on the header page. Prices are reviewed annually, and it is the client's responsibility to ensure that they have the most current price list.
- Final numbers and full details of special dietary requirements must be confirmed to the Catering Manager seven days prior to the date of the booking. The final invoice will be based on the numbers submitted at this stage.
- College policy prohibits clients from providing any externally prepared or purchased food or drinks into any dining or meeting areas of the College. The only exception to this is for celebratory cakes from an approved commercial supplier, which may only be served if the supplier provides a full ingredient list, highlighting allergens present in the product.
- Dinners may commence at 19:30 or 20:00, with pre-dinner drinks at 19:00 or 19:30. Charges may apply if overtime is incurred by staff preparing and serving outside these times. Guests are required to vacate the College by 23:00.
- The College is entirely non-smoking; this includes all internal and external areas.
- Because of the close proximity of Peterhouse to residential areas, it is regretted that amplified / high volume music, or discos will not be permitted. The College is happy, however, to allow guests to arrange for string quartets and the like to complement their event.
- Formal table plans and seating cards are the responsibility of the function organiser. The Catering Manager will be pleased to supply the organiser with a pro-forma table plan for the relevant dining room. The Catering Manager will require a copy of any table plan three working days prior to the date of the booking.
- Please be aware that none of our dining rooms have integral PA systems; if you feel that your event will require the use of a PA system please ask either the Catering Manager or the Conference Co-ordinator about availability and the additional cost of hiring a suitable PA system.
- It may be possible for lunch and dinner functions to hire the use of the College silver (candlesticks and table decorations). If you think that this would be suitable for your event please feel free to talk to the Catering Manager.
- Peterhouse makes every endeavour to identify and exclude ingredients which have the potential to cause allergic reactions to those with food allergies, there is, however always a risk of contamination. Customers concerned with food allergies should be aware of this risk. Peterhouse cannot assume liability for adverse reactions to food consumed, or food items one may come into contact with, while eating in the College. Those with food allergies are encouraged to contact the Catering Manager for additional information and advice.
- Whilst every effort will be made to supply the ingredients for each dish as published it may be necessary in exceptional circumstances to substitute an ingredient for another as similar as possible.
- All invoices are subject to VAT unless the client qualifies for exemption and confirms that exemption to the College in writing.
- Payment terms are 30 days net after the date of the invoice. Overdue invoices will be charged interest at the rate of 4% per month.

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DINING BOOKING FORM

Please complete and return this form when confirming your booking

Client information

Company/organisation	
Organiser's name	
Contact name (in attendance on the day if different from above)	
Invoicing name and address	
Purchase Order number (if applicable)	
Telephone number	
Email address	

Event information

Date of event	
Name of event	
Room (s) booked	
Time of pre-event drinks	
Time of event	
Approximate number of guests (final numbers must be confirmed five working days prior to the date of the event)	

Other details

Would you like signage from the entrance of the College?	
If yes, signage to read	

I confirm that I have read and understood the booking terms and conditions

Signed	
Date	