Peterhouse is the oldest of the Cambridge Colleges, founded in 1284, located within easy walking distance of the City centre. The dining areas (Hall, Combination Room, Henry Cavendish Room and Upper Hall) are all located off Old Court in the heart of the College.

Hall
The dining hall at Peterhouse was completed in 1290 and, in continuous use by Fellows and students for over 700 years, is the oldest collegiate building in Cambridge, making it a unique venue for all occasions. While the structure is medieval, the interior was redesigned in the late 19th century, with dark panelling and Masters’ portraits, a minstrel’s gallery and William Morris stained glass, stencilling and tiles combining to create a dramatic back-drop for grand dinners. We ask for a minimum number of 60 people for lunch or dinner in the Hall, and can seat up to 110 people.
Combination Room
This is a fully panelled room, with stained glass by Burne-Jones and with Morris tiles framing the open fireplaces. Adjoining the Hall and Fellows’ Garden, the Combination Room is available only by special permission of the Fellows for the most exclusive dinners and receptions. We ask for a minimum number of 20 people for dinner in the Combination Room, and can seat up to 60 people. There is a £250 facility fee for use of the Combination Room.

Henry Cavendish Room
This panelled Georgian room, beautifully furnished with antiques, was formerly part of a Fellow’s ‘set’ and is named after Henry Cavendish, a Petrean scientist credited with having discovered hydrogen and calculated the mass of the Earth in the 18th century. It provides an intimate and stylish setting for small lunches and dinners. We ask for a minimum number of 8 people for lunch or dinner in the Henry Cavendish Room, and can seat up to 16 people.
Upper Hall
The Upper Hall is an attractive, part-panelled room which overlooks Old Court to one side and the Deer Park to the other. This flexible space lends itself to lunches, dinners, buffets and drinks receptions for smaller groups. We ask for a minimum number of 17 people for lunch or dinner in the Upper Hall, and can seat up to 46 people.

Fellows’ Garden
This private and secluded garden is situated behind the Combination Room and is adjacent to the Fitzwilliam Museum. Well stocked flower beds, mature trees and a manicured lawn compliment the perfect backdrop for a garden party, afternoon tea or a drinks reception prior to your meal.
**Deer Park**
This extensive garden located in the heart of the College provides a charming location for large garden parties or pre-dinner drinks. Surrounded by medieval wall and complimented by a variety of flowers and fruit trees, this venue provides a flexible, tranquil space for your event.

Further details including the history of Peterhouse, the facilities available and photographs of each dining room can be found on our website, via the following link:

[www.pet.cam.ac.uk/dining](http://www.pet.cam.ac.uk/dining)
Starter

Smoked chicken and leek terrine

*Apple and sultana chutney, sourdough*

Suitable for a dairy intolerant diet, can be adapted for a gluten intolerant diet

Wensleydale and onion tart

*Parmesan shortcrust, chive custard, ale caramelised onions, roasted broccoli, salt and vinegar dressing*

Suitable for a vegetarian diet

Seafood bisque

*Buttered crayfish, double cream*

Can be adapted for gluten and dairy intolerant diets

Beef Carpaccio

*Radicchio, spring onions, mooli, chilli, coriander, Asian beef reduction*

Suitable for gluten and dairy intolerant diets

Star anise and salt-cured duck

*Mange tout, pickled ginger, baby spinach, water chestnuts, petits pois, sesame seeds, plum jelly, teriyaki dressing*

Suitable for a dairy intolerant diet

Buffalo mozzarella

*Chickpea fritters, mixed tomato salad, olive tapenade*

Suitable for vegetarian and gluten intolerant diets

Fillet of plaice

*Wine-braised fennel, brown shrimps, caperberries, seaweed butter*

Suitable for a gluten intolerant diet, can be adapted for a dairy intolerant diet

Parsnip and apple soup

*Crispy sage, treacle-roasted parsnip, cider cream, cinnamon oil*

Suitable for vegetarian and gluten intolerant diets, can be adapted for a dairy intolerant diet

Gin and juniper cured sea trout

*Pickled cucumber, tonic gel, lime dressing, fennel tops, charred sourdough*

Suitable for a dairy intolerant diet, can be adapted for a gluten intolerant diet

Jerusalem artichoke soup

*Herb truffle oil, artichoke crisps, garlic crostini*

Suitable for a vegetarian diet, can be adapted for gluten and dairy intolerant diets
Scotch salmon
*Pickled cucumber, Devon crab rillettes, dill, anchovy dressing*
*Suitable for a gluten intolerant diet*

Game liver parfait
*Crispy pancetta, pickled watermelon, toasted brioche*
*Can be adapted for a gluten intolerant diet*

Prawn and salt cod salad
*Lettuce emulsion, tomato jelly, Worcester croutons, lambs leaf, spiced sun-dried tomato mayonnaise*
*Can be adapted for gluten and dairy intolerant diets*

Parsnip and carrot rosti
*White bean hummus, garlic oyster mushrooms, parsley pesto, poached hen’s egg*
*Suitable for vegetarian and gluten intolerant diets, can be adapted for a vegan diet*

**Main**

Lamb
*Spinach and pickled walnut stuffed breast, courgette moussaka, potato terrine, cauliflower cream, lamb jus*

John Dory
*Spiced lentils, braised chicory, cinnamon, baby spinach, potato and coconut broth, coriander*
*Suitable for gluten and dairy intolerant diets*

Chicken
*Honey and thyme roast breast of black leg chicken, confit of leg, duck fat roast potatoes, broccoli roasted with sage, chicken and sweet wine reduction*
*Suitable for gluten and dairy intolerant diets*

Pork
*Star anise slow-cooked belly, apple compote, kimchi, crushed almonds, parsnip remoulade, sauté potatoes, pork and ginger broth*
*Suitable for a gluten intolerant diet*

Beef
*Charred fillet, triple-cooked potatoes, wholegrain mustard hollandaise, roquette and Parmesan salad, horseradish gremolata*
*Can be adapted for a gluten intolerant diet*

Venison Wellington
*Mushroom duxelle, crêpe, spinach, smoked potato purée, glazed carrots and parsnips, game reduction*
Goose
Pan-fried breast with ruby grapefruit, devilled prunes, shredded salt-baked celeriac, fine beans, wild mushroom Dauphinoise, roasted garlic, sherry reduction
Suitable for a gluten intolerant diet

Guinea fowl
Ballotine of breast and leg, smoked bacon, pistachio quinoa, white onion purée, liquorice-braised leeks, white wine gravy
Can be adapted for a dairy intolerant diet

Monkfish
Brown shrimps, aubergine caviar, Parmesan tuile, olive risotto, fine ratatouille, sauce vierge
Suitable for a gluten intolerant diet

Duck
Seville marmalade-glazed breast, confit leg croutillant, turnip purée, braised petits pois and baby gem, potato rosti
Can be adapted for a dairy intolerant diet

Pigeon
Pan-fried breast, pearl barley and black truffle risotto, black pudding fritter, roasted beets, raspberry balsamic

Moussaka
Charred aubergine, new potatoes, apple tzatziki, feta sauce, olive tapenade, aubergine caviar, warm flat bread
Suitable for a vegetarian diet, can be adapted for a gluten intolerant diet

Steamed Japanese dumpling
Pickled courgette, soya bean pesto, mushroom duxelle, teriyaki noodles, Assam and yeast tea
Suitable for a vegetarian diet, can be adapted for a vegan diet

Beetroot risotto
Beetroot sauce, beetroot crisps, pecorino, charred spring onions, chive oil
Suitable for a vegetarian diet, and gluten intolerant diet, can be adapted for a vegan diet

Pithivier
Spinach mousse, puy lentils, crushed almonds, black truffle, vegetable reduction
Suitable for a vegetarian diet, can be adapted for a vegan diet

Open lasagne
Wild mushrooms, Cheddar and white wine sauce, sun-dried tomato passata, baby leaf salad, parsley gremolata
Suitable for a vegetarian diet
Scotch egg
*Chickpea and rosemary mincemeat, panko crumb, duck egg, piccalilli potato salad, mustard mayonnaise*
Suitable for a vegetarian diet, can be adapted for a dairy intolerant diet

Portobello mushroom Cheddar fritters
*Vegetable escalivada, pea shoots, chive crème fraîche, basil oil*
Suitable for a vegetarian diet, can be adapted for a gluten intolerant diet

Paella
*Smoked paprika, roasted garlic, fine beans, artichokes, tofu, squash, pine nuts*
Suitable for vegan and gluten intolerant diets

Tomato tart tatin
*Red onion chutney, salsa verde, herb salad, crispy shallots, smoked paprika-roasted chickpeas*
Suitable for a vegetarian diet, can be adapted for a dairy intolerant diet

**Dessert**

Chocolate and orange marquise
*Orange panna cotta, caramelised orange, double cream, almond cocoa crumb*
Not suitable for a vegetarian diet, can be adapted for a gluten intolerant diet

Quince Bakewell
*Clotted cream ice cream, honeycomb, candied almonds*
Suitable for a vegetarian diet

Hazelnut Gianduiotto
*Amoretti biscuit, crème fraîche ice cream, salted caramel, dark chocolate*
Suitable for a vegetarian diet

Cambridge burnt cream
*Mascarpone custard, apple compote, golden sultanas, caramel, sablé biscuit*
Suitable for a vegetarian diet, can be adapted for a gluten intolerant diet

Crumble
*Apple and blackcurrant compote, crème de cassis, oats, honey, pumpkin seeds, coconut oil, soya crème Anglaise*
Suitable for vegan and dairy intolerant diets

Chocolate and chestnut fondant
*Chestnut cream, pumpkin granola*
Suitable for a vegetarian diet, can be adapted for a gluten intolerant diet
Steamed St. Clement’s sponge  
*Passion fruit curd, orange and oat crumble, St. Clement’s ice cream*

*Suitable for a vegetarian diet*

Pear mousse  
*Caramelised pear, quince syrup, cocoa and chia crumb*

*Not suitable for a vegetarian diet*

Banana tart tatin  
*Rum syrup, peanut butter ice cream, digestive tuile*

*Suitable for a vegetarian diet*

Rhubarb and ginger semifreddo  
*Ginger wine-poached rhubarb, honey Madeline, poppy seeds, stem ginger cream*

*Suitable for a vegetarian diet*

Marjolaine  
*Hazelnut meringue, dark chocolate ganache, toasted pistachios, praline, vanilla buttercream*

*Suitable for vegetarian and gluten intolerant diets*

White chocolate and cranberry bread and butter pudding  
*Brioche, vanilla custard, cranberry and satsuma glaze, cream*

*Suitable for a vegetarian diet*

Trifle  
*Raspberry genoise, raspberry gel, sherry gel, torn raspberries, raspberry biscuit, crème Anglaise*

*Suitable for a vegetarian diet*

**Savoury**

Canapé lucifer  
*Pancetta, date, mango, almond, Tabasco, toast*

*Suitable for a dairy intolerant diet, can be adapted for vegetarian and gluten intolerant diets*

Canapé Charlemagne  
*Tiger prawns, spiced coconut sauce, coriander, nigella seeds*

*Suitable for gluten and dairy intolerant diets*

Scotch-woodcock  
*Free range egg, anchovy, capers*

*Can be adapted for vegetarian and dairy intolerant diets*

Godminster organic Cheddar fondue  
*White wine, toasted bread*

*Suitable for a vegetarian diet, can be adapted for a gluten intolerant diet*
Please select the same menu for the entire group with the exception of one alternative menu to cater for guests with special dietary requirements.

Included within the cost per head are personalised menu cards, filtered water, warm bread rolls and butter, Fair-trade coffee, herbal teas and chocolates.

**Three courses: £38.75 plus VAT**
**Four courses: £45.50 plus VAT**

**After dinner**

A selection of cheese with biscuits, membrillo and grapes. This can be served either individually plated or on cheeseboards to be shared, £5.95 + VAT per person

Grapes and roasted salted almonds, £2.95 + VAT per person

A selection of seasonal fruit and roasted salted almonds, £3.95 + VAT per person

A glass of College Port, £1.70 per person

A glass of dessert wine, £2.45 per person
Prices shown are inclusive of VAT at 20%.
If your event is VAT exempt this exemption does not include alcoholic drinks

**WHITE WINE**

**Boutinot, Cuvée Jean-Paul, Pays de Côtes de Gascogne 2015**  £14.95
(Peterhouse label white)
An enjoyable, easy drinking dry white wine made from 75% Colombard and 25% Ugni Blanc grapes. An aromatic nose with zesty citrus and hints of stone fruit and a palate with lots of white nectarine, citrus and creamy characters balanced with a refreshing lemony acidity.

**Domaine de Mus Viognier, Vins de Pays d’Oc 2015**  £15.50
A brilliant pale gold colour with green shades. On the nose, intense notes of white flowers and fresh fruit (pineapple, peach, wild apricot). Well rounded with good acidity on the palate making for an elegant and refreshing white wine.

**Pinot Grigio, Casa Vinicola Botter, IGT Sicily 2015**  £15.85
A versatile and crisp dry white wine with good balanced acidity. Excellent with grilled fish and mushroom based dishes.

**Rolleston Vale Chardonnay, Australia 2013**  £16.00
An elegant dry white wine made from Chardonnay grapes selected from premium high altitude vineyards owned by Robert Oatley.

**Le Tuffeau Sauvignon Blanc, Vins de Pays d’Oc 2015**  £17.95
Intense yellow colour with a lively nose of white fruits and lemon. Selected from the vineyards of Puicheric near Carcassone this wine has lovely dry and fresh finish.

**Domaine Horgelus Côtes de Gascogne Sauvignon Gros Manseng 2015**  £19.95
These two grape varieties work really well together. The Sauvignon provides fine aromatic fruit and crisp acidity whilst the Gros Manseng adds a richer mid-palate and rounder texture.

**Rioja Blanco Marqués de Cáceres, Spain 2015**  £20.00
Hugely aromatic, with intense aromas of apples and pears against a light floral background. On the palate a freshness and vivacity comes through with an additional handful of lavish fruit.

**Trimbach Riesling, Alsace 2013**  £22.50
A superb dry Riesling from an exceptional producer. Juicy, vibrant lime flavours with balanced acidity and fine minerality creating a truly classic wine.

**Chablis Domaine Billaud-Simon 2013 /15**  £26.50
This traditional domain is all about capturing the essential minerality and purity of fruit.

**ROSÉ WINE**

**Château Guiot Rosé, Costières de Nîmes 2014**  £16.95
Salmon-pink in colour with finely perfumed aromas, this rich and creamy textured wine with refreshing acidity is perfect for summer days.
**RED WINE**

**Vignoble du Sud Shiraz, Pays d’Oc 2015**  
(Peterhouse label red)  
Made entirely from Syrah or Shiraz to give its better known Australian name, this wine is youthful on the nose with fragrances of raspberry and thyme, spicy on the palate. A perfect accompaniment to lamb and hard cheeses.  

£14.95

**Apaltagua Gran Verano Carmenère, Chile 2013**  
Satisfying flavours and excellent structure are apparent in this wine made from Carmenère, Chile’s signature grape variety.  

£15.50

**Rioja Crianza Marqués de Cáceres, Spain 2012**  
Located in Cenicero in the heart of Rioja Alto, Caceres was founded by Enrique Forner in the late 1960’s. Made from tempranillo grapes the wine is aged for 12 months in oak.  

£15.95

**Pinot Noir, Vin de France, Jacques Dépagneux 2015**  
Delightfully vibrant and youthful Pinot Noir with attractive flavours of cherry and spice.  

£17.00

**Kirkton Vale Shiraz Cabernet, South East Australia 2014**  
A voluptuous mouthful of generous succulent fruit. Chewy blackcurrant flavours.  

£19.25

**Domaine de Mus Malbec, Vins de Pays d’Oc 2015**  
This Malbec from the Languedoc displays bags of ripe red fruits and spice with a hint of mocha on the palate. Good concentration with a creamy texture.  

£20.00

**Palladino, Biferno Riserva DOC, Molise, Italy 2011**  
A mature, smooth and complex wine from an obscure Southern Italian wine region. Satisfying and powerful fruit flavours with a lovely velvety finish.  

£20.25

**Château Plante des Vignes, Bordeaux 2010**  
A Chinese owned estate close to Fronsac and St-Emilion, Plante des Vignes is a fine example from the excellent 2010 Bordeaux vintage. Made from 80% Merlot and 20% Cabernet Sauvignon.  

£20.50

**Côtes du Rhône Domaine Grand Veneur 2014**  
Spicy and full-flavoured wine made from a blend of Grenache and Syrah. Excellent with grilled meats.  

£22.50

**Bourgogne Pinot Noir La Vignée, Bouchard Père et Fils 2014**  
Garnet colour with mauve to violet shades. The nose is typical of Pinot Noir with red and black fruit notes to which is added a hint of kirsch. The mouth is balanced between suppleness and fruit.  

£26.00

**Château Fourcas-Dupré, Listrac- Médoc 2006**  
A beautifully made wine from a classic Bordeaux vintage. Now drinking at its peak, this wine is refreshing with a lovely dry, savoury finish.  

£31.00

**Crozes-Hermitage, Cuvée Gaby, Domaine du Colombier 2014**  
A beautifully balanced wine made from sixty year old Syrah vines. Deep intense and inky displaying aromatic dark fruit, blackberries and superb concentration.  

£34.95
CHAMPAGNE AND SPARKLING WINE

Castillo Perelada Cava Brut Reserva, Spain NV  £19.50
A top quality Cava favoured by many of Spain’s Michelin-starred restaurants.
Blended from Macabeo, Parellada and Xarel-lo grapes to create an elegant fizz.

Prosecco Spumante Special Cuvée La Delfina, Italy NV  £20.50
A light and refreshing Prosecco with elegant citrus flavours.

Nyetimber Classic Cuvée, West Sussex 2010  £39.00
Arguably the finest English sparkling wine producer and now beating the French at their own game. Made entirely from estate grown grapes this is the ultimate home grown alternative to Champagne.

Pierre Nicolas Brut, Champagne NV  £44.00
Outstanding grower Champagne made from 70% pinot noir and 30% chardonnay grapes grown entirely from the estates own vineyards in Bisseuil.

Bollinger Special Cuvée NV  £62.00
Bollinger is made from first-run juice only, and the majority of vineyards used have Premier and Grand Cru status, resulting in full-bodied Champagne of great class. Delightful pale gold in colour, the mousse is light and persistent.

DESSERT WINE

Château Septy, Monbazillac (half bottle) 2011  £14.50
Wonderful aromas of marzipan, nuts and melon from botrytis Semillon grapes. Full-bodied and luscious, this wine is ideal by itself or as an accompaniment to desserts.

SHERRY

Peterhouse label Sherry (Medium or Dry), Spain  £18.50

PORT

Peterhouse label Ruby Port, Portugal  £19.95
Graham’s LBV Port 2011  £28.95

In addition to this list we have an extensive cellar and can occasionally offer alternative wines of limited availability, if you would like advice on any other wines our Cellar Manager will be happy to help.
Additional Items

**House wine package for £12.50 per person:**
1 ½ glasses of Castillo Perelada Cava Brut Reserva or sparkling elderflower for your arrival drink
3 glasses of house white / red wine with your meal

**Italian wine package for £14.50 per person:**
1 ½ glasses of Prosecco or sparkling elderflower for your arrival drink
1 glass of Pinot Grigio, Trefili Casa Vinicola Botter, Italy 2014 with your starter
2 glasses of Palladino, Biferno Riserva DOC, Molise, Italy 2009 with your main course

**French wine package for £21.00 per person:**
1 ½ glasses Pierre Nicolas Brut, Champagne NV or sparkling elderflower for your arrival drink
1 glass of Le Tuffeau Sauvignon Blanc, Vins de Pays d’Oc 2014 with your starter
2 glasses Château Plante des Vignes, Bordeaux 2010 with your main course

The drinks packages come with a selection of non-alcoholic alternatives from the list beneath by prior arrangement

- Mineral water – litre: £4.00
- Orange juice – litre: £4.50
- Belvoir sparkling elderflower pressé – 750ml: £4.50
- Belvoir sparkling lemonade – 750ml: £4.50
- Shloer (lightly sparkling white or red grape juice) – 750ml: £4.50
- Canned soft drinks (Coke etc.): £1.00
- Peterhouse label ale – 500ml bottle: £4.00
- Bottled lager – 330ml bottle: £3.40
- Pimms – per glass: £3.00
- Mulled wine – per glass: £3.00
Sustainability and Environmental Policy

Peterhouse is committed to minimising the impact of its activities on the environment. The key points of our strategy to achieve this are:

To source, promote and support local suppliers as much as possible for ingredients and product ranges; such as meat, fish, dairy, eggs and vegetables, and to ensure products come from a responsible and sustainable source and minimise the environmental impact for both production and distribution.

To support the local community and where possible employ services of local trades.

To minimise waste by evaluating procedures and ensuring they are as efficient as possible.

To actively promote recycling both internally and amongst suppliers.

To meet or exceed all environmental legislation that relates to the College.
Terms and Conditions and Booking Form

Please complete and return this form when confirming your booking

Introduction

(A) Peterhouse has created a wholly owned trading subsidiary (Peterhouse Conferences and Events Limited) to manage its conference and events activity in order to ensure that Peterhouse only carries out activities which are consistent with its charitable status. This should not result in any change to the quality or location of service to the Client. However, this will mean that the default position will be that the Client will contract and deal with Peterhouse Conferences and Events Limited rather than Peterhouse.

(B) However, if the Client is an ‘eligible body’ able to make the required declaration regarding the function it wishes to hold, the Client may complete in full and return the attached VAT declaration (as discussed below), together with the attached written request to Peterhouse. If the declaration is accepted, the booking will be with Peterhouse and a VAT exempt invoice can be issued.

Terms and Conditions

In these Terms and Conditions “PCEL” shall mean Peterhouse Conferences and Events Limited (Company No. 9106185) of The Bursary, Peterhouse, Trumpington Street, Cambridge CB2 1RD. “M&FP” shall mean The Master (or Keeper) and Fellows of Peterhouse in the University of Cambridge. Reference to "The College" (which shall also be referred to as “we” and “our”) shall mean PCEL unless a fully completed VAT exemption form is returned and in addition it is confirmed in advance to the client by M&FP that the contract shall be between the Client and M&FP. In those cases (where the contract shall be between the Client and M&FP) “the College” shall mean M&FP. In these Terms and Conditions “the Premises” shall mean Peterhouse, Trumpington Street, Cambridge CB2 1RD.

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 – 17 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 should be received no later than 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 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 Premises by 23:00.

The Premises are entirely non-smoking; this includes all internal and external areas.

Because of the close proximity of the Premises to residential areas, it is regretted that amplified music or discos will not be permitted. The College is happy, however, to allow guests to arrange for non-amplified music, such as string quartets and the like to complement their event.

Formal table plans and seating cards are the responsibility of the function organiser. Pro-forma table plans for the relevant dining room are available for the function organiser. A copy of the table plan is required no later than three working days prior to the date of the booking.

Please note 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 enquire 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 enquire about the likely cost.

The College makes every endeavour to identify and exclude ingredients which have the potential to cause allergic reactions to those with food allergies, and whilst every effort is made to instruct our food production staff on the severity of food allergies there is, however, always a risk of contamination. Customers concerned with food allergies should be aware of this risk. The College cannot assume liability for adverse reactions to food consumed, or food items one may come into contact with, while eating in the Premises. Those with food allergies are encouraged to seek 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.

Unless expressly stated otherwise, all prices exclude VAT and the client must pay VAT in addition to all other applicable fees. If the client considers that the provision of goods and / or services pursuant to this contract ought to be exempt from VAT (on the basis of Group 6 of Schedule 9 of the Value Added Tax Act 1994), the client must complete the attached VAT exemption form (setting out the basis for the application of that VAT exemption) and send it to the College for review as soon as possible and, in any event, no later than 10 days prior to the date of the booking.

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.

Simon Cooke
Catering and Events Administrator
Peterhouse
Cambridge CB2 1RD
simon.cooke@pet.cam.ac.uk
Tel. 01223 338242

Anne Gifford
Conference Manager
Peterhouse
Cambridge CB2 1RD
jag26@cam.ac.uk
Tel. 01223 338205