Peterhouse

Seated buffet menu

1st January 2017 – 31st December 2017

www.pet.cam.ac.uk/dining
Please select up to three main courses, three side dishes and up to three dessert courses for your group at a price of £27.50 plus VAT per person, this includes freshly baked bread rolls and tea / coffee.

**Main courses**

Slow-roast shoulder of lamb cottage pie, smoked Cheddar crust  
*Suitable for a gluten intolerant diet*

Smoked haddock lasagne

Local game and Guinness pie, horseradish shortcrust  
*Can be adapted for a dairy intolerant diet*

Five-hour roast rump of mustard-glazed beef  
*Suitable for dairy and gluten intolerant diets*

Fennel seed, rosemary and chilli roast corn-fed chicken  
*Suitable for dairy and gluten intolerant diets*

Prawn and hot-smoked salmon pancake

Baked coley, chorizo, chickpea and olive stew  
*Suitable for a gluten intolerant diet*

Fillet of pork, cider and Dijon sauce  

Chicken Milanese

Tempura battered cod fillet, home-made tartare sauce

Selection of cold roast meats  
*(Glazed gammon, rare topside, glazed turkey breast)*  
*Suitable for a gluten and dairy intolerant diet*

Cold fish and seafood platter  
*(Smoked salmon, trout, mackerel, tiger prawns, mussels, squid and crab)*  
*Suitable for a gluten and dairy intolerant diet*

Butternut squash arancini, sweet chilli sauce  
*Suitable for vegetarians*
Wild mushroom polenta, red wine reduction  
*Suitable for a gluten intolerant diet*

Artichoke, black truffle three cheese macaroni  
*Suitable for vegetarians*

Chickpea three lentil dhal, charred flat bread, mint yogurt  
*Suitable for vegetarians*

Vegetable cottage pie, parsnip rosti crust  
*Suitable for a vegan and gluten intolerant diet*

Thai baked tofu, coconut sauce, jasmine rice  
*Suitable for vegetarians*

**Side dishes**

Triple-cooked chips  
Sweet potato rosti  
Sea-salt and thyme roast potatoes  
Artichoke Delmonico potatoes  
Herb quinoa  
Basmati rice  
Cauliflower cheese  
Balsamic roasted root vegetables  
Selection of steamed seasonal vegetables  
Petits pois and baby gem  
Celeriac gratin  
Sautééd cabbage  
Braised mushrooms  
Lemon and chilli roasted broccoli  
Dressed salad leaves  
Selection of tomatoes, mozzarella, Italian herbs  
Raw vegetable remoulade  
Cucumber, mint, lime, chilli  
Peperonata  
Marinated artichokes  
Carrot, pecan and sultana salad
Desserts

Brioche summer pudding with clotted cream
_Suitable for vegetarians, can be adapted for a gluten and dairy intolerant diet_

Custard tart, pouring cream
_Suitable for vegetarians_

Parkin, ginger-salted caramel sauce, pouring cream
_Suitable for vegetarians_

Dark chocolate torte, orange and Cointreau salad
_Suitable for vegetarians_

Selection of cut exotic fruits
_Suitable for a vegan and gluten intolerant diet_

Apple charlotte, crème Anglaise
_Suitable for vegetarians, can be adapted for a gluten intolerant diet_

Passion fruit panna cotta, mango sauce, coconut tuile
_Suitable for vegetarians, can be adapted for a gluten intolerant diet_

Strawberry mousse, vanilla shortbread
_Not suitable for vegetarians_

Rhubarb and ginger oat crumble
_Suitable for vegetarians, can be adapted for vegans and gluten intolerant diets_

Steamed lemon sponge, lemon crème Anglaise
_Suitable for vegetarians, can be adapted for gluten intolerant diets_

Frangipane stuffed pear, almond sauce
_Suitable for vegetarians, can be adapted for a gluten intolerant diets_
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.

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