Dining Menus
Autumn/Winter 2017_18

We are proud of our reputation for excellent catering and fine dining. Our skilled chefs will help you choose (if required) and will prepare a meal to our high standards. Our friendly and professional service staff will ensure that your event is relaxed and enjoyable. We have several rooms to choose from to suit the size of your group.

3 Course Dinner £37.50 / 3 Course Lunch £33.15

All dinners include:
Hire of the room for dining
(a surcharge of £395.00 may be applied to the Hall during Term Time or where exclusive use is required)
White linen tablecloths
White linen napkins (or crested Fitzwilliam)
Printed menu cards 1:3
Waiter service
Candles (with dinner)
Fresh seasonal vegetables as part of main dish
Freshly brewed Fairtrade Coffee and after-dinner mints

Additional:
Flowers (price on request)
Printed place cards – 50p pp
Seating plan - £35.00

Final numbers (and menu choices) for dinners/lunches are required 10 working days in advance. The final account is based upon this number unless it has been exceeded. Within the prices we have allowed for dinner to start up to 20:00 and finish by 23:00. Dinners starting later than this might be subject to a surcharge.

We can organise a pre-dinner drinks reception in the College gardens (weather permitting), or in the one of the Upper Halls (subject to availability).

All prices are subject to VAT at the current rate.
Please ask about allergen information
(W = Warm, V = suitable for vegetarians)
TEL: (01223) 332040 email: events.office@fitz.cam.ac.uk
**Soups**  
*(Can be chosen as an extra course for a £6.95pp supplement)*

- Roast squash velouté with chilli and goats cheese tortellini
- Cauliflower soup with curried onions
- Tomato soup with crème fraiche and coriander oil
- Fenland carrot soup with toasted coconut
- Five-onion soup with gruyere crouton
- Celeriac and smoked stilton

**Starters**  
*(Can be chosen as an extra course for a £6.95pp supplement)*

- Pork belly croquette with cauliflower and scallops
- Mackerel pate and roasted fillet with charred cucumber
- Roast squash risotto with goat’s cheese and garlic foam (V)
- Chicken ballantine, liver parfait, celeriac puree and apple gel
- Mozzarella with black tapenade, green olive salad with a sun dried tomato croute (V)
- Hot smoked salmon terrine with a niçoise dressing
- Falafel with toasted flat bread, fattoush salad and aubergine pickle (V)
- Twice baked soufflé with cranberry and walnut dressing (V)
- Vegetable and stilton terrine, celeriac puree and apple gel
**Fish Course**
*(Can be chosen as a main course or added as an extra course (half portion) for a £8.60pp supplement)*

- Roasted bass with sautéed Jerusalem artichoke, kale and a langoustine bisque
- Smoked haddock, saffron risotto with spring onions, rocket and poached egg
- Roast salmon, cauliflower and puree, scallop, dill cream and fennel

**Sorberts**
*(This course can be selected for a £3.70pp supplement)*

- Mango sorbet with chilli syrup
- Strawberry and black pepper sorbet
- Champagne sorbet with strawberries
- Elderflower sorbet with blackberry gel

**Main courses**

- Maple glazed ham hock with pancetta, parsnip puree, creamed potato, and lentil and vegetable jus
- Sweet potato and cumin cake with parsnip puree, creamed potato, and lentil and vegetable jus (V)
- Roasted bass with sautéed Jerusalem artichoke, kale and a langoustine bisque
- Spinach and pepper rotollo with sautéed Jerusalem artichoke, kale and a tomato bisque (V)
Smoked haddock, saffron risotto with spring onions, rocket and poached egg

Aubergine and quinoa roll, saffron risotto with spring onions, rocket and poached egg (V)  
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Dingley dell pork fillet and black pudding with scallion mash, sautéed and creamed cepes and roasted new season carrots

Polenta and mushroom wellington with scallion mash, sautéed and creamed cepes and roasted new season carrots (V)  
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Gressingham duck breast with breaded confit leg, baby leeks, beetroot and potato purée with cherry jus

Crisp falafel with pureed and fried chickpeas, baby leeks, beetroot and potato purée with pickled lemon dressing (V)  
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Pan seared beef loin with roast squash, girolles and watercress purée

Roasted red pepper and ricotta agnolotti with roast squash, girolles and watercress purée (V)  
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Hogget with provençal vegetables and roasted new potatoes

Baked ricotta in courgette with provençal vegetables and roasted new potatoes (V)  
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Corn fed chicken, dauphinoise potato, crisp green vegetable salad and a pink peppercorn cream

Couscous stuffed long pepper, dauphinoise potato, crisp green vegetable salad and a lentil dressing (V)  
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Roast salmon, cauliflower and puree, scallop, dill cream, pommes anna & braised fennel

Sweet baked butternut squash, chard, celeriac & chestnut risotto & braised fennel (V)
Desserts

Chocolate mousse with a ginger and orange crumb and gel

Pressed apples with a Blackberry sorbet and crumble topping

Coffee panna cotta, chocolate soil and ice cream with a coffee syrup

Caramelised banana mousse, with toffee sauce and a coconut wafer

    Sticky toffee pudding with butterscotch sauce served with
    vanilla mascarpone cream

    Passion fruit curd tart with a lime sorbet and coconut meringue

Traditional Cheese Board

(Available as an extra course for a £5.55 supplement)

Traditional cheeses served with a selection of biscuits and grapes

Speciality Cheese Board

(Available as an extra course for a £7.85 supplement)

Speciality cheeses specially chosen by our Head Chef served with a selection of rustic
breads, biscuits and fruit.

Add a glass of our house ruby Port to a cheese course for £1.20 pp
Additional

Chocolate Truffles (with coffee) - £2.60 pp

Dinner after 20:00 is plus £2.50 pp

Please note the late dinner surcharge will be levied if guests arrive for dinner past 20:00 even if it was booked to start before 20:00

Bar Opening - £61.90
(if the bar would otherwise be closed otherwise no charge)

Bar Extension past 23:00 - £39.95 per hour (or part therof)

Mobile Draught/Bottle Bar - £80.30