



## Dining Menus Spring/Summer 2017

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 £35.65 / 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 - £25.00

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](mailto:events.office@fitz.cam.ac.uk)



### Soups

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

Pea veloute with crisp confit pork belly

Potato and leek soup with truffle oil

Curried parsnip soup with slow cooked onions

Chicken veloute with wild mushroom cream

Jerusalem artichoke soup with truffle oil and seeds

Roast tomato soup with mozzarella and Parma ham crumb

### Starters

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

Spring pea mousse, quails egg with confit pork belly (W)

Pan fried tuna with pea guacamole and roasted cherry tomatoes

Sliced mozzarella with gazpacho jelly and beetroot dressing (V)

Goats cheese mousse with beetroot and chive scone (V)

Cured salmon with cucumber, crème fraiche, dill and crisp skin

Smoked chicken & pancetta terrine, apple gel and celeriac salad

Open Asparagus and hens egg tart with lemon butter sauce (V/W)



**Fish Course**

*(Can be chosen as a main course or added as an extra course (half portion) for a £8.60pp supplement)*

Tempura battered cod, crushed peas with a potato wafer

Grilled seabass with pesto and courgette

Baked salmon with celeriac remoulade

Sea bream with Asian broth and vegetables

Grilled stone bass with artichoke puree, parma ham, watercress, and tomato flesh

Pan fried monkfish with celeriac salad, roasted vine tomatoes, asparagus, parma ham, crispy potato and lobster cream

**Sorbets**

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

Mango sorbet with chilli syrup

Rhubarb sorbet with stem ginger

Strawberry and black pepper sorbet

Champagne sorbet with strawberries

Elderflower sorbet with blackberry gel



### Main courses

Guinea fowl with confit leg, mushroom puree, honey caramelised shallot and long leaf spinach

Ricotta and red pepper wrapped in courgette with mushroom puree, honey caramelised shallot and long leaf spinach (V)

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Corn fed chicken, fenland carrot puree with crushed new potatoes and a green bean and fennel salad

Aubergine and spiced Quorn, fenland carrot puree with crushed new potatoes and a green bean and fennel salad (V)

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Slow cooked lamb rump, balsamic glazed beetroot, smoked aubergine with a sweet potato terrine and green bean, tomato concasse and anchovy dressing

Artichoke, feta and sun blushed tomato tart, balsamic glazed beetroot, smoked aubergine with a sweet potato terrine and green bean, tomato concasse dressing (V)

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Baked hogget loin with Jerusalem artichoke, pesto roasted polenta with ratatouille

Pan fried tofu with Jerusalem artichoke, pesto roasted polenta with ratatouille (V)

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Pan fried beef loin with celeriac cream, wilted spinach, spring peas and carrots and port reduction

Pea and goats cheese ravioli with celeriac cream, wilted spinach, chanterelle mushroom and carrots and port reduction (V)

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Pork fillet and black pudding wellington 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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Baked duck breast with breaded confit leg, baby leeks, beetroot and potato puree with cheery jus

Crisp falafel with pureed and fried chickpeas, baby leeks, beetroot and potato puree with pickled lemon dressing (V)

### Desserts

Pressed Summer pudding with lemon crème fraiche and blackberry sorbet

Vanilla panna cotta with strawberries and honeycomb

White and dark chocolate mousse with caramelised pear and pistachios

Glazed lemon tart with meringue crumb and raspberry sorbet

Warm bakewell tart with crumb raspberry gel and ice cream (W)



### **Traditional Cheese Board**

*(Available as an extra course for a £5.30 supplement)*

Traditional cheeses served with a selection of biscuits and grapes

### **Speciality Cheese Board**

*(Available as an extra course for a £7.45 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 - £2.60pp

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 - £58.95 (if the bar would otherwise be closed otherwise no charge)

Bar Extension past 23:00 - £37.50 per hour (or part thereof)

Mobile Draught/Bottle Bar - £76.50