



**FITZWILLIAM COLLEGE**  
UNIVERSITY OF CAMBRIDGE

## **Receptions Spring/Summer 2017**

We are proud of our reputation  
for excellent catering.

Our skilled chefs will help you choose (if required)  
and will prepare your food 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.

Final numbers (and menu choices) for receptions are required 10 working days in advance. The final account is based upon this number unless it has been exceeded.

We can organise receptions in the College gardens (weather permitting), or in a number of different rooms including the auditorium and the Upper Hall (subject to numbers and 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)



**Bowl food**

£17.50

*Please choose 5 options from the choices below*

**Meat**

Herb and spiced sliced pork loin with warm tabbouleh salad

Coconut and chicken curry with saffron rice and coriander

Beef Lasagne

Beef and pork meatball, penne pasta with tomato  
and mascarpone sauce

Hot and sour pork belly with noodle's

Corn fed chicken with pesto, cherry tomato and pasta

Newmarket sausage and mashed potatoes with onion gravy

Beef chilli with nachos guacamole and sour cream

Hoi sin duck stir fry with egg noodles

**Fish**

Seared tuna with a warm niçoise salad

Fish pie with creamed potato  
Smoked salmon and dill with pasta



Pesto baked salmon with roasted new potatoes

Battered Cod and chips with tartare sauce

**Vegetarian**

Wild mushroom and penne pasta with cream and truffles

Gnocchi with roasted tomato and basil sauce

Thai green curry with jasmine rice

Creamy vegetable curry and pilaf rice

Sweet and sour vegetable stir fry with egg noodles

Vegetable chilli with nachos guacamole and sour cream

Vegetable tagine with apricots, almond and herb couscous

**Dessert**

Banoffee pie

Chocolate brownie with mascarpone cream

Tiramisu

Mango lassi

Greek yogurt with berries, honey and oats



### **Canapé selection**

4 @ £5.60 / 5 @ £6.95 / 6 @ £8.25

**Additional canapés may be chosen @ £1.10**

Twice baked soufflé (W)

Mozzarella, tomato and pesto

Smoked salmon and crab

Cucumber, salmon and cream cheese

Crayfish with avocado, mango and coconut

Charred asparagus, parma ham and tomato

Smoked duck and orange

Cheese wafer with spiced aubergine and goats cheese

Pickled Asian slaw in a rice paper wrap

Rarebit tart with chives (W)

Pork and apple meatballs (W)

Sweet and sour pepper sushi

Sweetcorn and chilli fritter (W)

**A selection of Nibbles are also available @ £3.70**



## Reception Drinks

*Prices shown are a guide per head as all drinks are charged on a 'consumption' basis with minimum numbers as below.*

*Punch and Pimms is served in 10oz Tumblers*

Ty-Nant Springs mineral water still or sparkling (75cl)	£3.16
Fruit juice (1ltr Jug)	£2.81
Sparkling elderflower/sparkling schloer (75cl)	£5.92
Fitzwilliam's own punch - alcoholic 13%	£3.78
Non – alcoholic	£2.47
<i>Minimum of 20 glasses for a reception</i>	
Pimms 25% & lemonade	£5.05
<i>Minimum of 12 glasses for a reception</i>	
Bucks fizz <i>with Cava</i> 11.5%	<i>Glass price based on 12 per bottle</i> £2.00
<i>with Champagne</i> 12%	<i>Glass price based on 12 per bottle</i> £3.15
<i>Minimum of 12 glasses for a reception</i>	
College Labelled Cava 11.5%	Per bottle £17.42
College Labelled Champagne 12%	Per bottle £29.75
College House Wine 13%	Per bottle
	White £14.05
	Red £12.42
Kir Royale <i>with Cava</i> 11.5%	<i>Glass price based on 6 per bottle</i> £3.15
<i>with Champagne</i> 12%	<i>Glass price based on 6 per bottle</i> £5.20
<i>Minimum of 6 glasses for a reception</i>	
Mulled Wine 13%	£3.10
<i>Minimum of 20 glasses for a reception</i>	