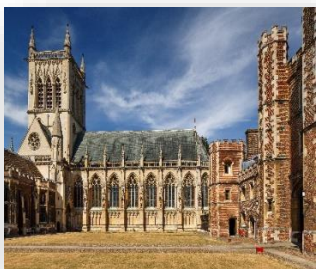
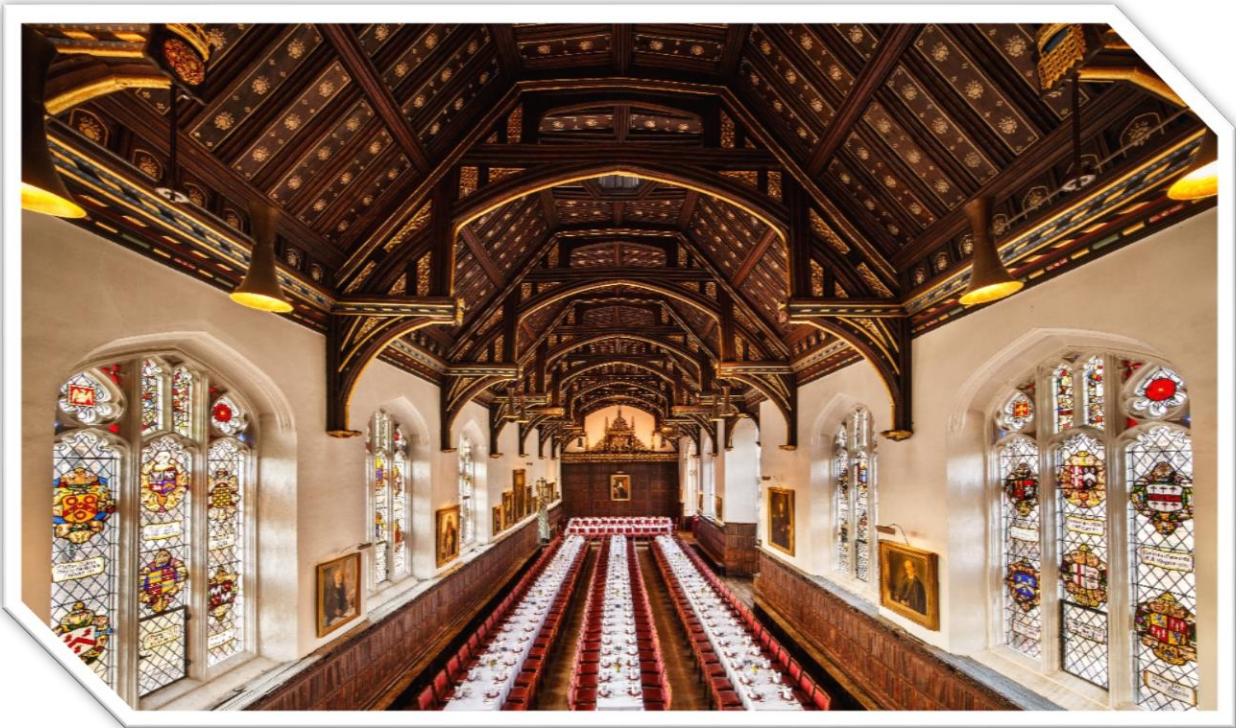




ST JOHN'S COLLEGE  
UNIVERSITY OF CAMBRIDGE

# SPRING/SUMMER LUNCH/DINNER MENU 2024



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## [The Hall](#)

Viewed by some as the most magnificent Hall within the Colleges of Cambridge, this splendid room is housed in a 16th century building with an impressive hammerbeam roof and fine old linen fold panelling. It is ideal for large receptions; sit down lunches, dinners, wedding parties, buffets or other events.

The Hall can seat up to 250 in comfort and we can cater up to a maximum of 280 for receptions and stand up buffets.

## [The Wordsworth Room](#)

This attractive 450 year old room was where William Wordsworth lived when he was an undergraduate in the 1780's and he described the room in his autobiographical poem, "The Prelude". The room is ideally suited for functions between 20 and 50 people sitting down, or up to 60 for stand up buffets or receptions. It has its own adjacent cloakroom attached.

## [The Parsons Room](#)

Steeped in history, this room is named after Charles Parsons, the well-known engineer. Its intimate setting lends itself for smaller dinner parties, seating up to a maximum of 16 people or a maximum of 20 for buffets or receptions.

## [Old Music Room](#)

Situated in First Court, the Old Music Room, which originally was a teaching room for students, is the ideal venue for pre lunch or dinner drinks and canapé receptions. The room can also be used for stand up finger buffets for up to 60 guests.



## Dinner Menu 1

### Starters

Chilled gazpacho, cucumber and mouli tagliatelle, ciabatta crotons, basil oil (V)

**Allergens; SU / G Wheat/C**

Pistou soup with orzo pasta and shaved parmesan (V)

**Allergens; M / C / G wheat**

Chargrilled Aubergine, golden raisins, puffed wild rice, smoked tofu, mint dressing (V)

**Allergens; S / SU**

Salmon pastrami, tartare hollandaise, baby watercress, sourdough

**Allergens; G wheat / F / MU / E / SU / M**

Pate de campagne with green pistachio, pickled beets and red onion, grain mustard mayonnaise

**Allergens; E / SU / N / MU**

Chargrilled asparagus, truffle hollandaise, sourdough, soft poached quail egg, pea shoots

**Allergens; E / SU / M**

Escabeche of seabass with fennel and mixed peppers, olive tapenade, spiced pine kernels

**Allergens; F / SU / MU**

Breaded duck rillettes, fennel, orange and beetroot salad, raspberry vinegar dressing

**Allergens; G wheat / SU / E**

### Main course

Truffle sweetcorn arancini, charred red pepper puree, crisp oyster mushrooms, chive oil (V)

**Allergens; M / G wheat / SU / E**

Vegetable and paneer Balti turnover, red lentil dahl, coriander and lime yoghurt (V)

**Allergens; G wheat / M / SU / C**

Beetroot mascarpone, egg and aubergine pinwheel, spiced lentils, chargrilled baby courgette

lemon and chive butter sauce (V)

**Allergens; E / M / SU / C**

Fillet of seabass, saffron and chive mash, samphire, Norfolk mussels, shemiji mushrooms, lobster butter sauce

**Allergens; F / M / MO / SU / CRU / C**

Chargrilled Corn-fed chicken, ragout of confit leg, chickpea and pancetta

patty pain, radish, saffron and tarragon aioli

**Allergens; C / MU / E / SU**

Loin and short rib of beef, potato and horseradish rosti, spinach

charred spring onion pickled mustard seed jus

**Allergens; C / SU / M / MU**

### Desserts

Black forest cannelloni, bitter chocolate mousse, chocolate olive oil sponge, cherry sauce and sorbet

**Allergens; M / S / G wheat / E**

Strawberry topped vanilla cheesecake, lemon verbena sorbet

**Allergens; G wheat / M**

St. Johns honey and goats curd pannacotta, fennel seed and sesame granola, sous vide nectarine

**Allergens; M / SE / G wheat**

Rhubarb and custard millefeuille, blood orange sorbet and pate de fruit

**Allergens; G wheat / M / E**

Maple and pecan pie, bourbon vanilla ice cream

**Allergens; G wheat / N / E / SU**

### Allergen Guide

**C – Celery, G-Gluten, CRU-Crustaceans, E-Eggs, F-Fish, L-Lupin, M-Milk, MOL-Molloucs,  
MU-Mustard, N-Nuts, P-Peanuts, SE-Sesame, SU-Sulphur Dioxide S-Soy  
(V) – Vegetarian (VE) – Vegan**

## Dinner Menu 2

### Starters

- Cream of asparagus soup, toasted almonds, crumbled feta cheese (V)  
**Allergens; M / N / C**
- Heritage tomato, pickled shallot, rosary ash goats cheese, pea and mint hummus, black olive powder (V)  
**Allergens; SU / SE / M**
- Goats cheese soufflé, heritage tomato, black olive crumb, basil pesto (V)  
**Allergens; G wheat E / M / SU**
- Finely sliced marinated tuna loin, pickled lotus root, compressed watermelon, ponzu jelly  
**Allergens; F / SU / SE / S /**
- Breast and leg of Anjou squab pigeon, parfait a la minute, red grape, hazelnut and nasturtium  
**Allergens; E / M / SU / N**
- Squid paella, black rice, chargrilled baby squid, romano peppers, saffron aioli, dill oil  
**Allergens; MOL / F / SU / C / E / MU**
- Seared scallop, black pudding, pea hummus, sauce vierge  
**Allergens; MOL / G wheat / SE / SU**
- Poached roulade of rabbit, parma ham, marinated globe artichoke, rainbow radish, morels  
**Allergens; E / M / SU**

### Main course

- Creamy Pappardelle pasta, morel mushroom, globe artichoke, and broad beans  
grana Padano cheese and shaved truffle (V)  
**Allergens; G wheat / M / C / SU**
- Stuffed slow roast beef tomato, risotto prima vera, chargrilled yellow courgette, tomato pesto (V)  
**Allergens; M / SU / C**
- Whole grilled plaice, french beans, clams, chermoula sauce, saute new potato and braised radicchio  
**Allergens; F / MOL / SU**
- Black pudding crusted Fillet of Halibut, crushed potato with capers, asparagus spears, choron sauce  
**Allergens; G wheat oats/Barley / F / E / M / SU**
- Confit duck leg, duck cottage pie, hispi cabbage and caraway, sherry vinegar jus  
**Allergens; SU / M / C**
- Rack, breast and crisp sweetbread of lamb, pesto croquette, aubergine, artichoke and feta gateau, black olive jus  
**Allergens; G wheat, E / SU / M / C**
- Fillet of beef, oxtail croquette, garlic spinach, blue cheese mash, baby turnips  
**Allergens; G wheat / E / SU / M / C**

### Desserts

- Bitter chocolate praline paris brest, Chambord ice cream, raspberry sauce  
**Allergens; G wheat / E / M / N hazelnuts / SU / S**
- Lemon ricotta cake, lemon curd, elderflower mascarpone  
**Allergens; G wheat / E / M**
- Iced banana parfait sphere, mango and passion fruit, coconut macaroon  
**Allergens; M / E / S/ N**
- Speculous tiramisu, biscoff crumb, coffee ice cream  
**Allergens; M / G wheat/ E**
- Lemon and poppy seed beignets, macerated summer berries, lemon and lime curd  
**Allergens; G wheat / E / SU / M**

### Allergen Guide

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### **Cheese:**

(Served as a separate course and not as a part of the 3 course dinner price)

Artisan Regional Cheeses, peeled celery, grapes and wheat wafers  
**Allergens; (M, SU, C, MU, G-wheat, barley, oats, rye)**

Classic St Johns Desserts  
(Inc Cheese biscuits, nuts, and dessert bowl)  
**Allergens; (M, SU, C, MU, N, G-wheat, barley, oats, rye)**

### **Allergen Guide**

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(V) – Vegetarian (VE) – Vegan**

**We regret that we cannot offer a multiple choice menu; guests must all have the same starter, main and sweet course and a vegetarian option, unless they have any special dietary requirements which will be catered for as necessary.**

Please contact us with any queries or requests regarding allergens, we can often adapt dishes when needed. We can cater for most dietary requirements if we are advised at least two weeks before your event.

Please note food is prepared in an environment where nuts are present. All meals are prepared using the finest and freshest local produce and include seasonal herbs from the College gardens wherever possible.

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