



Menu 1

October 2011 – September 2012

Autumn/Winter

Pistachio crusted hoki

*Fillet of hoki topped with pistachio and mint crust, baked
and served with roquette and mint pesto*

~~ O~~

Slow-roasted wood pigeon with oyster mushrooms

Celeriac allumettes

Selection of green vegetables

Beetroot rosti potato

Local wood pigeon braised with mushrooms in Port and redcurrant jus

~~ O~~

Bramley apple, pear and Calvados strudel

Individual strudel served with poached baby apple and vanilla bean pouring cream

~~ O~~

Coffee and mints



Menu 2

October 2011 – September 2012

Autumn/Winter

Wild mushroom tart

Mixed wild mushrooms sautéed with garlic, brandy, tarragon and cream served in a pastry case topped with crispy pancetta, drizzled with walnut oil and garnished with watercress

~~ O~~

Roast goose

Mélange of roasted root vegetables

Baby sweetcorn and sugar snap peas

Marquise potatoes

Breast of goose basted in a juniper and thyme liquor

~~ O~~

Lucullus

Dark chocolate terrine layered with thin coconut biscuits, slivered almonds and rum soaked raisins served with orange syrup and vanilla crème fraîche

~~ O~~

Coffee and mints



Menu 3

October 2011 – September 2012

Autumn/Winter

Crab cakes with chilli jam

Blue swimming crab cakes served with chilli jam, wasabi crème fraîche and shredded curly endive

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Roast stuffed cannon of lamb

Slow-braised sweet red cabbage

Sugar snap peas and carrots

Rosemary and garlic roast potatoes

Fillet of lamb stuffed with spinach and sundried tomato, served with watercress

~~ O~~

Spiced fig and butterscotch steamed sponge

Individual steamed fig sponge topped with butterscotch sauce, served with poached fig and pouring cream

~~ O~~

Coffee and mints



Menu 4

October 2011 – September 2012

Autumn/Winter

Smoked pigeon with celeriac and white radish remoulade

*Sliced smoked pigeon breast served with remoulade, apple
and chicory salad and pumpkin seed oil dressing*

~~ O~~

Horseradish roast sirloin of beef

Cauliflower in three cheese sauce

Fine beans, baby sweetcorn and petits pois

Château potatoes

*Aged English sirloin basted in horseradish, seasoned and roasted,
served with red wine jus*

~~ O~~

Plum clafoutis

*Cinnamon and star anise poached plums baked in light batter
served with crème Anglaise*

~~ O~~

Coffee and mints



Menu 5

October 2011 – September 2012

Autumn/Winter

Watercress and scallion soup

Creamy soup served with parmesan ice-cream and black pepper sablé

Can be served hot or chilled

~~O~~

Fillet of beef Wellington

Cauliflower and broccoli florets

Baked squash with honey

Potato and pear galette

*An individual prime fillet of beef topped with mushroom duxelle wrapped in puff pastry,
served with a rich beef jus*

~~O~~

Hazelnut and chestnut Dacquoise

*Crisp and chewy hazelnut meringue layered with sweet chestnut purée and chocolate cream
garnished with caramelised chestnuts*

~~O~~

Coffee and mints



Menu 6

October 2011 – September 2012

Autumn/Winter

Orange and juniper soused mackerel

*Fresh mackerel fillet slowly cured in an orange, juniper and star anise marinade
served with roasted red pepper and rhubarb chutney*

~~O~~

Stuffed Norfolk free range loin of pork

Spinach dumplings

Selection of seasonal vegetables

Hasselback potatoes

*Rolled loin of pork stuffed with apricots, sage and caramelised onions
served with crackling and mustard jus*

~~O~~

Tiramisu profiteroles

Choux pastry filled with vanilla, Kahlúa and coffee mousse with warm chocolate sauce

~~O~~

Canapé Lucifer

Whole date stuffed with toasted almonds and mango wrapped in pancetta and roasted

~~ O~~

Coffee and mints



Menu 7

October 2011 – September 2012

Spring/Summer

Cambridge blue and cucumber pâté

*Pâté flavoured with Cambridge blue cheese, crème fraîche, chervil and cucumber
served with crisp breads and dressed cucumber ribbons*

~~ O~~

Roast breast of duck, marinated in marmalade and fresh ginger
served on black pudding

Char-grilled leeks

Mange tout, Chinese cabbage and daikon

Potatoes roasted in duck fat

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Trio of tartlets

*Lemon brûlée tart, dark chocolate tart, and summer berry tart
served with toasted coconut ice-cream*

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Coffee and mints



Menu 8

October 2011 – September 2012

Spring/Summer

Beetroot-cured salmon

*Home-cured beetroot salmon thinly sliced and served with
micro cress and soy lemongrass Thai dressing*

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Char-grilled fillet of local venison

Minted pea purée

Glazed carrots and parsnips

Parisienne potatoes

Prime fillet of venison served with claret jus

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Elderflower and cherry cheesecake

*Baked cheesecake studded with cherries and flavoured with elderflower
served with caramel sauce and poached pear*

~~ O~~

Coffee and mints



Menu 9

October 2011 – September 2012

Spring/Summer

Slow-roasted tomato soup

Mixed tomato soup garnished with vodka tartare and celery salt

Can be served hot or chilled

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Garlic, rosemary and coriander studded saddle of lamb with mint jus

Cauliflower Polonaise

Selection of seasonal vegetables

Voisin potatoes

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Crème brûlée

The traditional Cambridge dessert – light slow-baked vanilla egg custard, finished with a crisp caramel top, served with white chocolate mini Florentines

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Coffee and mints



Menu 10

October 2011 – September 2012

Spring/Summer

Free-range Norfolk pork and rabbit terrine

Scott's Field pork and local rabbit with apricots, herbs and spices, pressed with smoked bacon and quails eggs served with micro cress, caper berries and blackcurrant syrup

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Citrus-roasted guinea fowl

Seasonal greens with fennel seeds

Roasted courgettes and peppers

Fondant potatoes

Suprême of guinea fowl marinated in thyme, mustard seeds and garlic, roasted with lemons and limes served with a citrus white wine sauce

~~ O ~~

Parkin

Ginger sticky toffee pudding served with oatmeal praline ice-cream and whisky ginger sauce

~~ O ~~

Coffee and mints



Menu 11

October 2011 – September 2012

Spring/Summer

Quail and Manchego salad

Sliced plum tomatoes, basil leaves and shallots with shaved Manchego, topped with sliced roasted quail, drizzled with lemon dressing

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Sea bass and scallops

Wilted spinach, sorrel and chard

Selection of seasonal vegetables

Sea salt and thyme roasted mid-season potatoes

Baked fillet of sea bass garnished with pan fried scallops, served with béarnaise sauce

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Chilli and lemon grass poached pear

Spiced poached pear served with white wine syllabub and home-made almond sponge

~~ O~~

Coffee and mints



Menu 12

October 2011 – September 2012

Spring/Summer

Venison soup

A thick, smooth soup of local venison and vegetables finished with double cream served with a brioche croûte and crispy onions

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Organic chicken with Parma ham and fennel

Slow-braised balsamic beetroot

Selection of seasonal vegetables

Linzer Delikatess potatoes

Breast of organic chicken wrapped in Parma ham and roasted served with caramelised fennel and new season potatoes

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St. Clement's posset

Refreshing tangy set citrus cream served with sultana and sambuca Garibaldi

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Coffee and mints

Terms and Conditions

- The menus provided are for guidance, and the Catering Manager is always happy to discuss a menu to suit individual requirements.
- All bookings must be confirmed in writing by letter or email.
- Preliminary details regarding menus, wines, special dietary requirements and other information relating to the booking must be indicated in writing, preferably in the letter of confirmation. The letter of confirmation should, where possible, reach the Conference Co-ordinator or Catering Manager three weeks prior to the date of the booking.
- 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
- Final numbers and full details of special dietary requirements must be confirmed to the Catering Manager five working days prior to the date of the booking. The final invoice will be based on the numbers submitted at this stage.
- Organisers are asked to select the same menu for their entire group, except in the case of vegetarian and other special dietary meals.
- Dinners may commence at 7.30 pm or 8.00 pm, with pre-dinner drinks at 7.00 pm or 7.30 pm. Dinners must finish by 12.00 am. Charges may apply if overtime is incurred by staff preparing, serving or clearing functions outside these times.
- All of our rooms are non-smoking, as are Old Court and Gisborne Court.
- Because of the close proximity of Peterhouse 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 string quartets and the like to complement their event.
- Formal table plans and seating cards are the responsibility of the organiser. The Catering Manager will be pleased to supply the organiser with a pro-forma table plan for the relevant dining room. The Catering Manager will require a copy of any table plan three working days prior to the date of the booking.
- It may be possible for lunch and dinner functions to hire the use of the College silver (candlesticks, cutlery and table decorations). If you think that this would be suitable for your event please feel free to talk to the Catering Manager.
- All invoices are subject to VAT unless the client qualifies for exemption and confirms that exemption to the College in writing.
- 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.

Anne Gifford
Conference Co-ordinator
Peterhouse
Cambridge CB2 1RD
jag26@cam.ac.uk

Matthew Speller
Catering Manager
Peterhouse
Cambridge CB2 1RD
mcs47@cam.ac.uk