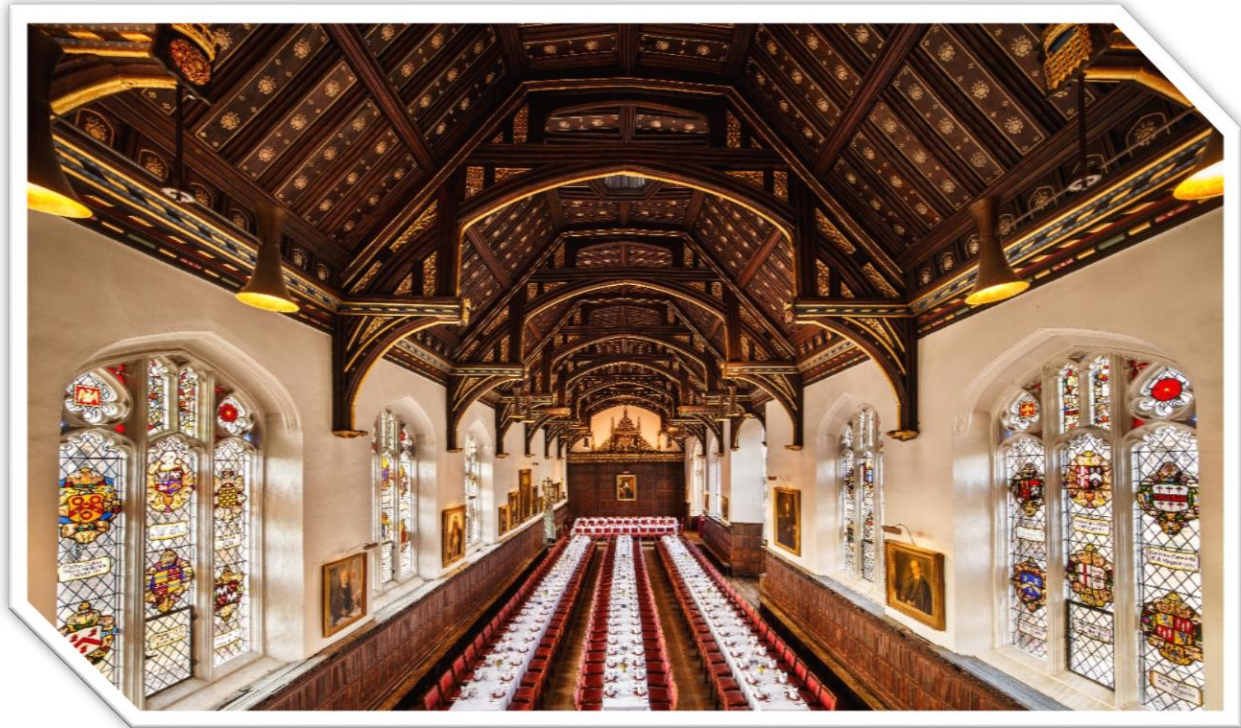




ST JOHN'S COLLEGE  
UNIVERSITY OF CAMBRIDGE

# AUTUMN/WINTER BUFFET MENU 2023-2024



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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.



## **Stand Up Finger Buffet**

**(Select any SIX items and ONE dessert or alternatively any FOUR items and ONE Dessert)**

### **Vegetarian/Vegan**

Sun-blushed tomato, olive and vegan feta skewer (VE)

**Allergens: (SU)**

Creamed goats cheese, gluten free bruschetta, pickled beetroot

**Allergens: (M, SU, S)**

\*Tomato and smoked cheese straws

**Allergens: (M, G)**

Pequila pepper and halloumi skewers with aged balsamic

**Allergens: (M, SU)**

Sweet potato, feta and spinach tortilla with onion confit

**Allergens: (M, SU)**

Cheese and rosemary scones filled with fruit chutney and creamed cheese

**Allergens: (M, E, G-wheat, SU)**

\*Butternut squash and cumin empanadas

**Allergens; (G-wheat, E)**

### **Meat**

St John's sausage roll

**Allergens: (G-wheat, E, and SU)**

Curried lamb turnover, mint yoghurt sauce

**Allergens: (G-wheat, M, SU, MU)**

Smoked chicken and chorizo on toasted focaccia

**Allergens: (G-wheat, M)**

Milano salami wrapped smoked scamorza

**Allergens (M)**

Teriyaki beef and pickled mushroom skewers

**Allergens: (S, SU, G-wheat)**

Puff pastry pizzetta with black olive, prosciutto and artichoke

**Allergens: (G-wheat, E, M)**

### **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**

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.

### **Fish**

Smoked salmon, cream cheese and chive egg roulade

**Allergens: (F, M, E)**

Thai spiced prawn skewers

**Allergens: (CRU, SU, and S)**

Smoked mackerel fishcakes with lime crème fraiche

**Allergens (F, SU, M)**

Hake pakora bites, herb and green chilli relish

**Allergens: (F, MU, SE, SU)**

Blinis topped with beetroot cured salmon, pickled cucumber and caviar

**Allergens: (G-wheat, F, and SU)**

Sole goujons with home-made tartare sauce

**Allergens: (G-wheat, F, E, M, and SU)**

### **Desserts**

Blueberry and white chocolate flapjack

**Allergens: (G-wheat/oats, M, S)**

Lemon drizzle

**Allergens: (E, M, SU, G-wheat)**

Dorset apple tray bake

**Allergens: (E, M, G-wheat, and SU)**

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### **Sit Down Buffet Menu:**

**Sit Down Buffet menu is inclusive of assorted breads  
and served with fresh filter coffee or tea  
(Select any FIVE dishes, TWO Salads plus a dessert)**

#### **Vegan**

Shitake mushroom and vegetable spring rolls with soy and sesame dip

**Allergens: (G-wheat, S, SE, and SU)**

Red lentil dahl filled samosa with saffron yoghurt

**Allergens: (G-wheat, S, and MU)**

Sun-blushed tomato, olive and vegan feta skewer

**Allergens: (SU)**

#### **Vegetarian**

Goats cheese, spinach and tomato tartlet with basil pesto

**Allergens: (M, G-wheat, E, M)**

Sourdough naan topped with curried potato salad, golden sultanas and coriander

**Allergens; (G-wheat, MU, SU, M, and E)**

Polenta crumbed haloumi finger with Pico de Gallo

**Allergens: (M, SU, and MU)**

#### **Meat**

Pastrami, emmental and cornichon on rye with mustard mayo

**Allergens: (M, G-wheat, MU, E, SU)**

Teriyaki chicken strips, sesame and garlic broccoli, coconut rice and spring onions \*

**Allergens: (G-wheat, S, SU, SE)**

Jerk pork belly pieces, maple, lime and pineapple \*

**Allergens: (MU, SU)**

Charred hanger steak with red onion chutney, rocket pesto and green chicory leaf \*

**Allergens: (SU)**

Pulled lamb shoulder, khobez bread, pickled vegetables, mint yoghurt and sumac \*

**Allergens: (C, SU, G-wheat, M)**

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**\* Food items are served hot**

**\*\* Food items can be served either hot or cold**

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### **Fish**

Brown shrimp mac and cheese pots \*

**Allergens: (CRU, M, E, G-wheat)**

Guilt-head bream, marinated courgette, black olive tapenade and focaccia \*\*

**Allergens : ( F, SU, G-wheat)**

Yellow fin tuna and watermelon skewers with wasabi pea crumb and lime crème fraiche \*

**Allergens: (F, M)**

Scallop and prawn pakora with pickled chili and mint \*

**Allergens: (MOL, CRU, SU, M)**

Moroccan harissa prawns with rice and chickpeas, preserved lemon and chilli chutney \*

**Allergens: (CRU, SU, MU)**

### **Salads**

New potato salad with spring onions and lemon mayo \*\*

**Allergens: (E, MU)**

Rocket, parmesan and sun-blushed tomato salad with balsamic syrup

**Allergens: (M, SU)**

Sun-blushed tomato, olive and vegan feta skewer **(VG)**

**Allergens: (SU)**

Fusilli pasta salad with roasted peppers, black olives and basil pesto \*\*

**Allergens: (G-wheat, SU,M)**

Rice noodle salad, edamame, mange tout and cashew nuts\*\*

**Allergens: (S, SU, N-cashew)**

Plum tomato, steeped red onion and mozzarella salad with pesto

**Allergens: (M, SU)**

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### **Desserts**

Tiramisu pots with flaked chocolate

**Allergen: (SU, E, M, S, G-wheat)**

Black forest gateau pots

**Allergens; (SU, E, M, S, G-wheat)**

Baked vanilla yoghurt, poached rhubarb and hazelnut granola

**Allergens: (M, N-hazelnut, G-wheat, SU)**

Strawberry and lemon curd meringues with fresh mint

**Allergens: (E, M)**

Platters of prepared fruits

Platters of artisanal cheese with chutneys, biscuits and grapes

**Allergens: (M, SU, C, MU, G-wheat, barley, oats, rye)**

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### **The deli buffet:**

Baskets of Fitzbillies assorted breads

**Allergens: (G-wheat, rye, oats, SE, E, and M)**

Home marinated mixed olives with cornichons and balsamic onions

**Allergens: (SU)**

Feta stuffed pequila peppers

**Allergens (M)**

Marinated artichoke hearts, sun-blushed tomato and chargrilled courgettes

A selection of salads

Platters of assorted smoked and cured fish, chive crème fraiche

**Allergens: (F, M)**

Finely sliced cured meats and salamis, capers and wild rocket

**Allergens: (M)**

Platters of artisanal cheeses with chutneys, biscuits and grapes

**Allergens; (M, SU, C, MU, G-wheat, barley, oats, rye)**

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