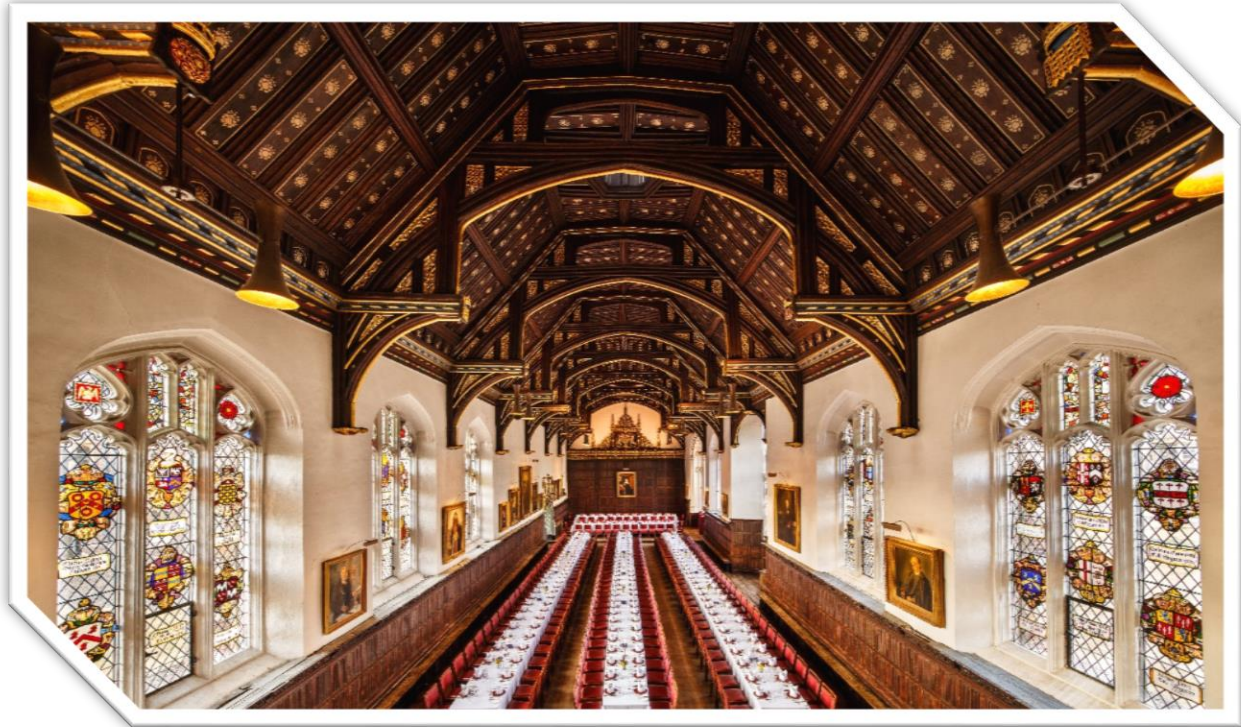




ST JOHN'S COLLEGE
UNIVERSITY OF CAMBRIDGE

RECEPTION AND CANAPÉ MENU SPRING/SUMMER 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

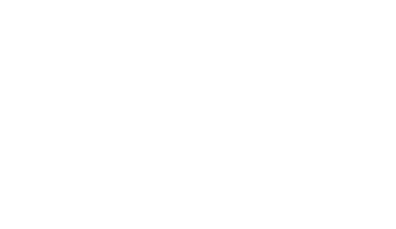
This attractive 450 year old room was where William Wordsworth lived when he was an undergraduate in the 1780's and he described the room in his autobiographical poem, "The Prelude". The room is ideally suited for functions between 20 and 50 people sitting down, or up to 60 for stand up buffets or receptions.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



**Please choose either three or six canapés
to complete your selection**

Hot served Canapés:

Vegetarian/Vegan

Beetroot spinach and ricotta filo parcel

Allergens: G wheat / M

Tart fine of petit ratatouille, crisp capers and chive

Allergens: G wheat / SU

Spiced sweet potato and coriander fritter with tzatziki

Allergens: M / SU

Fried halloumi, spiced pomegranate and ginger chutney

Allergens: M / SU

Fish

Plaice pakora, tamarind ketchup

Allergens: SU/F/C

Torched mackerel, confit potato, pickled carrot

Allergens: SU/F

Scallop, fried rice vermicelli, spring onion and red chilli

Allergens: MOL / S / SU

Monkfish and chorizo sausage skewer, lemon and pink peppercorn dressing

Allergens: SU /M/F

Prawn and sweetcorn fritters, barbecue jerk dip

Allergens: CRU / C / SU

Kedgeriee frittata with spinach, potato and coriander

Allergens: MU/ F/ SU

Meat

Ballotine of corn fed chicken, mango and sweetcorn salsa

Allergens: SU / M / E

Crisp confit of lamb neck, baba ganoush, preserved lemon

Allergens: G wheat / C / SU

Black pudding croquette beetroot ketchup

Allergens: G wheat, barley, oats / E / C / SU

Crispy hoi sin duck on lotus root, spring onion and pickled pink ginger

Allergens: S / SE / 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**

Canapés cold:

Vegetarian/Vegan

Parmesan custard and crisp, sun-blushed tomato, rocket pesto

Allergens: M

Asparagus, butternut squash and blue cheese tart

Allergens: E / M / G wheat

Whipped vegan feta, pitta finger, crisp corn, pickled chilli

Allergens: G wheat / SU

Rosemary cracker, beetroot and horseradish tartare

Allergens: G wheat, SU

Fish

Vietnamese spring rolls, spiced crab, gem lettuce, chilli and lime dipping sauce

Allergens: G wheat / CRU / M / SU

Sous vide octopus, black radish, gochujang mayonnaise

Allergens: MOL / E / MU / SU

Ceviche of seabass, mango, avocado and crisp tortilla

Allergens: F / SU / G wheat

Smoked salmon pate, seeded bread, shallot and caper relish

Allergens: F / M / G wheat / SU

Meat

Pastrami, emmental fondue and cornichon on toasted rye

Allergens: G wheat / SU / M

Mini Yorkshire pudding, rare roast beef, horseradish mustard

Allergens: G wheat / M / E / MU

Confit pork shoulder, sous vide pineapple, toasted sesame and hoi sin sauce

Allergens: SE / S / SU

Smoked chicken, walnut and pequinillo pepper tartlet, pickled red grape

Allergens: G wheat / SU / N walnut / S

Allergen Guide

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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.

Nibbles:

Baskets of Fitzbillies breads

Allergens :G-wheat, oats, rye/M/ E/ S/ SE

Salt and pepper roasted nuts

Allergens: (N)

Vegetable crisps (V)

Kalamata olives and sun-blushed tomato

Allergens: SU

Wasabi peas and chilli bites

Allergens: Gluten-Wheat/ S

(Please select any 3 items)

Allergen Guide

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February 2024

REGISTERED CHARITY NUMBER 1137428