Hospitality Menu
2017
Introduction

We would like to welcome you to the hospitality services at Clare Hall. In this brochure you will find information on all our menu options available for all events to be hosted at Clare Hall and West Court.

The menus will change regularly to reflect the seasons. Our dedicated chefs use the finest, seasonal and locally sourced produce, delivering the maximum variety of tastes and textures to all dishes.

Booking Notification

We ideally require notice for all catering arrangements as follows:
• 1 hour for meeting room beverages
• 24 hours for breakfasts and cold hospitality lunches
• 48 hours’ notice for hot lunches
• 72 hours for fine dining dinners

We will always do our utmost to accommodate requests at short notice and ask that you telephone directly on 01223 332360 or email eventbookings@clarehall.cam.ac.uk to discuss alternative arrangements.
Refreshments
Great for those impulse or quick meetings

Selection of teas, Rain Forest Alliance coffee and biscuits

Sweet Tooth
Choose three options
Chocolate brownie squares
Honey flapjacks with dried fruit and seeds
Mini blueberry muffins
Luxury shortbread assortment
Fresh fruit skewers
Mini fruit scones, clotted cream and raspberry jam
Coconut macaroons

Served with tea and coffee

Snack Attack
Choose three options
Chocolate bars
Healthy cereal bars
Selection of dried fruits and coconut shavings
Chilli rice crackers
Packets of assorted crisps
Wasabi peas and nuts
Marinated olives
Marinated and chargrilled artichokes, peppers and tomatoes

Served with tea and coffee
Continental Breakfast

Selection of mini fruit Danish pastries and croissants
House made granola with nuts and dried berries, served with milk and yoghurt
Cut fruit platter
Fresh bread

Served with tea, coffee, mineral water and orange juice

Hot Breakfast (Minimum 30)
Please choose one item from below

Full English breakfast
Smoked bacon, Cumberland sausage, baked beans, grilled heritage tomato, toast and organic eggs, fried, poached or scrambled at your request.
Smoked Scottish salmon and organic scrambled eggs, on a toasted English muffin.
Smoked cheddar cheese and field mushroom omelette
Poached organic eggs Benedict

Served with tea, coffee, mineral water and orange juice

Breakfast meeting sandwiches
Choose from either:
Smoked bacon or Cumberland sausage or organic scrambled egg and heritage tomato
All sandwiches are served in a crusty roll or soft bap and come with a selection of condiments

Served with tea, coffee, mineral water and orange juice
Cold Buffet
Please choose one item from each section

Meat
Chargrilled chicken Caesar salad
Asian flavoured rare beef and glass noodle salad
Spiced lamb and tabbouleh salad with minted yoghurt dressing
Crispy Gressingham duck leg, orange and sesame salad

Fish
Poached Scottish salmon, mung bean salad and watercress dip
Seared tuna loin Niçoise salad
Smoked trout, pea, Cornish new potato, dill and crème fraiche
Smoked salmon, orzo pasta, soya beans, rocket with a lemon and chive dressing

Vegetarian
Mediterranean vegetable tart, rocket and Parmesan salad
Heritage tomato, buffalo mozzarella, basil and balsamic dressing
Roast squash, spinach and herb frittata with chunky tomato salsa
Roast aubergine, red peppers, olives, basil and penne

Desserts
Glazed lemon tart
Blueberry cheesecake
Seasonal fresh fruit platter
Bowl of whole fruits

All cold buffets are served with garden salad, bread and house dressing
Finger Buffet
Please choose three or six items
All buffets come with filled rolls or wraps

Hot
Meat
Spiced lamb kofta with minted yoghurt dip
Chicken tikka skewers, mango and coriander dip

Fish
Breaded fish goujons with tartare sauce
Tempura prawns with sweet chilli dip

Vegetarian
Spiced vegetable samosas with raita
Smoked cheddar and mustard rarebit on toasted ciabatta

Cold
Meat
Soy beef fillet with pickled cucumber and ginger bruschetta
Peking duck pancakes, green onions, cucumber and hoisin sauce

Fish
Marinated tiger prawns and sweet chilli dipping sauce
Salmon fillet in filo pastry with watercress dip

Vegetarian
Squash, pine nut and sage bruschetta
Roasted vegetable frittata with chive crème fraîche
Desserts

Chocolate brownies
Dried fruit, seeds and honey flapjacks
Passion fruit or chocolate Éclairs
Freshly baked scones with Devonshire clotted cream and jam
Hot Fork Buffet (Minimum 8 persons)
Please choose one item from each section

Meat
Beef and ale stew, horseradish and parsley dumplings with honey braised carrots
Honey braised pork fillet with black bean sauce, mushrooms, egg noodles and fried greens
Chicken, mango, coconut and coriander curry, braised rice and poppadum’s
Crispy five spiced duck with green onions, caramelised Bok choi, sweet and sour sauce

Fish
Sichuan prawns, rice noodles, pineapple and coriander vegetable stir fry
Smoked haddock, tender stem broccoli, dill and cheddar lasagne
Garden pea, parsley and salmon risotto with toasted garlic ciabatta
Thai green fish curry infused with lemon grass served with coconut rice

Vegetarian
Asparagus and goats cheese risotto
Rocket and pine nut linguini with sage butter
Gnocchi with roast Mediterranean vegetables and basil pesto
Pak choi, roast peppers, shiitake mushroom and sesame stir fry with plum sauce and rice noodles (Vegan)

Served with a mixed salad, house dressing and fresh bread

Dessert
Traditional jam roly poly and crème Anglaise
Cambridge burnt cream and fresh raspberries
Chocolate and orange fondant with chocolate sauce
Seasonal fresh fruit salad
Bowl Food (Minimum 15 persons)
Please choose two bowl options

Hot
Meat
Beef and ale stew with herb and horseradish dumplings
Lamb tagine, couscous, fresh herbs and dried fruits
Chicken Korma, mango chutney, braised rice and mini poppadum

Fish
Smoked haddock Mornay, with creamed spinach
Salmon and monkfish Thai green curry with coconut rice
Tiger prawns and soy egg noodles with chilli dressing

Vegetarian
Asparagus and goats cheese risotto with toasted pine nuts
Spinach and ricotta lasagne, garlic and herb bread
Penne pasta, ratatouille and crumbled feta cheese

Cold
Meat
Chargrilled chicken Caesar salad
Crispy duck leg, orange, honey and sesame salad
Spiced leg of lamb, tabbouleh and minted yoghurt

Fish
Sesame salmon, quinoa and mung bean salad, parsley and lime dressing
Chargrilled tuna Niçoise salad with soft boiled egg
Smoked trout, pea, Cornish new potato, dill and crème fraîche

Vegetarian
Heritage tomato and buffalo mozzarella salad
Pesto penne, pine nuts, Parmesan and olives
Roast butternut squash, beetroot, pea shoots and goats cheese
Bowl Food (Minimum 15 persons)

Dessert

Cold
Eton Mess
Citrus Greek panna cotta and raspberries

Hot
Pear and almond tart and vanilla ice cream
Sticky toffee pudding and toffee sauce
Canapés Spring Summer 2017
Please choose three or six items

**Hot**

**Meat**
Gressingham duck skewer with Cajun spices and mulled wine pear
Thai green chicken and sesame sausage rolls

**Fish**
Salmon in caraway batter with lime mayonnaise
Seared scallops, Asian dressing

**Vegetarian**
Vietnamese chilli tofu skewers
Breaded Bocconi, tomato, garlic and oregano dip

**Cold**

**Meat**
Parma ham, Manchego cheese, quince jelly and basil cress
Rare roast beef fillet, Parmesan crostini and horseradish dressing

**Fish**
Gravadlax of salmon, toasted sourdough, cream cheese and pistachio salsa
Sashimi tuna rolled in seeds with spinach, sesame and wasabi dressing

**Vegetarian**
Zucchini frittata with chive crème fraiche
Herb rolled artichoke hearts and feta cheese skewers

**Desserts**
Chocolate brownie squares
Lemon meringue tart
Fine dining menu 2017
Please choose one course from each section

Menu One

Starters
Thai salad with avocado, mango, coriander and lime salsa

Chilled summer pea & asparagus velouté with truffle goat’s curd

Seared duck breast with a blackberry port dressing and baby salad leaves

Mains
Chargrilled polenta cake with roasted peppers, baby spinach and grilled vine tomatoes

Parmesan roasted cod fillet with sauté potatoes, green fine beans with an olive and lemon dressing

Rosemary roasted rump of lamb, Mediterranean roast vegetables and roasted new potatoes

Dessert
Citrus Greek yoghurt panna cotta with raspberries

Pecan pie with maple syrup & whipped cream

Lemon grass brûlée, with fresh mango

Cheese
A selection of English & continental cheeses, grapes, celery and pear chutney
Fine dining menu 2017
Please choose one course from each section

Menu Two

Starters
Salad of roasted squash, beetroot and garlic with goats’ cheese and pea shoots
Smoked trout, pea and Cornish new potatoes, dill & crème fraiche
Bruschetta with crispy Parma ham, lemon zest ricotta and fresh mint oil

Mains
Suffolk maize fed Coq au Vin, crème fraiche and parsley mashed potatoes
Pan-fried fillet of sea bass, crispy capers brown shrimps and buttered tender stem broccoli with new potatoes
Homemade gnocchi, roasted artichokes and field mushrooms with white wine cream, wilted rocket and shaved pecorino

Dessert
Plum & almond tart with vanilla crème fraiche
Dark Belgium chocolate & orange tart with a raspberry cream
Rhubarb & vanilla trifle

Cheese
A selection of English & continental cheeses, grapes, celery and pear chutney