



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 hoi sin 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 fraiche

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 choy, 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 choy, 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



CLARE HALL CAMBRIDGE

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 fraiche

Vegetarian

Heritage tomato and buffalo mozzarella salad

Pesto penne, pine nuts, Parmesan and olives

Roast butternut squash, beetroot, pea shoots and goats cheese



CLARE HALL CAMBRIDGE

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





CLARE HALL CAMBRIDGE

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



CLARE HALL CAMBRIDGE

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 sautéed 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



CLARE HALL CAMBRIDGE

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