



Please choose a set menu (same menu for all guests) - select one dish for each course from the following choices and, if required, a vegetarian option for starter and main course. All of the desserts are suitable for vegetarians.

Starter

Vanilla confit salmon

beetroot mosaic, horseradish and mascarpone curd,
macerated beets, peppery leaves, yuzu dressing

Tartare of dedham vale beef

crispy cheek, charcoal, egg yolk, pickles, wasabi

Mixed game, pistachio and apricot pâté en croûte

pickled vegetables, red onion chutney

Salad of smoked duck (£3.75 supplement)

foie gras, pickled and roasted squash, macerated blackberries and gel,
pickled wild mushrooms and puffed seeds

Roasted heritage carrot terrine (V)

whipped ticklemore cheese, sweet and salty walnuts, semi dried grapes, mixed leaves

Velouté of baked potato and snowdonia black bomber (V)

pickled button onions, chive oil

Potato and leek terrine (V)

pickled baby onions, sautéed mushroom, crispy egg

Intermediate/Fish Course (4 course only)

Roasted halibut (£3.75 supplement)

fricassée of parmesan gnocchi, pumpkin and wild mushroom
champagne sauce, sea herbs

Roast hake

suffolk chorizo and haricot bean cassoulet, shaved fennel salad

Roast scallops

quinoa dahl, cauliflower bhaji, yoghurt and apple

Braised pigs cheek croquette

celeriac risotto, crisp pancetta, apple compote

Risotto of squash (v)

frozen goat's cheese, pickled trumpet noir, burnt butter powder



Main Course

Roasted sirloin of beef (£3.75 supplement)

beef cheek 'cottage' pie, celeriac and truffle purée, black cabbage, baby carrot, girolles, red wine jus

Roast spiced venison loin (£3.75 supplement)

braised haunch meat bun, roast baby parsnip, pumpkin purée, pressed potato bar, seasonal greens, port jus

Lavender and honey roasted goose breast (£3.75 supplement)

leg meat and cranberry faggot, celeriac purée, braised salsify, kale, potato ash hash, jus

Roast norfolk chicken breast

braised drumstick, mash potato, crispy parma ham, stuffed onion, roasted carrot, chicken jus

Roasted lamb rump

black garlic purée, charred winter cabbage, butter roasted cauliflower, fondant potato, goat's cheese bonbon, lamb jus

Roasted breast of guinea fowl

fowl skin butter mash, sage and leg meat faggot, butter roasted celeriac, sautéed wild mushrooms and broad beans, madeira and truffle jus

Roast pork fillet wrapped in pancetta

braised pig cheek, mash potato, savoy cabbage, roasted carrot, cider jus

Roast stone bass

crisp pancetta, braised button onions, chargrilled king oyster mushroom, seaweed mash, buttered kale, red wine sauce

Vegetarian Main Course

Potato gnocchi (V)

roasted squash and purée, sautéed wild mushrooms, mascarpone smoke kale pesto

Smoked tofu and wild mushroom wellington (V)

potato fondant, seasonal vegetables and vegetarian jus

Mushroom and caramelised onion suet pudding (V)

vegetarian jus

Wild mushroom and truffle arancini (V)

celeriac tagliatelle, black onion seed, mushroom, broad bean fricassée, honey and truffle velouté

Marinated paneer, chickpea, squash and spinach makhani (V)

served with a turmeric rice



Dessert

White chocolate and black cherry mousse cake

kirsch ice cream

Pear mille feuille

salted caramel, sauternes jelly, poached pear, crème diplomat,
spiced crème fraiche ice cream

Bitter orange and chocolate pave

milk purée, chocolate stick, blood orange sorbet

Passionfruit bavarois

mango compote, passionfruit curd, oat crumble,
lychee and coconut sorbet

Set apple, pickled blackberries, crème patisserie

crumble, roasted hazelnuts, granny smith apple sorbet

Chocolate fondant

caramel curd, milk gel, chocolate soil and tonka bean ice cream

Toffee pudding cake

toffee sauce, salt and sugar pecans, banana and lime sorbet,
caramelised banana, streusel

Vanilla cheesecake

rhubarb sorbet, poached and crispy pink rhubarb, ginger crumble

Coffee is served at the end of your meal

Sorbet Course £3.75 per person

Cheese Board £8.25 per person. A selection of cheeses served with assorted crackers, grapes, celery and chutney

(V) - Vegetarian

All our products are sourced locally where possible, we are environmentally sensitive and are committed to using local traders to cut down the carbon footprint.

We aim to use seasonal produce in our menus whenever possible, therefore, we may occasionally need to substitute some ingredients.

All prices are exclusive of VAT.

To contact our friendly team, please
call: 01223 333203 email: conferencing@clare.cam.ac.uk
or for more information please visit our website: clareconferencing.com