



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

Roast yorkshire grouse (£3.50 supplement)

pickled, roasted and puréed pumpkin, macerated blackberries, puffed seeds and goats' cheese (when in season)

Slow cooked beetroot salmon

charred cucumber, macerated beetroot, yuzu, dill emulsion, wasabi snow

Parsnip panna cotta (V)

pain d'épices crumb, textures of pear

Sliced porchetta, crispy ham hock terrine

spiced mustard purée, pickled piccalilli vegetables

Seasonal game mosaic

with seasonal garnishes

Velouté of cauliflower and yeast (V)

pernod jelly, semi-dried grapes

Caramelised root vegetable terrine (V)

pickled and raw root vegetable salad, wasabi sorbet

Intermediate/Fish Course (4 course only)

Roasted cod

cauliflower couscous, caramelised cauliflower purée, salsa verde, crispy cockles

Roasted turbot (£3.50 supplement)

pea purée, mint dressed peas, salt and vinegar potatoes

Roast scallops

Marmite butter, daikon fondant, pickled daikon, artichoke purée, bacon jam

Risotto of squash (V)

frozen goats' cheese, pickled trumpet noir, burnt butter powder

Braised pigs cheek

celeriac risotto, crisp pancetta, compressed apple



Main Course

Roast beef rump (£3.50 supplement)

rosemary and prune purée, foie gras bonbon, braised beef and potato pressé, calvo nero, roasted carrot, red wine jus

Roast spiced venison loin

braised haunch meat charlotte, roast baby parsnip, caramelised pumpkin purée, seared parmesan gnocchi, seasonal greens, port jus

Lavender and honey roasted duck breast

crispy duck leg, red cabbage purée, smoked kale, game chips, blackberry and duck jus

Roast norfolk black chicken breast

leek and braised leg roll, parsnip purée and crisps, buttered vegetables and madeira jus

Lamb cannon rolled in onion ash (£3.50 supplement)

braised neck tortellini, onion purée, pickled onion, parmesan polenta, seasonal vegetables, red wine jus

Roast 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 loin of suckling pig

burnt apple purée, raw apple, black pudding bonbon, potato fondant, savoy cabbage, cider jus

Roasted monkfish tail

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

Vegetarian Main Course

Mushroom and caramelised onion suet pudding (V)

vegetarian jus

Potato gnocchi (V)

roasted squash, sage burnt butter, smoked kale and sage crisps

Smoked tofu and wild mushroom wellington (V)

potato fondant, seasonal vegetables and vegetarian jus

Wild mushroom arancini (V)

celeriac and truffle purée, shimeji mushroom, button onion and celeriac fricassée, truffle and hazelnut pesto

Roasted cauliflower and truffle potato rösti (V)

sautéed spinach, poached hen egg



Dessert

Almond cake

mission fig, honey yoghurt, filo pastry, fig and balsamic sorbet, pomegranate molasses

Gianduja custard

blood orange, chocolate cake, orange curd, hazelnut

Nøgne imperial stout spice cake

beurre noisette, cinnamon biscuit, apple purée, caramelised apple

White chocolate cylinder

carrot cake, cream cheese filling, carrot jelly, cinnamon

Dark chocolate fondant

sesame tuille, milk chocolate caramel, malt ice cream, cacao nib sauce

Blood orange bavarois

bergamot jelly, vanilla and cinnamon tuille, pamplemousse bubbles, smoked vanilla sauce

Pear mousse

salted caramel ice cream, xanté and pear gel, honey génoise chocolate cream

Raspberry cremeaux

long pepper and liquorice, honeycomb

Coffee is served at the end of your meal

Sorbet Course £3.50 per person

Cheese Board £7.95 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