



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

Seared salmon

smoked salmon rilletes, japanese mayonnaise,
seaweed rice puffs, beetroot and yuzu, cucumber, salmon roe

Ballontine of rabbit

leg meat bonbon, carrot terrine, pickled heritage carrots,
tarragon emulsion, bacon powder

Norfolk quail and foie gras terrine (£3.75 supplement)

with seasonal garnishes

Salad of crab (£3.75 supplement)

poached langoustine, green apple, compressed melon,
avocado and caviar

Risotto of tomato essence (V)

seasonal vegetables, mozzarella, balsamic puffed rice

Velouté of baked potato and snowdonia black bomber (V)

chive oil and pickled onion petals

Spinach and ricotta gnocchi (V)

purée of garden pea, fricassée of seasonal vegetables, grated salted egg yolk

Intermediate/Fish Course (4 course only)

Roast stone bass

black quinoa, raw vegetables,
shaved fennel and sesame salad, miso broth

Spiced monkfish

pickled vegetables, granny smith apple, green curry sauce

Roast scallops

lardo, ham croquette, pea purée, sherry reduction

Slow poached chicken medallion

lemon thyme & potato,
seasonal vegetables in chicken emulsion, crispy skin

Slow cooked egg yolk, roasted cauliflower (V)

Mac 'n' cheese, truffle



Main Course

Clare beef wellington (£3.75 supplement)

creamed potato, seasonal vegetables, truffle jus

Lamb rack (£3.75 supplement)

aubergine and slow cooked shoulder croquette, spiced couscous, slow roasted pepper purée, petit ratatouille, black olive and lamb jus

Five spice duck breast

braised leg and shitake mushroom faggot, carrot and anise purée, roasted young carrot, sautéed bok choy, fondant potato, honey and soy jus

Roast norfolk black chicken breast

truffle and macaroni bake, pea, broad bean and morel fricassée, madeira jus

Rump of lamb

black garlic puree, goat's cheese bonbon, roscoff onion, fondant potato, spring vegetables and lamb jus

Breast of guinea fowl

crispy leg meat, broccoli purée, charred broccoli, toasted hazelnuts, crumbled cambridge blue, braised potatoes, cooking juices

Roast rack of suckling pig

slow cooked belly, roasted cauliflower, apple, baby caper and golden raisin jus

Roast halibut (£3.75 supplement)

pumpkin seed crumb, brown shrimp, squash, broad bean and morel fricassée

Vegetarian Main Course

Potato gnocchi (V)

english asparagus, sautéed morel mushrooms, crumbled goat's cheese, toasted hazelnuts

Crispy stuffed courgette flower (V)

seasonal vegetable risotto, sun blushed tomato pesto

Halloumi and grilled courgette skewer (V)

braised rice with vermicelli noodles, petit ratatouille, gremolata

Asparagus and lemon arancini (V)

celeriac tagliatelle, black onion seed, spring vegetable, morel mushrooms, wild garlic velouté

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

served with a turmeric rice



Dessert

Tiramisu

pear, gianduja chocolate

Salted caramel mousse

earl grey ice cream, chocolate tuile, dates

Pineapple and pimento terrine

citrus sorbet, tequila slammer jelly, tapioca crisp, banana

Apricot bavarois

coconut sorbet, coconut meringue, caramelised cashews

Mango mousse

black tea ganache, corn and mango sorbet

Raspberry cheesecake

raspberry and hibiscus sorbet, raspberry and yogurt crumble

Chocolate fondant

hazelnut and cocoa nib mousse, ewe's milk ice cream, roast hazelnuts, cocoa streusel

Passionfruit meringue tart

whipped pistachio cream, green tea, exotic salad

Vanilla and tonka bean panna cotta

strawberry, lime and strawberry salad

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