



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.

Starter

Velouté of pea and mint (v)

truffle ricotta, dressed garden peas, pumpkin seeds, pea shoots

Risotto of summer vegetables (v)

balsamic foam, goat's cheese

Parmesan gnocchi (v)

broad bean, pea and asparagus fricassée, grated egg yolk, toasted sunflower seeds

Dressed salmon tartar

avocado purée, pickled mouli, apple reduction, radish, dill, fennel cress, sunflower seeds

Corn fed chicken and leek terrine

confit jersey royal potato, tarragon emulsion, radish, leek hay, caviar

Torched and cured mackerel

cucumber and yoghurt, apple, daikon, wild rice and nasturtium

Warm salad of quail, soft quail egg

wild mushroom, golden raisin, braised celery, toasted hazelnuts

Intermediate/Fish Course (4 course only)

Confit egg, salt baked celeriac (v)

parmesan, chestnut mushroom, truffle

Roasted coley, seaweed gnocchi

trompettes noires and broad bean beurre blanc, pea shoots

Truffle crusted halibut (£3.50 supplement)

roasted cauliflower purée, puffed wild rice, caviar jus

Barbecued pig's cheek bonbon

salt bake celeriac, barbecued pork consommé

Wobbly bottom goat's cheese sandwich

fresh honeycomb, honey and truffle gel, pickled grapes, toasted black onion seeds, bitter leaves



Main Course Vegetarian

Summer vegetable croustade (v)

blue cheese, parmesan gnocchi, pesto

Roasted red onion tart (v)

braised onion, goats cheese bonbons, sautéed gnocchi
dressed rocket and vino cotto

Spinach, truffle and wild mushroom ravioli (v)

romesco sauce, charred spring cabbage, spring onions

Roasted cauliflower arancini (v)

pickled florets, toasted couscous, mornay sauce, truffle vinaigrette

Confit carrot, carrot caramel, thyme mash potato (v)

charred spring onion, stuffed oyster mushroom

Main Course

Roasted sirloin of beef (£4.00 supplement)

ox tail bonbon, celeriac and parsley purée, truffle pomme anna
confit carrot, morel and broad bean fricassée, beef jus

Roasted stone bass

shellfish risotto, scallop roe and quinoa cracker

Duck breast

braised leg bonbon, sweetcorn pearl barley, charred corn
wilted rainbow chard, macerated baby beets, pan jus

Braised chicken pie and buttered breast

charred spring onion, truffle and shallot purée, leek fondant, cambridge blue, chicken jus

Roasted lamb rump

courgette purée, hash brown, pickled courgette, anchovy aioli
goat's cheese, baby courgette, black olive jus

Roasted breast of guinea fowl

angolotti, roasted hazelnuts, charred broccoli, broccoli purée and pickled stem
mash potato, pan jus

Fennel roasted pork tenderloin

verde purée, soused golden raisins, braised fennel bulb, pickled pear, crispy skin
fondant potato, apple cider jus

Roasted cod (£4.00 supplement)

braised baby gem, pea and beurre noisette purée, pickled cockles
smoked cod roe bonbon



Dessert

Chocolate orange fondant (v)

dacquoise, crèmeux, poached agen prunes, earl grey ice cream

Roasted peach, ginger pain perdu (v)

almond milk curd, toasted almond, pink champagne, basil ice cream

Pistachio and olive oil cake (v)

white chocolate ice cream, poached pear and gel, white chocolate soil

Chilled chocolate delice (v)

hazelnut praline, banana and white chocolate cremeaux
caramelised banana, milk ice cream

Raspberry "cheesecake"

macerated raspberries and gel, rose, yoghurt streusel, raspberry sorbet

Strawberry arctic roll (v)

compressed strawberries, honeycomb, greek yoghurt,
strawberry and balsamic sorbet, micro basil

Lemon mousse cake

sable biscuit, poppy seed sponge, lemon curd, honey yoghurt, caramel gel

Rhubarb sandwich, brandy snap tuile (v)

crème diplomat, fennel sorbet, rhubarb gel, 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