



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

Fungi risotto (v)

pickled shemji, sautéed trompette noire, cambridge blue, baby watercress

Goats' cheese mousse (v)

roasted seed and honeycomb streusel, fig, vino cotto and truffle

Spiced pumpkin soup (ve)

pickled squash, roasted pumpkin seeds, curry oil, coriander

Wood pigeon breast and leg

pickled kohlrabi, hazelnut purée, pickled blackberries, girolles

Game and cranberry pâté en croûte

mulled wine purée, pumpkin seeds, beetroot

Ballotine of rabbit

pickled celery, apple, walnut, bitter leaves

Smoked haddock

braised potato, charred corn, smoked ham and chowder sauce

Intermediate/Fish Course (4 course only)

12 month aged parmesan risotto (v)

confit egg yolk, parmesan crisp, grated truffle

Tagliatelle of squid

hazelnut praline, popcorn caper, red amaranth

Poached scallop (£3.50 supplement)

smoked ham and root vegetable broth, pea shoots

Cod scotch egg

smoked cod roe emulsion, compressed cucumber, cream sauce and dill oil

Poached truffle stuffed chicken (£3.50 supplement)

chicken consommé, confit wing, celeriac purée, truffle, morel mushrooms



Main Course Vegetarian

Dauphinoise, caramelised onion and comté pithivier (v)

pomme purée, confit carrot and carrot caramel

Wild mushroom and blue cheese nut roast (v)

creamed cabbage parcel, thyme mash potato, red currant and elderberry jus

Polish beetroot tagliatelle (v)

salt baked beetroot, goats' curd, toasted walnuts, thyme oil, rocket

Winter vegetable linguine (ve)

curried squash sauce, torched butternut squash, smoked tofu, curry oil, coriander

Main Course

Roasted fillet of beef (£4.00 supplement)

fermented turnip purée, baby navet, carrot, beef cheek, pommes anna

Maple roasted duck breast

toasted seeds, squash purée, liver and bacon sausage, creamed savoy, fondant potatoes

Poached corn fed chicken breast

crispy skin granola, reblochon mash, braised cabbage, girolles, jus gras

Roasted saddle of lamb (£4.00 supplement)

slow cooked lamb neck, charred chicory, red wine braised onion
mash potato, pickled elderberries

Pork and black pudding wellington

burnt apple purée, roasted leeks, mash potato, cider jus

Roasted fillet of plaice

smoked potato croquette, smoked kale, caramelised cauliflower purée, braised onion,
brown shrimp velouté

Pumpkin seed crusted cod (£4.00 supplement)

smoked white bean purée, kale, puy lentils, squid ink arancini



Dessert

Chocolate and tonka bean fondant (v)

bergamot crème, tonka bean ice cream

Parsnip cake (v)

salted caramel, rapeseed oil ice-cream, parsnip crisp

Felchlin bolivia 68% chocolate ganache (v)

caramel curd, hazelnut crème, whiskey ice cream, baked white chocolate

Soured apple parfait

macerated blackberries, blackberry gel, apple crisp

"Pumpkin pie"(v)

carrot and orange gel, candied carrot, spiced yoghurt sorbet, coriander

Plum and mulled cider terrine (ve)

plum mousse, spiced sponge, pecan praline and almond milk sorbet

Coffee is served at the end of your meal

Sorbet Course - Fennel sorbet, pollen, coffee crumb, bronze fennel cress **£3.75 per person**

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

(v) - Vegetarian

(ve) - Vegan

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