



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.

Coffee is served at the end of your meal

(V) - Vegetarian

(VE) - Vegan

Starter

Spiced carrot and ginger veloute

carrot crisps, coconut cream, coriander oil (VE)

~

Stuffed globe artichoke

artichoke veloute, chive and cannellini bean fricassee (V)

~

Smoked potato and leek terrine

salsa Verde purée, chive emulsion, whipped soft cheese, leek straw,
seeded tuille, herbed powder (VE)

~

Slow cooked pigeon breast

with a toasted seed crust, pearl barley and wild mushroom cassoulet, blue cheese,
pickled Shimeji, watercress

~

Confit sea trout

sautéed leeks and potato, veloute of butterbeans, cockles, fine herbs and caviar

~

Sticky red wine braised beef cheek

parsnip risotto, parsnip crisp, roquefort, chive oil

~

Chicken liver parfait

spiced blackberry jelly, salad of macerated blackberries, whipped goats cheese,
compressed apple, brioche croutes and toasted seeds, parsley cress

To contact our friendly team, please call: 01223 333203

email: conferencing@clare.cam.ac.uk

for more information please visit our website: clareconferencing.com



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.

Coffee is served at the end of your meal

(V) - Vegetarian

(VE) - Vegan

Main

Root vegetable and truffle risotto

sautéed girolles, confit garlic, pickled shimeji, dressed watercress (VE)

~

Potato, caramelised onion and goats cheese pithivier

creamed celeriac, seasonal vegetables and vegetarian jus (V)

~

Wild mushroom and tarragon gnocchi

crispy parmesan, tarragon emulsion, toasted seeds, dressed rocket and balsamic (V)

~

Slow cooked beef picanha steak

caramelised red onion purée, roasted salsify and crisps, baby carrot, pomme anna, buttered kale, red wine jus

~

Lavender and honey roasted duck breast

red cabbage purée, glazed baby beetroot, smoked kale, game chips, duck jus

~

Ballotine of guinea fowl wrapped in pancetta

creamed sprout purée, thyme fondant potatoes, salt baked squash, compressed pear, blue cheese and soubise sauce

~

Slow cooked tenderloin of pork

glazed cheek topped with crispy pork, boulangère potato, fermented turnip puree, baby turnip, mustard greens, cider and mustard jus

~

Slow cooked loin of cod

potato terrine, sautéed cabbage with pancetta, caramelised celeriac purée, smoked dashi and mussel cream sauce split with dill oil

To contact our friendly team, please call: 01223 333203

email: conferencing@clare.cam.ac.uk

for more information please visit our website: clareconferencing.com



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.

Coffee is served at the end of your meal

(V) - Vegetarian

(VE) - Vegan

Dessert

Please select 1 dessert only

Salted brown sugar tart

smoked clementine marmalade, quince purée, ale infused sultanas,
Madagascan mascarpone, cranberry iced soufflé

~

Flaming pumpkin puree

cinnamon scented toasting marshmallows, spiced treacle sponge, brandy caramel
Cambridge honey granola

~

Black sesame mousse

yuzu, sesame tuille, palet Breton, matcha tea aerated sponge, pandan ice cream

~

Stem ginger panna cotta

lemon semolina shortbread, citrus scented meringue, blood orange gel,
dark rum and tonka bean ice cream

~

Baked apple terrine

cranberry gel, roasted oat ice cream, nutmeg scented custard, apple tuille (VE)

~

Dark chocolate and banana delice

chocolate orange fudge, caramelised banana, candied coconut
passionfruit pâte de fruit

~

Dark chocolate and sweet potato fondant

spice crème mousseline, burnt milk ice cream, sweet potato crisp (V)



Intermediate (4 course only)

Roasted Cod

cauliflower couscous, caramelised cauliflower purée and crisp, salsa Verde, crispy cockles

~

Veloute of pea and crème fraiche

crispy hens egg, brioche soldiers, chive emulsion (V)

~

Seafood tagliatelle in a creamy mussel sauce

squid ink tuile, lemon gel

~

Risotto of squash

frozen goats cheese, pickled squash discs, toasted seeds, burnt butter powder (V)

Additional courses

Sorbet Course - £4.00 per person

Gin and sorbet, fennel sorbet, citrus sorbet

A selection of cheese £9.30 per person

served with assorted crackers, grapes, celery and chutney

~

All our products are sourced locally where possible, we are environmentally sensitive and are committed to using local suppliers 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.

~