



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

Thyme, balsamic and beetroot tarte tatin (VE)

vegan blue cheese, dressed rocket, fresh apple, burnt apple puree

Roasted onion veloute (V)

brioche crouton topped with smoked cheddar cream, pickled alliums, parmesan crisp, chive emulsion, cress

Smoked beetroot and aged balsamic terrine (V)

golden beetroot and Granny Smith "tartare" with torched French goats cheese, pickled carrot, apple reduction, dressed leaves

Spiced roasted scallops

roasted squash, tomato and coriander quinoa dahl, scallop roe tuille, coriander, buerre noisette vinaigrette
(£3.00 supplement)

Beetroot cured loin of salmon

smoked salmon and dill roulade, buttermilk and horseradish puree, pickled cucumber, dill fonds, apple

Braised chicken leg and apricot terrine

Set liver parfait, soured apricot jam, earl grey poached apricots, pickles

Prawn and sesame wonton

mushroom and kombu dashi, poached king prawns, pak choi, pickled shemji, shitake, nasturtium

Asian spiced glazed pork belly

crispy skin, celeriac and coriander remoulade, ponzu gel, warm xante compressed pears, apple crisp

Slow cooked breast of pigeon wrapped in Parma ham

black pudding and cider puree, macerated blackberries, pickled apples, parsnip crisp,
Blackberry and tarragon dressing



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Main

Roasted squash, caramelised onion and goats cheese pie (V)

creamed mashed potato, roasted celeriac fondant, maple glazed squash with toasted seeds, truffle and shallot jus

Wild mushroom, spinach and blue cheese open lasagne (V)

garlic foam, tarragon oil, toasted pine kernels, micro rocket

Roasted Roscoff stuffed with creamed leeks and nigella seeds (VE)

topped with panko, roasted tarragon gnocchi, burnt leek puree, swiss chard, glazed carrots with herbs and pine kernels

Butter poached corn fed chicken

toasted seed and cranberry crumb, roasted quash dauphine, herbed baby carrot and puree, savoy, creamy pan jus

Rosemary and thyme roasted rump of lamb

white wine braised shallot filled with lamb shoulder ragu, confit garlic and parmesan duchess, pea puree, onion tuille, sauteed girolles and pancetta, parsley jus

Wellington of Norfolk beef with black truffle duxelle

Robuchons pomme puree, black garlic puree, baby nave and carrot, buttered greens, shallot jus
(£4.50 supplement)

Pork tenderloin, black pudding and prune crepinette

fermented leek puree, sauteed baby leeks, fennel and potato pave, roasted salted grapes, pickled mustard seed jus

Roasted fillet of line caught hake

linguine in a dashi cream sauce, poached vegetables, pickled mussels, squid ink tuille

To contact our friendly team, please call: 01223 333203

email: conferencing@clare.cam.ac.uk

for more information please visit our website: clareconferencing.com



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Dessert

Eggnog mousse with cranberry insert (VE) (GF)

pinenuts, daquoise basis, vegan nougat ice cream, cinnamon crumble

Chocolate fondant (V)

orange curd, clementine caviar, candied orange, frosted pumpkin, white chocolate ice cream

Exotic eton mess

pineapple, passion fruit and lychee, banana Chantilly, passion fruit sorbet

'Tiramisu'

Caramelized orange gel, kahlua jelly, savoiardi crumble, blood orange sorbet

Miso and caramelia chocolate tart (V)

stem ginger pate de fruit, pear sorbet, ginger crumble

Ricotta bavarois dome with bitter seville orange centre

blossom orange veil, lemon streusel, caramel tuille

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Intermediate (4 course only)

Winter squash and sage petit gnocchi (V)

caramelised goats cheese, roasted pumpkin seeds, squashghetti, micro sage

Egg yolk and truffled ricotta ravioli

creamed leeks, pickled shallots, roasted onion puree, chive oil

Braised pig cheek

parsley and parsnip risotto, parsnip crisps, fresh horseradish

Additional courses

Sorbet Course - £3.85 per person

Basil sorbet, grapefruit, cucumber and atsina

A selection of cheese £8.75 per person

served with assorted crackers, grapes, celery and chutney

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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.

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