



**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**

### **Roasted onion risotto (v)**

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

### **Braised and roasted baby carrots (v)**

dukkah, hung goats' curd, curried emulsion, wild rice, pickled carrots, coriander cress

### **Chilled tomato consommé (ve)**

white balsamic jelly, poached seasonal vegetables, basil oil

### **Cured salmon and nori terrine**

braised dashi mouli, wasabi buttermilk, pickled ikura, nasturtium, crispy skin, bitter leaves

### **Crab and pomelo salad (£2.50 supplement)**

brown crab meat mayonnaise, dill compressed and pickled cucumber, avocado purée, radish, watercress, apple

### **Ham hock terrine**

egg yolk jam, soft boiled quails' egg, pineapple jelly, toasted sourdough, toasted seeds, bitter leaves

### **Corn fed chicken, ham hock and white bean terrine**

smoked white bean hummus, parsley oil, crispy potato

## **Intermediate/Fish Course (4 course only)**

### **Buttered asparagus**

egg yolk jam, crispy chicken skin, tarragon oil, cress

### **Spiced roasted scallops**

soused vegetables, green thai sauce, coriander cress, lime oil

### **Truffle and potato scaled halibut**

celeriac, red wine caviar jus

### **Set green tomato jelly**

goats' cheese, spring vegetable salad, black olive tapenade, olive crumb

### **Butter poached potato**

cream cheese, caviar, truffle and a buerre noisette split red wine jus

**Please choose vegetarian options from the starter menu**



## Main Course Vegetarian

### **Dauphinoise, caramelised onion and comté pithivier (v)**

roasted shallot purée, celeriac fondant, trompette and spring vegetable fricassée

### **Lightly spiced paneer(v)**

chickpea ragoût, rogan josh sauce, scorched pepper, griddled courgette

### **Handmade spinach tagliatelle (v)**

garlic and parsley pesto, dehydrated tomatoes, roasted sunflower seeds, goats' cheese

### **Moroccan spiced vegetable pastille (ve)**

warm fregola, ras el hanout spiced carrot, chickpea and apricot dressing

## Main Course

### **Roasted fillet of beef (£4.00 supplement)**

yeasted celeriac purée, charred salt bake turnip, celeriac boulangere, pomme purée, parma ham, red wine jus

### **Honey and szechuan duck breast**

braised leg pastille, poached baby fennel, black bean and hoisin bonbon, anise carrot purée, pak choi, fig jus

### **Truffle stuffed breast of corn fed chicken**

wrapped in Parma ham, sweetcorn polenta, pea purée, spring onion, charred corn

### **Roast rump of lamb**

smoked aubergine puree, pesto crushed white beans, ratatouille stuffed pepper, feta, black olive tuille, preserved lemon, caper and anchovy dressing

### **Pork Tenderloin**

sticky cheek, celeriac and apple purée, fondant potato, leek and pancetta ragoût, apple cider jus, crispy skin

### **Olive oil poached hake**

petit ratatouille, saffron braised fennel, romesco sauce, charred grelot onion

### **Baked loin of cod (£4.00 supplement)**

bubble and squeak, sprouting broccoli, roasted hazelnuts, braised roscoff, white wine and dill sauce



## Dessert

### Chocolate fondant (v)

espresso, crumble, salted pear and rosemary ice cream

### Blood orange and rhubarb mousse

burnt blood orange gel and tuille, poached rhubarb, almond granola, yoghurt and rhubarb sorbet

### Green tea cake with white chocolate crèmeux (v)

compressed watermelon, cucumber gel and matcha ice cream

### Coconut and mango pave

rice pudding croquette, mango compote, apricot gel, coconut and lime sorbet

### White chocolate nemelaka

lemon curd, coconut macaroons, saffron gel, olive oil ice cream

### Roasted pineapple with bay leaf set custard (ve)

lime sponge, coriander gel, avocado and lime sorbet

**Coffee is served at the end of your meal**

**Sorbet Course** – Basil sorbet, grapefruit, cucumber and atsina **£3.75 per person**

**A selection of cheese** served with assorted crackers, grapes, celery and chutney **£8.50 per person**

**(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](mailto:conferencing@clare.cam.ac.uk)  
or for more information please visit our website: [clareconferencing.com](http://clareconferencing.com)