



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

### Courgette and basil veloute (VE)

pumpkin seed pesto, basil oil, vegan citrus cream

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### Stuffed globe artichoke (VE)

artichoke veloute, garden vegetables, parsley oil

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### Fine herb and parmesan risotto (V)

parmesan shard, herb emulsion, pickled shallot rings, micro watercress

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### Roasted quail

confit leg, warm salad of pea, pancetta and baby gem in a light chicken jus

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### Beetroot cured and slow cooked salmon

dill pickled cucumber, smoked salmon mousse, caviar, crispy skin, parsley and avocado purée, dill fonds

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### Salad of Cromer crab

brown meat emulsion, pea panna cotta, lemon gel, radish, coriander cress, parmesan crisp

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### Braised ham hock

pickled apple and caper terrine, "piccalilli", sourdough croute and whipped cheddar mousse, quails egg, cucumber gel



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## Main

### Wild mushroom and tarragon gnocchi (VE)

sourdough crisp, tarragon emulsion, toasted seeds, dressed rocket and balsamic

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### Orecchiette in a rocket and pumpkin seed pesto (V)

seasonal green vegetables, goats cheese bonbon, cured egg yolk, citrus dressed pea shoots

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### Summer squash and maple tarte tatin (V)

crispy sage, caramelised red onion jam, spiced toasted chickpeas, dressed rocket

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### Roasted breast of Gressingham duck

with honey and five spice glaze, mouli fondant, pickled mouli tagliatelle, date and soy puree, charred pak choi, duck faggot, duck jus

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### Roasted rump of Suffolk lamb

braised lamb and potato terrine, smoked aubergine purée, heritage potato, pickled onion, feta, chive oil, split jus

*(£2.50 supplement)*

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### Supreme of corn-fed Norfolk chicken

mushroom and black garlic purée, buttered fondant potato, braised oyster mushroom, crushed peas, chicken butter sauce

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### Slow roasted Dingley Dell pork belly

pomme purée, carrot and ginger purée, orange braised carrots, buttered pak choi, crispy pork and pan sauce

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### Slow cooked loin of cod

herb potato gnocchi, burnt tomato and smoked pepper puree, caponata stuffed baby pepper, brown shrimp sauce vierge, dressed sakura

To contact our friendly team, please call: 01223 333203

email: [conferencing@clare.cam.ac.uk](mailto:conferencing@clare.cam.ac.uk)

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## Dessert

Please select 1 dessert only

### Vanilla pannacotta (VE)

thyme roasted peaches, white wine and apricot sorbet,  
maple raspberries, jumbo oat granola

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### Wild strawberry mousse, Pimm's gel,

minted compressed cucumber, blood orange sorbet, pink lemonade pearls, tarragon dressed strawberries, crushed lemon shortbread, white chocolate crème mousseline

### Mousse de fraise au fromage blanc

caraway gariguetta strawberries, Cambridge blue gin jelly, blueberry honey gel,  
edible meadow flowers, lime aerated sponge

### Milk chocolate cheesecake

amaretto black cherries, whipped caramel, "peanut butter" and cherry jam macaroons,  
cherry reduction, morello cherry sorbet

### Rhubarb Bavarian cream

butterkuchen, gooseberry ice cream, honey oat crumble, Madagascar vanilla crème  
patisserie, gooseberry vodka purée

### Dark chocolate cremeux,

salted pretzel crunchy base, roasted sweetcorn ice cream, sourdough beignet,  
toasted Italian meringue, white chocolate feuilletine

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## Intermediate (4 course only)

Risotto of roasted cauliflower (VE)

pickled florets, steeped golden raisins, sherry vinegar gastrique

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Veloute of pea and crème fraiche (V)

crispy hens egg, brioche soldiers, chive emulsion

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Seafood tagliatelle

in a creamy mussel sauce, squid ink tuile, lemon gel

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Roasted Cod

cauliflower couscous, caramelised cauliflower purée and crisp, salsa Verde, crispy cockles  
(£2.50 supplement)

## Additional courses

Sorbet Course - £4.00 per person

Watermelon, vodka and mint sorbert

Cheese course £9.30 per person

served on a shared platter 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.

Please note, game may contain traces of shot

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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