



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

(GF) - Gluten Free

## Starter

Old Winchester and caramelized shallot tart

compressed celery, grape, mushroom powder (V)

Leek and nori terrine

pickled silver skin onion, burnt leek powder, truffle cream cheese, nasturtium (V) (GF)

Parsley risotto

king oyster mushroom, smoked vegan feta, pine nut dressing (VE) (GF)

Venison tartare

mushroom ketchup, truffle emulsion, compressed apple, crispy onion

Slow cooked sea trout

fennel jam and emulsion, pancetta and chive crumb (GF)

Duck liver parfait

cherry glaze, heritage beetroot, brioche, puffed pumpkin seeds, watercress

Cornish crab salad

crab croquette, pickled kohlrabi, lovage emulsion, cucumber, apple blossom, dill oil

To contact our friendly team, please call: 01223 333203

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

for more information please visit our website: [clareconferencing.com](http://clareconferencing.com)



## Main

**Roasted cauliflower and orzo risotto**  
pickled golden raisin, smoked cheddar crisp (V)

**Summer squash ravioli**  
wilted spinach, goat's cheese, pumpkin seed pesto, squash velouté (V)

**Beetroot wellington**  
braised Roscoff onion, buttered spinach, dill split vegan sauce (VE)

**Beef wellington**  
truffle pomme purée, summer vegetable fricassée, red wine jus  
*(£4.50 supplement)*

**Roasted fillet of hake**  
potato croquette, red pepper piperade, braised fennel,  
baby courgette, anchovy emulsion, olive tapenade dressing

**Pork tenderloin wrapped in Parma ham**  
sweet potato purée, pig cheek bonbon, wilted red chard, charred leek, pork jus

**Breast of guinea fowl**  
leg croquette, roasted young carrot and purée, carrot pickle, tarragon, shallot jus

**Slow cooked rump of lamb**  
braised shoulder pastilla, Madeira braised shallot, potato rösti, pea and mint  
purée, crumbled feta, salsa verde jus



## Dessert

### Pink pepper chocolate crémeux

bourbon biscuit crumble, warm chocolate rum brownie, banana passion fruit sauce,  
banana sorbet, chocolate tuile (V)

### Raspberry crème fraiche cheesecake

meringue kisses, coconut crumble, raspberry mint salsa, vodka lemon sorbet (V)

### Chocolate fondant

hibiscus jelly, lychee crémeux, vanilla ice cream, lychee and mango, choco puffs (V)

### Migliaccio

passito wine soaked golden raisins, mascarpone orange whipped cream,  
orange curd and crisp, orange blossom sorbet (V)

### Mango mousse

coconut insert, vegan meringue, lime dressing, Malibu sorbet (VE) (GF)

### Textures of cherry, mousse with consommé and veil

### Limoncello parfait

apricot and cardamom beignet, goat's milk and rosemary diplomat, lemon crisp



## Intermediate/ fish course (4 course only)

### Homemade falafel

crushed minted peas, avocado purée, sumac hung yoghurt (V)

### Tandoori spiced scallop

lentil dahl, coriander and lime (GF)

*(£3.00 supplement)*

### Slow cooked cod

fish mousseline, salt baked celeriac, chicken butter sauce (GF)

*(£3.00 supplement)*

### Smoked Lincolnshire poacher croquette

watercress veloute, pickled shallot, toasted seeds

## 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

~

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.

~