



PRIVATE DINING MENU

AUTUMN & WINTER MENU

2024 - 2025

(1ST OCTOBER - 31ST MARCH)

3 COURSE DINNER £52.00

3 COURSE LUNCH £45.25

We take pride in our exceptional catering and formal dining reputation. Our talented chefs can assist you in selecting the perfect menu, tailored to our high standards. Our friendly and professional service team is dedicated to making your event both relaxed and enjoyable. We offer a variety of rooms to accommodate groups of any size.

Please choose one starter, one main course with corresponding vegetarian option & one dessert for your group.

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STARTER

Warm Panzanella Salad with Burratta (V)



Pan Seared Scallop with Buttered Leeks & Curried Cauliflower Velouté (GF)



Roasted Tomato Soup with Vegetables & Orzo (VG)



Smoked Pigeon Breast, Hazelnuts, Endive & Fig Salad (GF)



Beetroot Falafel, Red Pepper Hummus, Pomegranate Salad & Flat Bread (VG)



Spiced Butternut Soup with Pumpkin Seeds & Sage Oil (VG) (GF)



Chicken Liver Parfait with Blackberries (GF)



Mushroom Parfait with Blackberries (V) (GF)



Potato Soup with Crispy Haggis

(Our range of soups are available as an extra course for £8.25pp supplement)



FISH COURSES

(Available as an extra course (half portion) for a £10.50pp supplement)

Dishes available on request

SORBETS

(This course can be selected for a £4.40pp supplement)

Ginger Ale & Pineapple Gin



Cloudy Lemonade Sorbet with Rosemary Syrup



Apple Sorbet with Compressed Apples & Calvados



MAIN COURSE

Lamb Noisette, Celeriac Mash, Roasted Carrots, Pea & Mint Purée
with Madeira Jus (GF)

Braised Daikon, Celeriac Mash, Roasted Carrots, Pea & Mint Purée
with Vegetable Jus (V) (GF)



Crispy Pork Belly with Sautéed Mushrooms, Broccoli, Parsley Purée,
Butter Roasted Potatoes & Cider Jus (GF)

Filled Pepper with Sautéed Mushrooms, Broccoli, Parsley Purée,
Butter Roasted Potatoes & Apple Jus (GF) (V)



Baked Chicken Breast with Spiced Squash Arancini, Pea & Truffle Purée
with Braised Fennel

Spiced Squash Arancini, Roasted Jerusalem Artichokes, Pea & Truffle Purée
with Braised Fennel (VG)



Spiced Duck Breast, Mixed Grains with Squash, Courgette,
Pickled Apple & Pea Purée

Salt Baked Celeriac, Mixed Grains with Squash, Courgette,
Pickled Apple & Pea Purée (V)



Poached Chicken Ballotine with Mushroom Mousse, Artichoke Crisps,
Sautéed Greens & Celeriac Purée (GF)

Shitake & Seitan Ballotine with Mushroom Mousse, Artichoke Crisps,
Sautéed Greens & Celeriac Purée (V) (GF)



Fish with Buttered Spinach, Braised Beluga Lentils,
Crispy Capers & Vermouth Jus (GF)

Pan Fried Smoked Tofu with Buttered Spinach, Braised Beluga Lentils,
Crispy Capers & Vegetable Jus (V) (GF)



Partridge Breast with Crispy Pancetta with Potato & Parsnip Gratin, Roasted Beets,
Carrot Purée & Blackberry Jus (GF)

Chickpea & Fennel Pavé with Potato & Parsnip Gratin, Roasted Beets,
Carrot Purée & Blackberry Jus (V)



DESSERT

(Most of our desserts can be made vegetarian or vegan on request)

Bakewell Tart with Poached Cherries, Cherry Syrup & Vanilla Anglaise



Lemon & Passionfruit Tart with Lemon Confit, Passionfruit Gel,
Raspberry Sorbet & Meringue Kisses



Coconut Pannacotta with Brown Sugar Roasted Pineapple,
Toasted Coconut Shavings & Ginger Biscuit Crumb (VG)



Sticky Toffee Pudding with Toffee Sauce, Roasted Pear & Vanilla Ice Cream (VG) (GF)



Chocolate Fondant with Salted Caramel & Crème Fraîche



Baked Cheesecake with Lemon Curd, Blackberry Gel, Fresh Blackberries,
Lemon Confit & Spiced Biscuit Tuile



Chocolate Orange Delice with Caramelised Orange Segments,
Orange Gel, Orange Crisp & Chantilly Cream



COFFEE

Fairtrade Coffee & After-Dinner Mint Chocolates



Chocolate Truffles with Coffee (£2.10pp supplement)

TRADITIONAL CHEESE BOARD

(£8.25pp supplement)

Traditional Cheeses served with a Selection of Biscuits & Grapes

SPECIALITY CHEESE BOARD

(£11.00pp supplement)

Cheeses specially chosen by our Head Chef
served with a Selection of Biscuits & Fruit

Add a glass of our House Ruby Port to a cheese course for £2.25 per person

ADDITIONAL

Dinner after 20:00 (£2.85pp supplement)

Please note the late dinner surcharge will be levied if guests arrive for dinner past 20:00,
even if it was booked to start before 20:00

Bar Opening (outside usual opening hours) - £84.00

Bar Extension past 23:00 - £5.00 per hour (or part thereof)

Mobile Bar - £165.00



FITZWILLIAM COLLEGE
UNIVERSITY OF CAMBRIDGE

All dinners include:

Private Dining Room Hire

(a surcharge of £495.00 may be applied to the Hall during Term Time or where exclusive use is required)

White Linen Tablecloths and White Linen Napkins

Printed Menus

Printed Place Cards

Paper A3 Seating Plan for Display

Candles (with dinner)

Fairtrade Coffee and After-Dinner Mint Chocolates to finish

Additional options:

Flowers (price on request)

Large Decorational Seating Plan (price on request)

Final numbers and menu choices are required 10 working days in advance. The final account is based upon this number unless it has been exceeded. Within the prices we have allowed for dinner to start a 19:30 and finish by 23.00. Dinner starting later may be subject to a surcharge.

We can organise a pre-dinner drinks reception in the College gardens (weather permitting) or in one of our reception rooms, subject to availability.

All prices are subject to VAT at the current rate.

Please ask about allergen information.

V - Suitable for Vegetarians, VG - Suitable for Vegans,
GF - Gluten Friendly (no Gluten containing ingredients)

Post-dinner speeches are welcome; however, in consideration of our chefs and staff, we kindly ask that they be delivered during coffee. Unfortunately, we are unable to accommodate speeches between or during courses.