



Private Dining

Spring - Summer Menu 2025

(1st April- 30th September)

3 Course Dinner £52.00

3 Course Lunch £45.25

We take pride in our exceptional catering and formal dining reputation. Our dedicated 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

Burrata Caprese Salad with Basil Oil & Balsamic Glaze (V)



Courgette & Leek Soup with Goats' Curd & Basil (V)



Asparagus, Beetroot Cured Egg, Hollandaise & Chive Oil (V)



Cured Kohlrabi Apple, Celeriac & Endive Salad (VG)



Grilled Cured Mackerel, Pickled Cucumber, Mixed Sakura Salad



Marinated Courgette Salad, Capers, Olives & Whipped Feta (V)



Orzo & Vegetable Soup (VG)



Hot Smoked Trout, Cucumber Tartare & Spring Onions



Ham Hock & Pea Terrine, Piccalilli Gel, Bâtard Toast

SORBET

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

Watermelon Sorbet with Prosecco



Lemon Curd Sorbet with Blackberry Gel



Elderflower Sorbet with Apple



MAIN COURSE

Guinea Fowl, Panko Crusted Truffle Potatoes, Leek Purée,
Confit Fennel & Madeira Reduction

Roasted King Oyster Mushroom, Panko Crusted Truffle Potatoes, Leek Purée,
Confit Fennel & Vegetable Jus (V)



Cider Braised Pork Belly, Crispy Crackling, Anise Spiced Carrot Purée, Broccoli,
Herbed New Potatoes & Roasted Apple Jus

Crispy Chickpea Panisse, Anise Spiced Carrot Purée, Broccoli,
Herbed New Potatoes & Roasted Apple Jus (VG)



Pan Seared Local Chicken Breast, Roasted Vegetable Arancini, Watercress Purée
& Roasted Mushrooms

Roasted Vegetable Arancini, Jerusalem Artichokes, Watercress Purée
& Roasted Mushrooms (VG)



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

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



Pan Seared Prosciutto Wrapped Fish, Potato Terrine, Confit Tomato & Peppers,
Braised Fennel & Herb Oil

Pan Seared Miso Daikon, Potato Terrine, Confit Tomato & Peppers,
Braised Fennel & Herb Oil (V)



Poached Fish, Buttered Leeks, Creamed Cauliflower Velouté,
Spiced Potatoes & Spinach

Poached & Seared Smoked Tofu, Buttered Leeks, Creamed Cauliflower Velouté,
Spiced Potatoes & Spinach (V)



Porchetta Pork Fillet, Butter Roasted Potatoes, Spring Greens, Black Garlic Purée,
Lemon & Herb Dressing

Radicchio & Onion Tart, Butter Roasted Potatoes, Spring Greens, Black Garlic Purée,
Lemon & Herb Dressing (V)



DESSERT

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

Summer Pudding with Elderflower Sorbet,
Raspberry Gel & Seasonal Berries (VG)



Lemongrass & Coconut Panna Cotta,
Sichuan Mango Salad & Toasted Coconut Shavings (VG, GF)



Passionfruit & Orange Tart,
Passionfruit Sorbet, Passionfruit Sauce & Citrus Meringue



Chocolate Torte with Raspberry Gel, Vanilla Chantilly Cream,
Raspberries & Chocolate Pine Kernel Crumble



Macerated Tropical Fruit Salad with Passionfruit Sorbet,
Orange Crisp & Seed Granola (VG, GF)



Cheesecake with Caramelised White Chocolate,
Strawberry Gel & Strawberries



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 per hour (or part thereof)

Bar Extension past 23:00
£55.00 per hour (or part thereof)

Staffed Bottle Bar
£165.00 for the duration of the event (approx. 3 hours)



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 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 will be subject to a surcharge.

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. Should speeches occur without prior arrangement, resulting in disruption to service, a charge of £2.85+VAT per person will be applied.

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 the team about allergen information.