



ST JOHN'S COLLEGE

PRIVATE FUNCTION MENU

Please choose either three or six canapés to complete your selection

Hot served canapés

Vegetarian/Vegan

Beetroot & feta filo parcel

Allergens: G wheat / M

Sweet potato, walnut & sage pancakes, beetroot hummus (VG)

Allergens: SE / SU / N

Seared asparagus spears with truffle & chive mayonnaise (VG)

Allergens: SU / M

Roast gochujang tofu, pickled radish & black sesame (VG)

Allergens: S / SE / SU

Fish

Sesame prawn toast, chilli, ginger & garlic dressing

Allergens: CRU / G wheat / E / S

Smoked haddock, potato & Gruyere frittata

Allergens: F / M / E / SU

Braised baby squid with tomato, harissa & Kalamata olives

Allergens: MU / SU

Fillet of mackerel, beetroot gel, fennel seed granola

Allergens: F / G wheat/oats / SU

Meat

Duck & pistachio empanada with cranberry jam

Allergens: G wheat / E / N pistachio

Crisp corn tortilla, barbeque pulled pork shoulder, jalapeno

Allergens: S / SU

Chicken, blue cheese & tarragon feuillette

Allergens: G wheat / M

Beef skewers with chimichurri

Allergens: SU

Allergen guide

C – Celery, G – Gluten, CRU – Crustaceans, E – Eggs, F – Fish, L – Lupin, M – Milk, MCL – Molluscs,
MU – Mustard, N – Nuts, P – Peanuts, SE – Sesame, SU – Sulphur Dioxide S – Soya
(V) – Vegetarian (VG) – Vegan

Please contact us with any queries or requests regarding allergens, we can often adapt dishes when needed. We can cater for most dietary requirements if we are advised at least two weeks before your event. Please note food is prepared in an environment where nuts are present. All meals are prepared using the finest and freshest local produce and include seasonal herbs from the College gardens wherever possible.



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Please choose either three or six canapés to complete your selection

Cold served canapés

Vegetarian/Vegan

Boccocini, black olive & sun blushed tomato skewer

Allergens: M / SU

Pickled vegetable sushi, wasabi & avocado puree (VG)

Allergens: S / MU / SU

Quinoa crackers with basil cream vegan cheese & sweet pickled shallot (VG)

Allergens: G wheat / SU / S

Heritage tomato bruschetta, confit garlic, baby basil and balsamic syrup (VG)

Allergens: G wheat / SU

Fish

Tartare of chalk stream trout, blinis, saffron mayonnaise

Allergens: F / G wheat / E / MU / SU

Smoked mackerel & horseradish pate with cucumber, apple & amaranth

Allergens: F / M / SU

Smokey tiger prawn Pinchos, piquillo pepper & chorizo on crisp toast

Allergens: CRU / G wheat / SU

Seared tuna nicoise, new potato, olive & pickled quail egg

Allergens: F / SU / E

Meat

Bresola, dolce latte, piquillo pepper roll

Allergens: F / SU / M

Smoked chicken, avocado & mango on English chorizo sausage

Allergens: M / SU

Flaked ham hock & piccalilli on poppyseed scone

Allergens: G wheat / MU / C / SU / M

Duck ham, pistachio toast, roast nectarine

Allergens: G wheat / N pistachio

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Nibbles

Salt and pepper roasted nuts

Allergens: N walnuts, cashew, hazelnut, almonds

Vegetable crisps

Kalamata olives and sun-blushed tomato

Allergens: SU

Wasabi peas

Chilli bites

Allergens: G wheat / S

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Dinner menu 1

Starters

Roast pepper & smoked garlic hummus, baby vegetable crudities, spiced seeds, mint oil (VG)

Allergens: SE / SU

Asparagus spears, gazpacho gel, shaved English pecorino, red veined sorrel (V)

Allergens: M / SU / C

Smoked haddock Welsh rarebit puff feuilleté, watercress & sauce Vierge

Allergens: M / F / E / G wheat, barley / SU / MU

Fillet of stone bass, green olive, semi dried heritage tomato & Treviso, salsa verde

Allergens: F / SU

Chicken & tarragon ballotine, aroma tomato consommé shimeji mushroom & raw asparagus

Allergens: C / SU

Croquette of pulled pork shoulder, creamed sweetcorn

Iberico black pudding, crisp sage, chicory chutney

Allergens: E / G wheat / SU

Smoked duck, gingerbread, pink grapefruit, pickled sweetcorn, poppyseed soured cream

Allergens: M / E / G wheat / SU

Main course

Sweet potato & spinach falafel, beetroot hummus, cucumber, red onion & mint salad (VG)

Allergens: SE / SU

Pea & lemon ricotta arancini, courgette & chervil ribbons, Romano pepper sauce (V)

Allergens: M / E / SU / C

Emmental éclair filled with petit ratatouille, pea & mint hummus

sauté violet potato, sweetcorn sauce (V)

Allergens: G wheat / E / M / SU

Smoked pork belly, lentil & savoy cabbage cassoulet, creamed corn

pickled shitake mushroom, sweet & sour jus

Allergens: S / C / SU / MU

Confit duck leg, creamed sweet potato, mange tout, preserved red grape

shitake mushroom, port & hazelnut jus

Allergens: N hazelnuts / M / SU / C

Lemon truffle chicken roulade, risotto of pea & parmesan

trompette mushroom, stem broccoli, pea shoots

Allergens: SU / C / M

Fillet of cod wrapped in prosciutto, sun dried tomato & manzanilla

olive ragout samphire, caper beurre noisette

Allergens: F / M / SU

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Dinner menu 1

Desserts

Zabaglione with macerated strawberries, strawberry & mint sorbet
home-made amaretti biscuits

Allergens: M / E / G wheat / SU / N almonds

Bitter chocolate marquise, griottine cherry, green pistachio sable

Allergens: G wheat, N pistachio / E / M / SU

Glazed lemon tart, blueberry gel, raspberry sorbet (Can be made GF)

Allergens: G wheat / E / M

Pineapple tart tatin, pecan pie ice cream, passionfruit curd (Can be made GF)

Allergens: G wheat / N pecan / M

Rhubarb & custard brioche charlotte, strawberry gel & sorbet (Can be made GF)

Allergens: G wheat / M / E

Sorbet

Pear with sweet & sour blackberries (VG)

Allergens: S / SU

Mandarin with orange crisp (VG)

Cranberry with freeze dried raspberries (VG)

Granny Smith apple & spiced crumble

Allergens: G wheat, oats / M

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Dinner menu 2

Starters

Spinach & blue cheese agnolotti, basil & walnut butter sauce, pickled shallots (V)

Allergens: G wheat / M / E / SU / C / N walnuts

Peppered home-smoked salmon, horseradish & dill emulsion, Scottish oatcake

Allergens: G wheat, barley / M / F / E / MU / SU

Shellfish broth with mussels, prawns & clams, saffron, potato & chervil

Allergens: SU / F / CRU / MDL / C / S

Vitello tonnato slow cooked rose veal fillet, tartare of yellowfin tuna
tuna mayonnaise, capers & semi dried tomato

Allergens: F / E / M / SU

Potted ham hock & speckled lentils, heritage beets, radish & carrot crudites

Allergens: MU / SU / C

Seared scallops, spring vegetable and saffron broth, squid ink cracker, roast beetroot oil

Allergens: MDL / SU / C

Duck ham, raw asparagus, truffle mayonnaise, compressed cantaloupe melon

Allergens: E / SU / MU

Main course

Greek tiropita, feta & halloumi cheese, crisp filo pastry, blistered cherry tomato
olive tapenade, spinach & courgetti (V)

Allergens: SE / G - wheat / M / SU

Hasselback butternut squash, pesto braised cannellini beans

picked fennel & red pepper, broad bean & tomato salsa (VG)

Allergens: SU

Black rice paella stuffed beef tomato, asparagus, green olive & artichoke
romano pepper puree, vegan saffron garlic aioli (VG)

Allergens: SU / MU

Noisette & braised neck of Suffolk lamb, potato & pea croquette
carrot & mint marmalade, roast stem broccoli, cumin yoghurt

Allergens: M / E / MU / C / SU

Black garlic rubbed sirloin of beef, beetroot & horseradish gnocchi
asparagus, hispi cabbage, roquefort sauce

Allergens: M / E / MU / C / SU

Lemon & cumin marinated tail of monkfish, tomato, chickpea & smoked paprika broth
stem broccoli, sweet potato straws

Allergens: F / C / SU

Crab mousse filled lemon sole, tapenade mash, braised radicchio caper & parsley beurre noisette

Allergens: CRU / F / M / SU / E

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Dinner Menu 2

Desserts

Vegan passionfruit panna cotta, poached nectarine, kiwi sorbet (VG)

Allergens: S / SU

Miso chocolate fondant, banana ice cream, black sesame tuille (Can be made GF)

Allergens: SE / G wheat / M / E / S

Lemon meringue eclairs, raspberry sauce & white chocolate (Can be made GF)

Allergens: S / G wheat / M / E

Rum & raisin iced parfait, bitter chocolate coconut macaroon, espresso syrup

Allergens: M / E / SU

Bitter chocolate delice, sour cherry gel, salted hazelnut ice cream (Can be made GF)

Allergens: G wheat / N hazelnuts / E / S / M

Artisan cheese

Artisan regional cheeses, peeled celery, grapes and wheat wafers

Allergens: M / SU / C / MU / G wheat, barley, oats, rye

Classic St John's desserts

(inc cheese, biscuits, nuts, and assorted fruit bowl)

Allergens: M / SU / C / MU / N / G wheat, barley, oats, rye

Cheeses can be tailored to a specific region if required or within the UK and Ireland

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We regret that we cannot offer a multiple-choice menu; guests must all have the same starter, main and sweet course and a vegetarian option, unless they have any special dietary requirements which will be catered for as necessary.

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