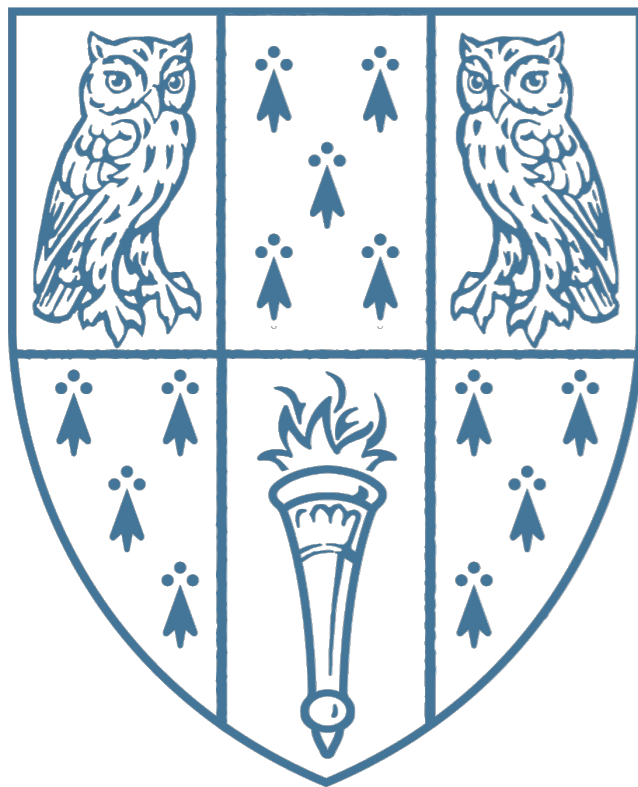


CONFERENCE OFFICE
Food and Beverage Price List
2023-2024



HUGHES
HALL
UNIVERSITY OF CAMBRIDGE



HUGHES HALL
UNIVERSITY OF CAMBRIDGE

An Introduction to Hughes Hall

Our Catering Team

At Hughes Hall we are known for serving delicious fresh food. All our food is sustainable, locally sourced and freshly prepared.

Our renowned catering team provides an assortment of excellent catering from light refreshments to buffet lunches and drinks receptions to formal dinners. We pride ourselves on providing a personal and flexible hospitality service to meet your needs.

We will work with you regarding any specific dietary requirements that your guests may have and are happy to discuss more tailored menus.

Sustainability initiatives:

Energy: The College's electricity provision is 100% renewable. The College has installed solar panels on the roofs of Gresham Court and Fenners.

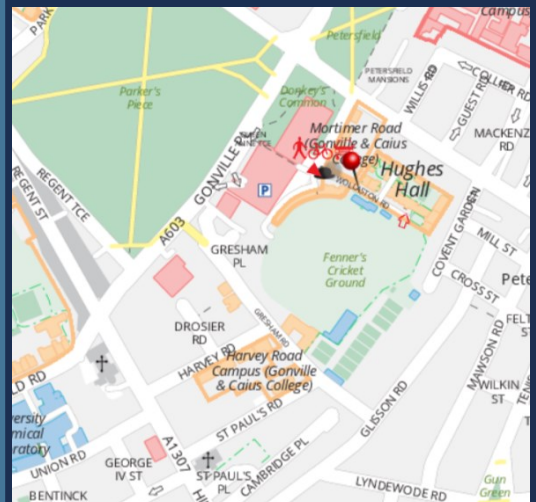
Waste: College contracts professional waste disposal which has a zero-to-landfill policy. Their recycling facility sorts and segregates mixed recycling with up to 100% recycling rates available.

Catering: The College catering team is dedicated to reducing plastic waste, plastic containers are being phased out and are being replaced with 100% compostable alternatives.

The catering team is committed to sourcing food sustainably:

Our fish provider is MSC certified and is a part of the Fishing for Litter Scheme, the Responsible Fishing Scheme and the Fully Documented Fisheries Scheme.

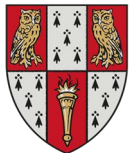
Our fruit & vegetable suppliers operate an environmental policy that seeks to keep their impact to the minimum. They work with suppliers who are either local or consider food miles. Analyze the use of their vehicles to reduce mileage and the packaging they use for orders is recycled.



LOCATION

Hughes Hall is located right in the heart of Cambridge, halfway between the railway station and the market square.

Our main site is a quiet and secluded group of buildings clustered around the University cricket ground, on the edge of the old centre of Cambridge.



HUGHES HALL
UNIVERSITY OF CAMBRIDGE

DINNER MENU

STARTER

(Please select one)

Vegetarian

Tomato & Basil Terrine (v)

with tomato consommé, basil oil & black onion seed crème fraîche

Roasted Cauliflower Velouté (v)

with roasted hazelnuts & parsley oil

Beetroot & Goats Cheese Salad (v)

with pickled shallots

Fish:

College Cured Beetroot Gravadlax with Salmon Rilette,

with rye bread & lemon dressing

Curried Monkfish

with lentil dahl, lovage emulsion & coconut chips

Meat:

Pork & Apple Bon Bon

with apple & sage jelly

Chicken, Lemon & Thyme Terrine

with marinated vegetables & piccalilli puree



HUGHES HALL
UNIVERSITY OF CAMBRIDGE

MAIN
(Please select one)

Vegetarian

Wild Mushroom, Thyme & Pistachio Pithivier (v)

with mash, carrots & garlic jus

Celeriac Barley Risotto (v)

with crispy barley, poached smoked celeriac, sauteed spinach & truffle goats cheese

Goats Cheese Ratatouille (v)

with leek beignet, basil oil, radish & baby onion

Fish

Butter baked Halibut

with squid ink risotto, chive, and mussel beurre blanc

(Supplement of £ 6.00 per person)

Herb crusted Salmon

with lobster ravioli, caramelised onion, cauliflower puree & spinach sauce

(Supplement of £ 6.00 per person)

Meat

Braised Beef Cheeks & Herb crusted Beef Fillet

with horseradish mash, glazed carrot, kale & redcurrant & thyme jus

Lamb Two Ways

*with sautéed spinach, half plum tomato, spiced red cabbage, fondant potato & rosemary/
garlic jus*

Guinea Fowl with Chestnut stuffing filled Ballotine

*with savoy cabbage, parmesan mash potato, baby carrots,
baby leeks & chicken jus*



HUGHES HALL
UNIVERSITY OF CAMBRIDGE

DESSERT

(Please select one)

Deconstructed Lemon Meringue (v)

Sticky Toffee Pudding (v)
with toffee sauce and vanilla ice cream

Apple Crumble with a twist (v)
with sauce anglaise

Chocolate & Raspberry Terrine (v)
with micro mint, pickled raspberries, mini meringue & edible flowers

Passion Fruit Tart (v)
with mango sorbet, coconut & micro basil

Observations: All menus are followed by Coffee and College Mints

Price: £ 55.00 for three courses

Please select ONE starter, ONE main and ONE dessert for the entire group.

**** Please, request a vegan/vegetarian option
if required for any of your group.***

Minimum of 10 people required.

***To ensure we can cater for all guests, specific dietary requirements must be
provided at least one week prior the event.***

When booking, please ask about allergen ingredients that may be contained.



HUGHES HALL
UNIVERSITY OF CAMBRIDGE

VEGAN PLANT BASED MENU

STARTERS

(Please select one)

Courgette, hazelnut and asparagus salad

Appreciation of the humble carrot

MAINS

(Please select one)

Potato risotto

with wild mushroom, baby leeks, charred aubergine & salsa verde

Butternut squash & coconut curry

with onion puree, spinach crusted potato, red pepper salsa & rice cracker

DESSERTS

(Please select one)

Chocolate and orange torte with blood orange sorbet and honeycomb

Gin & tonic jelly with lemon sorbet

All menus are followed by Coffee and Tea



HUGHES HALL
UNIVERSITY OF CAMBRIDGE

£ 42.50 for three courses

Please select ONE starter, ONE main and ONE dessert for the entire group

Minimum of 10 people required.

To ensure we can cater for all guests, specific dietary requirements must be provided at least one week prior the event

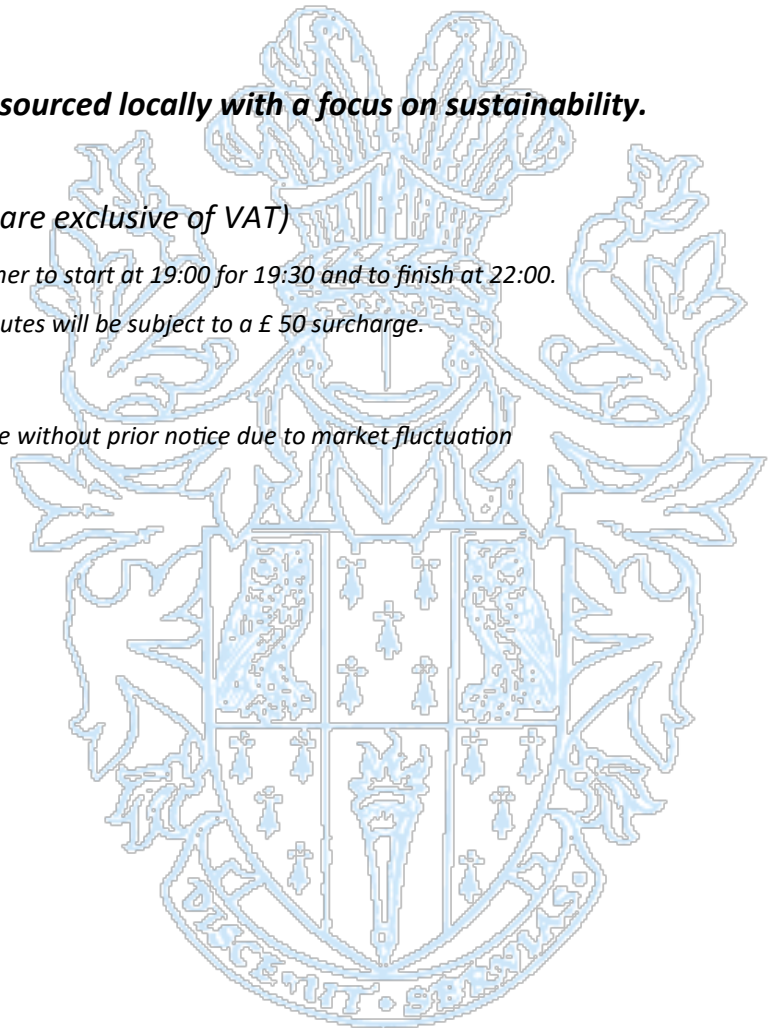
All our food is as far as possible sourced locally with a focus on sustainability.

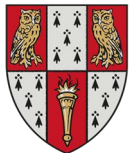
(Prices are exclusive of VAT)

Within the prices we allow for dinner to start at 19:00 for 19:30 and to finish at 22:00.

Any additional 15 minutes will be subject to a £ 50 surcharge.

All prices are subject to change without prior notice due to market fluctuation





HUGHES HALL
UNIVERSITY OF CAMBRIDGE

CHRISTMAS MENU

STARTERS

(Please select one)

Roasted cauliflower Velouté
with roasted hazelnuts & parsley oil (v)

College cured beetroot gravadlax with salmon rillette, rye bread
& lemon dressing

MAINS

(Please select one)

Celeriac barley risotto
with crispy barley, poached smoked celeriac, sauteed spinach & truffle goats cheese. (v)

Roast turkey paupiette stuffed with sage, onion and cranberry, wrapped in streaky bacon
with pigs in blankets, sprouts, honey roasted parsnips, carrot puree and roast potatoes

Braised beef cheeks
with horseradish mash, glazed carrot, kale and redcurrant and thyme jus

DESSERTS

(Please select one)

Christmas pudding
and brandy sauce (v)

Apple crumble with a twist
with sauce anglaise (v)

*Our Christmas menus are followed by mince pies, mulled wine,
coffee and college mints*



HUGHES HALL
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£ 57.50 for three courses

Please select ONE starter, ONE main and ONE dessert for the entire group

Minimum of 10 people required.

To ensure we can cater for all guests, specific dietary requirements must be provided at least one week prior the event

ADDITIONAL COURSES

British cheeseboard served with fruit and chutney and biscuits

£ 12.50 per person

Selection of chocolate truffles

£ 4.40 per person

All our food is as far as possible sourced locally with a focus on sustainability.

(Prices are exclusive of VAT)

Within the prices we allow for dinner to start at 19:00 for 19:30 and to finish at 22:00.

Any additional 15 minutes will be subject to a £ 50 surcharge.

All prices are subject to change without prior notice due to market fluctuation

(v) Suitable for vegetarians



HUGHES HALL

UNIVERSITY OF CAMBRIDGE

CONFERENCE OFFICE

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