Gonville & Caius is one of the oldest University of Cambridge colleges. Originally named Gonville Hall, the College was founded by Edmund Gonville, Rector of Terrington in 1348. The College was re-founded in 1557 by former student and Fellow, Dr John Caius who, as part of his reconstruction, erected three Gates, which survive to the present day. New students entered the College through the Gate of Humility, while studying in the College they would pass through the Gate of Virtue every day, and finally when they leave to receive their degrees, students depart through the Gate of Honour.

Approximately a ten minute walk from Old Courts is the West Road site comprising of Harvey Court and the Stephen Hawking Building. Harvey Court was completed in 1962. It was designed by Professor Sir Leslie Martin, the Cambridge Professor of Architecture, and has won many prizes. It represents the then contemporary style, where materials of construction are fully exposed. The building was refurbished in 2011 to provide 100 rooms with ensuite facilities.

Named after one of the College’s most celebrated Fellows, Professor Stephen Hawking, who lived and wrote his famed bestseller A Brief History of Time on this site, the aptly named Stephan Hawking Building was officially opened by HRH Prince Philip in April 2007. With 75 ensuite bedrooms available for guests during College vacation periods, it also has a large meeting room, the Cavonius Centre. The building has an interesting plan form like an elongated letter ‘s’. This arrangement was required by planning considerations because of the position of several listed trees. The resulting design is unusual but pleasing. The upper part of the building has several flats occupied by fellows living in the college. Both Harvey Court and the Stephen Hawking Building have ready access to the beautiful college gardens which stretch from West Road to Sidgwick Avenue.

During term, Caius is home to more than 700 students and 100 Fellows. Students come to Caius from all over the world and undergraduates study all of the subjects offered in the University. Our Fellows have globally renowned expertise ranging from Ancient History to Zoology and are all recognised as leaders in their own fields. Gonville & Caius College is regularly one of the top performing Colleges in the University of Cambridge league tables and we apply this same commitment to excellence to our corporate events.
Dining at Caius

Caius prides itself on the reputation it has gained for its excellent food and service standards. Our chefs provide mouth-watering dishes which have satisfied even the most discerning food critics. Extensive menus are available to suit your requirements whether this is a two course lunch or a five course banquet. In 2013 the kitchens and staff of Gonville & Caius were featured in the BBC Celebrity MasterChef series to high acclaim.

Our prices include:

- Printed menu cards with the College crest
- Candles and napkins
- Waiter service
- Coffee and chocolate mints

Please note:

Venue hire may be applied.
Final menu details, numbers and special dietary information for events are required at least 10 working days prior to arrival. The final account is based upon the number agreed at this stage. We regret that we cannot offer a choice menu; your guests must all have the same starter, fish, main and sweet courses unless they have any special dietary requirements which will be catered for as necessary.
Our latest dinner service time is 8pm.
A later dinner service time will be considered upon request but will be subject to availability and a surcharge of £5 per person.

Please note all prices are ex VAT, valid between 1st October 2020 and 30th June 2022 and are correct as of 6th January 2021.
Dining rooms and drinks receptions

Junior Parlour
The Junior Parlour is a light and elegant private dining room located on the ground floor of Gonville Court. It is the perfect setting for a small and intimate dinner.

- Canapés 20
- Drinks reception 25
- Finger buffet 20
- Formal dining 12

Senior Parlour
The Senior Parlour is located on the first floor of Gonville Court and is one of our most popular rooms. It has a light and airy atmosphere and is beautifully decorated. It is also the home of one of three pianos in the Old Courts.

- Canapés 60
- Drinks reception 70
- Finger buffet 60
- Fork and walk buffet 48
- Formal dining 30

Green Room
The Green Room is a popular room for drinks receptions. Located on the ground floor of Gonville Court, it has ready access to our dining rooms and interconnects with the Red Room and Bar.

- Canapés 30
- Drinks reception 40
- Finger buffet 30
- Fork and walk buffet 25
- Formal dining 16
Dining rooms and drinks receptions

Gonville Court

Gonville Court is the third of our three college courts and is named after our original founder, Edmund Gonville. The east side of Gonville Court dates from 1490 and the north side from the 1750s. The perfectly manicured lawn and sunny aspect, offer the ideal location for a pre-dinner drinks party.

- Canapés 150
- Drinks reception 150

Main Dining Hall

The present Hall, designed by Anthony Salvin, was built in 1854, replacing the ancient Hall in the north-west corner of Gonville Court. The Hall is decorated with art by a mixture of traditional and contemporary artists. Of particular note, are the stained glass windows which honour famous Caians.

- Canapés 100
- Drinks reception 120
- Finger buffet 100
- Fork and walk buffet 100
- Formal dining 176

Fellows’ Dining Room

A rare opportunity to dine in ancient Greece! With columns, casts of original temple marbles and even an alter (our hot buffet counter) guests can enjoy in a unique dining experience.

- Finger buffet 55
- Fork and walk buffet 55
- Formal dining 44

Due to College commitments this room is only available after 7.30pm unless exceptional permission is provided for earlier access. Please ask for details.
<table>
<thead>
<tr>
<th>COLD</th>
<th>HOT</th>
<th>DESSERT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asparagus with goats cheese sabayon (V)</td>
<td>Chicken yakatori with shiso</td>
<td>Compressed watermelon and lychee (VG)</td>
</tr>
<tr>
<td>Cherry tomatoes with guacamole (VG)</td>
<td>Cornish crab cake, mango relish</td>
<td>Lemon polenta cake with blueberry</td>
</tr>
<tr>
<td>Foie gras sandwich, beetroot jam</td>
<td>Deep-fried brie, raspberry powder (V)</td>
<td>Passion fruit cheesecake</td>
</tr>
<tr>
<td>Gazpacho Andalucia (VG)</td>
<td>Herb frittata, lemon mayonnaise (V)</td>
<td>Rum baba, coconut cream</td>
</tr>
<tr>
<td>Herb rolled tuna, sweet-corn blini</td>
<td>Roast beef, Yorkshire pudding and horseradish</td>
<td></td>
</tr>
<tr>
<td>Honey and thyme baked figs wrapped in Parma ham</td>
<td>Scampi and chips, tartare sauce</td>
<td></td>
</tr>
<tr>
<td>Smoked duck breast, toasted brioche, plum sauce</td>
<td>Slow confit duck leg pastille, plum dipping sauce</td>
<td></td>
</tr>
<tr>
<td>Smoked salmon, red onion and pepper jam</td>
<td>Tomato and basil aranchini (V)</td>
<td></td>
</tr>
</tbody>
</table>

Minimum of ten people
Select four options at £8.75 per person
Select six options at £12 per person
Select eight options at £15.25 per person

Please note all prices are ex VAT, valid between 1st October 2020 and 30th June 2022 and are correct as of 6th January 2021.
**STARTERS**

Terrine of local vegetables  
Goats cheese mousse, beetroot crostini and bloody Mary dressing

Garden pea panna cotta  
Baby vegetables, crisp air-dried ham, black olive crumb and sun-dried tomato palmier

Griddled asparagus  
Smoked cod brandade, pickled radish and burnt lemon butter

Citrus cured salmon  
New potato, dill and caviar, micro watercress salad

**MAIN COURSES**

Roasted breast of Creedy Carver chicken  
Confit leg and sweet corn purée, tenderstem broccoli and pancetta

Fillet of sea trout  
Topped with a tomato and olive crust, Jersey royal potato cake, chard asparagus, beurre noisette

Roasted Dingley Dell pork fillet  
Pork cheek croquette, griddled polenta, chard aubergine, harissa spiced jus

Slow cooked shoulder of Suffolk lamb  
New potatoes, peas and broad beans, soft goats curd and pine nuts

**SWEETS**

Rose yogurt crème brûlée  
Aerated sponge, macerated berries and Turkish delight

Mango and passion fruit délice  
Tropical fruit and mint syrup

Strawberries and cream  
Sherry sponge, vanilla panna cotta, marinated strawberries and black pepper tuille

Glazed lemon tart  
Clotted cream and raspberry sorbet

---

Please select one item from each course so that all guests enjoy the same starter, main course and dessert with a vegetarian / vegan alternative if required.

Available from 1st April to 30th September

Minimum of ten people

£42.50 per person

---

Please note all prices are ex VAT, valid between 1st October 2020 and 30th June 2022 and are correct as of 6th January 2021.
### STARTERS

- **Confit Creedy Carver chicken terrine**  
  Smoked white asparagus and summer truffle

- **Herb crusted yellow fin tuna**  
  Pickled seaweed, soy, honey and lime dressing, tapioca cracker

- **Seared king scallops**  
  Creamed haricot beans, Suffolk chorizo, parsley oil and coral tuille

- **Tea-smoked duck breast**  
  Duck parfait, pomegranate molasses and pickled celeriac

### MAIN COURSES

- **Sautéed breast of guinea fowl**  
  Pressed leg and potato terrine, morels and asparagus and tarragon sauce

- **Seared fillet of seabass**  
  Jersey royals, samphire, Norfolk crab and a lemon butter sauce

- **Breast of Creedy Carver duck**  
  Coconut and ginger dahl, torched pineapple, tamarind and ginger glaze

- **Roast sirloin of Lincoln red beef**  
  Pink peppercorn and sea salt crust, pastrami terrine, wilted baby leaf spinach and red wine jus

### SWEETS

- **Coconut and lime mousse**  
  Lemongrass gel and green tea meringue

- **Vanilla custard tart**  
  Strawberry cannelloni and strawberry crackling

- **Pineapple tarte Tatin**  
  Cinnamon espuma and wildflower honeycomb

- **Roasted peaches**  
  Lemon verbena, mousse, pine nut brittle and white chocolate crumb

Please select one item from each course so that all guests enjoy the same starter, main course and dessert with a vegetarian / vegan alternative if required.

Available from 1st April to 30th September

Minimum of ten people

£52.50 per person

Please note all prices are ex VAT, valid between 1st October 2020 and 30th June 2022 and are correct as of 6th January 2021
Autumn and Winter menu 1

STARTERS
- Smoked haddock chowder
  - Quail eggs and baby leeks
- Wheat-fed guinea fowl ballotine
  - Parfait cigar and pickled wild mushrooms
- Corned beef and vegetable terrine
  - Oat beer bread and mustard seed butter
- Beetroot cured salmon
  - Salmon Scotch egg, keta caviar and chive dressing

MAIN COURSES
- Honey glazed and confit duck leg
  - Puy lentils, smoked bacon, Morteau sausage and root vegetables
- Fillet of hake
  - Buttered Swiss chard, saffron and mussel broth
- Slow cooked pork belly
  - Braised fennel, haggis croquette, salsa verde
- Roasted breast of Norfolk chicken
  - Confit and pressed leg, potato mousse, roasted leeks and kale

SWEETS
- Dark chocolate orange mousse
  - Toasted brioche, butterscotch delight
- Cinnamon panna cotta
  - Roasted pears, gingerbread sponge
- Banoffee parfait
  - Miso caramel, lime cream and caramelised banana
- Citrus tart
  - Whipped mascarpone, macerated orange segments

Please select one item from each course so that all guests enjoy the same starter, main course and dessert with a vegetarian / vegan alternative if required.

Available from 1st October to 31st March
Minimum of ten people
£42.50 per person

Please note all prices are ex VAT, valid between 1st October 2020 and 30th June 2022 and are correct as of 6th January 2021
### STARTERS
- **Brown shrimp and leek tart**  
  Lobster mayonnaise, avocado and confit tomatoes
- **Heritage vegetable dashi**  
  Crispy egg, king oyster mushroom and potato scratchings
- **Roasted pigeon breast**  
  Iron bark pumpkin gnocchi, ras el hanout seasoning
- **Fillet of cod**  
  Squid risotto, artichokes and Suffolk chorizo
- **Terrine of local game**  
  Pickled vegetables, Port jelly, sourdough toast

### MAIN COURSES
- **Rump of Suffolk lamb**  
  Pickled beetroot, cumin crusted carrots, feta and basil
- **Roasted sirloin of beef** (supplement £3)  
  Braised beef shin, carrot purée, Roscoff onions, thyme jus
- **Seared stone bass**  
  Buttermilk mash, sea vegetables, little gem and a caviar butter sauce
- **Roasted loin of venison**  
  Parmesan crust, butternut squash purée, truffle essence
- **Breast of Creedy Carver duck**  
  Pressed leg, potato mousse, Swiss chard, pickled blackberries

### SWEETS
- **Tia Maria and mascarpone parfait**  
  White coffee ice cream, espresso syrup
- **Pressed toffee apple terrine**  
  Burnt apple sorbet, oat granola crumble
- **Glazed pear tarte Tatin**  
  Cinnamon ice cream and toffee sauce
- **Lime crème brûlée**  
  Gin and tonic sorbet and Sablé biscuit

Please select one item from each course so that all guests enjoy the same starter, main course and dessert with a vegetarian / vegan alternative if required.

Available from 1st October to 31st March

Minimum of ten people

£52.50 per person

Please note prices are ex VAT, valid between 1st October 2020 and 30th June 2022 and correct as of 6th January 2021.
### Vegetarian and vegan menu

#### STARTERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Beetroot tartare</strong></td>
<td>Mango, fried capers and sourdough toast</td>
</tr>
<tr>
<td><strong>Wild mushroom tortellini</strong></td>
<td>Golden enoki mushrooms, truffle cream</td>
</tr>
<tr>
<td><strong>Kohlrabi carpaccio</strong></td>
<td>Pickled black radish, sweet radish pesto</td>
</tr>
<tr>
<td><strong>Marinated tofu</strong></td>
<td>Bulgur wheat, lamb’s lettuce, rosemary and black olive</td>
</tr>
</tbody>
</table>

#### MAIN COURSES

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Miso risotto</strong></td>
<td>Celeriac and king oyster mushroom</td>
</tr>
<tr>
<td><strong>Tagine of roasted vegetables</strong></td>
<td>Couscous, preserved lemon and harissa</td>
</tr>
<tr>
<td><strong>Roasted celeriac steak</strong></td>
<td>Black quinoa, smoked bell pepper, smoked Applewood</td>
</tr>
<tr>
<td><strong>Sesame and miso glazed aubergine</strong></td>
<td>Charred pak choi, puffed rice, black garlic purée</td>
</tr>
<tr>
<td><strong>Roasted onion squash roulade</strong></td>
<td>Red pepper hummus, mint and cumin dressing</td>
</tr>
</tbody>
</table>

#### SWEETS

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Poached pear</strong></td>
<td>Meringue, agave syrup and toasted seeds</td>
</tr>
<tr>
<td><strong>Creamy coconut chia pudding</strong></td>
<td>Marinated berries and honeycomb</td>
</tr>
<tr>
<td><strong>Dark chocolate mousse</strong></td>
<td>Caramelised orange and ginger</td>
</tr>
<tr>
<td><strong>Espresso crème caramel</strong></td>
<td>Biscotti and dried apricots</td>
</tr>
<tr>
<td><strong>Pumpkin meringue pie</strong></td>
<td>Stem ginger mousse</td>
</tr>
</tbody>
</table>

If you have ten or more vegetarian or vegan guests please select one item from each course so that all these guests enjoy the same starter, main course and dessert. a vegan option.

For numbers fewer than ten, Chef will provide a suitable option to compliment your main menu.

Available all year-round

---

Please note all prices are ex VAT, valid between 1st October 2020 and 30th June 2022 and are correct as of 6th January 2021
Fish and intermediate courses

Leek and potato velouté
Cheddar gougère
£8.95

Cauliflower velouté
Truffle beignet
£8.95

Glazed goats cheese
Baked red onions, figs and watercress
£9.95

Twice baked Gruyère soufflé
Watercress and sorrel sauce
£9.95

Poached fillet of sole
Lobster bisque
£12.75

Seabass ceviche
Chilli and lime
£12.75

Smoked mackerel
Tomato, samphire and capers
£12.75

Citrus cured salmon
Asian slaw and katsu dressing
£12.75

Tomato gazpacho (VG)
£9.95

Fresh herb falafel (VG)
Tzatziki and mint
£8.95

Chickpea crepe (VG)
Kale and fennel
£9.95

Please select one option for all of your guests
Available all year-round

Please note prices are ex VAT, valid between 1st October 2020 and 30th June 2022 and are correct as of 6th January 2021
Cheese, dessert and additional courses

**Olives, cheese straws and crisps** - £4.25 per person

**Sorbet course** - £6.95 per person
  - Champagne and red berry
  - Green apple and Calvados
  - Lemon verbena and mint
  - Lime and ginger

**Petit fours** - £4.25 per person

**Cheeseboard with biscuits, grapes and celery** - £9.50 per person

**Dessert (fruit only)** - £5.25 per person

**Dessert and cheeseboard with biscuits, grapes and celery** - £13 per person

Please note all prices are ex VAT, valid between 1st October 2020 and 30th June 2022 and are correct as of 6th January 2021
# Bowl Food Menu

**FISH**
- Teriyaki salmon, pickled bean sprouts, cucumber and Asian cress salad
- Seafood paella, prawns, calamari, mussels and saffron rice
- Cornish crab, celeriac remoulade, mustard leaf and Melba toast
- Lemon crusted cod loin, warm tartare dressing, potato salad and crushed peas
- Prawn laksa, rice noodles, coconut and lime
- Grilled red mullet, smoked tomato, pepponata and saffron aioli

**VEGETARIAN AND VEGAN**
- Tandoori cauliflower, Asian slaw, vegan yogurt and mint dressing (VG)
- Super food salad, black quinoa, pomegranate, avocado and toasted seeds (VG)
- Burrata green beans, toasted fig, Parmesan and truffle dressing
- Heritage beetroot, whipped feta, lovage oil and onion ash
- Roasted sweet potato and chickpea curry and coconut rice (VG)
- Crispy herb polenta, chimichurri and grilled artichoke

**MEAT**
- Sticky beef short rib, sesame pak choi and crispy chilli relish
- Chargrilled lamb, spiced aubergine, mint yoghurt and couscous salad
- Carpaccio of beef, artichoke, pickled shallots and tarragon dressing
- Honey and chilli glazed pork, noodles, green mango and coriander salad
- Thai green chicken curry, sticky rice, ginger and sesame glazed pak choi
- Moroccan spiced shepherd’s pie, pulled lamb, sweet potato and feta

**SWEET**
- White chocolate mousse, blackberry puree and ginger crumb
- Chocolate brownie, crème fraîche and poached cherries
- Almond milk panna cotta, granola and berry compote (VG)
- Mini seasonal Pavlova
- Lemon posset, shortbread and soft berries
- Tropical fruit salad with coconut yogurt (VG)

Please select six options
Minimum of ten people
£27.75 per person

---

Please note all prices are ex VAT, valid between 1st October 2020 and 30th June 2022 and are correct as of 6th January 2021
Finger buffet menu

**FISH**
- Mini fish and chips with tartare sauce
- Smoked salmon and chive quiche
- Filo prawns with sweet chilli dipping sauce
- Mini smoked salmon bagels with cream cheese and chives
- Plaice goujons with garlic mayonnaise
- Tempura squid with curry spiced mayonnaise
- Crab and ginger sausage rolls

**VEGETARIAN AND VEGAN**
- Falafel sliders with iceberg lettuce, tahini and garlic sauce (VG)
- Whipped goats cheese and red onion crostini
- Vegetable dim sum with chilli and ginger dipping sauce (VG)
- Mini tomato, olive and mozzarella pizza
- Kettle crisps with salsa (VG)
- Roasted vegetable frittata
- Indian selection - pakora, onion bhaji and samosa with mint yogurt

**MEAT**
- Pulled pork sliders with chipotle mayonnaise
- Pancetta, fig and blue cheese tart
- Free-range chicken skewers with katsu curry ketchup
- Lamb kofta with mint yogurt
- Chicken and bacon frittata
- Mini beef burgers with chilli ketchup
- Hot sausage rolls

**SWEET**
- Fresh fruit platter
- Wild berry cheesecake
- Chocolate brownie squares
- Profiterole with salted caramel
- Egg custard and nutmeg tartlet
- Vanilla crème brûlée
- Lemon posset with berry compote

Please select eight items (or you may select two sandwiches and six items)

Minimum of ten people

£23.50 per person

Please note all prices are ex VAT, valid between 1st October 2020 and 30th June 2022 and are correct as of 6th January 2021
The following wines have been selected for your enjoyment and are usually available year-round.

**Sparkling wine**

**Baron D’Arignac Brut, Blanc de Blancs**  
(Ugni Blanc, Airen) France, Languedoc-Roussillon 11% abv - £19.95  
*Pale lemon in colour with a fine mousse. Fresh on the nose with aromas of green apple and blossom. A great alternative to Prosecco this wine presents a fresh palate of apple and citrus fruit.*

**Prosecco Spumante Ponte Di Rialto**  
Veneto, Italy (Glera) 11.5% abv - £22.50  
*A fresh and gently fruity fizz from north east Italy with citrus pear and apple aromas. Delicate and lively on the palate with ripe, lightly grapey fruit, zesty acidity and a clean, refreshing finish.*

**Prosecco Rosé Lunetta**  
Prosecco, Italy (Glera and Pinot Noir) 11.5% abv - £25.50  
*The colour is an appealing pink with cherry-coloured hints. Fresh berry aromas and a fine mousse lead to redcurrant and citrus notes on the palate, balanced by bright acidity and a clean, dry finish. The grapes are sourced from the hills above Treviso - the traditional vineyard area for Prosecco.*

**Gruet Brut Sélection Champagne**  
(Chardonnay, Pinot Noir & Pinot Meunier) 12% abv - £39.95  
*A full bodied Champagne from a family grower. Well structured and powerful with exquisite aroma and fine bubbles.*

**The Bolney Estate Bolney Bubbly Brut**  
West Sussex, England, (Muller Thurgau, Chardonnay, Reichensteiner plus 5% others) 12.5% abv - £tbc  
*Delightful floral and brioche notes combine with zesty citrus fruit, honeysuckle and elderflower. It is delicate and well balanced, finishing with a soft fresh hint of sweetness.*

---

*Please note all prices are ex VAT, valid between 1st October 2020 and 30th June 2022 and are correct as of 6th January 2021*
White wine

**Chardonnay Reserva Adobe Casablanca Valley 2019, Chile** - 13.5% abv - £19.50
*Clear, bright pale yellow in colour, with refreshing citrus aromas of grapefruit, lime and a touch of herbs. It is a balanced, fresh and fruity wine, with velvety texture and an enjoyable finish.*

**Southern Lights Sauvignon Blanc 2020, Marlborough, New Zealand** - 12% abv - £21.50
*Fresh and vibrant with passion fruit, gooseberry and some melon characters. A balanced richness of fruit and a floral note through the palate, with intense depth of flavour and a crisp finish.*

**Willowglen Gewurz Riesling 2018, Riverina, Australia** - 12% abv - £21.50
*(Traminer 63%, Riesling 31%, White Frontignac 3%, Verdelho 2%, Semillon 1%)*
*A highly aromatic wine, with scents of rose water, musk and lemon zest. Offering a generously sweet palate of Turkish delight which is balanced by the acidity of the Riesling.*

**Dea del Mare, Pinot Grigio Catarratto 2019, Sicily, Italy** - 12.5% abv - £24.95
*This crisp dry wine has all the hallmarks of Pinot Grigio. Citrus fruits on the nose with a refreshing palate of zesty green apple balanced by subtle minerality from Catarratto.*

**Amalaya Blanco de Corte 2019, Salta, Argentina** - 13% abv - £26.50
*(Torrontes 85%, Riesling 15%)*
*This wine is pale gold in colour with youthful highlights. On the nose, there are intense aromas of grapefruit and floral notes. On the palate, it has a crisp acidity with a long, mineral finish.*

**Mâcon Lugny Saint Pierre Bouchard Père Et Fils 2018 (Chardonnay)** - 13% abv - £27.95
*Fresh nose offering a lovely bouquet of wildflowers. Pleasant, very perfumed and nicely rounded on the palate. Fresh, dry and fruity.*

**The Bolney Estate Lychgate Bacchus 2019, West Sussex, England** - 12% abv - £27.95
*(Bacchus 90%, Reichenstenier 10%)*
*A fresh white wine with delicate notes of elderflower and gooseberry. This balanced vintage delights the palate, with a long finish that draws out sweet pineapple and grapefruit.*
Red wine

Côtes du Rhône Rouge Domaine Villesseche 2018, Rhône, France - 14% abv - £18.50
(Syrah/Carignan)
A combination of fresh fruit such as raspberry and redcurrants with peppery notes and a touch of mint and spice. Great depth of flavour on the palate with silky tannins and super length.

Carmenere Reserva Adobe Colchagua Valley 2019, Chile - 13.5% abv - £19.50
Intensely fruity nose, with standout plum and redcurrant aromas and hints of toast and blackcurrants. Smooth, ripe, velvety tannins and good density. An enjoyable and persistent finish.

Borsao Selección Tinto 2019 Campo de Borja, Spain - 14.5% abv - £19.95
(Garnacha 85%, Tempranillo 10%, Syrah 5%)
Rich, plum and red berry fruit with a touch of spice on the nose. Balanced yet concentrated red fruit mingles with darker spice and chocolate characters to give weight and layers to the palate.

Les Volets Pinot Noir 2019, Pays de la Haute Vallée de l’Aude, Roussillon, France - 12.5% abv - £20.95
Darkly-stained diaphanous red with upfront aromas of freshly picked raspberries. Fleshy red fruits and jam continue to the palate and are met with structured tannins and acid - a serious Pinot Noir.

Nieto Senetiner Malbec 2019, Mendoza, Argentina - 14% abv - £22.95
The palate is silky and warming with black fruit and cherries. Vibrant with an alluring blend of fruit along with clove, pepper and cinnamon spice finished off with well-structured integrated tannins.

Primitivo Appassimento Passitivo 2019, Paolo Leo Puglia, Italy - 14.5% abv - £24.95
Intense ruby red colour with a complex bouquet. The oak ageing adds a pleasant roasted and spicy aroma whilst the palate is full bodied, supple and well balanced with a long finish.

Château Cissac Cru Bourgeois Haut Medoc 2014, Bordeaux, France - 12.5% abv - £34.95
(Cabernet Sauvignon 75%, Merlot 20%, Petit Verdot 5%)
A deep purple colour with classic aromas of dark fruit blended with hints of spice and vanilla. In the mouth, an abundance of full ripe well structured tannins, the finish is full and rich with spicy notes.

Please note all prices are ex VAT, valid between 1st October 2020 and 30th June 2022 and are correct as of 6th January 2021
Rose wine

Les Oliviers Grenache Cinsault Rosé 2019, Pays d’Oc, France - 12% abv - £17.50
Pale salmon pink in the glass with delicate aromas of meadow flowers. Textured, with tangy berry flavours that meld with the satisfying spicy notes from Cinsault.

Dessert wine

Santa Carolina Late Harvest Sauvignon Blanc 2016, Rapel Valley, Chile - 12.5% abv - £19.95
(50cl bottle)
Bright yellow golden in colour and offers intense notes of orange blossom combined with hints of orange marmalade and hazelnuts. This wine is well balance and provides a lingering finish.

Vat 5 Botrytis Semillon De Bortoli 2017 Riverina, Australia - 10% abv - £20.95
(37.5cl bottle)
A light golden, medium bodied wine with peach, nectarine, pear and honey aromas with a hint of oak. Sweet with a vibrant mouthful of stone fruits, citrus, a twist of caramel and subtle oak.

St. Stephan’s Crown Tokaji Aszú, 5 Puttony 2013, Tokaj-hegyalja, Hungary - 10% abv - £30.95
Of deep amber colour, this long-aged wine comforts with flavours of aszú berries and their inherent sweetness. It has a special fragrance and flavours, like honeyed apricot and orange.

Port

Gonville & Caius College Port, Porto, Portugal - 19.5% - £25
A Ruby port made from a blend of selected young ports matured in large oak vats called tonels. The wine shows some rich, full bodied characters such as plums and raspberry.

Barao de Vilar Vintage Port 2000 Porto, Portugal - 20% abv - £48.50
Made from grapes grown in a single harvest. It spends between two and three years in cask in before being bottled. The port has a superb colour, full body and very fine aroma.
Additional alcoholic beverages

Bottle of lager - from £4.10
Bottle of ale - from £4.75
Jug of Pimm’s - £20.50
Mulled wine - £4.75 per glass

Soft drinks

Jug of apple or orange juice - £5.55
Jug of sparkling elderflower - £7.75
Jug of non-alcoholic fruit punch - £9.25
Jug of fresh orange juice - £9.25
Jug of cloudy apple juice - £9.25
Jug of homemade lemonade - £9.25
Bottled still mineral water - £3.50
Bottled sparkling mineral water - £3.50

Please note all jugs are 1 litre and typically serve 5 glasses.
Additional soft drinks are available on request.
Beef
Our beef is supplied by the family-run Burtons Butchers in Saffron Walden. The business is headed by Andrew Burton a Liveryman of the Worshipful Company of Butchers, and are members of the National Association of Catering Butchers (NACB). The beef has been awarded the British Farm Standard Mark and comes from cattle raised on the water meadows of Wicken Fen, Ely and the surrounding areas, where all forage and feed have no chemical fertilisers or artificial inputs.

Fish
Our fish suppliers, Sam Cole of Lowestoft, have small inshore boats that fish exclusively for Sam Cole using the line caught method ensures the highest quality fish. The fish is then delivered within hours of being landed. The boats belong to the Responsible Fishing Scheme and the company itself aim to source all wild and farmed fish from sustainable and responsibly managed sources and is committed to avoiding the purchase of any seafood species from stocks that are known to be below biologically sustainable levels or from overseas suppliers known to employ unacceptable labour practices.

Eggs
All of our eggs are free-range and come from J & P Haylock at Laurel Farm, Bury St. Edmunds. They are subject to regular flock reports to ensure the welfare and health of the birds.

Vegetables
We source our fruit and vegetables locally from Accent Fresh, based in Downham Market, and in season whenever possible. The company is a member of SEDEX and works with growers and suppliers who are following the guidelines of good agricultural practice with regard to water use, pollution, chemical use and energy consumption. When selecting the vegetables and potatoes for your dinner, why not ask the Chef via the Meetings & Events Office, for a recommendation to ensure optimum freshness and seasonality?

Tea and coffee
The College stocks a wide range of teas and coffees. We aim to only purchase brands accredited with stamps of approval from the Fairtrade Foundation, the Rainforest Alliance and the Ethical Tea Partnership. We also only use suppliers that recognise the importance of their corporate social and environmental responsibility, as well as the need to trade in a sustainable manner.
How to find us

All visitors attending the Old Courts should report to the Old Courts Porters’ Lodge on Trinity Street, Cambridge, CB2 1TA which is staffed 24 hours a day; the telephone number is 01223 332400.

All visitors attending either Harvey Court or the Stephen Hawking Building should report to the West Road Porters’ Lodge at 5 West Road, Cambridge, CB3 9DS which is also staffed 24 hours a day; the telephone number is 01223 335400.

Arriving by car
Parking may be available for the event organiser only, and MUST be pre-booked through the Meetings & Events Office. Delegates and guests should find alternative parking in Cambridge or use the park and ride services. For further information, please visit www.cambridgeparkandride.info. The nearest NCP car parks are Park Street and the Grand Arcade.

Arriving by train
The railway station is located 1 mile south of the city centre. Cambridge is on a branch of the East Coast Main Line and is easily accessible from all parts of the country. There is a frequent train service between Cambridge and London to both King’s Cross and Liverpool Street. The King’s Cross service is quicker and takes about 45 minutes. Trains leave roughly every half hour during the day. There is a 5 or 6 hour gap between around midnight and about 6am when no trains run between the two cities. If you are travelling from Scotland or the north, it is advisable to change at Peterborough.

Arriving by coach
National Express coaches stop at Parker’s Piece in the city centre, which is a walk of approximately 15-20 minutes to either Caius site. There are regular services to Cambridge from London Victoria, London Stansted Airport and many other towns and cities throughout the UK. The Stagecoach X5 / 905 service runs daily between Cambridge and Oxford, also connecting Bicester and Milton Keynes amongst others.

Arriving by air
Of the four main London airports (Gatwick, Heathrow, Luton and Stansted), Stansted is by far the most convenient for Cambridge. Stansted Airport is just 28 miles south of Cambridge. Easy access is provided by coach or car via the M11. A regular rail service operates between Stansted Airport and Cambridge and takes approximately 30 minutes. London Gatwick, London Heathrow and London Luton are all within a 1-2 hour drive of Cambridge and also accessible by public transport via connecting bus and train services in London.

Arriving by sea
Harwich is the nearest passenger port and is located 68 miles south-east of Cambridge. There are connecting passenger services to Esbjerg (Denmark) and Hook of Holland. Good road and rail links from Cambridge make Harwich International easily accessible.
How to find us
How to find us
When are your facilities available for hire?
The Old Courts Dining Hall is available during vacations only. All other dining rooms within the Old Courts are available year-round.

How can I make a provisional booking?
Please contact the Meetings & Events Office who will be happy to take your details and make a provisional booking for you. Provisional bookings can be held for a maximum of 10 days.

How do I confirm my provisional booking?
When a provisional booking is made you should be sent a booking form which includes the details of your booking and the terms and conditions. To confirm the booking, please return a signed copy of this booking form within 10 days of making the provisional booking and speak to your event manager regarding the 10% deposit required.

When do I need to confirm details?
Final details of your event are due no less than 10 working days before the start of your event. Final details may include the number of guests, timings, menu selection, special diets and other special requests.

How do I pay for my event?
A deposit of 10% of the estimated total value of the event will be required upon confirmation of your booking. The final balance will subsequently be required 7 working days prior to your event unless you have credit facilities already in place with Caius or the College which will allow us to send an invoice after your event. Should you wish to open a credit facility with Gonville & Caius please contact the Meetings & Events Office for more information. Payment may be made by cheque or via a BACS transfer (as specified in the booking form) and must be received by the College within 28 days of the date of the invoice.

Can we have a choice menu?
We regret that we cannot offer a choice menu. Please choose one starter, one fish course (if applicable), one main and one sweet from our wide range of menus. Please also choose one potato dish and two vegetable side dishes to accompany your meal. We can cater for most special diets so please advise no less than 10 working days before your event.

Do you provide menu cards and place name cards?
We provide crested menu cards at no additional cost, however we do not provide place name cards. If you require these please send them along to us with a seating plan at least 3 days before the event.

Do I have to pay an additional room hire charge?
The room hire charge is included in the menu prices subject to meeting minimum numbers.

Can guests smoke on College property?
Each site has designated smoking areas in which guests of the College are permitted to smoke. Guests are not permitted to smoke outside of these areas.

Can we bring our own food or drink?
Unfortunately, due to strict food safety guidelines, food and drinks not purchased from the College are not, without the prior written permission of the College, permitted on the College’s premises. Alcoholic beverages may be brought on to College premises by prior arrangement only and will be subject to a corkage charge.

Are your dining rooms wheelchair accessible?
The Cavonius Centre, the Stephen Hawking Building and Harvey Court’s public areas are fully accessible with accessible bedrooms available in both buildings also. The accessibility of the function rooms in Old Courts varies. Please notify your event manager of any special access requirements or ask if you would like further details.