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 Stephen 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 nearly 1,000 undergraduates, graduates and academics. 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 £5.50 per person.

Please note all prices are ex VAT, valid between 1st July 2022 and 30th June 2023 and are correct as of 4th May 2022.
Dining rooms and drinks receptions

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

- Canapés 20
- Drinks reception 25
- Finger buffet 20

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 40

Long Room
The Long Room is a popular room for both drinks receptions and dining. Located on the ground floor of Gonville Court, it has ready access to our other dining rooms and is close to the bar.

- Canapés 60
- Drinks reception 60
- Finger buffet 45
- Fork and walk buffet 45
- Formal dining 40
**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 44
- Fork and walk buffet 44
- 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.
# Canapés menu

<table>
<thead>
<tr>
<th>COLD</th>
<th>HOT</th>
<th>DESSERT</th>
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</thead>
<tbody>
<tr>
<td>Asparagus with goats cheese sabayon (V)</td>
<td>Chicken yakatori with shiso</td>
<td>Compressed watermelon and lychee (VE)</td>
</tr>
<tr>
<td>Cherry tomatoes with guacamole (VE)</td>
<td>Cornish crab cake, mango relish</td>
<td>Lemon polenta cake with blueberry (V)</td>
</tr>
<tr>
<td>Foie gras sandwich, beetroot jam</td>
<td>Deep-fried brie, raspberry powder (V)</td>
<td>Passion fruit cheesecake (V)</td>
</tr>
<tr>
<td>Gazpacho Andalucía (VE)</td>
<td>Herb frittata, lemon mayonnaise (V)</td>
<td>Rum baba, coconut cream (V)</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 arancini (V)</td>
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</tbody>
</table>

V = vegetarian  
VE = vegan

Minimum of ten people  
Select four options at £9.80 per person  
Select six options at £13.45 per person  
Select eight options at £17.20 per person

Please note all prices are ex VAT, valid between 1st July 2022 and 30th June 2023 and are correct as of 4th May 2022.
STARTERS

- Citrus cured salmon
  New potato, dill and caviar, micro watercress salad
- 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
- Terrine of local vegetables
  Goats cheese mousse, beetroot crostini and bloody Mary dressing

MAIN COURSES

- Fillet of sea trout
  Topped with a tomato and olive crust, Jersey royal potato cake, chard asparagus, beurre noisette
- Roasted breast of Creedy Carver chicken
  Confit leg and sweet corn purée, tenderstem broccoli and pancetta
- Roasted Dingley Dell pork fillet
  Pork cheek croquette, griddled polenta, chard aubergine, harissa spiced jus
- Seared rump of Suffolk lamb
  New potatoes, peas and broad beans, soft goats curd and pine nuts

SWEETS

- Glazed lemon tart
  Clotted cream and raspberry sorbet
- Mango and passion fruit délice
  Tropical fruit and mint syrup
- Rose yogurt crème brûlée
  Aerated sponge, macerated berries and Turkish delight
- Strawberries and cream
  Sherry sponge, vanilla panna cotta, marinated strawberries and black pepper tuille

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
£47.65 per person

Please note all prices are ex VAT, valid between 1st July 2022 and 30th June 2023 and are correct as of 4th May 2022.
### 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

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

- **Roast sirloin of Lincoln red beef (supplement £3.50)**
  Pink peppercorn and sea salt crust, pastrami terrine, wilted baby leaf spinach and red wine jus

- **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

### SWEETS

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

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

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

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

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

£57.65 per person

*Please note all prices are ex VAT, valid between 1st July 2022 and 30th June 2023 and are correct as of 4th May 2022.*
Autumn and Winter menu 1

STARTERS

- **Chicken and ham terrine**
  Gooseberry chutney, apple salad and sourdough crisp

- **Citrus cured bass and chive dressing**
  Spiced beetroot purée, radish and watercress

- **Leek and Stilton tart**
  Braised chicory and orange glazing, pumpkin seed and pear salad

- **Poached salmon cannelloni**
  Pickled cucumber, split dill sauce, fennel tagliatelle

MAIN COURSES

- **Confit Banbury duck leg**
  White bean and fennel ragout, cranberry duck jus, layered potato and turnip

- **Poached breast of Norfolk chicken**
  Sweet and sour shallot, kale, crème fraîche potato purée, rice wine jus

- **Roasted Suffolk pork loin**
  Apple and celeriac purée, pepper confit swede, pomme purée, Madeira sauce

- **Roasted supreme of cod**
  Jerusalem artichoke purée, roasted baby carrot, chervil crushed potato

SWEETS

- **Dark chocolate délice**
  Chocolate crumble, orange yoghurt ice cream

- **Masala infused crème caramel**
  Fig compote, satsuma sorbet

- **Spiced grilled pineapple**
  Mango sorbet, mint syrup and sweetened pastry

- **Winter plum tart**
  Sichuan pepper ice cream, pine nut crumble

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

£47.65 per person

Please note all prices are ex VAT, valid between 1st July 2022 and 30th June 2023 and are correct as of 4th May 2022.
Autumn and Winter menu 2

Please note all prices are ex VAT, valid between 1st July 2022 and 30th June 2023 and are correct as of 4th May 2022

STARTERS
Beetroot tartare and goat’s curd
Apple and celeriac remoulade, kale crisp, curry and truffle rice crisps

Lemon roasted scallops
Curried cauliflower purée, leek and saffron cream, chive and smoked bacon crust

Roasted wood pigeon
Celeriac purée, chicory, pomegranate jus and pickled pear

Scotch salmon mosaic
Kohlrabi, horseradish curd, corn purée, dill oil

Smoked Banbury duck
Caramelised peach bigarade glaze, fennel and spinach purée

MAIN COURSES
Braised venison haunch
Jerusalem artichoke purée, honey roasted vegetables, elderberry sauce

Crusted rump of Suffolk lamb
Spinach pearl barley risotto, vegetable salad and lamb jus basil

Parmesan crusted fillet of cod supreme
Seaweed poached vegetables, dill oil split beurre blanc, crushed herb potato

Roasted beef fillet (supplement £5.00)
Confit shallot, celeriac, fondant potato, kale and marrow jus

Wood smoked and roasted duck breast
Braised turnips, pickled leeks, truffle potato purée, port jus

SWEETS
Chocolate mille-feuille
Toffee ice cream, blueberry and apple purée

Mascarpone and winter berry pavlova
Strawberry sorbet, mint and lime dusting

Rosemary and clove poached pear
Honey chocolate ice cream, malted biscuit and sunflower seed crumble, gastrique

Sicilian lemon tart
Raspberry meringue, clotted ice cream, confit lemon salsa

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

£57.65 per person

Please note all prices are ex VAT, valid between 1st July 2022 and 30th June 2023 and are correct as of 4th May 2022
Vegetarian and vegan menu

**STARTERS**

- **Beetroot tartare (V)**
  Mango, fried capers and sourdough toast

- **Kohlrabi carpaccio (VE)**
  Pickled black radish, sweet radish pesto

- **Marinated tofu (VE)**
  Bulgur wheat, lamb’s lettuce, rosemary and black olive

- **Wild mushroom tortellini (V)**
  Golden enoki mushrooms, truffle cream

**MAIN COURSES**

- **Miso risotto (VE)**
  Celeriac and king oyster mushroom

- **Roasted celeriac steak (VE)**
  Black quinoa, smoked bell pepper, smoked Applewood

- **Roasted onion squash roulade (VE)**
  Red pepper hummus, mint and cumin dressing

- **Sesame and miso glazed aubergine (VE)**
  Charred pak choi, puffed rice, black garlic purée

- **Tagine of roasted vegetables (VE)**
  Couscous, preserved lemon and harissa

**SWEETS**

- **Creamy coconut chia pudding (VE)**
  Marinated berries and honeycomb

- **Dark chocolate mousse (VE)**
  Caramelised orange and ginger

- **Espresso crème caramel (V)**
  Biscotti and dried apricots

- **Poached pear (VE)**
  Meringue, agave syrup and toasted seeds

- **Pumpkin meringue pie (V)**
  Stem ginger mousse

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V = vegetarian

VE = vegan

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, as a vegetarian or vegan option.

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

Available all year-round

Please note all prices are ex VAT, valid between 1st July 2022 and 30th June 2023 and are correct as of 4th May 2022.
## Fish and intermediate courses

- **Cauliflower velouté (V)**
  - Truffle beignet
  - £10.00

- **Glazed goats cheese (V)**
  - Baked red onions, figs and watercress
  - £11.15

- **Leek and potato velouté (V)**
  - Cheddar gougeré
  - £10.00

- **Twice baked Gruyère soufflé (V)**
  - Watercress and sorrel sauce
  - £11.15

- **Citrus cured salmon**
  - Asian slaw and katsu dressing
  - £14.30

- **Poached fillet of sole**
  - Lobster bisque
  - £14.30

- **Seabass ceviche**
  - Chilli and lime
  - £14.30

- **Smoked mackerel**
  - Tomato, samphire and capers
  - £14.30

- **Chickpea crepe (VE)**
  - Kale and fennel
  - £11.15

- **Fresh herb falafel (VE)**
  - Tzatziki and mint
  - £10.00

- **Tomato gazpacho (VE)**
  - £11.15

V = vegetarian  
VE = vegan

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

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Please note all prices are ex VAT, valid between 1st July 2022 and 30th June 2023 and are correct as of 4th May 2022.
Cheese, dessert and additional courses

**Olives, cheese straws and crisps** - £4.95 per person

**Sorbet course** - £7.80 per person
- Champagne and red berry
- Green apple and Calvados
- Lemon verbena and mint
- Lime and ginger

**Petit fours** - £4.75 per person

**Cheeseboard with biscuits, grapes and celery** - £10.65 per person

**Dessert (fruit only)** - £5.85 per person

**Dessert and cheeseboard with biscuits, grapes and celery** - £14.55 per person

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Fork and walk buffet menu

**MAINS**
- Beef goulash with capsicum, paprika and soured cream
- Braised shoulder of lamb with redcurrants and rosemary
- Butternut squash, pine nut and blue cheese risotto (V)
- Chicken with chorizo, basil and plum tomato sauce
- Cod, smoked salmon and prawn crumble
- Mushroom and courgette stroganoff with brandy and coarse grain mustard (V)
- Pork, Oxfordshire cider, sage and mustard casserole
- Roasted salmon steaks with lemon, sauce vierge
- Thai lemon chicken and coconut sauce

**SIDES**
- Basmati rice
- Buttered new potatoes
- Mashed potato
- Morrocan cous cous
- Mixed leaf salad
- Mixed seasonal vegetables
- All served with bread

**SWEETS**
- Fusion crème brûlée
- Selection of cheeses served with savoury biscuits, grapes and celery (supplement £2.25)
- Selection of sliced exotic fruit
- Tarte au citron with honeyed crème fraîche
- Triple chocolate brownie
- Followed by tea and coffee

Please choose two meat or fish and one vegetarian option from the mains, two side dishes and two sweets.

Minimum of ten people

£31.20 per person

*Please note all prices are ex VAT, valid between 1st July 2022 and 30th June 2023 and are correct as of 4th May 2022*
Finger buffet menu

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

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

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

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

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

Minimum of ten people

£26.35 per person

Please note all prices are ex VAT, valid between 1st July 2022 and 30th June 2023 and are correct as of 4th May 2022
Wine list

The following wines have been selected for your enjoyment and are usually available year-round.

**Sparkling wine**

**Baron D’Arignac Brut, Blanc de Blancs, France, Languedoc-Roussillon** - 11% abv - £22.35 (Ugni Blanc, Airen)
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** - 11.5% abv - £25.25 (Glera)
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, Italy** - 11.5% abv - £28.55 (Glera and Pinot Noir)
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.

**The Bolney Estate Bolney Bubbly Brut, West Sussex, England** - 12.5% abv - £33.55 (Muller Thurgau, Chardonnay, Reichensteiner plus 5% others)
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.

**Gruet Brut Sélection Champagne** - 12% abv - £44.75 (Chardonnay, Pinot Noir & Pinot Meunier)
A full bodied Champagne from a family grower. Well structured and powerful with exquisite aroma and fine bubbles.

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White wine

Dea del Mare, Pinot Grigio Catarratto 2019, Sicily, Italy - 12.5% abv - £19.60
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.

Chardonnay Reserva Adobe Casablanca Valley 2019, Chile - 13.5% abv - £21.85
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.

Willowglen Gewurz Riesling 2018, Riverina, Australia - 12% abv - £22.35
(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.

Southern Lights Sauvignon Blanc 2020, Marlborough, New Zealand - 12% abv - £24.00
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.

Amalaya Blanco de Corte 2019, Salta, Argentina - 13% abv - £27.95
(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.

Màcon Lugny Saint Pierre Bouchard Père Et Fils 2018 (Chardonnay) - 13% abv - £30.20
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 - £31.30
(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.

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Red wine

Côtes du Rhône Rouge Les Larcins 2019, Rhône, France - 14.5% abv - £20.70
(Grenache/Syrah)
An elegant and harmonious wine, brilliant red in colour with hints of purple. It’s well balanced structure with dominant red fruit aromas make this an easy drinking wine which pairs well with both grilled meats and poultry. This wine can also be enjoyed with strong cheese.

Carmenere Reserva Adobe Colchagua Valley 2019, Chile - 13.5% abv - £21.85
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 - £22.35
(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 - £23.45
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 - £25.70
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 - £27.95
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 Caronne Ste Gemme Cru Bourgeois Superieur Haut Medoc 2011, Bordeaux, France - 13% abv - £33.55 (Cabernet Sauvignon 65%, Merlot 30%, 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

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Rosé wine

Les Oliviers Grenache Cinsault Rosé 2019, Pays d’Oc, France - 12% abv - £19.60
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 - £22.35
(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 - £23.45
(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 - £34.70
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% - £28.00
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 - £54.35
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.

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Additional alcoholic beverages

Bottle of lager - from £4.60
Bottle of ale - from £5.30
Glass of mulled wine - £5.30
Jug of Pimm’s - £22.95

Soft drinks

Jug of apple or orange juice - £6.20
Jug of sparkling elderflower - £8.70
Jug of non-alcoholic fruit punch - £10.35
Jug of fresh orange juice - £10.35
Jug of cloudy apple juice - £10.35
Jug of homemade lemonade - £10.35
Bottled still mineral water - £3.95
Bottled sparkling mineral water - £3.95

Please note all jugs are 1 litre and typically serve 5 glasses.

Please note all prices are ex VAT, valid between 1st July 2022 and 30th June 2023 and are correct as of 4th May 2022
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, Marrfish, was born from a long standing and rich fishing heritage. Going back over 150 years ago, the Marr family were pioneers of the trawling industry in the late 1800s, adopting new technologies and practices across the fishing industry making conditions better and improving quality of caught fish by trialing freezing at sea. Fast forward 142 years and Marrfish was born. Drawing upon the knowledge and access the Marr family has to the UK’s top fishing waters and fish, they now supply top restaurants and hotels with the freshest fish.

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 Hilary’s Wholesale of Cambridge, and in season whenever possible. Founded in 1978 Hilary’s has been committed to supplying the finest fruit and vegetable produce over the past 36 years. They are more passionate today than ever about quality produce and excellent customer service. They are now the largest fruit and vegetable wholesaler in Cambridge with an ever expanding cliental basis including; hotels, schools, and the finest restaurants and college kitchens across Cambridge.

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 332 400.

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 335 400.

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 park is 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.
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 25% 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 25% 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.