

Pembroke College Cambridge

Conference and dining



Catering and Events at Pembroke



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Dating back to 1347, Pembroke College is the earliest Cambridge College to survive on its original site. Founded by the Countess of Pembroke, Marie de St Pol, it is the third oldest of the Cambridge Colleges and was the first to have its own Chapel. With its quintessentially English gardens and historic buildings, Pembroke College offers a rare and unique venue for hosting your important events. Whether it be a business meeting, an informal lunch, or a celebratory dinner, our experienced catering team are well-trained in providing excellent food and service.



Room rates








Rooms and facilities

Pembroke College offers a range of rooms for hire, which are suitable for both dining and meetings, with further conference rooms available across the road in our newly developed 4 Mill Lane site. All of the rooms have wi-fi access with AV equipment and flipcharts available on request.

Booking procedure

Please submit a **booking form**, email catering@pem.cam.ac.uk, or speak to us on 01223 764561-2. A £250 deposit and signed t's & c's are required to secure a booking. Final numbers, dietary requirements, and menu choices are required 10 working days prior to your booking. Dinners served after 8pm will incur a late service charge of £6.50 pp.

Room rates and configurations

	Full day hire	Half day hire	Dining								Accessible
Old Library	£730	£365	£250	60	34	24	24	50	x	110	✓
Thomas Gray Room	£520	£260	£120	22	22	x	x	x	x	60	x
Outer Parlour	£400	£200	£120	16	16	x	x	x	x	x	✓
Christopher Smart Room	£400	£200	£120	10	10	x	x	x	x	x	x
Nihon Room	£420	£210	x	x	16	16	x	20	50	50	✓



Dining



Boardroom



Classroom



Hollow square



U-shape



Theatre



Standing



Old Library



60



34



24



24



50



110

Dating back to the 14th century, and built on the original land purchased by the Foundress, the Old Library as it is now known, was formerly the College's first Chapel. One of the more striking features of the room is the ornate and intricate plaster ceiling, which dates back to 1690 and features cherubs, shields, and birds.

The Old Library, with its grand windows, dark wood panelling and beautiful ceiling, is the perfect setting for formal dinners, buffet lunches, or drinks and canapé parties.

The room can be configured in a number of ways depending on your numbers and catering requirements.





Thomas Gray Room



22



22



60

The Thomas Gray Room, is located on the first floor of the Hitcham Building, on the south range of Ivy Court. Built in 1659, the Hitcham Building marks the first instance in Pembroke of the Classical Style, which was soon to find full expression in Wren's Chapel. A room favoured by College members, the Thomas Gray Room was once occupied by both Thomas Gray and William Pitt

The large table makes the Thomas Gray Room perfect for meetings, buffet lunches, or mid-size dinners.





Outer Parlour



16



16

The Outer Parlour, is located on the ground floor of the Hitcham Building, on the south range of Ivy Court. Built in 1659, the Hitcham Building marks the first instance in Pembroke of the Classical Style, which was soon to find full expression in Wren's Chapel.

The Outer Parlour is suitable for both meetings and dinners, with the large table accommodating 16 people.





Christopher Smart Room



10



10

The Christopher Smart Room, to the east of the original Chapel, now the Old Library, sits above what used to be the vestry. Previously known as the President's Room, it was most likely the Chaplain's Chamber and features the remains of a window which once looked into the Chapel.

The Christopher Smart Room is a great setting for small meetings, or intimate dinners for up to 10 people. It has a small adjacent room where refreshments or a sandwich lunch can be set up.





Nihon Room



16



16



20



50



50

Situated in Foundress Court the Nihon Room with its built in screen and projector, as well as its multiple layout options, makes it the ideal setting for meetings, lectures and workshops. We are happy to provide light refreshments, however we do not offer dining.





Light Refreshments and Afternoon Tea

Tea & coffee

£4.00

Freshly brewed coffee and a selection of *teapigs* teas served with complimentary biscuits

Tea, coffee & cake

£7.50 (min 6 people)

Freshly brewed coffee and a selection of *teapigs* teas served with a selection of mini freshly made cakes

Still/sparkling water (750ml)

£3.50

Apple/orange juice (750ml)

£7.00

Elderflower pressé (750ml)

£6.00

Traditional Afternoon Tea

£25.50

Freshly brewed coffee and a selection of *teapigs* teas served with a selection of classic finger sandwiches and homemade cakes.

Gluten-free available on request.

Roast chicken, avocado and tarragon mayo on granary bread

Ham and mustard on white bread

Double cheese and spring onion on granary bread

Cucumber and mint crème fraîche on white bread

Lemon drizzle cake

Callebaut chocolate brownie

Freshly baked plain scone with clotted cream and strawberry jam

Prices are per person and are subject to VAT and a 10% service charge. Please make us aware of any dietary requirements when booking. Whilst our kitchen is nut free, we can't guarantee that any food item is completely free from traces of any allergens, due to the risk of cross-contamination. Fish, shellfish, and poultry may contain bones and/or shell.



Lunch

Servery lunch

£18.25

Looking for the college experience? Why not grab lunch from the servery and dine in Pembroke's grand hall. Pre-paid vouchers include soup or a salad, a main course with two sides a dessert and a drink. Alternatively you can pay on the day for what you have. Please note that we accept card payments only.

Light lunch

£6.50

Homemade soup with a selection of freshly baked bread.

Classic sandwich lunch

£11

Freshly made sandwiches, crisps, freshly brewed coffee and a selection of *teapigs* teas. Please select up to 4 fillings from the list below. Gluten-free options are available on request.

- Ham and mustard on white bread
- Chicken salad on granary bread
- Prawn Marie Rose and lettuce on white bread
- Tuna and cucumber on granary bread
- Egg mayonnaise and cress on white bread (v)
- Double cheese and spring onion on granary bread (v)
- Thyme roasted beetroot and seeds with hummus on white bread (vg)
- Smashed avocado, chili and vegan cream cheese on granary bread (vg)

Finger buffet

£20 (min 10 people)

The finger buffet is served with freshly brewed coffee, a selection of *teapigs* teas and fruit juice.

Choose 6 items from the following:

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|--|--------|
| Teriyaki chicken and pepper skewers | (2pp) |
| Spiced lamb skewers and tzatziki | (2pp) |
| Sriracha glazed chicken wings | (4pp) |
| Duck spring rolls with hoi sin sauce | (3pp) |
| Fish goujons with tartare sauce | (6pp) |
| Devilled whitebait | (8pp) |
| Chilli and whiskey crevettes | (3pp) |
| Macaroni cheese croquettes (v) | (2pp) |
| Cheddar and tomato rolls (v) | (2pp) |
| Halloumi fries with tomato chutney (v) | (10pp) |
| Southern fried Quorn bites (v) | (4pp) |
| Sun-dried tomato and basil arancini (vg) | (2pp) |
| Buffalo cauliflower bites (vg) | (3pp) |
| Beetroot falafel (vg) | (3pp) |
| Sweet potato pakoras (vg) | (3pp) |

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Canapés

£16.00 (min 10 people)

Choose 5 items from the following:

- Mini jacket potato with chipotle pulled pork and sour cream
- Seared beef fillet, fresh horseradish, gherkin and micro watercress on croute
- Slow-cooked ham hock and parsley croquette with pea purée
- Mini Moroccan lamb kofta with minted yoghurt
- Smoked haddock and chive fishcake with tartare sauce
- Pickled crab and saffron tartlet
- Citrus and coriander cured Hampshire chalk stream trout and crème fraîche on blini
- Smoked mackerel and pickled ginger on croute
- Shropshire blue cheese bon bon with a tomato and thyme chutney (v)
- Wild mushroom and truffle arancini (v)
- Spiced chickpea falafel with humus and parsley (v)
- Pickled Bedfordshire beetroot with whipped goats' cheese and cress (v)
- Spinach and artichoke stuffed button mushroom (vg)
- Sweet and spicy bean ball with tomato sauce dip (vg)
- Mini stuffed new potato with vegan parmesan and chives (vg)
- Crispy polenta bite with black olive tapenade and sun-dried tomato (vg)



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Buffet

Fork buffet

£35.00 (min 15 people)

The fork buffet comes with freshly baked bread rolls, as well as seasonal vegetables and a starch to accompany your main course. Served with freshly brewed coffee, a selection of *teapigs* teas, fruit juice, and still and sparkling water.

Choose two starters, mains and desserts from the following:

Starter

Soup of the day (v)

Ham hock terrine

Goats cheese and red onion tart (v)

Bocconcini, cherry tomato and basil skewer (v)

Baba ghanoush with grilled pitta and pickled vegetables (vg)

Cheddar and spring onion quiche (v)

Beetroot and vegan feta tabbouleh (vg)

Main

Braised ox cheek stew with silver skin onions and chestnut mushrooms

Lamb shoulder tagine with preserved lemon

Porchetta with apricot, sage and lemon

Pork meatballs with tomato sauce

Lamb kofta with tzatziki

Traditional fish pie

Parmigiana (v)

Wild mushroom stroganoff (vg)

Truffle macaroni with confit garlic bread (v)

Roasted vegetable strudel with vegan feta and pesto (vg)

Thai green curry with tofu and roasted squash (vg)

Coconut, lentil and sweet potato dhal (vg)

Dessert

Queen of puddings

Marmalade pudding

Triple chocolate brownie (vg)

Sticky date pudding with salted caramel sauce

Steamed jam roly-poly (vg)

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Formal dining

Three courses with coffee and mints £53.50

Our three course formal dining menu is available for either lunch or dinner. Choose accompanying wines from our list, or allow our Sommelier to suggest a pairing to complement your meal. Service starts with a drinks reception at 7pm followed by the dinner served at 7.30pm. We also offer a selection of supplementary courses to enhance your dining experience.

Amuse bouche £6.50

Savoury course £7.00

Artisan cheese plate £11.25

Dessert fruit and petit fours £7.35

Select the same choice of starter, main and dessert for all your guests, plus a vegetarian or vegan option if required.



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Formal dining

Starters

Please select the same option for all your guests plus a vegetarian/vegan option if required.

Please make us aware of any dietary requirements when booking, all dietary requirements can be catered for.

Adnams sloe gin cured Hampshire chalk stream trout with blackberry, orange and dill crumb

Pickled cucumber ribbons, compressed orange and micro herbs

Seared tuna tataki with avocado purée, garlic chips

Soy-sriracha sauce, fresh chili and coriander

Roasted hake fillet with cockles and corn chowder

Pâté de Campagne with soused vegetables and toasted French bread

Braised Suffolk pork cheek with golden beetroot and cider butter sauce

Crispy sage and pork scratchings

Venison and black pudding scotch egg with celeriac remoulade and winter leaves

Field mushroom and chorizo minestrone with orzo, smoked paprika and herbs

Heritage beetroot, Driftwood, rocket and crispy onion salad

Aspalls apple balsamic vinaigrette (v)

Caramelised onion yoghurt, coriander roasted heritage carrots

Wild fennel pollen, sunflower seeds and chimichurri (v/vg)

Curried parsnip and Jerusalem artichoke soup

Pumpkin and pine kernel dukkah, olive oil and basil (vg)

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Mains

Please select the same option for all your guests plus a vegetarian/vegan option if required.

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Roasted turbot with a clam and fennel sauce, crushed potatoes, fine beans and dill sauce

Curried monkfish with a sweet potato saag aloo, kale and onion bhaji

Apple and spice twice cooked pork belly with Cam Valley apple jus

Fondant potato, parsnip and apple purée, and charred cabbage

Coffee, cumin and cinnamon roasted Highland venison loin with port jus

Cambridgeshire mash potato, Chantenay carrots and celeriac purée

Braised beef shin roulade with a thyme and red wine sauce

Creamed potato, pearl onions and button mushrooms

Roasted Norfolk lamb rump with a redcurrant and mint jus

Pomme Anna, smoked aubergine purée and charred radicchio

Pan-roasted Norfolk chicken supreme

Tarragon brioche pudding, pea and mushroom fricassée

Butternut squash, herb and Cerney Ash wet polenta

Tempura onion rings, confit garlic and watercress (v)

Twice cooked Mayfield Cheddar soufflé

New potatoes, broccoli, mustard and spinach sauce (v)

Red lentil tikka masala with spiced cauliflower, tomato and coriander salad

Flatbread and yoghurt (v/vg)



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Sweets

Please select the same option for all your guests. Please make us aware of any dietary requirements when booking, all dietary requirements can be catered for.

Baked vanilla and stem ginger cheesecake with poached plum compote

Sticky date toffee pudding with butterscotch sauce and vanilla cream

Callebaut chocolate and orange brownie

Vanilla ice cream and milk chocolate sauce

Steamed suet pudding with golden raisins and muscovado custard

Winter fruit crumble with vanilla custard

Fenland carrot cake with cream cheese and carrot textures

Vanilla custard tart with Earl Grey prunes and whipped cream

Classic Cambridge burnt cream with shortbread

Brioche and white chocolate bread and butter pudding

Warm satsuma and whiskey sauce

Dark Callebaut chocolate, coconut and chili tart with raspberry sorbet (vg)



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