

Special Occasions at St John's Chop House

St John's Chop House inhabits a 200-year-old former Almshouse complete with traditional red brick, a wood burning fireplace and naturally aged beams.

Upstairs there are three intimate private dining areas suitable for groups of up to 30 guests. With its rustic charm, the building is perfect for an informal celebration or low-key wedding.

Our city centre location completes the experience - why not take a punt along the river after your meal or even a tour of the colleges?

We serve traditional British food and local real ales direct from the cask along with a wine list focussed on the Languedoc-Roussillon region in France.

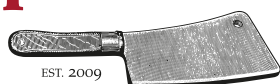
If you're considering booking an event with us we invite you to come try us out with 25% off your food bill. If you go ahead and book we'll deduct the remaining 75% of your food bill off the final event bill.

St John's Chop House is part of Cambscuisine, a local group of restaurants and event catering operation. If you're considering a wedding reception at St John's Chop House we have a wedding gift for you - our Mr & Mrs Card will entitle you and your partner to 20% off food at any of our other restaurants for life!

Whether it's a wedding, birthday party, reunion or other special event, our friendly and professional staff are dedicated to making your event flow seamlessly. We're also flexible to any specific requirements and look forward to discussing your event in further detail...

T: 01223 353110 E: stjohns@chophouses.co.uk

**The
St John's
Chop House**



Sample Menu

£32.50 pp Set Menu

Starters

Soup of the Day with Bread (v)

Potted Rabbit

Pickled Carrots, Rye Bread

Steamed Mussels

Bloody Mary Sauce & Bread

Cauliflower Fritters (v)

Marinated Vegetables, Cheesy Fondue

Mains

10oz Rib-Eye Steak (Cooked Medium)

Smoked Mash, Braised Leeks, Red Wine Gravy

Grain Fed Chicken Supreme

Braised Chicory, Pickled Fennel, Charred Blood Orange, Herb Butter

Fish Stew

Fish & Shellfish, Chickpeas, Cherry Tomatoes, White Wine & Tomato Broth, Toasted Bread

10oz Lamb Rump Steak (Cooked Medium-Rare)

Rosemary Mash, Pea & Broad Bean Stew, Brussels Tops, Lamb Sauce

Vegetarian Haggis (v)

Bashed Swede, Buttered Mash, Savoy Cabbage, Mushroom Sauce

Desserts

Sticky Toffee Pudding

Salted Caramel Sauce, Vanilla Ice Cream

Cambridge Burnt Cream & Shortbread

Chocolate Cheesecake & Chantilly Cream

Vanilla, Chocolate & Strawberry Ice Cream



What's Included?

- Private Room Hire
- Professional & Friendly Service
- Complimentary Tasting*
- Mr & Mrs Card entitling the Bride & Groom to 20% off food at any of Cambuscuisine's restaurants

*We invite you to try us out before hand with 25% off food and if you book with us we'll take the cost of your food off the final bill.

Drinks Options

- Fizz on Arrival and/or Toast

125ml Glass of Sparkling Antech de Limoux £6 per person

125ml Glass of Crémant de Limoux Sparkling Rosé £6.80

125ml Glass of Joseph Perrier Cuvée Royale Brut NV Champagne £9.20 per person

- House Wine for the Table

Anne de Joyeuse - White, Red or Rosé Wine £23 per litre

- Real Ale

4 Pint Jugs of our Real Ale of the Day from £15.20 per Jug

In addition a full wine & drinks list is available for pre-ordering. Please contact us for details.

Optional Extras

- Rustic Grazing Plate - £7 per person

Haggis Balls, Squash & Blue Cheese Balls, Pork Crackling, Smoked Mackerel Pâté, Pickled Cockles, Potted Rabbit, Spiced Apple Chutney, Tarragon & Anchovy Mayonnaise, Fresh Bread (Varies with the Seasons)

- Selection of Breads & Butters - £3.25 per person

I.e. Bacon, Blue Cheese, Mixed Herb Butter

- Cheese & Port - £10 per person

Selection of 3 Locally Sourced Cheeses with Celery, Grapes, Chutney & Biscuits. 70ml Warres LBV Port.

Local Contacts

- Madeleine Bradley : Floral Design

madeleinebradley.com T: 01954 212242

- Jenny Carter : Balloons

partpeopleuk.co.uk T: 01223 881068

- Jo Ball : Punting

cambridgepuntcompany.co.uk T: 01223 569037

