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Christmas 2021 at Churchill College

Make your Christmas celebrations special at Churchill College. We offer the very best opportunity to celebrate with your colleagues and friends.

Classic Christmas Menu

Available in all three of our dining rooms. The Classic Menu includes a glass of Prosecco on arrival, followed by a half bottle of wine from our Christmas selection to accompany your three courses.

Large lunch and dinner parties in the College dining hall

The largest dining hall of all the Cambridge colleges, we can accommodate formal dining for up to 450 guests and we have plenty of space for a dance floor to dance the night away with your choice of entertainment. Smaller groups may have the Classic Menu in one of two private dining rooms.



The Fellows' Dining Room is a traditional room with contemporary art decoration and will hold up to 60 guests.

Cockcroft Room

The Cockcroft Room will hold up to 18 guests for a more intimate dining experience.

TO BOOK PLEASE GO TO

www.chu.cam.ac.uk/conferences/contact











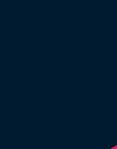
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Christmas 2021 Classic Menu

£49.00 plus vat

Includes a glass of Prosecco on arrival and half a bottle of wine from our Christmas selection with your meal.

Starter

Chunky game terrine with with homemade picalilli *(contains sulphites)* Beetroot and vodka cured salmon with horseradish dressing *(contains dairy, sulphites)* Potato velouté, Welsh rarebit crouton and chestnut crumble (V) *(contains dairy, gluten)* Homemade onion bhaji, cocnut and cucumber dressing (Vgn)

Main course

Traditional roast turkey with pigs in blankets, cranberry filled fondant, chesnut sprouts and carrot purée *(contains dairy, gluten, sulphites)*

Stone bass, light mussel laksa with sauté sprouts and moule *(contains dairy, fish, mollusc)* Poached hen's egg, traviso roasted with sweet potato salad and blue cheese dressing (V) *(contains dairy, egg, sulphites)*

Roasted chestnut and porcini mushroom suet pudding, sauté Savoy cabbage with Seitan bacon (Vgn) *(contains gluten)*

All dishes served with a selection of festive vegetables and potatoes

Dessert

Traditional Christmas pudding with run sauce (Vgn) *(contains sulphites)* Lemon posset with Christmas biscotti *(contains dairy, eggs, gluten)* Mint chocolate truffle fondant with homemade vanilla ice cream *(contains dairy, eggs, gluten, soya)*

Served with Fair Trade coffee or tea and mince pies (contains dairy, eggs, gluten)

Optional cheese course

A selection of British and cheese and biscuits £8.50 plus vat









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