

Christmas Lunch/Dinner Menu 2023-2024





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The Hall

Viewed by some as the most magnificent Hall within the Colleges of Cambridge, this splendid room is housed in a 16th century building with an impressive hammerbeam roof and fine old linen fold panelling. It is ideal for large receptions, sit down lunches, dinners, wedding parties, buffets or other events.

The Hall can seat up to 250 in comfort and we can cater up to a maximum of 280 for receptions and stand up buffets.

The Wordsworth Room

This attractive 450 year old room was where William Wordsworth lived when he was an undergraduate in the 1780's and he described the room in his autobiographical poem, "The Prelude". The room is ideally suited for functions between 20 and 50 people sitting down, or up to 60 for stand up buffets or receptions. It has its own adjacent cloakroom attached.

The Parsons Room

Steeped in history, this room is named after Charles Parsons, the well-known engineer. Its intimate setting lends itself for smaller dinner parties, seating up to a maximum of 16 people or a maximum of 20 for buffets or receptions.

Old Music Room

Situated in First Court, the Old Music Room, which originally was a teaching room for students, is the ideal venue for pre lunch or dinner drinks and canapé receptions. The room can also be used for stand up finger buffets for up to 60 guests.







Christmas Menu 2023

Starters:

Roast and creamed Jerusalem artichoke, trumpet mushrooms crisp figs and beetroot (V)
Allergens: (M, SU, C)

Celeriac and pecan muffin, red onion gel, red veined sorrel (V)

Allergens: (C, N-pecan, SU)

Ballantine of duck and partridge creamed quince and pickled shitake mushroom Allergens: (E, SU, M, C, and SU)

Smoked haddock and brown shrimp gratin, Comte cheese and brioche crumb

Allergens: (F, CRU, M, E, G-wheat)

Main courses:

Breast and leg of Norfolk turkey, pigs in blankets, sage and clementine stuffing, roast potatoes seasonal vegetables

Allergens: (G-wheat, SU, M, C)

Wild mushroom, chestnut and spinach lattice cavelo nero and madeira cream sauce (V)

Allergens: (G-wheat, E, M, C)

Pink peppercorn rubbed sirloin of beef, baby onions girolles and cavelo Nero, colcannon cake

Allergens: (SU, C, M)

Baked fillet of black cod, morcilla Iberico spiced squash parmentier and creamed cauliflower (F, SU, M, MU)

Desserts:

Christmas pudding with rum sauce (need to check with supplier)

Raspberry and pistachio friands, lemon curd ice cream, raspberry sauce

Allergens: (M, N-almond & pistachio, G-wheat, E)

Bitter chocolate, pistachio and mango bombe, passionfruit curd and brownie crumb

Allergens: (M, S, N-pistachio, E, G-wheat)

Fried cranberry and white chocolate brioche pudding, cinnamon ice cream

Allergens: (G-wheat, E, M, S, SU)

A selection of Regional cheeses with grapes biscuits and chutney

Allergens: (M, C, SU, MU, G-wheat, rye & barley)

Allergen Guide

C – Celery, G-Gluten, CRU-Crustaceans, E-Eggs, F-Fish, L-Lupin, M-Milk, MOL-Molloucs, MU-Mustard, N-Nuts, P-Peanuts, SE-Sesame, SU-Sulphur Dioxide S-Soy
(V) – Vegetarian (VE) - Vegan

Please contact us with any queries or requests regarding allergens, we can often adapt dishes when needed. We can cater for most dietary requirements if we are advised at least two weeks before your event.

Please note food is prepared in an environment where nuts are present. All meals are prepared using the finest and freshest local produce and include seasonal herbs from the College gardens wherever possible.

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