



Christmas at Churchill College 2024/2025

£70.00 + VAT per person

Includes a glass of Prosecco or Orange Juice on arrival, followed by half a bottle of wine from our Christmas selection to accompany your three courses.

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

Our Christmas package also includes:

Dining room service charge

Christmas crackers

Christmas serviettes

Christmas novelties

Dining Hall Christmas decorations

Christmas table decorations

Printed Table plans, menu cards and place cards

Christmas music playing during your meal

Lunch and dinner parties in our main 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 party the night away with your choice of entertainment. Smaller groups may have our Christmas menu in one of two private dining rooms.

Fellows' Dining Room

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.

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Example Christmas menu

Starters

Spiced butternut squash soup, rapeseed oil, pumpkin seeds and chives (VG) (GF) (H) (NF)
(No allergens)

A velouté of season squash, dressed with cold pressed rapeseed oil, toasted pumpkin seeds and herbs

Scottish smoked salmon, tiger prawn, Marie Rose, pickled cucumber and red chicory (GF) (H) (NF)
(Fish, crustaceans, sulphites)

Cured salmon with poached shellfish in a classic sauce, lightly dressed cucumber ribbons, and peppery chicory

Chicken, prosciutto, bitter leaves, remoulade and a raspberry vinaigrette (GF) (NF) (H – no prosciutto) (Sulphites, celery)

Grilled chicken supreme and Italian cured ham salad, grated celeriac dressed with mayo, lemon, and herbs, picked bitter leaves, and a raspberry vinegar

Main courses

Roast turkey, honey-glazed pigs in a blanket and homemade pork, sage and cranberry stuffing (NF)

(Gluten, sulphites)

Roast British turkey breast, sausage wrapped in smoked bacon and glazed with honey and stuffing made from pork sausage meat, dried cranberry, and Christmas sage

Fillet of sea bream, with a saffron, leek and champagne velouté (GF) (NF)

(Fish, milk, sulphites)

Grilled fillet of Sea bream and a creamy sauce made from wine, leeks, and spices

Wild mushroom tart, roasted shallot, tempura enoki mushroom and pea shoots (V) (H) (NF)

(Gluten, egg, milk)

A tart case filled with a mushroom farce and topped with crispy-fried mushrooms and fresh herbs, and a roasted shallot puree

Jerusalem artichoke risotto, parsnip crisps, dressed rocket (VG) (GF) (H) (NF)

(No allergens)

Arborio rice slowly cooked with vegetable stock and artichoke, garnished with crispy parsnip and peppery rocket

Family service roast potatoes, roasted roots and seasonal vegetables (VG) (GF) (H)

Desserts

Christmas pudding with brandy sauce (V) (NF)

(Gluten, milk)

Steamed Christmas pudding with a custard spiced with rum, vanilla and cinnamon can be gluten-free

Chocolate and orange delice, clementine cream and blueberry gel (VG) (GF) (H) (NF)

(Soya)

A rich chocolate and orange dessert with citrus vegan cream and a blueberry coulis

Lemon and lime tart, coconut cream and honeycomb (V) (H) (NF)

(Gluten, milk, egg)

A buttery tart filled with lemon and lime curd, coconut-flavored cream and crunchy honeycomb, and freeze-dried mango

Served with Fair Trade coffee or tea and chocolate mints (VG)

(V) = Vegetarian (GF) = Gluten Free (VG) = Vegan (H) = Halal (NF) = Nut Free

(Allergens subject to change)