



## Christmas at Churchill College 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.

Cont.

## Starters

Carrot, coconut and lemongrass soup, coriander oil and carrot fritter (VG) (GF) (H) (NF)

(No allergens)

*Roasted carrot soup flavoured with lemongrass and spices, enriched with coconut milk, served with herb oil and a carrot bhaji*

Smoked Scottish salmon, caper, tarragon and shallot mayo, pickled cucumber and lemon puree

(GF) (H) (NF) (Fish, crustaceans, sulphites)

*Cured salmon seasoned with herbs, tartar sauce, lightly pickled cucumber ribbons, and a lemon gel*

Coronation chicken terrine, curried mayo, pickled carrot and a sultana and sherry gel (GF)

(NF) (Sulphites, celery, mustard)

*Pressed chicken and apricot, spiced vegan mayo, pickled carrot ribbon, a puree of sultana and sherry, and pickled shoots*

## Main courses

Roast turkey breast, honey-glazed pigs in blankets and sage, onion and cranberry pork

stuffing (NF) (Gluten, sulphites)

*Roasted turkey breast, mini sausage wrapped in bacon and glazed with honey, pork stuffing flavoured with dried cranberry, onion and herbs*

ChalkStream trout and a prawn, sweetcorn and chive chowder (GF) (NF)

(Fish, crustaceans, celery, milk, sulphites)

*Baked ChalkStream trout supreme served with a light soup of prawns, sweetcorn, potato and herbs*

Baron Bigod tart, roast fig, aged balsamic and rocket salad (V) (NF)

(Gluten, egg, milk, sulphites)

*A tart of English soft cheese and herbs with a lightly roasted fig, balsamic glaze and rocket salad*

Butternut squash risotto, roast pumpkin, toasted seeds and shoots (VG) (H) (GF) (NF)

(No allergens)

*Italian rice dish with butternut squash puree, roasted pumpkin, toasted seeds and dressed shoots*

All served with roast potatoes and seasonal vegetables (VG) (GF) (H) (NF)

*All the vegetables are vegan, gluten-free and halal*

## Desserts

Chocolate and raspberry torte, raspberry sorbet and coconut cream (VG) (NF) (H)

(Gluten, soya)

*A set vegan chocolate and raspberry dessert with frozen sorbet and vegan cream*

Individual Christmas pudding and spiced rum sauce (V) (NF)

(Gluten, milk, egg)

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

Set vanilla cheesecake, mango, passionfruit and lime salsa (V) (NF) (H)

(Gluten, milk, egg)

*Vanilla cream cheese set on a biscuit base, vanilla custard, and a mango, passionfruit and lime dressing*

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

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

(Allergens subject to change)