Christmas 2020 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.

**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.

**TO BOOK PLEASE GO TO**
[www.chu.cam.ac.uk/conferences/contact](http://www.chu.cam.ac.uk/conferences/contact)
Christmas 2020
Classic Menu

£48.15 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, coconut and cucumber dressing (Vgn)

**Main course**
- Traditional roast turkey with pigs in blankets, cranberry filled fondant, chestnut 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