



Christmas 2019 at Churchill College

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

Deluxe Christmas menu

This year we're offering a fine dining, Deluxe menu option to those in one of two private dining rooms, the Fellows' Dining Room and the Cockcroft Room.

The Deluxe menu includes a glass of Prosecco on arrival, followed by a half bottle of wine from our Christmas selection.

Alternatively, you may choose to enhance your dinner further by choosing our special deluxe wine package which is charged at £57.60 plus vat and includes: A choice of Champagne or a gin and tonic on arrival, followed by a selection of premium wines from our prestige Christmas wine list, to include dessert wine.

The Fellows' Dining Room

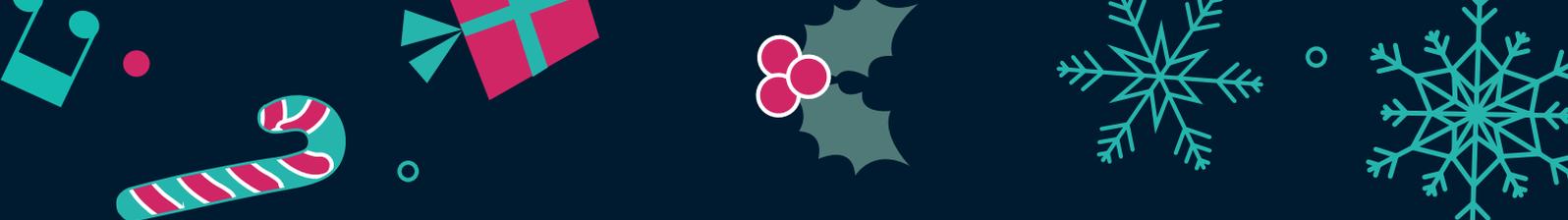
The Fellows' Dining Room is a traditional room with contemporary art decoration and will hold up to 60 guests.

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



Christmas 2019

Deluxe menu



£70.00 plus vat

Includes a glass of Prosecco on arrival, followed by a half bottle of wine from our Christmas selection.

Starter



Local game terrine, cornichons and Dijon dressing
Crispy ham hock, curry, baby cauliflower
Pressed chicken wings, pumpkin velouté, apple and toasted almonds
Crispy onion, mango gel and onion relish

All served with home-made bread

Fish course



Lobster spätzle with avocado ice cream and baby chive
Wild seabass ceviche, lemon shallot dressing, peas
Hand dived scallop and tiger prawn Thermador with goat gruyere
Wild mushroom spätzle with poached egg and baby chive

Main course



Five bird roast with pistachio stuffing, apricot puree and crispy sprouts
Pan fried breast of corn fed chicken, girolle mushrooms, mushroom ketchup, wilted kale and squash coulis
Beef short rib, pickled carrots, crushed peanuts, port glaze and crispy onions
Pumpkin raviolo with chestnuts, roasted pumpkin and sage sauce

Dessert

Mulled winter fruits, cinnamon ice cream and toasted brioche
Homemade Christmas pudding with roasted clementines
Dark chocolate Aero with chocolate crèmeux, milk ice cream, salted caramel orange gel
Mrs Binham blue with port chutney and biscuits

Served with Fair Trade coffee or tea and mince pies

Deluxe menu selections must be pe-ordered 21 days in advance

