



Christmas at Churchill College 2026

£73.50 + 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.

Christmas menu

Starters

Curried parsnip soup, parsnip crisps, curried oil, and coconut (VG) (GF) (H) (NF) (DF)

Mildly spiced velouté with crispy shards and a spiced oil.

Allergens: None

Beetroot smoked salmon, beetroot salad, sour cream, and dill (GF) (H) (NF)

Smoked salmon marinated with beetroot and herbs, citrus beetroot salad and cooling sour cream

Allergens: Fish, Milk, Sulphites

Cont.

Warm goat cheese salad, red chicory, honey, and sesame dressing (V) (H) (GF) (NF)

Grilled goat cheese salad, peppery chicory and salad leaves and a sweet and nutty dressing

Allergens: Milk, Sesame, Sulphites

Pressed chicken, celeriac remoulade, and watercress (NF) (DF)

Chicken terrine, grated celeriac and mayonnaise salad, bitter leaves

Allergens: Gluten, Celery, Mustard, Sulphites

Main courses

Roast turkey breast, pork sage and apple stuffing and honey glazed pigs in blankets (NF) (DF)

Classic roast turkey with all the classic trimmings

Allergens: Gluten, Sulphites

Fish (TBC), smoked garlic puree and a vermouth and champagne sauce (GF) (NF)

Baked fish, smoked garlic and celery root puree and white wine sauce

Allergens: Celery, Fish, Milk, Sulphites

Leek, smoked cheddar and thyme tart, crispy kale, and wholegrain mustard dressing (V) (H) (NF)

Applewood and leek quiche, fried cabbage, and a mustard vinaigrette

Allergens: Gluten, Egg, Mustard, Milk, Sulphites

Miso glazed squash, soba noodles, and a mushroom and ginger dashi (VG) (H) (GF) (NF) (DF)

Roasted and glazed butternut squash, noodles, and veggies in a lightly spiced broth

Allergens: None

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

All the vegetables are vegan, gluten-free and halal

Desserts

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

Sultana and fruit steamed pudding with a creamy rum sauce

Allergens: Gluten, Egg, Milk

Sticky toffee pudding and salted caramel sauce (V) (H) (NF)

The one and only, The classic British dessert

Allergens: Gluten, Egg, Milk

Chocolate and citrus torte, mango sorbet, and mango sauce (VG) (H) (GF) (NF) (DF)

Vegan chocolate dessert with fruity mango ice and a citrus spiked sauce

Allergens: Soya

Vanilla cheesecake and mulled fruit (V) (NF)

Traditional vanilla cheesecake with poached autumn fruits spiced with star anise, cinnamon and cloves

Allergens: Gluten, Egg, Milk

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

Please note: Allergens are subject to change and will be confirmed by September 2026.

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