



Christmas Menu 2023

Christmas Carvery Menu

Available for Lunch and Dinner

£39.50

Includes a festive drinks reception with a glass of Prosecco and canapés on arrival, followed by a 2 course meal with coffee and mince pies to finish.



Please choose 3 main options including at least 1 vegetarian/vegan and 2 dessert options

Hand-Carved Free Range Norfolk Gressingham Bronze Turkey with Trimmings

Roast Topside of Beef, Yorkshire Pudding and Horseradish Sauce

Baked Leg of Pork with a Caramelised Apples

Baked Salmon with Dill Cream

Leek, Mushroom and Quorn Wellington (VG)

Beetroot and Cranberry Nut Loaf with Pomegranate Chive and Goats Cheese Dressing (V)

All served with: Roast Potatoes, Creamed Potatoes, Roast Root Vegetables, Brussel Sprouts and Cauliflower Cheese (all subject to availability)

Homemade Christmas Pudding with Vanilla Custard and Brandy Butter (V)

Chocolate Tart with Poached Cherries, Cherry Gel and Chantilly Cream (V)

Panna Cotta with Mulled Fruits (VG) (GF)

Individual Cheese Plates (V)

Freshly Brewed Coffee served with Mince Pies (VG)

V - Suitable for Vegetarians, VG - Suitable for Vegans, GF - Gluten Friendly (no Gluten containing

Christmas Menu

Available for Lunch and Dinner

£52.50

Includes a festive drinks reception with a glass of Prosecco and canapés on arrival followed by a 3 course meal, including half a bottle of wine per person, with mince pies & coffee to finish.



Leek & Potato Soup with Chive Oil (VG) Smoked Duck with Orange & Carrot

Cured Salmon with Remoulade and Rye Crouton

Hand-Carved Free Range Norfolk Gressingham Bronze Turkey, Newmarket Sausage and Smoked Bacon, Apricot and Thyme Stuffing, Roast Potatoes, Baked Winter Vegetables and Sautéed Sprouts

Pan Fried Seabass Fillet with Roasted Squash, Garlic & Sundried Tomato Salad and a Pesto Dressing (GF) Celeriac and Beetroot Wellington with Lentil and Mushroom served with Dauphinoise Potato, Baked Winter Vegetables and Sautéed Sprouts. (V)

Homemade Christmas Pudding with Vanilla Bean Custard (V)

Irish Chocolate Coffee Torte with Baileys Ice Cream (V)

Spiced Fig Pudding with Caramel Sauce and Vanilla Bean Ice Cream (VG) (GF)

Glazed Lemon Tart with Meringue and Clementine (V)

Freshly Brewed Coffee served with Mince Pies (VG)

V - Suitable for Vegetarians, VG - Suitable for Vegans, GF - Gluten Friendly (no Gluten containing ingredients). All dishes are prepared in a kitchen that uses all 14 of the reportable allergens.

Booking Details

Timings

Lunch: Reception 12:30, Lunch 13:00

Dinner: Reception 19:00, Dinner 19:30

Please note that dinner will be served promptly at the chosen time. The late dinner surcharge will be levied if dinner starts past 20:00 due to the late arrival of the party.

Guest Numbers

Upper Hall — Min 50 guests, Max 100 with a disco/band

Dining Hall — Min 80 guests, Max 200 guests (150 with a disco/band)

Entertainment

You are welcome to bring your own disco or we can arrange a disco for you at an additional cost of £550 (including VAT).

Sustainable Christmas crackers and festive decorations are included.

Bar

The bar is situated on the ground floor next to the Dining Hall and is open until 23:30. The bar is not usually open during the day but can be opened by prior request.

Location & Parking

Fitzwilliam College is located only a mile from the city centre, a mere 10-minute walk away. We offer free parking on site subject to availability, on a first come, first served basis.

Accommodation

Bedrooms are available to book online at a special discounted rate for Christmas parties. Single en-suites are available at £59.50 (inc. VAT) on a B&B basis from 13th to 21st December 2023 (inclusive). Please ask the Events Office for a discount code.

Accessibility

All of our dining rooms are accessible. We also have accessible toilets.

Cloakroom

We will provide coat rails, please note coats are left at the owners risk.

