



Festive Season
2017



St Catharine's College
Cambridge

Christmas Dining

STARTER

Cauliflower velouté, pickled cucumber and truffle oil

Smoked ham hock, chicken liver terrine, piccalilli purée and bitter leaves

Salmon ballotine with herbs, salmon ceviche, cucumber ketchup,
burnt lemon and winter leaves

MAIN COURSE

Roasted breast of turkey, cranberry and orange stuffing, pistachio and apricot pithivier,
roasted potatoes, parmesan crusted baby carrots, sprouts with chestnuts and jus

Stone bass, potato pavé, cauliflower, spinach and Pedro Ximénez

Pumpkin ravioli, roasted pumpkin, pumpkin velouté, pickled red onion, spinach,
toasted seeds and maple foams

DESSERT

Homemade Christmas pudding with Brandy sauce

Mandarin tart with meringue, caramelised orange segments and orange confit

Chocolate, caramel and hazelnut arctic roll

£42.00+VAT pp

Party Nights

£19.95+VAT pp, minimum of 90 guests

VENUE

Exclusive use of the College Bar from 7-11pm

Use of the bar sound system

FOOD & DRINK

Glass of Prosecco or Spiced Berry Sparkler on arrival

Bowl food — 4 per person

Choice of:

Miso-glazed salmon with udon noodles

Lemon cured sea trout, crushed new potatoes, pickled samphire, caper beurre blanc

Pan fried fillet of sea bass, aromatic puy lentils and salsa Verdi

Chicken massaman curry, coconut rice and roasted peanuts

Bangers and mash with wholegrain mustard, port and onion gravy

Cantonese poached chicken with smashed cucumber

Aubergine yakitori skewers with rice and pickled carrot salad (v)

Vegetable tagine, lime and mint yoghurt with pomegranate couscous (v)

Wild mushroom risotto, poached quail egg and truffle oil (v)

Christmas pudding spiced panna cotta

Chocolate pavé with cumin caramel jelly

Mulled wine trifle with cherries, apple and pears

Information

CHRISTMAS DINING

Please select one starter, one main course and one dessert option per guest
(we are happy to provide alternative meals for any special dietary requirements if notified in advance)

All prices include tea, coffee, filtered water, mince pies, festive table decorations and service

Cheese and biscuits—£7.25+VAT per person

Still and Sparkling Water—£1.95+VAT per bottle

Denham Estate Apple Juice—£4.95+VAT per bottle

Still or Sparkling Cordials —£4.50+VAT per jug

Mulled wine or Prosecco on arrival—£3.00 per person

Selection of Bottled Beers— from £3.00 per bottle

House Wine—from £12.50 per bottle

Our College wine list is available on request

PARTY NIGHTS

Midnight bar extension—£150.00+VAT

You are welcome to bring your own band/DJ

CONTACT

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