



St Catharine's College
Cambridge

Festive Season
— 2021 —

Available throughout December only

St Catharine's College | Trumpington Street | Cambridge | CB2 1RL
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Starters

Chicken liver pâté with apple and sultana chutney, toasted brioche, watercress
and mustard dressing

(milk, gluten, egg, mustard, sulphites)

Beetroot cured salmon with compressed beetroot, horseradish
crème fraîche and dill

(fish, milk)

Spiced butternut squash soup, toasted seeds, roasted feta and dill oil (V)

(celery, milk)

Seasonal vegetable salad and toasted quinoa (Ve)

Main Course

Beef sirloin with braised shin, pomme purée, caramelised turnip purée, steamed curly kale,
roasted carrot with rosemary and red wine jus

(milk, sulphites)

Tournedos of Turkey with cranberry and sage stuffing, pommes Anna,
sautéed sprouts and bacon, cauliflower cheese and thyme jus

(milk, sulphites, celery)

Fillet of sea bream with tomato and white bean cassoulet with steamed kale

(fish, celery)

Red onion tarte Tatin with roasted beetroot, steamed green beans,
glazed baby carrots and dried goats cheese (V)

(gluten, milk)

Mustard roasted cauliflower steak with herbed cracked wheat, sautéed sprouts
and cranberries, baby carrots and sauce vierge (Ve)

(mustard, sulphites, gluten)



Dessert

Homemade Christmas pudding, brandy sauce

(gluten, nuts)

Chocolate and orange tart with mascarpone, orange gel,
confit orange and chocolate shard (V)

(milk, egg, gluten, soya)

Passion fruit mousse with mango and lime salad (V)

(milk, egg)

Coffee and mince pies

(gluten, milk, nuts, sulphites)

Party box and crackers

Pricing

3 Course Dinner - £36.00+VAT per person (minimum of 20 persons)

Cheese Course - £8.00+VAT per person

Drinks Package - £10.00 incl VAT per person

(includes a welcome drink, half a bottle of house wine, soft drinks)

We ask that you choose a set menu so that each guest has the same starter, main course and dessert, plus a vegetarian starter and main course if required.

Any guests with particular dietary requirements can be catered for.

A variable service charge will be applied, dependant on final numbers.

We are proud members of the Sustainable Restaurant Association.

