Christmas Menu
2022

Available throughout December only.

We are proud members of the Sustainable Restaurant Association.

St Catharine’s College | Trumpington Street | Cambridge | CB2 1RL
conference@caths.cam.ac.uk | 01223 336433 | www.caths.cam.ac.uk/conferences
Main Course

Roast Turkey with all the trimmings
Grilled sirloin steak with butter roasted fondant potato, seasonal vegetables and peppercorn sauce
Baked sea bass fillet with a pepper, white bean and basil stew
Salt baked celeriac, onion purée, baked vegetables ‘en papillote’ and lentils dressed in sherry vinegar
Baked mushroom and truffle arancini with pea purée, steamed leeks and braised carrots

Starters

Curried parsnip soup with a root vegetable bhaji and onion oil
Chicken, leek and bacon terrine with baby leaf salad and spiced winter chutney
Pigeon ‘Kiev’ with a salad of celery, carrot and spring onion in a sour cream and blue cheese dressing
Smoked haddock, pea and parmesan fish cake with poached egg, hollandaise and wilted spinach
Gnocchi gratin with beetroot, goat’s cheese, red onion and toasted seeds
Dessert

Christmas pudding with brandy sauce
Apple and mincemeat tart with vanilla ice cream
Chocolate mousse with cumin caramel and mascarpone
Vanilla panna cotta with blackberry compote

Included as standard:

Coffee and mince pies
(gluten, milk, sulphites)
Party box and crackers

Pricing

3 Course Dinner - £47.00+VAT per person (minimum of 20 persons)
Cheese Course - £8.80+VAT per person
Drinks Package - £15.00 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.