

Fitzwilliam Christmas Menu 2017

Celebrate your exclusive Christmas party with Fitzwilliam College.

Fitzwilliam College encapsulates the “best of the old and the new” with a mix of modern and classic architecture surrounding exquisite gardens it provides a perfect setting for a Christmas party.

We can cater for 10 - 240 guests.

Start your celebrations with a reception enjoying a complimentary glass of Prosecco or non-alcoholic cocktail and then enjoy a carvery or seated lunch or dinner in our Dining Hall or Upper Hall.

A disco is included for dinner bookings, held in your dining room. Please note minimum guest numbers do apply.

All menus also include Festive Napkins, Balloons and Christmas Crackers.

Please note we do ask all dishes are pre-ordered in advance.

We understand the importance of providing nutritional and allergen information so please scan the code or click on the dish for further information regarding all of our dishes.



Canapé Menu

4 @ £5.88 / 5 @ £7.29 / 6 @ £8.67

Additional choices may be added to your selection @ £1.08

Smoked Salmon with Horseradish Cream on a Chive Scone

Pea & Ham Soup Shot (or Plain Pea (V))

Tartlet of Red Onion Jam with Artichoke and Melting Brie (V)

Goat's Cheese Mousse with Beetroot Jelly (V)

Mini Duck Spring Rolls





Carvery Menu

2 Course Lunch £28.50

2 Course Dinner

Mon-Thurs £28.50, Fri-Sat £30.50

3 Course Dinner

Mon-Thurs £30.50, Fri-Sat £32.50

Starters

Winter Vegetable Soup with Lemon Oil and Crème Fraiche
Cinnamon Glazed Pork Belly with Spiced Squash Purée and Pancetta Crumb
Twice-Baked Smoked Stilton Soufflé with Rocket Salad and Cranberry Dressing

Main Courses

Please choose 2 meat options and 1 vegetarian

Roast Turkey Breast with Trimmings
Roast Topside of Beef, Yorkshire Pudding and Horseradish Sauce
Roast Pork with Apple Sauce
Honey-Glazed Gammon
Vegetable Wellington (V)
Roast Squash and Artichoke Tart (V)
Baked Polenta with Bean and Vegetable Ragout (V)
Open Lasagne of Wild Mushrooms, Lentils and Quorn

All dishes served with

Roast Potatoes, Creamed Potatoes, Roast Root Vegetables, Brussel sprouts,
Slow Cooked Red Cabbage

Desserts

Please choose 2 options

Traditional Christmas Pudding with Vanilla Bean Custard
Sticky Toffee Pudding with a Fudge Sauce
Deep Filled Chocolate Tart with Mascarpone Cream and Caramelised Baby Pear
Diced and Roasted Pineapple with Mango and Cinnamon,
Star Anise and Chilli served with Crème Fraiche

Coffee and Mince Pies

Please note prices are subject to vat

Served 3 Course Dinner

Sunday - Thursday £35.50

Friday - Saturday £39.95

Winter Vegetable Soup with Lemon Oil and Crème Fraiche

Cinnamon-Glazed Pork Belly with Spiced Squash Purée and Pancetta Crumb

Twice-Baked Smoked Stilton Soufflé with Rocket Salad and Cranberry Dressing

Roast Turkey Breast and Leg, Newmarket Sausage wrapped in Bacon served with Redcurrant and Thyme Stuffing, Roast Potatoes, Baked Root Vegetables and Brussel Sprouts

Baked Fillet of Salmon with Crushed New Potatoes served with Root Vegetable Dauphinoise and Green Beans in a Leek and Chervil Cream

8oz Rib Eye Steak (served medium) with Charred Shallot served with Spinach, Roast Carrots, Puréed Potato and Mushroom Cream

Filled Filo Basket of Mushroom, Baby Leeks, Puy Lentils and Spinach topped with a Poached Egg

Traditional Homemade Christmas Pudding with a Brandy Butter Sauce

Deep-Filled Chocolate Tart with Coffee Ice Cream and Caramelised Baby Pear

Diced and Roasted Pineapple with Mango and Cinnamon, Star Anise and Chilli served with Elderflower Sorbet

Coffee and Mince Pies

Cheese Board
served with a glass of College Port
Supplement of £6.00pp

Please note prices are subject to vat





Wine List

Fitzwilliam Label Cabernet Sauvignon

£13.04

This fruity red wine is produced from Cabernet Sauvignon grapes grown in Chile's Central Valley. It is a medium-bodied unoaked wine and has an aroma of ripe blackcurrants with generous fruit and soft tannins on the palate.

Fitzwilliam Label White Luberon

£14.75

Our house white is from Luberon. The vines from this appellation are planted on the clay and gravel soils of the Luberon hills. The wine shows a nose of fruit and white flowers. The mouth is soft on notes of hazelnuts and peaches.

Sparkling Wine & Champagne

Fitzwilliam Champagne

£31.42

Assembled from the pinot noir, pinot chardonnay and pinot meunier cepages by a family grower who has achieved recognition for high quality champagnes. Very well balanced.

Fitzwilliam Cava

£18.29

This extra Brut cava is produced by dedicated, professional growers whose vineyard is located in 'Vilafranca del Penedes', the premier region in Spain for the production of sparkling wine, not far from Barcelona. It is pale yellow in colour with a fine delicate bouquet.

Prosecco Sant'Orsola Brut, Veneto, Italy

£20.79

Grapes: Prosecco A crisp, light and extremely refreshing aperitif from Northern Italy

Pinot Grigio Rosé, Villa Garducci, Veneto, Italy

£13.04

Light salmon pink in colour, with a lovely blend of raspberry and stone fruit flavours





White Wine

- Sancerre, Domaine Jean & Michel Naudet, Loire Valley, France £25.50
Crisp, fruity and with a lovely mineral finish. Made by a small, but multi award winning grower.
- Apaltagua Gran Verano Sauvignon Blanc, Central Valley, Chile £13.50
Fresh and fruity sauvignon blanc, with flavours of citrus fruits and green apple.
- Chateau Pontac, Loupiac, Bordeaux, France £20.00
The most full flavoured and deep coloured of the 3 dessert wines, with orange marmalade flavours

Red Wine

- Apaltagua Reserva Pinot Noir, Curico Valley, Chile £13.50
Silky and smooth Pinot Noir from a multi award winning winery, with delicate red fruit flavours.
- Fleurie, Domaine Bouroniere, Beaujolais, France £20.00
Light, juicy and packed with red fruit flavours of strawberry and cherry - classic Beaujolais.
- Apaltagua Gran Verano Merlot, Central Valley, Chile £13.50
Smooth and juicy merlot flavours, with excellent structure and length on the palate.
- Rioja Crianza, Mendiarte, Rioja Alta, Spain £19.13
A classic Crianza, with soft and earthy flavours of red and black fruits.

Please note prices are subject to vat



Minimum Numbers

The minimum numbers are 80 guests for the Upper Hall and 120 guests for the Hall.

Room Capacities

The Dining Hall can accommodate 240 or 150 plus a disco and dancing.

Upper Hall can accommodate 110 plus a disco and dancing.

Please note we reserve the right to choose which location the party will be held in.

Timings

Lunches: Reception at 12:00 with lunch served at 12:30

Dinner: Reception at 19.00 with dinner served at 19:30

Should you require dinner served after 20:00 there is be a surcharge of £2.50pp

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 even if it was booked to start before 20:00.

We are happy to serve individual guests that arrive late but they will be served the course being eaten at the time.

Cloakroom

We will provide coat rails and coats may be left at the owners' risk.

Bar

The bar is open to guests until 23.00 and is located on the ground floor adjacent to the Dining Hall. A bar extension can be arranged until 00.00 at a cost of £39.75.

Entertainment

As disco is included for dinner bookings which meet our minimum guest numbers. If you require further entertainment our friendly events team will be happy to help source this for you.

Parking

We have plenty of Free Parking on site on a first come first served basis. We are happy to reserve spaces for guests with Blue Badges.

Wheelchair Access

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

Please note all prices are subject to vat

