



FITZWILLIAM COLLEGE  
UNIVERSITY OF CAMBRIDGE

## Christmas 2017

Celebrate your exclusive Christmas party with Fitzwilliam College.

We can cater for up to 240 guests

*Scan the code or click on the dish to see the nutritional and allergen information.*



### Canapé selection

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](#)





**2 Course Carvery Lunch - £28.50**

**2 Course Carvery Dinner - Mon. – Thurs. £28.50**

**3 Course Carvery Dinner - Mon. – Thurs. £30.50**

**2 Course Carvery Dinner - Fri. & Sat. £30.50**

**3 Course Carvery Dinner - Fri. & Sat. £32.50**

Start your party with a reception enjoying a glass of Prosecco (non-alcoholic option also available) and then enjoy either a 2 course lunch or a 3 course dinner in our Main Dining Hall or our recently refurbished Upper Hall. All parties include Festive Napkins, Balloons, Christmas Crackers and Novelty Party Boxes.

**Lunch: Reception 12:00 lunch 12:30**  
**Dinner: Reception 19:00 dinner 19:30**

**Starter:**

**Guests may choose on the night**

[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: (Pre-order)**

**Choose two meat options and one 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.

**Served with:**

Roast Potatoes

Creamed Potatoes

Roast Root Vegetables

Brussel sprouts

Slow Cooked Red Cabbage

**Choose two dessert options (Pre-order)**

Traditional Christmas Pudding with Vanilla Bean Custard

Sticky Toffee Pudding with a Fudge Sauce

Deep Filled Chocolate Tart with Mascarpone Cream and Caramelized Baby Pear

Diced and Roasted Pineapple with Mango and Cinnamon, Star Anise and Chilli

served with Crème Fraiche

**Coffee and Mince Pies**







**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

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Roast Turkey Breast and Leg and 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, Green Beans  
in a Leek and Chervil Cream

8oz Rib Eye Steak (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  
all topped with a Poached Egg

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Traditional Homemade Christmas Pudding with a Brandy Butter Sauce

Deep Filled Chocolate Tart with Coffee Ice Cream and Caramelized Baby Pear

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

Coffee and **Mince Pies**



## 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 un oaked 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*







**Minimum Numbers** – The minimum numbers are 80 guests for the Upper Hall and 120 guests for the Hall.

*We reserve the right to choose which location the party will be held in*

Should you require dinner after **20:00** there will be a surcharge of **£2.50**

**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.**

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

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

**Disco** – Included

**Bar** – The bar is situated on the ground floor next to the main hall and is open until **23:00**. A late bar can be arranged until **00:00** at a cost of **£39.75**.

**Capacity** – The Hall can accommodate **240** or **150** plus a disco and dancing. The Upper Hall can accommodate **110** plus a disco and dancing.

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

**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.

All prices are subject to v.a.t. at the prevailing rate.

