



CHRIST'S COLLEGE

UNIVERSITY OF CAMBRIDGE

Private Dining Menus 2025-26

These menus have been specifically designed so they can be prepared and serviced to the highest standard in either our College Hall, Old Combination Room or the Portrait Room.

Please choose the same starter, main and dessert for all your guests along with an accompanying vegetarian/vegan option.

Starters

Truffled Leek & Potato Soup, Rye Bread Croutes, Chive Oil, Burnt Onion Powder
(milk, gluten, celery)
vegan version available

Carrot & Anise Velouté, Coriander Oil, Puffed Wild Rice
(milk, celery)
vegan version available

Minted Pea Soup, Coconut Cream, Mint Oil, Pea Shoots
(celery)

Courgette, Pea & Tomato Risotto, Feta, Basil
(milk, celery, sulphites)
vegan version available

Butternut Squash & Sage Risotto, Aged Parmesan Cracker, Roast Garlic Oil
(milk, sulphites, gluten)
vegan version available

Chicken & Smoked Ham Hock Terrine, Parsley Puree, Puffed Pork, Tomato Chutney
(mustard, sulphites)

Warm Chorizo & Goats' Cheese Tart, Rocket, Balsamic Reduction
(gluten, egg, milk, sulphites)

Seaweed Cured Salmon, Citrus Emulsion, Puffed Potato, Micro Herb Salad
(fish, egg, mustard, sulphites, gluten)

Salt Cod & Crab Cake, Red Pepper & Saffron Sauce
(fish, crustacean, gluten, egg, sulphites, milk)

Mains

All mains come with vegetables on the side

Slow Cooked Pork Belly, Date & Apple Puree, Pistachio Crumb, Smoked Pomme Puree
(milk, nuts, celery, sulphites)

Corn-Fed Chicken Breast, Wild Mushroom Fricassee, Sauteed Gnocchi, Truffle Oil
(milk, gluten)

Roast Gressingham Duck Breast, Roasted Parsnips, Vanilla & Lime Potatoes

Supplement charges per person apply

(celery, sulphites, milk)

Roasted Rump of Lamb, Fondant Potato, Minted Peas, Tomato & Olive Jus

Supplement charges per person apply

(celery, sulphites, milk)

Baked Cod, Cauliflower Puree, Lemon & Herb Potatoes, Hazelnut & Truffle Pesto
(fish, nut, milk)

Roasted Salmon Fillet, Hot Smoked Salmon & Horseradish Risotto, Lemon & Dill Dressing
(sulphites, milk, fish, celery, egg, mustard)

Spiced Aubergine Pastilla, Aubergine Pickle, Labneh, Lemon & Pistachios, Micro Herb Salad

(gluten, milk, mustard, nuts)
vegan version available

Mushroom Wellington, Truffle & Parmesan Pomme Puree, Roast Celeriac Jus
(gluten, milk, egg, sulphites, celery, mustard)
vegan version available

Gnocchi Gratin with Heritage Tomatoes, Balsamic, Baron Bigod, Parmesan, Red Basil
(milk, sulphites, gluten)



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Roasts

If you are picking the option of a roast then a minimum number of 10 people need to be catered for
All roasts come with Yorkshire puddings, roast potatoes and mixed vegetables

(milk, egg, gluten)

Roast Sirloin of Beef, Red Wine Gravy

Supplement charges per person apply

(sulphites, celery)

Fennel Roasted Pork Loin, Apple & Cider Sauce

(sulphites)

Herb Roasted Chicken, Sage & Onion Stuffing

(milk, gluten, sulphites)

Desserts

Sticky Toffee Pudding, Salted Caramel Sauce, Vanilla Ice Cream

(egg, milk, gluten)

Chocolate Truffle Torte, Passion Fruit Choux

(milk, soya, gluten, egg)

Vanilla Cheesecake, Apple Compote, Apple Caramel

(milk, gluten, egg)

not suitable for vegetarians

Apple Tart Tatin, Caramelized Chocolate Sauce, Vanilla Ice Cream

(milk, soya, gluten)

Fruit Plate & Sorbet

vegan

Tea, Coffee, Herbal Infusions & College Mints

Additional Extras

Three cheese plate with chutney, grapes & crackers

(gluten-milk-sulphites)

Place cards, table plan & menu cards

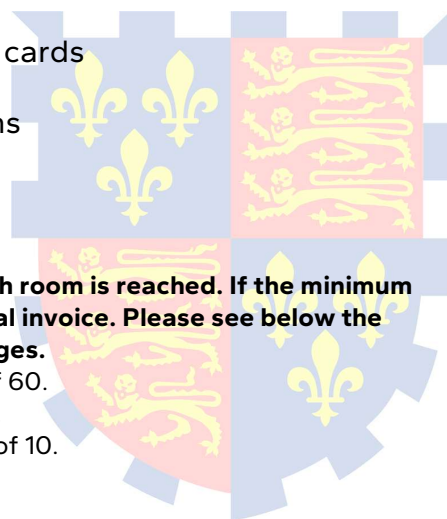
Linen table cloths & napkins

There are no room hire fees providing a minimum number in each room is reached. If the minimum number is not reached then a charge will be placed on the final invoice. Please see below the minimum numbers and room charges.

College Hall – minimum number of 60.

OCR – minimum number of 20.

Portrait Room – minimum number of 10.





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Additional Information

Dinners taking place in the **OCR** can only commence from 7:30pm onwards.

Drinks receptions can start earlier.

Dinners taking place in the **Portrait Room** can start from 6:30pm.

Where possible, if 2 events are taking place on the same day in different dining rooms, we ask that the timings are staggered. Preference will be given to the event who has booked first.

Any dinners requesting for dinner to be served at 8:00pm or later will be charged an additional 10% of the final food total.

Speeches & Toasts

In the Hall a microphone is available at no extra charge. The OCR and Portrait Room are small enough that amplification shouldn't be required.

All speeches and toast should be made at the end of the meal – once the coffee and port have been served, unless special arrangements have been made with the Conference Team in advance.

