



CHRIST'S COLLEGE
UNIVERSITY OF CAMBRIDGE

CHRISTMAS AT CHRIST'S COLLEGE 2026

DELICIOUS OFFERINGS FOR A CHRISTMAS CELEBRATION



CHRISTMAS AT CHRIST'S 2026

Christmas Lunch Package Price - £79.50 per person inc VAT & Service.

Includes a 3-course lunch finished off with Coffee and Mince Pies.
Festive Cocktail on arrival and 1 glass of house wine served with the meal.
Christmas themed decorations and crackers on the tables.
Linen tablecloths and napkins.
Placecards and tableplan.

Christmas Dinner Package Price - £87.20 per person inc VAT & Service.

Includes a 3-course dinner finished off with Coffee and Mince Pies.
A glass of Prosecco or Festive Cocktail on arrival and half a bottle of house wine per person.
Christmas themed decorations and crackers on the tables.
Linen tablecloths and napkins.
Placecards and tableplan.

Prefer a more flexible option? We can also offer:

Christmas Lunch or Dinner only - £64.60 per person inc VAT & Service.

Includes a 3-course meal with Christmas themed decorations and crackers.
Linen tablecloths and napkins.
Placecards and tableplan.



BOOKING YOUR MEAL

Each of the Christmas menu packages consists of the following options:

- Two Starters
- Three Main courses
- Three Dessert options.

Please let us know your selection and this will help us provide you and your guests with a high-quality dining experience.

Please note that one option of each course should be a vegetarian/vegan option.

We will need a full pre-order of your guests' choices no later than **14 days before the event date.**

All bookings must be confirmed by completing & returning the Private Dining booking form to the Conference Office (by mail or email), along with a non-refundable £10.00 deposit per person.



STARTERS

Beef Bresaola, Celeriac Remoulade,
Truffle Oil, Parmesan
(Celery, Egg, Mustard, Sulphites, Milk)

Slow Cooked Pork Terrine, Apple & Pear Chutney,
Pickled Cauliflower, Puffed Pork
(Sulphites, Celery)

Spiced Parsnip Soup, Pickled Apple,
Curry Oil **(v)** can be made vegan
(Celery, Milk, Mustard, Sulphites)

Leek & Saffron Veloute, Truffled Mushrooms,
Tarragon Oil (v) can be made vegan
(Celery, Milk, Sulphites)

Salt Baked Celeriac Salad, Apple, Dates,
Hazelnut Crumb **(vg)**
(Celery, Nut)

Endive Salad, Pear, Walnut, Stilton **(v)**
(Sulphites, Mustard, Milk, Nut)

MAIN COURSE

Rolled Turkey, Sage, Onion & Chestnut Stuffing,
Pistachio & Cranberry Crumble,
Roast Potatoes, Chipolata
(Nut, Sulphites, Milk, Celery, Gluten)

Roast Gressingham Duck Breast, Potato Gratin,
Wilted Spinach, Redcurrant Jus
(Milk, Celery, Sulphites)

Cod, Crispy Potatoes, Puy Lentils,
Mustard & Caper Vinaigrette
(Fish, Mustard, Sulphites)

Baked Sea Bream, Confit Lemon, Sautéed Gnocchi,
Wild Mushroom Sauce
(Fish, Gluten, Milk)

Hazelnut & Celeriac Roast, Roast Potatoes,
Tahini & Thyme Roasted Roots, Vegetarian Gravy
(vg) (Celery, Sesame, Nuts, Mustard, Sulphites)

Ras el Hanout Beetroot & Squash Wellington,
Braised Red Cabbage **(vg)** can be made vegan
(Egg, Gluten, Milk, Sulphites)

DESSERTS

Christmas Pudding, Brandy Anglaise,
Fruit Compote

(Gluten, Nut, Sulphites, Milk)

Lemon & Passion Fruit Meringue Roulade,
Raspberry Sorbet

(Egg, Milk)

Sticky Toffee Pudding, Stem Ginger,
Toffee Sauce, Caramel Ice Cream

(Gluten, Milk, Egg, Sulphites)

Warm Apple, Pear & Cranberry Compote,
Cinnamon Crumble, Pistachio Ice Cream

(Nut, Egg, Milk, Gluten)

Pineapple Salad, Lime Syrup,
Pink Peppercorns, Coconut Sorbet

Coffee, Tea, Herbal Infusion, Mince Pies & College Mints

Additional Extras

Three Cheese Plate with Chutney, Grapes and Crackers

(Gluten, Milk, Sulphites)

£8.95 per person

Speeches & Toasts

In the Hall a microphone is available to use at no extra charge.

All speeches and toasts 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.



Terms & Conditions

Further information and quotations can be discussed with the Conference & Events Team
(01223) 334936 / 334960 or email **conference@christs.cam.ac.uk**

Prices include VAT at the current rate and allow for dinners to start before 8.00pm.
For any dinners starting after 8.00pm a 10% surcharge will apply.

A 7.5% service charge is included in the cost of menus.

Each dining room has a minimum number each booking must reach.

These are as follows:

Portrait Room	OCR	Hall
Minimum - 10 Guests	Minimum – 20 guests	Minimum – 60 guests
Maximum - 24 Guests	Maximum – 36 guests	Maximum – 110 guest (130 if using the Gallery)

If bookings fall under the minimum numbers, there will be room hire applied.

There is the option to pay the room hire fee or be charged for the minimum numbers stated above.

Final numbers must be confirmed in writing at least two weeks prior to the event. Accounts will be based upon the final number or the attendance figure, whichever is the greater. The remainder of the account should be settled within three weeks of the invoice, which will be sent in the days following your function. Invoices will be sent electronically when possible.

Guests are expected to use College wine on any function, they are not permitted to bring their own. We reserve the right to change the price and grower of wines when necessary.

The College accepts bookings on the understanding that if it cannot meet its obligations because of circumstances beyond its control, the College will not be held liable for loss suffered either by the body making the booking or by a third party.

Cancelled bookings will incur charges based on the amount of notice given as follows.
Menu value is for the food element only.

Greater than 4 weeks - Deposit lost but no charges.

2 to 4 weeks - Deposit lost plus 25% of menu value.

2 working days to 2 weeks - Deposit lost plus 50% of menu value.

Less than 2 working days - Deposit lost plus 100% of menu value.