

Christmas 2024

THE FESTIVE EXPERIENCE - £77.00 + vat

- A welcome drink per person (to include Prosecco, Mulled Wine or Soft Drinks)
- 3 Course Christmas Meal plus Tea & Coffee
- Sorbet
- ½ Bottle of House Wine per person
- Mince Pies served with Brandy Butter and Cream
- Placement cards
- Christmas crackers
- DJ and background music

THE DOME EXPERIENCE - £55.00 + vat

- 3 Course Christmas Meal plus Tea & Coffee
- Mince Pies served with Brand Butter and Cream
- Placement cards
- Christmas crackers
- Background music

Menu Choices

Please select 3 options including a vegetarian choice for Starter and Main courses and 2 options for Dessert for your whole group to choose from.

Guest Numbers

Dome: Min 100, Max 280 (200 with a Disco)

Fellows Dining Room: Min 30, Max 60 (60 with Disco)

Bar

Available on request.

Timings

Lunch: Reception 12.30, Lunch 13.00

Dinner: Reception 19.00, Dinner 19.30

Entertainment available to book – please speak to our Events team for pricing.

Disco

Casino

Photo Booth

Please contact our Events Team if you would like us to source any additional entertainment for your event.

We cater for most dietary requirements and ask that we are advised at least two weeks before your event. There may be a surcharge. Food is prepared in an environment where nuts are present

Prices are exclusive of VAT unless otherwise stated.

November 22

Christmas 2024

Roast Pepper and Tomato Soup (VG)

Pickled Heritage Beetroot, Cambridge Blue Cheese, Sourdough and Mustard Dressing (V)

Chicken Liver Parfait, Red Onion Jam and Toasted Brioche

Crayfish and Prawn Cocktail, Gem Lettuce and Cocktail Sauce

Smoked Duck Breast, Poached Pear and Endive Salad

Blood Orange Sorbet

Included in The Festive Experience, £4.00 supplement for The Dome Experience

Cauliflower and Red Onion Cake, Lentil Gravy (VG)

Sweet Potato, and Feta Pithivier, Wild Mushroom Sauce (V)

Salmon and Smoked Haddock Fishcake, Curried Mussel Sauce and Wilted Greens

Roast Turkey, Pig in Blanket, Sage and Onion Stuffing, Gravy

Slow-Cooked Beef Blade, Yorkshire Pudding, Shallot Jus

Vegan Dark Chocolate Delice, Raspberries and Plant Based Cream (VG)

Christmas Pudding, Brandy Sauce (VG)

Pavlova, Chantilly Cream, Fresh Berries

Lemon Tart, Honey Marshmallow, Raspberry Coulis (GF)

Sticky Toffee Pudding, Toffee Sauce

Cheese Course - £12.50 supplement

VG – Vegan

V – Vegetarian

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November 22