

The University Centre

Christmas

— 2015 —



UNIVERSITY OF
CAMBRIDGE

Christmas at the University Centre

If you're planning this year's Christmas festivities, we can provide flexible catering packages at the University Centre.

How to book

If you know what you would like to order, please complete and return the attached booking form. However if you wish to discuss your event in more detail please contact the conference office by telephone (3)37752 or by email conferences@admin.cam.ac.uk.

Payment

To secure your booking, full payment for your Christmas meal must be made by Friday 27th November 2015. In the event of cancellation this full payment is non-refundable.

All our prices include VAT.

We accept cash, credit, debit cards or cheques, which should be made payable to University of Cambridge and returned to:

University Centre
Granta Place
Mill Lane
Cambridge
CB2 1RU

Tel: 01223 337766/52
Fax: 01223 337745
www.unicen.cam.ac.uk

Festive Lunch

The festive menu is served from Tuesday 1 December until Friday 18 December (excluding Sundays) in the Riverside Restaurant and the Hicks Room from 12.30pm last orders 2pm.

Roast Celeriac Soup with crème fraiche and sage oil (v)

Pressed Suffolk Ham Hock Terrine, spiced apple compote served with granary toast

Smoked Haddock Croquette, horseradish cream and mixed leaves

Traditional Roast Local Turkey with stuffing, chipolatas, roast potatoes, brussels sprouts, honey roasted parsnips, cranberry gravy

Fillet of Hake served with crispy potato, green beans and celeriac puree

Baby Beetroot and red onion tarte tatin with goat's cheese salad (v)

Christmas Pudding with brandy sauce

Dark Chocolate Delice, clementine sorbet

Selection of 3 Local Cheeses, fruit chutney, biscuits, celery sticks

Tea/Coffee and Mince Pie £2.50

1st December – 11th December £16.95 per person

14th December – 19th December £19.95 per person

Please talk to us regarding suitable alternatives for specific dietary requirements

Riverside Restaurant Dinner

Menu available 1 -19 December (closed Sundays)

Roasted Parsnip Soup with parsnip crisps

Leek and Suffolk Gold Potato Cake, poached free range hens egg,
sautéed leeks, hollandaise sauce (v)

Sliced Cured Ham, roasted figs, rocket

Dill and Horseradish Cured Salmon, pickled vegetables, lemon puree

Roasted Pheasant with garlic roast potatoes, green beans, celeriac purée,
baby onions and pancetta

Wild Mushroom Pithivier, with green salad (v)

Daube of Beef, grain mustard creamed potato, curly kale, thyme and red
wine sauce

Salmon en Croute with a champagne sauce, spinach and sautéed potatoes

Selection of Local Cheese, fruit chutney, biscuits, celery sticks

Gingerbread and Lemon Custard

Calvados Apples and Frangipane with butterscotch sauce

Christmas Pudding with brandy sauce and rum butter

2 course dinner @ £24.95 per person

3 course dinner @ £29.95 per person

Tea/Coffee and Mince Pie @ £2.50

To book call the Riverside Restaurant on 01223 337759

Please talk to us regarding suitable alternatives for specific dietary requirements

Wine list

Sparkling

Da Luca Prosecco, Italy.

Pear and peach fruit, yet soft and generous palate

£19.50

Duval-Leroy Brut, France.

A fine mousse with soft richly baked biscuit flavours and hints of slight roasted nuts

£49.00

White

Da Luca Pinot Grigio, Terre Siciliane.

Aromas of white flowers, pink grapefruit and Cox's apple

£15.95

Dashwood Sauvignon Blanc, Marlborough New Zealand

Brimming with Zesty grapefruit, lime, pear and passion with a grassy herbaceousness

£22.00

Luis Felipe Edwards Gran Reserva Chardonnay, Leyda Valley, Chile.

Toasty pineapple with peach and lemon: shades of Burgundy

£19.50

Red

Da Luca Primitivo, Puglia, Italy.

Dark liquorice nose, with black cherry and cinnamon hints: a dark brooding character

£15.95

Luis Felipe Edwards Gran Reserva Merlot, Colchagua Valley Chile.

Balance of cherry and plums overlaid with gentle vanilla oak, smooth long and lingering finish

£19.50

Starve Dog Lane Shiraz, South Australia

Plum and blackberry on the nose, showing hints of dark chocolate, spice and vanilla

£21.50

Informal After Work Christmas Gatherings

£15.00 per person

We are offering an informal Christmas option in the Hicks Room, moving to the Granta Lounge after 7pm, with most guests standing rather than seated at a formal table

Minimum numbers 25

Enjoy finger food and a glass of prosecco
Please choose 6 items from the list below:

Thai Fish Cakes with chilli sauce

Scotch Eggs

Lamb Kofta with mint and yogurt dressing

Mini Cheese and Tomato Toasties (v)

Mini Fish and Chips in cones

Bean Burger with tomato relish (v)

Homemade Sausage Rolls

Chocolate Yule Log (v)

Mini Lemon Curd Tarts (v)

Mince Pies with cream (v)

Cranberry Muffins (v)

**Please call the Conference Office on 01223 337752
or email: conferences@admin.cam.ac.uk**

Christmas Lunch in the Main Dining Hall

Member's luncheon Sunday 13th December 2015

The Main Dining Hall serves lunch between 12.15pm – 2pm

Glass of Wine or Juice

Roasted parsnip soup

Parma ham and figs

Prawn cocktail

Roast Turkey with stuffing chipolatas, roast potatoes, swede puree and parsnips

Vegetable Wellington, with potatoes, swede and parsnips

Christmas Pudding with brandy sauce

Lemon Cheesecake

Pear Compote with cream

Adults: £12.00

Children aged 3-10: £6.00

Under 3 years: Free

No need to book, just turn up on the day.

Main Dining Hall

From Tuesday 1st December 2015 until Sunday 20th December 2015 **Every lunchtime only 12:15pm -2pm**

Roast Local Turkey with stuffing, chipolatas, roast potatoes, brussels sprout with chestnuts and honey glazed parsnips **£7.50**

Festive Lunch Booking Form

Booking date:	<input type="text"/>	Booking time:	<input type="text"/>
Number in party:	<input type="text"/>		
First name:	<input type="text"/>		
Surname:	<input type="text"/>		
Department:	<input type="text"/>		
Invoicing address:	<input type="text"/>		
Contact telephone number:	<input type="text"/>		
Email address:	<input type="text"/>		

Wine Booking Form

Quantity

Sparkling

Da Luca Prosecco, Italy.	<input type="text"/>
Duval-Leroy Brut, France	<input type="text"/>

White

Da Luca Pinot Grigio, Terre Siciliane.	<input type="text"/>
Dashwood Sauvignon Blanc, Marlborough New Zealand	<input type="text"/>
Luis Felipe Edwards Gran Reserva Chardonnay, Leyda Valley, Chile	<input type="text"/>

Red

Da Luca Primitivo, Puglia, Italy.	<input type="text"/>
Luis Felipe Edwards Gran Reserva Merlot, Colchagua Valley Chile.	<input type="text"/>
Starve Dog Lane Shiraz, South Australia	<input type="text"/>

NB: To book a Riverside Restaurant Dinner, please contact the restaurant
directly on: 01223 337759

No need to book the Member Luncheon



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