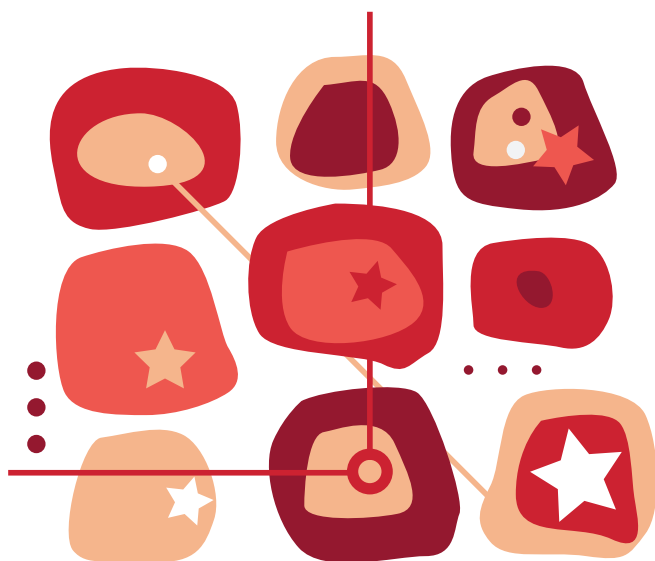


University Catering Service

Christmas

2016



Festive Hot Buffet Menu

(minimum order: 20 people)

£15.95 per person

Mains (Please choose one meat option)

Chicken breast stuffed with Brie and cranberry wrapped in pancetta served with a red wine jus

Stuffed turkey breast with cranberries, herbs and hazelnut's

Slow cooked Pork with roasted roots and apricots

Braised Pork with apples, cider and rosemary

Sticky maple glazed ham with baked apple sauce

Beef Bougignon, Braised Beef with root vegetables and Guinness

Vegetarian (Please choose one vegetarian option)

Triple cheese and aubergine lasagne

Leek, goats cheese, walnut and lemon Tart

Parsnip, Cranberry and Chestnut loaf

Chestnut Mushroom Stroganoff with wild rice

Fig and Blue Cheese tart with fig and olive chutney

Potatoes (Please choose one potato option)

Roasted

Noisette

Dauphinoise

Crispy layered with thyme

Boulangere

Sautéed

Paprika spiced parmentier

Vegetables (Please choose two vegetable options)

Braised red cabbage with sultanas

Honey glazed carrots and parsnips

Roasted Root Vegetables

Cauliflower cheese

Brussel sprouts with pancetta and chestnuts

Petis poi

Desserts (Please choose two desserts)

Traditional Christmas pudding served with brandy sauce

Chocolate chestnut roulade

Mincemeat, apple and cranberry tart

Festive sherry trifle

Lemon Pannacotta with cinnamon shortbread

Chestnut chocolate pots

Chocolate tart with contreau cream

Warmed Spiced fruits

Tea & coffee

Extras

Additional main course option	£9.95 per person
Additional side	£1.75 per person
Additional dessert option	£3.25 per person
Cheese & biscuits	£5.00 per person
Mince pie	£1.25 per person
Petit fours (3)	£1.95 per person

*Please talk to us regarding suitable alternatives for specific dietary requirements.
We are committed to buying and using fresh, seasonal produce so that we have
prime British produce when it is at its best*

Christmas Carvery

(Minimum order 30 people)

£17.95 per person

Roast Norfolk turkey served with cranberry stuffing,

Roast loin of Pork with crackling

Roast Sirloin Beef

Vegetarian Roast served with roasted tomatoes and gravy

All served with

Yorkshire pudding

Pancetta wrapped chipolata

Herbed infused gravy

Sides

Goose fat Roasted potatoes

Parsnips

Honey glazed carrots

Brussel sprouts with pancetta and chestnuts

Braised red cabbage with sultanas

Dessert

Traditional Christmas pudding with brandy sauce

Chocolate chestnut roulade

Warmed spiced fruits with Chantilly cream

Tea or Coffee

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Working lunch

(Minimum order 5 people)

Comet

Freshly made festive sandwiches
Kettle Chips
Satsumas, Apples and bananas
£4.50 per person

Blitzen

Freshly made festive sandwich
Mini rolls
Mince pies and mini chocolate yule logs
Satsumas, apples and bananas
£5.50 per person

Finger buffet items

Please choose from the section below

Assorted festive sandwiches per round	(1)	MFV	£3.85
Chicken chorizo & pepper skewer	(2)	M	£2.95
Sausage rolls with coarse grain mustard dip	(2)	M	£1.95
Chipolatas glazed with treacle and sesame	(4)	M	£2.20
Mini chicken fajitas with a sour cream dip	(2)	M	£2.95
Prosciutto fig & smoked cheddar skewers	(2)	M	£2.95
Mini Scotch egg with basil aioli	(2)	M	£2.75
Goats Cheese, fennel & red pepper tart	(1)	V	£2.75
Brie & cranberry twists	(2)	V	£1.95
Squash, sage & chestnut rolls	(2)	V	£2.20
Mini taco pots (salsa, guacamole, sour cream,			
Red Leicester cheese, peppers & taco crisps	(1)	V	£1.90
Wensleydale, Rosemary & olive scones	(2)	V	£2.20
Chestnut, Cambridge blue cheese & pumpkin seed Tart	(1)	V	£2.20
Deep Fried Tortillas with assorted dips	(4)	V	£2.20
Trio of sweet baby bell peppers with assorted fillings	(3)	V	£2.40
Smoked Salmon Rotollos	(2)	F	£2.95
Smoked Salmon, spinach & crème fraiche tarts	(1)	F	£2.75
Vegetable crisps			£1.20
Kettle chips			£1.20
Spiced maple nuts		V	£1.95

Finger Buffet Package

(Minimum order 10 people)

Dancer

£8.50

Chicken Chorizo and pepper skewer

Chipolatas glazed with treacle and sesame

Deep fried flour tortillas served with soured cream, guacamole and tomato salsa

Lancashire and mature cheddar pineapple wedges

Gingerbread cupcakes

Prancer

£11.50

Mini Chicken Fajitas with a sour cream dip

Prosciutto fig and smoked cheddar skewers

Trio of sweet baby bell peppers with assorted fillings

Goat's cheese, fennel and roasted red pepper tart

Prawn cocktail cups

Chestnut chocolate pots

Rudolph (Vegetarian)

£8.50

Sandwiches per round – Brie and cranberry / stilton and caramelised chutney

Squash, sage and chestnut rolls

Wensleydale, rosemary and olive scones served with chilli butter

Maple spiced nuts

Christmas hat fruit sticks

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Festive Afternoon tea

(£10.95 per person)

Herbal tea selection or fresh filter coffee

Festive finger sandwiches

Roast Turkey, Herb and Onion Stuffing, Cranberry Sauce

Honey Baked Gammon and Piccalilli

Hickory Smoked Salmon and Horseradish Mayonnaise

Soft Cream Cheese and Cucumber

Scone selection

Spiced fruit scone

Buttered plain

Sweet selection

Brandy Chocolate mousse cups

Bakewell Mince Pies

Gingerbread cupcakes

Add a glass of Prosecco for £4.75

Drinks Packages

A range of wine, Beer, Local Ales & Soft Drinks packages
are available – please ask on booking.

All prices are per person and exclude VAT at the current rate

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Booking Form

(Please complete this form and return to us 5 days or more before your booking date)

Booking date:

Booking time:

Number in party:

First name:

Surname:

Department:

Invoicing Address:

Contact telephone
number:

Email:

Tick
Choice

Selection Choices

☐

Christmas Carvery

☐

Festive Afternoon Tea

☐

Working Lunch Comet

☐

Working Lunch Blitzen

Tick
Choice

Finger Buffet Package

☐

Dancer

☐

Rudolph

☐

Dasher (Vegetarian)

Finger Buffet choices

(Please enter the number of people against your choses)

Assorted festive sandwiches per round

Chicken chorizo & pepper skewer

Sausage rolls with coarse grain mustard dip

Chipolatas glazed with treacle and sesame

Chicken fajitas with a sour cream dip

Prosciutto fig & smoked cheddar skewers

Mini Scotch egg with basil aioli

Goats Cheese, fennel & red pepper tart

Goat's cheese, fennel & roasted red pepper tart

Brie & cranberry twists

Squash, sage & chestnut rolls

Mini taco pots (salsa, guacamole, sour cream,

Red Leicester cheese, peppers & taco crisps

Wensleydale, Rosemary & olive scones

Chestnut, Cambridge blue cheese & pumpkin seed Tart

Deep Fried Tortillas with assorted dips

Trio of sweet baby bell peppers with assorted fillings

Smoked Salmon Rotollos

Smoked Salmon, spinach & crème fraiche tarts

Vegetable crisps

Kettle chips

Spiced maple nuts

Festive Hot Buffet Menu

Please pick your festive menu choices: choose 2 mains one of which is vegetarian and 2 desserts, additional main course options are £7.25 each. (Please enter the number of people against your chosen festive menu and extras)

Tick
Choice

Mains

Number
of Extras

☐

Chicken breast stuffed with Brie and cranberry

☐

Stuffed turkey breast

☐

Slow cooked Pork with roasted roots and apricots

☐

Braised Pork with apples, cider and rosemary

☐

Sticky maple glazed ham with baked apple sauce

☐

Beef Bougignon

Tick
Choice

Vegetarian

Number
of Extras

☐

Triple cheese and aubergine lasagne

☐

Leek, goats cheese, walnut and lemon Tart

☐

Parsnip, Cranberry and Chestnut loaf

☐

Chestnut Mushroom Stroganoff with wild rice

☐

Fig and Blue Cheese tart with fig and olive chutney

Tick
Choice

Potatoes

Number
of Extras

☐

Roasted

☐

Noisette

☐

Dauphinoise

☐

Crispy layered with thyme

☐

Boulangere

☐

Sautéed

☐

Paprika spiced parmentier

Tick
Choice

Vegetables

Number
of Extras

- | | | |
|-----------------------|---|----------------------|
| <input type="radio"/> | Braised red cabbage with sultanas | <input type="text"/> |
| <input type="radio"/> | Honey glazed carrots and parsnips | <input type="text"/> |
| <input type="radio"/> | Roasted Root Vegetables | <input type="text"/> |
| <input type="radio"/> | Cauliflower cheese | <input type="text"/> |
| <input type="radio"/> | Brussel sprouts with pancetta and chestnuts | <input type="text"/> |
| <input type="radio"/> | Petis poi | <input type="text"/> |

Tick
Choice

Desserts

Number
of Extras

- | | | |
|-----------------------|---|----------------------|
| <input type="radio"/> | Traditional Christmas pudding | <input type="text"/> |
| <input type="radio"/> | Chocolate chestnut roulade | <input type="text"/> |
| <input type="radio"/> | Mincemeat, apple and cranberry tart | <input type="text"/> |
| <input type="radio"/> | Festive sherry trifle | <input type="text"/> |
| <input type="radio"/> | Lemon Pannacotta with cinnamon shortbread | <input type="text"/> |
| <input type="radio"/> | Chestnut chocolate pots | <input type="text"/> |
| <input type="radio"/> | Chocolate tart with contreau cream | <input type="text"/> |
| <input type="radio"/> | Warmed Spiced fruits | <input type="text"/> |

Allergens and special dietary requirements

A full list of ingredients and allergen information for all items can be supplied on request. We can cater for most dietary requirements, just let us know what they are at the time of booking and our team will go through the alternatives available.

Thank you for arranging your booking through us, we all wish you a very Happy Christmas and a prosperous New Year from The University Catering Services.

**To book an event please email UCS.conferences@admin.cam.ac.uk
or telephone Emma on 01223 330980**