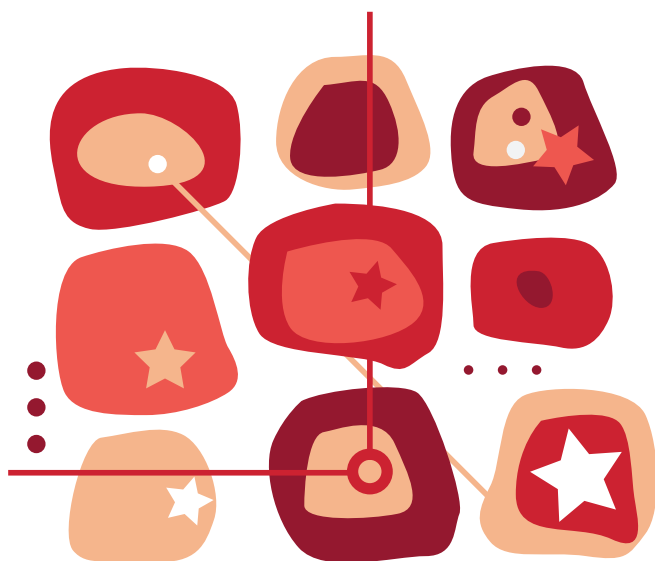


University Catering Service

Christmas

2015



Christmas delivered by the University Catering Service

Enjoy Christmas celebrations within your department; whatever your plans, whether you want a served hot buffet or just a delivery of festive party food, University Catering Services will help provide the perfect celebration.

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.

Festive Hot Buffet Menu

(minimum order: 20 people)

£17.95 per person

Please choose 1 meat and 1 vegetarian main course and 2 desserts.

Mains (inc., roast potatoes and seasonal vegetables)

Traditional roast turkey and all the trimmings

Beef and guinness carbonade

Lamb tagine with cous cous

Sticky maple glazed ham with apple sauce

Triple cheese and aubergine lasagne (v)

Fig & blue cheese tart (v)

Parsnip, cranberry and chestnut loaf (v)

Golden-glazed carrot, mushroom and hazelnut tart (v)

Desserts

Festive fruit skewers with almond cream

Mincemeat, apple and cranberry lattice tart

Belgian chocolate and chestnut cheesecake

Lemon pannacotta with a cinnamon shortbread biscuit

Extras

Additional main course options: £7.25 each

Additional dessert options: £1.95 each

Cheese & biscuits £5.00 per person

Coffee & mini mince pies £2.50 per person

Drinks Packages

A range of Wine, Beer and Soft Drinks packages are available – please ask your conference administrator when you book

Please talk to us regarding suitable alternatives for specific dietary requirements.

We are committed to buying local, seasonal produce whenever possible.

Festive Party Package

(Minimum order 10 people)

£15.95 per person

Christmas dinner on a stick

turkey, stuffing, chipolata in smoked bacon, cranberry sauce

Bourbon glazed pork belly chunks

Mini yorkshire puddings

pastrami, horseradish, mustard cream

Christmas canapé cracker

sausage meat, cranberries, sage, filo

Caramelised red onion and goat's cheese pizzetta (v)

Spanish tortilla (v)

Deep fried flour tortilla with a variety of dips (v)

Christmas canapé cracker (v)

feta, spinach, lime, filo

Festive Platters

(Minimum order 5 people)

Mezze board (v)

£6.70 per person

cherry tomatoes, feta, vine leave stuffed with rice, halloumi, ricotta filled pepperocs, caperberries, green sicilian olives, kalamata olives, grilled courgettes in oil, grilled peppers in oil

The charcuterie board

£8.25 per person

milano salami, prosciutto crudo, Parma ham, black olive salami, chorizo, English air-dried ham

Ploughman's board

£6.50 per person

glazed ham, mature cheddar, stilton, pickled onions, chutney, baby gem, bread rolls

Festive brioche centrepiece

£7.95 (serves 6 to 8 people)

baked camembert

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

Booking Form

(please complete this form and return to us 10 days or more before your booking date)

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:	<input type="text"/>

Festive Menu Selection

(Please enter the number of people against your chosen festive menu and extras)

Festive Menu:	<input type="text"/>
Festive Party Package:	<input type="text"/>
Vegetarian Mezze board:	<input type="text"/>
The Charcuterie Board:	<input type="text"/>
Ploughmans Board:	<input type="text"/>

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

Festive Hot Buffet Menu

Please tick your festive menu choices:

Please choose 2 mains one of which should be vegetarian and 2 desserts, additional main course options are £7.25 each. Also please tick extras if you require them.

Tick
Choice

Mains

- ☐ Roast turkey and all the trimmings
- ☐ Beef and guinness carbonade
- ☐ Lamb tagine with dates and sweet potatoes
- ☐ Sticky maple glazed ham with apple sauce
- ☐ Triple cheese and aubergine lasagne
- ☐ Fig & blue cheese tart
- ☐ Parsnip, cranberry and chestnut Loaf
- ☐ Golden-glazed carrot, mushroom and hazelnut tart

Tick
Choice

Desserts

- ☐ Festive fruit skewers with almond cream
- ☐ Mincemeat, apple and cranberry lattice tart
- ☐ Belgian chocolate and chestnut cheesecake
- ☐ Lemon pannacotta with a cinnamon shortbread biscuit

Tick
Choice

Extras

- ☐ Cheese and biscuits
- ☐ Coffee and mini mince pies



University Catering Service
Tel: 01223 337766/52
conferences@admin.cam.ac.uk
www.unicen.cam.ac.uk

