

WISLETOR
MINCE PIES
CHRISTNUTS
SNOW DANCE
STOLEN FAMILY
WINTER BRANDY
CHOCOLATE
TURKEY
CHRISTMAS
PUDDING

CHRISTMAS 2016

The University Centre

CRACKERS
BAUBLES
CAROLS
WINE
MERRY
TINGEL
STUFFING
PARTY
PRESENTS
SANTA
FESTIVE
CHAMPAGNE



UNIVERSITY OF
CAMBRIDGE

Christmas at the University Centre

Enjoy your Christmas celebrations at the University Centre. Whatever your plans – whether it's a private dinner party, a department, faculty or office Christmas Lunch, or a quiet Christmas Dinner for two – the University Centre will provide the perfect setting for your festive event.

Booking

Please complete and return the attached booking form to the conference office by email conferences@admin.cam.ac.uk.

If you have any queries, or wish to discuss your event in more detail, please contact the conference office on 01223 337766.

Payment

To secure your booking, full payment for your Christmas meal must be made by Friday 25 November. 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
Fax: 01223 337745
www.unicen.cam.ac.uk

We require a non-refundable deposit of £10 per person to take the booking; we then require full payment of the balance by Friday 25 November.

Members' Christmas Lunch in the Main Dining Hall

Sunday 18 December

Adults £12

Children 3-10 £6

Under 3 years eat free

(including Christmas crackers and streamers).

Glass of red or white house wine or fruit juice on arrival

Seasonal melon with ginger syrup

Celery and stilton soup

Salmon gravadlax with seasonal leaves

Roast turkey with cranberry stuffing and chipolata sausage

Lentil, preserved lemon, and date tagine (v)

Panko crusted Salmon with honey and mustard

(all served with roast potatoes, roasted carrots and parsnip wedges)

Lemon and lime posset with mulled berry compote

Chocolate tart with pouring cream

Christmas pudding with brandy sauce

Main Dining Hall

Festive Carvery Lunch

Monday 5 December to Thursday 22 December

(excluding dinners and Saturday/Sunday lunch times no booking required).

£7 per person

Full carvery lunch with hand carved turkey, festive stuffing, pork chipolatas wrapped in bacon, roasted Maris piper potatoes, honey glazed parsnips, Brussel sprouts, and cranberry sauce served with gravy

Riverside Restaurant

Events Menu

Available weekdays Monday 5 December to Thursday 22 December between 12pm and 2pm. For up to 20 guests to order on the day, or pre order for larger groups. Served in our Riverside Restaurant, or our Hicks and Cormack rooms. Large Groups can select this menu for evening events, as well as lunch events.

£20 per person.

Glass of mulled wine or a soft drink on arrival

Butternut squash soup, with crème fraîche (v)

Cambridge blue, roasted endive with roasted pear in spiced syrup (v)

Potted pork with juniper and thyme, apple, raisin, and shallot marmalade, crusty bread

Roast Norfolk turkey, chestnut and cranberry stuffing, bacon and sausage roll, roast potatoes, Brussel sprouts, baby parsnips

Fillet of hake with sweet garlic and olive

Stuffed roasted onion with nut stuffing herbed cream sauce and sautéed kale (v)

(all served with seasonal vegetables and potatoes)

Traditional Christmas pudding with brandy sauce

Spiced orange and cranberry brulee

Rich dark chocolate torte with Irish cream

Coffee with chocolate mints

Festive Carvery

For a minimum of 50 people, available weekdays, Monday 5 December until 22 December between 12.30pm - 2pm. Served in Hicks or Cormack and Main Dining Hall for private functions.

£25 per person, including a bottle of beer, a glass of house red or white wine, or soft drink on arrival. Price also includes Christmas crackers and streamers.

Butternut squash soup, crème fraîche (v)

Prawn and salmon cocktail

Clementine, ham, and mozzarella salad

Roast Norfolk turkey, chestnut and cranberry stuffing, bacon and sausage roll,

Carved glazed ham with spiced Cranberry relish

Salmon with lemon and cream sauce

Cheese choux with mushrooms and Madeira, garlic cream sauce (v)

(all served with roast potatoes, Brussel sprouts, and baby parsnips)

Traditional Christmas pudding, with brandy sauce

Mocha chocolate Mousse

Cranberry jelly with frosted cranberries

Coffee and mince pies

Riverside Evening Menu

Monday 5 December to Thursday 22 December evening. Up to 10 guests to order on the night, or up to 20 guests to pre order. For larger groups, please see our Riverside Events Menu.

£30 per person.

Fenland celery soup with stilton (v)

Flaked salmon, horseradish, pickled cucumber, toast and dressed salad leaves

Warm duck, orange pomegranate and mint salad

Tofu, toasted almond, and kale salad with cabbage, mango and sesame dressing (v)

Potted pork with juniper and thyme, marmalade of apple, raisins and shallots, crusty bread

Sirloin of beef with bourguignon sauce, Yorkshire pudding, celeriac mash

Pot roasted guinea fowl with calvados cream and apples

Venison sausages braised in white wine with caramelised chestnuts, creamed potato

Pan fried salmon with clam chowder sauce, buttered salsify batons

Macadamia and pistachio nut roast, sautéed kale, with spiced yoghurt sauce (v)

(all served with seasonal vegetables)

Panettone and zabaglione trifle

Cranberry jelly with frosted cranberries

Irish cream and chocolate cheesecake

Mint chocolate ice cream or stem ginger ice cream

Farmhouse cheese board, biscuits, grapes, chutney

Coffee with mini mince pie

Christmas Afternoon Tea

Served in our Riverside Restaurant, Saturday 10 Sunday 11 Saturday 17 and Sunday 18 December 12pm to 5pm.

£15 per person, or with a glass of cranberry Bellini or a glass of prosecco £20, or a glass of champagne £23. Price also includes Christmas crackers and streamers.

Freshly brewed tea or coffee

Selection of finger sandwiches;

Turkey and cranberry

Smoked salmon

Honey roasted ham

Brie and spiced cranberry relish, with rocket leaves (v)

Mini scones;

Mixed Fruit

Plain

Winter berry jam and clotted cream

Mini stollen bite

Rich chocolate cupcake

Cranberry jelly shot

Event name: _____

Event date: _____

Contact name: _____

Contact email: _____

Contact telephone number: _____

*Company name/university department: _____

*Company/university department address: _____

*Department Code: _____

*Billing department: _____

*Billing email: _____

*Billing telephone number: _____

*External/Internal: _____

University of Cambridge departments are VAT-exempt. If your event is eligible for VAT exemption, you will need to provide a VAT-exemption form.

Numbers attending: _____

Time of first arrivals: _____

Please include time to set up the event, if required. _____

Time of last departures: _____

VIPs attending: Yes/No _____

Catering requirements: _____

Please include the catering schedule you would like (e.g. Tea and coffee at 10:30, lunch at 13:00, afternoon tea and coffee at 16:00, and dietary requirements (e.g. one Vegan, two nut allergy).

Name of room(s) required: _____

Preferred room layout(s): _____

Please describe your arrangements: _____

(E.g. Theatre style).

AV Equipment required: _____

Disabled facilities required: _____

Please notes all floors have lift access.

Parking registration/name of driver: _____



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