CHRISTMAS MENUS for 2019
3 courses with coffee and a choice of 2 options for each course

PRICES

Lunch Option:
3 course lunch menu is £32 + VAT
Including Coffee, mince pies and Christmas crackers

Dinner Option:
3 course dinner menu is £44 + VAT
Including a glass of Prosecco on arrival
and half a bottle of house red or white wine per guest with the meal
Coffee, mince pies and Christmas crackers

CHEESE COURSE
This course is offered for a supplement of £5.55 + VAT per person
A selection of British and continental cheeses together with biscuits

Please note that a table plan with named places, pre booking of menu choices
and full payment in advance is required!

Minimum number – the minimum numbers are 20 guests.
Please contact us to discuss requirements for a lower number of guests.

Something more - we are also able to offer advice and additional services to help you organise your perfect party. Please speak to us about your ideas and requirements.

Any bespoke menus or additional choices will incur additional charges
Extra choices £5.00 + VAT per head

Accommodation – why not make a night of it and stay over in one of our lovely bedrooms (subject to availability). Competitive rates available: http://www.robinson.cam.ac.uk/conferences/stay.
Please select TWO dishes for each course for your guests to select from. Vegetarian options for dishes are shown where appropriate.

Special Diets:
Dishes are indicated as below for (V) vegetarian, (VG) vegan, (GF) gluten and/or milk free diet, also those dishes which contain (N) nuts or (A) alcohol

Starters:

- Heirloom tomato and basil soup (V)
  Westcombe cheddar cheese croutons (can be GF)

- Loch duart salmon marinated with rapeseed oil and fresh herbs
  Baby gem, prawn salad, lime relish and chive soured cream (GF)

- Salt baked beetroot, candied walnut and whipped goats curd
  Herb salad, watercress and beetroot ketchup (GF) (V)

Main Courses:

- Award winning English Rose turkey breast from the Grove Smith farm
  Cumberland chipolatas wrapped pancetta, trio of onion, apple and tarragon stuffing
  Parisienne potatoes, Brussel sprouts, baton carrots and honey parsnips
  Red wine jus and orange cranberry sauce (A) (GF)

Vegetarian:

- Chargrilled sweet and sour ratatouille with camembert
  Roquette, sun blush tomato and olives
  Parisienne potatoes, Brussel sprouts, baton carrots and honey parsnips
  Basil sauce (GF)

- Grilled rump of English lamb with caper and pistachio pesto (N)
  Bubble and squeak galette, honey truffle baton vegetables and crispy smoked bacon
  Lamb and Rosemary jus (A) (GF)

Vegan:

- Portobello mushroom, spinach and Provençale bean wellington
  Sweet potato puree, baton vegetables and stir-fried curly kale
  Barbecued tahini sauce (VG) (GF)
**Desserts:**

Traditional Christmas pudding
  Brandy sauce *(A)*
  *
Chocolate brownie cheesecake
  Mint chocolate chip ice cream and winter fruit compote *(A)*
  *
Walnut and ginger roulade
  Lemon sable and clementine compote

(All desserts can be adapted for a gluten free diet)

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**ORDER FORM**

Please indicate below your 2 choices for each course

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<th>Starters</th>
<th>Choice 1</th>
<th>Choice 2</th>
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Tel: (01223) 332859 or 339119
Email: celebrations@robinson.cam.ac.uk