

# Christmas Lunch and Dinner 2018

## Starter

Roasted Butternut Squash Soup, Stilton Scone

## Main Course

Roast Norfolk Turkey, Chestnut & Sage Stuffing, Bacon-wrapped Chipolata Sausages, Cranberry Sauce, Gravy  
Wild Mushroom, Spinach & Chestnut Tart, Redcurrant Gravy V

## Accompanied By

Roasted Potatoes  
Honey Roasted Parsnips  
Lemon Scented Carrots  
Buttered Brussels Sprouts

## Dessert

Wolfson College Christmas Pudding, Brandy Cream Sauce  
Chocolate and Pecan Tart, Cinnamon Cream

## To Finish

Fairtrade Coffee & Mince Pies

**3 Courses £26.25 per person**

**2 Courses £20.50 per person**

*Prices are subject to the addition of VAT at the standard rate.*

*The minimum number of diners is 20.*

Prices include room hire, iced water, table linen, festive table decorations and service.

## Additional Course

Fish Course – available on request

Sorbet – £2.95 per person

Selection of Cheeses with Grapes, Celery & Biscuits – £5.10 per person

## Premium Christmas Menu 2018

### Starter

Game Terrine with Fig Chutney, Winter Fruit Toasts  
Crayfish, Avocado and Pink Grapefruit Salad  
Pumpkin and Ginger Soup, Brioche Croutons V

### Main Course

Locally-Sourced Roasted Turkey, Chestnut and Thyme Stuffing, Smoked Bacon-Wrapped Newmarket  
Chipolata Sausages, Cranberry Sauce and Gravy  
Pan-Fried Fillet of Sea Bass, Cranberry Crust, Orange Hollandaise Sauce  
Chestnut, Sweet Potato, Cranberry and Goats' Cheese Puff Pastry Parcel, Juniper Sauce V

### Accompanied By

Roasted Potatoes  
Honey Roasted Parsnips  
Lemon Scented Carrots  
Buttered Brussels Sprouts

### Dessert

Chocolate and Caramel Tart, Toasted Crushed Hazelnuts, Drizzled Ginger Wine Syrup  
Platter of Winter Fruits, Glazed Masala Cream, Homemade Shortbread Biscuit  
Wolfson College Christmas Pudding, Rum Sauce and Brandy Butter

### To Finish

Fairtrade Coffee & Mince Pies  
Homemade Chocolates

### Price per person £33.50

*Prices are subject to the addition of VAT at the standard rate.  
The minimum number of diners is 15.*

Prices include room hire, iced water, bread roll and butter, table linen, festive table decorations and service.

### Additional Course

Fish Course – available on request  
Sorbet – £2.95 per person  
Selection of Cheeses with Grapes, Celery and Biscuits – £5.10 per person

## Christmas Buffet Menu 2018

Designed for an informal style Christmas celebration of groups of 10 or more, our Christmas themed buffet menu selection is available including a selection of warm and cold finger food options with a festive feel.

Brie and Red Onion Stuffed Button Mushrooms  
Cranberry and Honey Glazed Mini Chipolata Sausages  
Goats' Cheese and Fig Compote Crostini  
Smoked Duck with Hoisin Sauce Wonton Cups  
Smoked Salmon and Avocado Blinis

Mini Apple and Mincemeat Strudel  
Chocolate, Orange and Baileys Pavlova

Price per person £9.95

Additional items are available upon request.

*Prices are subject to the addition of VAT at the standard rate, if applicable.*

## Wine and Drinks Menu

### Reception Drinks by the Glass

Sparkling Wine	£4.50
College Champagne	£6.75
Kir Royale	£6.35
Bucks Fizz	£4.20
Pimms	£3.70
Mulled Wine	£3.70
College Label Wine	£3.35
Sherry	£3.10
Orange Juice	£1.60
Mineral Water	£1.30
Alcohol Free Fruit Punch	£2.45

### Beverage Service Fee

<i>(On your own wines, per 75cl Bottle)</i>	
Still Wine	£9.50
Sparkling Wine	£10.50
Champagne	£12.15
Port / Sherry	£11.05
<i>(Per 1ltr Bottle)</i>	
Mineral Water	£2.05
Soft Drinks	£3.00

## Wines by the Bottle

### Champagne

Wolfson College Champagne – Autréau-Roualet Brut NV	£30.50
<i>Top quality Champagne from an excellent maker, well-balanced, with brioche flavours.</i>	

### Sherry

Barbadillo Manzanilla Sanlucar de Barrameda, Extra Dry NV	£18.95
<i>Crisp, aromatic and dry. Excellent aperitif or to accompany seafood.</i>	

### Sparkling

Solealto Bianco Spumante Continari NV	£17.50
<i>Dry, crisp and refreshing with floral overtones. Excellent aperitif.</i>	
Prosecco, Casa Sant' Orsola NV	£19.50
<i>Refined, full-flavoured and well balanced.</i>	

### White

Los Tres Curas Sauvignon Blanc 2017 (Chile)	£13.50
<i>Fresh Sauvignon with a tropical fruit taste and flowery aromas.</i>	
Apaltagua Reserva Chardonnay 2014 (Chile)	£14.50
<i>Full, rich and buttery. Classic Chardonnay.</i>	
Carro Santa Maria Blanco 2015 (Spain)	£15.00
<i>Crisp wine with a refreshing apple and citrus fruit finish.</i>	
Apaltagua Reserva Pinot Grigio 2015 (Chile)	£16.00
<i>Well balanced versatile wine, with typical Pinot Grigio characteristics.</i>	
Bourgogne Côte Chalonnaise Blanc 'Buissonnier' 2015 (France)	£18.00
<i>Buttery and complex Chardonnay. Distinctly fruity, with notes of honeysuckle.</i>	

If you would like any further information or to check availability, please contact us:

Telephone: 01223 335952 or Email: [conferences@wolfson.cam.ac.uk](mailto:conferences@wolfson.cam.ac.uk)

Mâcon-Verzé Croix-Jarrier 2015 (France)	£19.50
<i>Flavours of lemon, peach and pear, with smokey minerality. Intense and lingering.</i>	
Esk Valley Riesling Marlborough 2014 (New Zealand)	£20.95
<i>Excellent dry Riesling with peach, citrus and honey flavours.</i>	

## Red

Los Tres Curas Carménère 2015 (Chile)	£13.50
<i>A well-balanced wine with good fruit and smooth tannins.</i>	
Steeple Jack Shiraz 2014 (Australia)	£14.50
<i>Typical Australian Shiraz. Fruity and peppery with mellow tannins.</i>	
I Veroni Rosso Toscana 2012 (Italy)	£15.50
<i>Robust rich red wine with good tannins.</i>	
Rioja Hazana Vinas Viejas Bodegas Abanico 2012 (Spain)	£16.00
<i>Made from the tempranillo grape and matured in oak barrels. Classic Rioja.</i>	
Malbec Gran Reserve Santa Luz 2013 (Chile)	£17.00
<i>A classic medium-bodied Malbec, with excellent fruit and balance.</i>	
Le Pavillon du Château Beauchêne Côtes du Rhône 2012 (France)	£17.50
<i>Robust full flavoured wine made mainly from Grenache and Syrah.</i>	
Château Méaume 2010 (France)	£18.50
<i>Well balanced classic claret from a very good year.</i>	
Château Le Joyeux Bordeaux Wolfson College 2011 (France)	£19.50
<i>Fruity, smooth and well balanced.</i>	
Holden Manz Visionaire 2012 (South Africa)	£20.95
<i>Well balanced, with excellent fruit and hints of chocolate and leather.</i>	

## Dessert

Concha Y Toro Sauvignon Blanc 2014 37.5cl (Chile)	£11.50
<i>Luscious sweet wine with good balancing acidity.</i>	
Moscatel de Setubal 2012 (Portugal)	£18.50
<i>Notes of toffee and nuts. Good with chocolate and sticky puddings.</i>	
Château Belingard Monbazillac 2012 (France)	£21.00
<i>Delicious sweet wine. Made from grapes affected by the "noble rot".</i>	

## Port

Wolfson College Label Port NV	£20.50
<i>An award-winning "reserve" ruby port. Rich and well balanced.</i>	
Grahams LBV Port 2011	£24.50
<i>Superb quality port from an excellent year. Full flavoured and long-lasting in the mouth.</i>	

## Non-Alcohol

Mineral Water (750ml)	£3.10
Elderflower Pressé (750ml)	£5.60
Jug of Orange Juice (1 Litre)	£5.60

**All prices listed are subject to the addition of VAT at the standard rate.**

**The wines, vintages and prices may be subject to alteration without prior notification and are valid until 31 December 2018.**

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