



# RECEPTION MENU AUTUMN/WINTER 2024-2025

(1ST OCTOBER - 31ST MARCH)

We are proud of our reputation for excellent catering and service here at Fitz.

Our skilled chefs have compiled seasonal menus and can assist with choosing a suitable menu, if required, and will prepare your food to our high standards.

Our friendly and professional service staff will ensure that your event is relaxed and enjoyable.

We have several rooms to offer to best suit the size of your group.

Final numbers and menu choices for receptions are required 10 working days in advance. The final account is based upon this number unless it has been exceeded.

We can organise receptions in the College gardens (weather permitting), or in a variety of rooms including the Auditorium Foyer and the Upper Halls (subject to numbers and availability).

All prices are subject to VAT at the current rate.

Fitz Events Office • Fitzwilliam College • Storey's Way • Cambridge CB3 0DG  
Telephone: 01223 332040 Email: [events.office@fitz.cam.ac.uk](mailto:events.office@fitz.cam.ac.uk)





# CANAPÉS

£10.50

Please choose 4 options from the list below

Additional canapés may be chosen @ £2.60 each

Please ask about allergen information

V - Suitable for Vegetarians, VG - Suitable for Vegans, GF - Gluten Friendly, can be made on request

W - Warm Option

All dishes are prepared in a kitchen that uses all 14 of the reportable allergens.

Tandoori Chicken with Mango Chutney and Coriander on Naan Bread



Sweet Potato Scones with Goats' Cheese and Beetroot Gel (V)



Serrano Croquetas (W)



Panko Breaded Cod Cheek with Homemade Tartar Sauce (W)



Lemon Grass Cured Salmon with Pickled Radish and Wasabi Mayo (GF)



Chicken Liver Parfait with Blackberries (GF)



Butternut, Taleggio and Sage Arancini (V) (W)



Chickpea with Wild Mushroom Purée and Fried Leeks (GF) (V)



# RECEPTION DRINKS

Prices shown are a guide per head as all drinks are charged on a 'consumption' basis with minimum numbers as below. All prices are subject to VAT at the current rate.

Punch and Pimm's are served in 10oz Tumblers

## Sparkling Wines

Bucks Fizz with Prosecco 11%

£3.50

Bucks Fizz with Champagne 12.5%

£4.70

*Minimum of 12 glasses for a Reception*

Kir Royale with Prosecco 11% Per Bottle

£5.00

Kir Royale with Champagne 12.5% Per Bottle

£7.25

*Minimum of 6 glasses for a Reception*

Prosecco Sant'orsola Brut 11% Per Bottle

£26.00

Autréau-Roualet Reserve Brut Champagne NV, France, 12.5% Per Bottle £42.00

## Wines and Cocktails

Mulled Wine 13%

£4.20

*Minimum of 12 glasses*

Pimm's 25% and Lemonade (1 jug, 6 glasses per jug)

£21.00

College White House Wine 13.5% Per Bottle

£17.50

College Red House Wine 14% Per Bottle

£17.50

## Soft Drinks

Bottled Mineral Water Still or Sparkling (75cl)

£3.60

Fruit Juice (1ltr Jug)

£4.15

Sparkling Elderflower (75cl)

£7.25

Fitzwilliam Non-Alcoholic Punch (1 jug, 6 glasses per jug)

£10.45



# DRINKS PACKAGES

## **Prosecco Package**

*£16.80 per person*

1 Glass of Prosecco  
Half a Bottle of House Wine  
Glass of Port



## **Champagne Package**

*£20.50 per person*

1 Glass of Champagne  
Half a Bottle of House Wine  
Glass of Port

