



AVAILABLE FOR LUNCH AND DINNER IN THE DINING HALL ONLY

£60.00

Includes a festive drinks reception with a glass of mulled wine, prosecco or mulled apple juice on arrival, accompanied by festive nibbles, followed by a served 3 course meal, including half a bottle of wine per person, with mince pies & coffee to finish.

V - Suitable for Vegetarians / VG - Suitable for Vegans / GF - Gluten Friendly (no Gluten containing ingredients)
 All dishes are prepared in a kitchen that uses all 14 of the reportable allergens.
 All starters and mains can be adapted to be gluten friendly upon request

Pulled Pork Belly Terrine with Red Onion Jam and Squash

Hot Smoked Salmon Terrine, Remoulade and Crouton

Arancini with Mushroom and Lentil Cream (VG)



Hand-Carved Free Range Norfolk Gressingham Bronze Turkey,
Newmarket Sausage and Smoked Bacon, Redcurrant and Thyme Stuffing,
Roast Potatoes, Baked Winter Vegetables and Sautéed Sprouts

Chef's Fish Special with Crushed New Potatoes, Glazed Fennel with Wilted Spinach (GF)

Butternut Squash Wellington served with Dauphinoise Potato, Baked Winter Vegetables, Sautéed Sprouts and a Red Wine Jus (VG)



Homemade Christmas Pudding with Vanilla Bean Custard (V)

Irish Chocolate Coffee Torte with Baileys Ice Cream (V)

Warm Chocolate Brownie with Salted Caramel Sauce (VG, GF)

Glazed Lemon Tart with Italian Meringue and Raspberry Gel (V)



Fairtrade Coffee served with Mince Pies (VG)

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



AVAILABLE FOR LUNCH AND DINNER IN OUR UPPER HALL OR DINING HALL

£50.00

Includes a festive drinks reception with a glass of mulled wine or apple juice on arrival, followed by a served 3 course meal, including half a bottle of wine per person, with mince pies & coffee to finish.

V - Suitable for Vegetarians / VG - Suitable for Vegans / GF - Gluten Friendly (no Gluten containing ingredients)
 All dishes are prepared in a kitchen that uses all 14 of the reportable allergens.
 The starter can be adapted to be vegan upon request

Roasted Tomato Soup with Basil Cream (V, GF)



Hand-Carved Free Range Norfolk Gressingham Bronze Turkey,
Newmarket Sausage and Smoked Bacon, Redcurrant and Thyme Stuffing,
Roast Potatoes, Baked Winter Vegetables and Sautéed Sprouts

Cranberry and Seed Loaf with Dauphinoise Potato,
Baked Winter Vegetables, Sautéed Sprouts and a Red Wine Jus (VG)



Homemade Christmas Pudding with Vanilla Bean Custard (V)

Cinnamon and Maple Syrup Glazed Pineapple with Granola and Raspberry Sorbet (VG, GF)



Fairtrade Coffee served with Mince Pies (VG)

All prices are subject to VAT at the current rate

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Enjoy the festivities this season by joining one of our shared Party Nights on Wednesday 11th and Saturday 21st December 2024!

AVAILABLE FOR DINNER IN OUR UPPER HALL OR DINING HALL (SUBJECT TO NUMBERS)

£52.00

On arrival, we will welcome you with a festive drinks reception (a glass of mulled wine or apple juice), followed by a 3 course served meal, including half a bottle of wine per person, with mince pies & coffee to finish.

Continue the night by making use of the College bar and enjoying the music from our DJ!

Minimum group size is 8.

V - Suitable for Vegetarians / VG - Suitable for Vegans / GF - Gluten Friendly (no Gluten containing ingredients)
 All dishes are prepared in a kitchen that uses all 14 of the reportable allergens.

The starter can be adapted to be vegan upon request.

Roasted Tomato Soup with Basil Cream (V, GF)



Hand-Carved Free Range Norfolk Gressingham Bronze Turkey,
Newmarket Sausage and Smoked Bacon, Redcurrant and Thyme Stuffing,
Roast Potatoes, Baked Winter Vegetables and Sautéed Sprouts

Cranberry and Seed Loaf with Dauphinoise Potato,

Baked Winter Vegetables, Sautéed Sprouts and a Red Wine Jus (VG)



Homemade Christmas Pudding with Vanilla Bean Custard (V)

Cinnamon and Maple Syrup Glazed Pineapple with Granola and Raspberry Sorbet (VG, GF)



Fairtrade Coffee served with Mince Pies (VG)

All prices are subject to VAT at the current rate

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AVAILABLE FOR LUNCH AND DINNER IN OUR UPPER HALL OR DINING HALL

£42.00

Includes a festive drinks reception with a glass of mulled wine or apple juice on arrival, followed by a 2 course meal with mince pies & coffee to finish.

V - Suitable for Vegetarians / **VG** - Suitable for Vegans / **GF** - Gluten Friendly (no Gluten containing ingredients) All dishes are prepared in a kitchen that uses all 14 of the reportable allergens.

All main courses can be adapted to be gluten friendly upon request The vegetarian main course can be adapted to be vegan upon request

Please choose 3 main options (including at least 1 vegetarian/vegan) and 2 dessert options for your whole group to choose from

Hand-Carved Free Range Norfolk Gressingham Bronze Turkey with a Smoked Bacon wrapped Newmarket Sausage

Baked Leg of Pork with Caramelised Apples

Baked Salmon with Dill Cream

Beetroot and Cranberry Nut Loaf with Pomegranate, Chive and Goats' Cheese Dressing (V)

Butternut Squash, Spinach and Cranberry Rotolo with Lentil and Sun-Dried Tomato Dressing (VG)

All served with:

Roast Potatoes, Yorkshire Pudding, Roasted Root Vegetables, Stuffing, Brussel Sprouts and Cauliflower Cheese (all subject to availability)



Homemade Christmas Pudding with Vanilla Custard and Brandy Butter (V)

Chocolate Tart with White Chocolate Parfait and Cherry Gel (V)

Cinnamon and Maple Syrup Glazed Pineapple with Granola and Raspberry Sorbet (VG, GF)



Fairtrade Coffee served with Mince Pies (VG)

All prices are subject to VAT at the current rate

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TIMINGS

Lunch: Reception 12:30, Lunch 13:00 Dinner: Reception 19:00, Dinner 19:30

Please note that meals will be served promptly at the chosen time.

A late dinner surcharge will be levied if dinner starts past 20:00 due to the late arrival of the party.

GUEST NUMBERS

Upper Hall:

Carvery or Traditional options only

Min 50 guests

Max 160 guests (100 with a disco or band)

Dining Hall:

Min 80 guests

Max 240 guests (160 with a disco or band)

Smaller numbers may be accepted on certain nights or in alternative rooms, please enquire.

ENTERTAINMENT

A disco is included in our Party Night option.

You are welcome to arrange your own disco or entertainment, or we can arrange a disco for you at an additional cost of £550.

Sustainable Christmas crackers and festive decorations are included.

BAR

The bar is situated on the ground floor next to the Dining Hall and is open until 23:30. The bar is not usually open during the day but can be opened by prior request. Payment is taken by card only.

LOCATION & PARKING

Fitzwilliam College is located only a mile from the city centre, just a 10-minute walk away. We offer free parking on-site, subject to availability, on a first come, first served basis, but it is limited.

ACCOMMODATION

Bedrooms are available to book online at a special discounted rate for Christmas parties. Single en-suites are available at £59.50 (inc. VAT) on a B&B basis from 14th to 23rd December 2024. Please ask the Events Office for a discount code.

ACCESSIBILITY

All of our dining rooms are accessible and we have accessible toilets.

CLOAKROOM

We will provide coat rails - please note that coats/personal items are left at the owners risk.

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