



The Festive Experience - £79

- A Welcome drink per person (to include Prosecco, Mulled Wine or Soft drinks)
- 3 Course Christmas Meal plus Tea & Coffee
- Sorbet
- ½ Bottle of House Wine per person
- Placement Cards
- Christmas Crackers
- DJ and background music

The Dome Experience - £57

- 3 Course Christmas Meal plus Tea & Coffee
- Placement Cards
- Christmas Crackers
- Background Music

Menu Choices

Please select 3 options including a vegetarian choice for Starter and Main courses and 2 options for Dessert for your whole group to choose from.

Guest Numbers

Dome: Min 100, Max 280 (200 with a Disco)

Fellows Dining Room: Min 30, Max 60 (60 with a Disco)

Bar

Available on request

Timings

Lunch: Reception: 12.30, Lunch 13.00

Dinner: Reception: 19.00, Dinner: 19.30

Entertainment available to book – please speak to our Events team for pricing

Disco

Casino

Photo Booth

Magician

Prices are exclusive of VAT, unless otherwise stated.

Christmas Menu

2025



Murray Edwards
College
University of Cambridge

The Cambridge Meeting Space

Starters

Baked Celeriac Soup, Spiced Apple Compote (VG)
Mushroom and Herb Arancini, Spicy Tomato Dip (VG)
Pickled Heritage Beetroot, Cambridge Blue Cheese, Sour Dough and Mustard Dressing (V)
Pressed Chicken and Pork Terrine, Beer Chutney and Toast Brioche
Crayfish and Prawn Cocktail, Gem Lettuce and Cocktail Sauce
Smoked Duck Breast, Poached Pear and Endive Salad
Scottish Hot Smoked Salmon, Lemon, Rocket and Baby Basil

Sorbet - £4.00 Supplement for The Dome Experience

Sicilian Lemon
Champagne

Mains

Harissa Baked Squash, Sweet Potato Fondant, Pea Purée (VG)
Curried Parsnip Wellington, Wild Mushroom Sauce (V)
Grilled Sea Bass, Roasted Cabbage, Creamed Potato and Chive Cream Sauce
Roast Turkey, Pig in Blanket, Sage and Onion Stuffing, Gravy
Confit Leg of Duck, Brown Butter Carrot Purée, Fondant Potato
Braised Beef Blade, Yorkshire Pudding, Shallot Jus

Desserts

Chocolate Mousse topped with Whipped Cream, Pistachio and Raspberries (VG)
Christmas Pudding, Brandy Sauce
Passion Fruit Martini Pavlova, Chantilly Cream
Key Lime Tart topped with Honey Marshmallow, Lemon Gel
Sticky Toffee Pudding, Toffee Sauce

Cheese Course

House Cheese Selection - £5.95 Supplement

Cheddar, Brie and Stilton with Grapes and a Cracker Selection

English Cheese Selection - £9.50 Supplement

Selection of English Cheeses with a Seasonal Chutney, Grapes and Crackers

Followed By

Freshly Brewed Fair Trade Tea & Coffee and Clipper Herbal Teas
Mince Pies served with Brandy Butter and Cream

VG – Vegan
V – Vegetarian

We cater for most dietary requirements and ask that we are advised at least two weeks before your event. Food is prepared in an environment where nuts are present.