Price includes one selection from each of the Starter, Main and Dessert course options per person. This choice menu will require the party organiser to complete a seating plan.

**Starter**

- Fenland Celeriac Velouté with Norfolk Cider Crème Fraîche (v)
- Gin and Juniper Cured Salmon, Pickled Heritage Beetroot, Avocado Mousse and Lime Oil
- Radwinter Game and Port Terrine, Spiced Apple Relish and Micro Watercress Salad
- Comice Pear with Roquefort Cheese and Walnut Tart, Ribbons of Celery and Radish (v)

**Main Course**

- Roasted Norfolk Turkey with Cranberry and Apricot Stuffing, Sausage and Bacon Roll served with Roasted Potato, Shredded Sprouts, Fenland Carrot and Parsnip and a Cranberry Jus
- Braised Shoulder of Lamb, Thyme infused Mash, Buttered Kale, Port Wine and Mushroom Sauce
- Loin of Cod with a Cockle and Mussel Chowder and Samphire
- Lentil and Cranberry Wellington served with Fondant Potato, Fenland Carrot and Parsnip and a Chestnut Infused Jus (v and vegan)

**Dessert**

- Hazelnut Parfait, Chocolate Glaze, Caramelised White Chocolate Mousse with Caramel and Roasted Hazelnuts
- Chocolate Brownie, Pecan Nut and Cranberry Granola, Mulled Wine Sorbet (v and vegan)
- Orange and Almond Cake with Plum Sauce and Christmas Pudding Ice Cream
- A Selection of Cheeses (Stilton, Cheddar and Brie) served with Biscuits and Quince Jelly (gf)

**Coffee and Mince Pies (v)**

Price includes room hire and Christmas crackers

**Additional Items**

- Additional items and extra courses can be added on request. Please enquire for pricing.
- Please pre-order the numbers of each dish at least 14 days before the event, including special diets, after which time changes cannot be made.
- All prices are inclusive of service but are subject to VAT at the current rate unless exemption applies.

**Food Allergies and Intolerances**

Some of our ingredients contain allergens. Please speak to a member of staff for more information.
Price includes one selection from each of the Starter, Main and Dessert course options per person

Starter
Fenland Celeriac Velouté with Norfolk Cider Crème Fraîche (v)
or
Gin and Juniper Cured Salmon, Pickled Heritage Beetroot, Avocado Mousse and Lime Oil

Main Course
Roasted Norfolk Turkey with Cranberry and Apricot Stuffing, Sausage and Bacon Roll served with Roasted Potato, Shredded Sprouts, Fenland Carrot and Parsnip and a Cranberry Jus
or
Lentil and Cranberry Wellington served with Fondant Potato, Fenland Carrot and Parsnip and a Chestnut Infused Jus (V and Vegan)

Dessert
Chocolate Brownie, Pecan Nut and Cranberry Granola, Mulled Wine Sorbet (V and Vegan)
or
A Selection of Cheeses (Stilton, Cheddar and Brie) served with Biscuits and Quince Jelly (gf)

Coffee and Mince Pies (v)
£36.50 per head plus VAT
Price includes room hire and Christmas crackers

Additional Items
Additional items and extra courses can be added on request. Please enquire for pricing. Please pre-order the numbers of each dish at least 14 days before the event, including special diets, after which time changes cannot be made. All prices are inclusive of service but are subject to VAT at the current rate unless exemption applies.

Food Allergies and Intolerances
Some of our ingredients contain allergens. Please speak to a member of staff for more information.
**Drink Packages**

**Drink Package 1**

**Reception:**
One Glass of Mulled Wine

**With Meal:**
Half Bottle of College Wine, Red or White

**£8.50pp**

**Drink Package 2**

**Reception:**
One Glass of Festive Fizz

**With Meal:**
Half Bottle of Butler’s Choice from Sidney Sussex College Cellars

**£10.50pp**

Alternatively, please choose from our Wine List.
Menu

Can we have a choice menu?
Yes, if chosen from the Christmas Menu A. Please pre order the numbers of each dish at least 14 days before the event, after which time changes cannot be made. If choosing the Christmas Choice Menu A, the party organiser needs to complete a seating plan.

Can you cater for special diets?
The kitchens can accommodate other requests to cater for allergies and intolerances. Please notify the Conference Office of all dietary requirements by 12pm two working days before your event. The kitchen will try to accommodate last minute requests where possible, although an additional charge will apply.

Can we provide our own wine or food?
Unfortunately the College does not allow clients to supply their own food, drink or alcohol or to contract external caterers.

Timings

What time is dinner served?
Dinners start between 7.00pm and 7.45pm. A drinks reception can take place before dinner if wished.

Are we able to have speeches during or after the meal?
You are welcome to make short speeches or presentations once coffee has been served. Time for this purpose has been included in the booking of the function room. Longer presentations can be arranged in advance with the Conference Office, although supplementary charges may apply.

How long can we stay in the function room?
Bookings in the College Hall allow use of the room until 11.00pm. Guests are welcome to stay in College until midnight but may need to move to another room or pay an additional room hire charge.
Arrangements for other rooms must be discussed with the Conference Office.
It is possible to move to other function rooms in College for dancing and after dinner drinks, if required.

Numbers

How many people can you cater for?
Minimum numbers are 10 guests, in our smaller dining rooms, and a minimum of 60 guests if dining in our College Hall. Even if the final number is less than this, the invoice will cover 10 or 60 people respectively.
Our College Hall can seat a maximum of 127 guests if the balcony is used.

When will you need to know the final numbers?
We ask for an estimate at the time of booking and latest numbers again 2 weeks before the event. Final numbers are due by 12pm two working days before your event. Reduction in numbers after time this will be charged in full.

The College has a range of dining rooms and the most suitable option will depend on the number of guests that you are expecting. If you would like to visit the College please do let us know.
FAQS

Layout

Seating Plan
If you are choosing from our Choice Christmas Dining Menu A, then the party organiser will need to complete a seating plan. We can send you with a simple template relevant to your chosen room and number of guests. Please return a digital copy of this to us by 12pm two working days before your event. We can print, enlarge and display this for you.

If you would prefer not to have a seating plan then you have to choose our Christmas Dining Menu B which requires all guests to choose the same menu item with the exception of providing an alternative dish for vegetarian diners. In either case, when guests have chosen from a choice menu we require that each guest has a place card with their choices for each course written on one side of the card.

If you would like a more elaborate or decorative seating plan you are welcome to produce your own, but please deliver a paper copy to the College in advance of your event.

What about place cards?
We can provide place cards for a small charge, or you are welcome to provide your own place cards. Any completed place cards will need to be delivered to the College in advance of your event.

Can we decorate the room?
Please speak to us in advance about bringing freestanding decorations and table decorations. Unfortunately party balloons and table confetti cannot be used, and nothing can be attached to the walls or paintings.

Payment

Will we need to pay a deposit?
We usually ask for a deposit of £10 per person based on your best estimate of numbers at the time of booking.

Do we have to pay VAT?
All menu prices are subject to VAT at the current rate, unless the organisation can prove that the event qualifies for exemption.

When do we have to pay the final invoice?
An invoice will be issued shortly after your event and payment is due within 30 days.