



## Christmas Lunch Menu

### Starters

Wild Mushrooms & Port Stuffed Choux Bun (v) (E,G,M,Su)  
Chapel & Swan Smoked Salmon, Avocado & Cucumber Salsa with Dill Sauce (F,Su,Mu)  
Italian Roasted Peppers with Tomato, Garlic & Basil (v) (M)  
Goats' Cheese & Cranberry Tartlets (v) (E, G, M, Su)  
Vegan Min ted Melon, Roasted Tomato & Bulgar Wheat Salad (vg)  
Vegan Cumin Roasted Pumpkin & Chestnut Soup (vg) (C,N)

### Main Course

Traditional Roast Norfolk Turkey with all the Trimmings (C,G,Su)  
Italian Seasoned Pork Tenderloin (G,M,Su)  
Marmalade Glazed Duck with a Rich Cherry Port Sauce (C,M,Su)  
Roast Beef with Yorkshire Pudding (C,G,E,M,Su)  
Citrus Crumbed Supreme of Salmon with Hollandaise Sauce (E,G,F,M)  
Roasted Rump of Lamb Coated with a Rose, Herb & Polenta Crumb, served with a Sour Cherry Gravy (C, Mu, Su)

### Vegetarian

Red Onion, Fennel & Chilli Tarte Tatin (v) (G,Su)  
Caramelised Onion and Lentil Wellington (v) (C,E,G)  
Spiced Mushroom Roulade with Tomato & Sesame Chutney (v) (C,E,G,Se)  
Smoked Cheese Polenta Bake with Wild Mushrooms & Tenderstem Broccoli (v) (C,M)  
Vegan Parsnip, Cranberry & Chestnut Loaf (vg) (C,G,N,Su)  
Vegan Malai Kofte & Creamy Coconut Sauce (vg) (G,M,So)

*All Main courses are served with Seasonal Vegetables & Potatoes*

### Dessert

Christmas Pudding with Brandy Sauce or Eggnog Cream (v) (E,G,M,Su)  
Figgy Pudding (E,G,M, N)  
Vegan Mulled Wine Poached Pear, Salted Caramel Ice Cream & Praline Crumb (vg) (E,N,M,Su)  
Sticky Toffee Pudding with Pecan Sauce (v) (E,G,M,N)  
Salted Caramel & Chocolate Bûche de Noël (v) (E,M,So)  
Pear & Amaretto Cheesecake (v) (E,G,M,Su)

### Drinks

Filter Coffee & Mince Pies (v) (G,Su)

**2 courses - £23.60 (Plus VAT & 5% Service Charge) per person**

**3 courses - £29.00 (Plus VAT & 5% Service Charge) per person**

**Christmas Crackers and Novelties provided**

(Please choose 1 dish from each category. If choosing 2 courses, the entire party must have the same two courses eg. the whole group would have a starter & main or a main & dessert)



# Lucy Cavendish College

## Cambridge Conferences & Events

### Allergens Key

C: contains celery

Cr: contains crustacean

E: contains egg

F: contains fish

G: contains gluten

L: contains lupin

M: contains milk

Mo: contains mollusc

Mu: contains mustard

N: contains nuts

Se: contains sesame

So: contains Soya

Su: contains sulphites

P: contains peanuts

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