



Christmas Gala Menu

£51.00+ VAT per person

*Please select one dish from each course
(starter, main, dessert)*

Contact us if you require more information,
or wish to discuss this menu in more detail.

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Starters

Prawn and Mango Salsa
with Lamb's Leaf Lettuce
DF, GF

Smoked Salmon Roulade
Baby Salad Leaves
DF, GF

Jerusalem Artichoke Soup
Root Vegetable Crisps, Pumpkin Seed Oil
GF, Vegan option available

Vegetarian

Avocado & Horseradish Mousse
Sweet Pan roasted Peppers
Baby Leaves
GF, Vegan option available

Chicken Liver Pate
Ham Hock Terrine Salad
Caramelised Red Onion Chutney
GF

Mains

*All main courses served with Traditional
Roast Potatoes and Seasonal Winter
Vegetables*

Traditional Roast Turkey
Pigs in Blankets
Sage & Apple Stuffing
Rich Gravy, Cranberry Sauce

Roast Sirloin of Beef
Yorkshire Pudding, Horseradish Sauce
Red Wine & Thyme Jus

Seared Salmon
Horseradish & Chive Cream Sauce
GF

Vegetarian

Cashew & Chestnut Roulade
Spinach, Rocket, Stilton
GF

Vegetarian / Vegan

Mushroom & Cranberry Wellington
Sweet Potato, Spinach
DF

Desserts

Traditional Christmas Pudding

Brandy Sauce

Vegan option available

Chocolate Fondant

Madagascar Vanilla Ice Cream

Lemon Tart

Orange Cream, Cinnamon scented Berry Sauce

GF available

Mulled Wine Apple Crumble

Rich Vanilla Ice Cream OR Traditional Custard

Vegan option available

Egg Nogg Brûlée

Biscotti Biscuit

GF available

Traditional Cheese Board (additional charge)

with biscuits, grapes, celery, and chutney

Dinner is followed by

Coffee / Tea and Mince Pies

GF – Gluten Free, DF – Dairy Free, ALC – Alcohol