



Join us and dine in the historic setting of one of Cambridge's oldest Colleges

CHRISTMAS MENU 2015 £39+VAT PER PERSON

Celeriac velouté, apple caramel, roasted apple, candied chestnuts

House cured salmon, pickled kohlrabi, puff wild rice, horseradish dressing

Game terrine, spiced pear gel, pumpkin puree, pumpkin seed granola

Turkey breast, minced leg, chestnut & sausage meat stuffing, chateau potatoes, sprouts with pancetta, turkey jus

Roast sirloin, shin bon bon, pommery mustard mash, savoy cabbage, ale glazed carrot, ale jus

Carrot, lentil & cranberry loaf, chateau potatoes, sprouts & chestnuts, Cumberland sauce

Traditional homemade Corpus Christmas pudding with a rich brandy sauce

Custard tart, charred satsuma segments, burnt satsuma ice cream

Sticky toffee pudding, calvados apples, butterscotch sauce

Coffee, tea with homemade mince pies

Please note only one choice per course is allowed for the entire group, dietary requirements will be catered for accordingly.

To book please contact: conferences@corpus.cam.ac.uk 01223 337144