



DOWNING COLLEGE CAMBRIDGE
CONFERENCES & FUNCTIONS
CHRISTMAS MENUS 2025



Please select ONE starter, ONE main and ONE dessert for the entire group

Veloute of Roasted Butternut Squash (v) truffle cream, parmesan goujeres (v/ve)

Whipped Beauvale Cheese Tart maple & thyme roasted figs (v/ve)

Smoked Haddock Rillettes toasted brioche, watercress

Pressed Ham Hock Terrine, Piccalilli

Dill & Vodka Cured Sea Trout bloody Mary sorbet, avocado

* * *

Turkey Ballotine, sage, onion & cranberry sausage meat stuffing, bacon, anna potatoes, seasonal vegetables

Beef Wellington, crunchy polenta roast potatoes, braised red cabbage, baby carrots, cranberry & red wine jus
£6.50 supplement

Roast Fillet of Hake potato puree, tender stem, grain mustard & chive velouté

Spiced Lentil & Vegetable Strudel, anna potatoes, seasonal vegetables (v)

Sweet Potato Gnocchi, Gorgonzola Cream, blistered cherry tomatoes, vanilla pickled candy beetroot (ve)

* * *

Traditional Christmas Pudding, Brandy Butter (v)

White Chocolate & Peppermint Cheesecake (v)

Eggnog Cambridge Burnt Cream (v)

Tiramisu (v)

Seeded Chocolate & Avocado Torte (ve)

* * *

£51.95 for three courses

*All menus are followed by Coffee and Mince Pies and include
Christmas Crackers & Festive Table Decorations*

Prices are exclusive of VAT

Due to the presence of ingredients that contain allergens that are routinely used in our kitchens, and that normal operations may involve shared cooking and preparation areas, we can never guarantee that a dish is completely free from any allergens or specific ingredients.