



DOWNING COLLEGE CAMBRIDGE  
CONFERENCES & FUNCTIONS



CHRISTMAS MENUS 2020



January – December 2020

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

Roast Pumpkin & Cumin Soup, Gruyere Cheese & Pumpkin Seed Croute (v)

Gin Cured Sea Trout, Samphire and Sea Purslane Salad

Roasted Vegetable Terrine, Tomato & Basil Dressing (v)

Goats Cheese Mousse, Plum & Orange Chutney,  
Micro Leaves, toasted Sippets (v)

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Roast Turkey Breast, Bacon wrapped Chipolatas, Cranberry Sauce,  
Chateau Potatoes, Seasonal Vegetables, Jus

Crispy Skinned Fillet of Sea Bass, Clams, Pancetta,  
Crushed Potatoes, Butter Sauce

Rump of Lamb, Braised Red Cabbage,  
Tenderstem Broccoli, Fondant Potato, Thyme Jus

Spelt & Pearl Barley Risotto, Roasted Pepper  
Griddled Squash & Edamame Bean (ve)

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Traditional Christmas Pudding, Brandy Sauce

Stem Ginger Treacle Tart

Caramelised Apple, Bramley Apple Purée, Calvados Mascarpone (v)

Spiced Plum and Vanilla Cheesecake

Plum Compôte, Star Anise Syrup, Pear Crisp (v)

White Chocolate, Cranberry & Orange Bread & Butter Pudding (v)

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*All menus are followed by Coffee and Mince Pies and include*

*Christmas Crackers & Festive Table Decorations*

*Prices are exclusive of VAT*