



The College is located within a 10 minute walk of Cambridge Station, and we have free parking for over 200 cars on site, available on selected nights throughout December and early January.

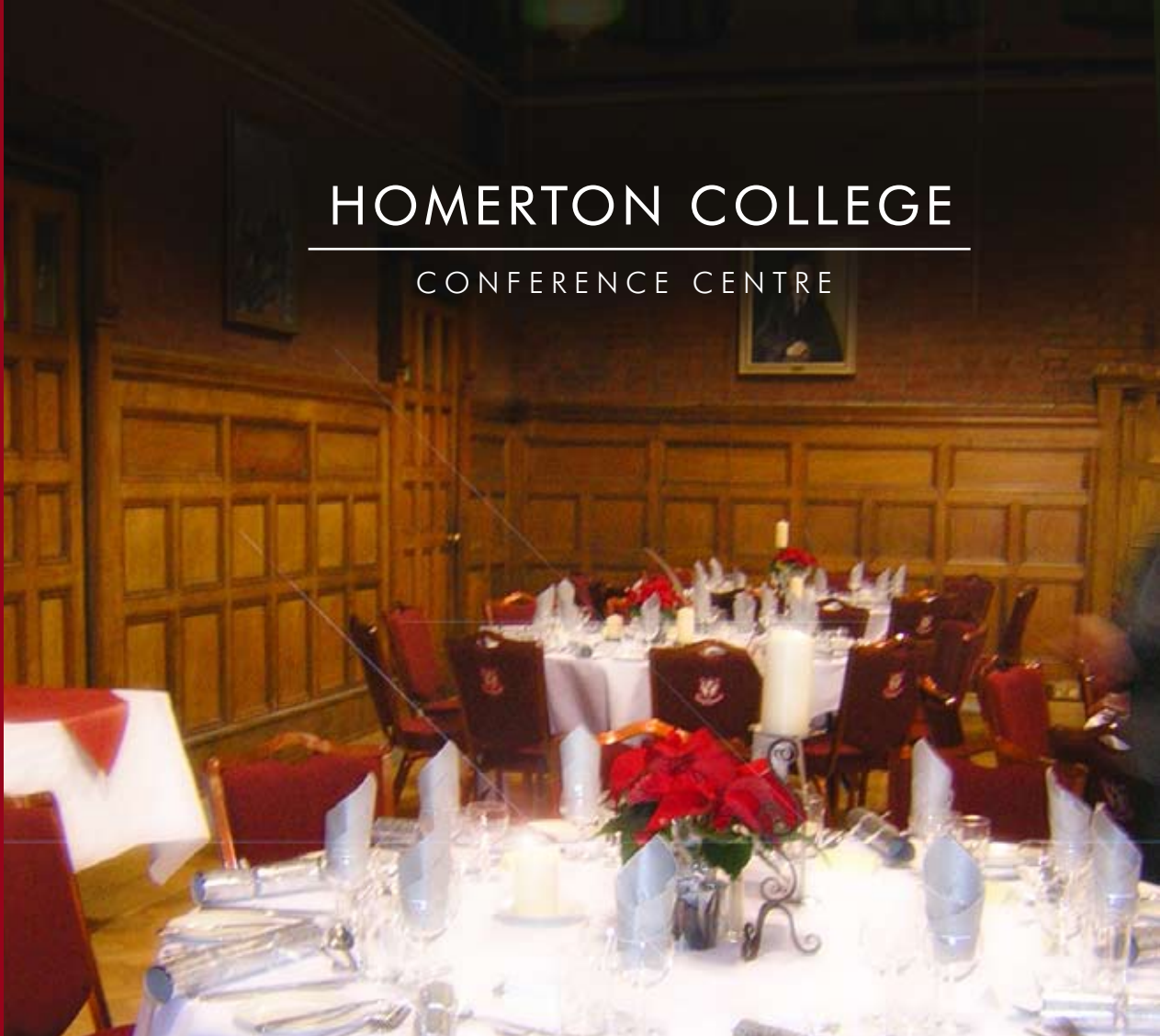
FOR FURTHER INFORMATION
OR TO MAKE A BOOKING
CONTACT OUR CHRISTMAS CO-ORDINATOR
ON 01223 747218
EMAIL conferences@homerton.cam.ac.uk

HOMERTON COLLEGE

CONFERENCE CENTRE

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CHRISTMAS MENU

2009

HILLS ROAD CAMBRIDGE CB2 8PH

Welcome to Homerton At Homerton we value our customers. That is why we recently won the award for 'Best Welcome' in the Conference Cambridge Annual Awards. Our function rooms offer the perfect venue for your Christmas event with a combination of excellent service, superb menus and traditional and contemporary festive decoration. We are also able to offer overnight accommodation on request.



Christmas Private Dining

For groups of between 30-250 guests we are proud to offer exclusive use of a range of function rooms. From the grandeur of our gothic Great Hall to the intimacy of the Drawing Room, Homerton offers the perfect blend of 'Cambridge College tradition', with options to tailor your event to make it a truly special festive occasion.

To help launch the evening, we have put together a **Seasonal Drinks Package** for £11.95 per head (+VAT) which includes pre-dinner drinks and wine to accompany your meal. Seasonal decorations and Christmas novelties are included.

Private Dining: A non-returnable deposit of £10 per head is payable on all Christmas events to secure your booking. The balance will be payable prior to Tuesday 1 December 2009.

For full Terms & Conditions and a Booking Form please contact the Christmas Co-ordinator on 01223 747218 or email conferences@homerton.cam.ac.uk

M E N U

Roasted butternut squash soup
with a cumin and chive cream

Gravalax, cured fillet of salmon
with a honey and mustard dressing
and freshly baked rye bread

Chicken liver parfait with brioche toast
and Cumberland cranberry sauce



Locally sourced roast turkey served
with a chestnut and thyme stuffing,
bacon wrapped chipolata and cranberry sauce

Oven baked fillet of sea bass
on a bed of chickpea and spinach purée
finished with a lemon and tarragon dressing

Braised lamb shank
with a rosemary and redcurrant jus

Red onion and goats cheese tartlets
with sun dried tomato chutney

Served with seasonal vegetables



Christmas pudding with brandy sauce

Chocolate cheesecake, layered with
Chantilly cream and fruits of the forest

Trio of fruit sorbets finished with a berry coulis

Cheeseboard

£29.95 per head (+ VAT)

Christmas Party Night

For smaller groups of 10 + you are welcome to join our Party Night on Thursday 17 December. Space is limited for this exclusive event which takes place in the splendour of our Great Hall. The evening opens with a sumptuous 3 course dinner served with wine . . . and a close-up magician will appear at your table. Entertainment from our resident DJ follows while the bar will remain open until midnight. Carriages at 12:30am.



M E N U

Roasted butternut squash soup
with a cumin and chive cream

Smoked salmon & leek terrine
with tarragon dressing

Chicken liver parfait with brioche toast
and Cumberland cranberry sauce



Locally sourced roast turkey served
with a chestnut and thyme stuffing,
bacon wrapped chipolata and cranberry sauce

Oven baked fillet of salmon
on a bed of chickpea and spinach purée
finished with a lemon and tarragon dressing

Braised leg of lamb
with a rosemary and redcurrant jus

Red onion and goats cheese tartlets
with sun dried tomato chutney

Served with seasonal vegetables



Christmas pudding with brandy sauce

Chocolate cheesecake, layered with
Chantilly cream and fruits of the forest

Fresh Fruit Salad

£39.95 per head (incl. VAT)