



HOMERTON COLLEGE
EVENTS

Christmas Dining 2024

Dine in the amazing atmosphere of our Dining Hall, the Fellows' Dining Room or the Drawing Room. We have a variety of dates available for your group.

Booking for your festive event is easy and our dedicated team will assist you in making those important decisions. If you have 20 diners or 300 guests, Homerton has a solution for your Christmas celebration.

We look forward to welcoming you for a wonderful Christmas celebration with us here at Homerton.

It is Christmas in the heart that puts Christmas in the air.

~W.T. Ellis



HOW TO BOOK

Dates are limited so make sure you book early. We can hold a provisional booking for up to 14 days and then contract to secure your booking based on the number of guests. A non-refundable 25% deposit is payable at time of contract with the balance invoiced 14 days following your event date.

Final numbers, table plans, individual menu choices for all guests and any special dietary requirements will not be required until 2 weeks prior to your booking date.

Depending on your numbers we can offer the following dining spaces :

The architecturally award-winning Dining Hall can seat up to 300 guests for dinner, with pre-dinner drinks served in a separate room. Dining is on long tables in the traditional college manner, with entertainment taking place in the Great Hall if required.

Our Fellows' Dining Room is the perfect dining hall for smaller numbers between 40 and 80 guests. Tables can be either long 'College style' refectory tables or individual rectangular tables of 6 or 8.

The Drawing Room is perfect for a more intimate event for 20 – 40 guests. Hardly changed since 1894, the Drawing Room retains its original charm as a comfortable, cosy space in which guests can relax and socialise.

For numbers between 20 and 29 there is an additional room hire charge of £150 + VAT for the hire of the room.

Our 3-course sit down menu inclusive of mince pies is charged at £52.00 + VAT per head.

For pre-dinner drinks we offer a selection of gin and tonic, bottled beer, college selection wine, Prosecco and Norfolk cordial. To follow, 2 glasses per head of college selection wine is served with dinner, along with bottled water and sparkling Elderflower pressé.

This package is charged at £21.25 + VAT per person

If bar service is required after 23.00, there is an additional £150 + VAT charge. The bar can be booked until 12.30am at the latest.

If bar service is required prior to 19:00 an additional £50 + VAT will also apply.



STARTERS

To start...select up to 3 options (1 to be vegan)

Glazed pulled beef brisket with radicchio and micro watercress salad with crumbled gorgonzola, toasted walnuts, Grana Padano and fresh shaved horseradish, dried cranberries

Chicken and apricot and pancetta terrine with golden beetroot piccalilli, fig, pomegranate, pickled carrot, apricot gel, black olive and toasted rye bread soil

Braised glazed pork cheek, rocket, apple jelly, pomegranate, apple crisp, raspberry vinaigrette

Smoked salmon tartar, lemon crème fraiche, pickled courgette, preserved lemon gel

Charred mackerel fillet, horseradish potato salad, quail's egg, beetroot

Port poached pear, crumbled and whipped stilton, toasted walnuts, rye bread croutons, baby red chard and port reduction (v)

Cauliflower velouté, chestnut soil, white truffle oil (vegan)

Butternut squash velouté with crispy sage and sage oil (vegan)





MAIN COURSES

To follow...select 3 options (1 to be vegan)

Stuffed turkey paupiette with chateaux potato, roasted winter vegetables and brussel sprouts with a red wine jus

Herb and Dijon mustard crusted cutlet of lamb with fine beans and a root vegetable, potato and pearl barley broth

Corn-fed chicken supreme, served with gnocchi, leek, oyster mushrooms, peas and a red wine jus.

Pan fried fillet of seabass with steamed fine beans, roasted cherry tomatoes and buttered new potatoes with a chive butter sauce

Oven baked supreme of salmon with vegetable ratatouille tenderstem broccoli and crushed new potatoes with a lemon vinaigrette

Stilton, spinach and puy lentil tart with chateaux potato, roasted winter vegetables and brussel sprouts with gravy (v)

Apple, cranberry and parsnip wellington with chateaux potato, roasted winter vegetables and brussels sprouts with gravy (vegan)

Artichoke, chestnut and root vegetable nut roast with chateaux potato, roasted winter vegetables, brussel sprouts and gravy (vegan)



DESSERTS

To finish...select up to 3 options (1 to be vegan)

Warm chocolate fondant with chocolate ganache, mint chocolate ice-cream, candied pecans and micro mint

College made Christmas pudding with brandy sauce and redcurrants

Chocolate orange tart with amaretto cream, orange crisp and chocolate shard

Apple, sultana and cinnamon strudel, vanilla pod custard, redcurrants

Baked vanilla cheesecake, balsamic berry compote, shortbread crumb, Chantilly cream, white chocolate

Sticky toffee pudding, toffee sauce, candied pecans crumb, Cornish clotted ice cream

Strawberry mousse with a gingernut crumb, strawberry compote, strawberry granola and mint syrup (vegan)

Blackcurrant delice with blackcurrant sorbet, berry compote (vegan)

All desserts are suitable for vegetarians

Allergen content available on request



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To secure your Christmas celebration at our beautiful historic venue, please contact the Events Team to make your booking.

01223 747218

events@homerton.cam.ac.uk

We look forward to welcoming you.