

Christmas Dining at Homerton College 2026

PRIVATE PARTY 3-COURSE MENU

HOW TO BOOK

Dates are limited so please make sure to 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.

We charge £52.00 + VAT per head to include the following:

3-course dinner

A glass of prosecco or pressé on arrival

Tea, coffee and mince pies to follow the meal can be added for an additional £3.95 + VAT per head

A non-refundable 25% deposit is payable at the 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 dietary requirements will be required at least 2 weeks prior to your booking date. Please note that any speeches must take place after the completion of dinner service

Evening entertainment, a late bar extension and wine can all be booked at an additional cost

Contact our Events Team at:

events@homerton.cam.ac.uk | 01223 747218

Private Christmas Menu

STARTERS

TO START... SELECT UP TO 2 OPTIONS (1 TO BE VEGAN)

Beef bresaola, rocket and a parmesan salad with olive oil and balsamic glaze
(milk, sulphites)

Braised glazed pork cheek, rocket, apple jelly, pomegranate,
apple crisp, raspberry vinaigrette
(celery, sulphites)

Smoked salmon tartar, lemon crème fraiche, pickled cucumber,
preserved lemon gel
(fish, milk, sulphites)

Leek and potato soup with crispy leeks and vegan cream
(vegan) (celery)

Private Christmas Menu

MAINS

TO FOLLOW... SELECT UP TO 3 OPTIONS (1 TO BE VEGAN)

Turkey, stuffing, pigs in blankets with roast potatoes, roasted winter vegetables and Brussel sprouts with a red wine jus
(gluten, sulphites) *gf available*

Roast duck breast, new potato cake, shredded sprouts, carrot purée and a cherry wine jus, topped with pea shoots
(celery, sulphites)

Oven baked salmon supreme with vegetable ratatouille and crushed new potatoes with a lemon vinaigrette
(fish)

Wild mushroom pithivier with roasted potatoes, roasted winter vegetables and Brussel sprouts with gravy (V) (gluten, soya)

Private Christmas Menu

DESSERTS

TO FINISH... SELECT UP TO 2 OPTIONS (1 TO BE VEGAN)

Warm chocolate fondant with chocolate ganache,
mint chocolate ice cream (gluten, egg, milk, soya)

Christmas pudding with brandy sauce and redcurrants
(milk, nuts, sulphites) *vegan available*

Strawberry mousse with a gingernut crumb, strawberry compote,
strawberry (vegan) (gluten, soya)

Fruits of the forest pavlova (vegan) (allergen free)

All desserts are suitable for vegetarians

Allergen content as specified

If requiring a late bar extension, the Griffin Bar can be booked until 12.30am at the latest.