



*the* CAMBRIDGE UNION

# DINING EXPERIENCE







## Dining at The Union



The Cambridge Union is proud to announce it is opening its century-old dining room for your celebrations. With its refined and cosy mahogany furniture complimented by its dark red finish, this candle-lit room will provide the class and comfort perfect for a christmas get together.

Whether you're looking to celebrate a birthday, arrange an office party, or gather loved ones and share a treat, the Cambridge Union dining room is here to serve your every occasion.

Our bar and banqueting staff will serve your needs throughout the evening, ensuring that your festivities can be fully appreciated by all those attending. With staff welcoming you on arrival, serving your food and waiting on your requests, our primary objective is to make your evening a celebration to fondly remember.

## Compliments



Complimentary Prosecco  
Exclusive use of our Dining Room  
Christmas Crackers  
Christmas Decorations  
Surround Sound System  
Complete Event Management

## Pricing



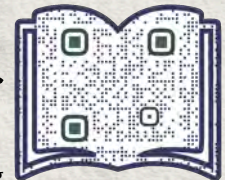
Enjoy our new Christmas A La Carte menu, with room hire and VAT included. Please turn over to see our menu.

You can upgrade your experience to our Three Course menu with added compliments of wine and bespoke service. If interested, please enquire.

£50\* per person A la Carte

Please get in touch with any enquiries you have by scanning our **QR CODE** → <https://cus.org/the-dining-room>

Enquire at:  
[enquiries@cus.org](mailto:enquiries@cus.org) OR  
[adam.ganczakowski@cus.org](mailto:adam.ganczakowski@cus.org)



\*Minimum of 15 guests required for this price



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# A LA CARTE MENU

## Starters

Charcuterie Plateau with marinated Artichokes & Apple<sup>(gfo)</sup>

Chutney Deep Fried Brussel Sprouts with Balsamic Glaze<sup>(gf)(v)</sup>

Camembert with Truffle Oil & House Bread<sup>(gfo)(v)</sup>

## Mains

Smoked Pigeon<sup>(gf)</sup>

Scarlet Salad & Paprika Dressing<sup>(gf)(pb)</sup>

Seabass with new Potatoes & Seasonal Greens<sup>(gf)</sup>

Mushroom Parfait<sup>(gfo)(pb)</sup>

Bourguignon<sup>(gf)</sup>

Salted Coley with Truffle Dressing Beetroot<sup>(gf)</sup>

Turkey & all the trimmings<sup>(gfo)</sup>

## Desserts

Poached Pear<sup>(pb)</sup>

Coffee Crème Brûlée<sup>(v)</sup>

Chef's Signature Lemon Tart<sup>(v)</sup>

Christmas Pudding<sup>(v)</sup>

Limited selection sample menu,  
for full menu please see:  
<https://cus.org/the-orator>



*gfo* - Gluten free option  
*pb* - Plant Based  
*v* - Vegetarian  
▲ - Christmas dishes



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**THREE COURSE MENU**

*Starters*

Mushroom Parfait, Red Onion Jam with House Bread (V/VE)

Spiced Parsnip Soup with Root Vegetable Crisps and House Bread (V)

Beef Open Ravioli, Confit Shallots, Tomato, Pecorino, and Truffle

Torched Mackerel with Warm Beetroot Pickle

*Mains*

Turkey with Sprouts, Seasonal Greens, and Cranberry and Bread Sauce

Beef with Charred Onions, Seasonal Greens, and Carrots

Salted Coley with Butternut Squash, Confit Leek, Truffle and Tomatoes

Romanesco with Hazelnut and Golden Raisins (VE)

*Desserts*

House Christmas Pudding with Brandy Butter (V)

Chili Chocolate Mousse with Candied Lime (V)

Chef's Signature Lemon Tart (V)

Cheese Board, Apple and Beer Chutney with Biscuits

Limited selection sample menu,  
for full menu please see:  
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*Dishes may contain allergens.  
Please inform us of any dietary  
requirements.*

