



2026

*Christmas
with*

The
Orator



**CAMBRIDGE
UNION SOCIETY**
events venue

Private & Corporate dining in the heart of Cambridge

Our private dining room has been the stunning backdrop to unforgettable dining experiences for over 100 years.

Set in the heart of Cambridge, with refined and cosy mahogany furniture complimented by its dark red finish, this room will provide class and comfort perfect for the festive season.

More than 20 guests? Get in touch with us to learn more about our unique corporate spaces we have available for groups of up to 150.

**Complimentary Prosecco reception for
all Corporate Festive groups booked
before September 30th.**

enquiries@cus.org



Book your table online, and for the private
Dining Room, get in touch using the below
address.

enquiries@theoratorcambridge.co.uk

Festive Menu

45 for three courses

TO BEGIN

Bread & Butter or Olives (+5 per portion)

Spiced Parsnip Soup

Root vegetable crisps, Focaccia, Butter

Mackerel Paté

Pickled cucumber, Toasted sourdough

Clementine & Feta Salad

Charred broccoli, Chicory, Balsamic, Lemon dressing

TO FOLLOW

Stuffed Turkey Breast

Pigs in blankets, Curry butter brussel sprouts, Cranberry sauce

Beef Osso Buco

Braised tomatoes, Gremolata

Romanesco

Murhamara sauce, Sweet and spicy hazelnuts, Herbs

All served with roast potatoes and traditional vegetables

TO FINISH

Lemon Tarte

Blackcurrant sorbet

Christmas Pudding

Sticky brandy sauce, Coconut sorbet

Cheese Board

Selection of Cheese with Crackers, Grapes, and Membrillo

Merry Christmas!
- The Orator team



New Years Eve Menu

65 per person

On Arrival

*Complimentary Glass of Fizz
Freshly Baked Sourdough with Whipped Black Garlic Butter*

TO BEGIN

Grilled Mackerel
with Spiced Beetroot Relish, Coriander, and Dill Oil

Three Cheese Soufflé
with Chives

Roasted Beetroot Carpaccio ^{(GF) (PB)}
*with Whipped Goats Curd, Aged Balsamic Reduction, Crispy Sage,
Pickled Shallots, and Candied Walnuts*

Tandoori Baked Camembert For Two
with Naan Bread Crisps, Coriander Chutney, Herbs

TO FOLLOW

Roast Pork Belly
with Boulangère Potatoes and Roots, Black Pudding, Mulled Apple Sauce, and Jus

Wild Mushroom & Chestnut Pithivier ^(PB)
with Parsnip Purée, Baby Carrots, Tenderstem Broccoli, and Red Wine Jus

10oz Ribeye ^(GF)
with Roasted Beef Tomato, Dressed Rocket, and Chips

20oz Chateaubriand For Two ^{(+10 per person) (GF)}
*with Truffle Pomme Purée, Charred Tenderstem Broccoli & Chilli Garlic,
and Roasted Beef Tomatoes*

TO FINISH

Rum Baba
with Whipped Mascarpone, Berry Compote, and Candied Almonds

Cherry Bakewell
with Caramel Hazelnuts, and Custard

Elderflower & Champagne Poached Pear ^{(GF) (PB)}
with Vanilla & Coconut Cream, and Pistachio Crumble

Baked Alaska For Two
*with Amaretto Sponge, Strawberry & Chocolate Ice Cream,
Torched Italian Meringue, and Honeycomb*

(PB) - Plant Based
(GF) - Gluten Free

Happy new year!
- The Orator team

