Christmas brochure 2018
Gonville & Caius is one of the oldest University of Cambridge colleges. Originally named Gonville Hall, the College was founded by Edmund Gonville, Rector of Terrington in 1348. The College was re-founded in 1557 by former student and Fellow, Dr John Caius who, as part of his reconstruction, erected three Gates, which survive to the present day. New students entered the College through the Gate of Humility, while studying in the College they would pass through the Gate of Virtue every day, and finally when they leave to receive their degrees, students depart through the Gate of Honour (right).

During term, Caius is home to more than 700 students and 100 Fellows. Students come to Caius from all over the world and undergraduates study all of the subjects offered in the University. Our Fellows have globally renowned expertise ranging from Ancient History to Zoology and are all recognised as leaders in their own fields.

Gonville & Caius College is regularly one of the top performing Colleges in the University of Cambridge league tables and we apply this same commitment to excellence to our Christmas and festive events.
Dining at Caius

Caius prides itself on the reputation it has gained for its excellent food and service standards. Our chefs provide mouth-watering dishes which have satisfied even the most discerning food critics. Extensive menus are available to suit your requirements whether this is a two course lunch or a five course banquet. In 2013 the kitchens and staff of Gonville & Caius were featured in the BBC Celebrity MasterChef series to high acclaim.

Our prices include:

- Printed menu cards with the College crest
- Candles and napkins
- Waiter service
- Coffee and chocolate mints
- Lapel microphone in the Main Dining Hall

Please note:

Venue hire may be applied.

Final menu details, numbers and special dietary information for events are required at least 10 working days prior to arrival. The final account is based upon the number agreed at this stage.

We regret that we cannot offer a choice menu; your guests must all have the same starter, fish, main and sweet courses unless they have any special dietary requirements which will be catered for as necessary.

Our latest dinner service time is 8pm.

*Please note all prices are ex VAT, valid between 1st October 2018 and 30th September 2019 and are correct as of 1st October 2018*
Dining rooms and drinks receptions

Junior Parlour
The Junior Parlour is a light and elegant private dining room located on the ground floor of Gonville Court. It is the perfect setting for a small and intimate dinner.

- Canapés 20
- Drinks reception 25
- Finger buffet 20
- Formal dining 12

Senior Parlour
The Senior Parlour is located on the first floor of Gonville Court and is one of our most popular rooms. It has a light and airy atmosphere and is beautifully decorated. It is also the home of one of three pianos in the Old Courts.

- Canapés 60
- Drinks reception 70
- Finger buffet 60
- Fork and walk buffet 48
- Formal dining 30

Green Room
The Green Room is a popular room for drinks receptions. Located on the ground floor of Gonville Court, it has ready access to our dining rooms and interconnects with the Red Room and Bar.

- Canapés 30
- Drinks reception 40
- Finger buffet 30
- Fork and walk buffet 25
- Formal dining 16
Dining rooms and drinks receptions

Fellows’ Dining Room

The Fellows’ Dining Room was designed by John Simpson, in what had been our Inner Library dating from the 15th century, and is based upon the Greek Temple of Apollo Epicurus. Please be aware that access to this room is restricted prior to 7.30pm due to it’s use as a Fellows’ private room.

- Formal dining 44

Main Dining Hall

The present Hall, designed by Anthony Salvin, was built in 1854, replacing the ancient Hall in the north-west corner of Gonville Court. The Hall is decorated with art by a mixture of traditional and contemporary artists. Of particular note, are the stained glass windows which honour famous Caians.

- Canapés 100
- Drinks reception 120
- Finger buffet 100
- Fork and walk buffet 100
- Formal dining 184

Bar

The College Bar provides a laid-back, casual atmosphere for post-event drinks. The Bar itself has a traditional ‘pub’ feel to it due to its wooden flooring and exposed beams.

There is a range of lagers on tap, as well as bottled ale and a selection of wine and spirits. Out of term time, the adjoining Red Room can also be booked as a lounge area.

- Drinks reception 70

Bar

Formal dining 184

Dining hall, Old Courts

Bar, Old Courts

Dining Hall, Old Courts

Fellows’ Dining Hall, Old Courts
Canapés and finger buffet

**Canapés**
Smoked salmon gravadlax with crispy rye bread and horseradish cream
Roast beef with Yorkshire pudding and red onion chutney
Seared sesame crusted tuna with wasabi
Ham hock and smoked cheese croquettes
Leek, pepper and smoked cheese croquettes with chimichurri sauce
Mini Thai fishcakes with lemongrass
Sticky jerk chicken with homemade corn bread croute
Mushroom and spinach tarts with goats cheese
Moroccan spiced red pepper and aubergine pate presented on pumpernickel
Vegetable sushi rolls made with avocado, cucumber, red bell pepper with a sweet chilli sauce
Plum tomato and basil bruschetta with mozzarella
Spiced king prawn tail, chilli jam and dill crème fraiche
Fresh pear, prosciutto, Roquefort and rocket roll served in a tomato pastry nest
Mushroom, spinach and quinoa bon-bon

Select four options at £8.50* per person
Select six options at £11.50* per person
Select eight options at £14.50* per person
For a minimum of ten people.

**Finger buffet**

**Savoury**
Assorted sandwiches and sliced baguettes
Honey and mustard chipolatas
Duck spring rolls with hoisin sauce
Smoked salmon and ricotta tarts
Vegetable samosas with riata
Cajun chicken goujons with sour cream and lemon dip
Bruschetta with cherry tomatoes and mozzarella pesto
Onion bhajis
Mini salmon fishcakes with dill mayonnaise
BBQ chicken skewers
Goats cheese and vegetable tarts with onion marmalade
Plaice goujons with tartare sauce

**Sweet**
Miniature fruit scones with jam and clotted cream
Fresh fruit tartlets
Squares of homemade chocolate fudge brownie

Select eight options at £19.95* per person
For a minimum of ten people.

*Please note all prices are ex VAT, valid between 1st October 2018 and 30th September 2019 and are correct as of 1st October 2018
## Mains
- Beef goulash with capsicum, paprika and soured cream
- Pork, Oxfordshire cider, sage and mustard casserole
- Thai lemon chicken and coconut sauce
- Braised shoulder of lamb with redcurrants and rosemary
- Chicken with chorizo, basil and plum tomato sauce
- Mushroom and courgette stroganoff with brandy and coarse grain mustard
- Butternut squash, pine nut and blue cheese risotto
- Cod, smoked salmon and prawn crumble
- Roasted salmon steaks with lemon, sauce vierge

## Sides
- Basmati rice
- Buttered new potatoes
- Mashed potato
- Morrocan cous cous
- Mixed leaf salad
- Mixed seasonal vegetables
- All served with bread

## Sweets
- Fusion crème brûlée
- Tarte au citron with honeyed crème fraîche
- Selection of sliced exotic fruit
- Triple chocolate brownie
- Selection of cheeses served with savoury biscuits, grapes and celery

Followed by tea and coffee

Please choose two meat or fish and one vegetarian option from the mains, two side dishes and two sweets.

£26.50* per person

**Please note there is a supplement of £1.50* per person for the selection of cheeses.

Minimum of ten people required.

*Please note all prices are ex VAT, valid between 1st October 2018 and 30th September 2019 and are correct as of 1st October 2018*
Please select one starter, intermediate (if desired), main and sweet course for all of your guests. Minimum of ten people required.

Three courses £39.95* per person
Four courses £48.95* per person

**Please note there is a £2.60* supplement for the sirloin of beef.

Price includes Christmas crackers and novelties.

*Please note all prices are ex VAT, valid between 1st October 2018 and 30th September 2019 and are correct as of 1st October 2018.

**Starters**
- Beetroot gravadlax, sweet dill dressing and caviar cucumber
- Cream of parsnip soup, caramelized chestnut
- Duck liver and orange pate, red onion and nutmeg chutney
- Baked Portobello mushroom, blue cheese and beetroot salad, walnut dressing
- Prawn and crayfish cocktail, cheese straw

**Mains**
- Traditional roast free-range turkey with all the festive trimmings
- Baked salmon fillet, fondant potato, braised chicory, spinach and caper sauce
- Roast leg of pork, apple sauce, braised red cabbage and chestnut stuffing
- Roast seabass, tomato fondue, creamed potato, orange glazed fennel with a vermouth sauce
- Pumpkin and roasted shallot risotto, radish, watercress and shaved pecorino
- Roast sirloin of beef, red wine jus, roasted parsnips, layered potato

**Intermediates**
- Baked scallop, Parma ham crisp, cauliflower and black pudding
- Crab tian, roasted pepper salsa, squid parmesan crisp
- Beetroot carpaccio, chestnut and caramelized Brussel sprout, goats cheese dressing
- Grilled grey mullet, dill cucumber, kohlrabi and concasse tomato

**Sweets**
- Traditional Christmas pudding, orange and rum sauce, brandy butter
- Pecan pear tart, eggnog custard, blueberry puree
- Chocolate and orange fondant, vanilla ice cream and cinnamon
- Selection of artisan cheeses, crackers and apple and ginger chutney
The following wines have been selected for your enjoyment and are usually available year-round.

Our house wines; Kraemer Blanc de Blanc Brut, Riddle Creek Reserve Chardonnay, Riddle Creek Shiraz and College Port are all presented with a Gonville & Caius College label.

**Sparkling wine**

**Kraemer Blanc de Blanc Brut** - £19.95*

*An easy drinking French sparkling wine. Perfect for any occasion. Harmonious, fresh with delicate bubbles.*

**Prosecco Ponte Di Rialto** - £22.50*

*Fruity, straw yellow medium dry Italian sparkling wine. Easy drinking and excellent as an aperitif.*

**Rivamonte Rosato** - £23.50*

*This is a dry, soft Italian sparkling Rosé has an intense bouquet with fresh peach and red berry flavours on the palate and a full-bodied structure.*

**Champagne**

**J de Telmont Grande Reserve NV** - £39.50*

*This Champagne has a soft and fruity nose with a hint of buttered toast and an abundance of fine and delicate bubbles. An outstanding champagne for a special occasion.*

**Rosé**

**Bois Des Violettes Rosé** - £17.50*

*This is a delicious French dry Rosé, vibrant in colour, crisp with very subtle strawberry fruit flavour. This is perfect for long, warm summer days, but can be enjoyed on any occasion.*

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**White wine**

**Gonville & Caius White, Riddle Creek Chardonnay** - £19.50*

A great value Australian Chardonnay of exceptional quality. Rich melon and tropical fruit notes give a depth of flavour rarely found at this price. Ideal for buffets, pre-dinner drinks and perfect for fish.

**Dea Del Mare, Pinot Grigio Catarratto** - £17.50*

A crisp Sicilian white wine with a pallet of citrus fruit and zesty green apple with a good balance of minerality. Perfect as an apéritif or with fish, salad and white meat.

**Fathom’s Sauvignon Blanc** - £21.50*

A typical New Zealand Marlborough Sauvignon, offering a nose of citrus, green grass and elderflower

**Amalaya de Cortes Blanco** - £24.95*

This unusual white wine from Argentina offers an attractive grapey nose with peach, apricot and lime notes with a tangy and fresh finish. This wine is a 2014 Decanter Gold trophy medal winner. It is a versatile food wine, fruity enough to work well with spice.

**Chapel Down Flint Dry** - £26.50*

Chapel Down Winery is home to the largest producer of English wines. Aromas of zesty lemon and green apple. Apple and pear flavours, with creaminess in the background leading to a smooth finish on the palate.

**Macon-Lugny St Pierre Bouchard P&F** - £27.95*

Fresh nose offering a lovely bouquet of wildflowers. Pleasant, refreshing and nicely rounded on the palate. This is a great value white Burgundy - Enjoy with simply grilled fish dishes or herb roasted chicken.

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Red wine

Gonville & Caius Red, Riddle Creek Shiraz - £19.50*

Dark berry flavours plus spice and pepper are generous on the palate of this red. The tannins are soft and firm and balanced with subtle sweet oak to give a generous full finish. A fine match for lamb, pasta or hearty stews.

Côtes du Rhône Rémy Ferbras - £18.50*

A fresh nose of red fruits and spices. The palate is full and the structure flattering, concentrated and fat. The finish is full of finesse and elegance. Ideal match for lamb and grilled red meats.

Borsao Selección Campo de Borja, Rioja - £19.95*

A blend of Garnacha, Syrah and Tempranillo grape varieties, this wine has a lovely velvety texture with pure plum fruitiness on the palate. Ideal with meat dishes and even spicy ingredients like chorizo.

Dona Paula Malbec - £21.50*

This is an excellent example of a really vibrant style of Argentinian Malbec. Violets, black cherry and black berries with a touch of spice on the nose. Enjoy with grilled or roasted red meat dishes.

Chianti Classico San Felice - £27.95*

An award winning Tuscan wine made from Sangiovese and Canaiolo grape varieties for which the region is famous. This medium bodied wine boasts flavours of cherry and plum. Perfect with roast meat and any ripe cheeses.

Chapel Down Union Red - £29.95*

A union of English red grapes, this smooth, fruity and balanced red wine has been created by blending Rondo and Pinot Noir clones. Attractive cherry, plum and liquorice flavours with supple tannins. An ideal partner for duck, lamb and venison.

Château Laubés, Bordeaux 2010 - £34.95*

With generous black fruits and tannins that are integrated into the texture, the wine is ripe and fruity. The acidity is still there, giving a crisp aftertaste. A good match to beef and venison.

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**Dessert wine**

De Bortoli Deen VAT 5 Botrytis Semillon (37.5 cl bottles) - £19.95*

Light golden with echoes of citrus, peach, pear, nectarine and honey with a twist of caramel and attractive oak aromas. Try with an array of fruit desserts or enjoy with a platter of cheeses and fruit.

**Port**

Gonville & Caius College Port - £21.00*

Dow 1991 - £48.50*

"The firmly-structured, moderately tannic, impressively coloured and concentrated 1991 Vintage offers a classic display of black fruits, liquorice, and chocolate aromas and flavours"

Robert Parker, Wine Advocate 1995. Parker Rating 90 Points (Outstanding)

*Please note all prices are ex VAT, valid between 1st October 2018 and 30th September 2019 and are correct as of 1st October 2018*
Additional alcoholic beverages

Bottled lager - from £3.25*
Bottled ale - from £3.75*
Jug of Pimm’s - £16.25*
Mulled wine - £3.75* per glass

Soft drinks

Jug of orange or apple juice - £5.40*
Jug of sparkling elderflower - £7.40*
Jug of non-alcoholic fruit punch - £8.95*
Jug of fresh orange juice - £8.95*
Jug of cloudy apple juice - £8.95*
Bottled mineral water - £3.50*
Bottled sparkling water - £3.50*

Please note all jugs are 1 litre and typically serve 5 glasses.
Additional soft drinks are available on request.

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Our beef is supplied by the family-run Burtons Butchers in Saffron Walden. The business is headed by Andrew Burton a Liveryman of the Worshipful Company of Butchers, and are members of the National Association of Catering Butchers (NACB). The Beef has been awarded the British Farm Standard Mark and comes from cattle raised on the water meadows of Wicken Fen, Ely and the surrounding areas, where all forage and feed have no chemical fertilisers or artificial inputs.

Our fish suppliers, Sam Cole of Lowestoft, have small inshore boats that fish exclusively for Sam Cole using the line caught method ensures the highest quality fish. The fish is then delivered within hours of being landed. The boats belong to the Responsible Fishing Scheme and the company itself aim to source all wild and farmed fish from sustainable and responsibly managed sources and is committed to avoiding the purchase of any seafood species from stocks that are known to be below biologically sustainable levels or from overseas suppliers known to employ unacceptable labour practices.

All of our eggs are free-range and come from J & P Haylock at Laurel Farm, Bury St. Edmunds. They are subject to regular flock reports to ensure the welfare and health of the birds.

We source our fruit and vegetables locally from Accent Fresh, based in Downham Market, and in season whenever possible. The company is a member of SEDEX and works with growers and suppliers who are following the guidelines of good agricultural practice with regard to water use, pollution, chemical use and energy consumption. When selecting the vegetables and potatoes for your dinner, why not ask the Chef via the Conference Office, for a recommendation to ensure optimum freshness and seasonality?

The College stocks a wide range of teas and coffees. We aim to only purchase brands accredited with stamps of approval from the Fairtrade Foundation, the Rainforest Alliance and the Ethical Tea Partnership. We also only use suppliers that recognise the importance of their corporate social and environmental responsibility, as well as the need to trade in a sustainable manner.
All visitors attending the Old Courts should report to the Old Courts Porters’ Lodge on Trinity Street, Cambridge, CB2 1TA which is staffed 24 hours a day; the telephone number is 01223 332400.

All visitors attending either Harvey Court or the Stephen Hawking Building should report to the West Road Porters’ Lodge at 5 West Road, Cambridge, CB3 9DS which is also staffed 24 hours a day; the telephone number is 01223 335400.

Arriving by car

Parking may be available for the event organiser only, and MUST be pre-booked through the Meetings & Events Office. Delegates and guests should find alternative parking in Cambridge or use the park and ride services. For further information, please visit www.cambridgeparkandride.info. The nearest NCP car parks are Park Street and the Grand Arcade.

Arriving by train

The railway station is located 1 mile south of the city centre. Cambridge is on a branch of the East Coast Main Line and is easily accessible from all parts of the country. There is a frequent train service between Cambridge and London to both King’s Cross and Liverpool Street. The King’s Cross service is quicker and takes about 45 minutes. Trains leave roughly every half hour during the day. There is a 5 or 6 hour gap between around midnight and about 6am when no trains run between the two cities. If you are travelling from Scotland or the north, it is advisable to change at Peterborough.

Arriving by coach

National Express coaches stop at Parker’s Piece in the city centre, which is a walk of approximately 15-20 minutes to either Caius site. There are regular services to Cambridge from London Victoria, London Stansted Airport and many other towns and cities throughout the UK. The Stagecoach X5 service runs daily between Cambridge and Oxford, also connecting Bicester and Milton Keynes amongst others.

Arriving by air

Of the four main London airports (Gatwick, Heathrow, Luton and Stansted), Stansted is by far the most convenient for Cambridge. Stansted Airport is just 28 miles south of Cambridge. Easy access is provided by coach or car via the M11. A regular rail service operates between Stansted Airport and Cambridge and takes approximately 30
How to find us
**How can I make a provisional booking?**

Please contact the Meetings & Events Office who will be happy to take your details and make a provisional booking for you. Provisional bookings can be held for a maximum of 10 days.

**How do I confirm my provisional booking?**

When a provisional booking is made you should be sent a booking form which includes the details of your booking and the terms and conditions. To confirm the booking, please return a signed copy of this booking form within 10 days of making the provisional booking and speak to your event manager regarding the 10% deposit required.

**When do I need to confirm details?**

Final details of your event are due no less than 10 working days before the start of your event. Final details may include the number of guests, timings, menu selection, special diets and other special requests.

**How do I pay for my event?**

A deposit of 10% of the estimated total value of the event will be required upon confirmation of your booking. The final balance will subsequently be required 7 working days prior to your event unless you have credit facilities already in place with Caius or the College which will allow us to send an invoice after your event. Should you wish to open a credit facility with Gonville & Caius please contact the Meetings & Events Office for more information. Payment may be made by cheque or via a BACS transfer (as specified in the booking form) and must be received by the College within 28 days of the date of the invoice.

**Do I have to pay an additional room hire charge?**

The room hire charge is included in the menu prices subject to meeting minimum numbers.

**Can we have a choice menu?**

We regret that we cannot offer a choice menu. Please choose one starter, one fish course (if applicable), one main and one sweet from our wide range of menus. Please also choose one potato dish and two vegetable side dishes to accompany your meal. We can cater for most special diets so please advise no less than 10 working days before your event.

**Do you provide menu cards and place name cards?**

We provide crested menu cards at no additional cost, however we do not provide place name cards. If you require these please send them along to us with a seating plan at least 3 days before the event.

**Can guests smoke on College property?**

Each site has designated smoking areas in which guests of the College are permitted to smoke. Guests are not permitted to smoke outside of these areas.

**Can we bring our own food or drink?**

Unfortunately, due to strict food safety guidelines, food and drinks not purchased from the College are not, without the prior written permission of the College, permitted on the College’s premises. Alcoholic beverages may be brought on to College premises by prior arrangement only and will be subject to a corkage charge.

**Are your dining rooms wheelchair accessible?**

The Cavonius Centre, the Stephen Hawking Building and Harvey Court’s public areas are fully accessible with accessible bedrooms available in both buildings also. The accessibility of the function rooms in Old Courts varies. Please notify your event manager of any special access requirements or ask if you would like further details.
Once you have confirmed your private dining reservation at Gonville & Caius College, we need to know a few more details about your event.
Please fill in the details below and return to the Conference Office no less than 10 working days before your event.

<table>
<thead>
<tr>
<th>Event title:</th>
<th>Number of guests:</th>
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<tbody>
<tr>
<td>Date:</td>
<td>Telephone:</td>
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<td>Event contact name:</td>
<td>Email:</td>
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### Pre-dinner drinks

<table>
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<th>Start time:</th>
<th>Location:</th>
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Drinks selection (including non-alcoholic):

Canapés:

### Dinner

<table>
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<th>Start time:</th>
<th>Location:</th>
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Starter:

Fish course (if applicable):

Main course:

Side dishes (2 vegetable, 1 farinaceous):

Sweet:

Dessert / cheese course (if applicable):

White wine:

Red wine:

Dessert wine:

Additional drinks:

Special dietary requirements (including vegetarians):

Other notes (please include details of any seating plans, speeches, presentations or AV equipment required):