



THE
FELLOWS
HOUSE

Christmas 2022



Christmas at The Fellows House

*Have a Traditional Merry Christmas
and a Sparkling New Year at*

The Fellows House

2022

Celebrate the most wonderful time of the year with us! The Christmas countdown starts in November with magical events and festive fare at The Sage of Cambridge and The Folio Bar & Kitchen. The magic continues until New Year's Day – and beyond.

A Cambridge Christmas

A Cambridge Christmas is incredibly special – the city slows down as the streetlights go up. Christmas time is very peaceful, except, of course, for the traditional queue to attend King's College Festival of Nine Lessons and Carols, a world-famous chapel service broadcast to millions of people around the world.

Walking down the cobbled streets, you will be spoilt for choice if you are after a special gift - shops compete against each other to create eye-catching window displays, while the market offers delicious festive nibbles and artisan makes.

Feel like a Fellow

Cambridge colleges organise festive events for their residents – students and academics with young families - and we are taking a leaf out of their ancient books with our events in The Sage of Cambridge. These include exclusive guest events and talks by academics open to town and gown.

Christmas workshops in The Sage include:

- Decorating gingerbread biscuits with mulled wine for grown-ups and hot chocolate for children
- Wreath and festive decoration workshops
- Cocktail masterclasses

and much more!

We will have carol singing around the tree and a Christmas market in The Fellows Garden. A Christmas Eve and Christmas Day Menu will also be available. Keep an eye on our website for dates and ticket information.

Fellows have their special rooms for private dining – and so do we – the Hawking Suite is available for corporate and family celebrations.

Book by the
1st November
to receive a
10% discount

Afternoon Tea

at

The
FOLIO
Bar & Kitchen
Cambridge



THE
SAGE
OF CAMBRIDGE

The days leading up to Christmas are the perfect time to catch up with family and friends. Why not treat them to a luxurious and delicious Afternoon Tea? You can add a glass of fizz, if you are feeling festive.

Available from 25th of November – 23rd of December

£35 per person

Add a glass of Champagne for £10 each

To book or for more information:

Email: Christmas@thefellowshouse.com

Phone: 01223 949456

Standard Menu

Wild mushroom arancini (ve)
Beetroot & dill Salmon gravadlax
Green pea & truffle soup (ve)

Coronation Turkey, crème fraiche, onion bread
Ham & mustard, multigrain bread

Severn and Wye smoked salmon, citrus yuzu cream cheese, rye bread

Scones: plain sultana, white chocolate, and goji berries (v)
Served with clotted cream and jam (v)

Chocolate opera (v)
Passion fruit & orange panna cotta (v)
Mini Pecan tart (v)
Carrot and mascarpone cake (v)
Macaron selection (v)

Vegan Menu

Wild mushroom arancini
Beetroot & dill polenta cake
Green pea & truffle soup

Coronation vegan Turkey, crème fraiche, onion bread
Houmous & roasted pepper, multigrain bread
Smashed avocado, citrus yuzu vegan cream cheese, rye bread

Scones: plain sultana, bitter chocolate, and goji berries
Served with vegan cream and jam

Chocolate and orange tart
Passion fruit & orange panna cotta
Avocado cheesecake
Carrot and mascarpone cake
Tonka bean chocolate brownie

Dietary information and allergens

As with all our menus, we ensure vegetarian and vegan alternatives are available. Some treats are gluten-free. Food is prepared in an area where all allergens are present. For those with allergies, intolerances and special dietary requirements, please ask a member of staff. Allergen and calorie information is available on request.

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Our festive menu can be enjoyed at The Folio Bar and Kitchen, an elegant space that combines tradition with modern comforts. We also offer private dining options at The Sage of Cambridge and The Hawking Suite for intimate gatherings.

Book your Christmas lunch or dinner before the 1st of November to receive 10% off

Accommodation special offer also available, get in touch to find out more.

Lunch

2 Courses with Welcome Drink

Mon-Sun £35pp

3 Courses with Welcome Drink

Mon-Sun £40pp

Exclusive hire available

Evening

3 Courses with Welcome Drink

Mon-Sun £45pp

Fri and Sat £55pp

Including arrival drink and band

Exclusive hire available

The Christmas menu is available from
25th November - 23rd December

Live music will be playing on Fridays and Saturdays throughout the festive period

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Starters

Tian of oak smoked & hot smoked salmon, chive potato salad, citrus crème fraîche, Lilliput capers

Carrot, ginger & parsnip velouté, parsnip crisps, fine herb oil (*vegan*)

Ham hock & smoked chicken terrine, apple & plum chutney, onion bread

Mains

Pressed slow cooked beef brisket, Brussel sprouts and bacon, black truffle honey glazed parsnips, fondant potatoes, red wine jus

Turkey paupiette, cranberry & chestnut stuffing, pig in blanket, goose fat roast potatoes, rosemary jus

Dill crusted cod loin, roasted new potatoes, squash, kale, baby leeks and lemon beurre blanc

Chermoula roasted squash and heritage carrots, edamame beans and apricot quinoa, crispy kale, toasted seeds and asparagus & green pea velouté (*vegan*)

Oven roasted Romanesco and borlotti bean wellington, cider roasted roscoff onion, sundried tomato & fennel puree (*vegan*)

Desserts

Christmas pudding, toffee brandy custard, local Millow Hill amaretto ice cream

Vegan Eton mess: coconut yoghurt, meringue, caramelized apples & currants, lemon balm (*vegan*)

Bitter chocolate tart, mixed berry compote and local Millow Hill vanilla ice cream (*vegetarian*)

Tea and filter coffee served with mini mince pies

The
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Bar & Kitchen
Cambridge

THE
SAGE
OF CAMBRIDGE



Drinks Menu

Drinks

Bucket of 5 beers from selection **£22**

Soft drinks as per the menu

Half a bottle of house per person **£11** (equal number only)

Jug of fruit juices: **£10**

Cocktail Jugs

Daydream: Gin, Rhubarb syrup, strawberry, lime, soda **£28**

Sloe Gin Fizz: Sloe Gin, clementine, prosecco, ginger, festive spices **£28**

Festive Lemonade **£15**

Wine

2021 - Pinot Grigio, Rosa Bianca, Cantina Rosa Bianca - Veneto, Italy - **£30**

2020 - Albariño Abadia de San Campio, Bodegas Terras Gauda - Spain - **£47**

2021 - Sauvignon Blanc, Ruakana - Marlborough, New Zealand - **£44**

2019 - Saint-Aubin Blanc, Domaine Patrick Miolane - Burgundy, France - **£85**

2021 - Samurai Chardonnay, Free Run Juice - South Australia - **£37**

2020 - Terre Rouge Malbec, Château du Cèdre - South West France - **£34**

2019 - Rioja Montesc, Bodega Classica - North-Central Spain - **£39**

2016 - Chianti dei Colli Senesi, Cantine Vittorio Innocenti - Tuscany, Italy - **£47**

2013 - Radford Dale Gravity - Stellenbosch, South Africa - **£72**

2013 - Amarone Valpolicella Classico Rosson, Terre de Pietra - Veneto, Italy - **£110**

2020 - Elegance Provence Rosé, Capdevielle Ginter - Provence, France - **£45**

NV Carte D'Or, Champagne Jean-Paul Deville - **£75**

NV Sappheiros, Champagne Jean-Paul Deville - **£85**

NV Prosecco Frizzante, Cantina Bernardi - Veneto, Italy - **£33**

Pre-order is advised; on-the-night is subject to availability

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New Year's Eve

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Welcome 2022 like a Fellow with a five-course meal with luxurious, fresh ingredients, including vegetarian and vegan dishes for discerning palates. A live band will make this occasion a night to remember.

Book by 11th December
to receive a 10% discount

5 Courses

£99 per person

Children's menu available on request.

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Amuse-bouche

Confit duck & pink peppercorn rilette, mandarin & balsamic
Savoury scone, roast garlic & parsley mousse, port wine syrup (vegan)

Starters

Lobster & crayfish cocktail, Bloody Mary mayonnaise, caviar, toasted rye bread
Smoked beetroot, vegan cheese beignet, parsnip & truffle puree, kalamata olive tapenade (vegan)

Sorbet

Champagne & winter berries

Main Course

6 oz beef fillet, boulangère truffled potatoes and root vegetables, confit savoy cabbage, veal jus
Halibut fillet, pan-fried scallops, shellfish bisque, samphire, celeriac parmentier
Salt baked butternut squash, wild mushroom brick strudel, asparagus ragout, roasted cauliflower (vegan)

Desserts

Chocolate & Cointreau tart, orange caramel, blood orange granita (vegan)
Tonka bean and fennel cheesecake, caramelised white chocolate, strawberries
Quince & apple frangipane tart, local Millow Hill farm vanilla ice cream
Chocolate truffles
Cheese selection and port & Champagne at midnight

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