



THE  
*Royal Cambridge*  
HOTEL

Christmas 2019

[theroyalcambridgehotel.co.uk/christmas](http://theroyalcambridgehotel.co.uk/christmas)

# Enjoy Christmas & New Year the way it's meant to be...

Once again, it's time to start organising this year's Christmas activities and we have something for everyone here at the Royal Cambridge Hotel.

Whether it's your office party, a family get together or a celebration with friends, we guarantee a date to remember!

Party Night Rates at the Royal Cambridge Hotel, Cambridge

Enjoy your evening without having to worry about driving home. You can stay the night in one of our comfortable bedrooms and enjoy a traditional full English breakfast the following morning.

From £40 per person, per night

All rates are inclusive of bed & breakfast. Subject to availability at the time of booking. Prices are only valid for guests attending a festive party night.

**For more information or to make a booking,  
call our Christmas Team on 01223 351631 or  
email [events@theroyalcambridgehotel.co.uk](mailto:events@theroyalcambridgehotel.co.uk)**

# Festive Lunches

Celebrate Christmas at a time and date that suits you.

Meet up with friends and family and enjoy a delicious Christmas Lunch without the hassle of having to do the cooking or the washing up.

All our Festive Lunches includes crackers, novelties and the fun of the big day itself.

## Menu

### Starters

Homemade English Fen potato & leek soup  
(NGC/DF/NF/V/VE)

Chicken liver pate  
plum & apple chutney, toasted ciabatta

Outwell beetroot cured Scottish  
smoked salmon

dressed leaves, sour cream & chives  
(NGC/NF) (dairy free available)

### Mains

Classic roast breast of turkey  
cranberry, sage & onion stuffing, roast potatoes, pigs in blankets,  
gluten free gravy (DF/NF/NGC without pigs in blankets)

Lemon & herb steamed Scottish salmon fillet  
buttered new potatoes, lemon & dill dressing (NGC/DF/NF)

Rustic winter vegetable stew  
sweet potato, baby carrots, leeks with buttered new potatoes  
(NGC/DF/NF/V/VE) (Contains celery)

All served with selection of fresh seasonal vegetables

### Desserts

Traditional Christmas pudding  
brandy sauce (NGC)

Lemon cheesecake  
berry compote of wild strawberries, raspberries  
and blueberries (NGC/NF)

Homemade profiteroles  
chantilly cream topped with  
dark chocolate sauce (NF)

Available from 1st-22nd December

3-courses

**£25.00**

Including a glass of house wine

NGC – Non-Gluten Containing | DF – Dairy Free | NF – Nut Free | V – Vegetarian | Ve – Vegan

Some dishes may contain nut products or substances to which you may be allergic. Please ask for information when selecting items. Dietary requirements will be catered for.

Advance booking required. All bookings require a £10 per person non-refundable/non-transferable deposit at time of booking. A pre-order will be required for all in your party and confirmation of your choices returned with your final payment.

# Festive Party Nights

Start the festive season with one of our popular Christmas Party Night at The Royal Cambridge Hotel.

Whether it's a work Christmas party or a gathering of friends and family, celebrate in style with delicious food and drink, and a great atmosphere for you to enjoy until the early hours of the morning.

## Menu

### Starters

Homemade English Fen potato & leek soup  
(NGC/DF/NF/V/VE)

#### Chicken liver pate

plum & apple chutney, toasted ciabatta

Outwell beetroot cured Scottish  
smoked salmon

dressed leaves, sour cream & chives  
(NGC/NF) (dairy free available)

### Mains

Classic roast breast of turkey  
cranberry, sage & onion stuffing, roast potatoes, pigs in blankets,  
gluten free gravy (DF/NF/NGC without pigs in blankets)

Lemon & herb steamed Scottish salmon fillet  
buttered new potatoes, lemon & dill dressing (NGC/DF/NF)

Rustic winter vegetable stew  
sweet potato, baby carrots, leeks with buttered new potatoes  
(NGC/DF/NF/V/VE) (Contains celery)

All served with selection of fresh seasonal vegetables

### Desserts

Traditional Christmas pudding  
brandy sauce (NGC)

Lemon cheesecake  
berry compote of wild strawberries, raspberries  
and blueberries (NGC/NF)

Homemade profiteroles  
chantilly cream topped with  
dark chocolate sauce (NF)

## Extras

Cheeseboard per table of 10 - £40  
Add a bottle of Port - from £30

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### DATES AVAILABLE

23rd November - 21st December 2019

Midweek dates - £42 per person  
(Sunday - Thursday)

Weekend dates - £49 per person  
(Friday & Saturday)

Your evening will include:

Three-course meal

Live entertainment

Half a bottle of house wine per person

Dress code: Smart / Party Wear

Arrival: 7:00pm

Dinner: 7:45pm

Bar until: 1:00am (last orders 12:30am)

Disco until: 1:00am



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email [events@theroyalcambridgehotel.co.uk](mailto:events@theroyalcambridgehotel.co.uk)

# Christmas Day Lunch

Relax this Christmas and treat yourself and the family to Christmas Day Lunch in our Restaurant at 6 Scroope Terrace.

Festive novelties will be available on your table to help you celebrate.

## Menu

### Starters

Honey roast parsnip & cinnamon soup  
caraway seed sourdough bread. (NGC/DF/NF/V/VE)

Scottish smoked salmon & crab claw  
meat timbale

tomato carpaccio & avocado salsa. (NGC/DF/NF)

Pressed ham hock terrine

pickled baby vegetables, mustard aioli & Parmesan  
croûte (NF/NGC WITHOUT CROUTE)

British goat's cheese, Anjou pear  
& walnut tartine

toasted rye bread, lemon & honey dressing (V)

### Mains

Classic roast breast of turkey  
cranberry sage & onion stuffing, roast potatoes, pigs in blankets  
gluten free gravy (NGC/DF/NF)

Oven roasted Herefordshire striploin  
parsnip pomme puree, prune & brandy sauce (NGC/NF)

Lemon & herb poached darne of Scottish salmon  
dill & Fen potato mash, cherry tomato compote (NGC/NF)

Wild mushroom & spinach gateaux  
port wine & cream reduction, tarragon cream rosette (NF/V)

All served with selection of fresh seasonal vegetables

### Desserts

Maple & Mascarpone cheesecake  
walnut shortbread & wild berry compote  
(NF without shortbread)

Traditional Christmas pudding  
brandy sauce & rum butter

Saffron panacotta  
candied strawberries & blueberries, crushed  
meringue, apricot puree (NGC/NF)

Selection of British cheese & biscuits  
candied walnuts, celery sticks & grapes  
(NF without walnuts)

Adults                      Under 12s  
**£89.00                      £35.00**  
Under 3s - FREE

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Advance booking required. All bookings require a £20 per person non-refundable/non-transferable deposit at time of booking. A pre-order will be required for all in your party and confirmation of your choices returned with your final payment.



# Christmas Package

If you want to get away for Christmas, our three-night package could be perfect for you...

### Day One: Christmas Eve:

Enjoy a welcome drink on your arrival at the hotel. In the evening, make your way through to the restaurant for a relaxing three-course dinner.

### Day Two: Christmas Day:

After a leisurely breakfast to start off this special day, join us for a delicious Christmas Day lunch. For the evening, our Chef prepares a delicious festive buffet.

### Day Three: Boxing Day:

After a hearty breakfast, the day is yours to enjoy as you wish before joining us in the evening for a three-course dinner.

### Day Four:

Time for a leisurely breakfast before you say farewell. Or you can extend your stay with rooms from £40 per person including breakfast.

3-night package  
**£395.00**

Arrival date: 24 December 2019

Single Supplement: £30 per room

# New Year's Eve Gala Dinner

The perfect way to bring in the New Year!

Enjoy a welcome glass of Prosecco and canapes followed by a sumptuous dinner, then dance the night away with a mix of party tunes to see you through to the midnight countdown and beyond.

## Menu

### Starters

Butternut squash & honey crisp apple soup  
bacon lardons

(NGC/DF/NF) (Ve & V without bacon lardons)

Cantaloupe melon, Serrano ham  
& arugula salad

honey and lemon dressing  
(NGC/NF/DF) (Ve & V without ham)

Scottish smoked salmon, baby spinach  
& cream cheese roulade  
lime & avocado salsa

### Intermediate

Gin Palace Sorbet

### Mains

Pan seared Herefordshire fillet steak  
pomme anna, wild mushroom confit & blackberry jus (NGC/NF)

North Atlantic wild seabass fillet  
lyonnaise potatoes, endive marmalade & saffron vinaigrette  
(NGC/NF)

Fen potato & walnut strudel  
wilted greens, pear & horseradish cream (V)

All served with selection of fresh seasonal vegetables

### Desserts

Raspberry & lemon dacquoise  
chantilly cream & wild berry coulis (NF)

Whisky crème brulee  
walnut shortbread  
(NGC/NF without shortbread)

Rich chocolate torte  
raspberry & orange compote (NF)

Adults  
**£79.95**

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# New Year Package

Enjoy the New Year's Eve celebrations without any worries about getting home. Our New Year Package includes a ticket to our Gala Dinner and an overnight stay.

Day One: New Year's Eve

The evening celebrations begin with Prosecco and canapés followed by a Gala Dinner and partying with our resident DJ.

1-night package

**£150.00**

Arrival date: 31 December 2019

Single Supplement: £30 per room

Wanting to stay a little longer? Additional nights are available from just £27.50 per person per night on a bed & breakfast basis.

For more information or to make a booking,  
call our Christmas team on 01233 351631

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# GIN O'CLOCK

*Proud to support local distilleries*

We have a selection of over 30 Gins. Every day classics including London Dry, Fresh & Floral, Juniper Rich & Robust, Sloe & Sweeter.  
All served with Fever Tree mixers and fresh garnishes.

We look forward to welcoming you to our lounge bar & restaurant.

## **NORTHAMPTONSHIRE DISTILLERY**

Warner Edwards:  
Rhubarb, Elderflower, Honey Bee,  
Dry, Lemon Balm, Sloe

## **CAMBRIDGE DISTILLERY**

Cambridge:  
Dry, Japanese, Truffle

## **ELY DISTILLERY**

Breakfast Marmalade, Afternoon  
Tea, Chocolate Orange, Raspberry,  
Lemon, Pink Grapefruit

## **ALSO FROM CAMBRIDGESHIRE**

Pinkster, Roundwood London Dry



## Stay the night?

Why not stay the night during your visit to us...

Whether you're at one of our Party Nights, joining us for a Christmas or New Year celebration, or visiting friends and family locally, take away all the hassle and enjoy a relaxing overnight stay at the Royal Cambridge Hotel.

The Royal Cambridge Hotel has 57 en-suite bedrooms providing everything you need for a good night's sleep - and more!

Including the following:

Full English breakfast

*(Continental available)*

Complimentary Wi-Fi

Iron and Ironing Board

Tea and coffee hospitality tray

En-suite

White Company toiletries

Flatscreen TV with freeview

On-site car park

Gin Bar

For more information or to make a booking,  
call our Reservations Team on 01223 351631 or  
email [reservations@theroyalcambridgehotel.co.uk](mailto:reservations@theroyalcambridgehotel.co.uk)

# THE *Royal Cambridge* HOTEL

Trumpington Street, Cambridge,  
Cambridgeshire CB2 1PY

Tel: 01223351631

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[www.theroyalcambridgehotel.co.uk](http://www.theroyalcambridgehotel.co.uk)

## How to find us

Leave the M11 motorway at Junction 11. Follow City Centre signs for approximately 2 miles. Hotel is on the left. Turn into Fen Causeway then immediately right into the car park. Limited parking is available at the hotel and is chargeable - please contact the hotel for further information.

## Terms and conditions

Terms and conditions apply and can be found at [www.theroyalcambridgehotel.co.uk/christmas](http://www.theroyalcambridgehotel.co.uk/christmas)

