



THE
FELLOWS
HOUSE

Christmas 2023





Celebrate the Magic of Christmas and the Sparkle of the New Year at The Fellows House

Join us in spreading joy and creating cherished memories this holiday season. The magic begins in November and continues to sparkle until New Year's Day – and beyond!

Whether you're looking to enjoy a festive meal with loved ones, soak in the enchanting decorations, or join in the merriment of our events, The Fellows House is your home for holiday cheer.

Book your holiday experience with us and make this Christmas and New Year truly unforgettable.

Cambridge is truly enchanting during the holiday season, where the city takes on a serene and peaceful atmosphere, illuminated by the glow of festive lights. While the pace may slow down, the spirit of Christmas comes alive in a unique way.

Join the tradition of queuing up for the King's College Festival of Nine Lessons and Carols or wander down the charming cobbled streets, where you'll find yourself spoilt for choice. Each gift shop competes to create captivating window displays, making your stroll through the city an immersive holiday experience.

Come and be a part of a Cambridge Christmas, where the city's traditions, beauty, and warm spirit blend seamlessly to create a holiday season like no other.

To book or for more information:

Email | Christmas@thefellowshouse.com

Phone | 01223 949456

Festive Afternoon Tea

The days leading up to Christmas are a special time for reconnecting with loved ones and creating cherished memories. What better way to celebrate this season of togetherness than by treating your family and friends to a luxurious and mouthwatering Afternoon Tea experience?

Available throughout Sunday 24th November until 23rd December 2023

£35.00 per person | Served Monday to Sunday 3.00pm to 5.00pm

Selection of Savouries

Wild mushroom arancini

Hot smoked salmon rillettes

Rocket, green pea and truffle soup

Selection of Sandwiches

Coronation turkey, crème fraiche, multigrain bread

Ham and mustard, bloomer loaf

Severn & Wye smoked salmon, citrus yuzu cream cheese, sourdough bread

Scones

Plain, sultana, served with clotted cream and jam

Selection of Cakes

Double chocolate opera cake

Marmalade cheesecake entremet

Mini pecan tart

Carrot and mascarpone cake

Macaron selection

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Festive Lunch or Dinner

Throughout December we will be offering two & three course lunch Monday to Saturday & dinner Monday to Thursday in The Folio Restaurant.

Starters

Hot smoked salmon rilette, chive potato salad, citrus crème fraiche, capers

Roasted parsnip and apple soup, artichoke fine herb oil

Ham hock and pea terrine, apple and plum chutney, sourdough toast

Mains

Pressed slow cooked beef brisket, brussels sprouts, bacon wrapped chipolata, black truffle, honey glazed parsnips, fondant potatoes, red wine jus

Turkey and streaky bacon paupiette, apricot and thyme stuffing, pigs in blanket, goose fat roast potatoes, brussels sprouts, rosemary jus

Miso glazed cod loin, Asparagus and pea risotto, baby leeks and parmesan cheese

Pan fried chickpea cake, chermoula roasted squash and heritage carrots, crispy kale, toasted seeds and asparagus and green pea velouté

Wild mushroom and borlotti bean pithivier, cider Roscoff onion, fennel, cauliflower puree

Desserts

Christmas pudding with toffee brandy custard

Maynard amaretto ice cream

Honeycomb cheesecake, meringue, caramelised apples and currants, lemon balm

Bitter chocolate tart, mixed berry compote, served with local vanilla ice cream

Tea and filter coffee served with mini mince pie

Two Courses £39.00 per person
Three Course £45.00 per person

Lunch Served 12.30pm – 3.00pm
Dinner Served 6.00pm – 9.45pm

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Christmas Party Night

Join us during December and enjoy a three course dinner including Resident DJ on Friday or Saturday night.

Starters

Hot smoked salmon rilette, chive potato salad, citrus crème fraiche, capers

Roasted parsnip and apple soup, artichoke fine herb oil

Ham hock and pea terrine, apple and plum chutney, sourdough toast

Mains

Pressed slow cooked beef brisket, brussels sprouts, bacon wrapped chipolata, black truffle, honey glazed parsnips, fondant potatoes, red wine jus

Turkey and streaky bacon paupiette, apricot and thyme stuffing, pigs in blanket, goose fat roast potatoes, brussels sprouts, rosemary jus

Miso glazed cod loin, Asparagus and pea risotto, baby leeks and parmesan cheese

Pan fried chickpea cake, chermoula roasted squash and heritage carrots, crispy kale, toasted seeds and asparagus and green pea velouté

Wild mushroom and borlotti bean pithivier, cider Roscoff onion, fennel, cauliflower puree

Desserts

Christmas pudding with toffee brandy custard

Maynard amaretto ice cream

Honeycomb cheesecake, meringue, caramelised apples and currants, lemon balm

Bitter chocolate tart, mixed berry compote, served with local vanilla ice cream

Tea and filter coffee served with mini mince pie

£55.00 per person

Dinner is served at 7.00pm



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Christmas Day Carvery Lunch

Celebrate Christmas day with your family and friends includes a glass of prosecco upon arrival.

Starters

Roasted winter squash, chilli and coriander soup
Selection of artisan breads and rolls
Charcuterie, pâtés and presses
Selection of cured meats
Ham hock and pea terrine
Duck and orange pâté
Pork and cranberry pie
Soused vegetables
Chutneys, pickles and relishes
Smoked fish platters
Selection of salads and dressings

Mains

Roast herbed striploin of salt aged beef
Roast shoulder of pork
Roast turkey breast
Vegan shepherd's pie
Baked salmon and cod wellington
Wild mushroom, leek and potato strudel
Bubble & squeak, roast potatoes, steamed green vegetables, roast winter root vegetables

The Sage of Cambridge Desserts

Dark chocolate meringue Mont Blanc
Bouche de Noel
Raspberry chocolate profiterole
Ube purple cake
Christmas fruit loaf
Winter berries and fruit tart
Selection of mini desserts
Cheese selection, walnut bread, savoury biscuits, spiced pear chutney
Toblerone chocolate brownie
Panettone bread and butter pudding
Coffee or tea and mince pie

£90.00 per adult
£45.00 per child up to 12 years
Under 3 years old eat free

Lunch is served from
12.00pm – 3.00pm

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Boxing Day Lunch

Indulge in a delicious Boxing Day lunch to celebrate the holiday season.

Starters

Salmon and beetroot gravlax, pickled cucumber, horseradish crème fraîche, capers

Curried roasted pumpkin and sage soup, toasted sunflower seeds, fine herb oil

Pickled golden beetroot, orange, baked figs, goat curd and pecans

Duck and orange pâté, cider apple chutney, sourdough toast

Mains

Beef bourguignon, BBQ hispi cabbage, heritage carrot, truffle mash

Game pie, caramelised celeriac, cranberry and chestnut crumble, roast root vegetables, brussels sprouts, rosemary jus

Pan fried seabass, lobster cream, roasted new potatoes, asparagus and samphire

Salt baked celeriac steak, teriyaki wild mushroom, asparagus and green pea velouté

Vegan gnocchi, sage butter, roasted aubergine and mozzarella cheese, cider Roscoff onion, fennel, cauliflower puree

Desserts

Earl grey milk chocolate mousse, praline crunch

White chocolate and red velvet cake, served winter berries

Matcha crème brûlée, chia seed tuile

Cappuccino cheesecake tart with chocolate sauce

£35.00 per adult
£17.50 per child up to 12 years
Under 3 years old eat free

Lunch is served from
12.00pm – 3.00pm



New Years Eve in The Folio Restaurant

Come and enjoy the arrival of 2024 with The Fellows House. Enjoy a glass of Champagne in our bar on arrival, then move into the Folio restaurant to enjoy a five course meal. Join us back in the bar to see the new year in with our DJ.

Amuse-bouche

Confit duck and red wine rilette, aged balsamic and micro greens
Truffle mushroom vol-au-vent, olive tapenade

Starters

Tian of salmon gravadlax and cray fish, Bloody Mary mayonnaise, caviar, toasted rye bread
King oyster mushroom scallops, smoked beetroot, vegan cheese beignet, cauliflower and truffle puree

Sorbet

Champagne and winter berries

Main

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

Desserts

Chocolate and Cointreau sphere, salted caramel, blood orange granita
Lavender and tonka bean cheesecake, pistachio crumble and berries
Quince and apple frangipane tart, local Maynard Hill farm vanilla ice cream
Chocolate truffles

Cheese selection and port and Champagne at midnight

£99.00 per adult

**£49.50 per child up to 12 years
Under 3 years old eat free**

Dinner is served at 7.00pm

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Christmas Drinks Packages

House Wine Package £100.00

5 bottles from the below list:

Madregale Bianco, Trebbiano blend,
Cantina di Tollo – Abruzzo, Italy

Madregale Rosso, Cantina di Tollo –
Abruzzo, Italy

Madregale rosato, Trebbiano blend,
Cantina di Tollo – Abruzzo, Italy

Select Wine Package £130.00

5 bottles from the below list:

Pinot Grigio, Rosa Bianca, Cantina
Rosa Bianca – Veneto, Italy

Good Hope Chenin Blanc –
Stellenbosch, South Africa

Merlot “Les Clairières”, IGP –
Languedoc, France

Albizu Temranillo Tinto –
North-Central Spain

Sommeliers Selection Package £190.00

5 bottles from the below list:

Sauvignon Blanc, Ruakana – Marlborough,
New Zealand

Henri Nordoc Chardonnay, Vin de Pays d’Oc –
Languedoc, France

Terre Rouge Malbec, Château du
Cèdre – France

Pinot Noir, Petit Clos – Marlborough, New Zealand

Tremendus Rioja Clarete, Bodegas Honorio
Rubio– North-Central Spain

Sparkling Selection Package £140.00

5 bottles from the below list:

Prosecco Frizzante, Cantina Bernardi –
Veneto, Italy

Ambulle Negrette, Chateau Le Roc –
outh-West France

Limney Organic Sparkling, Davenport Estate –
East Sussex, England

Cocktail Jugs £40.00

Serves 5

Winter Berry

Snowdrift

Christmas in Paradise

Beer Selection Package

6 Beers £35.00

12 Beers £68.00

24 Beers £128.00

36 Beers £188.00

Estrella Galicia gluten-free

Mahou

Love Lane pale ale

Menabrea 0%

Jugs of Juice £8.00

Cranberry juice

Pineapple Juice

Orange Juice

Apple Juice

Lychee Juice

Passionfruit Juice

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Accommodation

Make the most of your time this Christmas!

This Christmas, take the stress out of the season and stay with us at The Fellows House. Enjoy your festive stay in Cambridge at our aparthotel, just a stone's throw from the city centre. During your stay, you can relax in our spa area, which includes a pool, sauna, and steam room. In the evening indulge in our Folio Restaurant & Bar.

Make the New Year a Memorable Experience!

Step into the new year with the grace and style of a Fellow! Enjoy a one night stay, including a Gala Dinner, to celebrate the new year with us at The Fellows House!



To make a booking, please follow the **QR** code or call on **01223 949456**

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Magical Events at The Fellows House

Experience the spirit of the holidays with a line-up of magical events that will warm your heart and make your season truly special.

Wreath making workshop - Sunday 10th December

Learn the art of crafting beautiful wreaths using fragrant evergreen branches, vibrant ribbons, and festive ornaments. Get hands-on guidance from an experienced florist.

£65.00 per person

Festive Cocktail Masterclass - Friday 1st December

Raise your holiday spirits with our Festive Cocktail Masterclass. Our expert mixologists will guide you through the art of crafting seasonal cocktails that will impress your guests at any holiday gathering.

£45.00 per person

Festive Cork & Canvas - Tuesday 12th December

Unwind and unleash your creativity at our festive Cork and Canvas event. Enjoy a cocktail as you channel your inner artist and paint a beautiful winter-themed masterpiece.

£35.00 per person

Gingerbread Man Cookie Decorating Workshop - Friday 22nd December

Dive into the world of icing, sprinkles, and candy decorations as you transform plain gingerbread cookies into edible masterpieces. Suitable for adults and children.

£5.00 per person

To make a booking, please follow the **QR** code or call on **01223 949456**



Terms & Conditions

Upon confirmation of any dining experience a non-refundable deposit of £20.00 per person is required to secure and guarantee the booking. The final balance is due two weeks prior your event along with all pre-orders and dietary requirements. Please note should numbers reduce 2 weeks prior arrival these will be fully chargeable. Any bookings made two weeks prior arrival will need to be paid in full. Please note menus are samples and may change throughout the festive period. Guests with allergies or intolerances please advise us at time of booking. We cannot guarantee the absence of allergens in our dishes.



The Fellows House

33a Milton Road, Cambridge, CB4 1UZ

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