



THE  
FELLOWS  
HOUSE

Christmas 2025









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 December and continues to sparkle until New Years 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.

## A Cambridge Christmas

Cambridge is especially enchanting during the holiday season, when the city adopts a serene and peaceful atmosphere, illuminated by the glow of festive lights. While the pace may slow down, the spirit of Christmas comes alive.

Join the tradition of queuing up for 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, charm, and warm spirit blend seamlessly to create a holiday season like no other.



THE  
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To book or for more information:

Email: [christmas@thefellowshouse.com](mailto:christmas@thefellowshouse.com) | Phone: 01223 949 499

# Festive Afternoon Tea

Choose between the Fellows Festive Afternoon Tea or The Fellows Festive Vegetarian/ Vegan Afternoon Tea.  
All dishes are homemade and freshly prepared by our in-house Pastry Chefs

## FELLOWS FESTIVE AFTERNOON TEA

### Sandwich & Savoury Selection

Smoked Salmon, Cream Cheese & Chive Cucumber Sandwich  
Ricotta, Prosciutto, Baby Arugula & Fig Chutney Bruschetta  
Turkey & Cranberry Sandwich  
Four-Cheese Quiche

### Freshly Baked Scones

Plain Scones  
Clotted Cream  
Strawberry Jam

### Sweet Delights

Red Currant Compote & Vanilla Panna Cotta  
Chocolate & Chestnut Yule Log Cake  
Mince Pies  
Matcha Christmas Tart

Choose from our selection of specialty loose leaf teas including:  
Chamomile, Earl Grey, English Breakfast, Ginger and Lemon,  
Jasmine Princess, Peppermint and Masala Tea

### Elevate Your Experience

Glass of Champagne - £10 per glass  
Glass of Prosecco - £5 per glass

## FELLOWS FESTIVE VEGETARIAN and VEGAN AFTERNOON TEA

### Sandwich & Savoury Selection

Heirloom Tomato, Avocado & Hummus Sandwich  
Romesco & Cauliflower Sandwich  
Tofu Sandwich with Pickled Turnip  
Shiitake Mushroom Vegan BLT

### Freshly Baked Scones

Vegan Scones  
Flora Butter  
Strawberry Jam

### Sweet Delights

Red Currant Compote & Vanilla Panna Cotta  
Chocolate & Chestnut Cake  
Mince Pies

Choose from our selection of specialty loose leaf teas including:  
Chamomile, Earl Grey, English Breakfast, Ginger and Lemon,  
Jasmine Princess, Peppermint and Masala Tea

### Elevate Your Experience

Glass of Champagne - £10 per glass  
Glass of Prosecco - £5 per glass

Dates: Thursday 27th November – Sunday 28th December 2025

Times: Thursdays – Sundays, 2.30 PM – 4.00 PM

Price: £30 per person (Regular OR Vegetarian / Vegan)

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# Festive Lunch or Dinner

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

V - Vegetarian | PB - Plant Based | GF - Gluten Free | DF - Dairy Free | H - Halal

## Starters

### Parsnip Soup

(PB)(GF)(DF)(H)

### Festive Fellows Salad

Avocado, broccoli, kale, cherry tomato, blueberry, sesame seeds, pine nut vinaigrette (PB)(GF)(DF)(H)

### Roasted Beetroot & Goat's Cheese

With walnuts and honey vinaigrette (V)(GF)(H) - Contains Nuts

### Chicken Terrine

Served with plum chutney and sourdough crisp (DF)

### Smoked Salmon

With beetroot, pickled fennel, crème fraîche, and dill oil (GF)(H)

## Mains

### Festive Turkey

Served with roast potatoes, carrots, Brussels sprouts, parsnips, stuffing, pigs in blanket, red cabbage, cranberry sauce, and gravy (DF)

### Tofu Steak

Served with roast potatoes, carrots, Brussels sprouts, parsnips, stuffing, red cabbage, cranberry sauce, and gravy (PB)(DF)(H)

### Beef Fillet (6oz)

Served with carrots, tenderstem broccoli, dauphinoise potatoes, cherry tomatoes and gravy (GF)(H)

### Salmon Fillet

Served with carrots, tenderstem broccoli, dauphinoise potatoes, cherry tomatoes, and Hollandaise sauce (GF)(H)

### Vegan Wellington

With carrots, Brussels sprouts, parsnips, stuffing, red cabbage, and plant-based gravy (PB)(DF)(H)

## Desserts

### Christmas Pudding

Served with brandy sauce (PB)(DF)

### Milk Chocolate and Chestnut Tart

Served with fresh berries (H) - Contains Nuts

### Sticky Toffee Pudding

Served with vanilla ice cream and toffee sauce (PB)(DF)(H) - Contains Nuts

### Lemon Tart

Served with fresh berries (H)

### Banoffee Pie

Served with fresh berries (H)

### Ice Cream

(GF)

### Fruit Salad

(PB)(GF)

## Sunday - Thursday:

2 Course £45.00 per person  
3 Course £50.00 per person  
Kid's (below 12 years old) 50%

## Friday & Saturday:

2 Course £48.00 per person  
3 Course £55.00 per person  
Kid's (below 12 years old) 50%

Lunch served 12.30 PM - 3.00 PM

Dinner served 6.00 PM - 9.45 PM

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# Christmas Day Carvery

Make this Christmas Day truly special at The Fellows House.  
Arrive to a festive welcome drink before enjoying a hearty three-course traditional carvery and decadent desserts — all in a joyful atmosphere.

## Starter

Freshly baked artisan bread rolls  
Cured meats  
Selection of pâtés  
Assorted terrines with pork and chicken  
Cured and smoked fish selection  
Seasonal salad station  
Accompanied by a variety of dressings and chutneys

## Mains

Roast beef striploin  
Pork loin  
Roast turkey breast  
Seafood pie  
Plant-based Wellington  
All served with roast potatoes, parsnips, carrots, Brussels sprouts,  
Yorkshire puddings, cauliflower cheese, braised red cabbage and rich gravy

## Desserts

A tempting assortment of festive mini desserts, including double chocolate  
chestnut log, matcha Christmas tree cake, classic Christmas puddings, and more

Coffee or tea served with traditional mince pies

Date: Thursday, 25th December 2025

Times: 12.30 PM– 3.30 PM

Price: Adults £95 | Children (under 12) £47.50

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# New Years Eve 2025

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Bid farewell to the year in style with an exquisite evening of fine dining, live music, and timeless Cambridge elegance. Our new executive chef, Henry Paul, have crafted a sumptuous New Year's Eve menu designed to delight every palate, while our carefully selected live music will set the perfect tone for a night of celebration.

## New Year's Eve Signature Menu

Bread

Amuse bouche

Starter

Palete Cleanser

Main Course

Dessert

Petit Four

Join us for an evening where every detail is thoughtfully curated ensuring a truly unforgettable start to the year ahead.

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Date: 31st December 2025  
Times: 6.00 PM - 9.45 PM  
Price: Adults £95

To book or for more information:  
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The  
**FOLIO**  
Bar & Kitchen  
Cambridge



# New Years Eve Dinner Menu

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V - Vegetarian | PB - Plant Based

## Bread

## Amuse bouche

## Lobster

Lobster & Manchego cheese goujere, lobster mayo, caviar

## Black truffle (PB)

Wild mushroom and black truffle tart, truffle mayo, lemon balm

## To Start

## Tuna

Seared tuna loin, dashi jelly, wasabi, pickled kohlrabi

## Hand Dive Scallop

Baked scallop thermidore, grapes, crispy onion

## Duck Liver

Duck liver parfait, passionfruit jelly, candied walnuts, brioche

## Celeriac (PB)

Salt baked celeriac, black garlic puree, radish, charred endive

## Tortellini (V)

Butternut squash and sage tortellini, black pepper and parmesan velouté

## Palate Cleanser

## Mimosa (PB)

Champagne sorbet, orange jelly

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Date: 31st December 2025

Times: 6.00 PM - 9.45 PM

Price: Adults £95

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# New Years Eve Dinner Menu

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V - Vegetarian | PB - Plant Based

## Main Event

### Beef Fillet

Grilled 6oz beef fillet, boulangère potatoes, tender stem broccoli, bone marrow and port jus

### Lamb

Roasted Lamb cannon, courgette puree, fondant potato, Riesling jus

### Halibut

Butter poached halibut, pomme puree, turnips, Champagne velouté

### Beetroot (PB)

Slow cooked beetroot steak, beetroot and potato terrine, port jus

### Tofu (PB)

Grilled tofu steak, creamed cabbage, rosti potato, white wine sauce

## Sweet

### British cheese (V)

3 Cheese selection, Quince, crackers, Grapes & celery

### Dark Chocolate & Orange (V)

Dark chocolate & orange torte, orange sorbet

### Pineapple (PB)

Grilled pineapple, coconut sorbet, rum glaze

### Toffee Apple (V)

Slow cooked apple, dulce de leche, crumble, vanilla parfait

### Battenburg (V)

Raspberry and vanilla battenburg, raspberry gel, ice cream

## To Finish

Coffee and petit fours

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Date: 31st December 2025  
Times: 6.00 PM - 9.45 PM  
Price: Adults £95

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# Private Parties

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If you'd prefer a private space to hold an exclusive party, we have the Hawking Suite for up to 27 guests to enjoy a wonderful dinner, in great surroundings. Let The Fellows House be the backdrop to your 2025 Christmas celebration – warm, welcoming, and truly unforgettable. Please get in touch for further details.

# Festive Events

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*A Festive Season to Remember at The Fellows House*

The Fellows House will be filled with the sights, scents, and sounds of the season, with a sparkling line-up of events for all ages. From creative to unique culinary experiences, our celebrations will capture the magic of the holidays in true Fellows style.

Highlights include:

Tree lighting + carol singing in support of Winter Comfort

Christmas Cookie Decorating Workshop

Festive Ambiance & Culinary Surprises ...and more to be unveiled soon!

Full details and pricing will be shared on our channels. Bookings available via QR code or by calling 01223 949499.

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To make a booking, please follow the QR code or call on 01223 949 499



## 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.*

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## The Fellows House

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