

UNIVERSITY

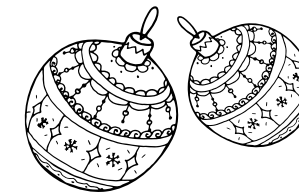
EST.

ARMS

1834

CAMBRIDGE, ENG.





CHRISTMAS IN CAMBRIDGE

From the carolling that rings out from the great chapels of Cambridge to the frost that covers the city parks, there is no finer English city in which to spend Christmas — nor a hotel more inviting than University Arms.

Join us for a winter experience full of happy memories and inviting atmosphere, with misty streets, cosy pubs and soulful walks along the River Cam.

With live performances from Clare College every Saturday in Parker's Tavern, we are the best location to fill yourself with Christmas cheer.





A CHRISTMAS AT UNIVERSITY ARMS

24TH - 26TH DECEMBER

There will be feasting throughout Christmas Day at University Arms, beginning with a long, lazy buffet breakfast. The day's highlight: Christmas lunch showcasing our restaurant's festive flair and the best regional ingredients. After lunch, stretch your legs on a walking tour of the city, and then sink into a cosy armchair for the King's speech and an evening of games for all of the family in the Drawing Room.

On Boxing Day, rest and revive with a leisurely breakfast, a few peaceful hours by the fire in our wood-panelled library or ask our Guest Relations Manager for the best romps and rides around the city and the Cambridge fens. Then indulge with Boxing Day Brunch.

TWO NIGHT CHRISTMAS DAY

Discover Cambridge this Christmas with a delightful experience at University Arms. Our seasonal treats feature festive dining in Parker's Tavern, relaxing by the fire in the Library and beautiful city walks in the crisp winter air.

CHRISTMAS EVE

Carol singers, canapés & sherry in the Drawing Room between 5 - 6 PM

Festive Dinner in Parker's Tavern between 5.30 - 9 PM

(pre-booking required)

CHRISTMAS DAY

Breakfast in Parker's Tavern

Cambridge Walking tour

(pre-booking required)

Christmas Day Lunch 12.30 - 4.30 PM

(pre-booking required)

Televised King's Speech at 3 PM

Walking Tour at either 10AM or 2.30 PM

(pre-booking required)

Christmas Cold Cuts served between 7 - 9 PM

BOXING DAY

Breakfast in Parker's Tavern

FROM £790 FOR SINGLE OCCUPANCY

FROM £1,110 FOR DOUBLE OCCUPANCY

£125 SUPPLEMENT FOR CHILDREN BETWEEN 3 AND 12

AGE 2 AND BELOW 2 ARE FREE OF CHARGE

Valid between 24 - 26th December. Book early to avoid disappointment, with free cancellation until the 3rd December. Fully prepayable.





BOXING DAY BLISS

Whether you're extending your stay with us or treating yourself to a post-holiday escape, this is your invitation to slow down, savor the moment, and let us take care of everything else.

Treat yourself to a relaxing overnight stay after the excitement of the festivities, leaving all the hustle behind. Enjoy a slow morning in the comfort of your room, then linger over a leisurely breakfast, all at 50% off our best available rate with breakfast for Christmas package guests, or 25% off for all other guests.

Bookable directly through our reservations team.

Valid between 26 - 27th December. Book early to avoid disappointment, with free cancellation until the 3rd December. Fully prepayable.

CHRISTMAS DAY LUNCH

A FEAST TO REMEMBER

TO BEGIN

WILD MUSHROOM VELOUTÉ

Truffle foam, girolles

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STARTERS

SEARED WOOD PIGEON

Braised chicory, rum-soaked baby figs

TROUT MOSAIC

Tomato consommé, pickled mustard seeds, crème fraîche

BEETROOT & GOAT'S CHEESE

Pickled quince, avocado, baby watercress

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MAINS

ROAST TURKEY WITH CHESTNUT STUFFING

Roasted root vegetables, cavolo nero, cranberry sauce, turkey gravy

WHOLE LEMON SOLE

King prawns, blue mussels, bouillabaisse, samphire

SAFFRON ARANCINI

Wild mushroom fricassee

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PALATE CLEANSER

GIN & TONIC SORBET

Lime powder, chia seeds

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DESSERTS

CHRISTMAS PUDDING

Redcurrant compote, brandy sauce

MILLIONAIRE'S TART

Vanilla ice cream, caramel crunch

CHRISTMAS DAY COLD CUTS

A SPREAD WORTH SAVOURING

COLD BUFFET

SELECTION OF COLD MEATS & PÂTÉS

SALMON GRAVLAX

Mustard & honey dressing

BANG BANG CHICKEN SALAD

MIXED LEAF SALAD

GOAT'S CHEESE & BROCCOLI QUICHE

MUSHROOM BRUSCHETTA

.....

HOT FOOD

Cooked to order — please select one dish

ARTICHOKE & TRUFFLE RAVIOLI

Sage & walnut butter

SLOW-COOKED BEEF IN RED WINE

Smoked bacon, mushroom, mashed potato, braised carrot

CORNISH COD POACHED IN BROWN BUTTER

Braised fennel, mussel sauce

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DESSERTS

PANETTONE BREAD & BUTTER PUDDING

Chocolate, orange & custard

CLASSIC SHERRY TRIFFLE

SELECTION OF BRITISH CHEESES

& all the trimmings





FESTIVE AFTERNOON TEA

A DELICIOUS TASTE OF CAMBRIDGE

CAKES & SWEETS

THE CHRISTMAS TREE MOUSSE

Raspberry & pistachio mousse

THE TIPSY SNOWMAN

Mandarin & champagne cheesecake

YULE BE DELIGHTED

Chocolate & hazelnut sponge roll

THE GINGER GENTLEMAN

Spiced ginger cake with festive icing

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FESTIVE SAVOURIES

PRAWN COCKTAIL MILK BUN

EGG & MAYO SANDWICH

SAUSAGE ROLL

TURKEY & CRANBERRY SANDWICH

CHEESE & ONION CHUTNEY SANDWICH

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SCONES

FRESHLY BAKED PLAIN & CRANBERRY SCONES

served with homemade Blackberry & Apple jam and clotted cream



CHRISTMAS PRIVATE
PARTY PACKAGE
£99 PER PERSON

- Sparkling wine on arrival
- Three-course Christmas menu
- Tables dressed with festive décor & Christmas crackers
- Half a bottle of house wine
- Tea, coffee & mince pies
- DJ & Dancefloor
- Marriott Bonvoy points for the organiser

PACKAGE ENHANCEMENTS

RECEPTION PACKAGE £21 pp.
Festive canapés (3 pieces) & arrival prosecco

DRINKS PACKAGE £26 pp.
Arrival prosecco & half a bottle of house wine

DJ PACKAGE £895
DJ & Dancefloor

À LA CARTE
Sparkling elderflower £6 pp.
Prosecco £10 pp.
Half a bottle of house wine £16 pp.
Bottle of house wine £32 pp.
Festive canapés (4 pieces) £15 pp.
Dancefloor £500
DJ £500

FUNCTION ROOM DETAILS
ROOM DIMENSIONS

ROOM	WIDTH (M)	LENGTH (M)	HEIGHT (M)	SURFACE (M2)
BALLROOM	12.14	20.54	3.88	272

ROOM CAPACITIES

ROOM	BANQUET	CABARET	THEATRE	CLASS ROOM	BOARD ROOM	U-SHAPE
BALLROOM	180	120	200	90	76	56





PRIVATE PARTY MENU

A SEASON TO CELEBRATE

STARTERS

HAM HOCK TERRINE

Pickled cauliflower, caperberries, sourdough

BUTTERNUT SQUASH IN MUSSEL SHELL

Redcurrants, oyster leaf, chilli oil

SALMON GRAVLAX

Horseradish crème fraîche, burnt cucumber, pickled cucumber ribbons

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MAINS

ROAST TURKEY WITH CHESTNUT STUFFING

Roasted root vegetables, cavolo nero, cranberry sauce, turkey gravy

PAN-SEARED STONE BASS

Chorizo & butter bean casserole

TRUFFLE MUSHROOM WELLINGTON

Wilted kale, roasted root vegetables, wild mushroom glaze

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DESSERTS

CHRISTMAS PUDDING

Redcurrant compote, brandy sauce

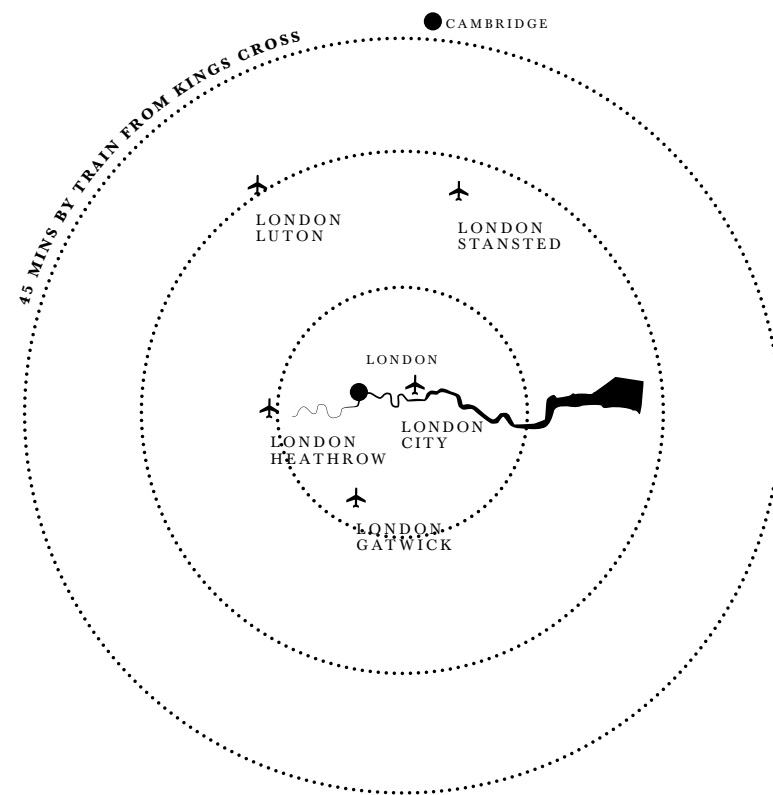
CHOCOLATE MARQUISE

Honeycomb, blood orange sorbet

CHESTNUT CRÈME BRÛLÉE

SELECTION OF BRITISH CHEESES

FIND US HERE



ADDITIONAL INFORMATION

DIRECTIONS

By train: 45 minutes from Kings Cross station.

By foot: 15 minutes on foot from Cambridge station.

By car: Located on Regent Street, with accessible routes from M11, A10 and A14.

PARKING

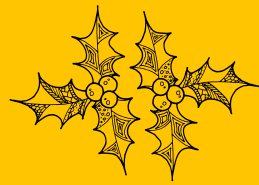
Limited parking available on site. Closest car park, Queen Anne Terrace on Gonville Place.

GET IN TOUCH TODAY

REGENT STREET
CAMBRIDGE, CB2 1AD
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EVENTS@UNIVERSITYARMS.COM

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PARKER'S
TAVERN ©1834

