

2026 FESTIVE

THE
FELLOWS
HOUSE



’TIS THE SEASON



The lights are aglow,
The Christmas bells ring,
There’s magic in Cambridge
And joy in everything.

Gather your favourite people,
Come raise a glass or two,
With festive feasts and merry moments,
There’s plenty here for you.

From cosy catch-ups to Christmas cheer,
From dining to drinks and celebrations galore,
Make this festive season one to remember
At The Fellows House.



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WREATH-MAKING, CANAPÉS & BUBBLES

27 November and 11 December 2026
£90 per person

Get into the festive spirit with a special evening of wreath-making, seasonal treats and a little Christmas sparkle.

Join **Lisa**, the founder of Wonder in the Wild, for a hands-on workshop where you'll create your very own Christmas wreath using fresh, seasonal foliage. With guidance at every step, you'll learn how to bring your wreath to life and create something beautiful to take home and enjoy throughout the festive season.

- Enjoy a glass of bubbles on arrival.
- A selection of festive canapés.
- Materials are all provided.

Simply bring yourself, settle in and enjoy a wonderfully festive evening. Space is limited.

Scan the QR code for booking and more information.



FESTIVE FLAVOURS

FESTIVE MENU

£65 per person

+ £5 per person Upgrade for a round of Prosecco
+ £6 per person Upgrade for a round of mulled wine

STARTERS *please choose one*

Celeriac soup, chestnuts and herb oil (PB) (DF) (GF) (H)

Kale and tomato salad, pine nut dressing and pomegranate (PB) (DF) (GF) (H)

Beetroot & goats cheese salad served with a honey vinaigrette (V) (NF) (H) (GF)

Chicken liver pate, red onion chutney and sourdough croute (NF)

Smoked salmon, pickled cucumber, whipped goats' cheese and caviar (GF) (NF) (H)

The FOLIO
Bar & Kitchen
Cambridge

MAINS *please choose one*

Roast turkey breast, roast potatoes, carrots, brussels sprouts, parsnips, stuffing, pigs in blankets, braised red cabbage, cranberry sauce and gravy (DF) (NF)

Tofu steak, roast potatoes, carrots, brussels sprouts, parsnips, stuffing, braised red cabbage, cranberry sauce and gravy (PB) (DF) (NF) (H)

7oz beef rump, potato terrine, roasted carrots, broccoli and gravy (GF) (NF)
+£10 Upgrade to Angus Rib Eye

Seared salmon fillet, potato terrine, roasted carrots, broccoli and white wine sauce (GF) (H)
+£7 Upgrade to Turbot

Vegan wellington, carrots, Brussel sprouts, parsnips, red cabbage and gravy (PB) (NF) (H) (DF)

DESSSERTS *please choose one*

Christmas pudding with brandy sauce (V)

Sticky toffee pudding, vanilla ice cream and toffee sauce (PB) (DF) (NF) (H)

Banoffee pie served, salted caramel and dark chocolate (V) (NF) (H)

Cappuccino cheesecake (V) (GF) (NF) (H)

Spiced apple strudel served with custard (PB) (DF) (NF) (H)

Fruit salad (PB) (DF) (GF) (NF) (H)

(PB) Plant-based (DF) Dairy-free (GF) Gluten-free (NF) Nut-free (H) Halal (V) Vegetarian

Please inform our team if you have dietary restrictions.

All are inclusive of a complimentary round of coffee or tea.
All bookings require a 50% deposit and must be confirmed no later than 48 hours in advance.

KIDS FESTIVE MENU

£28 per person

STARTERS *please choose one*

Celeriac soup (PB) (DF) (GF) (NF) (H)

Garlic & herb cheese flatbread (V) (NF) (H)

Fish guojons, tartare sauce (DF) (NF) (H)

MAINS *please choose one*

Roast turkey breast, roast potatoes, carrots, parsnips, pigs in blankets and gravy (DF) (NF)

Salmon fillet, broccoli and new potatoes (GF) (NF) (H)

Tomato pasta served with parmesan cheese (NF) (H)
Plant-based option available

DESSSERTS *please choose one*

Chocolate brownie, vanilla ice cream (PB) (DF) (NF) (H)

Apple crumble, custard (PB) (DF) (GF) (NF) (H)

Ice cream, chocolate shavings and berries (PB) (DF) (GF) (NF)

To book, please email christmas@thefellowshouse.com
or call +44 (0)1223 949499



FESTIVE AFTERNOON TEA

The FOLIO
Bar & Kitchen
Cambridge

£35 per person
19 November - 31 December 2026
Available Thursday through Sunday

+£6 per person Add a glass of mulled wine

REGULAR MENU

SANDWICHES

Roast turkey & cranberry sandwich

Tomato & mozzarella bruschetta

Smoked salmon & cream cheese cone

Brioche, chicken liver parfait, red onion chutney

SWEETS

White chocolate and pistachio profiterole

Mince pies

Fruit macarons

Chocolate fudge cake

Plain scones with clotted cream and strawberry jam

Advance booking required 24 hours in advance. A £10 deposit per person is required for bookings of six guests or more.

A discretionary 10% service charge will be added to the final bill.

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VEGAN MENU

SANDWICHES

- Smashed avocado & sundried tomato sandwich
- Tomato & vegan feta bruschetta
- Mushroom & chive cone
- Beetroot & honey tart

SWEETS

- Mince pies
- Spiced fruit truffle
- Chocolate orange brownie
- Carrot cake
- Scones with flora butter & strawberry jam

GLUTEN-FREE MENU

SANDWICHES

- Roast turkey and cranberry sandwich
- Tomato and mozzarella bruschetta
- Smoked salmon and cream cheese tart
- Gluten-free bread, chicken liver parfait, red onion chutney

SWEETS

- Gluten-free chocolate cake
- Spiced apple tart
- Raspberry pannacotta
- Fruit truffle
- Gluten-free scones served with clotted cream & strawberry jam



CHRISTMAS CARVERY LUNCH BUFFET

£120 per person
25 December 2026 | 12:30pm to 2:30pm

All bookings require a 50% deposit.

STARTERS

- Freshly baked bread selection
- Artisan cured meats
- Duck liver parfait, brioche & red onion marmalade
- Chicken terrine, plum chutney & crispy shallots
- House-cured salmon gravlax, horseradish & celeriac purée
- Prawn marie rose, baby gem
- Smoked salmon & caviar blinis
- Mediterranean vegetable antipasti

MAINS

- Roast beef sirloin
- Roast turkey breast
- Porchetta with sage stuffing
- Salmon wellington
- Plant based wellington

DESSERTS

- Mince pies
- Christmas yule log
- Mini apple strudel
- Carrot cake
- Fruit salad
- White chocolate & Raspberry mousse
- Chocolate brownie

SIDES

- Golden roast potatoes
- Oven-roasted parsnips
- Honey-roasted carrots
- Brussel sprouts
- Traditional Yorkshire puddings
- Cauliflower cheese gratin
- Braised red cabbage
- Red wine gravy

Guests will be welcomed with a round of mimosas both alcoholic or non-alcoholic beverage.

Please inform our team if you have dietary restrictions.
A discretionary 10% service charge will be added to the final bill.

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The FOLIO
Bar & Kitchen
Cambridge



THE FELLOWS HOUSE

RAISE YOUR GLASS TO 2027

2027 COUNTDOWN DINNER AT THE FOLIO BAR & KITCHEN

31 December 2026
Tables available from 8:00pm

amuse bouche

Wild mushroom and truffle bon bon served with aioli

starter

Pan-fried halibut, caramelised onion purée, chorizo & apple jam, puffed wild rice

to cleanse

Passionfruit sorbet

main

6oz beef fillet, roscoff onion, cauliflower purée, beef cheek croquette & beef jus

Roasted halibut, pomme purée, vichy carrots, white wine, caviar & chive velouté

dessert

Chocolate and hazelnut marquise, vanilla ice cream & fresh raspberries

£110 per person
All bookings require a 50% deposit and must be confirmed no later than 48 hours in advance.
Celebrate with live music from 8:30pm, leading up to the countdown.

Please inform our team if you have dietary restrictions.
A discretionary 10% service charge will be added to the final bill.

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VEGAN MENU

amuse bouche
Wild mushroom and truffle bon bon served with aioli

starter
Confit king oyster mushroom, parsley vichyssoise & pickled shallots

to cleanse
Passionfruit sorbet

main
BBQ celeriac steak, roasted leeks, pickled apple & seaweed velouté

dessert
Dark chocolate and hazelnut tart, vanilla ice cream & fresh raspberries

£90 per person
All bookings require a 50% deposit and must be confirmed no later than 48 hours in advance.
Celebrate with live music from 8:30pm, leading up to the countdown.
A discretionary 10% service charge will be added to the final bill.



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2027 SPARKLING COUNTDOWN AT THE FOLIO BAR

31 December 2026
Tables available from 9:00pm

£40 per person
inclusive of NYE platter and a half bottle of prosecco per person

Minimum of two persons.

NYE platter

Crispy buttermilk chicken wings with ranch sauce
or Crispy cauliflower bites with ranch sauce (V)

Wild mushroom arancini with truffle mayo

Chilli prawn taco with bbq pineapple hot sauce, pickled onion & guacamole
or Chilli bean taco with bbq pineapple hot sauce, pickled onion & guacamole (V)

Marinated olives

Mini sweet peppers with cream cheese

All bookings require a 50% deposit and must be confirmed no later than 48 hours in advance.
Celebrate with live music from 8:30pm, leading up to the countdown.
A discretionary 10% service charge will be added to the final bill.

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For more information about our festive offers,
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