



2010 Christmas & New Year Parties

at the Cambridge Golf & Conference Centre



The perfect setting for all of your festive celebrations, right on your doorstep...




CAMBRIDGE GOLF
and Conference Centre
www.cgcc.co.uk

Eat, Drink and be Merry!

Whether you're looking for a unique venue for a Christmas Party, a fabulous New Year's Eve celebration, or a dining treat in our highly acclaimed Abbots Restaurant, we offer a truly memorable Christmas.

Now recognised as 'probably' the best party venue in the area, you're always guaranteed great food and service in superb surroundings.

Located just off the A14 near Godmanchester and only 12 miles from the centre of Cambridge, the Cambridge Golf & Conference Centre is ideally placed to service both Cambridge & Peterborough.

Please call the conference office on 01480 499681 for a coffee and a no obligation tour of our facilities.

Contents	Page
Christmas Join in Party Nights	3
Private Christmas Party Nights	4
Christmas Dining in the Abbots Restaurant	5
Christmas Fayre Lunch	6
Festive Afternoon Tea	7
Sunday Roasts	7
New Years Eve Gala Dinner (Theme Harry Potter)	8
Pre-order Wine List	9
Booking Form	12
Terms & Conditions	13
Contact	14



For further details on any of our Christmas offers, please visit our website, www.cgcc.co.uk or call a member of our events team on **01480 499681**. *We recommend booking early to avoid disappointment.*

T: 01480 499681

E: enquiries@cgcc.co.uk

W: www.cgcc.co.uk

Christmas Join in Party Nights

For the ultimate fun Christmas, get together with friends or colleagues in our fabulous Callaway suite and enjoy our "all you can eat three course carvery" and great entertainment. With its private bar and outdoor balcony, the Callaway suite makes the perfect setting to celebrate in style. Tickets available by tables of 8, 10 or 12 and large parties welcome.

The Callaway Suite

Matt Harvey & Disco Dates:

Friday 26th & Saturday 27th November, Thursday 16th December

Sonic Disco Dates:

Friday 3rd, Saturday 4th, Thursday 9th, Friday 10th, Saturday 11th, Friday 17th, Saturday 18th, Tuesday 21st, Wednesday 22nd, Thursday 23rd December

Times

Pre-dinner drinks: 7.30pm, **Dinner:** 8.00pm, **Bar closes:** 12.45am

Carriages: 1.00am

Prices

£35.00 per person

Includes three course carvery, entertainment, table decorations, crackers & novelties

Choose between Matt Harvey & disco or Sonic disco entertainment

On Matt Harvey evenings, he will be performing live during dinner and then it's disco all the way to 1 am.

Sonic Disco evenings is background music whilst eating, then disco & lasers.

Save Money this Christmas

When you make your decision, remember that we base our drink prices on local pubs, not Hotels, so your money goes further. We also do great cocktails!

Menu

Starter

Greek Salad

Duck Liver pate

Compote of Salmon, Cauliflower Cream & Herb Salad

Honey Roasted Parsnip Soup

Main Course

Choice of two chef carved meats including Turkey with all the trimmings

Hot vegetarian 'Dish of the day'

All served with Seasonal Vegetables

Desserts

Selection of delicious hot & cold desserts including Traditional Plum Pudding & Brandy Sauce

Selection of European Cheeses, Crackers & Onion Chutney

Italian Coffee

Private Christmas Party Nights

Option 1 - Abbots Suite & downstairs bar suitable for 30-60 people

Option 2 - Callaway Suite for 75- 100 people

Option 1 - Abbots Suite (minimum 30 people)

The Abbots Suite is located downstairs. With its own patio, raised sections & columns, it makes a beautiful setting for a small to medium size party. You would also have full use of the Abbots Bar downstairs. The disco would be set up in the Abbots Suite, giving the room a real 'intimate nightclub feel'.

Prices

£35.00 per person - Includes 'three course all you can eat carvey', disco entertainment, crackers, table decorations & novelties.

£30.00 per person - If you wish to bring your own entertainment.

Option 2 - Callaway Suite (minimum 75 people)

The Callaway suite is already established as one of the best venues for a party. We will plan everything to perfection, so you can get on with the serious business of having a ridiculously good time in one of the most stylish party venues around.

Prices

£35.00 per person - Includes 'three course all you can eat buffet', entertainment, novelties, table decorations & crackers.

Private Party Menu

Starter

Greek Salad

Duck Liver pate

Compote of Salmon, Cauliflower Cream & Herb Salad

Honey Roasted Parsnip Soup

Main Course

Choice of two chef carved meats including Turkey with all the trimmings

Hot vegetarian 'Dish of the day'

All served with Seasonal Vegetables

Desserts

Selection of delicious hot & cold desserts including Traditional Plum Pudding & Brandy Sauce

Selection of European Cheeses, Crackers & Onion Chutney

Italian Coffee

Please book early to get the date you want and avoid disappointment. If you require something completely different, **no problem**. Just call the conference office on **01480 499681** to discuss your requirements, We can cater for any type of event and are completely flexible.

Christmas Dining in the Abbots Restaurant

For those who would prefer a quieter atmosphere, the Abbots Restaurant, with its countryside views and stunning interior makes the perfect setting.

Dates

Available throughout December,
Thursday - Saturday 6.00pm - 9.00pm

Prices

Two courses & coffee: £19.95

Three courses & coffee: £24.95

Includes table decorations, crackers & novelties.

Abbots Restaurant Christmas Menu

Starter

Honey roasted parsnip soup, Turmeric oil

Compote of poached salmon, Cauliflower cream & herb salad

Goats cheese fondue, Spiced pears, walnut purée

Game sausage, Fricassee of root vegetables, red wine sauce

Main Course

Roasted Norfolk turkey, with all the traditional trimmings

Steamed fillet of salmon, on cucumber noodles champagne butter sauce

Moroccan lamb tagine, braised in cumin, cardamom & cinnamon,
served with cous cous

Butternut squash risotto, accompanied with tomato chutney

Desserts

Warm Christmas plum pudding, brandy sauce

Chocolate tart

Pistachio ice cream, Baileys sauce

Raspberry cheesecake, Chantilly cream, stewed fruits

European cheeses & biscuits, Onion chutney & crackers



Christmas Fayre Lunch

Whether social or business, celebrate in the beautiful surroundings of the Abbots Restaurant. Head Chef Darren Marchant has put together a delicious Christmas Fayre.

Dates

Every Wednesday to Friday 12.00pm - 3.00pm throughout December. Private bookings available on any dates between 2nd to 24th December (Monday to Friday). Please call for details.

Prices

Two courses & coffee: £15.95

Three courses & coffee: £19.95

Includes table decorations and crackers.

Christmas Fayre Lunch Menu

Starter

Honey roasted parsnip soup, Turmeric oil

Compote of poached salmon, Cauliflower cream & herb salad

Goats cheese fondue, Spiced pears, walnut purée

Game sausage, Fricassee of root vegetables, red wine sauce

Main Course

Roasted Norfolk turkey, with all the traditional trimmings

Steamed fillet of salmon, on cucumber noodles champagne butter sauce

Moroccan lamb tagine, braised in cumin, cardamom & cinnamon, served with cous cous

Butternut squash risotto, accompanied with tomato chutney

Desserts

Warm Christmas plum pudding, brandy sauce

Chocolate tart

Pistachio ice cream, Baileys sauce

Raspberry cheesecake, Chantilly cream, stewed fruits

European Cheeses & biscuits, Onion chutney & crackers



Festive Afternoon Tea

Enjoy a festive afternoon tea in our comfortable snug, bar area or Abbots Restaurant.

Dates

Throughout December Mon - Tues 12-3pm & Wed - Sat 12-5pm

Prices

£10.95 per person

Festive Afternoon Tea Menu

Fruit Scone, with clotted cream and strawberry jam

Mince Pies, served with brandy butter

Chocolate Tart

Twice Soaked Fruit Cake, served with iced fondant

Traditional Finger Sandwiches:

Smoked Salmon and Lemon Butter

Cucumber and Dill

Turkey and Cranberry Sauce

Served with a pot of freshly brewed tea of your choice or Italian coffee

Sunday Roasts

Dates

Available every Sunday including Boxing Day

Prices

One course: £8.95, Two courses: £12.50, Three courses: £14.95

Children under 12yrs half price! Under 5yrs free

Boxing Day

Two courses £14.95, Three courses £19.95

Children under 12yrs half price! Under 5yrs free

Special Christmas Sunday Roast with Matt Harvey Singer/Guitarist performing live

Dates

Sunday 19th Dec 12.00pm - 4.00pm (*Booking essential*)

A great Sunday lunch and live music from Matt don't miss it.

Prices

One course: £10.95, Two courses: £14.95, Three courses: £19.95

Children under 12yrs half price! Under 5yrs free

Sunday Roast Menu

A delicious selection of starters followed by two roasts, a fish and vegetarian option and mouth watering desserts.

New Years Eve Gala Dinner

(Book early to avoid disappointment)

To coincide with the launch of the new Harry Potter movie on the 19th of November, the theme for this New Year's event will be Harry Potter and the many characters that make up the film. Dress to impress and enjoy a fabulous night's festivity.

The evening includes a bubbly reception, followed by a superb five course dinner and coffee. Then it's dancing all the way to Big Ben and fireworks at midnight followed by more dancing until carriages at 2am.

As anyone will tell you who has been to the last two New Year's Eve Parties, we know how to celebrate the arrival of 2011 in style.

Date

Friday 31st December

Times

Bubbly Reception: 7.00pm

Dinner: 8.00pm

Carriages: 2.00am

Price

£60.00 per person

Tickets available individually or tables of 8, 10 people



Entertainment

Sonic Disco, lasers, fireworks & cocktail bar

New Years Eve Gala Dinner Menu

Starter

Duck and wild mushroom terrine
Asparagus salad, citrus fruit dressing



Cockie leekie soup
Pheasant dumplings



Champagne sorbet

Main Course

Seared fillet of beef with wild mushroom pitavia fondant
dauphinoise potatoes, rich red wine jus

Desserts

Chocolate tart
Pistachio jelly espresso cornet



Coffee & petit fours

Full vegetarian menu available on request

Wine List

Compliment your festive menu by selecting a favourite wine from our extensive list. It is possible to make your selection and pre-order your wine, please call for details. For the complete wine list visit our website or speak to a member of our bar team. They will be happy to assist you in your choice.

Wines

White

	175ml	250ml	Bottle
2009 Chardonnay, Santa Cecilia, Central Valley Soft buttery flavours with a touch of citrus. Classic Chardonnay <i>Food match: Fish and Chicken dishes</i>	£2.50	£3.50	£9.95
Pleno, Viura, Navarra, Spain Attractively perfumed, refreshing white. Crisp apple skin and gentle citrus flavours <i>Food match: Seafood</i>	£3.50	£4.50	£12.95
Casa Rivas, Sauvignon Blanc, Maipo Valley, Chile Fresh as a just-snapped peapod, a crisp, citrus zesty Chilean Sauvignon <i>Food match: Fish and Salads</i>	£3.50	£4.50	£12.95
Canoe Tree Semillon/Chardonnay, South Eastern Australia Fresh, peachy fruit with excellent depth of flavour. Characterful yet easy-drinking <i>Food match: Fish and Chicken dishes</i>	£3.50	£4.50	£12.95
Il Colle, Pinot Grigio, Veneto, Italy Aromas of peaches and spice lead to a soft palate with a crisp, dry finish <i>Food match: White fish, light seafood, salads</i>	£4.50	£6.50	£17.95
Basa, Telmo Rodriguez, Rueda Spain Packed with crisp, clean yellow plum and white peach flavours. <i>Food match: Chicken, fish and egg based dishes (omelette, quiche)</i>	-	-	£17.95
Urban Torrontes, Bodegas O'Fournier, Argentina Creamy pear-like qualities with fresh citrus fruit flavours. Superior example of this Argentine speciality <i>Food match: Light Asian influenced dishes, seafood</i>	-	-	£17.95

Wine List

Rosé	175ml	250ml	Bottle
<p>Canoe Tree, Rose, South Eastern Australia Great concentrated fruit sweetness with well-balanced acidity and finish <i>Food match: Aperitif or light pasta, quiche, tart</i></p>	£3.50	£4.50	£13.95
<p>Forrest Estate, Rose, Marlborough, New Zealand Vibrant pomegranate pink, with fresh strawberry and blueberry flavours and a twist of lime <i>Food match: Aperitif, simple pork or duck dishes</i></p>	£3.95	£5.70	£16.50
<p>Malbec Rosé, Bodegas Tapiz, Uco Valley, Mendoza, Argentina Deep, concentrated and heady with flavours of ripe pomegranate and a touch of grapefruit <i>Food match: Aperitif, duck dishes, lightly spiced foods</i></p>	-	-	£18.95
Sparkling Wine			
<p>Prosecco, il Colle Lively, dry Italian sparkling wine with a refreshing citrus fruitiness</p>	-	-	£23.75
<p>Gotas de Plata, Brut, La Mancha, Spain Made from 100% Airen. This has good fruit and a lively, clean finish. Very Jolly</p>	-	-	£15.95
<p>Gotas de Plata, Rose, La Mancha, Spain Tastes as good as it looks; deliciously fresh strawberry flavor and a moreish dry finish. A must for summer</p>	-	-	£15.95
Green Point Brut, Australia	-	-	£29.95
Green Point Rose, Australia	-	-	£29.95
Champagne			
Alain Bergere, Brut	-	-	£29.95
Lanson	-	-	£30.00
Veuve Clicquot	-	-	£40.00
Moet & Chandon	-	-	£40.00
Bollinger	-	-	£49.00
DESSERT			375ml
<p>Samos, Vin Doux, Union de Samos, Greece Mouthfilling toffee and fresh peach flavours with a dry, honeyed finish</p>	-	-	£12.95

Wine List

Red Wine	175ml	250ml	Bottle
<p>2009 Cabernet Sauvignon, Santa Cecilia, Central Valley Simple but piercingly pure blackcurrant flavours. Very Chilean</p>	£2.50	£3.50	£9.95
<p>Pleno, Tempranillo, Navarra, Spain Unoaked, rich red fruit flavours of Rioja grape, Tempranillo shine in this plump, easy-drinking style <i>Food match: Simple grilled meat dishes, tomato based pasta</i></p>	£3.50	£4.50	£12.95
<p>Casa Rivas, Merlot, Maipo Valley, Chile A young easy drinking red with rich, vigorous, structured black fruit flavour <i>Food match: Steak and pork</i></p>	£3.50	£4.50	£12.95
<p>Canoe Tree, Shiraz/Cabernet, South Eastern Australia Rich, soft and generous with lashings of spicy fruit, this is a classic Aussie red crowd-pleaser <i>Food match: Grilled or BBQ meats, burgers</i></p>	£3.50	£4.50	£12.95
<p>Gouguenheim, Malbec, Mendoza, Argentina Big cherry and plum flavours with classic Malbec bite to finish. Argentina's keynote grape at its finest <i>Food match: Full flavoured steak and lamb dishes</i></p>	£4.50	£6.50	£17.95
<p>Château du Grand Moulas, Côtes-du-Rhône, France This is a warm, spicy wine, with ripe redcurrant fruit and peppery, herby hints <i>Food match: Lamb and beef</i></p>	-	-	£17.95
<p>Rioja Crianza 'Monte Acuro', The Adnams Selection Made from traditional grape varieties and matured for 14 months in oak. This is a classic, mellow Rioja <i>Food match: Steak, lamb or duck</i></p>	-	-	£17.95
<p>Scotto Family, Old Vines Zinfandel, Lodi, USA Old vines lend concentration of brambly black fruit to this lively Californian Zinfandel <i>Food match: Full flavoured meat dishes</i></p>	-	-	£17.95

Christmas Booking Form



Please complete the booking form and return to:

**Cambridge Golf & Conference Centre,
Cambridge Road, Huntingdon PE28 9HQ.**

Don't forget to include the correct deposit per person.

Alternatively, call **01480 499681**.

Date of Event

Company or Party Name

Organisers Name

Address

Postcode

Daytime tel no

Evening tel no

Email

Number of Adults

Number of Children

Vegetarian or dietary requirements

Please select your chosen event

✓ (Please tick)	No of Guests	Total £
<input type="checkbox"/> Christmas Join in Party Nights	<input type="text"/>	<input type="text"/>
<input type="checkbox"/> Private Christmas Party Nights	<input type="text"/>	<input type="text"/>
<input type="checkbox"/> Christmas Dining in the Abbots Restaurant	<input type="text"/>	<input type="text"/>
<input type="checkbox"/> Christmas Fayre Lunch	<input type="text"/>	<input type="text"/>
<input type="checkbox"/> Festive Afternoon Tea	<input type="text"/>	<input type="text"/>
<input type="checkbox"/> Matt Harvey Sunday Roast 19th December	<input type="text"/>	<input type="text"/>
<input type="checkbox"/> Boxing Day Sunday Roast	<input type="text"/>	<input type="text"/>
<input type="checkbox"/> Sunday Roast 2nd January	<input type="text"/>	<input type="text"/>
<input type="checkbox"/> New Years Eve Gala Dinner	<input type="text"/>	<input type="text"/>

**Please complete your Payment Details overleaf and read
the Terms & Conditions carefully.**



Payment Details

(Please tick)

I enclose a cheque **made payable to Cambridge Golf & Conference Centre** for £ _____

Please debit my credit/Switch card for the sum of £ _____

Cardholder's name _____

Card no. _____

Expiry date _____

Issue no (Switch only) _____

Card type _____

For security reasons, we will contact you to obtain your 3 digit number if you wish to pay by credit card.

(Please tick)

I agree to the booking terms & conditions.

Signature _____

Print Name _____

Date _____

How to Book

Email **enquiries@cgcc.co.uk** or call one of the conference coordinators on **01480 499681**. Visit **www.cgcc.co.uk** for further details.

Terms & Conditions

- Deposits £15 for parties, £10 for restaurant bookings per person
- Payment can be made by cash, cheque, credit or debit card or alternatively, we can invoice a company direct
- Bookings are only treated as being confirmed after the correct non refundable deposit for the event has been paid.
Please note the deposit cannot be used against the final balance if the numbers of guests are reduced
- Full payment is required for all bookings (excluding New Years Eve Gala) by the 1st of November
- Full payment is required for New Years Eve Gala by 1st of December
- Please allow 14 days to pre-order wine before the event
- Please make cheques payable to CGCC
- No refunds can be made on the full payment for a cancellation or decrease in numbers after the 21st of November.

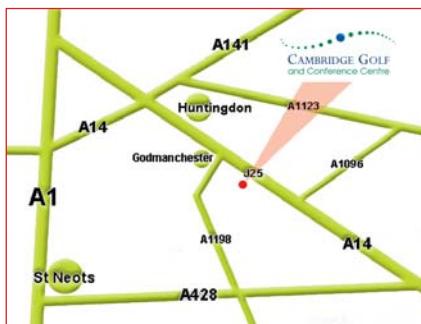


Christmas Opening Times

- **Christmas Day** - Closed
- **Boxing Day** - 10am - 4pm
- **Monday 27th - Thursday 30th December** -
9am - 6pm (bar), 12pm - 5pm (food)
- **New Year's Eve** - 9am - 2am (bar), 12pm - 4pm (bar food)
- **New Year's Day** - Closed
- **Sunday 2nd January** - Breakfast 10am -12pm, Sunday Roast 12 - 4pm
- **Monday 3rd January** - Normal times apply

How to Find Us

Take J25 off the A14. Follow the brown tourism signs for the Hemingford Abbots Golf Complex. Turn into the golf course and follow the road around the back of the golf course to Cambridge Golf & Conference Centre.



Contact Details

For all enquiries, please call **01480 499681**

Or email: enquiries@cgcc.co.uk

Cambridge Golf & Conference Centre

Cambridge Road, Huntingdon PE28 9HQ

www.cgcc.co.uk

Abbots
Restaurant & Bar

