Christmas at Newnham College is a memorable and joyful occasion:

Sumptuous, plentiful food and drink served by a friendly professional team in our majestic, elegant College Hall.

The Hall features a beautifully decorated 12ft Christmas tree and festive table decorations.

You are welcome to provide your own table decorations but please speak to us first to ensure they fit amongst the tableware.

There are areas near the Hall that are suitable for photo booths or other entertainment equipment.

Dance the night away in the Iris Bar to the DJ or band of your choice.
RECEPTION

Warmly welcome your guests to Newnham College with a festive drinks reception.

Fizz

Price by the bottle
Champagne Gruet Brut non-vintage (v) £44
Prosecco Spumante Lunetta (vg) £22.95
Prosecco Lunetta Pink (vg) £22.95
Castell Llord Cava Brut £20.15

Cocktails

Price by the glass
Bucks fizz £5
Champagne bucks fizz £8.75
Kir royal £8.75

More Options

Mulled wine £5 per glass
Selection of beers £5 per bottle
Non-alcoholic fruit punch with fresh fruit £12 per jug
Orange juice £6 per jug
Still and sparkling water available as standard

Canapés and Nibbles

3 canapés each £9 per person

Chervil and chive filled savoury choux buns (vg)
Cured salmon and dill cream cheese blinis
Chicken liver parfait, brioche and onion jam

Marinated olives £2 per person
Gruyere and parmesan allumettes £3 per person

Please see the menu for the full list of options

conferences@newn.cam.ac.uk | +44 (0)1223 335803
Please select 2 starters, 3 main courses and 2 puddings

STARTERS

Please select 1 vegetarian/vegan and 1 meat

Mushroom & white bean rillettes with pickles and sour dough toast (vg)
Celeriac and thyme soup with black pudding crumble (v/vg on request)
Beetroot cured salmon, fennel and apple salad, lemon dressing
Smoked chicken breast, celeriac and walnut remoulade, pickled blackberries
Chicken and tarragon verrine, with avocado and mango

MAINS

Please select 1 vegan/vegetarian, 1 fish and 1 meat

Roasted butternut and lentil wellington with sage and cranberry stuffing (vg)
Celeriac, brie, wild, mushroom and leek filo tart with sage and cranberry stuffing (vg on request)
Served with roast potatoes and gravy (vg on request)

Salmon supreme with Champagne sauce, lemon samphire and roast fondant potato
Stone bass with olive crushed new potatoes, chorizo and spiced tomato sauce

Roast Norfolk bronze turkey
Confit duck leg
Rare roast beef striploin with Yorkshire pudding
Served with pork and apricot stuffing, pigs in blankets and roast potatoes

SIDES

Roasted winter vegetables, braised red cabbage and buttered sprouts (vg)
P U D D I N G

Please select 2 options including 1 vegan/vegetarian

- Mulled pear with walnut crumble, ginger ice cream and ginger syrup (vg)
- Traditional Christmas pudding with brandy sauce (gf/vg on request)
- White chocolate and raspberry delice with raspberry sorbet
- Chocolate and clementine brownie with whiskey ice cream
- Newnham Christmas trifle - Ginger sponge, clementine jelly, brandy custard and Chantilly cream

Discretionary cheese course - traditionally served to cleanse the palate before pudding

- Local artisan cheeses with biscuits and chutneys
  £6.50 per person

- Port £33 per bottle
  Barao de Vilar Ruby
  A perfect combination of new port wines matured in oak barrels, maintaining the young and fruity character of the port

Followed by coffee, tea, herbal teas and mince pies

Dessert wine

Chateau Rousseau Monbazillac £20
A golden yellow, sweet dessert wine that is rich and powerful. The palate has flavours of honey, acacia flowers, peach and candied citrus.
3 course served lunch or dinner £48 per person

Fork buffet style lunches only

3 course £39 per person
2 course £30 per person

Room hire
College Hall £370
Lucia Windsor Room £210

Receptions, canapes, nibbles and drinks are all priced separately

All formal dining bookings must have a table plan and place cards.
Place cards £1.50 per person | Seating plan £30
(or you can produce your own)

Please see our wine list for more drinks.
Beverages are charged on consumption.

Our Catering Managers can pair wines with your meal on request.

Prices and options are subject to change beyond 2025 and are subject to VAT.
VAT is always included on alcohol
Please see our terms and conditions for further details on food and drink policies.
We can cater for all dietary requirements provided we are advised in advance.