



FINGER BUFFET

Please select 9 items from the following choices

V E G E T A R I A N / V E G A N

Vegetable dim sum with Thai chilli dip

Spiced onion bhaji with mint raita

Feta cheese, butternut squash and minted pea arancini with a Sicilian tomato dip

Curried lentil and cauliflower falafel with coronation sauce

Hummus and crudité's

Crispy polenta fries with lemon and garlic crème fraîche

Mediterranean vegetable and basil scone with a sun blush tomato mascarpone

All dishes can be adapted to vegan

F I S H

Hot smoked salmon and chive tart

Breaded salt and pepper squid with sweet chilli sauce

Cocktail prawn and avocado verrine

Spicy fish and prawn cakes with tom yum mayo

Smoked salmon and cream cheese mousse on French baguette

M E A T

Korean spiced chicken with sesame, lime and honey dip

Chinese spiced chicken wings

Tarragon and mango chicken salad with lime and rocket

Chorizo, feta and olive skewer

Newnham College handcrafted pork sausage rolls

Roast beef and Yorkshire pudding with horseradish sauce





S W E E T

Chocolate and strawberry brownie (vg)
Fruit platter (vg)
Seasonal fruit tartlet (vg)
Raspberry panna cotta shots (vg)
Battenberg cake

S E R V E D W I T H

Still and sparkling water
Orange juice

Finger buffet

£27.50

More options

Additional items £2.25 per item

Selection of Cambridgeshire cheeses with biscuits and chutneys £6.50 per person

Coffee, tea and herbal tea selection £3.50 per person

Maynard House raspberry and apple juice £6 per bottle



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.

conference@newn.cam.ac.uk | +44 (0)1223 335803



F O R K B U F F E T

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

V E G E T A R I A N / V E G A N

Imam Bayildi - Chickpea stuffed aubergine with toasted almonds and rose yoghurt
Penne pasta wild mushroom, spinach and mascarpone sauce
Three bean chilli with lime yoghurt
Baked gnocchi with roast tomato, basil, pine nuts with buffalo mozzarella
Spinach, ricotta and mushroom cannelloni with dressed salad leaves
Butternut squash and lentil ragù with root vegetable mash

All dishes can be adapted to vegan

F I S H

Blackened tuna steak with mango salsa
Teriyaki salmon fillet with warm Asian vegetable noodle salad
Seafood paella with roast peppers and lemon
Brioche of salmon with a spicy Tyrolienne sauce

M E A T

Piri piri chicken breast with roasted corn and smoked paprika rice
Pork and herb sausages with chive mashed potatoes, roasted broccoli and onion gravy
Slow cooked chilli beef
Beef and lemongrass rendang with coconut rice
Lamb steaks with roasted root vegetables, feta cheese and watercress dressing





S W E E T

All vegetarian

Raspberry crème brûlée
Bakewell tart with custard
Carrot cake with mascarpone cream
Fruit crumble tarts with custard (vg on request)
Apple tart with custard or cream (vg on request)
Lemon posset with blueberry compote (vg on request)
Warm salted caramel and chocolate cookie pots (vg on request)

S E R V E D W I T H

Seasonal salads
Freshly baked artisan bread
Fresh fruit bowl
Still and sparkling water
Orange juice

Fork buffet

£33

More options

Newnham College handcrafted pork and vegan sausage rolls £3.50

Soup of the day £3

Selection of Cambridgeshire cheeses with biscuits and chutneys £6.50 per person

Coffee, tea and herbal tea selection £3.50 per person

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.

conference@newn.cam.ac.uk | +44 (0)1223 335803





W O R K I N G L U N C H

Please select one of the following options, plus one sweet

B E S T O F B R I T I S H P L O U G H M A N ' S

Newnham College handcrafted pork and vegan sausage rolls
Selection of Cambridgeshire cheeses and pickles
Seasonal vegetable quiche
Chicken and apricot terrine
Fresh baked breads
Seasonal salads

C L A S S I C I T A L I A N A N T I P A S T I

Fresh herb focaccia with olive oil and balsamic vinegar
Sun dried tomato and bocconcini mozzarella salad
Selection of cured Italian meats
Marinated olives
Grilled vegetable platter
Arancini bites
Seasonal salads

D E L I S T Y L E

Selection of deli style sandwiches and rolls
Cherry tomato and mozzarella skewers
Root vegetable crisps
Marinated olives
Hummus and crudité's





S W E E T *(vegan upon request)*

Tiramisu
Coconut key lime pie
Lemon meringue tartelette
Banoffee pie cups
Fresh fruit skewers

S E R V E D W I T H

Still and sparkling water
Orange juice

Working lunch
£20 per person

More options

Additional sweet item £2.25

Selection of Cambridgeshire cheeses with biscuits and chutneys £6.50 per person

Coffee, tea and herbal tea selection £3.50 per person



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.

conference@newn.cam.ac.uk | +44 (0)1223 335803



B A R B E Q U E

Please select two vegan/vegetarian options and two meat options

V E G E T A R I A N / V E G A N

Plant based burger
Plant based frankfurter style sausage hot dog
Vegetable and halloumi skewers

M E A T

Locally reared red pol beef burger
Mixed herb and Suffolk pork sausage hot dog
Locally sourced butterfly chicken fillet with garlic and herb marinade

S I D E D I S H E S

French fries
Newnham vegetable slaw
Beef tomato and basil salad
Mixed leaves

T O P P I N G S

Homemade pickled gherkins
Sliced smoked cheese
Bacon bits (vg on request)
Crispy onions
Jalapeno peppers
Sliced red onions
Heritage tomatoes

B U N S A N D R O L L S

Vegan brioche bun
Sesame seed bun
British style floured bap
Kaiser hot dog roll





S W E E T

Please select three sweet options

Victoria sponge (vg)
Strawberries and cream
Macaron tower
Fruit platter
Pavlova

S E R V E D W I T H

Still and sparkling water
Orange juice

Barbeque

£35 per person

Hire of BBQ £500

Additional savoury item £4 | Additional sweet item £3

More options

Selection of Cambridgeshire cheeses with biscuits and chutneys £6.50

DRINKS

Jug of Pimms with lemonade and fresh fruit £17

Jugs of non-alcoholic fruit punch with fresh fruit £12

Prosecco Spumante Lunetta (vg) £22.95

Prosecco Lunetta Pink (vg) £22.95

Selection of bottled beers £5

Sparkling elderflower £6

Please see our wine list for more drinks. Alcohol is charged on consumption.

If there is a particular product you would like but you do not see here, please ask.

We are always happy to try and source specific requirements.



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.

conference@newn.cam.ac.uk | +44 (0)1223 335803