FINGER BUFFET

Please select 9 items from the following choices

VEGETARIAN / VEGAN

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 crudités
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

FISH

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

MEAT

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
NEWNHAM COLLEGE
UNIVERSITY OF CAMBRIDGE

SWEET

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

SERVED WITH

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.
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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

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WORKING LUNCH

Please select one of the following options, plus one sweet

BEST OF BRITISH PLOUGHMAN’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

CLASSIC ITALIAN ANTIPASTI

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

DELI STYLE

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

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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

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Please select two vegan/vegetarian options and two meat options

**VEGETARIAN / VEGAN**

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

**MEAT**

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

**SIDE DISHES**

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

**TOPPINGS**

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

**BUNS AND ROLLS**

- Vegan brioche bun
- Sesame seed bun
- British style floured bap
- Kaiser hot dog roll
NEWNHAM COLLEGE
UNIVERSITY OF CAMBRIDGE

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.

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