



FINGER BUFFET

Please select 9 items from the following choices

VEGETARIAN / VEGAN

Dishes can be adapted to vegan unless specified

Vegetable samosa with Thai chilli dip

Kale mango barley salad verrine

Risotto cake with roast vegetables

Tomato, pepper and onion concassé with quail egg tart

Cucumber, carrot and pepper salad with beetroot hummus verrine

Polenta cake with fricassée of forest mushrooms and sundried tomato

Greek salad brunoise with whipped feta cheese on mussel shell shaped pastry (v)

FISH

Hot smoked salmon mousse vol au vent, pink pepper, dill and roe

Battered calamari ring with pesto aioli

Sweet and sour prawn with rocket verrine

Breaded butterfly king prawns with garlic aioli

Smoked salmon with asparagus, cream cheese on toast with orange zest





M E A T

Yakitori chicken and spring onion skewer

Bacon, cheddar and chive tart

Smoked chicken Caesar salad in verrine

Glazed honey and sweet chilli chipolata with Comté cheese, roasted red pepper and coriander 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 on request)

Vanilla bean cheesecake with seasonal fruit (vg on request)

Red velvet loaf cake (vg on request)

S E R V E D W I T H

Still and sparkling water

Orange juice

Finger buffet

£28.90

More options

Additional items £2.50 per item

Selection of Cambridgeshire cheeses with biscuits and chutneys £6.83 per person

Coffee, tea and herbal tea selection £3.68 per person

Maynard House raspberry and apple juice £6.30 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

- Mushroom, lentil & fennel ragu (vg)
- Spicy and creamy Cajun pasta with tofu (vg)
- Butterbean, squash and kale lasagne with vegan mozzarella (vg)
- Aubergine parmigiana with buffalo mozzarella and parmesan dressed salad leaves (v)
- Fried teriyaki vegetables with egg noodles (v)
- Baked ricotta gnocchi with asparagus, peas and wild mushroom (v)
- Fried halloumi with warm Greek salad (v)

All vegetarian dishes can be adapted to vegan

F I S H

- Thai spiced tuna steak with Asian slaw
- Seafood paella with roast peppers and lemon
- Salmon Florentine with orzo
- Coulubiatic of salmon with hollandaise sauce

M E A T

- Lemon and herb chicken with warm Greek salad
- Chicken Milanese with lemon and caper sauce, tomato and rocket salad
- Sausages with bubble and squeak, roasted broccoli and onion gravy
- Slow cooked Mongolian beef with rice
- Beef and Guinness stew
- Lamb shank façon navarin printanier with mashed potato
- Lancashire hotpot with lamb





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)
Lemon posset with berry compote (vg on request)
Sticky toffee pudding with caramel sauce (vg on request)
Vegan chocolate mousse

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

£34.25

More options

Newnham College handcrafted pork and vegan sausage rolls £4

Soup of the day £4

Selection of Cambridgeshire cheeses with biscuits and chutneys £6.83 per person

Coffee, tea and herbal tea selection £3.68 per person

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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 tart
Chicken, pork 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 and basil skewer
Selection of cured Italian meats and cheese
Grissini and marinated olives
Roasted red pepper, artichokes and roasted fig platter
Seasonal salads

D E L I S T Y L E

Selection of deli style sandwiches and rolls
Manchego and quince skewer (v)
Root vegetable crisps
Grissini and marinated olives
Chipotle chicken and guacamole in puff pastry
Hummus and crudité's





S W E E T

Lemon and raspberry posset (v)
Triple chocolate brownie with coffee cream (v)
Pastel de Nata (v)
Jaffa sponge with orange jam and chocolate buttercream (vg)
Fresh fruit skewers (vg)

S E R V E D W I T H

Still and sparkling water
Orange juice

Working lunch
£21 per person

More options

Selection of Cambridgeshire cheeses with biscuits and chutneys £6.83 per person
Coffee, tea and herbal tea selection £3.68 per person





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 floured bap
Sesame seed bun
Brioche bun
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.



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