

# Christmas at

## NEWNHAM COLLEGE CAMBRIDGE

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.

# R E C E P T I O N

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

## F I Z Z

*Price by the bottle*

- Champagne Gruet Brut non-vintage (v) £44
- Prosecco Spumante Lunetta (vg) £23
- Prosecco Lunetta Pink (vg) £23
- Castell Llord Cava Brut £20.25

## C O C K T A I L S

*Price by the glass*

- Bucks fizz £6
- Champagne bucks fizz £8.85
- Kir royale £8.85

## M O R E O P T I O N S

- Mulled wine £5.25 per glass
- Selection of beers £5.50 per bottle
- Non-alcoholic fruit punch with fresh fruit £12 per jug
- Orange juice £6.25 per jug

Still and sparkling water available as standard

## C A N A P É S A N D N I B B L E S

3 canapés each £9.25 per person

- Beetroot, squash and vegan cheese spring roll (vg)
- California sushi rolls (vg)
- Taco topped with refried beans, avocado salsa, lettuce and lime coriander (vg)
- Beetroot and celeriac tart with fresh blackberry
- Lobster thermidor tartlet
- Barbecued sticky Suffolk pork belly taco topped with spring onion and sesame seeds
- Marinated Greek olives (vg) £3 per person
- Homemade focaccia with Italian balsamic oil (vg) £3.50 per person
- Cheddar and parmesan allumettes (v) £3.50 per person

# M E N U

---

Please select 2 starters, 3 main courses and 2 puddings

## S T A R T E R S

*Please select 1 vegetarian/vegan and 1 meat*

Duke of Cambridge cheese tart, glazed figs, Sakura cress, toasted almonds and a black garlic and balsamic dressing (vg)

Curried parsnip and sweet potato soup with toasted coconut and mango oil (vg, gf)

Cauliflower cheese croquettes with homemade tomato ketchup (v)

Clementine, dill and orange cured salmon, chive crème fraiche, pea shoots and orange segments (gf)

Chicken parfait, roasted fig, sherry jelly, red onion marmalade and brioche

## M A I N S

*Please select at least 1 vegan/vegetarian & 2 additional options*

White truffle and wild mushroom risotto topped with garden shoots (v, vg, gf on req)

Parsnip, lentil, sage and apple Wellington (v/vg)

*Served with roast potatoes and gravy (vg on request)*

---

Salmon supreme with prawn and prosecco sauce, dill samphire and fondant potato (gf)

Stone bass with olive crushed new potatoes, chorizo and spiced tomato sauce

---

Roast Norfolk turkey

Roast sirloin of beef with Yorkshire pudding

*Served with pork and apricot stuffing, pigs in blankets and roast potatoes*

## S I D E D I S H E S

Roasted winter vegetables and buttered sprouts (vg)

*Side dishes will be served plated*

# M E N U

## P U D D I N G

*Please select 2 options including 1 vegan/vegetarian*

- Mulled pear with walnut crumble, honeycomb ice cream and ginger syrup (vg)
- Traditional Christmas pudding with brandy sauce (gf/vg on req)
- Chocolate and clementine brownie with vanilla ice cream (vg on req)
- White chocolate and raspberry delice with raspberry sorbet
- 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

£6.83 per person

Port £34.25 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 £20.50

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 £62 per person

Fork buffet style lunches only

3 course £44.25 per person

2 course £41.20 per person

Room hire

College Hall £385

Lucia Windsor Room £218

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.