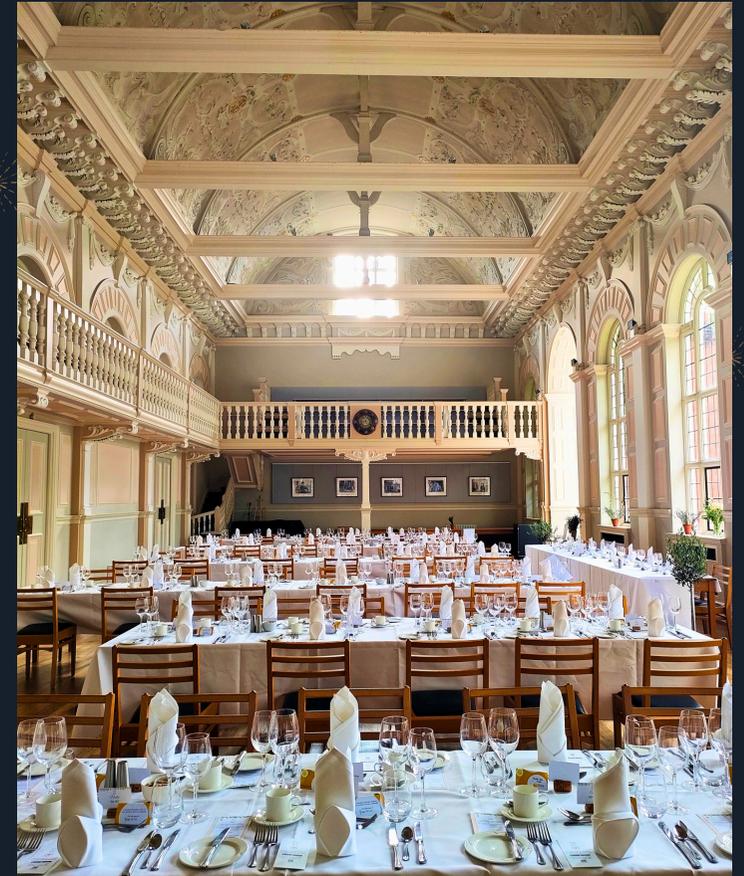
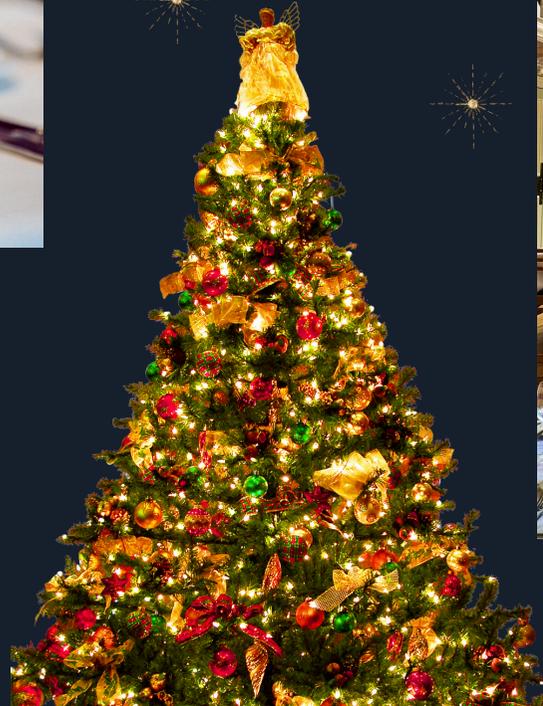


Free room hire for festive events

BOOK BEFORE 31 MARCH | T&CS APPLY



Conference@newn.cam.ac.uk
01223 335803
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Christmas Menu

FIZZ

Champagne Gruet Brut non-vintage (v) £45

Prosecco Spumante Lunetta (vg) £23.50

Prosecco Lunetta Pink (vg) £23.50

Castell Llord Cava Brut £21

COCKTAILS

Price by the glass

Kir Royale £9

Champagne bucks fizz £9

Bucks fizz £6.25

Mulled wine £

Non alcoholic fruit punch £9 (jug)

NIBBLES

Marinated Greek olives (vg) £3

Homemade focaccia with Italian balsamic oil (vg) £5

Cheddar and parmesan allumettes (v) £5

CANAPÉS

3 canapés per person £9.25pp

Beetroot and celeriac tart with fresh blackberry (v, vg on req)

Corn cake with pickled cucumber, dill and spinach cream

Brie and cranberry tartlet (v, vg on req)

Corn cake topped with pickled cucumber, dill and spinach cream

Smoked salmon with cream cheese and roe egg (gf)

Lobster thermidor tartlet

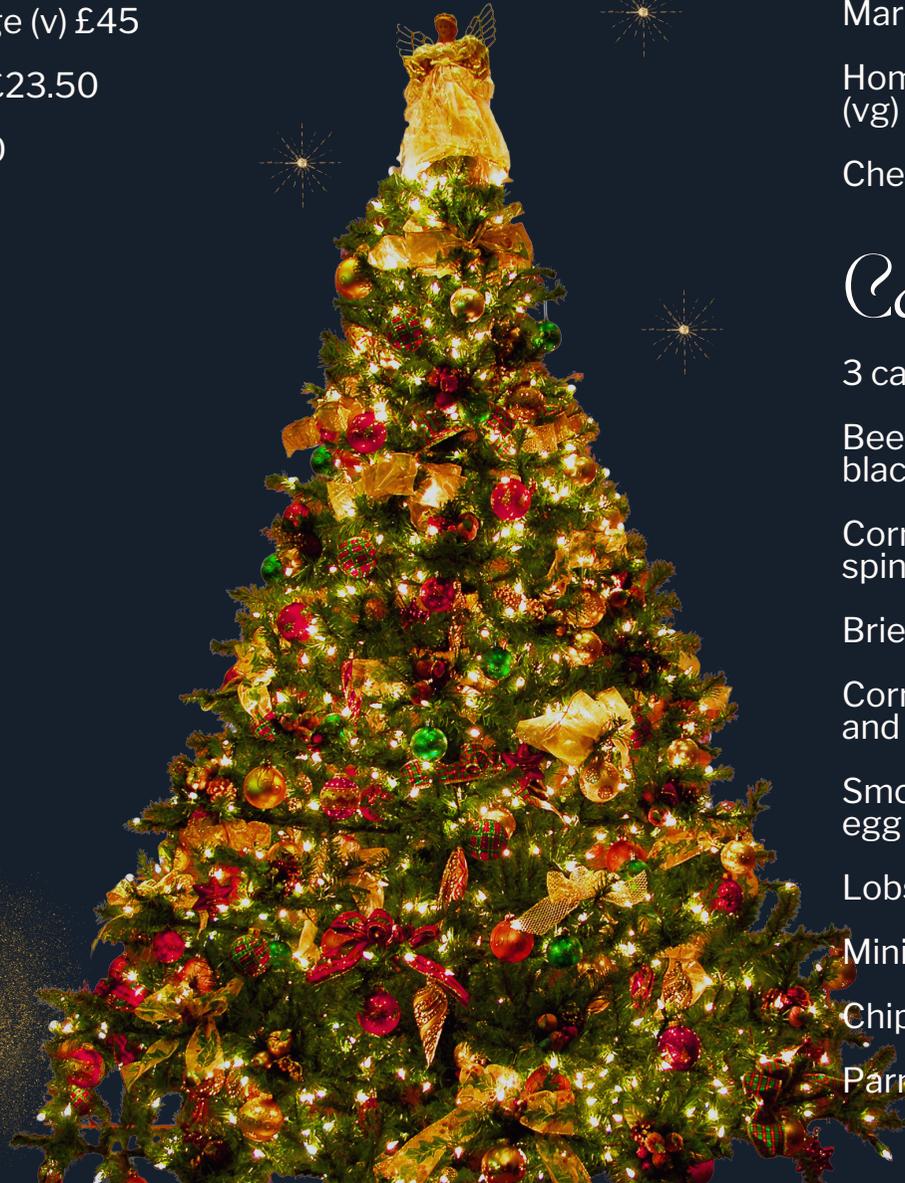
Mini Yorkshire puddings with roast beef

Chipolatas with whole grain mustard dip

Parma ham with fig skewers



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Christmas Menu

STARTERS

Please select 1 v/vg and 1 meat

Cauliflower cheese croquettees with homemade tomato ketchup (v, vg on req)

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

Curried parsnip and sweet potato soup with toasted coconut and mango oil (v, gf on req)

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

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

MAINS

Please select 1 v/vg and 2 other options

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

Butternut squash, lentil, sage and apple wellington (v)

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

Roast Norfolk turkey

Roast sirloin of beef with Yorkshire pudding

SERVED WITH

Pork, thyme and apricot stuffing

Pigs in blankets

Roast potatoes

Roast carrots, parsnips and Brussel sprouts



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Christmas Menu

PUDDING

Please select 1 v/vg and 1 other option

Mulled pear with walknut crumble, honeycomb ice cream and ginger syrup (vg)

Newnham Christmas trifle with ginger sponge, clementine jelly, brandy custard and Chantilly cream (vg/gf on req)

Traditional Christmas pudding with brandy sauce (vg/gf on req)

Chocolate and clementine brownie with vanilla ice cream (gf on req)

White chocolate and raspberry delice with raspberry sorbet

SERVED WITH

Coffee, a selection of teas and mince pies

CHEESE

Local artisan cheeses with biscuits and chutneys £7

Barao de Vilar Ruby Port £

Chateau Rousseau Monbazillac desert wine £

DETAILS

Please select 2 starters, 3 main courses and 2 puddings for your group

If your party has vegetarian and/or vegan guests, please select this as one of your options for each course



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Details

ORDERING

Please select 2 starters, 3 main courses and 2 puddings for your group

If your party has vegetarian and/or vegan guests, please select this as one of your options for each course

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.

PRICES

3 course lunch £58
3 course dinner £64

Fork buffets
(lunch only, also include tea, coffee and mince pies)

3 course £51.20

2 course £41.20

Room hire
College Hall £400

Canapés, nibbles and drinks are all priced separately

All formal dining bookings must have a table plan and place cards

Place cards £1.50pp | Seating plan £30
(or you may produce your own)

Please see our wine list for more beverages

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

Our usual T&Cs apply



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