

F O R M A L D I N I N G

Select one starter, one main course and one pudding and one vegetarian/vegan starter and one vegetarian/vegan main

S T A R T E R S

VEGAN AND VEGETARIAN

Heritage tomato, avocado and 'feta' salad with gazpacho dressing (vg)
Roast carrot & cumin falafel, smoked garlic humus, pickled carrot salad and spiced seed dukkha (vg)
Goats cheese croquette with beetroot, walnut and pea shoot salad
Asparagus, pea and ricotta tart with watercress and lemon

FISH

Tian of Devon crab, roasted red pepper coulis, avocado and sesame tuile
Kimchi cured seatrout, pickled samphire, wasabi mayo and coriander oil
Hot smoked salmon terrine with baby herb salad, lemon dressing

MEAT

Confit duck terrine, pickled walnut, caramelised apple gel
Chicken liver parfait with Morello cherry, elderflower dressing
and brioche toast
Lamb croquette with tzatziki, soused red onion and mint gel, beetroot powder and micro herbs
Gammon hock and herb terrine with soused vegetable salad
and mustard dressing

Most items are gluten free on request
conference@newn.cam.ac.uk | +44 (0)1223 335803

NEWNHAM COLLEGE
UNIVERSITY OF CAMBRIDGE

M A I N S

VEGAN AND VEGETARIAN

King oyster 'steak,' burnt leek puree, potato terrine,
wilted greens and jus (vg)

Balsamic roasted tomato, sundried tomato & black garlic risotto,
parmesan crisp and watercress

Korean spiced tofu with kimchi carrot and kohlrabi, sesame

FISH

Stone bass supreme with saffron risotto, garden greens
and roast tomatoes

Salmon supreme with crab and sundried tomato crushed new potatoes, roast
asparagus and salsa verde

Roast cod loin with herb dressed gnocchi, clams and garlic parsley cream sauce

Parma ham wrapped monkfish with sauteed wild mushroom, fondant potato, carrot
puree and green pepper corn sauce

MEAT

Guinea fowl supreme, with swiss chard, sweet potato and chive purée,
sherry hollandaise

Slow cooked lamb rump with potato terrine, aubergine purée, radicchio and roasted
baby fennel

Fillet of beef with cheek croquette, black garlic potato puree, asparagus
and roast shallot (£10pp supplement)

P U D D I N G S

Vegan matcha and strawberry cheesecake with vanilla crumble and strawberry vegan
ice cream (vg)

Newnham Flowerpot - Tiramisu with amarena cherries and blueberry, vanilla
mascarpone crumb and chocolate flowers

Vanilla custard tart served with strawberries, strawberry gel, meringue kisses and
strawberry and basil sorbet

Milk chocolate brownie torte with salted caramel ice cream, Lotus biscoff spread,
fudge pieces and popcorn

Apple and blackberry crumble tart served with crème anglaise

Followed by
Tea, coffee and mints

NEWNHAM COLLEGE
UNIVERSITY OF CAMBRIDGE

3 courses
£55 per person

Room Hire College Hall £400.50 | Lucia Windsor Room £227.50

All formal dining bookings must have a table plan or use allergen cards.
Table plan and place cards can be provided on request
Place cards £1.60 per person | Seating plan £31.20

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

More options

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

Cheese course

Local artisan cheeses with biscuits and chutneys
£7.20 per person

Port

Barao de Vilar Ruby
£34.25

A perfect combination of new port wines matured in oak barrels, maintaining
the young and fruity character of the port.

Prices and options are subject to change from 31 Dec 2026 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.