



NEWNHAM COLLEGE  
CAMBRIDGE

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# B U F F E T M E N U

## Hot/Cold Fork Buffet Menu

£27.00 + VAT per person

**Final numbers and all dietary requirements are required no later than 2 weeks before the date of the function. Please note small changes are permitted up to 48 hours before the start of your event.**

**Simply choose one meat/fish option, one vegetarian option and one dessert option:**

**All served with a seasonal salad bar, fresh baked artisan breads and a fresh fruit bowl**

### Meat/Fish Main Options

- Pork & Herb Sausages with Chive Mashed Potatoes, Roast Broccoli and Onion Gravy
- Lamb Steaks with Roasted Root Vegetables, Feta Cheese & Watercress Dressing
- Slow Cooked Beef & Red Pepper Ragu with Pappardelle Pasta, Rocket & Parmesan
- Piri Piri Chicken Breast with Spanish Red Rice & Corn Salsa
- Lamb & Apricot Tagine with Herb Cous Cous Salad
- Chargrilled Tuna Steak with Salsa Verde Dressed New Potatoes and Roast Courgette
- Teriyaki Salmon Fillet with Warm Asian Vegetable Noodle Salad
- Seafood Paella with Roast Peppers, Prawns, Mussels & Calamari
- Classic Fish Pie served with Lemon Dressed Greens

### Vegetarian/Vegan Option

- Penne Pasta with Wild Mushroom, Spinach & Mascarpone Sauce
- 3 Bean Chili with Cajun Roast Sweet Potato Wedges & Lime Yoghurt
- Baked Gnocchi with Roast Tomato, Basil & Pine Nuts with Buffalo Mozzarella
- Imam Bayildi – Chickpea Stuffed Aubergine with Toasted Almond & Rose Yoghurt
- Spinach, Ricotta & Mushroom Cannelloni with Dressed Rocket
- Butternut Squash and Lentil Ragu with Root Vegetable Mash

### Dessert Options

- Blueberry & Almond Bakewell Tart with Chantilly Cream
- Cambridge Burnt Cream with Pistachio Shortbread
- Vegan Chocolate Mousse Pots with Berry Compote
- Jamaican Ginger Cake with Rum Cream & Roasted Pineapple
- Vegan Lemon & Raspberry Polenta Cake with Vegan Chantilly Cream
- Seasonal Fruit Crumble served with Fresh Cream and Custard
- Spotted Dick with Fresh Custard

**For an additional cost, why not add on one of the following:**

- Soup of the Day - £3.00 + VAT per person
- Cheese Board - £6.50 + VAT per person
- Vegetarian Antipasti Platter - £35.00 + VAT per board to serve 10
- Cured Meat Platter - £40.00 + VAT per board to serve 10
- Newnham College Pork & Vegan Sausage Rolls - £3.50 + VAT per head

(Dietary information available on request)