



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

SOUPS

Sweet potato and spring onion**
Smoked tomato and coriander**
Crab and seafood bisque with curried oil
Honey roasted ham hock and split lentil

VEGETARIAN AND VEGAN

Cheese and kimchi croquette with doenjang mayonnaise**
Wild mushroom, roasted garlic and truffle risotto**
Vegetable gyoza with miso broth, coriander and toasted sesame seeds*
Golden beetroot terrine with candied baby beetroot,
horseradish crème fraiche, horseradish sorbet

FISH

Chilli prawns with red onion and turmeric khichdi
Salmon Futomaki with soy, sesame and ginger dressing
Smoked haddock croquette with pea purée and roasted sweetcorn
King prawn, mango and rocolla salad

MEAT

Pressed pork terrine with piccalilli, fried egg and black pudding
Chicken Caesar croquette, lettuce and spinach purée, pickled anchovy, flaked parmesan, cress
Chicken liver parfait with watermelon, cherry gel and sourdough
Lamb kofta with cucumber, sumac and mint yoghurt





M A I N S

VEGETARIAN AND VEGAN

- Cumin spiced panisse, chickpea stuffed aubergine, harissa ragu and wilted spinach**
- Cauliflower pakora with chana masala, Keralan fried greens and curry oil**
- Herb gnocci with spinach, sautéed wild mushroom, toasted pine nuts and parmesan sauce*
- Seitan tuna steak, coated with ginger, black pepper, spring onions, wasabi and kumquat*

FISH

- Hake supreme on spinach and tomato risotto, roasted tomato oil, fried basil
- Stone bass supreme with leek rosti, roasted courgette, celeriac, baby carrot, with coriander and vanilla sauce
- Poached supreme of salmon with a julienne of carrots and courgette, samphire, duchess potato, chestnut mushroom and tarragon sauce
- Cod loin with crushed dill potato, Vichy baby carrots, kale and a saffron and white wine sauce

MEAT

- Roast chicken supreme with lentils a la Français, celeriac purée, with baby carrots and parsnips and a red wine jus
- Duck breast with rosemary pressed potato, roasted swede, florets of broccoli with orange, passion fruit and whisky sauce
- Roast lamb rump with courgette moussaka, roast carrot, roast banana shallot with garlic creamed potato
- Beef medallion with cheek croquette, creamed celeriac with roast carrot and potato terrine





Discretionary cheese course - traditionally served to cleanse the palate before pudding
Local artisan cheeses with biscuits and chutneys
£6.50 per person

Port £4.50 per person | Bottle £33
Barao de Vilar Ruby

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

P U D D I N G S

Sticky toffee pudding served with caramel sauce and honeycomb ice cream (v)
Baileys milk chocolate tart served with coffee ice cream (v)
Raspberry cream profiteroles with white chocolate sauce (v)
Blueberry acai slice with lemon sorbet (vg)

Followed by
Tea, coffee and mints

Dessert wine £20
Chateau Rousseau Monbazillac
A golden yellow, sweet dessert wine that is rich and powerful
The palate has flavours of honey, acacia flowers, peach and candied citrus

3 courses
£48 per person
Room Hire College Hall £370 | Lucia Windsor Room £210

All formal dining bookings must have a table plan or use allergen cards.

Table plan and place cards to be provided on request
Place cards £1.50 per person | Seating plan £30

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.
conference@newn.cam.ac.uk | +44 (0)1223 335803

