

# 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) £22.95
- Prosecco Lunetta Pink (vg) £22.95
- Castell Llord Cava Brut £20.15

## C O C K T A I L S

*Price by the glass*

- Bucks fizz £5
- Champagne bucks fizz £8.75
- Kir royal £8.75

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

- Mulled wine £5 per glass
- Selection of beers £5 per bottle
- Non-alcoholic fruit punch with fresh fruit £12 per jug
- Orange juice £6 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 per person

- Chervil and chive filled savoury choux buns (vg)
- Cured salmon and dill cream cheese blinis
- Chicken liver parfait, brioche and onion jam

- Marinated olives £2 per person
- Gruyere and parmesan allumettes £3 per person

Please see the menu for the full list of options

# M E N U

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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*

Mushroom & white bean rillettes with pickles and sour dough toast (vg)  
Celeriac and thyme soup with black pudding crumble (v/vg on request)  
Beetroot cured salmon, fennel and apple salad, lemon dressing  
Smoked chicken breast, celeriac and walnut remoulade, pickled blackberries  
Chicken and tarragon verrine, with avocado and mango

## M A I N S

*Please select 1 vegan/vegetarian, 1 fish and 1 meat*

Roasted butternut and lentil wellington with sage and cranberry stuffing (vg)  
Celeriac, brie, wild, mushroom and leek filo tart with  
sage and cranberry stuffing (vg on request)  
*Served with roast potatoes and gravy (vg on request)*

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Salmon supreme with Champagne sauce, lemon samphire and roast fondant potato  
Stone bass with olive crushed new potatoes, chorizo and spiced tomato sauce

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Roast Norfolk bronze turkey  
Confit duck leg  
Rare roast beef striploin 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, braised red cabbage and buttered sprouts (vg)

# M E N U

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

Port £33 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

## P U D D I N G

*Please select 2 options including 1 vegan/vegetarian*

Mulled pear with walnut crumble, ginger ice cream and ginger syrup (vg)  
Traditional Christmas pudding with brandy sauce (gf/vg on request)  
White chocolate and raspberry delice with raspberry sorbet  
Chocolate and clementine brownie with whiskey ice cream  
Newnham Christmas trifle - Ginger sponge, clementine jelly,  
brandy custard and Chantilly cream

Followed by coffee, tea, herbal teas and mince pies

Dessert wine

Chateau Rousseau Monbazillac £20

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 £48 per person

Fork buffet style lunches only

3 course £39 per person

2 course £30 per person

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.