

# Christmas at Newnham College

Welcome to Newnham College and thank you for your interest in joining us this festive period. Our catering team have been hard at work creating a custom menu for your enjoyment.

What we have for a Lunch time celebration (Please note our lunchtime offerings are buffet service and not waiter service)\*

**3 course lunch menu is £37.00 + VAT per person**

Including Coffee, mince pies and Christmas crackers

**2 course lunch menu is £27.00 + VAT per person**

Including Coffee, mince pies and Christmas crackers

\*Supplement of £5 + VAT per person for a sit down lunch

What we have for a sit down Dinner Celebration:

**3 course dinner menu is £48.00 + VAT per person**

Including Coffee, mince pies and Christmas crackers

Please note that a table plan with named places, pre booking of menu choices and full payment is required 2 weeks in advance!

Place cards can be supplied by the College at a cost of £0.25 per name place.

Minimum numbers of 50 (Monday to Thursday) and 100 (Friday and Saturday)

Please select 2 Starters, 3 Mains Courses and 2 Desserts for your guests to select between.

Please get in touch with our Events team at on 01223 335803 or email us at

[Conference@newn.cam.ac.uk](mailto:Conference@newn.cam.ac.uk)

# Food at Newnham

## Starters *(Choose 2, one to cover Vegetarian /Vegan diets)*

- Mushroom & White Bean Rillettes with Pickles & Sour Dough Toast (Vegan)
- Celeriac & Thyme Soup with Black Pudding Crumble (vegetarian/vegan on request)
- Smoked Chicken Breast, Celeriac & Walnut Remoulade and Pickled Blackberries
- Beetroot Cured Salmon, Fennel & Apple Salad and Lemon Dressing
- Chicken and Tarragon Verrine with Avocado and Mango

## Main Courses *(Choose one Meat, one Vegetarian /Vegan & one Fish)*

- Roast Norfolk Bronze Turkey with Pork & Apricot Stuffing, Pigs in Blankets & Roast Potatoes
- Confit Duck Leg with Pork & Apricot Stuffing, Pigs in Blankets & Roast Potatoes
- Rare Roast Beef Striploin with Yorkshire Pudding, Pigs in Blankets and Roast Potatoes (can be adapted to halal)
  
- Salmon Supreme with Champagne Sauce, Lemon Samphire & Roast fondant Potato
- Stone Bass with Olive Crushed New Potatoes, Chorizo & Spiced Tomato Sauce
  
- Celeriac, Brie, Wild Mushroom & Leek Filo Tart with Sage & Cranberry Stuffing, Roast Potatoes & Veggie Gravy (Vegan on request)
- Roasted Butternut & Lentil Wellington with Sage & Cranberry Stuffing, Roast Potatoes & Vegan Gravy (Vegan)

All are served with Roast Winter Vegetables, Braised Red Cabbage & Buttered Sprouts (vegan butter)

## Dessert *(Choose 2)*

- Traditional Christmas Pudding with Brandy Sauce (gf & vegan on request)
- White Chocolate & Raspberry Delice with Raspberry Sorbet
- Newnham Christmas Trifle – Ginger Sponge, Clementine Jelly, Brandy Custard & Chantilly
- Mulled Pear with Walnut Crumble, Vegan Ginger Ice Cream & Ginger Syrup (vegan)
- Chocolate & Clementine Brownie with Whiskey Ice Cream

## Cheese Course

This course is offered for a supplement of £7.00 + VAT per person

## Coffee and mince pies

*(Allergen information available on request. Guests with diets will be catered for separately. Dishes are subject to availability of ingredients and may be substituted if required)*

# Drinks Selection

Over this Festive period why not treat yourself and guests to a treat along with your event?

Mulled Wine: £5.00 per glass

Buck fizz: £5.00 per glass

Prosecco: £20.83 per bottle (6 glasses per bottle)

Kir Royale: £8.75 per glass

Champagne: £38.33 per bottle

Pimm's & Lemonade £16.66 per jug

Selection of Beer: £4.58 per bottle

Orange Juice: £5.83 per jug

Selection of Soft Drinks: £5.00 per bottle

Filtered Still & Sparkling water: £5.00 per bottle

Please note all prices exclude VAT and are subject to change

If you have not found what you are looking for please do enquire after our Wine List