



BUFFET MENUS AUTUMN/ WINTER 2025/2026

We are proud of our reputation for excellent catering. Our skilled chefs will help you choose a suitable menu (if required) and will prepare your food to our high standards.

Our friendly and professional service staff will ensure that your event is relaxed and enjoyable. We have several rooms on offer to best suit the size of your group.

Final numbers and menu choices for buffets are required 10 working days in advance.

The final account is based upon this number unless it has been exceeded.

We can organise buffets in the College gardens (weather permitting), or in a number of different rooms including the Auditorium Foyer and the Upper Halls (subject to numbers and availability).

All prices are subject to VAT at the current rate.





STANDING FINGER BUFFET

£25.00

A Selection of Meat, Fish and Vegetarian Filled Wraps, Baguettes and Sandwiches

Plus select a total of 5 items from the options listed below.

Additional choices may be selected at a £3.15 supplement per item.

Served with Tea and Fairtrade Coffee, Orange Juice and Water

GF = Gluten Friendly (no Gluten containing ingredients)

All dishes are prepared in a kitchen that uses all 14 of the reportable allergens.

VEGETARIAN

Spanish Tortilla (GF)
Cream Cheese Filled Pepper (GF)
Stilton & Caramelised Red Onion Tart
Beetroot & Goat's Cheese Scone
Roasted Vegetable Arancini Balls

FISH

Tempura Battered Goujons
Smoked Haddock & Mature Cheddar Croquettes
Panko Breaded Prawn
Smoked Salmon & Cream Cheese Roulade (GF)
Tuna Filled Mini Jacket Potato (GF)

VEGAN

Hummus with Olives & Flat Bread
Vegetable Samosa
Mock Sushi Rolls (GF)
Aloo Tikki with Tamarind Sauce (GF)
Onion Bhajis (GF)

MEAT

Sticky Chicken Fillets
Chicken Gyozas
Asparagus & Parma Ham (GF)
Chicken Roulade with Curry Mousse (GF)
Duck Spring Roll

DESSERT

Chocolate Brownie (GF)
Coconut Cherry Flapjack (VG)
Carrot Cake with Orange Cream Cheese Icing
Lemon Drizzle Cake with Lemon Icing
Miniature Scones with Jam & Cream
Fresh Fruit Platter



FORK BUFFET

£35.00

Please select:

3 Main Courses (including Vegetarian)

All Served with a Selection of Vegetables

Please choose 1 Dessert

Served with Tea and Fairtrade Coffee, Orange Juice and Water

Additional choices may be selected at for a £8.25 supplement per item

GF - Gluten Friendly (no Gluten containing ingredients)

All dishes are prepared in a kitchen that uses all 14 of the reportable allergens.

VEGETARIAN

Mac and Cheese with BBQ Beans

Lentil and Vegetable Lasagne
with Garlic Bread

Vegetable Enchiladas with Rice and Beans

Vegan

Sri-Lankan Chickpea Dhal
with Rice and Flatbread (GF)

Roasted Aloo Gobi with Pilau Rice (GF)

Crispy Korean BBQ Tofu with Noodles

FISH

Cajun Spiced Prawns & Fish with Rice & Peppers

Grilled Seabass with Vegetable Salad (GF)

Battered Fish & Chips

Traditional Fish Pie

Lemon Baked Fish with Fennel Salad (GF)

MEAT

Crispy Chilli Beef with Egg Fried Rice (GF)

Korean BBQ Fried Chicken Strips

Beef Lasagne with Garlic Bread

Loaded BBQ Mac & Cheese

Spicy Pork Meatballs with Penne Pasta

DESSERT

Warm Chocolate Brownie with Chantilly Cream (GF)

Key Lime Verrine with Ginger Biscuit Crumb

Baked Cheesecake with Summer Berries

Lemon Meringue Pie

Panna Cotta, Fruit Compôte and Toasted Coconut (GF & VG)