

Buffet Menus

Spring/Summer 2022



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 to choose from to 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 and the Upper Hall (subject to numbers and availability).

All prices are subject to VAT at the current rate.

Please ask about allergen information (W = Warm, V = suitable for vegetarians)

Light Business Lunch

£13.60



Our Light Lunch is ideal for small groups who wish to enjoy a working lunch.

The selection is as follows:

A Platter of Freshly Filled Homemade White and Brown Bread Sandwiches with a Variety of Meat, Fish and Vegetarian Fillings

A Variety of Mini Savoury Snacks with a Range of Vegetarian Fillings

A Selection of Whole Fruits

Mineral Water and Orange Juice

Fresh Tea and Freshly Brewed Coffee

Standing Finger Buffet

£19.90

Served with Fresh Tea & Freshly Brewed Coffee, Orange Juice & Mineral Water.

A Selection of Fresh Meat, Fish and Vegetarian Wraps, Baguettes and Sandwiches.

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

Additional choices may be selected at a £2.50 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.

W - Warm Option

Meat

Korean Pork Meatballs (W)
BBQ Turkey Slider (W)
Duck Spring Rolls with Plum Sauce (W)
Satay Chicken Skewer (W)
Newmarket Sausage Roll (W)
Southern Fried Chicken Wings (W)
Duck Liver Parfait with Red Onion Gel

Fish

Homemade Fishcake and Tartare Sauce (W)
Smoked Salmon and Rarebit Tart with Chives (W)
Breaded Prawns with Sweet Chilli Dip (W)
Teriyaki Salmon with Sesame Seeds
Caribbean Jerk Fish Skewer (W)
Kedgeree Arancini (W)
Smoked Haddock Croquette with Mustard Mayo (W)

Vegan

Sweetcorn Chilli Fritter (W) (GF)
Onion Bhajis (W) (GF)
Corn Dogs (W)
Vegetable Spring Roll (W)
Hummus with Olives and Flat Bread
Falafel (W)

Vegetarian

Macaroni Cheese Bites (W)
Dirty Potato Skins (W) (GF)
Cheese Stuffed Pepper (GF)
Baked Ricotta with Aubergine Purée (GF)
Goats' Cheese and Beetroot Tart
Chickpea Chips and Salsa (W) (GF)

Dessert (can be made V/VG on request)

Shortbread with Chilli, Mango and Mascarpone
Cherry Bakewell Tart
Carrot Cake with Cream Cheese
Chocolate Brownie
Fruit Kebabs with a Honey and Yoghurt Dip (GF)
Millionaires Shortbread
Choux Buns with Chocolate Sauce

Seated Hot Buffet

£28.30

Please select: 3 Main Courses (including Vegetarian) and 1 Dessert

Served with Fresh Tea & Freshly Brewed Coffee, Orange Juice & Mineral Water.

Please choose either: Hot New Potatoes, Chips or Rice.

All Served with Fresh Vegetables



Meat

Beef & Kimchi Burger
Chicken, Sweet Potato and Spinach Curry (GF)
Beef Lasagne
Dirty Mac and Cheese
Spicy Pork Meatballs with Penne Pasta
Pulled Ham with Pommery Mustard Cream and Pasta
Korean BBQ Fried Chicken Strips
Crispy Chilli Beef Stir Fry with Noodles
Ras El Hanout Baked Lamb with Chickpea Dressing (GF)

Fish

Battered Fish and Chips
Smoked Fish, Saffron Cream and Penne Pasta with Fresh Herbs
Tandoori Spiced Salmon (GF)
Traditional Fish Pie
Baked Mackerel with Green Beans,
Olive and Potatoes (GF)
Lemon Baked Fish with Fennel Salad (GF)

Vegetarian/Vegan

Sri Lankan Chickpea Dhal (GF)
Broccoli Katsu Curry
Spiced Bean Enchiladas
Vegetable Boa Bun
Lentil and Mushroom Lasagne
Mushroom and Noodle Stir-Fry
Roasted Aloo Gobi (GF)
Pasta with Spring Vegetables and a Saffron Lentil Cream
Seitan Kimchi Burger
Falafel (GF)

Dessert (can be made V/VG on request)

Mini Chocolate Brownie with Raspberry (GF)
Mini Custard Tart with Berries
Mini Victoria Sponge Bites Finger Fruit
Mini Lemon Meringue Pie (GF)
Coffee Cake

Additional choices may be selected at for a £6.95 supplement

Seated Cold Buffet

£28.30

Please select: 3 Main Courses 3 Salads and 1 Dessert

Served with Fresh Tea & Freshly Brewed Coffee, Orange Juice & Mineral Water.

Additional choices may be selected at a £6.95 supplement



Meat

Chicken Caesar Salad
Pressed Ham Hock Terrine (GF)
Selection of Continental Meats and Pâté
Cajun Spiced Chicken Breast (GF)
Sliced Thai Beef (GF)

Fish

Charred Salmon with Wasabi Pea Dip (GF)
Seared and Sliced Tuna Loin (GF)
Crayfish, Pepper and Tomato Salad (GF)
Baked and Pressed Mackerel Fillet (GF)

Vegetarian

Asparagus, Red Onion and Mature Cheddar Tart
Rolled Aubergine and Ricotta (GF)
Sweetcorn and Chilli Fritter (GF) (VG)
Roast Vegetable and Hummus Wrap (VG)
Goats' Cheese and Beetroot Filo Tart

Salads

Mixed Green Salad (GF)
Red Cabbage Slaw (GF)
Penne Pasta, Red Pesto and Rocket Salad
Spiced Rice and Vegetable Salad (GF)
Cauliflower Couscous Salad (GF)
Mixed Bean Salad (GF)
Greek Salad (GF)

Desserts (can be made V/VG on request)

Panna Cotta with Fruit Compote & Meringue (Vegan)
Tiramisu
White Chocolate Raspberry Mousse
Pavlovas with Summer Berries
Lemon Meringue Pie
Chocolate Millionaire Tart
Key lime Pie with Ginger Biscuit Base
Fruit Platter