

Buffets

Autumn Winter 2020/21



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.



Light Business Lunch

£13.20

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

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 Fairtrade Coffee

Standing Finger Buffet

£19.30

Served with Fresh Tea & Fairtrade 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.

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)
Satay Chicken Skewer (W)
Newmarket Sausage Roll (W)
Duck Spring Rolls with Plum Sauce (W)
Serrano Ham and Pea with a Balsamic Quail's Egg
Duck Liver Parfait with Red Onion Gel

Fish

Caribbean Jerk Fish Skewer (W)
Spiced Crab Cake with a Soy Dipping Sauce (W)
Smoked Salmon and Hollandaise Tart with Chives
Hot Smoked Mackerel with Horseradish
Breaded Prawns with Sweet Chilli Dip (W)
Smoked Haddock Croquette (W)
Squid Ink Arancini (W)

Vegetarian

Macaroni Slider (W)
Crispy Polenta and Halloumi (W)
Baked Ricotta with Aubergine Purée
Goats' Cheese and Beetroot Tart

Vegan

Onion Bhajis (W)
Mixed Bean Kofta (W)
Vegetable Spring Roll (W)
Sweet Potato and Beetroot Fritter (W)
Hummus with Olives and Flat Bread
Falafel (GF)

Dessert

Mini Millionaire Tarts
Finger Fruit (GF)
White Chocolate and Cranberry Blondie
Lemon and Orange Drizzle Cake Bites
Cinnamon and Nutmeg Mini Custard Tarts with Berries
Chocolate Cake with Chocolate Buttercream Icing
Chocolate Coffee Brownie

Additional choices may be selected at a £2.40 supplement per item

Seated Hot Buffet

£27.50

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

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

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

All Served with Fresh Vegetables



Meat

Creamy Chicken, Coconut and Spinach Curry (GF)
BBQ Pulled Pork Shoulder (GF)
Lamb Tagine, Chickpeas, Apricots and Coriander (GF)
Beef Lasagne
Chicken Kiev
Sweet and Sour Pork
Korean Fried Chicken
Spicy Meatballs and Pasta

Fish

Open Fish Ravioli with Saffron Cream
Thai Fish Stew (GF)
Seared Tuna with a Herb Salsa (GF)
Traditional Fish Pie
Mixed Fish Curry (GF)
Cajun Baked Salmon with Cherry Tomato Salsa (GF)
Fish and Chips

Vegetarian/Vegan

Sweet Potato and Chickpea Curry (GF)
Lentil and Mushroom Lasagne
BBQ Jackfruit and Peppers (GF)
Squash, Pea and Feta Frittata (GF)
Spicy Bean Balls with Pasta
Vegetable Paella (GF)
Tortellini with Spinach and Ricotta
Crispy Buffalo Cauliflower
Bean and Lentil Chilli (GF)

Dessert

Apple Pie with Cream
Poached Seasonal Fruits with Custard (GF)
Pear and Ginger Syrup Sponge with Custard
Warm Chocolate Brownie with Cream
Sticky Toffee Pudding with Toffee Sauce
American Style Baked Cheesecake with Winter Berry Compote
Pineapple Upside Down Pudding with Custard
Rhubarb Granola Crumble with Custard

Additional choices may be selected at for a £6.95 supplement

Seated Cold Buffet

£26.95

Please select: 3 Main Courses 3 Salads and 1 Dessert

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

Mixed Green Salad, Tomatoes & Cucumbers



Meat

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

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

Tiramisu
Custard Tart
Lemon Posset with Blueberries
White Chocolate Mousse with Raspberries
Panna Cotta with Poached Gooseberry
Chocolate Truffle Torte
Eton Mess (GF)

Additional choices may be selected at a £6.95 supplement