

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

£27.50

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*