

Buffet Menus

Autumn/Winter 2021-22



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 Fairtrade Coffee

Standing Finger Buffet

£19.90

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.

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

Garlic Turkey Slider with Spicy Mayo (W)
Pork and Black Pudding Meatball (W)
Duck Spring Rolls with Plum Sauce (W)
Ham Hock Terrine with Piccalilli (GF)
Beef Chilli and Bean Meatball (W) (GF)
Chicken Yakitori (W)

Fish

Filo Prawns with Sweet Chilli Dip (W)
Tuna Filled Mini Jacket Potato (W) (GF)
Smoked Haddock and Pea Purée Tart
Thai Fish Cakes with Dipping Sauce (W)
Sesame Coated Hoisin Salmon
Salt and Pepper Squid (W)
Fish and Chip Cone (W)

Vegan

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

Vegetarian

Cheesy Mini Jacket Potato with Salsa (W) (GF)
Balsamic Tomato with Pesto and Mozzarella (GF)
Dauphine Potato with Sour Cream and Chives (W)
Squash and Roast Garlic Arancini Balls (W)
Open Artichoke, Brie and Onion Tart
Bean and Sweet Potato Fritter (W) (GF)
Pizza Straws
Squash, Garlic and Goats' Cheese Frittata (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 & Fairtrade Coffee, Orange Juice & Mineral Water.

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

All Served with Fresh Vegetables



Meat

Creamy Chicken and Coconut Curry with Spinach (GF)
Baked Garlic Chicken with Squash and Pancetta (GF)
Thai Spiced Beef Sirloin with Green Beans (GF)
Roast Lamb Shoulder with Garlic & Pickled Lemon and Red Pepper Hummus (GF)
Chilli Pork and Bean Stir-Fry (GF)
Pork and Beef Meatball with Penne Pasta
Pulled Lamb with Pea and Mint Yogurt Dressing (GF)

Fish

Cajun Spiced Prawns and Fish with Rice and Peppers (GF)
Flaked Hot Smoked Salmon with Creamy Pasta
Grilled Seabass with Fennel and Lemon Oil (GF)
Baked Salmon Fillet with Spiced Lentil Dhal (GF)
Tempura Battered Plaice Goujons with Sweet Chilli Noodles
Battered Haddock and Chips
Spiced Fish with Lentil and Cherry Tomato Salsa (GF)

Vegetarian/Vegan

The 'Best Mac and Cheese Ever'
Artichoke, Fava Bean and Goats' Cheese Tart with Red Pesto
Corn and Chilli Fritter with Lentil and Cherry Tomato Salsa (GF) (Vg)
Sweet Potato, Pepper and Tomato Curry (GF) (Vg)
Vegetable and Bean Lasagne (Vg on request)
Vegetables and Pasta with Dill Cream (Vg on request)
Vegetable and Quorn Enchiladas (Vg on request)
Cajun Spiced Roast Vegetables with Rice and Beans (GF) (Vg)

Dessert *(can be made V/VG on request)*

Treacle Tart with Stem Ginger and Mascarpone Cream
Apple Crumble Slice with Cinnamon, Pecan and Maple Syrup Cream
Chocolate Tart with Chilli Pineapple, Syrup and Cream
Lemon Baked Cheesecake Poached Orchard Fruit
Blueberry and Maple Pancakes

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 & Fairtrade 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)

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