

Buffet Menus

Autumn/Winter

2022-2023



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.

Standing Finger Buffet

£21.30

Served with Fresh Tea and Freshly Brewed Coffee, Orange Juice and 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 £2.70 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
Duck Spring Rolls with Plum Sauce
BBQ Pulled Pork in a Tortilla Basket
Beef Chilli and Bean Meatball
Apricot and Herb Stuffed Pancetta
Satay Chicken Skewer
Mini Newmarket Hotdog with Onion Jam

Fish

Filo Prawns with Sweet Chilli Dip
Tuna Filled Mini Jacket Potato (GF)
Smoked Salmon and Rarebit Tart with Chives
Thai Fish Cakes with Dipping Sauce
Sesame Coated Hoisin Salmon
Salt and Pepper Squid
Smoked Haddock Croquette with Mustard Mayo

Vegetarian/Vegan

Vegetable Pakora (GF) (VG)
Mushroom and Lentil Slider
Mac and Cheese Bites
Wild Mushroom and Roast Garlic Arancini Balls
Bean and Sweet Potato Fritter (GF) (VG)
Squash and Goat's Cheese Tart
Crispy Cheese Bites with Dipping Sauce
Falafel (GF) (VG)
Sweetcorn Chilli Fritter (GF) (VG)
Onion Bhajis (GF) (VG)
Vegetable Spring Roll (VG)
Hummus with Olives and Flat Bread (VG)

Dessert (can be made V/VG on request)

Chocolate Brownie
Miniature Bakewell Tart
Seed and Fruit Flapjack (VG)
Carrot Cake with Cream Cheese
Shortbread Biscuit with Mango and Chilli
Choux Buns with Chocolate Sauce
Fresh Fruit Platter (GF) (VG)

Seated Hot Buffet

£30.30

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

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

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

All Served with Fresh Vegetables



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Meat

Creamy Chicken and Coconut Curry with Spinach (GF)
Garlic Baked Chicken with Squash and Pancetta (GF)
Hong Kong Sweet and Sour Chicken
Lasagne with Garlic Bread
Pulled Ham with Pommery Mustard Cream and Pasta
Crispy Chilli Beef with Noodles
Korean BBQ Fried Chicken Strips
Hoisin Pork and Bean Stir-Fry
Roast Lamb Shoulder with Garlic, Pickled Lemon and Red Pepper Hummus (GF)

Fish

Cajun Spiced Prawns and Fish with Rice and Peppers (GF)
Flaked Hot Smoked Salmon with Creamy Pasta
Grilled Seabass with Vegetable Salad (GF)
Baked Salmon with Lentil and Tomato Salad (GF)
Fisherman's Pie
Battered Haddock and Chips
Charred Tuna Steak with Mango Salsa (GF)
Tempura Battered Fish Goujons with Sweet Chilli Noodles

Vegetarian/Vegan

Mac and Cheese
Vegetables and Pasta with Dill Cream
Crispy Korean BBQ Tofu (VG)
Vegetable and Quorn Enchiladas
Chickpea, Pepper, Spinach and Tomato Curry (VG)
Vegetable and Bean Lasagne
Wild Mushroom, Shallot and Lentil Ragout with Melting Goat's Cheese
Corn and Chilli Fritter with Lentil and Cherry Tomato Salsa (VG)

Dessert (can be made V/VG on request)

Lemon and Ginger Treacle Tart with Custard
Shortcrust Apple Pie with Chantilly Cream
Baked Chocolate and Amaretto Tart with Cream
New York Style Baked Cheesecake with Winter Berry Compote
Seasonal Poached Fruits with Homemade Granola and Greek/Vegan Yoghurt (GF) (VG)

Additional choices may be selected at for a £7.45 supplement

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