

# Buffet Menus

## Autumn/Winter

### 2023-2024



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 on offer to best 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 Foyer and the Upper Halls (subject to numbers and availability).

All prices are subject to VAT at the current rate.

# Standing Finger Buffet

£22.80

Served with Tea and Fairtrade Coffee, Orange Juice and Mineral Water.

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

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

Additional choices may be selected at a £3.00 supplement per item.



GF - Gluten Friendly (no Gluten containing ingredients)

W - Warm Option

All dishes are prepared in a kitchen that uses all 14 of the reportable allergens.

## Vegetarian

Stuffed Courgette with Ricotta Cheese (GF)

Feta Cheese Filled Pepper (GF)

Broccoli and Quail Egg Tart

Beetroot and Goats' Cheese

Wild Mushroom and Roasted Garlic Arancini Balls (W)

## Vegan

Hummus with Olives and Flat Bread

Vegetable Samosa (W)

Mock Sushi Rolls (GF)

Crispy Buffalo Cauliflower (W)

Onion Bhaji (GF) (W)

## Meat

Chicken Gyozas (W)

Sticky Chicken Wings (GF) (W)

Asparagus and Parma Ham (GF)

Duck Spring Roll (W)

Beef Chilli Meat Balls (W)

## Fish

Tempura Battered Goujons (W)

Smoked Haddock and Mature Cheddar Croquette(W)

Panko Breaded Prawns (W)

Smoked Salmon and Cream Cheese

Tuna Filled Mini Jacket Potato (GF)

## 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

£32.50

Please select:

3 Main Courses (including Vegetarian)

All Served with Fresh Vegetables

Please choose either: Hot New Potatoes, Chips or Rice

1 Dessert

Served with Tea and Fairtrade Coffee, Orange Juice and Mineral Water

Additional choices may be selected at for a £7.45 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.

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## Meat

Pulled Ham with Mustard Cream and Pasta

Crispy Chilli Beef with Egg Fried Rice (GF)

Korean BBQ Fried Chicken Strips (GF)

Hoi Sin Pork and Bean Stir-Fry

Chicken, Sweet Potato and Spinach Curry (GF)

Beef Lasagne with Garlic Bread

'Dirty' Mac and Cheese

Spicy Pork Meatballs with Pasta

## Fish

Cajun Spiced Prawns and Fish with Rice and Peppers (GF)

Grilled Seabass with Vegetable Salad (GF)

Tempura Battered Fish Goujons with Sweet Chilli Noodles

Battered Fish and Chips

Smoked Fish, Saffron Cream, Pasta with Fresh Herbs

Traditional Fish Pie

Baked Mackerel with Green Beans, Olives,  
and Potatoes (GF)

Lemon Baked Fish with Fennel Salad (GF)



## Vegetarian

Mac and Cheese

Lentil and Vegetable Lasagne with Garlic Bread  
Vegetables and Pasta with Dill Cream

Wild Mushroom, Shallot and Lentil Ragout with  
Melting Goats' Cheese

## Vegan

Sri-Lankan Chickpea Dhal (GF)

Roasted Aloo Gobi (GF)

Crispy Korean BBQ Tofu

Corn and Chilli Fritters with Lentil and Cherry

Tomato Salsa (GF)

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

Lemon and Ginger Treacle Tart with Custard

Shortcrust Apple Pie with Chantilly Cream

Baked Chocolate Torte with Roasted Hazelnuts

New York Style Baked Cheesecake with Winter

Berry Compôte

Seasonal Poached Fruit with Homemade Granola  
and Alpro Yoghurt