

# Buffet Menus

## Spring Summer 2021



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

£13.20



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

£19.30

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.

Additional choices may be selected at a £2.40 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

- 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 (can be made GF on request)

- Mini Chocolate Brownie with Raspberry (GF)
- Mini Custard Tart with Berries
- Mini Victoria Sponge Bites
- Mini Lemon Meringue Pie (GF)
- Coffee Cake
- Finger Fruit (GF)

# 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

Malaysian Chicken Curry

Beef Lasagne

Spicy Pork Meatballs with Couscous

Korean BBQ Fried Chicken Strips

Chilli Beef Stir Fry

Ras El Hanout Baked Lamb with Chickpea Dressing

Pulled Ham with Pommery Mustard Cream and Pasta

## Vegetarian/Vegan

Sri Lankan Chickpea Dhal

Broccoli Katsu Curry

Spiced Bean Enchiladas

Mushroom and Tofu Stir Fry

Pasta with Artichokes, Tomatoes and Olives with Herb Oil Dressing

Vegetable Jambalaya

Falafel

## Fish

Battered Fish and Chips

Traditional Fish Pie

Baked Mackerel with Green Beans, Olive and Potatoes

Lemon Baked Hake with Fennel Salad

Seafood Paella

Smoked Salmon, Asparagus with Dill Cream and Pasta

Asian Seared Tuna

Mediterranean Fish Stew

## Dessert

Summer Berry and Apple Crumble with Cream

Poached Fruits with Greek Yoghurt

Meringue Nests with Fresh Berries

Fruit Trifles with Toasted Almonds

American Cheesecake with Raspberry Compôte

Chocolate Brownie (GF)

*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.

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

## 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  
White Chocolate Mousse with Raspberries  
Eton Mess  
Lemon Posset with Blueberries  
Chocolate Truffle Torte  
Pannacotta with Poached Gooseberries  
Fresh Fruit (GF, Vg)