

Menus: Cafeteria Example

Our cafeteria menus change daily and there is always an excellent selection. A great value informal alternative to a buffet, guests are invited to enjoy a range of items both homemade and branded.

The full variety you see here is available daily including vegan and fish options.

Jugs of water are available on all of the tables.

Soup

Tomato and Basil (VG)
Bread Rolls

Mains

Vegan

Sweet Potato and Carrot Bake, Topped with Pecan Nuts

Vegetarian

Herb Polenta with Woodland Mushrooms and Red Onions

Fish and Seafood

Sea Bream Fillet with Tomato and Black Olive Salsa

Meat

Grilled Bacon Chop with a Fried Egg

All Served With Roast Potatoes and Vegetables

Salad Bar

Lettuce, Tomatoes, Cucumber, Peppers
Antipasti
Cold Meats
Cheese

Dessert

Chocolate Mousse (VG)

Also available

Jacket Potatoes with Various Fillings
From Our Refrigerated Cabinet: Yoghurts, Sushi, Tuna Pot, Cheese Pot, Muller Rice,
Sandwiches & Wraps and Selection of Cold Drinks.

We can cater for most dietary requirements if we are advised at least two weeks before your event. There may be a surcharge.
All meals are prepared using the finest and freshest local produce and include seasonal herbs, vegetables and fruit from the
College gardens wherever possible.

Prices are exclusive of VAT unless otherwise stated.

Please note, food is prepared in an environment where nuts are present.