

Menus: Fork Buffet

Please select 1 main, 1 vegetarian, 3 sides/salads and 1 dessert from either menu.
This menu is suitable to be served in the Dome, Fellows' Dining Room, Long Room
and Council Room

Fork Buffet £28.75

Hot Mains

Roast Root Vegetable "Cottage Pie" (V)
Spinach and Ricotta Tortellini in a Broccoli Cream Sauce (V)
Beef Bourguignon with Button Onions, Mushrooms and Smoked Bacon
Poached Fillet of Salmon with Béarnaise Sauce or Sauce Choron (béarnaise with
tomato fondue)
Chicken Breast with Woodland Mushroom Cream Sauce
Fillet of Market White Fish with Soft Herb Crust
Coq Au Vin

Cold Mains

Goat's Cheese and Red Onion Tart (V)
Terrine of Pressed Seasonal Vegetables with Grilled Ciabatta (V)
Gazpacho or Vichyssoise Soup (V)
Potted Mackerel Parfait with Dill and Crème Fraîche
Smoked and Poached Salmon Rilletes with Parsley and Lemon
Honey and Mustard Baked Ham with Cumberland Sauce
Pressed Confit Leg of Duck wrapped in Parma Ham with Sage
Roast Topside of Beef with Horseradish and Meaux Mustard Sauce
Roast Sirloin of Beef (£2.20 per person supplement)

Salads and Sides

Mixed Seasonal Vegetables
Creamed potatoes
Braised or Steamed rice
Hot New Potatoes with Mint
Classic Cesar Salad (with anchovies)
Tossed Green Salad
Celeriac Coleslaw
Caponata of Vegetables
Moroccan Style Couscous

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.

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Desserts

Lemon and Basil Tart with Mascarpone Cream
Peanut Butter Cheese Cake
Pavlova with Seasonal Fruit Compote
Cambridge Burnt Cream with Vanilla Shortbread
Seasonal Fruit Crumble with Sauce Anglaise
Cambridge Burnt Cream with Vanilla Shortbread
Lemon and Basil Tart with Mascarpone Cream
Chocolate and Orange Torte with Dark Chocolate Sauce* GF

Served with

Fresh Fair Trade Tea and Coffee, Clipper Herbal Teas, Orange Juice and Water

Extra main course item add £7 pp

Buffet Style Cheeseboard instead of a dessert add £3.80 pp

Additional buffet style cheeseboard add £6.90 pp

Extra dessert add £3.45 pp

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