## Fork buffet menus

*For numbers above 20*

### Menu 1
- Roasted hake fillet with marinated cherry tomatoes and capers (hot)
- Roast chicken with pomegranate, chickpea and parsley dressing (hot)
- Pressed and breaded apricot ham hock with poached hen’s egg (hot)
- Chargrilled polenta with chunky ratatouille and baby basil (hot)
- Plum tomatoes with basil pesto
- Watercress and rocket with honey vinaigrette
- Giant couscous with infused sultanas
- Warm chive and spring onion potatoes

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- Raspberry chocolate brownie with butterscotch cream
- Honey cheesecake with sour cherries

### Menu 2
- Soy and sesame glazed chicken thighs (hot)
- Hoisin glazed chicken wings (hot)
- Garlic and coriander tiger prawns with pak choi (hot)
- Teriyaki salmon (hot)
- Sweet potato and spinach curry (hot)
- Fragrant basmati rice
- Asian coleslaw
- Mini garlic naan
- Warm sesame-tossed green beans
- Prawn crackers

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- Almond frangipane tart with chantilly cream
- White chocolate millionaires pot

### Menu 3
- Focaccia with braised pork belly and fennel slaw (hot)
- Chicken Sartini (hot)
- Smoked salmon and dill egg pasta (hot)
- Button mushroom and pine kernel baklava (hot)
- Tossed leaves
- Roasted new potatoes
- Seasonal vegetables
- Garlic ciabatta slice

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- Courgette and carrot cake with poppy frosting
- Raspberry and strawberry panna cotta

### Menu 4
- Chicken Caesar salad (cold)
- Seared Asian tuna loin (cold)
- Rocket and slow roasted tomato orecchiette pasta salad (cold)
- Beetroot, goat’s cheese and walnut bruschetta (cold)
- Dressed leaves
- Celeriac and apple remoulade
- Tomato and baby mozzarella with red pesto
- Roasted vegetable couscous

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- Layered Danish apple crumble
- Classic Victoria sandwich

Contact the Conference Office for more details: [conferences@chu.cam.ac.uk](mailto:conferences@chu.cam.ac.uk) / 01223 336233
www.chu.cam.ac.uk/conferences
Fork buffet menus continued

Menu 5
Pressed duck terrine with roasted figs (cold)
Teriyaki chicken skewers (cold)
Smoked salmon and pickled beetroot dressing (cold)
Roasted pumpkin with garden herbs and feta cheese (cold)
Spinach and rocket leaves
Soy, sesame and broccoli salad
Pickled cabbage with coriander
New potato and chive salad

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Devilish dark chocolate pot with coffee meringue
Pecan and honey baklava

In addition, fruit salad is included with each menu

Fair Trade coffee and tea

£29.00 + VAT