



Fork buffet menus

Two course fork buffets served from one of our Dining rooms.

Please choose four main course dishes, at least one of which should be a vegetarian or vegan option, if required and two desserts

£32.00 + VAT per person

Hot main course dishes

Chickpea and spinach curry (Vg) (H) (GF) (NF)

Mild spiced chana dhal with green spinach

Roasted vegetable, mint, and feta tart (V) (H) (NF)

Roasted bell peppers, courgette and aubergine tart topped with feta and mint

Super food kale and walnut pesto pasta (V) (H)

Pesto made from kale, spinach, basil, and walnuts folded into penne pasta topped with rocket

Satay tofu with Pak choi and chilli (VG) (H)

Tofu dressed in a peanut sauce served with garlic, chilli and ginger stir fried Pak choi

Roasted cauliflower biryani with almonds and dried fruit (V) (H) (GF)

Roasted Indian spiced cauliflower pieces on top of spiced rice and dressed in dried fruit and nuts

Braised chicken thighs with smoked paprika and chorizo (GF) (NF)

Spanish inspired chicken thighs braised in a spicy tomato, chorizo and smoked paprika sauce

Braised beef with red peppers, chilli, and garlic (GF) (NF)

Mexican inspired spicy beef stew

Honey Roast chicken with garlic and rosemary (H) (GF) (NF)

Whole chickens roasted with garlic and herbs, glazed with honey and portioned in to light and dark meat

Salmon supreme niçoise style (H) (GF) (NF)

Roast salmon portions on top of a potato, green bean, olive, tomato and boiled egg salad

Fish of the day with cherry tomato and caper dressing (GF) (NF)

Baked Fresh fish of the day portion dressed in an olive oil, cherry tomato, herbs and caper sauce

Chicken, smoked bacon and roasted vegetable casserole (GF) (NF)

A stew of moist chicken thigh with smoked streaky bacon and root vegetables

Tandoori spiced chicken leg, raita, and pickled red onion (H) (GF) (NF)

Chicken leg marinated in yogurt and spices and baked served with mint yogurt and quick pickled onions

Lamb tagine with sweet potato and harissa

Moroccan inspired lamb stew with sweet potato and a spicy chilli paste

(V) = Vegetarian (GF) = Gluten Free (VG) = Vegan (H) = Halal (NF) = Nut Free

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Cold main course dishes

Chicken Caesar salad (NF)

Sliced chicken breast, baby gem lettuce, crispy croutons, and a Caesar dressing

Mackerel, radish, and baby potato salad (GF)

Smoked mackerel flaked over a peppery radish, new potato, and herb salad with a mustard dressing

Platter of mozzarella, tomato, and basil (V) (GF) (NF)

Sliced tomato and mozzarella platter with fresh basil and olive oil dressing

Celeriac remoulade, green apple, and walnuts (VG)

Grated celeriac dressed in a vegan mustard mayonnaise, herbs with green apples and roasted walnuts

Quinoa, pistachio, and cherry tomato salad (VG) (GF)

Gluten free quinoa dressed in roasted pistachio nuts, cherry tomatoes, herbs, and rocket

Poached salmon with pickled cucumber and dill platter (H) (GF) (NF)

Cold Poached salmon with pickled cucumber ribbons and dill

Ham hock terrine with piccalilli and rocket (NF)

Slow cooked ham, sliced and served with a mustard spiced chutney

All main course dishes are served with

Selection of steamed market vegetables, roast new potatoes, braised rice, mixed leaf salad and a selection of breads

Cold Desserts

Chocolate fudge cake (VG) (NF)

Lemon drizzle loaf (V) (NF)

Carrot cake and cream cheese icing (V)

Almond Bakewell tart (V)

Tiramisu

Red velvet cake (V) (NF)

Banana bread (VG)

Lemon and blueberry cake (VG) (NF)

Fresh Fruit salad (VG) (GF) (NF)

Hot Puddings

Apple crumble and vanilla sauce (V) (NF)

Steamed treacle sponge and pouring cream (V) (NF)

Coconut rice pudding and berry compote (VG) (GF) (NF)

Chocolate brownie and caramel custard (V)

Fair Trade coffee and tea

Food allergies and intolerances

Some of our ingredients contain allergens. Please speak to a member of staff if you need more information.

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