



## **Chef's choice – two course buffet menu**

Two course Light buffet served from one of our Dining rooms.

£26.80 + VAT

### **Hot main course dishes**

Chef's choice ~ Main Course Dish of the Day

plus

Chef's choice ~ Vegetarian or Vegan Main Course Dish of the Day

### **Served with a selection of side dishes from**

Selection of market vegetables

Roast new potatoes

Steamed rice

Green salad

Bread rolls

### **Followed by two options**

Chef's choice ~ Desserts of the Day

In addition, fruit salad is available to pre order on request

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

**Cont.**

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](http://www.chu.cam.ac.uk/conferences)

# Sample menu

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

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

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*

## **Served with a selection of side dishes from**

Selection of market vegetables

Roast new potatoes

Steamed rice

Green salad

Bread rolls

Lemon drizzle loaf (V) (NF)

Chocolate fudge cake (VG) (NF)

Fair Trade coffee and tea

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