



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

£34.00 + VAT per person

Hot main course dishes

Smoky black bean chilli (VG) (H)

(No allergens)

Braised black beans in a spiced tomato sauce

Roasted courgette, mint and mozzarella tart (V) (H)

(Wheat, milk)

A puff pastry tart topped with roasted courgettes and mozzarella, dressed with mint and olive oil

Wild mushroom and spinach gnocchi (V) (H)

(Wheat, sulphites, milk)

Italian potato dumplings in a creamy porcini, wild mushroom, and baby spinach sauce

Katsu tofu with pak choi (VG) (H)

(Soya, mustard, wheat)

Breaded tofu served with a spicy katsu curry sauce and steamed Pak choi.

Pea and lemon risotto with watercress pesto (VG) (H)

(No allergens)

Italian rice dish with green peas and lemon with a watercress, sunflower seed, and herb dressing

Braised chicken with chickpeas and chorizo

(Sulphite)

Braised chicken thighs served with a stew of chickpeas, tomato, bell pepper and pork chorizo

Braised beef in red wine with mushroom and bacon

(Sulphite)

French-style beef stew with button mushroom and bacon lardons

Honey roast chicken with garlic and rosemary (H)

(No allergens)

Roast chicken marinated with rosemary and garlic, dressed with honey

Salmon supreme with a spicy rice noodle salad (H)

(Fish, sesame, soya, wheat)

Baked Salmon with rice noodles and vegetable salad with a spicy chilli dressing

Fish of the day with a fennel and lemon sauce (H)

(Fish, milk)

Baked portion of fish of the day served with an aniseed and lemon sauce

Butter chicken curry and naan bread (H)

(Mustard, milk, wheat)

Chicken tikka masala style Indian curry with traditional Indian bread

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Fork buffet menus continued

Barbecue spiced chicken leg with sweetcorn relish (H)

(No allergens)

Chicken legs with an American-style BBQ rub and a sweet-and-sour sweetcorn dressing

Lamb and Guinness casserole

(Celery)

Slow-cooked neck of lamb stew with Guinness, potatoes, and leek

Chicken with Provençal sauce

(No allergens)

Roast chicken with a tomato, olive, and caper sauce

Thai green vegetable curry (VG) (H)

(Soya)

Spicy Thai-style curry with coconut milk

Fish of the day with ginger, garlic and spring onion (H)

(Fish, soya, sesame)

Steamed fish of the day with a dressing of soy sauce, ginger, and garlic

Sweet potato and spinach korma (V) (H)

(Milk)

Creamy Indian-style curry with orange sweet potato and bay spinach

Halloumi and roasted vegetable bake (V) (H)

(Milk)

Roasted Mediterranean vegetables traybake, topped with Greek cheese and dressing with honey and olive oil

Chicken fajita with pepper, onion, and chilli, served with tortilla (H)

(Wheat)

Chicken strips cooked with Mexican-style spices, sliced peppers, and onion all served with a floured tortilla

Cold main course dishes

Chicken Caesar salad (H)

(Wheat, milk, fish, and sulphites)

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

Smoked fish platter (H)

(Milk, fish, mustard, crustacean)

A selection of cold smoked fish dressed in lemon, dill, and chives

Platter of mozzarella, tomato and basil (V)

(Milk)

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

Greek salad with heritage tomato, feta and black olives (V) (H)

(Milk)

Tomato, cucumber, bell pepper, and red onion salad with crumbly feta, bitter black olives, and a lemon and olive oil dressing

Quinoa tabbouleh with marinated cherry tomato, artichoke and toasted seeds (VG) (H)

(No allergens)

Herby Quinoa salad topped with cherry tomato, marinated globe artichokes, and garnished with sunflower and pumpkin seeds

Poached salmon with pickled cucumber and dill platter (H)

(Fish, sulphites)

Cold Poached salmon with pickled cucumber ribbons and dill

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Fork buffet menus continued

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) (H)

(Wheat, soya)

Rich and decadent chocolate cake

Lemon drizzle loaf (V) (H)

(Wheat, egg, milk)

Classic loaf cake flavoured with citrus

Victoria sponge (V) (H)

(Wheat, egg, milk)

The one, the only, the classic sponge with strawberry jam

Cappuccino cake (V) (H)

(Wheat, egg, milk, soya)

Light sponge with coffee and chocolate icing

Tiramisu (V)

(Wheat, soya, egg, milk)

Classic creamy Italian dessert flavoured with coffee and mascarpone cheese

Red velvet cake (V) (H)

(Wheat, milk, egg)

Light sponge with cream cheese style icing

Crème brûlée cheesecake (V) (H)

(Milk, egg)

Baked cheesecake with a sugar glaze and a gluten-free biscuit base

Dark chocolate tart (V) (H)

(Milk, wheat, egg, soya)

Rich dark chocolate ganache in a buttery biscuit base

Lemon and blueberry cake (VG) (H)

(Wheat, soya)

Vegan sponge with lemon and blueberry icing

Mango torte (VG) (H)

(Wheat)

Vegan style cheesecake flavoured with mango

Fresh Fruit salad (VG)

Hot Puddings

Apple crumble and vanilla sauce (V) (H)

(Wheat, milk)

Classic British dessert with cooked apples and a buttery crust.

Steamed jam sponge and pouring cream (V) (H)

(Wheat, egg, milk)

Steamed sponge pudding with strawberry jam.

Coconut rice pudding and berry compote (VG) (H)

(No allergens)

Slow-cooked creamy pudding rice with stewed berries.

Chocolate brownie and caramel custard (V) (H)

(Egg, milk, wheat, soya)

Goey chocolate pudding with a dark caramel sauce

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. **Allergens subject to change**

(V) = Vegetarian (VG) = Vegan (H) = Halal

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