



BUFFET MENUS

AUTUMN/WINTER

2024-2025

(1ST OCTOBER - 31ST MARCH)

We are proud of our reputation for excellent catering. Our skilled chefs will help you choose a suitable menu (if required) and will prepare your food to our high standards.

Our friendly and professional service staff will ensure that your event is relaxed and enjoyable. We have several rooms on offer to best suit the size of your group.

Final numbers and menu choices for buffets are required 10 working days in advance. The final account is based upon this number unless it has been exceeded.

We can organise buffets in the College gardens (weather permitting), or in a number of different rooms including the Auditorium Foyer and the Upper Halls (subject to numbers and availability).

All prices are subject to VAT at the current rate.

Fitz Events Office • Fitzwilliam College • Storey's Way • Cambridge CB3 0DG
Telephone: 01223 332040 Email: events.office@fitz.cam.ac.uk





STANDING FINGER BUFFET

£23.95

A Selection of Meat, Fish and Vegetarian Filled Wraps, Baguettes and Sandwiches.

Plus select a total of 5 items from the options listed below.

Additional choices may be selected at a £3.15 supplement per item.

Served with Tea and Fairtrade Coffee, Orange Juice and Mineral Water.

GF - Gluten Friendly (no Gluten containing ingredients)

W - Warm Option

All dishes are prepared in a kitchen that uses all 14 of the reportable allergens.

Vegetarian

Fennel Croquettes (W)

Feta Cheese Filled Pepper (GF)

Broccoli and Quail Egg Tart

Beetroot and Goats' Cheese

Wild Mushroom and Roasted Garlic Arancini Balls (W)

Vegan

Hummus with Olives and Flat Bread

Vegetable Samosa (W)

Mock Sushi Rolls (GF)

Aloo Tikki with Tamarind Sauce (GF) (W)

Onion Bhaji (GF) (W)

Fish

Tempura Battered Goujons (W)

Smoked Haddock and Mature Cheddar Croquettes (W)

Panko Breaded Prawns (W)

Smoked Salmon and Cream Cheese

Tuna Filled Mini Jacket Potato (GF)

Meat

Chicken Gyozas (W)

Sticky Chicken Fillets (GF) (W)

Asparagus and Parma Ham (GF)

Duck Spring Roll (W)

Chicken Roulade with Curry Mousse (GF)

Dessert

Chocolate Brownie (GF)

Coconut and Cherry Flapjack (VG)

Carrot Cake with Orange Cream Cheese

Lemon Drizzle Cake with Lemon Icing

Miniature Scones with Jam and Cream

Fresh Fruit Platter (GF) (VG)



FORK BUFFET

£34.10

Please select:

3 Main Courses (including Vegetarian)

All Served with Fresh Vegetables and Hot New Potatoes

Please choose 1 Dessert

Served with Tea and Fairtrade Coffee, Orange Juice and Mineral Water

Additional choices may be selected at for a £8.25 supplement per item

GF - Gluten Friendly (no Gluten containing ingredients)

All dishes are prepared in a kitchen that uses all 14 of the reportable allergens.

Vegetarian

Mac and Cheese

Lentil and Vegetable Lasagne with Garlic Bread

Vegetables and Pasta with Dill Cream

Meat

Crispy Chilli Beef with Egg Fried Rice (GF)

Korean BBQ Fried Chicken Strips

Beef Lasagne with Garlic Bread

'Dirty' Mac and Cheese

Spicy Pork Meatballs with Pasta

Vegan

Sri-Lankan Chickpea Dhal (GF)

Roasted Aloo Gobi (GF)

Crispy Korean BBQ Tofu

Fish

Cajun Spiced Prawns and Fish with Rice and Peppers (GF)

Grilled Seabass with Vegetable Salad (GF)

Battered Fish and Chips

Traditional Fish Pie

Lemon Baked Fish with Fennel Salad (GF)

Dessert

Shortcrust Apple Pie with Vanilla Custard or Cream (VG)

Warm Chocolate Brownie with Chantilly Cream (GF)

Baked Cheesecake with Spiced Berry Compôte

Seasonal Poached Fruit with Homemade Granola and Alpro Yoghurt (VG) (GF)

Individual Syrup Sponges with Vanilla Custard