

Buffet Menus

Spring/Summer

2024



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 to choose from to 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 and the Upper Hall (subject to numbers and availability).

All prices are subject to VAT at the current rate.

Standing Finger Buffet

£22.80

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

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

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

Additional choices may be selected at a £3.00 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.

W - Warm Option

Meat

Sticky Chicken Wings (W)
Chicken Gyozas (W)
Asparagus and Parma Ham
Chicken Roulade with Curry Mousse
Duck Spring Roll (W)
Bacon and Mozzarella Turnover (W)

Fish

Tempura Battered Goujons (W)
Smoked Haddock and Mature Cheese Croquettes (W)
Crab and Sweetcorn Fritter (W)
Panko-Breaded Prawn (W)
Smoked Salmon and Cream Cheese

Vegetarian

Flat Bread with Dips
Stuffed Courgette with Ricotta Cheese
Feta Cheese filled Pepper
Spring Pea Arancini with Wasabi Mayonnaise (W)
Broccoli and Quails Egg Tart (W)
Pesto Pinwheels
Vegetable Samosa (W)
Beetroot and Goats Cheese
Artichoke, Feta and Lemon Filo Parcel (W)

Vegan

Mock Sushi Rolls
Crispy Buffalo Cauliflower (W)
Onion Bhajis (W)
Marinated Courgette and Asparagus
Chickpea and Chilli with Red Onion Jam (W)

Dessert (can be made V/VG on request)

Mini Chocolate Tart
Carrot & Orange Cake with Cream Cheese
Frosting
Blondie with Raspberry
Fruit & Seed Granola Bites
Miniature Scones with Jam & Cream
Shortbread with Mascarpone & Strawberry
Compote

Seated Hot Buffet

£32.50

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

All Served with Fresh Vegetables

Please select: 3 Main Courses (including Vegetarian) and 1 Dessert

Please choose either: Hot New Potatoes, Chips or Rice.

Additional choices may be selected at for a £7.95 supplement

GF - Gluten Friendly (no Gluten containing ingredients). All dishes are prepared in a kitchen that uses all 14 of the reportable allergens.



Meat

Beef & Kimchi Burger

Chicken, Sweet Potato and Spinach Curry

Beef Lasagne

Dirty Mac and Cheese

Spicy Pork Meatballs with Penne Pasta

Pulled Ham with Pommery Mustard Cream and Pasta

Korean BBQ Fried Chicken Strips

Crispy Chilli Beef Stir Fry with Noodles

Vegan

Sri Lankan Chickpea Dahl

Broccoli Katsu Curry

Vegetable Boa Bun

Roasted Aloo Gobi

Pasta with Spring Vegetables and a Saffron Lentil Cream

Seitan Kimchi Burger

Falafel

Fish

Battered Fish and Chips

Smoked Fish and Saffron Cream Penne Pasta with Fresh Herbs

Traditional Fish Pie

Baked Mackerel with Green Beans, Olive and Potatoes

Lemon Baked Fish with Fennel Salad

Dessert (can be made V/VG on request)

Pannacotta with Fruit Compote and Meringue (V)
Tiramisu

White Chocolate Raspberry Mousse

Pavlovas with Summer Berries

Lemon Meringue Pie

Chocolate Millionaires Tart

Key Lime Pie with Ginger Biscuit Base

Fruit Platter

Vegetarian

Lentil and Mushroom Lasagne

Mushroom and Noodle Stir Fry

Spiced Bean Enchiladas