



Chef's choice – two course buffet menu

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

£28.15 + 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 / 01223 336233

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 spicey 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)