



## 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

£35.70 + VAT per person

### Hot main course dishes

Veggie meatball, orzo, and roasted red pepper tray bake (VG) (NF) (Gluten, soya)  
*Vegetarian-style meatballs with little rice-shaped pasta and sweet roasted peppers.*

Butternut squash and red onion biryani with toasted seeds (VG) (GF) (NF) (Mustard)  
*Indian-inspired rice dish with spiced squash, pickled red onions, and toasted seeds.*

Chicken, mushroom and spinach pie (H) (NF) (Gluten, milk)  
*Chicken braised with mushrooms and spinach, all in a creamy sauce and topped with puff pastry.*

Lemon pepper chicken and tomato and basil sauce (H) (GF) (NF) (No allergens)  
*Chicken breast with a lemon and pepper rub and a tomato and basil sauce.*

Roasted Mediterranean vegetable muffaletta sandwich (VG) (NF) (Gluten, sulphites)  
*Roasted peppers, aubergine, and courgette with olive tapenade stuffed inside Italian focaccia.*

Red lentil and mushroom bolognese with potato gnocchi (VG) (NF) (Gluten, celery)  
*Red lentils with tomato, mushroom, soffritto braised slowly and then mixed with light potato dumplings.*

Lamb bolognese with gnocchi (NF) (Gluten, celery)  
*Lamb mince casserole with mini potato dumplings.*

Red braised pork belly (GF) (NF) (Soya, sulphites)  
*Classic Chinese dish of pork belly braised in soy sauce, rice wine, and spices.*

Cauliflower wings and a gochujang sauce (VG) (NF) (Soya, gluten, sesame)  
*Deep fried crispy cauliflower glazed with a sweet and spicy Korean-inspired glaze.*

Wild mushroom and pepper stroganoff (VG) (GF) (NF) (No allergen)  
*A mixture of mushrooms and bell peppers in a creamy style vegan sauce.*

Chicken with tarragon, cider, and baby onion (H) (GF) (NF) (No allergens)  
*French style chicken casserole with little onion, herbs, and apple.*

Mackerel with tomato, caper, and herb dressing (H) (GF) (NF) (Fish)  
*Grilled British mackerel with a caper, tomato, and herb salsa.*

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## Fork buffet menus continued

Sweet potato, plantain, and pepper jollof (VG) (GF) (NF) (No allergens)

*A classic spiced West African rice dish with roasted vegetables and fried banana like plantain.*

Lentil and root vegetable shepherd's pie (VG) (NF) (Gluten, celery, sulphites)

*Braised lentil and root vegetable casserole, topped with mashed potato.*

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

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

Roasted topside of beef with horseradish and Yorkshire (NF) (Milk, mustard, gluten, sulphites)

*Roast beef with hot horseradish dressing, classic Yorkshire, and gravy*

Sweet potato and spinach korma (V) (GF) (H) (NF) (Milk, mustard)

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

Halloumi and roasted vegetable bake (V) (GF) (H) (NF) (Milk)

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

Fish of the day with ginger, garlic and spring onion (H) (GF) (NF) (Fish, soya, sesame)

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

Chicken with Provençal sauce (GF) (H) (NF) (No allergens)

*Roast chicken with a tomato, olive, and caper sauce*

Thai green vegetable curry (VG) (GF) (H) (NF) (Soya)

*Spicy Thai style curry with coconut milk*

Smokey black bean chilli (VG) (GF) (H) (NF) (no allergen)

*Braised black beans in a spiced tomato sauce.*

Braised chicken with chickpeas and chorizo (GF) (NF) (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 (GF) (NF) (Sulphite)

*French-style beef stew with button mushroom and bacon lardons*

Roasted courgette, mint and mozzarella tart (V) (H) (NF) (Gluten, milk, egg)

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

Wild mushroom and spinach gnocchi (V) (H) (NF) (Gluten, sulphites, milk)

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

Honey roast chicken with garlic and rosemary (GF) (H) (NF) (No allergens)

*Roast chicken marinated with rosemary and garlic, dressed with honey*

Salmon supreme with a spicy rice noodle salad (H) (NF) (Fish, sesame, soya, gluten)

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

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Katsu tofu with Pak choi (VG) (H) (NF) (Soya, mustard, gluten)

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

Pea and lemon risotto with watercress pesto (VG) (GF) (H) (NF) (No allergens)

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

Fish of the day with a fennel and lemon sauce (GF) (H) (NF) (Fish, milk)

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

Butter chicken curry and naan bread (H) (NF) (Mustard, milk, gluten)

*Chicken tikka masala style Indian curry with traditional Indian bread*

Barbecue spiced chicken leg with sweetcorn relish (GF) (H) (NF) (No allergens)

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

Lamb and Guinness casserole (NF) (Gluten, celery)

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

### Cold main course dishes

Chicken Caesar salad (NF) (Gluten, milk, fish, and sulphites)

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

Smoked fish platter (H) (GF) (NF) (Milk, fish, mustard, crustacean)

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

Platter of mozzarella, tomato and basil (V) (GF) (NF) (Milk)

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

Greek salad with heritage tomato, feta and black olives (V) (H) (GF) (NF) (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) (GF) (H) (NF) (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) (GF) (NF) (Fish, sulphites)

*Cold Poached salmon with pickled cucumber ribbons and dill*

### 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

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## Fork buffet menus continued

### Cold Desserts

Chocolate fudge cake (VG) (H) (NF)

(Gluten, soya)

*Rich and decadent chocolate cake*

Lemon drizzle loaf (V) (H) (NF)

(Gluten, egg, milk)

*Classic loaf cake flavoured with citrus*

Victoria sponge (V) (H) (NF)

(Gluten, egg, milk)

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

Cappuccino cake (V) (H) (NF)

(Gluten, egg, milk, soya)

*Light sponge with coffee and chocolate icing*

Tiramisu (V) (NF)

(Gluten, soya, egg, milk)

*Classic creamy Italian dessert flavoured with coffee and mascarpone cheese*

Red velvet cake (V) (H) (NF)

(Gluten, milk, egg)

*Light sponge with cream cheese style icing*

Crème brulée cheesecake (V) (H) (GF) (NF)

(Milk, egg)

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

Dark chocolate tart (V) (H) (NF)

(Milk, gluten, egg, soya)

*Rich dark chocolate ganache in a buttery biscuit base*

Lemon and blueberry cake (VG) (H) (NF)

(Gluten, soya)

*Vegan sponge with lemon and blueberry icing*

Mango torte (VG) (H) (NF)

(Gluten)

*Vegan style cheesecake flavoured with mango*

Fresh Fruit salad (VG) (GF) (NF)

### Hot Puddings

Apple crumble and vanilla sauce (V) (H) (NF)

(Gluten, milk)

*Classic British dessert with cooked apples and a buttery crust.*

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

(Gluten, egg, milk)

*Steamed sponge pudding with strawberry jam.*

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

(NF) (No allergens)

*Slow-cooked creamy pudding rice with stewed berries.*

Chocolate brownie and caramel custard (V) (H) (NF)

(Egg, milk, Gluten, soya)

*Goopy chocolate pudding with a dark caramel sauce*

Lemon Berry Delice (VG) (GF)

*Gluten free biscuit base with a creamy lemon filling and topped with a summer fruit compote*

Chocolate Brownie (VG) (GF)

*Rainforest alliance gluten free chocolate cake*

### 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.

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

Allergens subject to change

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