



Fork buffet menus

£37.49 + VAT per person

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

Chicken

Lemon & Thyme Roast Chicken, Herb Butter Sauce (GF) (H) (NF)

Succulent roast chicken infused with lemon and thyme, served with a fragrant herb butter sauce.

Allergens: **Milk**

Chicken Provençal (GF) (H) (NF) (DF)

Tender chicken braised in a rustic Provençal sauce with tomatoes, olives, and capers.

Allergens: None

Chicken with Tarragon, Cider & Baby Onions (GF) (NF)

Chicken cooked in a light cider sauce with fresh tarragon and sweet baby onions.

Allergens: **Milk** (from creamy-style cider sauces), **Sulphites** (from cider)

Barbecue Spiced Chicken, Sweetcorn Relish (GF) (H) (NF) (DF)

Grilled BBQ-spiced chicken served with a bright, tangy sweetcorn relish.

Allergens: None (check spice rub for **mustard**)

Butter Chicken Curry (GF) (H) (NF)

A rich, creamy tomato and butter sauce with aromatic spices and tender chicken.

Allergens: **Milk**

Moroccan Chicken, Preserved Lemon & Herbs (GF) (H) (NF) (DF)

Slow-cooked chicken with warm Moroccan spices, preserved lemon and fresh herbs.

Allergens: None

Garlic & Paprika Roast Chicken (GF) (H) (NF) (DF)

Roasted chicken seasoned with garlic, paprika and herbs.

Allergens: None

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Fork buffet menus continued

Honey & Mustard Chicken Thighs (GF) (H) (NF) (DF)

Roasted chicken thighs glazed with sweet honey and tangy mustard.

Allergens: **Mustard**

Chicken Shawarma, Yoghurt & Herb Dressing (GF) (H) (NF)

Middle Eastern spiced chicken served with a cooling yoghurt and herb dressing.

Allergens: **Milk**

Lemon Pepper Chicken, Tomato Basil Sauce (GF) (H) (NF) (DF)

Zesty lemon pepper chicken served with a fresh tomato and basil sauce.

Allergens: None

Beef & Lamb

Roast Topside of Beef, Horseradish Sauce (GF) (NF)

Tender roast beef served with a classic, punchy horseradish sauce.

Allergens: **Milk, Egg** (possible in horseradish cream)

Beef Bourguignon, Mushroom & Bacon (GF) (NF) (DF)

Slow-braised beef in red wine with mushrooms, bacon and herbs.

Allergens: **Sulphites** (wine)

Beef Stroganoff, Paprika Cream Sauce (GF) (NF)

Sautéed beef in a creamy paprika sauce with mushrooms and herbs.

Allergens: **Milk**

Lamb & Guinness Casserole (NF) (DF)

Rich lamb casserole slow-cooked with Guinness, vegetables and herbs.

Allergens: **Gluten, Barley, Sulphites**

Moroccan Spiced Lamb Tagine (GF) (NF) (DF)

Fragrant lamb tagine with warming spices, apricots and herbs.

Allergens: None

Slow Cooked Lamb Shoulder, Rosemary & Garlic Jus (GF) (NF) (DF)

Tender lamb shoulder with a glossy rosemary and garlic jus.

Allergens: None (check jus for wine → **sulphites**)

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Pork

Slow-Braised Pork Shoulder, Cider Gravy (NF) (DF)

Melt-in-the-mouth pork shoulder served with a rich cider gravy.

Allergens: Sulphites (cider), Gluten (possible in gravy)

Red Braised Pork Belly, Soy & Star Anise (NF) (DF)

Tender pork belly braised with soy sauce, star anise and aromatics.

Allergens: Soy, Gluten (from soy sauce)

Korean Pork Belly, Gochujang & Kimchi (NF) (DF)

Crispy pork belly glazed with gochujang and served with kimchi.

Allergens: Soy, Gluten (common in gochujang), Fish (common in kimchi)

Pork with Apple & Sage Gravy (GF) (NF) (DF)

Slow-cooked pork served with a sweet apple and sage gravy.

Allergens: None (check gravy for milk or gluten)

BBQ Pulled Pork, Smoky Glaze (GF) (NF) (DF)

Slow-smoked pulled pork coated in a sweet and tangy BBQ glaze.

Allergens: None (possible mustard or sulphites in BBQ sauce)

Tuscan Pork, Tomato & Herb Sauce (GF) (NF) (DF)

Pork braised with tomatoes, garlic and Tuscan herbs.

Allergens: None

Fish

Roast Salmon, Lemon & Herb Dressing (GF) (H) (NF) (DF)

Oven-roasted salmon with a bright lemon and herb dressing.

Allergens: Fish

Fish of the Day, Fennel & Lemon Sauce (GF) (H) (NF)

Fresh fish served with a delicate fennel and lemon sauce.

Allergens: Fish, Milk (possible in sauce)

Thai Red Fish Curry, Coconut & Basil (GF) (H) (NF) (DF)

Aromatic Thai red curry with tender fish, coconut milk and basil.

Allergens: Fish, Soy (common in curry paste)

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Steamed Fish of the Day, Ginger, Garlic & Spring Onion (GF) (H) (NF) (DF)

Lightly steamed fish with fragrant ginger, garlic and spring onion.

Allergens: **Fish**

Mediterranean Baked Seabass, Tomato, Caper & Herb (GF) (H) (NF) (DF)

Whole or filleted seabass baked with tomatoes, capers and herbs.

Allergens: **Fish**

Smoked Haddock & Leek Gratin (H) (NF)

Smoked haddock baked with leeks in a creamy gratin topping.

Allergens: **Fish, Milk, Gluten**

Vegetarian

Wild Mushroom & Spinach Gnocchi, Parmesan Cream (V) (H) (NF)

Potato gnocchi tossed with wild mushrooms and spinach in a parmesan cream.

Allergens: **Milk, Gluten**

Macaroni Cheese, Mature Cheddar Crust (V) (H) (NF)

Classic creamy macaroni cheese topped with a golden cheddar crust.

Allergens: **Milk, Gluten**

Vegetable Lasagne, Béchamel & Tomato (V) (H) (NF)

Layers of roasted vegetables, tomato sauce and creamy béchamel.

Allergens: **Milk, Gluten**

Paneer Tikka Masala, Spiced Tomato Cream (V) (H) (GF) (NF)

Charred paneer in a rich spiced tomato cream sauce.

Allergens: **Milk**

Spinach & Feta Filo Pie (V) (H) (NF)

Crisp filo pastry filled with spinach, herbs and crumbled feta.

Allergens: **Gluten, Milk**

Mushroom Stroganoff, Paprika Cream (V) (H) (GF) (NF)

Creamy paprika mushroom stroganoff with herbs.

Allergens: **Milk**

Goat's Cheese & Red Onion Tart (V) (H) (NF)

Buttery pastry filled with caramelised onion and tangy goat's cheese.

Allergens: **Milk, Gluten, Egg** (possible in tart mix)

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Vegan

Sweet Potato & Spinach Korma (VG) (H) (GF) (NF) (DF)

Creamy coconut korma with sweet potato, spinach and warm spices.

Allergens: None

Butternut Squash Biryani, Toasted Seeds (VG) (H) (GF) (NF) (DF)

Fragrant biryani layered with spiced squash and toasted seeds.

Allergens: None (check seeds for *sesame*)

Smoky Black Bean Chilli (VG) (H) (GF) (NF) (DF)

Rich, smoky black bean chilli with peppers and spices.

Allergens: None

Lentil & Root Vegetable Shepherd's Pie (VG) (H) (GF) (NF) (DF)

Hearty lentil and vegetable base topped with fluffy mash.

Allergens: None

Aubergine & Chickpea Stew, Tomato & Cumin (VG) (H) (GF) (NF) (DF)

Aromatic Mediterranean-style stew of aubergines, chickpeas and spices.

Allergens: None

Miso Roasted Aubergine, Sesame Glaze (VG) (H) (GF) (NF) (DF)

Roasted aubergine glazed with miso, sesame and soy.

Allergens: **Soy, Sesame**

Coconut & Red Lentil Dhal (VG) (H) (GF) (NF) (DF)

Creamy coconut dhal scented with turmeric and spices.

Allergens: None

Vegetable Jambalaya, Cajun Spice (VG) (H) (GF) (NF) (DF)

A vibrant Louisiana-style rice dish with vegetables and Cajun seasoning.

Allergens: None

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Cold main course dishes

Lemon & Herb Chicken, Freekeh & Roasted Vegetable Salad (H) (NF) (DF)

Grilled lemon & thyme chicken thigh, toasted freekeh, roasted courgette, peppers & red onion, baby spinach, soft herbs, pomegranate, toasted seeds, preserved lemon & olive oil dressing.

Allergens: **Gluten** (freekeh), **Sesame**.

Miso Roasted Aubergine, Quinoa & Tahini Salad (V) (H) (GF) (NF) (DF)

Miso-glazed aubergine, tri-colour quinoa, edamame beans, carrot & cucumber ribbons, sesame, coriander, spring onion, tahini, lime & soy dressing.

Allergens: **Sesame**, **Soya**.

Hot Smoked Salmon, New Potato & Mustard Crème Fraîche Salad (GF) (H) (NF)

Flaked hot smoked salmon, buttered new potatoes, green beans, radish, soft boiled egg, dill, chives, wholegrain mustard crème fraîche dressing.

Allergens: **Fish**, **Milk**, **Egg**, **Mustard**.

Chickpea, Roasted Cauliflower & Harissa Yogurt Salad (V) (H) (NF)

Roasted cumin cauliflower, crispy chickpeas, giant couscous, spinach, herbs, and harissa yogurt dressing.

Allergens: **Gluten** (couscous), **Milk** (yogurt), and **Sesame**.

Mediterranean Chicken, Orzo & Feta Salad (H) (NF)

Grilled oregano chicken, orzo pasta, cherry tomatoes, olives, cucumber, roasted red peppers, feta cheese, basil & red wine vinaigrette.

Allergens: **Gluten** (orzo), **Milk** (feta), **Sulphites** (vinaigrette).

All main course dishes are served with:

Selection of Market Vegetables (VG) (H) (GF) (NF) (DF)

A variety of freshly cooked seasonal vegetables.

Allergens: None

Roast New Potatoes (VG) (H) (GF) (NF) (DF)

Golden roasted new potatoes with a crisp exterior and soft centre.

Allergens: None

Steamed Rice (VG) (H) (GF) (NF) (DF)

Fluffy steamed white rice.

Allergens: None

Green Salad (VG) (H) (GF) (NF) (DF)

A simple mixed leaf salad with fresh herbs and light dressing.

Allergens: None

*(dressing may contain **Mustard** depending on recipe)*

Bread (VG) (H) (NF) (DF)

Freshly baked assorted breads.

Allergens: **Gluten** (**Milk** may be present depending on recipe)

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Desserts

Chocolate and vanilla truffle torte (VG) (H) (GF) (NF) (DF)

Dark chocolate set dessert with a gluten free brownie base

Allergens: None

Carrot Cake (V) (H)

Moist spiced carrot cake with cream cheese frosting.

Allergens: Milk, Egg, Gluten, Nuts (possible)

Chocolate Tart (V) (H) (NF)

Silky chocolate filling in a crisp pastry shell.

Allergens: Milk, Egg, Gluten

Lemon Drizzle Cake (V) (H) (NF)

Light lemon sponge finished with a zesty drizzle.

Allergens: Milk, Egg, Gluten

Eton Mess (V) (H) (GF) (NF)

Crushed meringue, strawberries and whipped cream.

Allergens: Milk, Egg

Lemon Berry Delice (VG) (H) (GF) (NF) (DF)

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

Allergens: None

Hot Puddings

Seasonal Fruit Crumble, Vanilla Custard (V) (H) (NF)

Warm seasonal fruit topped with golden crumble and served with creamy vanilla custard.

Allergens: Milk, Gluten

Steamed Jam Sponge, Custard (V) (H) (NF)

Classic light sponge with raspberry jam topping, served with warm custard.

Allergens: Milk, Egg, Gluten

Creamy Rice Pudding, Spiced Plum Compote (V) (H) (GF) (NF)

Silky rice pudding slow-cooked with cream and vanilla, topped with warm spiced plums.

Allergens: Milk

Hot Chocolate Fudge Cake, Chocolate Sauce (V) (H) (NF)

Moist chocolate sponge served warm with a rich chocolate sauce.

Allergens: Milk, Egg, Gluten

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 (DF) = Dairy Free

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