—Winter 2017—

Hot Fork Buffet Menu

£28.50+VAT per person

Our hot fork buffets include tea, coffee, juice and jugs of filtered water

Please kindly advise of any special dietary requirements in advance

St Catharine’s College    Trumpington Street    Cambridge    CB2 1RL
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Meat & Fish (please select two options)

Turkey saltimbocca with roasted potato salad and caper and lemon dressing
Parmesan and rosemary breaded chicken with a sweet potato and coriander galette
Beef and chorizo pies with roasted garlic, paprika and basil mash
Moroccan spiced lamb flat bread with pomegranates, pickled onions and yoghurt
Honey and orange glazed duck with vegetable noodles and hoisin dressing
Warm escabèche of sea bass with marinated vegetables
Roast salmon fillet with tartar potato cake and lemon emulsion
Grilled mackerel fillets with toasted quinoa, spinach and toasted seeds
Steamed plaice fillets with smoked shrimp butter and spinach
Pan fried sea bream with a leek and potato ‘risotto’ with chive oil

Vegetarian (please select one option)

Breaded sweet potato and slow roasted red onion cake with butternut chutney
Roasted vegetable pizza with leeks, mushroom and tallegio
Wild mushroom and goats cheese cannelloni with crispy ciabatta crust
Chargrilled vegetables with ricotta, thyme dressing and quinoa salad
Inclusive side dishes

- Mixed leaf salad
- Tomato and cucumber
- Selection of homemade salads
- Steamed rice, mixed grains or steamed new potatoes
- Homemade breads
- Fresh fruit platter

Desserts (please select two options)

- Blackcurrant jelly with winter fruit compote
- Lemon and raspberry trifle
- Poached pears and blackberries in spices
- Chocolate mousse with caramelised white chocolate
- Tiramisu