



— Autumn/Winter 2024-25 —
Hot Fork Buffet Menu

2 Courses - £36+VAT per person
Includes tea, coffee, juices & water

This menu is for a minimum of 20 people

Any guests with particular dietary requirements can be catered for.
We are proud members of the Sustainable Restaurant Association.

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

Pan fried salmon with steamed spinach and prawn and chive sauce

Breaded fish with tartar sauce and lemon

Smoked haddock and pea fish cake with parsley sauce

BBQ chicken pieces with green slaw

Sweet and sour pork with rice

Smoked ham and chicken pie

Vegetarian (please select one option)

Plant based chow mein with spring onions (vegan)

BBQ tofu and pepper skewers (vegan)

Aubergine parmigiana (vegetarian)

Inclusive side dishes

Selection of salads

New potatoes, parsley oil

Homemade breads

Fresh fruit platter

Dessert* (please select two options)

Baked vanilla cheesecake with raspberry sauce

Lemon posset with shortbread

Steamed chocolate sponge with cream

*Vegetarian/Vegan options available on request

