Fork Buffet Menu

Please choose two main courses and one dessert.
All main courses come with a dressed mixed leaf salad and a tomato and red onion salad, freshly baked bread rolls, tea and coffee.

Hot Buffet Menu

Meat Main Course

Lamb Tagine with Spiced Couscous

Thai Green Curry with Prawn Crackers and Coriander Infused Rice

Sweet and Sour Pork with Stir Fry Noodles

Confit of Duck Leg with Butter Bean and Chorizo Cassoulet

Baked Fillet of Salmon with Roasted Mediterranean Vegetables, Basil Pesto and Pine Nuts

Vegetarian Main Course

Butternut Squash and Organic Tofu with Coconut Curry

Mushroom and Spinach Carbonara

Potato Gnocchi with Roasted Butternut Squash, Baby Spinach Leaf and Sage Butter, Toasted Pine Nuts

Dessert

Tiramisu with Shortbread Biscuit

Chocolate and Pistachio Torte with Amaretti Biscuits

Chocolate Brownie with Vanilla Bean Crème Fraîche

Exotic Fruit Salad with Passion Fruit Syrup

Baked New York Style Cheesecake with Apricot Compote

Profiteroles with 74% Dark Chocolate Sauce

Selection of Cheeses, Biscuits, Grapes and Celery

£23.25

All prices are subject to VAT at the current rate

Freshly Prepared Soup of the Day- Supplement £4.75

1st October 2016 – 30th September 2017
Cold Buffet Menu

Please choose three main courses, three salads and one dessert. All menus come with freshly baked bread rolls and tea and coffee.

Meat Main Course

Honey Glazed Suffolk Gammon with Plum Chutney
Roasted Sirloin of Beef with Horseradish Mayonnaise
Salad of Chicken Breast, Apple and Smoked Hickory Mayonnaise
Oak Smoked Salmon with Wasabi
Crayfish Tails, Lemon and Dill Mayonnaise

Vegetarian Main Course

Goat Cheese, Walnut and Apple Tart
Marinated Halloumi Cheese with Roasted Peppers
Marinated Artichoke with Lemon and Smoked Garlic

Salads

Hot New Potatoes with Mint Butter
Mixed Summer Leaf Salad with Lemon and Olive Oil
Tomato, Basil and Red Onion Salad Balsamic Dressing
Roasted Butternut Squash and Courgette with Couscous
Quinoa with Feta Cheese, Rosemary and Avocado Pear, Confit of Lemon
Cucumber and Orange Salad with Natural Yoghurt
Coleslaw with Roasted Pine Nuts and Orange
Kalamata Olives Marinated with Artichoke
Potato Salad with Spring Onion, Grain Mustard and Mayonnaise

Dessert

Tiramisu with Shortbread Biscuit
Chocolate and Pistachio Torte with Amaretti Biscuits
Lime Posset with Coconut Sable Biscuit
Exotic Fruit Salad with Passion Fruit Syrup
Baked New York Style Cheesecake with Apricot Compote
Pecan Nut and Toffee Tart with Cornish Clotted Cream
Selection of Cheeses, Biscuits, Grapes and Celery

£23.25

All prices are subject to VAT at the current rate

These prices are applicable to buffets during the period 1st October 2016 – 30th September 2017

Sustainable/Environmental Policy

At Sidney Sussex College we take pride in our sourcing of ingredients and use fresh local produce in season and discourage wasteful and damaging practises. If required we can adapt the menu to meet your personal needs so that it is both sympathetic to the environment and also a pleasure to you.

Food Allergies and Intolerances

Some of our ingredients contain allergens. Please speak to a member of staff for more information.