Fork Buffet Menu  
2019/2020

Hot Buffet - £26.50 + VAT
Please choose two main courses and one dessert. All main courses come with a dressed mixed leaf salad, a tomato and red onion salad, freshly baked bread rolls, tea and coffee.

Main Course
Baked Fillet of Salmon with Roasted Mediterranean Vegetables, Basil Pesto and Pine Nuts
Lamb Tagine with Spiced Couscous
Thai Green Chicken Curry with Prawn Crackers, Coriander Infused Rice
Braised Beef in Cambridge Ale with Shallots, Mushrooms, Mustard Mash
Confit of Duck Leg with Butter Bean and Chorizo Cassoulet

Vegetarian Main Course
Butternut Squash Risotto with Baby Leaf Spinach and Beetroot Crisps
Mushroom and Spinach Carbonara, Pasta Penne
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
Glazed Lemon Tarts with Raspberry Cream
Profiteroles with 74% Dark Chocolate Sauce
Selection of Cheeses, Biscuits, Grapes and Celery

Freshly Prepared Soup of the Day & Bread Roll - Supplement £5.25
**Cold Buffet - £26.50 + VAT**
Please choose three main courses, three salads and one dessert. All menus come with freshly baked bread rolls, tea and coffee.

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

**Vegetarian Main Course**
- Goat Cheese and Walnut 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, Orange Marinated Kalamata Olives
- Potato Salad with Spring Onion, Grain Mustard and Mayonnaise

**Desserts**
- 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

**Food allergies and intolerances**
Some of our ingredients contain allergens. Please speak with a member of staff for more information.