

SIDNEY SUSSEX COLLEGE

FORK BUFFET

2018-2019



Conference Office, Sidney Sussex College

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SIDNEY SUSSEX
— CONFERENCES —

Fork Buffet

£25.50 + VAT

Hot Buffet Menu

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.

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

Meat 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 and Coriander Infused Rice

Braised Beef in Cambridge Ale with Shallots, Mushrooms and Mustard Mash

Confit of Duck Leg with Butter Bean and Chorizo Cassoulet

Dessert

Tiramisu with Shortbread Biscuit

Chocolate and Pistachio Torte with Amaretti Biscuits

Chocolate Brownie with Vanilla Bean Crème Fraiche

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 - Supplement £4.75

Food Allergies and Intolerances

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

Cold Buffet Menu

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

Vegetarian Main Course

Goat Cheese and Walnut Tart

Marinated Halloumi Cheese with Roasted Peppers

Marinated Artichoke with Lemon and Smoked Garlic

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

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

Marinated Kalamata Olives

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