



HOT FORK BUFFET MENU 2026

MAIN

Kashmir Rogan Josh sweet potato, spinach and chickpea curry (VG)
or Kashmir Rogan Josh chicken and spinach curry
served with coconut rice

Red lentil, chickpea and butternut squash tagine (VG)
or Chicken, chickpea and butternut squash tagine
served with pomegranate and coriander couscous

Mushroom and red wine bourguignon (VG)
or Venison, smoked bacon and red wine bourguignon
served with creamed mashed potato

Creamy tofu, leek, potato and sun-blush tomato fricassee (V*)
or Creamy chicken, leek, potato and sun-blush tomato fricassee
served with seasonal vegetables

DESSERT

Glazed lemon tart with a raspberry coulis (V*)

Exploding Bakery chocolate brownie with pouring cream (V*)

Honeycomb and toffee popcorn cheesecake with caramel sauce (V*)

Fresh fruit salad (VG)

Selection of mini salted caramel, raspberry curd, chocolate ganache and Sicilian lemon curd tartlets, pop macaroons, pop éclairs and mocha cake (VG/V)

Please select one main course option and one dessert

Two courses £25.25 pp

Food is served buffet style in chafing dishes

Your chosen main course will be served as 50% vegan and 50% meat split

Minimum number of 50 people applies for campus venues

Minimum number of 20 applies at Reed Hall

Prices inclusive of VAT

VG - Vegan
V - Vegetarian
V* - Vegan alternative available