



BUFFET MENUS AT THE UNIVERSITY OF EXETER

We offer a chef's selection for our working lunch and buffet menu options. We pride ourselves on supplying fresh, local and sustainable produce for your events. This style of service provides the chef opportunity to be creative, and ensures we provide a sustainable offering.

LIGHTER LUNCH MENUS

Packed Lunch £6.75

To include a traditional sandwich, crisps, piece of fruit, bottle of water and napkin. All items placed in a handy lunch bag

Gourmet Lunch Box £9.95

Sustainable lunch box to include savoury meal with salad, wonky fruit drink and Honeybuns sweet treat

Working Lunch £11.95

To include a selection of traditionally filled sandwiches or wraps, served with a whole fruit, crisps and refreshments (Please select either tea and coffee, or fruit juice)

All rates quoted are per person and inclusive of VAT at 20%

Woodbridge Restaurant at Reed Hall

Reed Hall features a dedicated restaurant, open Monday to Friday 12:00 – 14:00

Why not enjoy a hot lunch as part of your event at Reed Hall. With a servery-style counter, delegates can select from hot dishes of the day, a salad bar and the extensive sweet counter

2 Courses £11.85
(Main and dessert exc. tea and coffee)

Price per person and inclusive of VAT at 20%

“The meal was utterly fantastic and the service slick, efficient and incredibly professional”



BUFFET MENUS

AT THE UNIVERSITY OF EXETER

COLD FORK BUFFET

£18.95 including refreshments (please select either tea and coffee or fruit juice)

A chef's selection of the following items will be served, to include a selection of sandwiches or wraps, two savoury items, two salad dishes and two sweet items (including fruit).

Sandwiches & wraps (sample)		
Meat Chicken salad New Yorker BLT Coronation chicken Roast beef Ham salad Chicken fajita Pulled pork	Vegetarian/Vegan Cheddar and chutney (v) Mozzarella and roasted peppers (v) Let it brie (v) Bombay bhaji (v) Egg mayonnaise (v) Cheese and onion (v) Green machine (vg) Coronation chickpea (vg)	Fish Tuna and sweetcorn Prawn Tuna mayonnaise Smoked salmon
Savoury items (Two items)		
Meat/Fish Cod and chorizo fishcake Ginger and lemongrass chicken skewers Pulled pork croquettes Cocktail sausages Filo prawns	Vegan Falafels with houmous (vg) Vegan sausage roll (vg) Crudités (vg) Jackfruit BBQ bites (vg)	
Vegan salads (Two items)		
Red cabbage, celeriac and onion slaw, topped with pumpkin and nigella seeds Tabbouleh salad, tomato, mint, parsley, red onion, olive oil and lemon Noodle salad, Chinese cabbage, onion, chilli, ginger and carrot. Dressed with black sesame, lime and soya sauce	Fresh Tomato and cucumber mix with fresh herb oil Mixed bean, tender stem broccoli, dressed with salsa verde Rocket, cucumber lemon and herb dressing Beetroot, tomato and pinenut salad Dressed mixed leaves	
Sweet treats (2 items)		
Honeybuns cakes Chocolate brownie Flapjack Cinnamon and Sultana slice	Fruit Whole fruit plums, pears or satsumas	

Bespoke menu

A chef's selection will be provided, therefore you are not required to select your menu. Should you wish to create your menu, we charge a bespoke menu supplement of £3.50pp

Additional items

Add on additional savoury, salad or sweet items to your buffet for £3.50 per item per person

BUFFET MENUS AT THE UNIVERSITY OF EXETER

HOT FORK BUFFET

2 Courses £18.95

Including refreshments (please select either tea and coffee or fruit juice)

Mains

(Please select one)

Toasted coconut chicken curry (m) / Thai green vegetable curry (v)
Served with wild or basmati rice

Fruity lamb tagine (m) / Chickpea and apricot tagine (v)
Served with pearled coriander couscous

Cumberland sausage (m) / Heck vegan sausage (v/gf)
Served with mash and red onion gravy

Beef stroganoff (m) / Mushroom stroganoff (vg/gf)
Served with champ

Chicken, leek and bacon pie (m) / Quorn and creamy leek pie (v)
Served with sweet potato mash and kale

Malaysian coconut lamb (m) / Coconut vegetables (v)
Served with wild or basmati rice

Desserts

(Please select two to be served as a selection, with fresh fruit salad)

New York Cheesecake with berry coulis

Salted caramel brownie with toffee sauce (vg/gf)

Strawberry and rhubarb cheesecake (gf)

Chocolate and clementine torte (vg/gf)

Spiced clementine mess (gf)

Boozy cherry mess (gf)

Winter fruit trifle (gf)

Blackcurrant crumble and custard (vg/gf)

Tia Maria tiramisu

Classic crème brulee

Willie's cacao chocolate pot



Dietary key

V = vegetarian VG = Vegan GF = Gluten free