

HOT FORK BUFFET MENU 2024

EVENT
EXETER
University of Exeter

/ MAIN

Keralan vegetable and tofu curry (VG) or
Keralan chicken 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 cous cous and
a lemon, mint and garlic dressing

Cumberland Quorn sausage (VG) or
Cumberland sausage
served with colcannon mashed potato, roasted roots
and a caramelised red onion gravy

Butternut squash, haricot bean and
root vegetable stew (VG) or
Braised shoulder of pork and root vegetable stew
served with a Sandford Orchard cider and sage cream
sauce and herbed new potatoes

/ DESSERT

Berry custard tart with blackberry coulis (VG)

Fresh fruit salad (VG)

Apple tart with clotted cream and
salted caramel sauce (VG)

Seasonal Eton mess, with crushed meringue, fruit and
a citrus whipped cream (V)

New York vanilla cheesecake with a
Seasonal berry coulis (V)

Dark chocolate torte with crème Chantilly and
Caramelised white chocolate (V)

Please select one dessert

Two courses £22.75 per person

Food is served buffet style, in chafing dishes
Your chosen main course will be served as
50% vegetarian and 50% meat split

Minimum number of 50 people applies for
campus venues.

Minimum number of 20 applies at Reed Hall.