



HOT FORK BUFFET MENU 2025

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 potatoes, roasted roots and a caramelised red onion gravy

Butternut squash and haricot bean stew (VG) or
Braised shoulder of pork with cider and sage cream sauce
served with roasted roots and herbed new potatoes

DESSERT

Glazed lemon tart served with a fruit coulis (VG)
Salted caramel chocolate brownie with pouring cream (VG)
Chocolate cheesecake with pouring cream (VG)
Sharing platter – selection of mini cakes, tarts and eclairs (VG/V)
Fresh fruit salad (V)
Eton Mess – crushed meringue, fruit and whipped cream (V)

Please select one main course option and one dessert

Two courses £23.75 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