



## BUFFET MENUS

### AT THE UNIVERSITY OF EXETER 2021

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 £7.50 (Min 10)

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

### Working Lunch £12.75 (Min 10)

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)

### Why not upgrade?

### Gourmet Lunch Box £11.00 (Min 50)

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



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



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### COLD FORK BUFFET (Min 20)

£21.00 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)	
<b>Meat</b> Chicken salad New Yorker BLT Coronation chicken Roast beef Ham salad Chicken fajita Pulled pork	<b>Vegetarian/Vegan</b> 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)
<b>Fish</b> Tuna and sweetcorn Prawn Tuna mayonnaise Smoked salmon	
Savoury items (Two items)	
<b>Meat/Fish</b> Cod and chorizo fishcake Ginger and lemongrass chicken skewers Pulled pork croquettes Cocktail sausages Filo prawns	<b>Vegan</b> 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)	
<b>Honeybuns cakes</b> Chocolate brownie Flapjack Cinnamon and Sultana slice	<b>Fruit</b> 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

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## HOT FORK BUFFET

2 Courses £21.00

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 pearly 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 brûlée

Willie's cacao chocolate pot

Minimum numbers of 50 persons applies for campus venues  
and minimum of 20 persons when dining at Reed Hall



#### Dietary key

V = vegetarian VG = Vegan GF = Gluten free