



## BUFFET MENU

SPRING/ SUMMER 2025

### FINGER BUFFETS FOR A MINIMUM OF 15 GUESTS

All menus are accompanied by a Seasonal Fruit Basket and Tea, Coffee & Water

#### **MENU A1** £28/ PERSON

Assorted Sandwiches with Meat & Vegetarian Fillings  
Selection of Wraps with Meat & Vegetarian Fillings  
Seasonal Crudités with Houmous  
Six Savoury Hot & Cold Items  
Chocolate & Caramel Salted Bites

#### **MENU A2** £22.50/PERSON

Assorted Sandwiches with Meat & Vegetarian Fillings  
Selection of Wraps with Meat & Vegetarian Fillings  
Seasonal Crudités with Houmous  
Four Savoury Hot & Cold Items  
Lemon Cheesecake

#### **MENU A3** £19.00/PERSON

Assorted Sandwiches with Meat & Vegetarian Fillings  
Selection of Wraps with Meat & Vegetarian Fillings  
Four Savoury Hot & Cold Items  
Seasonal Crudités with Houmous

#### **MENU A4** £15.50/PERSON

Assorted Sandwiches with Meat & Vegetarian Fillings  
Selection of Wraps with Meat & Vegetarian Fillings  
Seasonal Crudités with Houmous

## **HOT FORK BUFFETS FOR A MINIMUM OF 10 GUESTS**

**One of the main dishes can be replaced for a Vegetarian Dish at £11.99/person**

### **MENU B1** £32.00/PERSON

Steak & Mushroom Pie  
Roast Salmon with Honey Lime Glaze  
Gnocchi Pomodoro  
Selection of Market Vegetables  
Four Seasonal Salads  
Bread Rolls with Butter  
Chocolate Fudge Cake  
Seasonal Fruit Basket  
Tea, Coffee & Water

### **MENU B2** £23.00/PERSON

Thai Chicken Curry  
Roasted Mediterranean Vegetables & Falafel  
Basmati Rice & Selection of Market Vegetables  
Two Seasonal Salads  
Lemon Cheesecake  
Seasonal Fruit Basket  
Tea, Coffee & Water

### **ADDITIONAL ITEMS** £12.00/PERSON

English & Continental Cheeses with Grapes & Biscuits

### **PLEASE NOTE**

An adapted version of the finger buffet menus is available for groups under 10 people.

## BOOKING TERMS AND CONDITIONS

All bookings must be confirmed by email with details of menu choice, wine selection and approximate number of guests 10 days prior to the event.

Final numbers must be notified 48 hours prior to the date of the function. Whilst we will make every effort to accommodate late additions for meals, cancellation of places within 48 hours of the event will be charged in full.

Dinner in College is served at 19:30. In exceptional circumstances a surcharge of £6 per head will be made when diners opt to delay the start after this time.

All food and beverages must be purchased from the College.

All prices include table linen and menu cards and do not include VAT.

All invoices are net and are payable 28 days from date of invoice. The College reserves the right to charge interest at a rate of between 2% and 5% per month on outstanding balances.

## ALLERGENS

In the case of allergens, the requirement by law is to provide information to customers on food constituents.

There is no requirement to eliminate allergen content, although it is the intent of the College to limit allergen cross-contamination wherever practical.

The College offers 'free from' menu items, but it has to be recognised that these foods are prepared in a multiuse kitchen and as such, diners will be advised by 'may contain'.

## CANCELLATION CHARGES

Cancellation within three to six months' notice incur 25% of the quoted rate.

Cancellation within three months to 72 hours' notice incur 50% of the quoted rate.

Cancellation with less than 72 hours' notice will incur 100% of the quoted rate.

The cancellation charge will be calculated on the number of places as stated above, in addition to any charge quoted for room or equipment hire and/or food in the College's confirmation of the event.

## VAT EXEMPTION

In some circumstances, events which are organised by an eligible body, and which have an appropriate academic content may be exempt from VAT. We must have a completed VAT Exemption Form and Conference Programme prior to invoicing, or the College will have to charge VAT at the current rate.