



Buffet & Reception Menus

Standing Finger Buffet

£15.75 minimum

(Priced individually)

Spicy Meat Balls with an Oriental Dipping Sauce	50p
Battered Scampi with a Lemon & Chive Dip	80p
Oven Baked Salmon & Prawn Pasties	70p
Cheese Scones with Lemon Crème Fraiche & Fresh Asparagus	70p
Wild Mushroom & Sun dried Tomato Filo Roll	65p
Deep Fried Oriental Savouries with a Barbeque Dip	75p
Prawn & Cream Cheese Barquettes	65p
Garlic Marinated King Prawns with a Cucumber & Mint Dip	1.00p
Mini Éclairs filled with Smoked Ham & Cream Cheese	85p
Smoked Chicken & Spring Onion Wanton	75p
Thai Prawns in Filo with a Salsa Dip	1.10p
Smoked Bacon & Pepper Tartlets topped with Basil scented Fromage Fraise	75p
Cocktail Sausage Rolls	50p
Smoked Salmon & Asparagus Pinwheel	90p
Individual Broccoli & Roquefort Quiche	85p
Sesame & Prawn Toasts	85p
Smoked Salmon & Egg Bridge Rolls	1.40p
Southern Roast Chicken Drumsticks	1.25p
Assorted Sandwiches (per round)	2.25p

Individual Lemon Meringue	1.95p
Brandy Syllabub with a Strawberry & Raspberry Compote	2.10p
Dark Chocolate Mousse with Tia Maria	1.95p
Seasonal Fruit Tartlet with Crème Patisserie	1.95p
Fresh Strawberries	1.75p

Standing Cocktail Buffet

£8.00 (suitable for Cocktail Parties only)

Assorted Crisps
Dry Roasted Nuts
Crudités with Dipping Sauces
Twiglets
New Orleans Mix
Lightly Spiced Almond & Cashew Mix

Standing Fork Buffet

£17.50

2 Cold Meats & Fish and a Vegetarian Option
6 Freshly prepared Seasonal Salads
Desserts
A Selection of Gateaux, Cheesecakes and Exotic Fruit Salad
Fresh Fruit
Assorted Cheeses

Coffee not included
(We will choose, but you will not be disappointed)

Seated Hot & Cold Buffet Luncheon

(Sample Menu)

£20.75

Turkey Strips with Fennel & Pernod & Saffron Rice OR

Lasagne Verdi
A Selection of Cold Meats, Fish, plus a Vegetarian Choice
A Selection of Fresh Salads

A Range of Cold Sweets & Desserts,
Fresh Fruit
A Variety of Cheeses including Whole Stilton
Selection of Yoghurts.
French & Wholemeal Loaves
Fruit Juice, Iced Water & Fairtrade Coffee or Tea.

All guests must have the same menu our wine list is available on request prices are valid until

31 December 2009 charges will be made for damages & breakages

ALL PRICES ARE SUBJECT TO VAT at the standard rate

We reserve the right to amend the rooms booked in exceptional circumstances

OUTSIDE CATERERS ARE NOT PERMITTED IN COLLEGE

The organiser must ensure acceptable behaviour of those present at the function.

Queens' College Conference Menus

Buffet Breakfast:

(Sample Menu)

Hot Food

Fried, Boiled or Scrambled Eggs
Grilled back Bacon
Andrews Sausages
Grilled Tomatoes
Baked beans
Hash Browns
Black Pudding
Fishcakes
Grilled Kippers
Poached Haddock
Fried Bread
Mushrooms

Cold Food

Farmhouse Cheese Board
Fresh Fruit Platter
Orange & Grapefruit Segments
Fresh Fruit Salad
Freshly Baked Croissants
Assorted Breads/Toast
Selection of Danish Pastries
Assorted Yoghurts
Selection of Cereals
Choice of Fruit Juices

Tea & Coffee

Luncheon:

Seated Hot & Cold Buffet

(Sample Menu)

£18.95

Sweet and Sour Strips of Pork with Yasmin Rice
OR

Fresh Basil scented Lasagne

Mushroom and Roasted Red Pepper Stroganoff

A Selection of Cold Meats & Fish,

A Selection of Fresh Salads

Hot Buttered New Potatoes

A Range of Cold Sweets & Desserts,
Fresh Fruit

A Variety of Cheeses with Biscuits

French & Wholemeal Loaves

Fruit Juice, Iced Water & Coffee or Tea.

Dinner:

Served Three Course Meal

(Sample Menu)

£26.00

Terrine of Salmon & Fresh Dill with
Natural Yoghurt Dressing

Oven Roasted Breast of Chicken with Button Onions,
Flat cap Mushrooms and Red Wine Sauce
Selection of Seasonal Vegetables

Sautéed Sliced new Potatoes with Chives

Fresh Fruit Pavlova with Mixed Berry Compote

Fair Trade Coffee and Chocolate Mints

Please see the Function Menus for Gala Dinners. Our Executive Chef will compile specific menus for you prior to the commencement of your conference.