



# Hot Fork Buffet Menu

**£26 per person**

Our hot fork buffet offers a refined dining experience exclusively within the Gilbert Scott Building, ARC and Wolfson Medical Building.

- Water & fruit juice will be served at no additional cost
- A minimum number of 50 people applies for this catering option.
- Crockery, napkins and cutlery will all be provided.
- Select from 2 main dishes below ensuring 1 option is vegetarian or vegan.
- Additional main dish options can be added for £9.95 per person (applies to all diners)
- Premium drink add-ons are available

## ***MEAT & FISH***

Chicken cacciatore served with herby roast potatoes (gf)

Sweet & sour chicken served with rice

Beef lasagne served with garlic bread

Penne pasta Iroko served with garlic bread

Beef chilli with guacamole served with rice (gf)

Chicken tikka masala served with rice (gf)

Sri Lankan Chicken & Coconut curry served with rice & poppadom

Chicken, leek & mushroom pie served crushed potatoes & seasonal vegetables

Cullen skink bake served with crusty bread

## ***VEGETARIAN***

Spinach & Ricotta cannelloni served with garlic bread (v)

Macaroni Cheese served with garlic bread (v)

## ***VEGAN***

Mushroom & roast pepper stroganoff served with rice (vg)

Thai green vegetable curry served with rice (vg & gf)

Singapore noodles (vg)

Sweet potato, cauliflower and coconut curry served with rice (vg & gf)

Vegetable tagine served with cous cous (vg)

African firebean stew served with rice (vg)

All prices are valid until the end of 2026.

All prices are exclusive of VAT which will be charged at the standard rate when applicable.

All dietary requirements can be catered for: (v) - Vegetarian; (vg) - Vegan; (gf) - Gluten free; (gfo) - Gluten free option available; (df) - Dairy free



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## **SALADS - £20 per bowl**

*1 bowl serves 15 people*

- Asian slaw (vg & gf)
- Mixed leaves, heritage tomatoes, basil & spring onion (vg & gf)
- Deli style lemony potato salad (vg & gf)
- Super green salad (vg & gf)
- Fattoush salad (vg)
- Butternut squash salad with pomegranates & greens (vg & gf)
- Mixed leaves, avocado, azuki beans, black rice, tomatoes & chimichurri dressing (vg & gf)

## **SWEET TREATS & BEVERAGES**

Mini cakes Carrot / Chocolate / Victoria sponge (vg) / Mocha (vg) / Red velvet (vg) / Lemon drizzle (gf) / Brownie (gf)	£3.75
Exotic fruit selection (vg)	£3.95
Freshly brewed tea & coffee Organic coffee, decaffeinated coffee, Fairtrade breakfast tea & a selection of herbal teas	£2.60
Still / Sparkling mineral water	£2.50
Carton of water	£1.60
Orange / Apple juice	£3.25
Cold pressed juice Apple / Orange	£2.95
Lightly sparkling drinks (250ml) Apple & Rhubarb / Apple & Strawberry / Sweet & sour apple	£2.75
Fizzy drink can (330ml)	£2.00

## **ALCOHOLIC BEVERAGES**

Glass of house white wine (150ml)	£5.50
Glass of house red wine (150ml)	£5.50
Glass of prosecco (125ml)	£5.50
Bottle of beer (330ml)	£5.50

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