



HOSPITALITY ON CAMPUS

**FINGER
&
FORK BUFFETS**

MENU PACK

September 2023

HOT BUFFET OPTIONS

HOT FORK BUFFET SELECTOR

Traditional buffet of 3 hot dishes served buffet style with all the accompaniments.

To build your buffet menu, choose one meat, one fish and one vegetarian option from each section of the menu below.

£40 per person

(Minimum 20 guests)

MEAT

Cajun chicken on a bed of chunky vegetable ratatouille

Lamb tagine with fruited cous cous

Lancashire hotpot

Beef bourguignon

Red Thai chicken curry with scented rice

Ham hock, chicken & leek pie with a puff pastry top

FISH

Seafood cioppino stew

Green Thai king prawn curry with pak choi & noodles

Fisherman's pie with a mashed potato crust

Steamed mussels with garlic, cream, parsley sauce & crusty bread

Herb crusted cod with a sofrito sauce

VEGETARIAN

Vegetarian lasagne (V)

Sweet potato tagine with fruited cous cous (Vg)

Smoked tofu and vegetable biryani (Vg)

Potato gnocchi with peas, broad beans, gremolata & asparagus (Vg)

Five bean cassoulet (Vg)

All accompanied by seasonal vegetables, new potatoes & mixed salad

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Selection of desserts, gateaux's and cheesecakes.

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Tea & coffee

All prices quoted exclude VAT.

VAT at the current rate will be added to invoices for all customers other than those of The University of Manchester.

GRAZING PLATTERS

Grazing platters to give choice and variety to delegates – a lighter alternative to a buffet lunch

- For groups under 30, select one platter for the whole group
- For groups over 30, select up to two platters from the options below and numbers will be split evenly
- Minimum numbers apply
- Dietary requirements to be accommodated with your chosen menu.

Mixed meat & vegetable platters

Mixed charcuterie meat platter (GF)

topped with pickles, olives and sun-dried tomatoes (halal meat available if required)

Roasted and chargrilled seasonal market vegetables (Vg) (v) (GF)

served on a bed of hummus and garnished with paprika oil

Bread basket (v)

New potato salad (Vg) (v) (GF)

Classic house salad (Vg) (v) (GF)

£15.50
per person
(Minimum of 10)

Mediterranean platter

Stuffed vine leaves (Vg) (v) (GF)

Spanakopita (*Greek-style spinach and feta parcel*) (v)

Cheese stuffed peppers (v) (GF)

Olives and pickles (Vg) (v) (GF)

Mixed falafel (Vg) (v) (GF)

Tzatziki (*Cucumber and herb yoghurt*) (Vg) (v) (GF)

Taramasalata (*Meze made from tarama, cured roe of cod*) (GF)

Hummus (Vg) (v) (GF)

Flatbreads (Vg) (v)

Greek salad (v) (GF)

Broad bean and lemon salad (Vg) (v) (GF)

£15.50
per person
(Minimum of 10)

Middle eastern platter

Baked Z'atar baby aubergines with tahini and pomegranate (Vg) (v) (GF)

Mini lamb koftas (GF)

Baba ganoush (*roasted eggplant and tahini*) (Vg) (v) (GF)

Muhammara dip (Vg) (v) (GF)

(spicy dip made of walnuts, red bell peppers, pomegranate molasses, and gluten-free breadcrumbs)

Sumac lavash (*spiced flatbread*) (Vg) (v)

Garbanzo sambusak (*chickpea turnover*) (Vg) (v) (GF)

Fattoush salad (*mixed greens and vegetable salad*) (Vg) (v) (GF)

Persian jewelled cous-cous salad (Vg) (v)

£15.50
per person
(Minimum of 10)

Ploughman's platter

Wedges of Lancashire cheese (v)
Farmhouse honey glazed ham (GF)
Pork pie
Boiled eggs (v)
Pickles (Vg) (v) (GF)
Chunks of farmhouse bread (v)
Potato salad (Vg) (v) (GF)
Classic house salad (Vg) (v) (GF)

£13.95
per person
(Minimum of 10)

Cheese platter

Selection of local, British Isle and continental cheeses (v) (GF)
Selection of crackers (v)
Homemade chutneys (v)
Quince jelly (Vg) (v) (GF)
Celery and grapes (Vg) (v) (GF)

£10.95
per person
(Minimum of 10)

Vegan and Gluten-free grazing platter

Sun dried tomato pate (Vg) (v) (GF)
Roasted and chargrilled seasonal market vegetables (Vg) (v) (GF)
served on a bed of hummus and garnished with paprika oil
Vegan cheese selection with chutneys and celery (Vg) (v) (GF)
Tomato and onion salsa (Vg) (v) (GF)
Baba ganoush (*roasted eggplant and tahini*) (Vg) (v) (GF)
Marinated olives and artichokes (Vg) (v) (GF)
Buffalo cauliflower with sweet chilli mayo (Vg) (v) (GF)
Spiced roast carrot, rocket and vegan feta salad (Vg) (v) (GF)
with house dressing

£15.50
per person
(Minimum of 10)

BUILD A BUFFET

Sometimes a sandwich buffet just isn't enough, so chefs put together a range of finger food items for you to choose from and build your own buffet.

Using our campus hospitality menus, build your own buffet to suit your group and occasion....

Choice of sandwiches (chosen from the simple sandwich range)
Your choice of 3 additional buffet items
(Chosen from the salads, meat & fish, vegetarian and vegan options)
Selection of mini afternoon tea-style cakes

Additional items to the package below can be added on if required.

**£19.95 per
person**
(Minimum 15 guests)