

**Standing Buffet Menus 2020**

**Reception Nibbles  
£5.50 per person**

Chilli Broad Beans  
Kalamata Olives  
Tomato & herb lentil chips  
Sour Cream & Chive Pretzels  
Cheese Twists

**Standing Cold Fork Buffet Menus  
£19.95 per person**

**Menu 1**

Freshly baked mixed breads & butter  
Pork & Poppy Seed Sausage Rolls with Bloody Mary Ketchup  
Teriyaki Salmon Skewers.  
Applewood smoked cheddar & tomato chutney, beetroot wrap.

**Salads**

Mixed Lettuce Leaves & Dressings  
Cucumber  
Tomato  
Grilled Tender Stem Broccoli, Soy Bean & lime  
Quinoa, sun dried tomato & chive

**Sweet**

Gluten Free Chocolate Brownie  
Fresh fruit salad  
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**Menu 2**

Freshly baked mixed breads & butter  
Peppered Roast Beef with Wholegrain Mustard  
Sliced Lemon & Rosemary chicken  
Tomato, mozzarella & basil bruchetta

**Salads**

Mixed Lettuce Leaves & Dressings  
Cucumber  
Tomato  
Pearl Barley, herb & lemon  
Butternut Squash, spring onion, pea & mint

**Sweet**

Salted Caramel Mini Muffins  
Fresh fruit salad  
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### Menu 3

Freshly baked mixed breads & butter  
Honey & Clove Glazed Gammon  
Duck Spring Rolls with Plum Sauce  
Beetroot cured Salmon Gravdax with dill crème fraiche

#### Salads

Mixed Lettuce Leaves & Dressings  
Cucumber & Tomato  
Dressed Broad beans, herbs, Cos & feta  
Red cabbage slaw

#### Sweet

Chocolate Tart with banana cream  
Fresh fruit salad

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### Menu 4

Freshly baked mixed breads & butter  
Spanish Cured Meats & Cheese with a selection of antipasti  
Sesame Seared Tuna with soy sauce  
Mini quiches & frittatas

#### Salads

Mixed Lettuce Leaves & Dressings  
Cucumber  
Tomato  
Panzanella Salad of tomato, bread, red onion, olive oil & basil  
Mixed Grain Salad with Carrot, Parsley & Chive

#### Sweet

Mini Lemon Meringue Pie  
Fresh fruit salad

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### Menu 5

Freshly baked mixed breads & butter  
Pork pies & scotch eggs with cider apple chutney  
Poached salmon with cucumber, dill & elderflower relish  
Mixed Gluten Free Falafel with Hummus

#### Salads

Roquette with Olive Oil & Balsamic Vinegar  
Cucumber & Tomato  
Orzo Pasta, Sun Dried Tomato & Basil  
Kale, Chickpea, chive & red pepper Salad

#### Sweet

Scones with clotted cream & strawberry jam  
Fresh Fruit Salad

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### Additional Platters

Selection of British Cheeses with Assorted Crackers, Grapes & Chutney  
**£5 per head** - minimum of 10 people.  
Selection of Sliced Exotic Fruit **£3.50 per head** - minimum of 10 people.

All prices are subject to the addition of VAT (if applicable) at the standard rate. Prices are valid until 31 December 2020.

Registered Charity Number 1137542

~ Tel: 01223 332138 ~ E-mail: [conferences@magd.cam.ac.uk](mailto:conferences@magd.cam.ac.uk) ~ [www.magd.cam.ac.uk/conferences](http://www.magd.cam.ac.uk/conferences)