



UNIVERSITY OF
GLOUCESTERSHIRE
at Cheltenham and Gloucester

FORK BUFFETS

PLEASE SELECT 2 MAIN COURSES FROM THE COLD & HOT OPTIONS & ADD 3 ACCOMPANIMENTS

All buffets are served with fresh bread, a cut fruit platter, chilled water & fruit juice

COLD

Chargrilled chicken with salsa verde
Platter of Mediterranean charcuterie
Honey & mustard glazed gammon with chunky piccalilli
Baked salmon with a pesto crust
Cold water prawns in a Marie Rose sauce
Plum tomato & mozzarella tart
Saffron potato, broad bean & Spanish onion frittata with red pepper relish

HOT

Thai red chicken curry, bok choy, and jasmine rice
Beef & mushroom stroganoff, sour cream, and gherkins
Lamb tagine with prunes and almond
Chilli con carne with tortilla chips and soured cream
Seafood pie with a potato & grain mustard crust
Roasted Mediterranean vegetable lasagne
Butternut squash and rocket risotto

ACCOMPANIMENTS

Roasted new potatoes, rosemary, and sea salt
Sautéed broccoli with roasted red onion and sesame seeds
Garlic & herb bloomer bread
Lemon, mint & chickpea cous cous
Fragrant basmati rice
Provencal vegetables
Seared courgettes
Mixed leaf salad
Caesar salad – baby gem and romaine lettuce, anchovies, shaved parmesan, and crispy croutons
Tossed garden salad – lettuce, cherry tomato, cucumber, radish, carrots, and spring onion
Wild rocket, green bean & fennel salad with parmesan shavings
Spinach, feta & pea salad with lemon dressing
Greek Salad – tomato, cucumber, feta, kalamata olives, and oregano
Celery, apple, roquefort, and toasted pecans
Three tomato salad with lemon & olive oil dressing

