Our hot buffets are available in the Darwin Conference Suite, Rutherford or Keynes College. Final numbers and dietary requirements can be given three full working days before your event providing you keep us regularly updated.

**Hot finger buffet**

**Classic – £12.60 per person** *

- Selection of open and closed sandwiches
- Crispy prawn tails with tarragon and lemon mayonnaise
- Cocktail sausages with grain mustard mayonnaise
- Mini lamb kofta sticks
- Mini creamed mushroom and Stilton tarts (v)
- A selection of mini chocolate and lemon curd tarts
- Seasonal fruit salad bowl

**Premium – £17.40 per person** *

- Selection of open and closed sandwiches
- Vegetable filo pastry parcels with soy and sesame dressing (v)
- Pork and chorizo sausage rolls with brown sauce
- Falafels with a yogurt and mint dip (v)
- Mini chicken and bacon pies
- Crispy prawn tails with tarragon and lemon mayonnaise
- Croissant bread and butter pudding with cream
- Mini cheesecake selection
- Seasonal fruit salad bowl

* A minimum number of people per booking applies, please ask one of the Conference team for details.

**Hot fork buffet**

Choose one of the following:

- One main course £16.74 per person *
- Two main courses £19.20 per person *
- Three main courses £22.80 per person *

**Main courses**

- Glazed fillet of salmon with vegetable spaghetti and ginger and saffron sauce
- Slow braised beef steak with baby onions, mushrooms and rich beef stock sauce
- Red Thai spiced chicken curry with green beans and mild red peppers
- ‘Old Spot’ pork sausages with sage and onion mash and grain mustard gravy
- Pollock and tiger prawns with a fennel and lemon parsley cream sauce
- Butternut squash and aubergine tagine with orange cinnamon figs, almonds and couscous (v)
- Vegan root vegetable shepherd’s pie with sweet potato mash (v)
- Jalfrezi vegetable curry with cauliflower, tomatoes and peppers (v)

**All main courses are served with...**

- Three seasonal salads
- Rice, new potatoes and vegetables

**Followed by...**

- A selection of Chef’s desserts

* If you require a bespoke menu for your event, please contact the Conference Office team.
Complement your menu

To complement your dinner you may wish to add an arrival drink or canapés. Alternatively if you have something specific in mind just let us know.

Canapés

A selection of chef's choice canapés;
4 per person £9.60
8 per person £12.00
10 per person £14.40

Drinks

A glass of Chapel Down or prosecco on arrival is always a welcome treat. We have a wide variety of wines on the following page to complement your chosen menu. One of our team will be happy to advise you.

Soft drinks

Still or sparkling mineral water, 500ml £1.56
Fairtrade orange juice, 500ml £1.80
Fairtrade apple juice, 500ml £1.80
Orange, apple or cranberry juice, one litre jug £3.54

Dietary requirements

We can accommodate many dietary requirements, just let us know in advance of the dinner. If you keep us updated you can give us your final numbers and dietary requirements three full working days prior to your event.
Champagne & sparkling wine
Piper-Heidsieck, Brut, NV 12% £35.00
Fantinel Extra Dry, Prosecco, Italy, 11.5% £19.00

Kentish wine
Chapel Down Rosé Brut, 12% £35.00
Chapel Down Flint Dry 2014/15, 11% £21.50
Chapel Down Bacchus 2014/15, 12% £21.50
Chapel Down Union Red 2014/15, 11.5% £23.00

Fairtrade wine
Kleine Zalze Fairtrade Chenin Blanc Sauvignon Blanc 2015/16, South Africa 13% £14.00
Kleine Zalze Fairtrade Pinotage 2011/15, South Africa 14% £14.00

White wines from around the world
Bolla Pinot Grigio delle Venezie, Italy 2013, 12.5% £16.30
Chablis, Louis Jadot, France 2013, 12.5% £20.95
Pouilly-Fume, Domaine Jean-Claude Chatelain, France 2011, 12.5% £20.60
Veramonte Reserva Sauvignon Blanc, Casablanca Valley, Chile 2013, 13.5% £15.30
Hardy’s The Riddle Chardonnay-Semillon, South Eastern Australia 2014, 12.5% £13.50
Coat Door Sauvignon Blanc-Semillon, Western Australia 2011, 13.5% £17.00
Chardonnay Langhe, Domini Villa Lanata Italy 2012, 13.5% £14.50
Kleine Zalze Bush Vines Chenin Blanc, Stellenbosch, South Africa 2014, 13.5% £14.20
Blackstone Chardonnay, Monterey County, USA 2012, 13.5% £17.50
San Giorgio Pinot Grigio, Delle Venezie, Italy, 2015, 12% £13.50

Rosé wines from around the world
Hardy’s The Riddle Shiraz Rosé, South-Eastern Australia 2014, 11.5% £13.50
Solandia Primitivo Rosato Puglia, Italy, 2009, 13% £14.50

Red wines from around the world
Sangiovese di Toscano, Trambusti, Italy, 2011, 13% £14.50
Mâcon Rouge, Louis Jadot, Burgundy, France 2011, 12.5% £16.30
Kleine Zalze Cabernet Sauvignon, Coastal Region, South Africa 2011/12, 14% £15.00
Luis Felipe Edwards Gran Reserva Cabernet Sauvignon, Colchagua Valley, Chile 2012, 14% £14.95
Château Moulin de Barrail, Bordeaux Superieure, France 2010, 12.5% £15.80
Red Knot Shiraz, McLaren Vale, Australia 2014, 13.8% £16.90
Hardy’s The Riddle Shiraz-Cabernet, South-Eastern Australia 2013, 13% £13.50
Côtes du Rhone, Les Abeilles Rouge, Jean-Luc Colombo 2012, France 14% £15.50
Don Jacoba Rioja Crianza Tinto, Bodegas Corral, Spain 2009, 13.5% £18.20
JJ Hahn Reginald Shiraz, Barossa Valley, Australia 2009, 14% £17.50
San Giorgio Montepulciano D’Abruzzo, Italy 2014, 13% £13.50

Dessert wine
Torres Moscatel Oro Floralis Catalunya (50cl) Spain, nv 15% £19.95

Wines and vintage are subject to availability.