PARTY BUFFET/MENU

01227 828000
Conferences@kent.ac.uk
www.kent.ac.uk/conferences
Finger buffets
Our buffets are based on one round of sandwiches per person. Please choose one menu per delivery, our chefs are happy to take any dietary requirements into consideration, just let us know in advance.

The classic buffet one – £11.40 per person
A selection of cut sandwiches and home baked baguettes with chef’s choice of filling.
Lime and coriander chicken kebabs
Smoked salmon and cream cheese bagels
Homemade grain mustard sausage rolls
Crudités – carrot, cucumber, peppers, cherry tomatoes and celery (v)

The classic buffet two – £11.40 per person
A selection of cut sandwiches and home baked baguettes with chef’s choice of filling.
Homemade grain mustard sausage rolls
Mini oriental crab cakes with sweet chilli sauce dip
Mini duck and hoisin spring rolls
Indian selection with mango chutney (v)

The classic buffet three – £11.40 per person
A selection of cut sandwiches and home baked baguettes with chef’s choice of filling.
Lime and coriander chicken kebabs
Filo prawns with fresh limes
Mini chicken and bacon pies
Brie and tomato pick-up quiche (v)

The premium buffet – £18.60 per person
A selection of cut sandwiches and home baked baguettes with chef’s choice of filling.
Filo prawns with fresh limes
Thai vegetable dim sum (v)
Southern style chicken goujons with a barbeque dip
Homemade grain mustard sausage rolls
Mini mozzarella balls with cherry tomatoes and basil (v)
Smoked salmon and cream cheese roulade
Fresh fruit platter
Mini dessert selection

Afternoon tea

The March hare – £12.00 per person
Traditional finger sandwiches with ham and cucumber, free range egg and cress, Scottish smoked salmon, cheese and tomato
Scones with strawberry jam and clotted cream
Afternoon cake: a selection of lemon drizzle, chocolate, coconut, chocolate brownie, cupcakes, doughnuts and fondant squares
Filter coffee and tea

The mad hatter – £16.80 per person
A glass of Champagne
Finger sandwiches with ham and cucumber, free range egg and cress and Scottish smoked salmon
Scones with strawberry jam and clotted cream
Afternoon cake: a selection of lemon drizzle, chocolate, coconut, chocolate brownie, cupcakes, doughnuts and fondant squares
Filter coffee and tea
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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

Sandwiches

Our sandwiches are based on one sandwich per person. If you prefer your sandwich without mayo or dressing, try one of our simply-filled sandwiches.

Simply-filled cut sandwich with white or wholemeal bread (no dressing) * £3.78
Bloomer sandwich with white or wholemeal bread * £3.96
Home baked baguette * £3.96
Selection of Italian breads (ciabatta and focaccia) * £4.80

Canapés

A selection of chef’s choice canapés;
4 per person £9.60
8 per person £12.00
10 per person £14.40
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Savoury and sweet platters
All of our platters are based on six people sharing and are intended in addition to sandwiches or rolls. If you are unsure of the quantities or are looking for something bespoke, please contact our team who will be happy to advise you.

Savoury platters

The vegetarian platter (v) – £17.40
Includes items such as:
- Crudités – carrot, cucumber, peppers, cherry tomatoes and celery with a cheese, chive and pesto yogurt dip
- Mini mozzarella balls with cherry tomatoes and basil
- Mediterranean vegetable bruschetta
- Mini vegetable samosas with a mint yogurt dip
- Brie and tomato pick-up quiche
- Spinach and feta bruschetta
- Vegetable pakora and mini onion bhaji with a mango chutney dip

The meat platter – £21.60
Includes items such as:
- Lime and coriander chicken kebabs
- Mini pork pies with pickle
- Homemade grain mustard sausage rolls
- Mini tandoori spiced chicken breast kebabs with a mint yogurt dip
- Chicken tikka satay
- Mild chicken tikka skewers
- Mini duck and hoisin spring rolls
- Breaded southern style chicken goujons with a barbeque dip
- Mini chicken and bacon pies
- Chicken and chorizo skewers
- Mini buffet eggs with chutney

The fish platter – £19.20
Includes items such as:
- Mini smoked salmon and cream cheese bagels
- Filo prawns with fresh limes
- Thai seafood dim sum selection
- Mini prawn cocktail with shredded lettuce and Marie-Rose sauce
- Taramasalata and pitta bread
- Rollmop herrings with beetroot chutney and sour cream
- Mini oriental crab cakes with sweet chilli sauce dip
- Smoked salmon and cream cheese roulade

Sweet platters

Sweet canapé platter – £21.60
Based on three per person. Includes items such as:
- Black forest gateau
- Victoria sandwich
- Mini bread and butter pudding

Fruit platter – £21.60
Includes items such as:
- Pineapple, melon, orange, apple, pears and grapes

Mini French pastry platter – £14.40
Based on three per person. Includes items such as:
- Coffee and chocolate éclair
- Praline and vanilla choux pastry
- Chocolate tartlets
- Lemon tartlets

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.
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 500ml bottles

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Still or sparkling mineral water</td>
<td>£1.56</td>
</tr>
<tr>
<td>Coke, diet coke or lemonade</td>
<td>£1.56</td>
</tr>
<tr>
<td>Fairtrade orange or apple juice</td>
<td>£1.80</td>
</tr>
</tbody>
</table>

One litre jugs

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Orange, apple or cranberry</td>
<td>£3.54</td>
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</tbody>
</table>

Ale and lager

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottled ale 500ml</td>
<td>£3.75</td>
</tr>
<tr>
<td>Bottled lager 330ml</td>
<td>£2.95</td>
</tr>
</tbody>
</table>

Hot drinks

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fairtrade coffee and tea *</td>
<td>£1.62</td>
</tr>
<tr>
<td>Fairtrade hot chocolate *</td>
<td>£1.74</td>
</tr>
</tbody>
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Cash bar

A cash bar can be included for no fee provided the bar take on the night exceeds £250.
**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 Superieur, 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

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**Wines and vintage are subject to availability.**