HOT BUFFET/MENU

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Hot buffet/Menu

Our hot buffets are available in the Darwin Conference Suite, Rutherford, Sibson 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**

- Braised Moroccan lamb with chick peas and merguez lamb sausage, served with cucumber mint yogurt
- Fillet of haddock with confit shallots and a grain mustard sauce
- Black sugar and mustard glazed salmon fillet with purple sprouting broccoli and lemon butter sauce
- Roasted chicken breast with lardons, button mushrooms, onions, black cabbage and red wine sauce
- Feather blade of beef with potato puree and pot roast carrots
- Fish pie with smoked cod, prawns and salmon topped with Canterbury Ashmore cheese and potato crust
- Potato gnocchi with roasted butternut squash, baby spinach, tomatoes and Caerphilly cheese (V)
- Slow braised blade of beef cottage pie
- Plantain and vegetable coconut curry (Ve)
- Black bean and sweet potato chilli with tortillas and soya yogurt (Ve)

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

- Skin on sweet potato and potato ‘roasties’
- Braised rice
- Selection of vegetables

**Your choice of two salads**

- Mixed leaves with cherry tomatoes and cucumber
- Potato and spring onion
- Cabbage, carrot and caraway slaw
- Wholemeal couscous, lentil and pesto
- Wheat berry, cranberry and apple
- Roasted Mediterranean vegetables and pasta

**Followed by...**

- A selection of Chef’s desserts and melon, grape and pineapple skewers

*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.
WINE/MENU

### 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 2017, 11%  
  £21.50
- Chapel Down Bacchus 2017, 12%  
  £21.50
- Chapel Down Union Red 2016, 11.5%  
  £23.00

### White wines from around the world
- Fish Hoek Sauvignon Blanc 2017, South Africa 13%  
  £14.00
- 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
- Paco & Lola Lolo Tree Albarino, Rias Baixas, Spain 2015/16, 12.5%  
  £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
- Fish Hoek Merlot, 2017, South Africa 14.5%  
  £14.00
- Vinuva Montepulciano d’Abruzzo, Italy, 2016/17, 12.5%  
  £14.50
- Mâcon Rouge, Louis Jadot,  
  Burgundy, France 2011, 12.5%  
  £16.30
- Malbrontes Malbec-Torrontes, Mendoza, Argentina 2017/18, 14%  
  £15.00
- Luis Felipe Edwards Gran Reserva Cabernet Sauvignon, Colchagua Valley, Chile 2012, 14%  
  £14.95
- Château Moulin de Barrail, Bordeaux Superieuer, 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 Flora Catalunya (50cl)  
  Spain, nv 15%  
  £19.95

Wines and vintage are subject to availability.