

Corpus Christi College

Fork Buffet Menu

Meat

- Rare roast beef platter with horseradish dressing, watercress
- Honey and star anise glazed gammon, fig chutney, endive
- Cajun crusted turkey, sweetcorn chutney, jalapeño
- Smoked duck, hoisin, bean sprouts, cucumber, spring onion
- Chicken breast, baby gem lettuce, Caesar dressing, anchovies, eggs
- Continental meat platter (salami, pastrami, chorizo), basil pesto, rocket
- Game pie, spiced date purée, pickled cucumber

Fish

- Smoked fish platter (salmon, trout, mackerel), lemon mayonnaise, capers
- Rollmops, anchovies, crayfish, pickled samphire, seaweed
- Grilled king prawn, baby gem lettuce, mary rose sauce, cayenne pepper, lemon
- Poached salmon portions, fennel, dill, cucumber, buttermilk
- Sea trout and spinach quiche
- Dressed whole salmon (supplement)

Vegetarian

- Seasonal vegetable and cheddar quiche, herb salad
- Spinach and feta roulade, pickled carrot and blue poppyseed salad
- Cauliflower & onion bhaji, Indian onion salad, mango chutney
- Waldorf terrine (celery, apple, grapes, walnuts, cream cheese)
- Grilled asparagus wrapped in grilled aubergine, black olive tapenade
- Antipasto platter (grilled artichoke, stuffed baby peppers, olives, avocado timbale)

£25.00 per person, based on your choice of 3 meat, 2 fish and 2 vegetarian dishes. Further variations and pricing available.