

DOWNING MEMBERS BUFFET MENU 2007/08

(INCL. VAT)

FINGER BUFFET

3 items £3.94	(ex. VAT- £3.35)	6 items £8.11	(ex. VAT- £6.90)
4 items £5.29	(ex. VAT- £4.50)	7 items £9.46	(ex. VAT- £8.05)
5 items £6.70	(ex. VAT- £5.70)	8 items £10.58	(ex. VAT- £9.00)

FINGER BUFFET - COLD

Parma Ham & Melon Brochette
Assorted Filled Cocktail Bridge Rolls
Camembert with Peppercorns & Grapes (v)
Humous en Croûte (v)
Assorted Cocktail Sandwiches
Taramasalata & Olive Barquettes (v)
Fondue & Grapes Tartlet (v)
Thai Prawns on Sticks
Cocktail Chicken Sate with Peanut Sauce
Olive Tartlets with Pesto (v)
Selection of Mini Desserts (v)

FINGER BUFFET – HOT

Thai Selection (v)
Cocktail Vegetable Samosas (v)
Onion Bajis (v)
Goujons of Sole with Tartar Sauce
Vegetable Cocktail Pizza
Stilton & Fried Jalapeno Peppers (v)

FORK BUFFET

Choice of 2 items from Hot or Cold Fork Buffet Selection, 3 Salads, 1 Dessert
£16.39 (ex. VAT - £13.95)

FORK BUFFET - COLD

Wild Mushroom Turnovers (v)
Selection of Cold Meats
Breast of Chicken with Lime Coriander Dressing
Smoked Salmon & Avocado
Poached Darne of Salmon with Watercress Mayonnaise
Butterfly King Prawns with Garlic Mayonnaise
Asparagus & Olive Roulade & Sour Cream (v)
Lemongrass & Ginger Chicken Skewers
Thai Fish Cakes with Lime Salsa

FORK BUFFET – HOT

Spicy Chicken Tikka with Chive Dip
Goat Cheese & Roast Pepper Cannelloni (v)
Prawn Provencale with a Vegetable Risotto
Carbonnade of Beef
Asparagus & Basil Lasagne (v)
Fruit De-Mer & Savoury Rice
Mushroom Stroganoff (v)
Beef in Black Bean & Oyster Sauce
Chicken Radditori in Lemon Cream Sauce
Thai Vegetable Curry with Rice (v)
Chicken & Pork Kebab

FORK BUFFET – SALADS

Noodles with Ginger & Coriander Salad (v)
Spinach & Mushroom Salad (v)
Carrot & Apple Salad with Lime Dressing (v)
Italian Vegetable Salad (v)
Thai Salad with Coriander (v)
Tomato & Mozzarella Salad (v)
Coleslaw & Cashew Nut Salad (v)
New Potato Salad with Chives (v)

FORK BUFFET – DESSERTS

Individual Bake Lemon Tart with Clotted Cream
Bitter Chocolate & Orange Torte
Java Coffee & Orange Bavarois
Poached Pears in Mulled Wine with Praline Ice cream
Tiramisu
Seven Fruits Summer Pudding with Wild Berries
Caramelised Apple Charlotte & Calvados Cream
Compôte of Fruits with Lemon Syllabub
Peach & Homemade Seasonal Fruit Pie with Cream or
Crème Anglaise
Individual Chocolate Pudding with Cointreau & Chocolate
Sauce
Downing College Traditional Crème Brûlée with
Raspberries
Cointreau & Orange Terrine on a Vanilla & Coffee Coulis
Fresh Berries Pancakes with pouring Cream
Individual Toffee Praline Cheesecake

(v) Indicates suitable for Vegetarians