

HOT BUFFET/MENU



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www.kent.ac.uk/conferences

University of
Kent

Conferences
and Events

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 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.



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