



DOWNING COLLEGE CAMBRIDGE
CONFERENCES & EVENTS

Fork Buffet Menus

January – December 2023

Monday

Powters Newmarket Sausages, Mash, Caramelised Onions
Soy Butter Chicken & Mushroom Rice Bowl
Crisp Gnocchi, Courgette, Capers & Ricotta (v)
New Potatoes with Spring Onion
Mixed Leaves
Tomato, Feta, Red Onion & Coriander
Key Lime Tart

Tuesday

Teriyaki Chicken Donburi
Moroccan Lamb
Tofu Katsu Curry (ve)
Boiled Basmati & Wild Rice
Green Beans with Tomato
Mixed Leaves
Black Bean & Roasted Corn Salad
Raspberry Brownie

Wednesday

Saute of Beef Goulash
Goan Prawn & Coconut Curry
Sweet Potato Fritters, Black Bean Salsa (v)
Crushed New Potatoes
Roasted Provence Vegetables
Mixed Leaves
Roasted Squash, Feta & Freekeh (grain)
Banoffee Pie

Thursday

Grilled Chicken, Mango Corn Salsa
Thai Pork Stir Fry
Courgette, Mint & Feta Tart (v)
Herb Roasted Potatoes
Broccoli Florets
Mixed Leaves
White Bean, Cherry Tomato, Cucumber & Sumac
Fresh Fruit Salad



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Friday

Mediterranean Lamb with Roasted Vegetables
Sesame Salmon, Sweet Potato & Broccoli
Aubergine Caponata with Cannellini Beans (v)
Hot New Potatoes
Mixed Leaves
Fruity Cous Cous Salad
Lemon Posset

All menus include a selection of rolls and will be followed by coffee and tea

36.25

(exclusive of VAT)

(v) Suitable for Vegetarians

Due to the presence of ingredients that contain allergens that are routinely used in our kitchens, and that normal operations may involve shared cooking and preparation areas, we can never guarantee that a dish is completely free from any allergens or specific ingredients.

