

Kellogg College Sandwich and Finger Buffet Menu 2023-24

We offer three different finger buffets:

1. Light Sandwich Buffet

One round of sandwiches (four different fillings) per person, in freshly baked baguettes, and ciabattas. Served with freshly cut tropical fruit platter.

2. Full Sandwich and Finger Buffet

One round of sandwiches (four different fillings) per person, in freshly baked baguettes, and ciabattas.

Three finger food items, one salad, freshly cut tropical fruit platter and home-baked chocolate brownies.

3. Luxury Sandwich and Finger Buffet

One round of sandwiches (four different fillings) per person, in freshly baked baguettes and ciabattas.

Three finger food items, two salads (or four finger food items and one salad), two dessert items and a freshly cut tropical fruit platter.

Menu choices for the above buffets

Sandwich filling options:

Please choose a maximum of four from the following fillings:

Three Bean and Guacamole (Ve) Mature Cheddar and Carrot Chutney (V) Avocado, Roasted Vegetable and Pepper (Ve) Pastrami, Brie and Pickles Coronation Chicken BLT Sweet Chilli Chicken Curried Prawn, Little Gem and Cucumber Smoked Salmon, Cream Cheese and Cucumber Poached Salmon and Watercress

Finger food options:

Vegetable Spring Rolls with Sweet Chilli Sauce (Ve) Sweet Potato Falafel and Coconut Tzatziki (Ve) Spicy Vegetable Gyoza with Tamari Dipping Sauce (Ve) Onion Bhajis with Mango Chutney (Ve) Feta and Spring Onion Buns with Tomato and Chilli Chutney (V) Thai Chicken Skewers with Cashew Satay Sauce Panko Cod Cheeks with Katsu Sauce Mackerel and Spring Onion Tarts Lamb and Harissa Sausage Rolls Salmon, Spring Onion and Dill Fishcakes with Gherkin Mayo Ginger, Honey and Soy Prawn Skewers Preserved Lemon, Garlic and Chilli Chicken Kebabs

Salad options:

Halloumi, Roasted Fig and Giant Cous Cous Salad (V) Bombay Potato Salad (Ve) Roasted Sweet Potato, Black Bean and Edamame Salad (Ve) Herb Tapenade, Mint and Tomato Pasta Salad (Ve) Greek Salad (V) Coronation Chickpea Salad (Ve)

Dessert options:

Blackcurrant and Almond Meringue Slice (V) Home-baked Chocolate Brownies (V) Coffee Cheesecakes with Coffee Syrup and Cream (V) Homemade Tiramisu (V) Walnut and Carrot Cupcakes (Ve) Salted Caramel Brownies (Ve) Fresh fruit platter (Ve) Home-baked Scones with Jam and Clotted Cream (V)

Allergen information – not all the ingredients present in our food are listed on the menu. We operate a kitchen which handles nuts, sesame, shellfish, eggs, etc. Please ask a member of staff if you require allergen information for your food or if you suffer from a severe allergy. We pride ourselves on developing delicious and creative menus for all diners, whatever their requirements.