

Kellogg College Hot Fork Buffet Menu 2025

Please choose 2 of the following options for groups under 40 people or 3 for groups of 40 or more.

All served with freshly baked rolls and either rice or new potatoes and vegetables.

Please choose 2 options from the Dessert list

Vegetarian (V) and Vegan (Ve)

Aubergine and Paneer Makhani (V)

Preserved Lemon, Roasted Vegetable and Chickpea Tagine (Ve)

Miso Mushroom and Lentil Lasagne (V)

Meat and Fish

Lemon and Harissa Butter Chicken with Tomatoes, Peppers and Onions

Slow Cooked Shin of beef with Chilli, Ginger and Cashews

Sriracha Honey Chicken with Spring Onions and Sesame

Mediterranean Fish Stew with Sultanas, Capers and Gremolata

Desserts

Homemade Bakewell Slice (V)

Home-baked Chocolate Brownies (V)

Lemon Curd and Raspberry Mini-Cakes with Mascarpone Icing (V)

Cherry and Greek Yoghurt Fool (V)

Chocolate, Pistachio and Fruit Tiffin (Ve)

Biscoff Brownies (Ve)

Fresh fruit platter (Ve)

Home-baked Scones with Jam and Clotted Cream (V)



Allergen information- Not all ingredients present in our food is listed on the menu. Please contact us should you require further information. We pride ourselves on developing delicious and creative menus for all diners, whatever their requirements are.

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