

Conference menu

Break options

Mini pastries, tea, coffee, juice, water	£4.80
Cake selection, tea, coffee, juice, water	£4.75
Biscuit selection, tea, coffee, juice, water	£4.60

Lunch options

Freshly made sandwiches, four finger buffet items, fruit platter, fruit juice, water	£24.70
Freshly made sandwiches, two finger buffet items, crisps, fruit juice, water	£20.35

prices are per person



**University of
East London**

Hot fork buffet

£19.45pp for groups of 8 or more

Please choose 2 options

Meat

Ras el hanout spiced chicken with fruity couscous and coriander garnish

Goan chicken curry with pilaf rice, garlic bread and mango chutney

Lincolnshire lamb hot pot with honey roasted parsnips

Grilled chicken supreme with roasted vegetables and balsamic glaze

Fish

Portuguese fish stew with chorizo and butter beans

Tandoori salmon with Bombay potatoes and minted yoghurt

Salmon supreme with herb crust, new potatoes and dill cream

Fillet of seabass with baby leeks and lemon butter sauce

Vegetarian

Wild mushroom, caramelised onion and goats cheese tart, with rocket pesto

Potato gnocchi with butternut squash, spinach and parmesan

Courgette, potato and aubergine moussaka, with white sauce and crispy crumbs

Thai vegetable green curry with fragrant rice and spring onions

All served with a fresh mixed leaf salad and bread and butter

Cold fork buffet

£18.35pp for group of 8 or more

Please choose 2 options

Meat

Honey and ginger duck with steamed pak choi, bean sprouts and soy chilli dressing

Cajun chicken with Caesar salad and crispy parmesan croutons

Thai style beef with coriander noodles and green Thai dressing

Fish

Grilled salmon with spring onion and potato salad and dill dressing

Tiger prawn and chorizo skewers, with grilled vegetable and balsamic cherry tomatoes

Steamed cod loin, with seasonal vegetables and chimichurri

Vegetarian

Sweet potato and caramelised onion frittata, with olive tapenade

Goats cheese, celeriac and spinach tartlet, with dressed rocket

Portobello mushroom, roasted vegetables and feta, with balsamic and honey dressing

All served with a fresh mixed leaf salad and bread and butter

Sharing platters

Each platter serves 5 people

Cocktail chicken satay sticks Served with spicy peanut dip	£33.55
Vegetable samosa Served with minted yoghurt dip	£31.35
Jacket potato wedges Served with sour cream and salsa dip	£12.65
Crudité platter Crunchy seasonal vegetables, served with sour cream, salsa and houmous dips	£13.75
Meat tapas board Selection of cured meats, including chorizo, Parma ham and salami, served with roasted vegetables and fresh bread	£36.85
Fish tapas board Selection of smoked and cured fish, served with roasted vegetables and fresh bread	£36.85
Vegetarian tapas board Selection of cold items, including cheeses, falafel, roasted vegetables and fresh bread	£33.55
Cheese board Selection of British and continental cheeses, served with biscuits, celery and grapes	£30.25