



**QUEEN'S
UNIVERSITY
BELFAST**

**CAMPUS
FOOD AND
DRINK**

Fork Buffet Menu

Standard fork buffet - £14.00 lunch | £16.70 dinner

Select two main dishes & a vegetarian option. Accompanied by chef's selection of sides, bread & tossed salad

Full fork buffet - £22.10 lunch | £24.30 dinner

Select two main dishes, a vegetarian option, and a dessert. Accompanied by chef's selection of sides, bread, three salads and Fairtrade tea & coffee

Parties of less than 30 will have one main dish & a vegetarian option

We can supply Halal beef, lamb and chicken on request

Please note the following minimum numbers:

Monday - Friday 0800 - 1500: Minimum of 15 guests

Monday - Friday 1500 onwards & weekends: Minimum of 50 guests

We appreciate your understanding and cooperation. For more information or to book your event, please contact us directly at hospitality@qub.ac.uk

External orders will be subject to VAT at 20%

July 2024




Chicken

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| Queen's chicken curry | Spicy chicken fillet bites with pineapple & roast peppers, sweet & sour sauce |
| Sticky honey chicken kebabs, pepper & red onion in a honey glaze | |
| Chicken lemon Alfredo stuffed baked potato | Chicken Balti with roast peppers & baby spinach (GF) |
| Chicken, ham & leek shortcrust pie | Slow cooked spicy chicken Rogan Josh, tomato & onion salsa (GF) |

Beef

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| Beef bourguignon (GF) | Beef in a chilli, honey, ginger sauce (GF) |
| Beef stroganoff (GF) | |
| Beef in a green peppercorn sauce (GF) | Beef lasagne with three cheese topping |
| Slow braised brisket & roast vegetables (GF) | Baked penne pasta Bolognese |
| Beef & Guinness | Braised steak & ale shortcrust pie |

Seafood

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| Spinach seafood bake with champ potato topping | Darne of salmon, dill asparagus & celeriac rosti, watercress & lemon sauce |
| Smoked haddock & spring onion fish cakes with cod goujons | |
| Grilled miso salmon spiced puy lentils (GF) | Seabass with pea, dill, fennel quinoa filling, tomato & seafood sauce (GF) |
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Lamb

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| Lamb tagine, apricot couscous | Lamb Irish Stew, Guinness wheaten bread |
| Lamb moussaka | Braised lamb Balti, naan bread |
| Braised lamb, roast vegetables in a smoked paprika and coriander sauce | Lamb kofta meatballs, tamarind tomato sauce with couscous |

Pork

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| Slow braised pork in a mustard & fennel sauce with mushrooms | Creamy paprika pork with green beans, courgettes & cherry tomato |
| Garlic ginger glazed sticky pork with peppers, red onion & scallions | Slow cooked BBQ pork ribs with a warm bulgur wheat quinoa salad |

Vegetarian & Vegan

- | | |
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| Roast vegetable Thai Green Curry
(V) (VE) (GF) | Butternut asparagus, baby corn risotto in a roast pepper, tomato & basil sauce
(V) (VE) (GF) |
| Provençal bean & olive stew
(V) (VE) (GF) | Spiced lentil, coconut, roast pepper chilli, served in a baked potato shell
(V) (VE) (GF) |
| Quorn Bolognese with gluten free pasta (V) (VE) (GF) | Beetroot and ricotta ravioli with peas in an arrabiata sauce (V) |
| Chickpea, sweet potato & lentil Dhal
(V) (VE) (GF) | |





Cold Buffet

Red wine, honey & lemon glazed
gammon

Mustard seed roast topside of beef,
horseradish cream

Baked salmon, herbes de Provence
mustard served with aioli mayonnaise

Cold sliced pork fillet, marinated in
maple, lemon and sage, with spiced
pear chutney

Selection of cured meats & salami,
served with pesto, oils & olives

Dessert selection

Apple and cinnamon crumble

Passion fruit and raspberry gateau

Pear and whiskey tart

Chocolate and coffee torte

Lemon meringue tart

Strawberry cheesecake

Salted caramel choux bun

Queen's pavlova with passion fruit
cream

Black forest gateau

(V) Vegetarian

(VE) Vegan

(GF) Gluten free

The University always attempts to source from Northern Ireland as many of the ingredients used in our kitchens as possible

