



University  
of Glasgow

# Hot Fork Buffet Menu

**£25 per person**

*Includes:*

*One main per person  
Selection of fruit juice  
Filtered water*

*Minimum number of 50 people applies. 2 main dishes are provided, 1 of which must be vegetarian/vegan, with a 50/50 split between each dish. An additional 1/2 portion can be added for £12.50 per person applying to all diners.  
Available in the Gilbert Scott Building, ARC and Wolfson Medical Building.*

## *Meat & Fish*

Mediterranean chicken & chorizo ragout with tomatoes & peppers served with vegetables & potatoes (Gf)(Df)

Sweet & sour chicken Hong Kong style served with rice (Df)

Thai red curry with chicken & vegetables, coriander & lemongrass served with rice (Gf)(Df)

Beef & pork meatballs in tomato passata served with spaghetti (Df)

Spicy beef chilli with home pickled jalapenos, guacamole & cheese sauce served with rice (Gf)

Pork medallions in a creamy wild mushroom & onion sauce served with vegetables & potatoes (Gf)(Df)

Salmon & prawn seafood bake served with vegetables & potatoes (Gf)(Df)

## *Vegetarian*

Aubergine parmigiana with tomato sauce served with spaghetti (Df)

Roasted butternut squash, sweet potato & chickpea in a spiced tomato sauce served with vegetables & potatoes (Gf)(Df)

Mushroom stroganoff with gherkins & beetroot served with rice (Gf)

Baked gnocchi in sauce marinara & ricotta cheese

Sweet potato, coconut & cauliflower curry served with rice (Gf)(Df)

Mixed vegetable tagine served with fruity cous cous (Df)

## *Vegan*

Singapore noodles

Egyptian moussaka (Gf)

Moroccan plant balls in tomato sauce served with rice (Gf)



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**Sides & Salads - £20 per bowl**

*1 bowl serves 10 people*

**Sweet Treats - £3.75 per item**

## Sides

Rosemary roasted potatoes (Vg)(Gf)

Crushed new potatoes (Vg)(Gf)

Champ potatoes

Rice and peas (Vg)(Gf)

Selection of seasonal vegetables (Vg)(Gf)

Honey roasted root vegetables (V)(Gf) (Df)

Fruity cous cous (V)(Df)

Basmati rice (Vg)(Gf)

## Salads

Caesar leaf bowl (V)

Asian slaw (Vg)(Gf)

Deli style lemony potato salad (Vg)

Super green salad (Vg)(Gf)

Fattoush salad (Vg)

Butternut squash salad with pomegranates & greens (Vg)(Gf)

Mixed micro leaf salad with heritage tomatoes, basil & spring onion (Vg)(Gf)

Spinach, baby pear & beetroot salad (Vg)(Gf)

## Sweet Treats

Chocolate profiteroles (V)

Vegan chocolate mousse (Vg)(Gf)

Lemon drizzle cake (V)

Tiramisu (Df)

Cheesecake of the Day (V)

Jaffa orange chocolate cake (V)

Salted caramel & gingerbread puddle cake (V)