



**QUEEN'S
UNIVERSITY
BELFAST**

**CAMPUS
FOOD AND
DRINK**

Fork Buffet Menu

Standard fork buffet

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

Full fork buffet

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

External orders will be subject to VAT at 20%
Please contact us at hospitality@qub.ac.uk to place any orders




Chicken

- | | |
|--|---|
| 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

- | | |
|---|---|
| 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 | Seabass with pea, dill, fennel quinoa filling, tomato & seafood sauce (GF) |
| Grilled miso salmon spiced puy lentils (GF) | |
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Lamb

Lamb tagine, apricot couscous

Lamb moussaka

Braised lamb, roast vegetables in a smoked paprika and coriander sauce

Lamb Irish Stew, Guinness wheaten bread

Braised lamb Balti, naan bread

Lamb kofta meatballs, tamarind tomato sauce with couscous

Pork

Slow braised pork in a mustard & fennel sauce with mushrooms

Garlic ginger glazed sticky pork with peppers, red onion & scallions

Creamy paprika pork with green beans, courgettes & cherry tomato

Slow cooked BBQ pork ribs with a warm bulgur wheat quinoa salad

Vegetarian & Vegan

Roast vegetable Thai Green Curry
(V) (VE) (GF)

Provençal bean & olive stew
(V) (VE) (GF)

Quorn Bolognese with gluten free pasta (V) (VE) (GF)

Chickpea, sweet potato & lentil Dhal
(V) (VE) (GF)

Butternut asparagus, baby corn risotto in a roast pepper, tomato & basil sauce
(V) (VE) (GF)

Spiced lentil, coconut, roast pepper chilli, served in a baked potato shell
(V) (VE) (GF)

Beetroot and ricotta ravioli with peas in an arrabiata sauce (V)





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

