

Buffet Lunch and Dinner

The basic fork buffet costs £12.50 (lunch) or £15.00 (dinner) per person.

It comprises of a choice of any two dishes, plus a vegetarian option. It includes tossed salad, rice and bread. (Parties of less than 30 will have one main course dish and a vegetarian option).

The full buffet costs £20.00 (lunch) or £22.00 (dinner) per person.

It comprises of two choices of any dishes plus a vegetarian option, a selection of three salads, bread, rice or potatoes. The full buffet includes your selection of three desserts, tea and coffee.

(Parties of less than 30 will have one main course choice and a vegetarian option, plus one dessert).

Halal menus are also available and we can supply Halal beef, lamb and chicken on request.

Chicken

Queen's chicken curry

Spicy chicken fillet bites with pineapple and roast peppers, sweet and sour sauce

Chicken lemon Alfredo stuffed baked potato

Chicken, ham and leek shortcrust pie

Chicken Balti with roast peppers and baby spinach **(GF)**

Slow cooked spicy chicken Rogan Josh, tomato and onion salsa **(GF)**

Sticky Honey chicken kebabs, pepper and red onion in a honey glaze **(GF)**

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 and fennel sauce with mushrooms

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

Creamy paprika pork with green beans, courgettes and cherry tomato

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

Beef

Beef bourguignon **(GF)**

Beef stroganoff **(GF)**

Beef in a green peppercorn sauce **(GF)**

Slow braised brisket and roast vegetables **(GF)**

Beef in a chilli, honey, ginger sauce **(GF)**

Beef and Guinness

Beef lasagne with three cheese topping

Baked penne pasta Bolognese

Braised steak and ale shortcrust pie

Seafood

Spinach seafood bake with champ potato topping

Smoked haddock and spring onion fish cakes with cod goujons

Darne of salmon, dill asparagus and celeriac rosti, watercress and lemon sauce

Seabass with pea, dill, fennel quinoa filling, tomato and seafood sauce **(GF)**
Grilled miso salmon spiced puy lentils **(GF)**

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

Cold Buffet

Vegetarian and Vegan Suggestions

Roast vegetable Thai Green Curry **(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)**

Chickpea, sweet potato and lentil Dhal **(V) (VE) (GF)**

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

Provençal bean and olive stew **(V) (VE) (GF)**

Red wine, honey and lemon glazed gammon

Baked salmon, herbes de Provence mustard served with aioli mayonnaise

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

Mustard seed roast topside of beef, horseradish cream

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

Accompaniments

Pea and mustard mash

Chunky chips

Sweet potato mash

Traditional Champ

Salsa Verde baby potatoes

Herb buttered baby potatoes

Savoury rice

Dessert selection includes

Apple and cinnamon crumble

Pear and whiskey tart

Lemon meringue tart

Salted caramel choux bun

Black forest gâteau

Passion fruit and raspberry gâteau

Chocolate and coffee torte

Strawberry cheesecake

Sticky toffee pudding

Queen's pavlova with passion fruit cream

(V) = Vegetarian

(GF) = Gluten Free / Coeliac Suitable

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

For those with special dietary requirements or allergies, who may wish to know the ingredients used, please ask for the manager.