

HOT FORKED BUFFET



CAMBRIDGE BELFRY

HOTEL & SPA



THE QHOTELS COLLECTION

SALADS

SELECT 3 ITEMS

MIXED LEAF SALADS (VE)

CABBAGE AND CARROT COLESLAW (GF, DF)

POTATO AND CHIVE SALAD (GF,DF)

MEDITERRANEAN VEGETABLE COUSCOUS AND CHICKPEA SALAD (VE)

GREEK SALAD (GF)

TOMATO AND ONION SALAD (GF,VE)

PASTA SALAD (DF)

HOT DISHES

SELECT 2 ITEMS

PROTEIN MAINS

THAI GREEN CURRY (GF,DF)

Mangetout, peppers and baby corn

BEFF LASAGNE

Garlic bread

MOROCCAN LAMB TAGINE (GF,DF)

Apricots, lemon, toasted almonds

PORK STROGANOFF (GF)

Soured cream, mushrooms and caramel

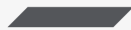
SLOW COOKED CHICKEN THIGHS (GF)

Smoked bacon, chestnut mushrooms, shallot in a white wine crème fraiche sauce



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FISH MAINS

POACHED SALMON (GF,DF)

Sweet chilli, lime and ginger dressing

LUXURY FISH PIE WITH SALMON, PRAWNS AND COD

Creamy cheddar mash

THAI RED PRAWN CURRY (GF,DF) *£5pp supplement*

Coconut, coriander and rice

HOT DISHES

VEGETARIAN MAINS

MOUSSAKA (VE,GF)

Aubergine and tomato

MUSHROOM AND RED PEPPER STROGANOFF (GF)

ASPARAGUS, PEA AND MINT RISOTTO

VEGETARIAN HARD CHEESE

SPINACH AND RICOTTA LASAGNE

Sun-blushed tomato, basil

SIDE DISHES

SELECT 2 ITEMS

BUTTERED MASHED POTATOES (GF)

ROSEMARY POTATOES WITH OLIVE OIL AND SEA SALT (VE,GF)

SPICY POTATO WEDGES (VEGF)



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SIDE DISHES

SAFFRON AND ROASTED MEDITERRANEAN VEGETABLE COUSCOUS (Ve)

SEASONAL VEGETABLES (VE,GF)

ROASTED ROOT VEGETABLES (VE,GF)

MEDITERRANEAN ROASTED VEGETABLES (VE,GF)

FRAGRANT JASMINE RICE (VE,GF)

DESSERTS

SELECT 2 ITEMS

STICKY TOFFEE PUDDING (GF)

Salted butterscotch sauce

BAKED NEW YORK VANILLA CHEESECAKE

APPLE AND CINNAMON CRUMBLE

POACHED PINEAPPLE AND ALMOND MERINGUE ROULADE (GF)

BANOFFEE CHEESECAKE POTS

FRESH FRUIT SLICES (VEGF)

BREAD AND BUTTER PUDDING

Orange and apricot glaze, warm custard