



CLIFTON
COLLEGE

CLIFTON COLLEGE CATERING

Buffet

Please select two Hot options and a Big Bowl Salad

Hot

Lancashire Hotpot with Braised Red Cabbage

Braised Beef with Celeriac in a Shortcrust Paste

Griddle Bacon Loin Steak with Salsify & White Bean Cassoulet

Steamed Pangasius on Sauté Leeks, Anya Potatoes & Plum Tomatoes

Caramelised Pork Belly with Parsley Mash & a Warm Salad of Green Beans

Curried Spiced Cod Lentil Dahl & Lemon

Squash & Apricot Tagine

Italian Mixed Bean Cassoulet

Rocket, Ricotta & Sun Blushed Tomato Gnocchi

Big Bowl Salads

Pan Fried Crisp Cured Meats, Herb Croutons, Mixed Leaf & Parsley Pesto

Classic Greek Salad

Classic Caesar

Classic Niçoise

Roasted Mediterranean Vegetables with Moroccan Couscous

Heirloom Tomato Panzanella

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Finger Foods

Select six options from below:

Cod Skewer with Parma Ham & Rosemary

Lamb Kofta with Tzatziki

Thai Chicken with Coconut Chilli Dipping Sauce

Smoked Paprika Roasted Sweet Potato Wedges with Spiced Carrot Chutney

Puff Pastry with Salmon & Roasted Cherry Tomatoes

Mini Beef Cornish Pastries

Baby Vegetables with Beetroot Hummus, Mint & Honey Yoghurt

Camembert Redcurrant in a Mini Crusty Roll

Smoked Haddock Scotch Egg

Cumberland Scotch Egg

Butternut Squash & Blue Cheese Filo Parcels

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Chilled Buffet

Select one choice of Meat, one Fish, one Vegetarian and one Dessert

Meat

Ham Hock, Anya Potato & Parsley Compression
Slow Cooked Sirloin of Beef with Pickled Vegetables
Chargrilled Coronation Chicken Breasts, Coriander & Apricot
Pan Fried Duck Fillet, Asian Slaw & Sweet & Sour Vinaigrette

Fish

Poached Salmon, Prawn & Chervil Dressing
Flaked Tuna, Green Beans & Olive Dressing
Atlantic Prawns, Marie Rose & Baby Gem
Seared Mackerel, Bombay Potato Salad with Curried Emulsion

Vegetarian (V)

Chargrilled Mediterranean Vegetables with Duck Egg Mayonnaise
Caramelised Red Onion & Goats Cheese Tartlets
Wild Mushroom Arancini with Garlic Aioli

Accompaniments

Classic House Salad-Mixed Leaf, Cherry Vine Tomatoes, Cucumber Ribbons & Young Herbs
Mixed Cabbage Slaw
Warm Potato & Chive Salad
Roast Mediterranean Style Couscous

Desserts

'Big Bowl Desserts'
Lemon Meringue Pie
Shortbread, Strawberries & Cream
Rocky Road

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Sandwich Lunches

A serving is based on one round of sandwiches per person

Traditional

Free Range Egg & Cress

Mature Cheddar & Country Style Chutney (V)

Wiltshire Ham & Wholegrain Mustard Mayonnaise

Coronation Chicken & Rocket

Line Caught Tuna & Cucumber

Brie, Tomato & Red Onion Chutney (V)

Hand Crafted on Mixed Bread

Hot Smoked Salmon with Dill Cream Cheese & Rocket

Crayfish Tails with Chilli Mayonnaise & Mixed Green Leaves

Chargrilled Chicken Breast, Avocado, Baby Gem & Caesar Dressing

Beef Pastrami, Mixed Dill Pickles & Dijon

Red Pepper Hummus, Grated Carrot, Spring Onion & Mizuna (V)

Halloumi Cheese with Mixed Roast Vegetables & Rocket pesto (V)

Served with selection of Nibbles including Potato Crisps,
Gouda Puffs, Salted Pretzels

Fresh Fruit Bowl

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CLIFTON
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Fine Dining

3 course meal with coffee & petit fours

Starters

Contemporary Hot Prawn Cocktail

Chicken Liver Parfait, Blackberry Glaze & Toasted Brioche

Monkfish Masala with Red Lentils, Pickled Carrot & Coconut

Ragout of Rabbit, Pan Fried Loin, Pickles & Crispy Yolk

Chargrilled Little Gems with Cucumber, White Beans & Tahini (V)

Chicken Compression with Toasted Sourdough & Spiced Apple Salad

Smoked Salmon, Dill & Fennel Salad

English Mozzarella with Fresh Peas, Mint & Lemon (V)

Ham Hock Croquettes, Piccalilli & Mustard Emulsion

Leek & Potato Soup with Crème Fraiche, Barley & Chives

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Fine Dining

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Main Course

Fillet of Beef with Wild Garlic, Celeriac & Black Truffle

Pan Fried Hake with Crispy Pork, Jerusalem Artichoke & Roasted Steam Broccoli

Roast Cannon of Lamb, Sweet & Sour Parsnips & Curly Kale

Tenderloin of Pork with Pig's Cheek, Sauerkraut & Charcuterie Sauce

Stuffed Squash with Fennel & Barley (V)

Roast Chicken with Butter Braised Carrots, Pancetta, Savoy & Chicken Gravy

Braised & Roasted Belly of Pork, Apple, Crackling & Red Cabbage

Guinea Fowl Breast, Ragout of Leg, Fresh Snow Peas & a Guinea Fowl Reduction

Pan Fried Pollock with Chorizo, Butter Beans, Goat's Cheese & Toasted Sourdough

Textures of Squash (V)

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Desserts

White Chocolate Mousse with Lemon & Blueberry

Rhubarb & Custard Millefeuille

Coconut Dome with Passion Fruit & Mango

Vanilla Panacotta with Strawberries & Basil

Treacle Tart with Blood Orange Sorbet

Sticky Date Pudding with Beurre Noisette Ice Cream

Lemon Meringue Verrine with Shortbread Biscuit

Dark Chocolate Tart with Morello Cherry

Apple Tart

Coffee & Handmade Petit Fours

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After Dinner Cheese Selection

A selection of four cheeses from the following:

Sussex Charmer

This farmhouse cheese is actually a cross between Cheddar & Parmesan

Barbers Vintage 1833

A great cheddar for all occasions; lovely, tangy and tasty with a distinctive crunch

Royal Bassett Blue

This soft blue cheese has a marbled, multi-hued rind & a fresh milk white, springy centre

Kern

Nutty, savoury & smooth, Kern is easy to eat and extremely moreish

Beauvale

A deliciously creamy soft blue cheese, similar in style to Gorgonzola

Sheep Rustler

A clean & nutty flavour, dare we say, 'Pecorino' in style

Baron Bigod

This is a genuine British farmhouse Brie, complex and earthy

Carre de Salogne

A distinctive goats cheese, with an appearance rather like a cobblestone; as it ripens the flavours become increasingly intense and robust

All served with a selection of Savoury Biscuits, Homemade Chutneys,
Quince, Pickled Celery & Grapes

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Canapés

Please select four pieces to create your bespoke canapé menu

Chilled

Smoked Salmon with Salmon Mousse & Lemon Zest on Brown Bread

Avocado Mousse with Parmesan Olive on Tomato Bread

Goats Cheese with Italian Parsley and Sundried Tomato on Feuillète

Honeyed Fresh Salmon with Avocado and Lemon on French Bread

Fresh Asparagus Sundried Tomato & Black Olive

Mixed Roasted Peppers with Red Pepper Pesto on Ficelle

Feuillète of Caviar d'Aubergine & Sweet Pepper

Roasted Vine Tomato with Pesto & Shallots Salsa on Grilled Zucchini

Warm

Tempura Prawn with Sweet Chilli Dipping Sauce

Honey & Mustard Glazed West Country Sausage

Lamb Kofta with Raita

Mini Yorkshire Pudding with Roast Beef

Baked Potato with Herb Mash & Black Pudding

Baby Croque-Monsieur

Duck Pancake with Spring Onion

Asparagus & Feta Cheese Tartlets

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