



LMH
Lady Margaret Hall
University of Oxford

Knife and Fork Buffet Menu

Crusty bread rolls & butter

Salad

Mixed tomatoes, roasted banana shallots & crumbled feta salad (v)

Fruity slaw with pumpkin seeds on yogurt dressing (pb)

Seasonal greens & beetroot juliennes salad (pb)

Homemade balsamic dressing & condiments (pb)

Cold Food

Roasted vegetables, sun-dried tomato & Oxford Blue cheese tart (v)

Boats of prawn & dill cocktail, American cocktail sauce & crispy shrimp

Hot Food

Sautéed gnocchi with wilted greens & roasted oyster mushroom, chunky tomato coulis (v/pb)

Free-range chicken & chestnut mushroom Stroganoff, sour cream & gherkins

Diced Scottish Loch Duart salmon, lemon, saffron and dill cream sauce

Steamed new potatoes

Medley of seasonal vegetables

Desserts

Dark chocolate mousse, espresso sauce (v)

Mini crème caramel & amaretti

Seasonal fruit