

DELIVERING QUALITY AND CHOICE

EVENT CATERING

Wine

White wine

2018 Anciens Temps Blanc, Vin de France £21.50

Sauvignon Blanc characteristics, with a good weight of fruit and beautifully balanced acidity, giving a long, fresh, crisp finish

2017 Chardonnay Reserva, Vinamar, Casablanca Valley, Chile £23.00

An elegant wine with intense aromas, pale yellow colour and fruity flavours balanced with a little oak

2017 Reserve de Lucien Lurton White, Lucien Lurton et Fils, Bordeaux, France £25.50

Light and refreshing with green and citrus fruits and hints of elderflower

2018 Picpoul de Pinet Les Prades, Caves de l'Ormarine, France £28.00

Fine fresh, fruity and floral aromas with overtones of citrus fruit, followed by a light refreshing grapefruit finish

2018 La Segreta Grillo Sicilia DOC, Planeta, Italy £29.50

Aromas of citrus, white peach and tropical fruit. Fresh and smooth on the palate

2018 Single Block L5 Sauvignon Blanc, Yealands Estate, New Zealand £34.25

Known for its intense herbal and mineral character which gives the wine exceptional length

2017 Gavi di Gavi, La Minaia, Nicola Bergaglio, Italy £35.50

Fresh, crisp and classically mineral with flavours of red apples, lemon and melon



Red wine

2018 Sangiovese Merlot Rubicone IGT, Fonte della Vigna, Italy £21.50

Aromas of cherry, blackberry, violet and sweet spice with a light oaky hint

2017 Carmenere, Vinamar, Casablanca Valley, Chile £23.00

A great balance of fresh, ripe fruit with intense aromas of blackberries

2017 Reserve de Lucien Lurton Red, Lucien Lurton et Fils, Bordeaux, France £25.50

Medium-bodied, rounded tannins, packed with red fruits and a touch of spice

2018 Don David Malbec, El Esteco, Argentina £29.50

Medium to full bodied, with smoke and spice aromas, complemented by redcurrants and cherries

2018 Land Made Pinot Noir, Yealands, New Zealand £30.50

Ripe plum aromas with a touch of spice, leading to a soft tannin finish

2015 Fitou 4 Vents, Domaine Cazes, France £33.50

Aromas of ripe fruit, fresh spices and roasted notes

2014 Château Bertinat Lartigue, Saint Emilion, France £36.50

A classic Saint Emilion, with deep ruby colour, which boasts red fruit

Rosé wine

2019 Pinot Grigio Blush, Il Sospiro, Sicily, Italy £21.50

A light, dry, crisp wine with a delicious balance of zingy citrus and fruity red berry flavours

2018 Côtes de Provence Rosé, La Vidaubanaise, Provence, France £30.50

Packed full of strawberry and peach fruit character, laced with a fresh citrus acidity



Reception and Soft Drinks



Soft Drinks

Orange, apple, cranberry or grapefruit juice (1ltr jug)	£4.80
Coke, Diet Coke, Lemonade, Orange Fanta, Lilt (330ml cans)	£1.50
Still or sparkling Life water (330ml cans)	£2.15
Still or sparkling Life water (750ml bottle)	£3.50

Reception nibbles

£4.00

Includes:

Vegetable crisps
Mini pretzel knots
Tomato and basil savoury snacks

Basil and garlic olives

£2.35

Prosecco and sparkling wines

NV Prosecco, Via Vai, Veneto, Italy	£31.75
NV Quartese Valdobbiadene Prosecco Superiore D.O.C.G., Ruggeri, Veneto, Italy	£34.65
NV Brut Di Pinot Nero Rosé VS, Ruggeri, Veneto, Italy	£34.65

Reception Drinks

Bottled Beer / Ciders	£5.05 / £6.20
Pimms Original Glass	£5.95
Jug – serves 5	£22.50
Elderflower non alcoholic spritz (serves 5)	£4.85



Canapé Receptions

Served as individual plated canapé portions and available on catering stations located within the perimeter of your chosen location for guests to pick up.

All canapé menus are a minimum order of 25.



Vegetarian

Bubble and squeak bonbon served with a plum pickle
Crispy pumpkin tortellini with pesto dressing
Pea, mint and goat's cheese fritters with elderflower mayonnaise

Vegan

Bacon and applewood tart
Battered lemon Shrimpz with a bloody Mary dip
Vegan smoked salmon and cream cheese blini
Pumpkin focaccia topped with beetroot houmous and candied beets

Free from

Cucumber cup filled with sun dried tomato and basil mousse
Lemon chicken and green pepper brochettes
German potato pancake topped with an avocado and chilli salsa

Prices

Three canapés	£10.25
Five canapés	£17.00
Seven canapés	£23.95

Meat

Chicken and duck terrine served on a sourdough croûte, topped with red onion marmalade and chervil
Sausage meat and quail scotch egg
Haggis bonbon served with a whisky and chive mayonnaise

Fish

Smoked salmon arancini served with a lemon and dill mayonnaise
Asian spiced crab cakes with a sweet chilli dipping sauce
Salmon and prawn tarts



Function Food Offerings

Minimum order of 50.

Fish 'n' Chips

A choice of:

- Elderflower battered strips of cod
- Elderflower battered halloumi
- Elderflower battered tofu fillet

All served on a bed of skin on fries and finished with mushy peas with mint, crispy rocket and vegan tartare sauce.

Accompaniments include:

- Chip shop sauces
- Bread rolls and butters

£20.30

Mac 'n' Cheese Bar

Rich creamy macaroni cheese topped with a choice of toppings and finished with rocket:

- Pan fried strips of chicken with pesto
- Italian meatballs coated in a sun dried tomato and basil sauce
- Roasted butternut squash, spinach and chilli
- Barbeque quorn with peppers

Served with:

- Garlic bread
- Garlic dough balls
- Marinated olives

£20.30

Italian Pizza

Selection of freshly prepared pizza slices:

- Barbeque chicken pizza
- Margherita pizza
- Vegetable pizza
- Vegan pepper and mushroom pizza

Served with:

Garlic bread and garlic dough balls, crispy jacket wedges, mixed leaf salad and marinated olives.

£20.30



Function Food Offerings

Minimum order of 50.

Filled rolls

A selection of rolls filled with:

- Grilled crispy bacon
- Cumberland sausage
- Grilled crispy vegan bacon
- Vegan sausage

All served with:

- Crispy jacket wedges
- Tomato and brown sauces.

£11.75

Pork pie deli platter

A selection of:

- Sliced pork
- Raised pies

Accompanied with spiced apple compote, cherry tomato and red onion salad, pickled onions and celery.

Served with:

- Ciabatta slices
- Focaccia slices
- Flavoured butters and oils.

£20.30

Cheese deli platter

Selection of British cheeses served with:

- Cherry tomatoes
- Figs
- Celery
- Pickled onions
- Chutneys

Served with:

- Ciabatta slices
- Focaccia slices
- Flavoured butters and oils.

£20.30

Vegan deli platter

Selection of:

- Vegan cheeses
- Beetroot falafel
- Sweet potato falafel

Accompanied with traditional houmous, chilli and lemon houmous, cherry tomatoes, celery, chargrilled vegetables and chutneys.

Served with:

- Ciabatta slices
- Focaccia slices
- Flavoured butters and oils.

£20.30

BBQs

Staff will service BBQ from behind catering station. The BBQ will be served for 1 hour.

***Best served in the South and North Quads of the Founder's Building.*

Minimum order of 40.

Standard BBQ

Mini beef sliders served in a brioche bun with tomato and onion salad, baby gem lettuce and cheddar cheese

Piri piri chicken served on a tabbouleh salad, topped with crispy rocket

Roasted red pepper polenta served in pitta bread with samphire and spinach salad and harissa houmous

Mixed leaf salad

Celariac and apple slaw

New potato salad

Selection of bread rolls served with butter

Glazed lemon tart served with fresh raspberries and apricot coulis

£27.95



Delux BBQ

Grilled salmon served on a bed of maple roasted butternut squash, finished with an avocado salsa

Lebanese sumac chicken kebab served on a lemon and ginger quinoa, accompanied with a rocket and mint raita

Grilled halloumi served on a bed of roasted vegetables drizzled with pesto oil

Rocket and parmesan salad

Spanish chickpea salad

Sea salted new potatoes with garlic and mint

Selection of bread rolls served with butter, rapeseed oil, dukkah and balsamic vinegar

Gluten free chocolate cheesecake

£32.25





Fork Buffets

Staff will service from behind a catering station / hot plate. Fork Buffets will be served for 1 hour. If you wish for your event to run longer, please speak to the sales team.
Minimum order of 25.

Create a bespoke menu that is perfect for your occasion. Both options served with complimentary bread rolls and butter.

Option A: £26.00

Two main dishes, one accompaniment and two salads

Option B: £30.00

Three main dishes, two accompaniments and two salads

Cold main dishes

Meat

Duck

Crispy duck with a watercress salad (gf, df)

Cold meat platter

Mustard and ale glazed gammon, maple glazed turkey, salt beef slices, rocket, cherry tomatoes and piccalilli

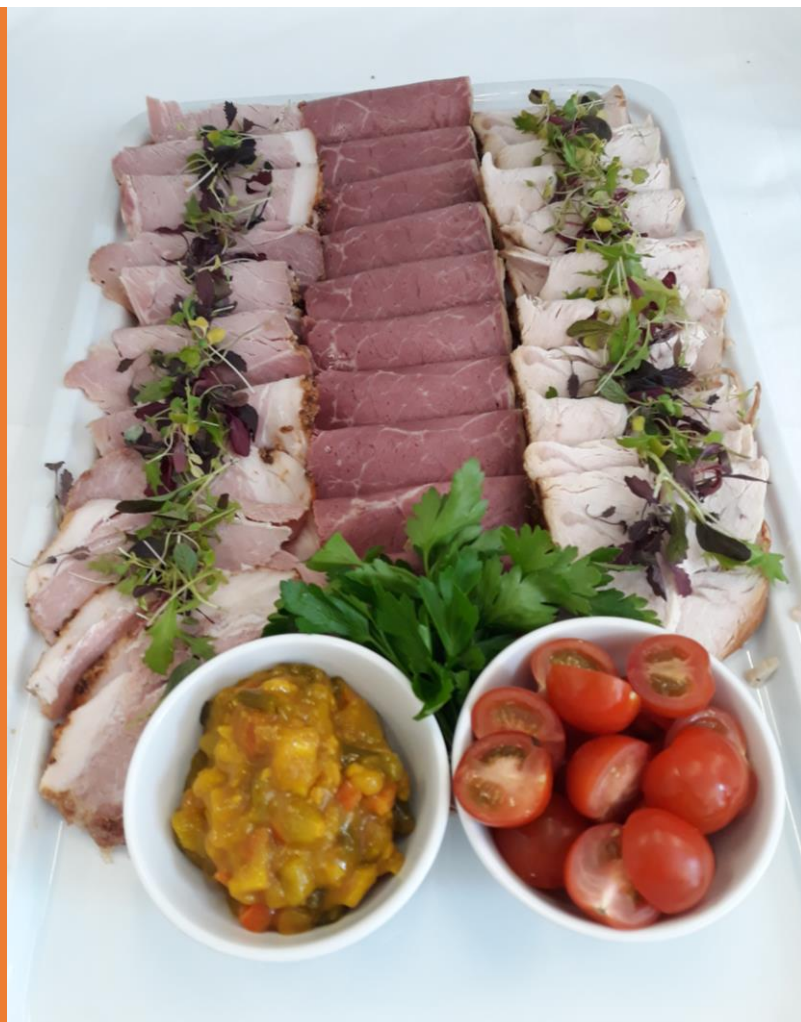
Fish

Tuna

Griddled marinated lemon and garlic tuna served on a bean and tomato salad (gf, df)

Salmon

Roast salmon served on a potato, green bean, mint and basil salad (gf, df)



Vegetarian

Asparagus

Asparagus and spring onion tart served with lamb's lettuce and rocket leaf salad and crème fraîche

Brie

Brie and apricot roulade finished with fresh herbs

Vegan

Strudel

Harissa, kale, vegan feta and butternut squash strudel



Fork Buffets continued

Hot main dishes

Meat

Chicken

Strips of lemon and rosemary chicken served in a white wine sauce (gf)

Beef

Traditional beef stroganoff finished with gherkins and sour cream (gf)

Fish

Cod

Seared filet of MSC cod on a bed of braised puy lentils (gf)

Salmon

Teriyaki salmon served on a bed of sticky rice topped with Edamame beans and toasted sesame seeds (gf)

Vegetarian

Mushrooms

Wild mushroom and butternut squash stroganoff finished with gherkins and sour cream (gf)

Gorgonzola

Gnocchi with gorgonzola, basil and tomato

Vegan

Chickpea

Smokey tomato and basil stew with chickpeas, peppers and roasted aubergines (gf)

Tofu

Tofu, wild mushrooms and green pepper in an Asian ginger, chilli and garlic stick sauce (gf)



Accompaniments

New potatoes with olive oil, rosemary and sea salt

Steamed rice

Penne with vegan green pesto

Roasted root vegetables

Medley of vegetables

Salads

Green salad

Tomato and basil salad

Italian salad

Niçoise salad

Asian noodle salad

Greek salad

Spanish chickpea salad

Desserts

Lemon tart

Raspberry crème brûlée

Black forest mess

Papaya, pistachio and chia seed mousse topped with pomegranate (vg)

£5.50



FINE DINING





Starters and Mains

Starters – £12.20

Pressed ham hock

with pea shoots served with caramelised apple salad and sourdough croûte

Smoked chicken salad

served with pickled walnuts, poached quails egg and a truffle dressing

Trio of fish (f)

dressed Cornish crab, cured mackerel and kiln smoked salmon with pickled fennel and wasabi

Beetroot and goat's cheese cake (v)

served with a beetroot and watercress salad

Asparagus (v)

served with a crispy duck egg and dressed with a chive oil

Wild mushroom and mozzarella arancini (v)

served with a parsley mayonnaise, micro herbs and hazelnuts

Mediterranean vegetable gazpacho terrine (vg)

served with avocado, vegan feta and pea shoots

Red pepper and tomato soup (vg)

served with a vegan pesto



Main courses – £26.55

Pan fried loin of cod

served on ratte potatoes and spinach with samphire, dressed with a pickled salsa verde

Seared salmon fillet

served with a parsnip rosti and leek and spinach with a lime and dill butter sauce

Filet of beef (£10 supplement)

on a bed of chestnut and spinach served with potato fondant, asparagus and port sauce / jus

Rack of Welsh lamb with a chickpea and chive crust

served with dauphinoise potatoes, heritage carrots and a red currant jus

Pan fried corn fed chicken

served with a white wine butter sauce and baby vegetables

British chicken suprême

served with a leek and mushroom mousse, spring onion mash, peas, broad beans, Gloucester old spot bacon and beurre blanc sauce

Peppered Gressingham duck breast served with sweet potato fondant, sticky red cabbage, spinach and blackberries

Butternut squash, kale and rose harissa parcel (vg)

served with a BBQ king oyster mushroom and baby watercress

Leek, potato and blue cheese pithivier (v)

served with wild mushrooms, exotic mushrooms and a red wine jus

Gnocchi (v) in a garlic and truffle sauce served with asparagus and blistered cherry tomatoes, topped with parmesan and basil



Desserts



Desserts – £10.75

Traditional apple and oat crumble
served with crème anglaise or vanilla ice cream

Sticky Toffee Pudding
served with Madagascan vanilla ice cream

Chocolate cheesecake (gf)
served with a blood orange syrup, crème fraîche and caramelised orange

Trio of Chocolate
duo of chocolate mousse served with chocolate beignet

Bakewell tart
served with raspberries, Disaronno and vanilla Chantilly

Vanilla panna cotta
served with poached strawberries, shortbread and baby basil

British cheeses
served with pear chutney and oat biscuits

Mojito glazed pineapple carpaccio (vg)
served with sorbet, lime and candied mint

Tea and coffee

Served with mint discs	£3.80
Served with petit fours	£4.30

DISCLAIMER:

Please note due to supplier issues there may be slight changes to the dishes listed.

If changes are made, a member of the team will contact you closer to the event date.