

# HOSPITALITY

& Events Catering Brochure



EST 1892

# LSBU

# A WARM WELCOME

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From extraordinary working lunches to the thrill of sharing food, we have something perfect for every occasion.

Group Executive Head Chef Luciano Barrow and Hospitality Manager Karolina Olejniczak bid you a warm welcome to our hospitality and events brochure. The menus have been designed to provide you with a fresh and varied range to choose from, with prices and packages to support events with a budget, through to menus allowing you to treat your guests to something a little more special.

You'll be warmly welcomed with dedicated service and passion driven hospitality from all of the team and we look forward to working with you to deliver your next event with us.



*Luciano Barrow*

Group Executive Head Chef



*Karolina Olejniczak*

Hospitality Manager

## ORDERING

To place an order or to discuss your event requirements further, please contact [lsbuhospitality@compass-group.co.uk](mailto:lsbuhospitality@compass-group.co.uk), where our Hospitality Manager will be happy to assist you.

## WATCH THIS SPACE

Our new online hospitality ordering system will be launching in the near future. Look out for updates including the go live date and training sessions on the new system.

Please note the prices within this brochure include food and beverage. Bespoke events, events ending after 5pm and weekend functions will incur additional staffing and ancillary costs – please discuss with your events coordinator.





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# WHEN TO ORDER

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Booking Lead Times

# WHEN TO ORDER

## MINIMUM NOTICE REQUIRED

Request	Minimum Booking Notice Period Required
Tea, Coffee & Cold Drinks	2 WORKING DAYS
Breakfast, Lunches & Buffets	3 WORKING DAYS
Canapes	7 WORKING DAYS
Bespoke Lunches / Dinners	10 WORKING DAYS

Please note due to delivery times all orders need to be placed by 12pm on the first working day. all orders placed after 12pm will be processed the next working day.

We require a minimum of 24 hours notice for cancellation of events where hot and/or cold beverages have been ordered, and a minimum of 72 hours notice for cancellation of events where food has been ordered. Failure to cancel within the listed time frame will lead to you being charged the full amount for your event.

All hospitality equipment provided and delivered as part of your event must stay in the room. Please note, any missing pieces of equipment will be charged for.



# BOOKING TERMS AND CONDITIONS

Before booking any hospitality, we ask that you ensure that the room you are planning to use for your event is available and suitable for the consumption of food. Please also ensure there are adequate tables and space available for your catering, which can be arranged via our estates team at [estatesservicedesk@lsbu.ac.uk](mailto:estatesservicedesk@lsbu.ac.uk)

The food options in this brochure are for service and delivery between 7.30am – 5.30pm Monday to Friday. Any catering events requested outside of these times will be subject to additional staffing fees, dependent on the size and nature of your event.

The layout of certain buildings may, for health and safety reasons, restrict the service we can offer, and it may be necessary for a 'disposable' service to be used. Likewise, building and maintenance works throughout the University may cause disruptions to our ability to deliver hospitality at certain times. We will advise at the time of booking.

There is a minimum order value of £15 for all deliveries.

All food is designed for immediate consumption.

## DIETARY REQUIREMENTS

Most menu items can be adjusted to suit individual dietary requirements and the Catering Team will be happy to discuss this with you while planning your event.

Allergen reports will be provided for each dish so you can share them with anyone attending your event that may have a specific allergen concern. This will allow them to make an informed decision on their menu choices.

As with every catering establishment there is always a potential for cross-contamination to occur. While we endeavour to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred.

# WORKING BREAKFASTS AND LUNCHES

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Minimum Notice 3 Working Days





# BEVERAGES, HOT & COLD

## COLD BEVERAGES

STILL WATER 0.75L	£1.50	0 Kcal
SPARKLING WATER 0.75L	£1.50	0 Kcal
STILL WATER 0.5L	£1.40	0 Kcal
SPARKLING WATER 0.5L	£1.40	0 Kcal
ORANGE JUICE (SERVES 5)	£2.10	62 Kcal
APPLE JUICE (SERVES 5)	£2.10	113 Kcal
CRANBERRY JUICE (SERVES 5)	£2.10	55 Kcal
COKE 500ML	£1.80	210 Kcal
DIET COKE 500ML	£1.80	2 Kcal
FANTA ORANGE 500ML	£1.80	48 Kcal
SPRITE 500ML	£1.80	96 Kcal
TAP WATER	FREE	0 Kcal



## HOT BEVERAGES

FRESHLY GROUND COFFEE	£1.50	28 Kcal
ENGLISH BREAKFAST TEA	£1.50	9 Kcal
GREEN SPECIALITY TEA	£1.50	0 Kcal
HERBAL TEAS	£1.50	0 Kcal
DECAF TEA	£1.50	9 Kcal
TEA, COFFEE & BISCUITS	£2.50	67 Kcal

ALTERNATIVE MILK SUCH AS SOYA OR OATS MILK  
AVAILABLE UPON REQUEST AT NO EXTRA  
CHARGE



# BEVERAGES, HOT & COLD

## SMOOTHIES

DETOX SMOOTHIE 150ML (VE)	£1.50	67 Kcal
VITALITY SMOOTHIE 150ML (VE)	£1.50	82 Kcal
CONCENTRATION SMOOTHIE 150ML (VE)	£1.50	126 Kcal
RECOVERY SMOOTHIE 150ML (VE)	£1.50	100 Kcal
ENERGIZE SMOOTHIE 150ML (VE)	£1.50	114 Kcal

## HYDRATION STATION

ORANGE CUCUMBER MINT WATER 200ML (VE)	£1.50	15 Kcal
WATERMELON & MINT WATER 200ML (VE)	£1.50	13 Kcal
STRAWBERRY LIME & CUCUMBER WATER 200ML (VE)	£1.50	38 Kcal



# BREAKFAST MENU

## HOT BREAKFAST ITEMS

GRILLED BACON BAP	<b>£2.50</b>	<b>383 Kcal</b>
CUMBERLAND SAUSAGE BAP	<b>£2.50</b>	<b>448 Kcal</b>
VEGAN SAUSAGE BAP (VE)	<b>£2.50</b>	<b>375 Kcal</b>
EMMENTAL CHEESE AND TOMATO CROISSANT (V)	<b>£2.20</b>	<b>344 Kcal</b>
'CHEESE' & TOMATO CROISSANT (VE)	<b>£2.20</b>	<b>354 Kcal</b>
HAM & CHEESE CROISSANT	<b>£2.20</b>	<b>384 Kcal</b>

GLUTEN FREE BREAD AVAILABLE UPON REQUEST AT NO EXTRA CHARGE

## BREAKFAST SPECIALS

SMOKED SALMON BAGEL	<b>£4.00</b>	<b>417 Kcal</b>
AVOCADO SPINACH TOMATO 'CHEESE' BAGEL (VE)	<b>£4.00</b>	<b>471 Kcal</b>
GRANOLA & YOGHURT POT (V)	<b>£1.60</b>	<b>198 Kcal</b>
GRANOLA & STRAWBERRY YOGHURT POT (V)	<b>£1.60</b>	<b>344 Kcal</b>
BLUEBERRY & COCONUT BIRCHER (V)	<b>£1.60</b>	<b>351 Kcal</b>
PECAN APPLE & MAPLE CHIA OAT BIRCHER (V)	<b>£1.60</b>	<b>378 Kcal</b>
OVERNIGHT OATS & MANGO COMPOTE	<b>£1.60</b>	<b>219 Kcal</b>
COCONUT PORRIDGE & SPICED COMPOTE	<b>£1.60</b>	<b>462 Kcal</b>

BIRCHERS & COMPOTES MADE WITH VEGAN AND DAIRY FREE ALTERNATIVES AVAILABLE UPON REQUEST AT NO EXTRA CHARGE



# BREAKFAST MENU

## MORNING BAKERY

BUTTER CROISSANT (V)	£1.60	224 Kcal
ALMOND CROISSANT (V)	£1.60	347 Kcal
RASPBERRY CROISSANTS (VE)	£1.60	296 Kcal
PAIN AU CHOCOLAT (V)	£1.60	406 Kcal
PAIN AU RAISIN (V)	£1.60	378 Kcal
CINNAMON SWIRL (V)	£1.60	417 Kcal
MINI DANISH PASTRY SELECTION 3PP (V)	£2.20	80 Kcal
MINI MUFFINS (V)	£1.00	132 Kcal
TEACKAES (V)	£1.60	256 Kcal





# SANDWICHES AND SIDES

Minimum Notice 3 Working Days



# SANDWICHES AND SIDES

## SANDWICH PLATTERS

<b>TRADITIONAL SANDWICH PLATTER</b> 1 ROUND PP CHICKEN SALAD, PRAWN MAYO, BLT, EGG & MAYO	<b>£5.50</b>
<b>VEGETARIAN SANDWICH PLATTER (V)</b> 1 ROUND PP EGG & SLOW ROASTED TOMATO, BRIE & GRAPE, MOZZARELLA & TOMATO, RED LEICESTER & COLESLAW	<b>£5.50</b>
<b>LUXURY SANDWICH PLATTER</b> 1 ROUND PP PASTRAMI & EMMENTAL CHEESE, PLOUGHMANS, CORONATION CHICKEN, SMOKED SALMON	<b>£6.50</b>
<b>CLASSIC MEAT SANDWICH PLATTER</b> 1 ROUND PP CHICKEN SALAD, BLT, HAM & CHEDDAR, CHIPOTLE CHICKEN CLUB	<b>£5.50</b>
<b>CLASSIC FISH SANDWICH PLATTER</b> 1 ROUND PP TUNA SWEETCORN, PRAWN MAYO, TUNA MAYO, TUNA SALAD	<b>£5.50</b>
<b>VEGAN SANDWICH PLATTER (VE)</b> 1 ROUND PP A MIX OF VEGAN SANDWICHES AND WRAPS	<b>£5.50</b>
<b>GLUTEN FREE SANDWICH PLATTER (GF)</b> 1 ROUND PP A SELECTION OF GLUTEN FREE SANDWICHES	<b>£5.50</b>
<b>MIXED WRAP PLATTER</b> 1 ROUND PP HOISIN DUCK, CHICKEN FAJITA, MOZZARELLA & TOMATO, CHICKEN & BACON CAESAR, SPICED BEAN, PESTO WRAP	<b>£5.50</b>
<b>HALAL SANDWICH PLATTER</b> 1 ROUND PP CHICKEN SWEETCORN, CHICKEN MAYO, CORONATION CHICKEN	<b>£5.50</b>

# SANDWICHES AND SIDES

## ADD ONS

CRISPS per person (V)	£0.80	98 Kcal
FRUIT JUICE per litre	£2.10	103 Kcal
WHOLE FRUIT PIECES per portion (VE)	£0.90	52 Kcal
FRUIT PLATTER per person (VE)	£1.75	64 Kcal

## EXTRAS

HONEY & MUSTARD MINI SAUSAGE (3PP)	£1.95	47 Kcal
CHICKEN GOUJON WITH DIP (2PP)	£1.95	183 Kcal
TANDOORI CHICKEN SKEWERS (GF) (1PP)	£1.95	142 Kcal
VEG SAMOSA & MANGO YOGHURT (V) (2PP)	£1.95	123 Kcal
VEGAN PAKORA BITES (VE) (3PP)	£1.95	22 Kcal
VEGAN SPICED HALLOUMI SKEWER (VE) (2PP)	£1.95	202 Kcal
SWEET POTATO FALAFEL (VE) (3PP)	£1.95	186 Kcal
MED VEG BRUSCHETTA (V) (2PP)	£1.95	241 Kcal
CHICKEN YAKITORI SKEWER (1PP)	£1.95	27 Kcal
DUCK SPRING ROLL WITH DIP (2PP)	£1.95	108 Kcal
VEGAN MOZZARELLA & PESTO FLATBREADS (VE) (2PP)	£1.95	227 Kcal
BABA GHANOUSH WITH FLATBREADS (VE) (1PP)	£1.95	74 Kcal
FRUIT SKEWERS (VE) (1PP)	£1.95	64 Kcal



# SANDWICHES AND SIDES

## SWEET TREATS

### INDIVIDUAL PORTIONS

LEMON POSSET WITH FRUIT COMPOTE (V)	<b>£1.60</b>	278 Kcal
COOKIE TRAY (V)	<b>£1.60</b>	183 Kcal
MINI CAKE SELECTION (V)	<b>£1.20</b>	2620 Kcal
MINI ECLAIRS (V)	<b>£1.20</b>	50 Kcal
MINI DOUGHNUTS (V)	<b>£1.20</b>	147 Kcal
ASSORTED MACAROON PLATTER (V)	<b>£1.60</b>	2250 Kcal
ASSORTED TRAYBAKES PLATTER (V)	<b>£1.20</b>	1242 Kcal
FRUIT PLATTER (PER PERSON) (VE)	<b>£1.75</b>	64 Kcal



# SANDWICHES AND SIDES

PLEASE NOTE – ALL SANDWICHES FOR OUR WORKING LUNCHES ARE SERVED AT A RATIO OF 1/3 MEAT, 1/3 FISH AND 1/3 VEGETARIAN & VEGAN AS STANDARD. PLEASE CONTACT OUR HOSPITALITY TEAM IF YOU REQUIRE A DIFFERENT RATIO OF PROVISION FOR YOUR EVENT

## WORKING LUNCHES PACKAGE A

£13.00PP

MORNING: TEA, COFFEE & BISCUITS

LUNCH: A SELECTION OF SANDWICHES CONTAINING OUR MOST POPULAR MEAT, FISH, VEGETARIAN & VEGAN FILLINGS. 1 ROUND PER PERSON. SERVED WITH TEA, COFFEE, WATER, JUICE, CRISPS & WHOLE FRUIT PIECES.

AFTERNOON: TEA, COFFEE & BISCUITS

## WORKING LUNCHES PACKAGE B

£17.00PP

MORNING: TEA, COFFEE & FRESHLY BAKED PASTRIES

LUNCH: A SELECTION OF SANDWICHES CONTAINING OUR MOST POPULAR MEAT, FISH, VEGETARIAN & VEGAN FILLINGS. 1 & 1/2 ROUND PER PERSON. SERVED WITH TEA, COFFEE, WATER, JUICE, CRISPS & FRESH FRUIT PLATTER

AFTERNOON: TEA, COFFEE & CAKE MINI SELECTION

## WORKING LUNCHES PACKAGE C

£19.00PP

MORNING: TEA, COFFEE & FRESHLY BAKED PASTRIES

LUNCH: TANDOORI CHICKEN SKEWERS, VEGAN HALLOUMI SKWERS, TEMPURA PRAWNS WITH SWEET CHILLI SAUCE, A SELECTION OF SANDWICHES CONTAINING OUR MOST POPULAR MEAT, FISH, VEGETARIAN & VEGAN FILLINGS. 1 ROUND PER PERSON. SERVED WITH TEA, COFFEE, WATER, JUICE, CRISPS & FRESH FRUIT PLATTER

AFTERNOON: TEA, COFFEE & CAKE MINI SELECTION



# PACKED LUNCH TO GO

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Minimum Notice 5 Working Days  
£7.50 PP 481 Kcal per bag

## PACKED LUNCH TO GO

SANDWICH - MEAT, VEGETARIAN,  
VEGAN, HALAL OR NON-GLUTEN

PACKET OF CRISPS

BOTTLE OF WATER OR JUICE

FRESH FRUIT

CHOCOLATE BAR



# PLANNING A PARTY

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## WE CAN HELP

FROM CULINARY DELIGHTS SUCH AS FORK BUFFETS AND 3-COURSE FINE DINING MENUS, WE'RE HERE TO MAKE YOUR EVENT MEMORABLE.

## WANT TO MAKE YOUR EVENT THAT EXTRA BIT SPECIAL

WE CAN ALSO ARRANGE THE FOLLOWING FOR YOU AT AN ADDITIONAL COST:

- FLOWERS & FLORAL ARRANGEMENTS
- TABLE COVERS & NAPKINS
- BESPOKE CHINA & CUTLERY TO MATCH YOUR EVENT THEME
- THEMED DECORATIONS
- EQUIPMENT HIRE INCLUDING TABLES & CHAIRS

PLEASE CONTACT [LSBUHOSPITALITY@COMPASS-GROUP.CO.UK](mailto:LSBUHOSPITALITY@COMPASS-GROUP.CO.UK) TO DISCUSS YOUR BESPOKE EVENT REQUIREMENTS IN FURTHER DETAIL.

# SHARING BOARDS

Minimum Notice 5 Working Days



# SHARING BOARDS

RECOMMENDED FOR 10 PEOPLE PER PADDLE

£75.00 PER PADDLE

## VEGETARIAN MEZZE PADDLE (V)

Halloumi skewers served with pitta bread, sweet potato falafel, Greek salad, caramelised onion chutney and tzatziki.

7630 Kcal

## ANTI PASTI PADDLE

A variety of cured meats and Italian cheeses served with ciabatta bread, rocket, pesto, and cherry tomatoes.

8770 Kcal

## PLOUGHMAN'S PADDLE

A selection of traditional English cold meats served with bread, cheese, pear spiced chutney and caramelized onion chutney.

8770 Kcal

## PLANT BASED PADDLE (VE)

A vegan friendly selection of vegetables served with Za'atar, falafel and Khobez bread

3950 Kcal

## INDIAN PADDLE

An authentic Indian paddle containing onion bhajis, mini vegetable samosas and chicken skewers served with Chapati bread, mango chutney, lime mint chutney, Criollo salsa and Kashmeri carrot pickle

3300 Kcal

## MIDDLE EASTERN PADDLE

An authentic Indian paddle containing onion bhajis, mini vegetable samosas and chicken skewers served with Chapati bread, mango chutney, lime mint chutney, Criollo salsa and Kashmeri carrot pickle

3300 Kcal



# CANAPÉS

Minimum Notice 5 Working Days



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# CANAPÈS

MINIMUM NUMBERS OF 20 REQUIRED.  
BASED ON 5 CANAPES PER PERSON.

## CLASSIC CANAPE SELECTION – £16.00 PER PERSON

CHOOSE ANY 5 OF THE BELOW:

### MEAT

Duck Parfait, Rhubarb Compote, Flat Bread

Sliced Cumberland Mini Sausages, Onion Compote, Spring Onion, Yorkshire Pudding

Pastrami, Mustard, Gherkin on Ciabatta

Parma Ham on Ciabatta with Parmesan Shaving

Grilled Gammon with Mixed Peppers and Curly endive on Ficelle

Cointreau marinated chicken with Orange Confit on Crostini

Bacon Mousseline, Tartlet, Sliced celery and Paprika

### FISH

Smoked Salmon Tartar with Mascarpone on Blinis

Cut Smoked Salmon mousse, Square Rye Bread, Tumeric butter, long chive

Prawn Tower with Thai Curry on Brown Bread

Smoked Salmon mousse on Madeleine

King Prawn with Mayonnaise in Tartlet

Potted Shrimps, Toasted Bread

Thai Fishcake – Sweet Chilli dip

### VEGETARIAN

Tomato Tapenade, Red and Yellow Peppers Tomato Bread

Stilton Mousse with Pecan Nut, Fig Puree on Blinis

Roasted Cherry Tomato, Olive and Tomato tapenade, shallot salsa on tomato bread

Caviar d'Aubergine and Sweet Pepper on Yorkshire Pudding

Smoked Applewood Cheese Fan with Red Fruit Jam on Blinis

Cut mild goat cheese, Fig Chutney, Grape, on Feuillate

French bread of Mozzarella Sunblushed Tomato and Pesto

GLUTEN FREE AND VEGAN CANAPES ARE AVAILABLE UPON REQUEST

# CANAPÈS

MINIMUM NUMBERS OF 20 REQUIRED.  
BASED ON 5 CANAPES PER PERSON.

## PREMIUM CANAPE SELECTION - £24.00 PER PERSON

SERVED WITH A GLASS OF PROSECCO PER PERSON

CHOOSE ANY 5 OF THE BELOW:

### MEAT

Emincé of Smoked Duck with Sesame Seeds on Baguettine  
Peppered Beef with Beetroot Chutney and Horseradish on Crouton  
Chargrilled Chicken with Spicy Tomato Salsa on Sweet Potato  
Chargrilled Asparagus with Parma Ham and Sundried Tomato  
Peking Duck with Sesame Seed, Ginger and Scallions on Dried Apricot  
Crouton of Roast Beef and Horseradish sauce  
Parma Ham Rose with Blue Cheese and Figs on Crostini

### FISH

Spicy Crab with Sweet Red Pepper on Roasted Potato  
Chargrilled Tuna with Spicy Tomato Salsa on Sweet Potato  
Seared Sea Bass with Thai Vegetables on Focaccia  
King Scallop with Yellow Salsa and Fresh Herbs on Crostini  
Smoked Salmon with Quail Egg, Sunny-Side-Up on Blinis  
Crab Salad and Avocado Salsa Tower Lemon Zest on Shortbread  
Cocktail Prawn Salad with Crab Meat on Tartlet

### VEGETARIAN

Crostini of Pesto with Chargrilled Mozzarella and Grilled Peppers  
Woodland Mushroom Quenelle on Long Shortbread  
Chargrilled Carrot and Zucchini Tower with Tapenade and Peppers Salsa  
Quail egg Faberge on toast  
Tower of Mediterranean Vegetables, Parmesan Shortbread & Artichoke  
Granary Bread with Mature Stilton and Figs  
Stack of Mozzarella and Roast Vine Tomato with Pesto and Yellow Salsa

GLUTEN FREE AND VEGAN CANAPES ARE AVAILABLE UPON REQUEST



# FINGER FOOD

Minimum Notice 5 Working Days





# FINGER FOOD

MINIMUM ORDER OF 10 PEOPLE  
BUILD YOUR OWN BUFFET OR USE AS  
AN ADDITION TO YOUR MAIN CHOICES

5 ITEMS £9.75PP

8 ITEMS £15.60PP

## MEAT

CARAMELISED HONEY AND MUSTARD MINI SAUSAGES (3PP)	47 Kcal
TANDOORI CHICKEN SKEWER WITH MINT RAITA (GF) (1PP)	142 Kcal
CHICKEN GOUJONS WITH DIP (2PP)	183 Kcal
PORK PIE WITH SPICED PEAR CHUTNEY (1PP)	487 Kcal
CHICKEN YAKITORI SKEWER (1PP)	27 Kcal
DUCK SPRING ROLL (2PP)	108 Kcal
SCOTCH EGG (1PP)	289 Kcal
CARAMALISED ONION SAUSAGE ROLL (2PP)	260 Kcal
CHICKEN KATSU BITES (2PP)	714 Kcal

## VEGETARIAN

SWEET POTATO FALAFEL (VE) (3PP)	186 Kcal
VEGETABLE SAMOSA & MANGO YOGHURT (V) (2PP)	123 Kcal
VEGAN PAKORA BITES (VE) (3PP)	22 Kcal
SPICED HALLOUMI SKEWERS (V) (2PP)	202 Kcal
VEGETABLE SPRING ROLL & DIPPING SAUCE (V) (2PP)	227 Kcal
MINI VEGETARIAN QUICHE SELECTION (V) (2PP)	85 Kcal
MAC & CHEESE BITES WITH CHIPOTLE MAYO DIP (V) (4PP)	585 Kcal

## FISH

SMOKED SALMON CREAM CHEESE BAGEL (1/2 PP)	419 Kcal
TEMPURA PRAWNS WITH SWEET CHILI SAUCE (2PP)	97 Kcal
THAI STYLE FISH CAKES (2PP)	185 Kcal
PLAICE GOUJONS WITH TARTARE SAUCE(2PP)	222 Kcal
SALT & CHILLI CALAMARI WITH ROAST PEPPER AIOLI (3PP)	109 Kcal



# STREET FOOD

Minimum Notice 5 Working Days





# STREET FOOD

MINIMUM ORDER OF 50. SERVED OUTSIDE  
'ON THE COBBLES'

## THE SMOKE HOUSE

SELECTION OF CHARCOAL BBQ MEATS BRUSHED WITH A CHOICE OF SAUCES

£9.95 PER PERSON WITH 3 SIDES & DIPS

£11.95 PER PERSON WITH 5 SIDES & DIPS

## DIRTY DOGS

BRATWURST, HALAL BEEF, VEGETARIAN BRATWURST ALL HOUSED IN BRIOCHE  
HOT DOG BUNS. SERVED WITH A CHOICE OF TOPPINGS & SAUCES

£7.95 PER PERSON 3 TOPPINGS

£10.95 PER PERSON 8 TOPPINGS

## HOY HOY PINOY

FILIPINO STREET FOOD OFFER DEVELOPED EXCLUSIVELY AT SOUTHBANK  
UNIVERSITY.

£9.95 PER PERSON MAINS ONLY

£13.95 PER PERSON STARTER & MAINS

## SWEET N SAUCY

LOADED WAFFLES, PANCAKES, MINI DOUGHNUTS & FRENCH TOAST. SERVED  
WITH ICE CREAM & TOPPINGS

£5.95 PER PERSON 2 TOPPINGS

£6.95 PER PERSON 4 TOPPINGS

## CHEEKY CHURROS

CHURROS DUSTED WITH SUGAR AND SERVED WITH CHOICES OF DIP

£5.95 PER PERSON 1 DIP

£6.95 PER PERSON 2 DIPS

£8.95 PER PERSON 4 DIPS

FOR ANY SPECIFIC DIETARY REQUIREMENTS, PLEASE  
SPEAK WITH YOUR EVENT COORDINATOR.



# FORK BUFFET

Minimum Notice 5 Working Days



# FORK BUFFET

CHOOSE TWO MAINS AND THREE SIDES FOR £15.95

## MODERN EUROPEAN

FROM £15.95 PER PERSON

VEGETARIAN WELLINGTON WITH ROAST GRAVY (VE)

PAN SEARED SALMON

SALMON EN CROUTE

ROAST PORK BELLY WITH APPLE SAUCE

GARLIC & HERB SEARED CHICKEN BREAST WITH RED WINE ROAST GRAVY

ROAST NEW POTATOES (VE)

PARMENTIER POTATOES (VE)

HONEY GLAZED PARSNIPS & THYME ROAST CARROTS (VE)

BUTTERED GREEN BEANS (V)

BUTTERED SAVOY CABBAGE (V)

SELECTION OF SALADS & DRESSINGS (V)

## CARIBBEAN

FROM £15.95 PER PERSON

SWEET POTATO, PUMPKIN & CHANA CURRY (VE)

VEGETABLE & COCONUT STEW (VE)

ACKEE, SALTFISH & CALLALOO

JERK CHICKEN WITH JERK SAUCE

JERK CHICKEN SKEWERS WITH JERK SAUCE

BROWN STEW CHICKEN

CURRY CHICKEN

JERK PORK BELLY WITH JERK SAUCE

CURRY MUTTON

RICE & PEAS (V)

WHITE RICE (V)

MACARONI PIE (V)

MINI FESTIVALS (V)

STEAMED VEGETABLES (V)

STEAMED CABBAGE (V)

CARIBBEAN COLESLAW (V)

POTATO SALAD (V)

CITRUS COUS COUS & ROAST VEGETABLE SALAD (VE)



# FINE DINING

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Minimum Notice 7 Working Days

*Autumn - Winter*



# FINE DINING

MINIMUM NUMBERS OF 10

TWO COURSES FROM £35 PER PERSON

SEPTEMBER TO FEBRUARY

## STARTERS

### **WARM SQUASH & LENTIL SALAD**

ROAST RED ONION, CELERIAC, CARROTS & ROCKET, PESTO DRESSING (VE)

### **PUMPKIN ARANCINI**

TRUFFLE MAYONNAISE, PARMESAN, CORIANDER (V)

### **SPICED PUMPKIN & TRUFFLE OIL SOUP**

TOASTED PUMPKIN SEEDS, WHOLEMEAL ROLL, BUTTER (V)

### **COQUILLES ST JACQUES**

SCALLOP & PRAWN GRATIN, DUCHESS POTATO

### **PRAWN COCKTAIL**

BRIOCHE, LETTUCE, MARY ROSE SAUCE, LEMON GEL

### **CHICKEN LIVER PARFAIT**

LONDON SOURDOUGH, PICKLED ONION, CORNICHONS, CHUTNEY

*Autumn - Winter  
Menu*

FOR ANY SPECIFIC DIETARY REQUIREMENTS, PLEASE  
SPEAK WITH YOUR EVENT COORDINATOR.



# FINE DINING

MINIMUM NUMBERS OF 10

TWO COURSES FROM £35 PER PERSON

SEPTEMBER TO FEBRUARY

## MAINS

### **SPICED CAULIFLOWER STEAK**

POMEGRANATE & SMOKED ALMOND, SALSA VERDE, WHITE BEAN SALAD, HARISSA HOUMOUS (VE)

### **ROAST VEGETABLE & MUSHROOM WELLINGTON**

ROSTI POTATO, BRAISED JANUARY SAVOY, CHARRED LEEK, BABY CARROTS, RED WINE JUS (V)

### **CONFIT CHICKEN SUPRÊME**

ROSTI POTATO, BRAISED SAVOY, CHARRED LEEK, BABY CARROTS, RED WINE JUS

### **BRAISED BBQ JERK PORK BELLY**

RICE & PEAS ARANCINI, SWEET POTATO PUREE, TORCHED SPRING ONION, PLANTAIN, FESTIVAL

### **SEARED LAMB RUMP**

CELERIAC PUREE, FONDANT POTATO, GLAZED TURNIPS & CARROTS, LAMB SAUCE

### **SOUS VIDE XO GLAZED BEEF SHORT RIB**

BONE MARROW MASH, SAUTEED MUSHROOM, JANUARY SAVOY, PICKLED

### **BRAISED OX CHEEK**

CAULIFLOWER PUREE, ROASTED SPROUTS, KALETTES, SILVER SKIN ONIONS, CARROTS, CRISPY SHALLOTS

FOR ANY SPECIFIC DIETARY REQUIREMENTS, PLEASE SPEAK WITH YOUR EVENT COORDINATOR.

# FINE DINING

MINIMUM NUMBERS OF 10

TWO COURSES FROM £35 PER PERSON

SEPTEMBER TO FEBRUARY

## DESSERTS

### **BRITISH CHEESE PLATE**

TOASTED SOURDOUGH, CHUTNEY, GRAPES (V)

### **WINTER SPICED EATON MESS**

SPICED BERRIES, MERINGUE, BAILEYS CHANTILLY (V)

### **BLACK FOREST CHEESECAKE**

PISTACHIO CHANTILLY (V)

### **STEWED PEAR**

CRUMBLE, WINTER BERRY COULIS, CLOTTED CREAM ICE CREAM (V)

### **MINT PANNA COTTA**

CRANBERRY COULIS, SHORTBREAD CRUMB, WHITE CHOCOLATE (V)

FOR ANY SPECIFIC DIETARY REQUIREMENTS, PLEASE  
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# FINE DINING

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Minimum Notice 7 Working Days

*Spring - Summer*



# FINE DINING

MINIMUM NUMBERS OF 10  
TWO COURSES FROM £35 PER PERSON

MARCH TO AUGUST

## STARTERS

### **VEGETABLE GARDEN**

SELECTION OF SEASONAL VEGETABLES, PICKLES AND CHUTNEYS (VE)

### **WHISKEY AND BEETROOT CURED SALMON**

PICKLED VEGETABLES, CAVIAR, CREAM CHEESE & CHIVE,  
TRUFFLE MAYONNAISE, HERB OIL

### **TORCHED MACKEREL**

DRESSED FENNEL, RADISH, CAPERS, BITTER LEAVES, ORANGE VINAIGRETTE,  
CHIVE & SPRING ONION OIL

### **CHICKEN CAESAR**

GEM LETTUCE, CRISPY BACON, PARMESAN, BRIOCHE CROUTONS,  
BITTER LEAVES, DRESSING

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# FINE DINING

MINIMUM NUMBERS OF 10

TWO COURSES FROM £35 PER PERSON

MARCH TO AUGUST

## MAINS

### **GOATS CHEESE, BEETROOT & RED ONION TART**

ROAST ONION, CARAMELISED ONION, SUN-DRIED TOMATO,  
GOATS CHEESE PESTO, ROCKET (V)

### **SEARED SALMON WITH PESTO**

DRESSED TENDER STEM BROCCOLI, FENNEL, CARROT TOPS, FRISEE,  
PESTO OIL

### **CHICKEN SUPREME**

CARROT EMULSION, CARROT TOPS, CHARRED CAULIFLOWER,  
BUTTER ROASTED SWEETHEART CABBAGE, BUERRE BLANC

### **CONFIT DUCK**

NICOISE STYLE SALAD

### **LECHON PORK BELLY**

POTATO PUREE, CHARRED SPRING ONION, ONION, DEMI-GLACE, APPLE  
GEL

### **LAMB CUTLETS**

LAMB CROQUETTE, CAULIFLOWER PUREE, ASPARAGUS, SPRING ONION,  
BROAD BEANS, MINTED LAMB JUS

FOR ANY SPECIFIC DIETARY REQUIREMENTS, PLEASE  
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# FINE DINING

MINIMUM NUMBERS OF 10

TWO COURSES FROM £35 PER PERSON

MARCH TO AUGUST

## DESSERTS

### **BRITISH CHEESE PLATE**

TOASTED SOURDOUGH, CHUTNEY, GRAPES (V)

### **CLASSIC EATON MESS**

BERRIES, MERINGUE, LIME CHANTILLY (V)

### **STRAWBERRY CHEESECAKE**

FROZEN RASPBERRY CHANTILLY (V)

### **TART AU CITRON**

MERINGUE (V)

### **SPICED MANGO PANNA COTTA**

RUM MANGO COULIS, SHORTBREAD CRUMB (V)

FOR ANY SPECIFIC DIETARY REQUIREMENTS, PLEASE  
SPEAK WITH YOUR EVENT COORDINATOR.



# WINE LIST

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# WINE LIST

PER BOTTLE

## WHITE WINE

TESTATE CHARDONNAY DE MARTINO **£18.00**  
(Chile, 13% ABV) (VE)

HATTINGLEY CHARDONNAY **£37.00**  
(England, 12.5% ABV) (VE)

VOLPI, CORTESE AMONTE, PIEMONTE **£15.00**  
(Italy, 12% ABV)

## ROSE WINE

BODEGAS VERUM EMBRUJO ROSADO **£12.00**  
GARNACHA  
(Spain, 11% ABV)

LA VIDAUBANAISE ROUBERTAS **£22.00**  
COMTE DE COTES DE PROVENCE  
ROSE  
(Provence, 13% ABV)

## RED WINE

TRAPICHE MELODIAS MERLOT **£18.00**  
(Argentina, 12.5% ABV) (VE)

COURT GARDEN DITCHLING PINOT NOIR **£25.75**  
(England, 11.5% ABV)

LA PLACE MERLOT LANGUEDOC-  
ROUSSILLON **£15.00**  
(France, 13.5% ABV)

## BOTTLED BEERS\*

HEINEKEN **£4.00**  
(Netherlands, 5% ABV) (VE)

BIRRA MORETTI **£4.50**  
(Italy, 4.6% ABV) (VE)

GLUTEN FREE PERONI **£4.50**  
(Italy, 5% ABV) (VE)

NO ALCOHOL HEINEKEN **£3.50**  
(Netherlands, 0% ABV) (VE)

BREWDOG IPA **£4.50**  
(Scotland, 5.4% ABV) (VE)

BULMERS ORIGINAL CIDER **£4.50**  
(Somerset, 4.8% ABV) (VE)

REKORDERLIG STRAWBERRY  
LIME CIDER (GF) **£6.00**  
(Sweden, 4% ABV) (VE)

## PROSECCO & CHAMPAGNE

STELLE D'ITALIA PROSECCO **£12.00**  
(Italy, 11% ABV)

FIOL PROSECCO EXTRA DRY **£22.00**  
(Italy, 11% ABV) (VE)

NORTH DOWNS CUVÉE **£42.00**  
(England, 12.5% ABV)

EINS ZWEI ZERO SPARKLING **£8.00**  
(Germany, 0% ABV)

ABV (Alcohol By Volume) – A standard measure of how much alcohol (ethanol) is contained in a given volume of an alcoholic beverage.



EST 1892 **LSBU**