

Event Hospitality Menu



Refreshments

Minimum of 10 people.

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Tea, coffee & water

Still & sparkling water 330ml can

Still water 750ml bottle

Sparkling water 750ml bottle

Soft drinks 330ml can

San Pellegrino 330ml can (variety of flavours)

Orange juice 1L

Apple juice 1L

Naked Gold Machine Super Smoothie

Naked Green Machine Super Smoothie

Elderflower pressé 275ml bottle

Sparkling elderflower 1L carafe

Snacks

Individual pieces of fruit 🌿🌾

Freshly cut fruit platter 🌿🌾

Fruit salad pot 🌿🌾

Individually wrapped packet of biscuits V

Handcrafted potato crisps 🌿

Nomadic granola yogurt V

Mini Danish pastries V

Standard Danish pastries V

Cakes & Sweet Treats

Freshly baked cookies V

Mini traybake selection V

Mini scones with jam and cream V

Cupcakes V

Vanilla sprinkle, lemon, red velvet, carrot

10" Cakes

St Clements Cake (12 Slices) V

Triple Chocolate Fudge Cake (14 Slices) V

Carrot Cake (14 Slices) V

Cakeage

Supply your own cakes, we'll prepare and serve them for you

Vegan & Gluten Free

Raspberry croissant 🌿

Vegan Cupcakes 🌿🌾

Lemon, chocolate, caramel sprinkle

Gluten-free traybakes 🌿🌿

Chocolate brownie, raspberry flapjack or cranberry flapjack



Breakfast

Minimum of 10 people.

Breakfasts are served with tea, coffee, juice and water.

Hot Brioche Roll Breakfast

Alden's Butchers cured bacon or sausage

Free range egg omelette 

Roasted field mushroom 

Continental Conference Breakfast

Yogurt and granola 

Croissants with fruit preserves and butter

Packed Lunch

Minimum of 10 people.

Sandwich Packed Lunch

Sandwich, crisps, fruit and a can of water

Please order with your preferred percentage split of meat, fish and plant-based fillings.

 **NGCI**,  **GF** and  **Vegan options available on request.**

Salad Packed Lunch

Chef's selection of seasonal salads, savoury popcorn, snack and a can of water

Build-your-own Lunch

Choose either traditional sandwiches or artisanal baguettes and add on finger foods, salads and desserts to build a lunch package tailored to your needs.

 **NGCI**,  **GF** and  **Vegan options available on request.**

Minimum order of 10 people, to be ordered in multiples of 5.

Served with complimentary potato crisps, water, juice and individual pieces of fruit.

Traditional Sandwich Selection

Artisanal Baguette Selection

Add ons

Two items from our Finger Food Menu ([see next page](#))

Two items from the Salad Menu ([see next page](#))

Chef's selection of sweet treats



Finger Food

Minimum of 25 people.

Choice of 4 finger foods

Additional items can be added at an extra cost

Popcorn shrimp with coriander & lime aioli 🌿

Spinach and feta samosa 🌿

Thai sweetcorn fritters with Nam Jim dressing 🌿

Beef tataki with ponzu, pickled ginger and wasabi mayo 🌿

Mini shicken skewer with curry mayo 🌿

Smoked aubergine brandade with sourdough crostini and dukkah 🌿

♥ We recommend...

Truffle cheese choux pastry puff with black garlic cheese mousse 🌿

Compressed watermelon, vegan feta and basil skewer 🌿

Salad Bowls

Minimum order of 5 bowls

One bowl serves 5

Roasted butternut squash with feta, pumpkin seeds and Sumac yogurt dressing 🌿

(🌿 Vegan option available)

Heritage tomato salad 🌿

Courgette ribbons with lemon oil and sunflower seeds 🌿

Giant couscous with herbs and fire roasted peppers 🌿

Orzo pasta salad with roasted Mediterranean vegetables 🌿

Baby potato salad with cornichons, shallots, parsley and olive oil 🌿

Fork Buffet

Minimum of 25 people.

A choice of two main dishes, three salads and a dessert

Served with bread, juice and water.

Main Dishes

Moroccan chicken thigh with sumac yogurt dressing 🌿

Slow cooked beef shin ragu with toasted pearl barley

Roasted Mediterranean vegetable lasagne with ricotta 🌿

Pearl barley and chestnut mushroom stew 🌿

♥ We recommend...

Poached trout with cucumber and dill crème fraiche salad (served cold) 🌿

Cannelloni verde with basil crema 🌿

Desserts

Lemon and lime posset 🌿

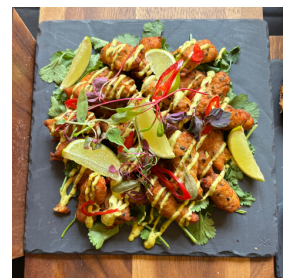
Tiramisu 🌿

Apple and cinnamon crumble (served hot) 🌿

Add ons

Additional main dish

Upgrade to sit-down dining



Pizza

Minimum of 5 pizzas.

10" Pizza cut into 8 slices

Tomato sauce base (🌱 GF available) with:

Harissa roasted vegetables, sundried tomatoes, vegan cheese, tomato sauce 🌱

BBQ jackfruit, sweetcorn, mushroom, vegan mozzarella, tomato sauce 🌱

Margherita with mozzarella, tomato sauce 🌱

Caramelised onion, goats cheese, red peppers, mozzarella, tomato sauce 🌱

Feta, spinach, caramelised onion 🌱

Ham, peppers, mushroom, red onion, mozzarella, tomato sauce

Chicken, chorizo, red peppers



Sharing Boards

Minimum of 5 boards, one board serves 5.

Antipasti Board 🌱

Mushroom arancini, roasted vegetables, olives, tomato, mozzarella and focaccia

Mezze Board 🌱

Marinated vegan feta, tomato and olive salad, baba ganoush, falafel, flatbreads and houmous

Cheeseboard 🌱

Selection of cheese with chutney and artisan bread or crackers

Charcuterie Board

Selection of ham and salami with pickles, caperberries and artisan bread

All-Day Bundles

We have put together a selection of our most popular items into easy-to-choose, cost-effective bundles for all-day catering.

Minimum order of 20 people.

Gold

Arrival: Tea, coffee, mini Danish pastries and freshly cut fruit

Mid-Morning: Tea, coffee and freshly baked cookies

Lunch: Two dishes from our Fork Buffet menu

Afternoon: Tea, coffee, muffins and sliced cakes

Water, juice and cordial served throughout the day.

Silver

Arrival: Tea, coffee and mini Danish pastries

Mid-Morning: Tea, coffee and freshly baked cookies

Lunch: Artisanal baguette selection and choice of two finger foods

Afternoon: Tea, coffee and a mini traybake selection

Water and juice served throughout the day.

Bronze

Arrival: Tea, coffee and mini Danish pastries

Mid-Morning: Tea, coffee and biscuits

Lunch: Sandwich selection

Afternoon: Tea, coffee and biscuits

Water served throughout the day.



Tailored to You

Our menus offer variety and flexibility, but if you're looking for something a little different, our bespoke service allows us to create a menu tailored to your event.

From intimate gatherings to large celebrations, our chefs will work with you to understand your preferences and craft memorable dishes using the finest ingredients, creating a dining experience that is uniquely yours.

Important Information

Please confirm final guest numbers, menu choices and all dietary requirements, allergies and intolerances at least 14 days before your event.

For bookings made at shorter notice, or where information is received after this deadline, we may not be able to accommodate all requests. While we take all reasonable precautions, we cannot guarantee that any dish is completely free from a specific allergen due to its potential presence within the supply chain. All prices are per person unless otherwise stated and exclude VAT.

Sustainability at the Heart of Our Menu

Our menu celebrates high-quality, sustainable British produce, from premium Chalk Stream Trout and locally sourced Red Tractor meat to LEAF Marque certified vegetables, MSC-certified seafood and Fairtrade products.

Supporting the University's food strategy and commitment to net-zero greenhouse gas emissions by 2030, over 65% of our hospitality menu is vegetarian or vegan, with ingredients sourced from trusted local suppliers.

Sustainability extends throughout our service: deliveries are made using zero-emission electric vehicles, single-use plastics have been replaced with recyclable or reusable alternatives including innovative seaweed-based Notpla packaging, and all food waste is sent for anaerobic digestion to generate energy and produce soil improver.

Ethical sourcing, high-welfare produce and support for social initiatives remain central to our approach, while our chefs continue to develop creative recipes that combine exceptional quality and provenance with the University's climate goals.