



**TASTE**  
QMUL



# TASTE

## Our Menus



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Welcome to Taste QMUL's hospitality brochure for the catering services within the Queen Mary University of London Estate.

'Taste QMUL' is our event catering service, combining a passion for food with the experience of catering for a diverse, international audience. Whether a breakfast meeting for 10 or a gala dinner for 200, we use fresh, ethically and sustainably sourced ingredients.

This menu selector offers a wide range of catering solutions but we are equally happy to work closely with you to create an imaginative, bespoke menu tailored to your event.

As part of Queen Mary University of London, we ensure unrivalled value and guarantee a service worthy of a university with a global reputation for excellence.

Call **020 7882 3866**  
Email **[taste@qmul.ac.uk](mailto:taste@qmul.ac.uk)**

 **[tasteqmul](https://www.instagram.com/tasteqmul)**

# BREAKFAST

MINIMUM ORDER TEN PEOPLE

## Cold

### **Selection of cereals and muesli**

Bowls of classic breakfast cereals with jugs of cold milk

£1.95

### **Seasonal fruit basket**

Pieces of seasonal whole fruit such as Kentish apples and pears. As the name suggests no mess or cutting required!

£0.75

### **Tropical fruit platter**

Freshly cut slices of watermelon, pineapple, melon, mango, kiwi, strawberry and grapes

£2.50

### **Granola with Greek yoghurt and berry compote**

Granola sprinkled liberally over rich Greek yoghurt marbled with sweet berries stewed in a sweet syrup flavoured with cinnamon and cloves

£3.50



#### Allergens and Dietary Requirements

If any of your guests have allergies or specific dietary needs; please make us aware when placing your order.

## Hot

### Full English breakfast served as a buffet

£10.50

Scrambled egg  
Grilled plum tomatoes with thyme  
Sauté mushrooms  
Cumberland sausages  
(vegetarian option available)  
Grilled smoked back bacon  
Baked beans  
Toast, butter and preserves  
Served with tea selection, filter coffee and fruit juice

### Classic Butties

£3.25

Warm baps filled with smoked back bacon or Cumberland sausage and scrambled egg served with ketchup, mustard and brown sauce

### Eggs Benedict

£3.75

A traditional brunch or breakfast dish of an English muffin, topped with crispy back bacon, a poached free range egg, and warm hollandaise sauce

### Eggs Florentine

£4.00

A vegetarian breakfast dish of an English muffin, topped with wilted spinach, a poached free range egg, and warm hollandaise sauce

### Eggs Royale

£5.50

A deliciously indulgent twist on eggs benedict replacing the crispy bacon with traditionally cured salmon

### Queen Mary breakfast muffin with ham, cheese, fried egg and hollandaise

£5.25

A toasted English muffin loaded with extra dry Kent honey baked ham, melted black Bomber Cheddar, a soft fried free range egg and warm hollandaise sauce

# QUEEN MARY MORNING PLATTERS

SERVES TEN PEOPLE

## British cured meats

£38.00

A traditional cured meat platter using Kentish oak smoked air dried lamb, extra dry Kent honey baked ham, Cornish salami and Cotswold wild boar salami combined with oven dried tomatoes, marinated olives and cornichons

## Sliced British Isles cheese selection

£32.00

Specially selected British classics: Sharpham Blue, Cashel Blue, Snowdonia Black Bomber, Oxford Isis, and Caboc served with chunks of bloomer bread and salty butter

## Sussex smoked salmon

£60.00

Flaked British caught hot smoked salmon and traditionally cured salmon combined with hard boiled eggs, crème fraîche, dill and Spinnaker caviar direct from The Weald Smokery in Filmwell, East Sussex

## Allergens and Dietary Requirements

If any of your guests have allergies or specific dietary needs; please make us aware when placing your order.



# REFRESHMENTS

## Allergens and Dietary Requirements

If any of your guests have allergies or specific dietary needs; please make us aware when placing your order.

## Hot Drinks

### Tea and coffee

£1.80

Including a selection of herbal teas, de-caffeinated coffee and hot chocolate

## Cold Drinks

**Still filtered water** *750ml*

£2.25

**Sparkling filtered water** *750ml*

£2.25

**Apple juice** *1lt*

£2.50

**Cranberry juice** *1lt*

£2.50

**Orange juice** *1lt*

£2.50

*Fair trade orange juice is available on request*

POA

**Smoothie of the Day** *250ml*

£3.00

**Selection of Fentimans soft drinks**

£2.00

*250ml cans*

Rose lemonade

Gently sparkling elderflower

Cherry cola

Curiosity cola

# PASTRIES, CAKES AND BAKES

## Allergens and Dietary Requirements

If any of your guests have allergies or specific dietary needs; please make us aware when placing your order.

## Pastries

**Selection of freshly baked mini croissants and Danish pastries** (2 per person) £1.95

Freshly baked all butter mini croissants, pain au chocolat and Danish pastries dusted with sugar

**Selection of muffins to include blueberry, triple chocolate and strawberry muffin** £1.85

**Selection of mini muffins** (2 per person) £1.60

## Biscuits and cookies

**Wrapped Bronte biscuit** (2 per packet) £0.50

**Oreo cookies** (2 per person) £0.75

**Chocolate chip cookie** £1.75

## Cakes

**Portuguese natas** £1.80

**Fairtrade chocolate brownie** £2.75

**Banana and walnut loaf** £2.75

**Lemon drizzle loaf** £2.50

**Carrot cake** £3.50

**Courgette and lime cake** £3.00

**Sticky chocolate and orange cake** £2.75

**Victorian sponge** £2.75

**Mini cake selection** (3 per person) £3.50

## Gluten Free

**Chocolate pecan brownie** (gluten and dairy free) £2.50

**Cherry Bakewell tart** (gluten and dairy free) £2.50

**Gluten free naughty chocolate cake** £2.50

## Afternoon Tea

**Sultana scone, clotted cream and Tiptree strawberry jam served with freshly brewed tea and filter coffee** £5.25

# BESPOKE WORKING LUNCH

MINIMUM ORDER 10 PEOPLE

## Allergens and Dietary Requirements

If any of your guests have allergies or specific dietary needs; please make us aware when placing your order.

A selection of filled ciabattas and wholemeal crusty sticks accompanied by a colourful and nutritious salad selection

**£9.50 per person**

**10 people**

2 x fillings, 2 x salads and 1 x fruit platter\*

**15 people**

3 x fillings, 2 x salads and 1 x fruit platter\*

**20 people**

4 x fillings, 3 x salads and 1 x fruit platter\*

**30+ people**

5 x fillings, 4 x salads and 1 x fruit platter

\* An additional salad can replace the fruit platter without charge, or be added for a supplement of £2.50 per person (up to a maximum of 4 salads)

## Fillings Selection

'Peking style' duck

Free range egg mayonnaise  
(vegetarian)

Wiltshire ham and Cheddar cheese

Chilli brisket of British beef

'Caesar' chicken

Curried prawn

Falafel and houmous  
(vegan)

Cheddar cheese and tomato  
(vegetarian)

## Salad Selection

*Vegan except where stated*

Three Heritage tomato, balsamic dressing

Sumac cauliflower

Grilled broccoli and lentil

Balsamic roasted vegetables and rocket

Butternut squash, pumpkin seed and feta  
(vegetarian)

Mozzarella, tomato and basil  
(vegetarian)

Quinoa, broad bean and pepper

## Fruit Platter

Cut fruit platter of seasonal hard and soft fruits

# SANDWICH AND ROLL PLATTERS

ALL PLATTERS ARE SUITABLE FOR SIX PEOPLE (UNLESS OTHERWISE STATED)

## Sandwich Platters

### Everyday vegetarian sandwich platter £20.50

Egg mayonnaise on wholemeal  
Mixed cheese on white  
Cream cheese and cucumber on granary  
Plain cheese on white

### Everyday mixed sandwich platter £21.50

Smoked ham on white  
Chicken mayonnaise on granary  
Chicken sweetcorn on granary  
Ham hock on granary  
Roast beef and pickle on white

### Vegan sandwich platter £26.00

Sun blushed houmous on granary  
Sweet potato pakora on white  
Beetroot falafel on granary

### Halal sandwich platter £25.00

Piri piri chicken on white  
Chicken mayonnaise on granary  
Chicken sweetcorn on granary  
Lemon and thyme chicken on granary  
Coronation chicken on white

### Premium vegetarian sandwich platter £26.00

Chunky egg and cress on softgrain  
Sweet potato pakora on white  
Cheddar ploughmans on white  
Veggie New Yorker on farmers  
Sun blush houmous on granary

### Premium fish sandwich platter £27.00

Tuna sweetcorn on granary  
Smoked salmon and cream cheese on granary  
Tuna Nicoise on white; king prawn on poppy  
Prawn and crab on granary

### Premium mixed sandwich platter £27.00

Lemon and thyme chicken on granary  
Chicken chorizo on farmers  
Ham hock and egg on white; New York deli on farmers  
Ham and cheese ploughmans on white

## Speciality Bread Platters

### Tortilla wrap vegetarian platter (16 pieces) £26.00

Mixed cheese and onion on white wrap  
Mixed cheese and onion on tomato wrap  
Falafel and yoghurt on white wrap  
Sun blushed houmous on tomato wrap

### Tortilla wrap mixed platter (16 pieces) £26.00

Chicken Caesar on tomato wrap  
Cajun chicken on tomato wrap  
Tuna coleslaw on white wrap  
Hoisin duck on white wrap

### Vegetarian mini roll platter (20 pieces / 8 people) £37.50

Egg and cress white roll  
Cheddar and pickle oat topped granary roll  
Houmous and lettuce poppy granary roll  
Dorset cheese and caramelised onion poppy white roll

#### Allergens and Dietary Requirements

If any of your guests have allergies or specific dietary needs; please make us aware when placing your order.

## Buffet Platters

<b>Mixed mini roll platter</b> (20 pieces / 8 people)	£37.50	<b>Mixed speciality rolls platter</b> (20 pieces / 8 people)	£39.50	<b>Vegan garden salad platter</b> (6-8 people)	£19.50
Chicken chorizo white roll Ham, tomato and mustard mayonnaise oat topped granary roll Chicken salad poppy white roll King prawn and lettuce poppy granary roll		Egg and cress poppy turmeric mini roll Houmous, red onion and lettuce seeded beetroot mini roll Salmon charcoal mini roll Chicken chorizo oat topped charcoal mini roll		Frissee, lollo rosso, carrot, cherry tomato, sweetcorn, vinaigrette	
<b>New York deli finger sandwich platter</b> (8 sandwiches / 8 people)	£39.50	<b>Vegetarian speciality rolls platter</b> (20 pieces / 8 people)	£39.50	<b>Vegan Asian slaw salad platter</b> (6-8 people)	£23.50
New Yorker with pastrami on granary Veggie New Yorker on granary		Egg and cress turmeric poppy roll Cheddar and oat topped charcoal mini roll Houmous and lettuce seeded beetroot mini roll Dorset cheese and caramelised onion charcoal mini roll		Iceberg, cos, carrot sweet potato, red cabbage, edame bean, spring onion, ginger, nigella seeds; soy, chilli and ginger dressing	
<b>Mixed baguette platter</b> (18 pieces / 8 people)	£29.50	<b>Vegetarian sandwich, baguettes &amp; rolls platter (5 people)</b>	£38.50	<b>Roast chicken or salmon caesar salad platter (6-8 people)</b>	£30.50
Chicken tikka Mozzarella and pesto Parma ham Brie, ham and cranberry		Sweet potato pakora on white Veggie New Yorker on farmers Chunky egg and cress on softgrain Mozzarella and pesto baguette Houmous and lettuce seeded beetroot mini roll		<b>Mozzarella &amp; pesto pasta salad platter (6-8 people)</b>	£22.00

# THE DELI

EACH PLATE IS SUITABLE FOR FIVE PEOPLE  
AND IS SERVED AT ROOM TEMPERATURE

## Allergens and Dietary Requirements

If any of your guests have allergies or specific dietary needs; please make us aware when placing your order.

## Meat

**Duck spring rolls** £12.50  
(10 pieces)

Crispy fried filo rolls filled with shredded duck and hoi sin

**Chicken yakitori** £12.50  
(10 pieces)

Chargrilled pieces of chicken in a yakitori glaze presented on a wooden skewer and crispy rice noodles

**Classic quiche lorraine** £9.50  
(5 pieces)

Crispy pastry case filled with savoury custard, Cheddar and ham

## Fish

**Butterfly marinated prawns** £16.00  
(10 pieces)

Whole steamed king prawns marinated in herbs and garlic

**Mini Thai fishcakes** £14.00  
(10 pieces)

Thai fishcakes made with white fish combined with lemongrass, herbs and a sweet chilli sauce

**Smoked salmon and cream cheese bagels** £17.00  
(10 pieces)

Mini bagels filled with oak smoked salmon and a smooth cream cheese and chive filling

## Vegetarian

**Fig and goats cheese parcels** £14.00  
(10 pieces)

Filo parcels filled with goats' cheese mousse and juicy figs

**Middle eastern falafel** £11.00  
(15 pieces)

Falafel and grilled flat bread wedges with garlic houmous

**Mixed vegetable dim sum** £11.00  
(15 pieces)

Dim sum with Tamari soy and red chilli dipping sauce

# Vegan

## Mini vegetable samosas (10 pieces)

£12.00

Mini samosas filled with spiced vegetables and a mango chutney

## Vegetable and spinach pakora (10 pieces)

£12.00

Indian style snacks made with spinach and authentic spices

## Dolmades (10 pieces)

£9.50

Vine leaves stuffed with minted rice and tzatziki



# SHARING PLANKS

SUITABLE FOR TEN PEOPLE AND FOR SERVING AT LUNCHTIME,  
AN EARLY EVENING RECEPTION OR PART OF A BUFFET DINNER

## Mediterranean

£77.00

Marinated Halkidiki olives, stuffed vine leaves, ricotta filled peppers, whole grilled king prawns, salami Milano, prosciutto crudo, coppa di Parma, grilled halloumi, taramasalata, houmous

## Sussex smoked fish

£67.00

Treacle cured salmon, hot roast salmon, smoked rainbow trout, Spinnaker caviar, smoked halibut, peppered mackerel, capers and lemon

## British meats and pie

£79.00

Wild boar and venison salami, Kentish smoked air dried lamb, salami, smoked venison, extra dry Kent honey baked ham, turkey and cranberry pie, piccalilli, pickled onions

## British isles cheeseboard

£60.00

Oxford Isis, Sharpham Brie, Dorstone Ash, Cashel Blue, Black Bomber Cheddar, fruit chutney, celery and crackers

## Crudit  snack platter

£22.00

Carrots, cherry tomatoes, peppers, cucumber, sugar snap peas, harissa chickpeas and houmous

## Sushi (requires 72 hours notice) Market Price

Salmon spicy sushi roll, tuna sushi roll, salmon nigiri sushi roll, prawn nigiri sushi roll, cucumber sushi roll, carrot sushi roll and tamari soy, wasabi and pickled ginger

## Allergens and Dietary Requirements

If any of your guests have allergies or specific dietary needs; please make us aware when placing your order.



# GRAB AND GO BAGS

PACKED LUNCHES

## Allergens and Dietary Requirements

If any of your guests have allergies or specific dietary needs; please make us aware when placing your order.

## Lunch 1

£5.50

- 1 x Pre-packed filled standard sandwich
- 1 x Fresh whole fruit
- 1 x Crisps

## Lunch 2

£7.00

- 1 x Pre-packed filled standard sandwich
- 1 x Farfalle pasta and pesto pot
- 1 x Fresh whole fruit
- 1 x Crisps
- 1 x Still mineral water *500ml*



# HOT FORK BUFFETS

MINIMUM ORDER TEN PEOPLE (PRICED TO INCLUDE STAFF TO SERVE THE BUFFET)

## Allergens and Dietary Requirements

If any of your guests have allergies or specific dietary needs; please make us aware when placing your order.

Please select from the following options:

### Menu A £17.00

- 1 x meat main course
- 1 x vegetarian main course
- 2 x salads
- 1 x dessert

### Menu B £21.00

- 1 x meat main course
- 1 x fish main course
- 1 x vegetarian main course
- 3 x salads
- 1 x dessert

## Meat

Chicken and New Forest mushroom cream, tarragon roast new potatoes

Stroganoff of Hereford beef and rice

Local ale braised British beef and onion, horseradish mashed potato and mushrooms

## Fish

Pan-roasted fillet of sea bass, with red onion, wilted kale and a citrus dressing

Smoked haddock, salmon and prawn fish pie

## Vegetarian

Butternut squash and macaroni cheese

Pans of leek and asparagus with a parsley crust, roast new potatoes

Gratinated vegetable Briám (baked vegetables in tomato sauce)

## Salads

Dressed mixed leaf

Torn cos and gem with parmesan shavings

Confit tomato, cherry tomato and bocconcini salad

Confit tomato and roast lemon salad

Classic caesar salad

Cucumber and mixed bean salad with red pepper

Saffron poached potato, celery and feta

Sautéed courgette, borlotti bean, lemon and parsley

Roasted broccoli, lentil and coconut salad

## Dessert

Treacle tart and whipped cream

Tropical fruit salad and cream

Gluten free pear and almond tart

Rocky road chocolate brownie

Gluten free baked vanilla cheesecake

# WINE AND CANAPÉ RECEPTIONS

SUITABLE FOR TEN OR MORE PEOPLE (PRICED FOR DELIVERY)

## Allergens and Dietary Requirements

If any of your guests have allergies or specific dietary needs; please make us aware when placing your order.

## Meat

**5 canapés** £9.50

**8 canapés** £15.50

**Additional canapés** £1.75 each

Include one glass of house red or white wine for £3.00

**Chefs Choice:**  
4 canapés £7.50

British beef carpaccio on a chive blinis with truffle oil and parmesan

Mexican style beef with smoked salt guacamole and sweet potato served on a tortilla crisp

Marinated chicken wrapped in prosciutto on skewers with a lemon and chive mayonnaise

Tandoori flavoured chicken on skewers with a cucumber, yoghurt and mint dip

Confit of Kentish lamb shoulder, crisp potato and red currant compote

## Fish

Smoked salmon blinis with crème fraîche and caviar

Seared tuna with spicy cress and radish

Beetroot cured gravadlax topped with sour cream and keta caviar on a dill blinis

Marinated salmon skewers with a lime and coriander dip

## Vegetarian

Tomato, garlic and basil bruschetta

Roasted Mediterranean vegetables, buffalo mozzarella and pesto

Sun blush tomato frittata topped with homemade pesto and mozzarella

Dolcelatte with roasted balsamic fig on a sultana croute

## Chef's Choice Canapés

Can't decide from the extensive choice in the brochure? Allow our chefs to be creative and use the seasonal and fresh ingredients available in the Queen Mary larder



# COCKTAIL SNACKS

£12.00 per bowl

Kent salted crisps  
Herb marinated olives  
Roasted salted peanuts

WE RECOMMEND ONE BOWL  
PER 10 PERSONS

*(All portions based on 40g pp)*

£15.00 per bowl

Salted rice crackers  
Smokehouse nuts  
Mixed vegetable crisps  
Propercorn popcorn  
Twenty cheese straws'

WE RECOMMEND ONE BOWL  
PER 10 PERSONS

*(All portions based on 40g pp)*

## Allergens and Dietary Requirements

If any of your guests have allergies or specific dietary needs; please make us aware when placing your order.



# FORMAL DINING

**3 COURSE MENU** £39.95 / **4 COURSE MENU** £46.50  
(PRICED TO INCLUDE STAFFING TO SERVE THE MEAL)

## Starters

Suffolk pressed ham hock and pickled carrot, plum and apple chutney, toasted brioche

Severn and Wye smoked salmon, horseradish creme fraiche, caper berries

Smoked trout, marinated leeks, chive and apple, hazelnut dressing

Goats cheese, roasted beetroot & pomegranate, baby herbs

Prosciutto ham, pulled buffalo mozzarella, fig and rocket salad, walnut dressing

Poached pear, endive, lambs leaf and pickled walnut, blue cheese mousse

Warm salmon tart, chive oil, creme fraiche and baby herbs

Chicken, apricot and pancetta terrine, onion chutney, toast

## Mains

Slow cooked Suffolk pork belly, braised bok choy, pickled shitaki, apple, charred spring onions, soy and coriander glaze, burnt apple purée

Pot roasted corn fed chicken, crushed potatoes, confit garlic, calvero nero, thyme cream sauce

Slow cooked feather blade of Hereford beef, roasted garlic mash, roasted roots, cooking juice gravy

Roasted stone bass, confit fennel, new potatoes, chive and fennel salad, roasted almonds

Oven baked cod loin, potted shrimp crust, samphire, saffron potato, sauce bouillabaisse

Pan seared Scottish salmon, crushed potatoes, confit cherry tomatoes, roasted broccoli, preserved lemon butter sauce

Guinea fowl, sage and onion bread and butter pudding, maple roasted carrots, crispy kale

Roasted fillet of Hereford beef, potato dauphinoise, roasted celeriac, balsamic glazed onions

Rump of Kentish lamb, slow cooked fondant potato, balsamic tomato, roasted aubergine puree, red currant jus

Very slow braised shank of lamb, roots, mash, pear and rosemary jus

## Dessert

Chocolate mousse, mixed berries and nut granola

Chocolate tart, roasted pistachio, crème fraiche and cherries

Strawberry and clotted cream cheese cake, textures of strawberries

Vanilla creme brulee, vanilla shortbread

Pear and caramel cheesecake, roasted pears, caramel sauce, cinnamon cream

Baked vanilla cheese cake, raspberry ripple cream, raspberry salad

Blueberry and frangipane tart, almond crumble, poached blueberry whipped cream

Salted caramel chocolate brownie, chocolate soil, chocolate sauce

#### Allergens and Dietary Requirements

If any of your guests have allergies or specific dietary needs; please make us aware when placing your order.

## Menu suitable for plant based diets (vegetarian and vegan)

### Starters

Grilled artichokes, butterbean  
and lambs leaf salad rosemary oil

Roasted beets, candy and  
golden, toasted linseed,  
beetroot ketchup and apple

Marinated charred leek,  
pickled mushrooms and  
baby herbs

### Mains

Rosemary polenta cake,  
roasted corn and charred  
tender stem, roasted sunflower  
seed dressing

Roasted potato gnocchi,  
roasted butternut squash,  
crispy sage and salted walnuts

Charred madras cauliflower,  
roasted cashew nuts,  
vegan yoghurt, pomegranate  
and coriander

### Dessert

Raspberry frangipane tart,  
raspberry puree, macerated  
raspberries

Chocolate mousse, orange  
puree, chocolate brownie  
toasted nuts

Salad of strawberries,  
vegan yoghurt, mint and  
black pepper pesto



# BARBECUE SEASON

MINIMUM ORDER FIFTY PEOPLE

## Allergens and Dietary Requirements

If any of your guests have allergies or specific dietary needs; please make us aware when placing your order.

## Simple & Fast

£9.50

Beef burger

Cumberland sausage

Vegetable burger

Tossed mixed leaf salad

Coleslaw

Add dessert for £1.50 per person

## The Queens' barbecue

£11.50

Leg of Cornish lamb steak with mint & garlic marinade

Thai spiced salmon steak

Charred summer vegetables

Tossed mixed leaf salad

Queen Mary slaw

Add dessert for £3.00 per person

# WINE LIST

ALL PRICES ARE PER BOTTLE

## Sparkling

### **Cava Brut, Toca, Penedes, Spain NV** £27.00

Made in the same way as champagne, a great value alternative  
*Match with shellfish, duck, light appetisers*

### **Prosecco Spumante 'Adalina', Enrico Bedin, Veneto, Italy NV** £28.80

Refreshing with hints of peaches and apricots from the esteemed Asolo region  
*Match with canapes, shellfish, charcuterie*

### **Champagne Rimbaud Brut, France NV** £46.80

Elegant and rich in style, fantastic for any celebration  
*Match with canapes, seafood, afternoon tea*

### **Harrow & Hope Brut Reserve, Buckinghamshire, England NV** £48.00

Bright and lively with notes of crisp green apple, lemon, and brioche  
*Match with canapes, shellfish, brunch*

## White

### **Rocca Trebbiano, Veneto, Italy 2017** £18.00

Easy drinking white with a crisp finish  
*Match with canapes, chicken, seafood*

### **Goleta Sauvignon Blanc, Central Valley, Chile 2017** £19.20

Citrus and green apple flavours from this New World sauvignon  
*Match with fish, shellfish, asparagus*

### **Galassia Garganega-Pinot Grigio, Veneto, Italy 2016** £20.40

Light and crisp, with juicy stone fruits  
*Match with creamy pasta, seafood, salads*

### **Les Peyrautins Chardonnay, Pays d'Oc, France 2018** £21.60

A medium bodied chardonnay with flavours of pineapple & mango - unoaked  
*Match with pork, fish cakes, creamy pasta*

### **Azumbre Verdejo, Cuatro Rayas, Rueda, Spain 2017** £22.80

Refreshing and lively - a great alternative to sauvignon  
*Match with seafood, tapas, canapes*

### **Clarence River Sauvignon Blanc, Marlborough, New Zealand 2017** £25.80

Full of gooseberry and tropical fruits - classic Kiwi sauvignon  
*Match with goats' cheese, fish and chips*

### **Picpoul de Pinet 'Les Courtelles', Languedoc, France 2017** £26.40

Dry and crisp white from the coastal Mediterranean town of Pinet  
*Match with fish, light chicken dishes*

### **Bolfan Riesling, Zagorje, Croatia (Biodynamic) 2017** £27.60

Extremely refreshing with notes of lime, peach, and guava, complemented with structured acidity  
*Match with Thai, Indian/curry, canapes*

### **Three Choirs 'Winchcombe Downs', Gloucestershire, England 2017** £28.20

Elegant and crisp with a soft floral aroma of elderflower combined with a hint of fresh peaches  
*Match with Seafood, antipasti, canapes*

### **Chablis, Louis Robin, Burgundy, France 2017** £32.40

Classic chablis - clean, mineral and elegant apple flavours  
*Match with chicken, salads, shellfish*

 organic  vegetarian  vegan

## Rosé

**Rodeiro Rosado, Bodegas Gallegas, Galicia, Spain 2018** (V) £18.00

Fresh and clean rosé with strawberry and cherry flavours  
*Match with salads, canapes, lighter red meats*

**Mon Rosé de Montrose, Languedoc, France 2018** £26.40

A delicate, crisp rosé with aromas of cranberry, fennel, and a hint of peach  
*Match with seafood, salad, grilled meats*

## Red

**Rocca Merlot, Veneto, Italy 2016** (V) £18.00

A delicious, juicy merlot overflowing with aromas of redcurrant followed by mouthfuls of summer berries  
*Match with tomato based pasta, stews, red meat*

**Rhanleigh Cabernet Sauvignon, Robertson, South Africa 2017** (V) £19.20

Rich flavours of stewed plum, blackcurrant and subtle notes of coffee and chocolate  
*Match with BBQ, roast beef/steak, casseroles*

**Cosmina Pinot Noir, Romania 2018** £20.40

Packed with juicy red berries and a soft, velvety finish  
*Match with pasta, stews, charcuterie*

**Primitivo 'Grifone', Puglia, Italy 2017** (V) £21.60

Dark and intense ruby colour with aromas of liquorice and blackberry – luscious notes of plums and stewed cherries follows through on the palate  
*Match with hard cheeses, game, venison*

**Sotherton Shiraz, South Eastern Australia 2016** £22.20

Generous ripe berry flavours with a touch of vanilla and chocolate  
*Match with BBQ, casseroles, stews, pasta*

**Valcheta Malbec, Mendoza, Argentina 2017** (V) £24.00

Velvety & juicy with cherries and a touch of spices  
*Match with beef, steak, venison*

**Lacrimus, Rioja, Spain 2016** (V) £25.20

Light and approachable style of Rioja  
*Match with lamb, pork, charcuterie*

**Côte du Rhône 'Esprit Barville' Red, Maison Brotte, France 2016** (V) £27.60

Smooth, warming and elegant with aromas of wild red fruits, liquorice, and a hint of pepper and thyme  
*Match with roast lamb, game, venison, beef*

**Querciavalle Chianti Classico, Agricola Losi, Tuscany, Italy 2016** (V) £30.00

Bright ruby red with juicy, sour cherries, summer berries and a long finish with a velvety mouthfeel  
*Match with game, venison, beef*

**Château du Puy Bonnet, Montagne-Saint-Émilion, Bordeaux, France 2016** (V) £32.40

Classic, full bodied wine with blackcurrant and a touch of oak  
*Match with beef, pork, hard cheeses*

#### Allergens and Dietary Requirements

If any of your guests have allergies or specific dietary needs; please make us aware when placing your order.

## Sweet

### Château Simon, Sauternes, Bordeaux, France 2014 (75cl)

£38.40

Rich yet fresh, sauternes produces the best sweet wines in the world

*Match with fruit, chocolate, cheeses (blue)*

## Port

### Fine Ruby Port, Vieira de Sousa, Portugal NV

£31.20

Fresh and robust fruit flavours, with an excellent long finish

*Match with cheeses, chocolate puddings*

### Late Bottled Vintage, Vieira de Sousa, Portugal 2013

£36.00

Deep and luscious red colour with aromas of blackcurrant, strawberry and plums

*Match with cheeses, rich desserts*



# BEERS, CIDERS AND SOFT DRINKS

## Allergens and Dietary Requirements

If any of your guests have allergies or specific dietary needs; please make us aware when placing your order.

## Ales, Whites & Stouts <sup>V</sup>

<b>Goose Midway IPA</b> 4.1% ABV 330ml bottle	£3.80
<b>Fullers London Pride</b> 4.7% ABV 330ml bottle	£3.80
<b>Guinness</b> 4.2% ABV 440ml can	£4.50
<b>Blue Moon Belgian Witbier</b> 5.4% ABV 330ml bottle	£4.00

## Lagers <sup>V</sup>

<b>Camden Hells Lager</b> 4.6% ABV 330ml can	£3.80
<b>Corona Extra</b> 4.5% ABV 330ml bottle	£3.80
<b>Old Blue Last Lager</b> 5.0% ABV 355ml can	£4.00
<b>Stella Artois Gluten Free</b> 4.8% ABV 330ml bottle	£3.80
<b>Michelob Ultra</b> 3.5% ABV - low calorie 330ml bottle	£4.00
<b>Budweiser Prohibition</b> 0.0% ABV 330ml can	£3.00

## Ciders <sup>V</sup>

<b>Orchard Pig Reveller</b> 4.4% ABV 500ml bottle	£4.80
<b>Orchard Pig Charmer</b> 6.0% ABV 500ml bottle	£4.80
<b>Rekorderlig Pear</b> 4.5% ABV 500ml bottle	£4.80

## Soft Drinks <sup>V</sup>

<b>Fentimans soft drinks</b> 250ml cans	£2.00
Rose lemonade	
Gently sparkling elderflower	
Cherry cola	
Curiosity cola	
<b>Fentimans mixers</b> 150ml cans	£1.40
Tonic water	
Light tonic water	
Rhubarb tonic water	
Ginger ale	

# TERMS AND CONDITIONS

ALL BOOKINGS ARE MADE SUBJECT TO THESE TERMS AND CONDITIONS BEING ACCEPTED IN FULL.

1. It is the responsibility of the department/person requesting catering to organise the furniture required for the booking with the University Porters via the Estates Help Desk ([eaaf-helpdesk@qmul.ac.uk](mailto:eaaf-helpdesk@qmul.ac.uk)) prior to catering being delivered.
2. Orders involving food need to be made 48 hours before they are required, however, we will endeavour to accommodate requests for service after this, if possible. Orders for beverages need to be made 24 hours in advance of delivery.
3. To accept and deliver an order we will need a valid budget code, the date you would like the catering, the location where the catering is to be delivered, the number of guests expected and the time you would like the catering delivered and cleared away at the end of the function.
4. Please confirm final numbers for food and wine requirements 48 hours prior to the requested delivery date.
5. In the event of a full or partial cancellation of a confirmed booking the following cancellation charges will apply:
  - Cancellations made within 48 hours  
*50% of expected income*
  - Cancellations made within 24 hours  
*100% of expected income*
6. For serviced events all our water, fruit juice, beer and wine is sale or return. For delivered events, the stock becomes the responsibility of the customer when delivered. A credit for water, fruit juice, beer and wine will only be made where the left over drinks are secured and handed back to a member of the catering team.
7. We can only serve hot food where we have facilities to cook or keep transported food hot. We reserve the right to make menu changes to hot dishes which cannot be served as our chefs have prepared them.
8. On rare occasions we may need to substitute products with suitable alternatives. We will endeavour to inform you before the event. However, this may not always be possible.
9. Payment for your order will be taken in the week following the event, from the budget code provided when the order was first placed.
10. If the event is being charged to an Agresso budget code, then VAT on food will not be added, but VAT **will** be added on any alcoholic drinks. If the event is to be subject to invoicing to an outside party/body then VAT will be charged on the whole invoice at the current rate.
11. The Catering department use nominated suppliers for all food products. We do not accept responsibility for any food items purchased outside and consumed on campus. In accordance with the Food Safety Act 1990, customers are strongly recommended not to undertake the preparation of food themselves.
12. We cannot accept responsibility for any shortages or errors if the booking is not received at the time of delivery by a person authorised by the organiser.
13. We collect from the point where the delivery was left. If items have been moved elsewhere it is the responsibility of the organiser to ensure they are returned to the delivery point in time for the collection. Otherwise the following charges will be made:
  - Crockery *£2.00 per piece*
  - Glass *£1.50 per piece*
  - Re-usable water bottle *£3.00 each*
  - Flasks / china platters *£20.00 per piece*
14. **The standard operating hours are 8.00am – 6.00pm, Monday to Friday. Additional service charges will be applied outside of these times and will be quoted in advance of the event.**
15. We do provide a full listings of wines, spirits and alcoholic beverages. If you wish to provide your own alcohol for an event, we do charge a corkage fee for the following items plus VAT.
  - Bottled beers by the case *£10.00 per case*
  - Wine by the bottle *£10.00 per bottle*
  - Champagne by the bottle *£15.00 per bottle*
  - Spirits by the bottle *£15.00 per bottle*
16. **Kosher Dining Information**

For those clients wishing to provide Kosher dining for their guest, we can provide menu options in keeping with the event selected menu which are prepared offsite in a registered Kosher production kitchen, all goods are sealed and delivered direct to our facilities but do require 5 days' notice. For a quotation please contact [taste@qmul.ac.uk](mailto:taste@qmul.ac.uk) or Ext 3866.

**A QMUL  
SERVICE**

