



TASTE

Our Menu

2017/2018





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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**

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

BREAKFAST

MINIMUM ORDER TEN PERSONS

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

Fresh berry salad of raspberries, strawberries, blue berries and cantaloupe melon

Up your five-a-day with our fresh fruit salad macerated with fresh garden mint

£3.25

Pomelo, orange and pink grapefruit salad with fresh mint and muscovado sugar

Start your day with a vitamin C boost. Segmented citrus fruits bound in mint sugar syrup

£4.50



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	Eggs Florentine	£4.00	Omelette with fresh herbs from the garden and Gruyere cheese	£4.95
Scrambled egg		A vegetarian breakfast dish of an English muffin, topped with wilted spinach, a poached free range egg, and warm hollandaise sauce		A three egg omelette filled with melted gruyere cheese and sprinkled with fresh herbs from the Queen Mary garden	
Grilled plum tomatoes with thyme					
Sauté mushrooms					
Cumberland sausages (vegetarian option available)		Eggs Royale	£5.50	American pancakes with crispy bacon, blueberries and maple syrup	£3.50
Grilled smoked back bacon		A deliciously indulgent twist on eggs Benedict replacing the crispy bacon with traditionally cured salmon		Three buttermilk pancakes served with streaky bacon and fresh blueberries drizzled with maple syrup	
Baked beans					
Toast, butter and preserves		Queen Mary breakfast muffin with ham, cheese, fried egg and hollandaise	£5.25	Waffles with crispy pancetta and maple syrup	£3.95
Served with tea selection, filter coffee and fruit juice		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		Warm crispy waffles topped with crispy Italian bacon, freshly ground black pepper and maple syrup	
Classic Butties	£3.25	Plantation breakfast	£4.95	Hot porridge with banana, brown sugar and toasted coconut flakes	£3.50
Warm baps filled with smoked back bacon or Cumberland sausage and scrambled egg served with ketchup, mustard and brown sauce		A hand held breakfast from the Deep South. A charred tortilla wrap loaded with crispy streaky bacon, hash browns, smoked American cheese and ketchup in a tortilla wrap		Toasted oats cooked in milk and rum with Fairtrade banana and coconut flakes, brùléed with muscovado sugar	
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					

QUEEN MARY MORNING PLATTERS

SERVES TEN PERSONS

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

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THE JUICY BAR

Allergens and Dietary Requirements

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

Fresh, bold and delicious juices that are free from wheat, dairy and refined sugar

All of our drinks are QM made and where possible our fruit and vegetables are locally sourced using seasonal produce

Beetroot, honeydew melon and ginger

Carrot, celery, turmeric and kale

Pineapple, orange, spinach and mint

Ruby grapefruit, carrot, celery, ginger and beetroot

Carrot, beetroot, parsley root and ginger

Galia melon, strawberry, pear and mint

Ginger, lime, beetroot, carrot and celery

Mint, celery, green apple and kale

Coconut, Alphonso mango, red apple and turmeric

250ml bottle

£4.00

Freshly squeezed Orange Juice

250ml bottle

£2.50



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

Fair trade orange juice

£3.25

Apple juice 1lt

£2.50

Cranberry juice 1lt

£2.50

Selection of carbonated drinks

£1.80

Pepsi Regular/Diet/Max 500ml

7-UP Regular/Diet 500ml

Tango Orange 500ml

Lipton Iced Tea 500ml

Elderflower Presse 275ml

£2.45

Cawston Press cans

£2.00

Cucumber and mint 330ml

Gooseberry 330ml

Root ginger and apple 330ml

Elderflower and pressed lemon 330ml

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

Freshly baked butter croissant	£2.25
Freshly baked almond croissant	£2.95
Pain au chocolate	£2.50
Pain au raisin	£2.50
Danish pastries: apple, apricot, raspberry, cherry, pear	£2.25
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
Mini macaroons (3 per person)	£2.20
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
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SANDWICH AND ROLL PLATTERS

ALL PLATTERS ARE SUITABLE FOR FIVE PERSONS

Simple vegetarian sandwich platter £19.00

20 sandwich quarters on a variety of breads

Cheese & spring onion on malted bread

Free range egg & cress on oatmeal bread

Cheese salad on farmers bread

Cheese & coleslaw on oatmeal bread

Cheese & tomato on white bread

Simple meat sandwich platter £19.00

20 sandwich quarters on a variety of breads

Chicken salad on oatmeal bread

Chicken & bacon on malted bread

BLT on malted bread

Chicken & sweetcorn on malted bread

Ham & cheese on white bread

Premium mixed sandwich platter £22.50

20 sandwich quarters on a variety of breads

Mozzarella & pesto on softgrain bread

Cheese salad on farmers bread

Beef & horseradish on softgrain bread

Prawn mayo on oatmeal bread

BLT on malted bread

Premium vegetarian platter £22.50

20 sandwich quarters on a variety of breads

Double egg & cress on white bread

Cheese & spring onion malted bread

Cheese salad on farmers bread

Mozzarella pesto on softgrain bread

Spiced hummus & rocket on farmers bread

Premium meat and fish roll platter £22.50

12 mini rolls on a variety of breads

Coronation chicken on three-seeded roll

Mozzarella pesto on focaccia

Chicken & spinach on focaccia

Ham & emmental on three-seeded roll

Tuna mayonnaise & cucumber on seeded malt rolls

Vegetarian mini roll platter £22.50

12 mini rolls on a variety of breads

Fruity butternut falafel on focaccia

Goats cheese & onion on focaccia

Egg & cress on three-seeded roll

Smoked cheddar on three-seeded roll

Allergens and Dietary Requirements

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

Gluten Free

Sandwiches, wraps and rolls

£4.95 each

Please order 48 hours prior to your event

Tuna salad in genius multiseed rolls

Ham salad in genius multiseed gluten free rolls (also lactose free)

Cheese salad in genius multiseed rolls

Falafel and feta salad

Halal

Halal Platter

£22.00

20 sandwich quarters on a variety of breads

Beef & horseradish on softgrain bread

Cheese salad on farmers bread

Spicy BBQ chicken on oatmeal bread

Tuna & cucumber on white bread

Vegan

Vegan Platter

£22.00

A selection of sandwiches, wraps, hummus, olives, pepper pearls, falafels and crudités

THE DELI

EACH PLATE IS SUITABLE FOR FIVE PERSONS

Allergens and Dietary Requirements

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

Meat

Ginger and lemongrass chicken sticklers (12 pieces) £14.00

Succulent chicken in a tangy ginger and lemongrass marinade

Duck spring rolls (10 pieces) £12.50

Crispy fried filo rolls filled with shredded duck and hoi sin

Chicken Yakitori (10 pieces) £12.50

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

Classic quiche Lorraine (5 pieces) £9.50

Crispy pastry case filled with savoury custard, Cheddar and ham

Fish

Butterfly marinated prawns (10 pieces) £16.00

Whole steamed king prawns marinated in herbs and garlic

Mini Thai fishcakes (10 pieces) £14.00

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

Coconut coated skewered tiger prawns (5 skewers) £15.00

Trio of tiger prawns in a coconut panko crumb

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

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

Vegetarian

Sweet pepper and cream cheese filo (10 pieces) £12.00

Yellow and red peppers with cream cheese in a filo tied knot

Fig and goats cheese parcels (10 pieces) £14.00

Filo parcels filled with goats' cheese mousse and juicy figs

Middle Eastern falafel (15 pieces) £11.00

Falafel and grilled flat bread wedges with garlic hummus

Mixed vegetable Dim Sum (15 pieces) £11.00

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
Mango and Tomato Wonton

Onion bahjis (15 pieces)

£11.00

Fifteen tasty little onion balls bound together with lightly spiced and fragrant chickpea flour batter

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 PERSONS

Allergens and Dietary Requirements

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

Mediterranean

£70.00

Marinated halkidiki olives, stuffed Vine leaves, ricotta filled peppercos, whole grilled king prawns, salami Milano, prosciutto crudo, coppa di Parma, grilled halloumi, taramasalata, hummus

Sussex smoked fish

£60.00

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

British meats and pie

£75.00

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

£55.00

Oxford Isis, Sharpham brie, Dorstone ash, Cashel Blue, Black Bomber Cheddar, fruit chutney, celery and crackers

Picnic table

£60.00

Pork pies, Scotch egg, quiche lorraine, sausage rolls, farmhouse pickle, crusty bread, scones, jam and clotted cream

Crudité snack platter

£20.00

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

Sushi (requires 48 hours notice)

£60.00

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



GRAB AND GO BAGS

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

Lunch 3

£8.50

- 1 x Pre-packed premium sandwich
- 1 x Farfalle pasta and pesto pot
- 1 x Hummus and flat bread
- 1 x Seasonal fruit pot
- 1 x Crisps
- 1 x Still mineral water 500ml



HOT POTS

MINIMUM ORDER OF 10 PER ITEM

Allergens and Dietary Requirements

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

£8.00 per person

including a bottle of water each

Hot Pots are an ideal working lunch solution for meetings where hot food in a hurry is required on a budget

Fresh homemade stews, curries, pho's and pies delivered to the room, ready to eat with biodegradable packaging and cutlery

Meat

Slow cooked shin of beef chilli with saffron rice and soured cream

Almond chicken korma with mango chutney and steamed basmati rice

Jamaican fish stew with rice and peas

Hungarian goulash with noodles

Ginger and coriander chicken breast and vegetable noodle soup

Boston baked beans with shredded pork belly and three-bean rice

Minted lamb meatballs in a rich tomato sauce with cumin and thyme chickpea couscous

BBQ pulled pork with black turtle beans, apple red cabbage slaw and rice

Five spice chicken stew and short grain brown rice

Chicken pie with puff pastry

Vegetarian

Cashew and chickpea korma with mango

Mushroom stew and wet polenta and vegetarian parmesan

Vegetarian mince chilli with red beans and rice

Butternut squash and bell pepper hai green curry and rice

Roasted Mediterranean vegetable penne with basil

Chimichuri pasta and garlic and chilli toasted crumbs

Butternut squash with ginger tomatoes, Israeli cous cous and lime yoghurt

Vegetable and butterbean linguine broth with fresh oregano and soured cream

Warm griddled halloumi, braised barley and chicory with pomegranate and walnuts

Steamed beetroot dumpling, lentils, radicchio and walnuts with Manuka honey

Charred corn, watercress and chickpea soup with rosewater and ras el hanout



HOT FORK BUFFETS

MINIMUM ORDER TEN PERSONS

Please select from the following options:

Menu A £15.50

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

Menu B £18.00

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

Menu C £22.00

- 1 x meat main course
- 1 x fish main course
- 1 x vegetarian main course
- 4 x salads
- 2 x desserts

Meat

Sumac chicken laksa, lemongrass and ginger rice

Sage and honey glazed pork loin with pomegranate

Chicken and new forest mushroom cream, tarragon roast new potatoes

Stroganoff of Kent turkey and rice

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

Kleftiko of Kentish lamb (lamb braised in lemon, olive and potato) served with braised rice

Fish

Roast English salmon, sautéed onion and potato hash

Seafood cassoulet with prawn, mussels and fennel, braised rice

Grilled fillet of cod, smoked pancetta-braised barley, peas, button onions and baby gem lettuce

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

Smoked haddock, salmon and prawn fish pie

Vegetarian

Miso and sesame braised vegetables, lemongrass, and ginger rice

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)

Sumac roasted cauliflower, braised celery and butternut squash

Allergens and Dietary Requirements

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

Salads

Dressed mixed leaf

Torn cos and gem with parmesan shavings

Confit tomato, cherry tomato and bocconcini salad

Baby spinach, dates and shaved onions

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

Spiced chick pea, mango and coriander

English mushroom, radicchio and pearl barley

Dessert

Crème brûlée

Treacle tart and custard

Tropical fruit salad and cream

Toffee pecan meringue roulades

Gluten free Swedish almond tarta

Rocky road chocolate brownie

Gluten free baked vanilla cheesecake

WINE AND CANAPÉ RECEPTIONS

SUITABLE FOR TEN OR MORE GUESTS

5 canapés £8.75

8 canapés £14.00

Additional canapés £1.75 each

Include one glass of house red or white wine for £2.50

Chefs Choice:
5 canapés £7.50

Beef

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

Beef tartare with crème fraîche on a game chip

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

Salt beef, celeriac remoulade topped with deep fried capers on a bagel crisp

Seared beef with fresh ginger and spring onions in a rice paper roll with a sweet ginger dip

Chicken

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

Smoked chicken, avocado and mango salad in a mini poppadum with crème fraiche and coriander

Spring onion pancakes filled with marinated chicken tied with a chive

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

Chicken, cucumber, carrot, mint and basil rice paper roll with chilli and soy

Lamb

Indian spiced lamb with cucumber raita served on a mini poppadum

Pink lamb on a mint blini with a red currant compote and topped with deep-fried rosemary

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

Goujons of breaded Lamb breast in a parmesan crust with minted gremolata

Spiced lamb skewer with a babaganoush dip



Allergens and Dietary Requirements

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

Pork

Char sui pork, spring onion and ginger on a sweet corn fritter

Rosemary and tomato bruschetta topped with Parma ham and manchego

Roasted pork belly on a parsnip scone, blush pear chutney and crackling powder with dried sage

Tiny bamboo skewers of buffalo mozzarella, white peach, mint and prosciutto

Essex asparagus wrapped in prosciutto served with hollandaise

Fish and Shellfish

Smoked salmon blinis with crème fraîche and caviar

Seared tuna with spicy cress and radish served in a chop stick

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

Fresh tuna, avocado, carrot, basil and mint wrapped in rice paper rolls served with a sweet spicy dipping sauce

Marinated salmon skewers with a lime and coriander dip

Vegetarian

Tomato, garlic and basil bruschetta

Roasted Mediterranean vegetables, buffalo mozzarella and pesto

Pea and broad bean panna cotta with a seeded croute and lemon goats' cream

Sun blush tomato frittata topped with homemade pesto and mozzarella

Dolcelatte with roasted balsamic fig on a sultana croute

Oriental flavoured tofu with an Asian dipping sauce

Cucumber rolls with creamy avocado

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 AND BAR SNACK BOWLS

Allergens and Dietary Requirements

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

Crisps and Nibbles

£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

Roasted chili broad beans
Roasted and salted chili corn
Salted rice crackers
Wasabi peanuts
Smokehouse nuts
Mixed vegetable crisps
Shrimp crackers
Mixed nuts and raisins
Portle Bay popcorn

WE RECOMMEND ONE BOWL
PER 10 PERSONS

(All portions based on 40g pp)

Bar Snacks

£17.50 per bowl

Thirty vegetable spring rolls
Thirty breaded mozzarella sticks
Twenty stuffed Jalapeno peppers
Twenty breaded British crab cakes
Thirty BBQ bean and Monterey Jack parcels
Thirty double chili dipped chicken strips
Twenty Hot and spicy chicken wings
Thirty cocktail sausage rolls
Twenty mini pork pies
Thirty cheese straws
Thirty vegetable samosas



FORMAL DINING

3 COURSE MENU £39.95 / 4 COURSE MENU £45.50

To Start

Course pork and green peppercorn terrine, caramelized apple purée, pickled apple, brioche and toasted hazelnuts

Chicken and black pudding terrine with piccalilli and toasted hazelnuts

Smoked rainbow trout, charred leeks, leek vinaigrette, crispy air-dried ham, horseradish cream and watercress

Brined and torched mackerel, potato, apple, beetroot and compressed cucumber

Cornish crab salad, pickled black radish, beetroot jelly, apple sticks, dill and fennel vinaigrette

Marinated tiger prawns, soba noodles, sweet onion purée, choy sum, soy and bonito dressing

King oyster mushroom, pickled onion petal, seaweed, black sesame bun and miso dressing

Roasted artichoke hearts, textures of rosemary flavoured butter beans, port braised red onions and kale crisps

Beetroot tartar, apple, pickled spring onion, bitter orange crumble and whipped goats' cheese

Cauliflower with apple, raisin and Cheddar

Endive, Roquefort, walnut and rustic croutons with a French dressing

Dukkah crusted goats' cheese salad with roasted beetroot and baby leaf with pomegranate and fresh mint

Chicory, pear, Stilton and candied pecan nut salad with a lemon dressing

Buffalo mozzarella and prosciutto, black figs, fresh mint and rocket with a walnut croute and honey dressing

Bombay gin and tonic cured salmon

Soups

Fresh pea and ham with pea shoots, crumbled aged feta and crispy pancetta

Fresh spicy tomato with garlic croutons

Fresh tomato and basil

Creamy mushroom and cognac

French onion with gruyere croutons

Smoked haddock chowder with a chive crème fraîche

Butternut with crème fraîche and pumpkin seeds

Healthy chicken noodle

Thai spiced chicken and coconut

Seasonal minestrone

For Main

French trimmed chicken, curly kale, black garlic potato purée and sherry vinegar jus

Chicken with smoked black garlic, mushrooms and asparagus

Slow-cooked daube of beef, roasted garlic potato purée, pancetta, baby onions, braised red cabbage and heritage carrots

Five spice glazed duck breast, carrot purée, pickled carrots and beets, orange crisp and plum sauce

Slow cooked pork belly, potato purée, tender stem broccoli, warm apple and cinnamon chutney, cider sauce and crackling

British fillet of beef, rosemary infused potato dauphinoise, green bean bundle and port jus
(Subsidy of £5.00 per person)

Spiced cod loin with curried broccoli, mango relish and coriander

Sea bass with cauliflower textures, polonaise sauce and caper oil

Roasted salmon with a black garlic and macadamia crust, tomatillo salsa

Dover sole with a filo fish pie, sea vegetables and parsley oil

Mac n' cheese fritter, cauliflower purée, pickled beets, baby spinach and slow roast tomatoes

Feta, aubergine and spinach sambusak, quinoa, babaganoush, roasted Mediterranean vegetables and raita

Puddings

Passion fruit panna cotta, hazelnut sponge, raspberry coulis and hazelnut brittle

Vanilla crème brûlée, raspberry and vanilla shortbread

French macaroon, lemon curd, charred citrus salad, marinated mango and amaranth

Aerated hazelnut cake, vanilla cream, green apple puree, Mediterranean lemon sorbet, amoretti crumb, vanilla espuma

Baked pear and caramel cheesecake, apple cream, caramel sauce, maple walnut ice cream

Baked Vanilla cheesecake, textures of orange, lemon and honey ice cream

Allergens and Dietary Requirements

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

Strawberry and clotted cream cheesecake, strawberry jelly, freeze dried strawberry powder, strawberry purée and vanilla custard

Black forest gateau, cherry sorbet and five spice mixed berry compote

Chocolate torte, raspberry purée, chocolate soil

Chocolate fondant, stout jelly, whipped cream, cocoa nib shortbread

Selection of British cheeses with oat cakes and apple chutney
(Subsidy of £3.00 per person)



BARBECUE SEASON

MINIMUM ORDER FIFTY PERSONS

Allergens and Dietary Requirements

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

The simple barbecue

£8.00

Beef burger
Classic bratwurst hot dog
Vegetable burger
Tossed mixed leaf salad
Coleslaw
Chocolate fudge cake

The Queens' barbecue

£11.50

Aberdeen Angus beef burger with mature Cheddar cheese
Lincolnshire sausage with sautéed onions
Thai spiced salmon steak
Cumin spiced potato kebabs
Tossed mixed leaf salad
Apple and red cabbage coleslaw
Exotic fruit platter with marshmallows and dips

Deluxe barbecue

£13.50

Handmade beef patties with English mustard relish
Course beef and ale sausage with caramelised red onion
Sweet chilli and lime marinated king prawn kebab
Szechuan marinated chicken thighs
Beef and Nigella kofte with pomegranate and pistachio yoghurt
Cardamom spiced sweet potato kebab
Mediterranean garlic and thyme vegetable kebab
Greek salad
Penne pasta salad with grilled red peppers
Chocolate coated strawberries with vanilla cream

WINE LIST

ALL PRICES ARE PER BOTTLE AND INCLUSIVE OF VAT

Sparkling

**VinoVispo Frizzante,
Enrico Bedin, Veneto, Italy NV** £20.00

Light and delicious Italian sparkling made in the style of Prosecco
Match with fish, salads, spiced dishes

**Prosecco Spumante 'Adalina',
Enrico Bedin, Veneto, Italy NV** £23.00

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

**Simonsig Kaapse Vonkel Brut,
Stellenbosch, South Africa 2015** £25.00

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

**Champagne Rimbaud Brut,
France NV** £40.00

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

**Harrow & Hope Brut Reserve,
Buckinghamshire, England NV** £41.00

Bright and lively with notes of crisp green apple, lemon – gold medal winner
Match with canapes, shellfish, seafood

White

Tarabilla Blanco, Galicia, Spain 2016 £16.00

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

**Maison Sabadie Reserve Blanc,
Pays d'Oc, France 2016** £17.00

A lively blend of Colombard and Vermentino
Match with creamy fish dishes, canapes

**Goleta Sauvignon Blanc,
Central Valley, Chile 2017** £18.00

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

**Galassia Garganega-Pinot Grigio,
Veneto, Italy 2016** £18.25

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

**The War Horse Chenin Blanc,
Stellenbosch, South Africa 2016** £18.50

Rich and delicious wine with tropical fruits and a soft texture
Match with spiced dishes, grilled meats

**Sotherton Chardonnay,
South-Eastern Australia 2016** £19.00

A medium bodied Chardonnay with flavours of pineapple and mango
Match with pork, fish cakes, creamy pasta

**Azumbre Verdejo, Cuatro Rayas,
Rueda, Spain 2016** £21.00

Refreshing and lively – a great alternative to Sauvignon
Match with seafood, tapas, canapes

**Picpoul de Pinet 'Les Courtelles',
Languedoc, France 2016** £23.00

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

**Clarence River Sauvignon Blanc,
Marlborough, New Zealand 2017** £25.00

Full of gooseberry and tropical fruits – classic Kiwi Sauvignon
Match with goats' cheese, fish and chips

**Bolfan Riesling, Zagorje, Croatia
(Biodynamic) 2016** £25.00

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 2016** £26.00

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

White (CONTINUED)

**Mâcon 'La Roche Vineuse',
Château de la Greffiere,
Burgundy, France 2016** £27.00

A great value white Burgundy with a creamy texture
Match with roast chicken, stews, creamy fish

**Chablis, Louis Robin,
Burgundy, France 2016** £30.00

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

Rosé

**Montefresco Rosato,
Veneto, Italy 2016** £16.00

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

**Mon Rosé de Montrose,
Languedoc, France 2016** £23.00

Delicate red fruit flavours and salmon pink in colour
Match with grilled meats, seafood, salad

Red

Tarabilla Tinto, Galicia, Spain 2016 £16.00

Light and friendly Tempranillo with red cherries
Match with BBQ, charcuterie, hard cheese

**Valpolicella Classico,
Damoli Bruno, Veneto, Italy 2015** £17.00

Rich and intense wine with toasty notes and
a long finish
Match with pasta, poultry, red meats

**Maison Sabadie Reserve Rouge,
Pays d'Oc, France 2016** £17.00

Easy drinking southern French blend of
Grenache and Merlot
Match with chicken, casseroles, stews

**Rhanleigh Merlot, Robertson,
South Africa 2016** £18.00

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



Allergens and Dietary Requirements

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

Red (CONTINUED)

**Primitivo 'Grifone',
Puglia, Italy 2016** £18.50

The Italian version of Primitivo - blackcurrant and dark fruits
Match with hard cheeses, game, venison

Cosmina Pinot Noir, Romania 2016 £19.00

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

**Valcheta Malbec,
Mendoza, Argentina 2016** £19.50

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

**Maison de la Paix Old Vine Carignan,
Pays d'Oc, France 2016** £21.00

Spicy notes with red cherries, raspberry and hints of plum with a lovely smooth finish
Match with roast pork, turkey, BBQ

**Lacrimus,
Rioja, Spain 2016** £21.00

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

**Hesketh 'Midday Somewhere' Shiraz,
South Australia 2015** £24.00

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

**Bellavista Cabernet Sauvignon,
Curicó, Chile 2016** £25.00

Ripe cassis and plum with a touch of coffee and sweet spice. Full bodied with a long finish
Match with pork, veal, beef

**Côte du Rhône 'Esprit Barville' Red,
Maison Brotte, France 2015** £25.00

Smooth, rich and complex blend of Syrah and Grenache
Match with lamb, game, beef

**Château du Puy Bonnet,
Montagne-Saint-Émilion,
Bordeaux, France 2014** £30.00

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

Sweet

**Château Simon, Sauternes,
Bordeaux, France 2010** £32.00

Rich yet fresh, Sauternes produces the best sweet wines in the world
Match with fruit, chocolate, cheeses (blue)

Port

**Smith Woodhouse Ruby,
Portugal NV** £28.00

Fresh and robust fruit flavours, with an excellent long finish
Match with cheeses, chocolate puddings

**Taylor's Late Bottled Vintage,
Portugal 2011** £34.00

Deep and luscious red colour with aromas of blackcurrant, strawberry and plums
Match with cheeses, rich desserts

BEERS AND CIDERS LIST

Allergens and Dietary Requirements

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

Beers

£3.50

Peroni *330ml*
Heineken *330ml*
Carlsberg *275ml*
Sol *330ml*
Budweiser *330ml*
Becks *330ml*
San Miguel *330ml*
Stella Artois *330ml*
London Pride *330ml*
Guinness *440ml*
Corona *330ml*

Ciders

£4.50

Lime and Strawberry Rekorderlig *500ml*
Premium Apple *500ml*
Premium Pear *500ml*

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) 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. 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.
8. Payment for your order will be taken in the week following the event, from the budget code provided when the order was first placed.
9. All prices for wine include VAT at the applicable rate. If the event is being charged to an Agresso budget code then VAT on food will not be added. If the event is to be subject to invoicing to an outside party/body then VAT will be charged at current rate.
10. 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.
11. 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.
12. 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	<i>£2.00 per piece</i>
- Glass	<i>£1.50 per piece</i>
- Re-usable water bottle	<i>£3.00 each</i>
- Flasks / china platters	<i>£20.00 per piece</i>
13. 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.
14. 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	<i>£10.00 per case</i>
- Wine by the bottle	<i>£10.00 per bottle</i>
- Champagne by the bottle	<i>£15.00 per bottle</i>
- Spirits by the bottle	<i>£15.00 per bottle</i>
15. **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 hospitality@qmul.ac.uk or Ext 3866.



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