

Breakfast Options

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| Selection of mini pastries (2) | £3 per person |
| Exotic fruit platter | £3 per person |
| Exotic fruit platter (skinless) | £3.50 per person |
| Continental breakfast menu | £8 per person |
| A selection of Danish pastries(2) | |
| Delicious yogurt and mixed fruit topped with granola (1) ✓ | |
| Filled croissant | £4.50 per person |
| Large croissant filled with a choice of: | |
| Smoked salmon and cream cheese (1) | |
| Sliced ham and cheese (1) | |
| Sliced egg and tomato (1) ✓ | |
| Hot bap breakfast | £6.50 per person |
| Large warm soft rolls filled with a selection of grilled bacon, sausage and fried egg | |
| Exotic fresh fruit salad pot (1) | |
| Mini mixed breakfast | £8.50 per person |
| Mini croissant (1) | |
| Danish pastry (1) | |
| Open mini bagel with smoked salmon and cream cheese (1) | |
| Exotic fresh fruit salad pot (1) | |
| Full English breakfast | £13.50 per person |
| Bacon, fried egg, sausage, mushrooms, baked beans, hash brown and roasted tomato, with a basket of freshly baked bread served with butter | |

All prices exclude VAT. To be ordered by 4pm the day before your research project

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Lunch Options

Speciality sandwich platter (4 pieces per person)

£7 per person

A selection of freshly baked baguettes and sandwiches with a range of tasty fillings, including vegetarian options:

Chicken, bacon & spinach

Coronation chicken

Smoked salmon and cream cheese

Avocado and tomato ✓

Egg mayonnaise & cress ✓

Chicken, bacon, & avocado

Prawn mayonnaise

Cheese, mushrooms, & spinach ✓

Mozzarella, sun-dried tomato, & basil ✓

Tuna mayonnaise & sweetcorn

Deluxe sandwich selection (Minimum order for 4 people)

Open sandwich selection (3 pieces per person)

£7 per person

A selection of meat, fish and vegetarian toppings served on open bread

Mini mixed roll selection (3 pieces per person)

£7.50 per person

Delicious small rolls topped with sunflower seeds, sesame seeds and olives with a selection of fillings

Wrap selection (4 pieces per person)

£7.50 per person

A selection of meat, fish and vegetarian toppings

Soup (serves 5 people; minimum order for 6 people)

£5 per person

Meat / Fish / Vegetarian, with a selection of bread with butter

Individual sushi box

Salad bowls

(Individual, or medium serves 4-6 people, and large serves 8-10 people)

Individual

£10 per person

Medium

£20 per bowl

Large

£30 per bowl

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Afternoon tea (Minimum order for 3 people)

£15 per person

Selection of traditional finger sandwiches (3)
Home baked scones served with clotted cream and strawberry jam (1)
Selection of our delicious afternoon cake bites and French patisserie (2)
Served with a pot of English breakfast or Earl Grey tea

Mini afternoon tea (Minimum order for 3 people)

£6 per person

Home baked scones served with clotted cream and strawberry jam (1)
Served with a small pot of English Breakfast tea

A selection of cakes (3 pieces per person)

£4 per person

Selection of homemade cakes and desserts (2)

Cheese board platter for 4-5 people (3 pieces per person)

£15 per person

Selection of traditional cheese, accompanied by crackers and grapes

Speciality platters (minimum order for 8 people)

£40 per platter

Mezze platter

Middle-eastern traditional homemade hummus, aubergine Moutabel dip, labenah cream cheese, chickpea moussaka, tabbouleh, falafel, stuffed vine leaves, pickled vegetables and traditional salad garnish. Served with toasted pitta bread

Antipasto

Sliced Parma ham, Milano salami, stuffed piquillo peppers with cream cheese, bocconcini, sun-blush tomato, spicy herbed mixed olives with marinated chargrilled artichoke, aubergine, courgette, peppers and salad garnish. Served with toasted ciabatta slices

Tapas

Selection of sliced salami, chargrilled chorizo sausages, Parma ham, tortilla Espanola, roasted pimiento pepper in vinaigrette and mexi zucchini fritters with salad garnish. Served with toasted ciabatta slices

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Finger Menu

Minimum order for 4 people

£16 per person

Oriental finger menu

Vegetarian spring rolls with sweet chilli dip ✓

Rice paper rolls with prawn stir fry

Thai chicken skewer

Hoisin duck pancake rolls

Butterfly prawns with sweet chilli dip

Breaded crab claw with sweet chilli sauce

Exotic sliced fresh fruit platter ✓

Mediterranean finger menu

Sandwiches

Feta cheese, hummus, taramasalata, tzatziki

Roasted onions drizzled with a pomegranate glaze served with toasted pitta bread ✓

Chicken touk skewer marinated with harissa and lemon

Stuffed vine leaves and salad garnish

Cherry tomato, bocconcini & basil skewer with pesto dip ✓

Grilled salmon and lime skewer

Parma ham skewer with courgette stuffing

Large tropical fruit skewer ✓

Indian finger menu

Tandoori chicken and spinach tortilla pin wheels

Salmon skewer with chilli and coriander

Chicken tikka skewers

Vegetarian samosas with cucumber raita ✓

Veg pakoras and onion bhajis ✓

Chickpea and artichoke salad ✓

Mini poppadoms with mango chutney and lime pickle ✓

Large tropical fruit skewer ✓

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Cold Buffet Menu

Minimum order for 5 people

£18 per person

British cold buffet menu

Sliced rare roast beef served with a creamed horseradish sauce

Smoked salmon roses served on a bed of leaves with crème fresh

Red and golden beetroot salad with a herb and lemon dressing ✓

New potato and chive salad ✓

Fresh mixed leaf salad with house dressing ✓

Selection of speciality bread with butter

Banoffee pie

French cold buffet menu

Chicken breast stuffed with tarragon wrapped in Parma ham served with a spiced avocado dip

Salmon terrine served on a bed of leaves and tartare sauce

Courgette and leek tartlet ✓

Tofu, French bean, sugar snap peas, mangetout and orange salad ✓

Caesar salad with dressing ✓

Selection of speciality bread with butter

Chocolate tart with passion fruit and mango coulis

Lebanese cold buffet menu

Chicken touk skewer marinated with harissa & lemon

Patata Harrah ✓

Grilled aubergine with chilli, coriander and yoghurt dressing ✓

Lamb kofta with yoghurt raita dip served with toasted pitta bread and hummus

Prawn and chorizo skewer

Fresh mixed salad with house dressing ✓

Banana cake and hot custard

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Deluxe Cold Menu

Minimum order for 5 people

£20 per person

Italian cold buffet menu

Chicken breast stuffed with tarragon wrapped in Parma ham served with a spiced avocado dip

Cherry tomato, bocconcini & basil skewer with pesto dip ✓

Sun blush tomato & asparagus tart ✓

Romano pepper and tomato salad ✓

Pasta alla costiera salad ✓

Selection of speciality bread with butter

Chocolate mousse pot topped with roasted hazelnuts

Vegetarian cold buffet menu

Goats cheese tartlets & leek tartlets ✓

Courgette croquette with avocado dip ✓

Stuffed pepper with ratatouille vegetables and wild rice ✓

Tofu and French bean salad ✓

Sweet potato and couscous salad ✓

Fresh Rocket salad with house dressing ✓

Crudités with hummus ✓

Selection of specialty bread with butter ✓

Exotic fresh fruit salad ✓

Mediterranean cold buffet menu

Honey roast ham with honey mustard sauce

Grilled salmon fillet with herbed aioli

Sliced mozzarella, avocado and tomato with pesto dressing ✓

Honey roasted sweet potato and pearl couscous ✓

Greek salad ✓

Rocket leaf salad and dressing ✓

Selection of speciality bread and butter

Amaretto tiramisu

Selection of cheese with savory biscuits, quince, celery and grapes

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Hot Fork Buffet

Minimum order for 5 people

£22 per person

Italian hot menu

Grilled fillet of sea bass with lobster sauce, served with parsley potatoes

Stuffed courgette with spicy spinach and ricotta in a spicy tomato sauce

Fresh garden salad with light dressing ✓

Selection of cheese with savoury biscuits, quince, celery and grapes

Selection of specialty bread with butter

Chocolate mousse pot topped with roasted hazelnuts

Mediterranean hot menu

Chicken Makkine - slow cooked marinated diced chicken breast in yoghurt and spices

Artichoke hearts stuffed with sundried tomato and spinach served with spinach cream sauce ✓

White basmati rice

Selection of speciality bread and butter

Berkeley trio of mousse selection

Hearty hot menu

Cumberland pork sausages with roasted onion gravy

Quorn sausages served with roasted onion gravy ✓

Sautéed mushrooms in olive oil with garlic, chilli and coriander, garnished with pomegranate ✓

Creamy mash potato with chopped parsley

Selection of speciality bread with butter

Hot apple crumble and custard

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