



Intercollegiate Halls and Student Central



SENATE HOUSE
Conference Services

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Please note that all the prices are per person unless otherwise stated and are subject to VAT at the current rate



We have created this menu and choices to offer a wide selection for your event; however, our chef and events team would be happy to discuss any ideas you may have.

Although we strive to fulfil all requests, we need all catering orders to be placed at least 2 weeks in advance if at all possible. After this time adjustments can be made, subject to availability.

Any special dietary requirements or kosher meals are available on request with prior notice.

Our menu dishes are prepared in environments that are not totally free from allergen ingredients. Our hygiene practices are designed to reduce the risk of allergen contamination and our catering teams receive training to help ensure that these standards are met.

Our recipes change from time to time. Should you have concerns about ingredients in our dishes please do not hesitate to ask.

The majority of our menu is inclusive of service staff to deliver your choice of catering. Should you wish to discuss a bespoke service style for your event please discuss this during the planning process. We will advise of any additional costs associated.

Our menu prices are based on service times 08.00 - 22.00, Monday - Saturday. Please be aware that for service outside these hours including Sundays additional charges may apply.

Our catering tables will be laid out with our house cloths. Should you wish to continue this colour theme on your conference/exhibition tables there is a fee of £7 per cloth.

Should you wish to cancel your catering order we require a written notification.

Beverages

Freshly brewed fair trade coffee -
assorted teas and herbal infusions £1.95

Freshly brewed fair trade coffee - assorted teas and
herbal infusions served with a selection of biscuits £2.30

Still or sparkling water 1lt £2.10

Fruit juice – Orange, Apple or Cranberry per 1lt jug £3.60

Coca Cola, Diet Coke, Lemonade 500ml bottles £1.50



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Breakfast Selection

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| Fresh Cut Fruit platter | £3.25 |
| A selection of mini Danish pastries | £1.75 |
| Butter Croissant with jam | £1.75 |
| Natural yoghurt served with fresh fruit compote | £1.80 |

Filled Breakfast Rolls

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| Grilled back bacon breakfast wholemeal baguette served with your sauce of choice | £2.95 |
| Cumberland sausage wholemeal baguette served with your sauce of choice | £2.95 |
| Vegetarian sausage wholemeal baguette served with your sauce of choice | £2.95 |

Sweet Treats and Afternoon Breaks

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| Chocolate Brownie, Caramel Slice and Carrot Cake (one cake per guest) | £2.75 |
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Lunch Options

Traditional sandwich lunch minimum 10 guests £8.25

A selection of meat, fish and vegetarian sandwiches on a selection of breads with crisps and a fresh fruit bowl or cut fruit platter

Add a finger food item £2.00

Add the chef's daily salad choice £2.00

Finger buffet minimum 10 guests £14.50

A selection of one round of sandwiches (meat, fish and vegetarian) please select four finger items from our menu selector and a fresh fruit bowl or cut fruit platter.

Meat

Sesame Beef Brochette

Red Thai Chicken Skewer

Cumberland and apricot sausage roll

Fish

Tempura prawns with a sweet chilli dip

Citrus scented salmon skewer

Plaice goujons with tartare sauce

Vegetarian

Harissa tofu skewer

Caribbean patties

Cherry tomato, mozzarella ball and basil skewer



(GF) - gluten free (V) - vegetarian (VE) - vegan

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Fork Buffet

Please choose **two** main dishes including a vegetarian option.
Served with a selection of fresh bread rolls and butter

Minimum of 20 guests

£18.50

Meat

Jerk chicken served with rice

Catalan chicken stew served with creamy mashed potato

Sesame and coriander chicken (served cold) with a rice noodle salad

Beef and saffron tagine

Fish

Herb crusted salmon served with a panache of vegetables

Sweet and sour prawns with egg noodles and served with a mixed leaf salad

Poached salmon with cucumber and dill (served cold) with a potato and chive salad

Smoked fish and prawn platter (served cold) with a crisp green salad

Vegetarian

Cauliflower and spinach curry served with rice

Butter bean cassoulet served with creamy mashed potato

Mediterranean vegetable risotto served with a mixed leaf salad

Goats cheese and red onion tart served with a panache of vegetables

Feta, pea and mint frittata (served cold) with a tomato and onion salad

Know your 14 Allergens

If you or any of your guests have a severe allergy or intolerance please inform your booking manager



Allergic to food not on the chart?

If you are allergic to a food that is not on the regulatory list, it may not be included on the allergen information we provide.

If in doubt, speak to your booking manager.

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