Breakfast Options

Selection Cost Mini Croissant (2 per person) £4 for 2 pieces per person Plain Almond Chocolate A selection of all three Mini Danishes (2 per person) £4.40 for 2 pieces per person Mini Filled Croissant (recommend 2 per person) £3.90 per piece A selection of filled savoury croissants served cold. Fillings include: • Gammon ham & tomato Smoked salmon & cream cheese Emmental & fresh tomato (V) Ham & emmental cheese **Breakfast Pots** £5.25 Delicious and healthy, individual breakfast pots. Fillings include: • Banana chia & peanut butter breakfast pot Cacao chia berry breakfast pot Greek yogurt with honey & nutty granola • Overnight porridge oats with banana -Berries & honey pot Creamy coconut yogurt with banana & gluten free granola pot (VG / GF) Warm Breakfast Rolls £4.60 per person Fillings include: • Bacon Sausage • Egg (V) • Bacon & egg • Sausage & egg • Bacon, egg & cheddar cheese · Sausage egg & cheddar cheese £12.50 per person Full English Breakfast for 1 Always a classic - 2 x rashers of bacon, 1 x Cumberland sausage, 1 x fried egg, 1x hash brown, mushrooms and baked beans Veg'Me Breakfast Box for 1 Grilled halloumi, fresh spinach, poached egg, baked beans, hash browns and mushrooms (V) Vegan Full English for 1 Smoked paprika and black pepper roasted tofu, mushrooms, hash browns,

All prices exclude VAT. To be ordered by 4pm the day before your research project ALLERGEN DISCLAIMER: Our catering provider can provide allergen info as per your request. No allergen or nutritional information should ever be considered a guarantee, but simply a best faith effort to serve our customers.

baked beans & a grilled tomato with wilted spinach (VG)



Lunch Options

SPECIALTY SANDWICH PLATTER

£7.70 per person

A selection of freshly baked rolls, wraps, speciality breads cut into slices, with a range of tasty fillings randomly selected, if you require specific fillings please select:

Meat

- Beef, lettuce, tomato, cucumber
- Coronation chicken
- Chicken, bacon, avocado

Fish

- Smoked salmon, cream cheese
- Prawn cocktail
- Tuna sweetcorn
- Mexican tuna

Veg

- Mozzarella, peppers , sundried tomato (V)
- Mozzarella, aubergine, fresh tomato (V)
- Mozzarella, fresh tomato, basil (V)
- Egg mayonnaise, watercress (V)

Vegan

- Non-dairy 'cheddar' cheese, smoky mayo & salad on bocata (VG)
- Hummus avocado fresh tomato & rocket leaves on brown baguette (VG)
- No fish! Chickpea 'tuna', sweetcorn, mayo, cucumber slices & baby leaf on wholemeal wrap (VG)
- Beetroot, hummus & crispy chickpea on rustic ciabatta (VG)

We source our sandwiches from an independent local provider to reduce our carbon footprint and support a local business. For all other items on our menu, our catering provider charges a £10 delivery fee which will be cross charged across projects on the day. If only one project is ordering then the fee will be charged in full.

All prices exclude VAT. To be ordered by 4pm the day before your research project ALLERGEN DISCLAIMER: Our catering provider can provide allergen info as per your request. No allergen or nutritional information should ever be considered a guarantee, but simply a best faith effort to serve our customers.



Lunch Options

SALADS

£12.50 per person

Individually wrapped

Charred Ginger Sesame Roast Salmon & Greens

Delicious fragrant Asian salmon served with silky sesame egg noodles & green Asian vegetables

Crispy Chicken, Egg & Avocado Caesar Box

Crispy chicken breast, free range poached egg, creamy avocado, croutons, classic Caesar dressing & shaved parmesan

Houmous Falafel Avocado Greek Salad with Feta Served on a Flat Bread

Marvellous and Mediterranean

Jerk Chicken Sunshine Bowl

Spiced roasted jerk chicken served with wholesome brown rice & beans and a refreshing Caribbean inspired salad

Miso Baked Aubergines & Peanut Roasted Tofu Bowl

Plant based favourites served with steamed wholesome brown rice & Asian greens (VG)

Roasted Roots Vegan Bliss Bowl

Roasted root vegetables & cauliflower, lemon quinoa, fresh mint green salad with a creamy lemon dressing (VG)

All prices exclude VAT. To be ordered by 4pm the day before your research project ALLERGEN DISCLAIMER: Our catering provider can provide allergen info as per your request. No allergen or nutritional information should ever be considered a guarantee, but simply a best faith effort to serve our customers.



Lunch Options

SALADS - FOR SHARING

Serves up to 6 people

Chef's Chargrilled Chicken Bowl Crisp lettuce, baby leaf spinach & peppery rocket leaves, tomatoes, cucumber, red onion, chickpeas & grated carrot. Topped with a lean simply grilled chicken breast. Served with olive oil & lemon juice dressing	£26
Mediterranean Mezze Salad Bowl (VG) Sweet potato falafels, houmous, lemony quinoa, crisp mixed leaves, refreshing raw vegetable Greek salad, chickpeas & rustic bread	£26
Italian Mozzarella Tricolore (V) Fresh mozzarella, fresh tomatoes, Italian herb grilled peppers, marinated olives, rocket leaves, served with a sun-dried tomato vinaigrette	£26
Chef's Salad Crispy leaves, cherry tomatoes, cucumber, chopped free range egg, charred sweetcorn, grated English, cheddar cheese. served with a creamy Caesar mayo dressing olive oil ciabatta croutons	£26
Brilliant Biryani Rice Salad Bowl Fragrant basmati rice, roasted turmeric spiced cauliflower, garam masala baked aubergines, crispy chickpeas, shredded baby leaf spinach, fresh mint & coriander leaves, fresh lime juice, juicy sultanas. Served with a coconut yogurt dressing.	£26
Classic Italian Pasta Salad Rich Italian sun-dried tomato pasta, topped with creamy fresh torn mozzarella, roasted Mediterranean vegetables, marinated olives, dried oregano, rocket leaves, parmesan sprinkles & a creamy Italian mayo dressing	£26
Tuna Niçoise Plus Flaky tuna, boiled free range egg, tomatoes, cucumber, green beans, marinated olives, roasted lemon scented potatoes, mixed leaves, wholemeal olive oil & herb crostini, creamy grain mustard mayo dressing	£30
Chicken Caesar Salad Plus Crisp lettuce leaves, creamy Caesar mayo dressing, olive oil ciabatta croutons, freshly grated parmesan topped with golden breaded chicken breast	£30
Asian Roasted Sweet Chilli Salmon & Sesame Egg Noodle Bowl This salad contains miso sweet chilli roasted salmon, sesame egg noodles & crunchy raw Asian vegetables, served with a soy sesame dressing	£32.50
The Classic English Cheeseboard Serves 6-8 people Stilton, English farmhouse cheddar & Somerset brie, served with a selection of crackers and cucumber, celery, grapes & cherry tomato	£60 per board

All prices exclude VAT. To be ordered by 4pm the day before your research project ALLERGEN DISCLAIMER: Our catering provider can provide allergen info as per your request. No allergen or nutritional information should ever be considered a guarantee, but simply a best faith effort to serve our customers.



HOT FOOD

Individually wrapped

Pho Noodle Soup

Choose from:

- Fragrant king prawn & vegetable (GF)
- Ginger chilli chicken & vegetables (GF)
- Sesame sweet chilli baked tofu (VG / GF)

Hot, filling, healthy, delicious, with no gluten or dairy. Silky sesame rice noodles topped with Asian vegetables & herbs. Delivered with thermos flasks of hot steamy Asian broth. Just pour over the broth, eat and enjoy!

Chicken Escalope with Penne Pasta & Mozzarella & Spinach £12 per person Thai Green Chicken Curry with Basmati Rice (GF) £12 per person **Chicken Katsu Curry and Rice** £12 per person Beef Bolognese Lasagne £12 per person Veggie Shepherd's Pie (V) £12 per person Mediterranean Ratatouille, Steamed Basmati & Crumbled Feta (V / GF) £12 per person Chickpea, Coconut & Spinach Daal with Basmati Rice (VG / GF) £12 per person Thai Veg Curry & Rice (VG / GF) £12 per person Lentil & Mushroom Lasagne (VG) £12 per person

Minimum order 6 people

All prices exclude VAT. To be ordered by 4pm the day before your research project ALLERGEN DISCLAIMER: Our catering provider can provide allergen info as per your request. No allergen or nutritional information should ever be considered a guarantee, but simply a best faith effort to serve our customers.



£14.50 per person

(VG) Vegan

(GF) Gluten Free



SWEET TREATS Small Cake Box £34 per box 12 mini cakes 3 x Mini chocolate eclairs 3 x Mini millefeuille 3 x Mini lemon meringue tarts 3 x Mini fruit topped Italian tarts The Made Without Gluten & Vegan Cake Box £32 per box 15 pieces (VG / GF) 5 x Rich dark chocolate brownie 5 x Vanilla & choc chip mini cupcake 5 x Oat & choc chip cookies Afternoon Tea Time Box £52 per box Serves 6-8 people 6 x English scone with jam & cream 4 x Reception fruit tarts 4 x Cream filled choux buns Italian Patisserie Box £34 per box 15 pieces Mini tarts with lemon filling, meringue topping, cream and topped with fruit

All prices exclude VAT. To be ordered by 4pm the day before your research project ALLERGEN DISCLAIMER: Our catering provider can provide allergen info as per your request. No allergen or nutritional information should ever be considered a guarantee, but simply a best faith effort to serve our customers.



FINGER MENU

No minimum order

Middle East £24.50 per person

Sesame za'atar roast chicken

Tear & share spinach, goat's cheese, pine nut & rosemary filo pastry spiral

Fattoush salad

Basmati & quinoa tabbouleh with fresh mint & pomegranate

Pita flat breads

Hummus with smoky roasted chickpeas

Tahini sesame brownies

Fresh fruit skewers

(Menu garnished with lime & chilli)

Far East £24.50 per person

Sticky savoury miso & sweet chilli roasted chicken

Hoi sin mushroom, tofu & water chestnut lettuce wrap bites

Ginger egg noodle & greens salad

Asian vegetables with toasted peanuts & cashews

Crispy veggie spring rolls

Prawn crackers

Banana & cream salted caramel muffin

Fresh fruit skewers

(Menu garnished with lime & chilli)

East End £24.50 per person

Pea potato & cauliflower pakora patties

Baked masala aubergines

Coconut yogurt & mango chutney, fresh lime & coriander leaves

Cooling crunchy raw rainbow vegetable salad

Brilliant biryani rice

Vegetable samosas

Toasted naan bread

Coconut & chocolate jammy truffle balls

Fresh fruit skewers

(Menu garnished with lime & chilli)

Minimum order 10 people

All prices exclude VAT. To be ordered by 4pm the day before your research project ALLERGEN DISCLAIMER: Our catering provider can provide allergen info as per your request. No allergen or nutritional information should ever be considered a guarantee, but simply a best faith effort to serve our customers.

(V) Vegetarian

(VG) Vegan

(GF) Gluten Free



HOT FORK BUFFET

Minimum order of 10 people

MENU 1 Meatballs & Mash

£25 per person

British meatballs in a rich tomato, mushroom & red wine sauce

Creamy mash (V)

Delicious meat-free meatballs (VG / GF)

Italian rocket salad with cherry tomatoes, parmesan & balsamic dressing (VG / GF)

Individual tiramisu pots

£25 per person

MENU 2 Thai Green Curry

Thai green chicken curry

Red Thai vegetable curry (V)

Coconut rice (V)

Sharing Asian salad with Chinese cabbage, beanshoots, spinach & peppers

with soy & sesame dressing (V)

Jam & almond Bakewell tarts

£25 per person

MENU 3 BBQ Chicken & Dirty Rice

BBQ chicken served with dirty rice (GF)

5 Bean chilli topped with dirty rice (V / GF)

Caribbean dirty rice with smoked paprika and lime juice

Southern slaw with grain mustard (VG / GF)

Chocolate brownie slices

£25 per person

MENU 6 Italian Style

Chicken cacciatore (GF)

Baked ratatouille (VG / GF)

Sautéed potatoes

Mediterranean vegetable salad (VG / GF)

Choux buns (2 in a pot with chocolate sauce)

£25 per person

MENU 7 It's a Chilly Day!

Chunky beef chilli (GF)

Veggie chilli (VG / GF)

Caribbean dirty rice with smoked paprika & lime juice

House slaw salad (VG / GF)

Mini lemon tarts

Minimum order 10 people

All prices exclude VAT. To be ordered by 4pm the day before your research project ALLERGEN DISCLAIMER: Our catering provider can provide allergen info as per your request. No allergen or nutritional information should ever be considered a guarantee, but simply a best faith effort to serve our customers.

(V) Vegetarian (VG) Vegan

(GF) Gluten Free

