


Hospitality and Events Menu

2019



University
of Worcester





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Welcome to the University of Worcester Hospitality Brochure

Our Head Chef Julien Atrous has designed this menu specifically for the University of Worcester. Look out for our seasonal specials throughout the year.

Within this brochure, we've assembled some ideas to help you plan your event, if you have any specific dietary needs, we will be delighted to work to your requirements.

With your feedback and help we will ensure that the service we provide is seasonal, relevant and consistently exceeds expectations, we always appreciate your direct and honest views.

Please contact Malcolm, Natalie or John to discuss.

Malcolm Harding
Aramark General Manager





TERMS AND CONDITIONS

We pride ourselves on using the best fresh produce for our menus. For this reason, please ensure that all refreshments and sandwich lunch bookings are submitted at least two working days in advance.

For all other menus, please submit your order four working days in advance, this will allow us to order the finest fresh ingredients and prepare your food to the highest standard.

Confirmation of menu and numbers for formal dining, requires a minimum of seven days' notice to ensure bespoke menus can be provided.

Please ensure a cost centre is supplied for each order as I'm afraid we are unable to accept cash payment for this service.

Orders are based on a minimum of four delegates or a minimum value of £10.00 per delivery.

We will try and accommodate last minute refreshment requests, however please bear in mind that priority will be given to existing orders.

Cancellations received after 10:00 am on the day prior to the event will be subject to a cancellation charge at the full rate.

For Health and Safety reasons, it may not be possible to deliver certain items to some areas of the Campus, for more details, please contact the Catering Department on extension 2624.

and Biscuits

COFFEE, CAKE AND BISCUITS

Fairtrade coffee	£1.10
Fairtrade tea (includes fruit & herbal options)	£1.10
Flavia coffee machine (Ideal for smaller meetings, provides a variety of hot drinks including hot chocolate, cappuccino & tea. Please note some drinks need 2 sachets per serving)	£1.50
Fruit juice (1ltr) orange, cranberry, apple	£2.65
University of Worcester bottled water (1ltr)	£1.00
Selection of mini cakes (2 per person)	£1.00
Selection of “Sarah’s Bakes”	£1.60
“Sarah’s Bakes” scone with clotted cream and jam (1 per person)	£2.75
Freshly baked cookies (2 per person)	£0.95
Traditional biscuits (2 per person)	£0.50
Luxury biscuits (2 per person)	£0.65







Selection of breakfast baps

£2.10

(Served with tomato ketchup and brown sauce)

Crispy back bacon

Grilled Red Tractor sausage

Free Range hens egg and flat mushroom

Continental pastries (1 per person)

£1.40

Platter of sliced fresh fruit

£1.65

**Greek yogurt and granola pots topped
with fruit compote**

£1.85

Breakfast frittata with mushroom and tomato

£1.90

Toasted bagel with cream cheese and chive

£1.75

**Smashed avocado, toasted sour dough, poached
hen egg and baby spinach**

£2.95



Packed Lunch

STANDARD

A boxed sandwich (ham, egg mayonnaise, cheese, tuna mayonnaise, chicken mayonnaise) a packet of KP crisps, a Penguin biscuit bar, whole fruit and bottled still water.

£4.95

PREMIUM

A boxed sandwich (BLT, chicken stuffing, top yolker, ploughman's or tuna mayonnaise & sweet corn) a packet of Walkers crisps, a chocolate bar, whole fruit and bottled still water.

£5.90



Complimentary bottle of water with every 4 portions ordered.

SIMPLE SANDWICH LUNCH

Selection of sandwiches and crisps including a meat, fish and vegetarian filling per portion.

Meat: Chicken & sweetcorn, chicken & bacon, roasted ham, chicken mayonnaise, ham & tomato, coronation chicken.

Fish: Prawn mayonnaise, tuna & sweetcorn.

Vegetarian: Cheese & onion, egg mayonnaise, cheese & tomato, just cheese, cheese & pickle, hummus and carrot.

£4.00

PREMIUM SANDWICH LUNCH

Selection of premium sandwiches, wraps and crisps including a meat, fish and vegetarian filling per portion.

Meat: BLT, roast chicken, beef & horseradish, ham & cheese

Fish: Prawn mayonnaise, tuna sweet corn, tuna salad, smoked salmon & cucumber.

Vegetarian: Feta & spinach, egg mayo and cress, cheese ploughman's, mozzarella & rocket, falafel salad..

£5.20

Add a mug of soup for an extra £1.00 each



Selector Buffet Menu

Choose from the list below to design your own tailored buffet. We suggest at least 6 items for the perfect buffet or add a few alongside your sandwich lunch. Priced as individual servings.

£1.05

Tortilla crisps with tomato salsa
Moroccan spiced tabbouleh shot salad
American style slaw
Falafel and mint yoghurt (1 per person)
Bread roll and butter (1 per person)
Potato wedges with dip
Chips with mayonnaise
Assorted crudités with dip

£1.50

Vegetable spring roll with dip (2 per person)
Focaccia fingers and dips
"Pranzo" pizza slice (1 per person)
Homemade soup with a mini bread roll
Side salad of mixed leaves, sliced tomato, cucumber, red onion and coleslaw
Marinated mixed olives

£2.00

Southern fried chicken wings, Louisiana sauce (3 per person)
Individual beetroot and goats cheese mini tartlet (1 per person)
Sausage rolls with red onion jam (1 per person)
Onion bhaji with mango chutney and raita (1 per person)
Vegetable pakora with mango chutney and raita (1 per person)
Vegetable samosas with mango chutney and raita (1 per person)
Selection of mixed salad
Mini potted dessert selection (1 per person)
Selection includes: chocolate pot with whipped cream, chilled custard with crumbly topping, tiramisu, lemon posset, Eton mess, brownie coupe, lemon curd tartlet

£2.50

Chicken popcorn 8 piece bucket
Crispy fish goujons (4 per person)
Baked new potatoes with toppings

£2.75

Homemade Scotch eggs with piccalilli (1 per person)
Chicken and chorizo skewer (1 per person)
Lamb Kofta with mint yogurt (1 per person)
Selection of sushi with pickled ginger and soy dip (2 per person)
Filo pastry filled with Thai style tiger prawn (1 per person)

Nibbling and Grazing Selections

Priced as individual portions

PLOUGHMAN'S BOARD

Sliced glazed ham, mature cheddar, soft boiled egg, potato salad, pickles and bread rolls

£6.70

VEGETARIAN BOARD

Crudités, lemon humus, tzatziki, garlic aioli, whipped feta, falafels, vegetable spring rolls, focaccia

£6.70

TAPAS BOARD

Selection of cured meat, Worcester Gold cheddar, marinated prawns and mini stuffed peppers

£7.50

PICK AND MIX

(minimum of 4 person)

Selection of sweet or savoury nibbles

£1.20

AFTERNOON TEA

(minimum 4 person)

Selection of finger sandwiches: cucumber, cheese, ham and smoked salmon with cream cheese

Selection of mini cakes

"Sarah's Bakes" scone with clotted cream and jam

£6.75

PIZZA SELECTION

2 slices of pizza per person with a side of wedges and house coleslaw

£4.70

CHICKEN SHACK SELECTION

1 piece southern fried, 8 pieces of popcorn chicken, 3 Louisiana chicken strips with wedges and BBQ sauce

£5.50



Nutritional Buffets

High in energy and carbohydrate, low in fat and full of protein, these nutritional options are perfect for those keen on sports or seeking a healthy hit.

Choose one meat or one vegetarian from the selection below (minimum of 6 persons)

Standard £6.85

Large £7.95

Wholemeal or white pasta bake with chicken and basil

Wholemeal or white pasta bake with Quorn and Mediterranean vegetables

Lean beef chilli with steamed rice

Five beans chilli with steamed rice

Baked potato with a selection of fillings

Chicken burrito filled with rice, topped with tomato salsa and cheese

Quinoa and rice burrito, topped with tomato salsa and cheese

Chinese pulled chicken with egg fried rice and garden peas

Quorn pieces with egg fried rice and garden peas

All dishes served with a side salad, dressing on the side and whole fruit.



Fork Buffet

COLD FORK BUFFET MENU (MINIMUM OF 6 PERSON)

£9.50 per person

Choose 2 mains and 3 sides from the selection below

Add a mini potted dessert for only £1.50

Selection includes: chocolate pot with whipped cream, chilled custard with crumbly topping, tiramisu, lemon posset, Eton mess, brownie coupe, lemon curd tartlet.

Mains

Moroccan chicken with mint and cucumber yogurt

Sliced glazed gammon with pineapple and chili relish

Charcuterie meat platter with pickles and rustic bread

Locally sourced cheese board and biscuits with grapes, celery and chutney

Hot smoked mackerel with new potato, horseradish dressing and pickled cucumber salad

Balsamic onions and goat's cheese quiche with house salad

Caprese salad with aged balsamic and rocket, garlic croutons

Quinoa, fire roasted peppers and tofu salad

Sides

House salad, coleslaw, potato salad, tabbouleh, pasta salad, crudités sticks or bread rolls.

HOT BUFFET MENU SUGGESTIONS (MINIMUM OF 6 PERSON)

£10.50 per person

Choose 2 mains & 3 sides from the selection below

Add a mini potted dessert for only £1.50

Selection includes: chocolate pot with whipped cream, chilled custard with crumbly topping, tiramisu, lemon posset, Eton mess, brownie coupe, lemon curd tartlet.

Mains

Grilled chicken skewers marinated in harissa, Moroccan spiced couscous and tzatziki

Chicken tikka masala, cardamom basmati rice

Slow cooked beef, silver skin onions, bacon and mushroom in beef jus, served with herbed new potatoes

Grilled smoked mackerel, warm potato and horseradish salad, chives and lemon

Chicken, ham and leek pie with crushed new potatoes

Lebanese falafel, aromatic couscous, flat bread, mint yogurt

Vegan dahl with roasted vegetables, spinach and coconut, pilau rice

Cheese tortellini in creamy pesto sauce, black olives and fresh chopped tomato

Roasted butternut squash with sage, feta and black olive, lemon juice and chilli pangritata

Sides

House salad, warm naan breads and chutney, house coleslaw, seasonal vegetables, bread rolls, herbed new potatoes.





**Bespoke cakes – perfect for any special occasion
on request**

Please contact us for a quote.

WHOLE ROUND CAKES

(serves 12)

Classic Victoria sponge, glazed chocolate cake,
fruit cake, carrot cake

WHOLE TRAY BAKES

(serves 12)

Lemon drizzle, brownie, flapjack, millionaire
shortbread, carrot cake, tarte tatin



BBQ Menu

BBQ includes all equipment, gazebo and a chef

(based on a minimum of 30 people)

Choose from meat or vegetarian selection per guest

£8.95 per person

MEAT SELECTION

Quarter pound beef burger

Chicken

Pork sausage

VEGETARIAN SELECTION

Quorn sausage

Vegetable kebab

Grilled halloumi

All BBQ's come with baked potato, compound salad, coleslaw, house salad, soft baps, cheese slices and sauces.





Choose up to six canapés from the list below

Minimum order 20 persons

£8.95 for five canapés per person

VEGETARIAN CANAPÉS

Parmesan biscuit, tomato relish, micro basil

Mushroom & tarragon pâté on walnut crouton

Cheddar & caraway seeds shortbread

Whipped goat's cheese, beetroot pickled in Jerez vinegar

Baked falafel with coriander hummus

Confit cherry tomato, black olive tapenade in a cup

FISH CANAPÉS

Smoked salmon, blini & crème fraîche

Bacalhau (salt cod fritter)

King prawn skewer in sweet chilli and lemon grass sauce

Flaked smoked mackerel on flat bread and wasabi mayonnaise

Cured salmon on sesame scone and apple batons

MEAT CANAPÉS

Chicken satay in peanut & coconut sauce on skewer

Crispy confit duck & orange croquette

Braised chorizo in red wine

Chicken liver parfait on brioche

Lamb kofta with mint yogurt

SWEET CANAPÉS

Mini lemon drizzle

Mini chocolate squares

Individual profiterole with orange cream and chocolate glaze

Eton mess slice



