

## **HOSPITALITY MENU**

Our hospitality menu selection is designed to cater for a variety of occasions, but we are happy to discuss your individual requirements to create a special menu of your choice for your event.

Please note that we cannot provide all menu selections in all areas of campus and we will contact you if you choose a venue which we cannot accommodate.

It is University policy that outside caterers should not be used on campus without permission from the Catering Services Manager.

### Booking Terms and Conditions

- The minimum order is £10.00.
- Hospitality service times are Monday – Friday, 9.00am to 5.00pm – 72 hours notice required.
- We reserve the right to refuse requests that do not reach the Catering Manager's office within the required notice period.
- Weekend and evening events should be discussed with your Campus Catering Manager at least 10 days before the event and minimum numbers will be required or a surcharge may be incurred.
- Additional equipment to be hired will be charged.
- Cancellation within 24-72 hours will be charged at 50% and less than 24 hours will be charged at 100%.
- All prices are excluding VAT.
- We are unable to accept verbal bookings.

We can arrange for customers to use the restaurant and coffee bar facilities with pre-arranged hospitality vouchers if you prefer.

Hospitality menus and the online hospitality ordering are available on our website [www.anglia.ac.uk/catering](http://www.anglia.ac.uk/catering). Booking forms for the use of external customers are also available.

Catering Manager  
Rivermead Campus  
Ext: 3744/3798

Catering Manager  
Cambridge Campus  
Ext: 5635/5652

[Catering-rivermead@anglia.ac.uk](mailto:Catering-rivermead@anglia.ac.uk)

[Catering-cambridge@anglia.ac.uk](mailto:Catering-cambridge@anglia.ac.uk)

## **ST GEORGE HOUSE**

Cambridge

An outside caterer, Flair Events Catering Ltd has been approved to provide hospitality services in St George House, Cambridge  
Your hospitality requirements, both beverages and food, will need to be booked directly by yourselves with

Flair Events Catering Ltd  
Telephone: 01223 566399 (to place order)  
Email: [info@flaircatering.co.uk](mailto:info@flaircatering.co.uk)

Their hospitality menu is available on <http://www.flaircatering.co.uk/FlairOfficeBuffet.html> and the account has been set up with a minimum £20 charge. You will be invoiced directly by Flair Events Catering Ltd.



## **HOSPITALITY SELECTOR**

### **Drinks and Snacks**

#### **Hot Beverages (per person)**

Selection of teas/Fairtrade filter coffee £1.25

#### **Sundries**

Biscuits £0.55  
Selection of danish pastries & pain au choc £1.35  
Mini cakes (2 per person) £1.50  
Freshly baked cookies £0.55  
Fruit basket (2 pieces per person) £1.50  
Cheeseboard (per person) £2.75  
Fruit platter (per person) £2.75  
Kettle Chips £0.50  
Potato Wedges £1.50  
Chicken Skewer Platter (2 per person) £1.50  
Vegetable Dipping platter (per person) £1.50

#### **Cold Drinks**

Jug of iced water – serves approx. 5 £1.00  
Orange juice (per litre) – serves approx. 5-6 £2.00  
Apple juice (per litre) – serves approx. 5 -6 £2.00  
Mineral water sparkling (per litre) - serves approx 5 £2.00  
Mineral water still (per litre) – serves approx 5 £2.00  
Juice (per person) £0.60  
Iced Water (per person) £0.15

#### **Wine**

Selection of house wines (per bottle) £8.95  
including Fairtrade upon request– contact your catering manager

### **Sandwich Lunch**

A selection of filled sandwiches, wraps and rolls  
(equivalent to one round per person) £3.00



**Working Lunches (price per person)**

*Minimum order of 6 persons applies to all Working Lunch Selections.*

***All Working Lunches are served with, jugs of water and fruit juice.  
Sandwiches are served in equal proportions of meat, fish and  
vegetarian.***

<b><u>Classic Working Lunch</u></b>	£5.00
Sandwich platter	
Kettle chips	
Basket of fresh fruit	
Mini cake selection	
<b><u>Premier Working Lunch</u></b>	£5.50
Sandwich & baguette platter	
Assorted quiches	
Kettle chips & nuts	
Basket of fresh fruit	
Mini cake selection	
<b><u>Hot Working Lunch</u></b>	£5.80
Spicy chicken strips with dip	
Pizza wedges	
Hot potato Wedges with dip	
Basket of fresh fruit	
<b><u>Healthy Option Working Lunch</u></b>	£6.00
Filled wrap platter	
Vegetable crudités & dips	
Assorted open crisp bread sandwiches	
Fresh fruit with honey & yoghurt fondue	
<b><u>Traditional Ploughman's Lunch</u></b>	£10.00
Cheddar & stilton cheese	
Pork pie	
Crispy iceberg lettuce	
Thick sliced tomato & cucumber	
Pickled onions	
Celery sticks	
Thick sliced wholegrain granary bread	
served with sweet pickle & onion marmalade	



**Finger Buffet Selections (price per person)**

*Minimum order of 10 persons applies to all Finger Buffet Selections.*

***All finger buffets are served with jugs of water and fruit juice.  
Sandwiches are served in equal proportions of meat, fish and  
vegetarian.***

**Sandwich Buffet** £7.90

Selection of fresh sandwiches  
Seasoned potato wedges with dip  
Hot & spicy chicken strips  
Savoury tartlet  
Fresh fruit with yoghurt & honey fondue

**Best of British Buffet** £8.20

Mini cottage pie  
Battered cod & mushy pea rosti  
Chicken & bacon pie  
Mini quiche (V)  
Steak & stilton rosti  
Mini jacket with chive cream cheese

**Taste of Asia Buffet** £9.50

Chicken lime & coriander skewers  
Filo king prawns  
Crispy vegetable parcels  
Prawn toasts  
Mini duck & hoi sin rolls  
Exotic fresh fruit with yoghurt & honey fondue

**World Tour Buffet** £12.50

Selection of premium sandwiches, wraps & rolls  
Individual savoury quiche  
Mini cottage pies  
Seasoned potato wedges with dip  
Filo king prawns  
Mini croque monsieur  
Exotic fresh fruit with yoghurt & honey fondue



**Cold Fork Buffet Selection (price per person) from £16.50**

*Minimum order of 20 persons applies to all Cold Buffet Selections*

These menus show selected samples – we are happy to bespoke your menu for your individual requirements. Please discuss with the catering manager.

***All Cold Fork Buffets are served with refreshments of tea, coffee, jugs of water and fruit juice***

**Please make your choice from the selection below WITH 2 desserts  
If you require a mix of menus, please contact the Catering Manager**

**Charcuterie Selection**

Selection of traditional and continental meats  
Roasted vegetable pasta salad  
Beef tomato & basil salad with pesto dressing  
Mixed green salad  
Fennel coleslaw  
Selection of sliced breads  
served with chutneys and dressings

**Mini Quiche Selection**

Selection of mini quiche  
Mixed green salad  
Potato salad with a sour cream & chive dressing  
Coleslaw  
Tomato & red onion salad  
Sliced French bread  
served with chutneys and dressings

**Seafood Selection**

Smoked salmon  
Roll mops  
Prawns coated in dill mayonnaise  
Mixed green salad  
Lemon & walnut rice salad  
Aubergine, yellow pepper & courgette salad  
Cherry tomato & cucumber salad  
Selection of sliced breads  
served with chutneys and dressings

**Dessert Selection**

Tiramisu  
Dark chocolate & ginger tart  
Summer fruit pavlova  
Sliced fruit platter  
Cheeseboard  
Fruit basket



**Hot Fork Buffet Selection (price per person) £19.50**

*Minimum order of 20 persons applies to all Hot Buffet*

These menus show selected samples – we are happy to bespoke your menu for your individual requirements. Please discuss with the catering manager.

***All Hot Fork Buffets are served with refreshments of tea, coffee, water and fruit juice.***

**Please select 2 Main Courses and 2 Desserts**

**Main Courses**

Beef madras

Beef vindaloo

Chicken tikka

Chicken korma

Thai green chicken curry

Lamb tikka

Lamb balti

Sweet potato & aubergine curry

Chickpea & cauliflower curry

all served with cardamom scented rice, garlic & coriander nan bread, mango chutney and raita & lime pickle

Beef in red wine & root vegetables

served with new potatoes and herb dumplings

Hungarian chicken goulash

served with either new potatoes or rice

Baked salmon fillet

served with new potatoes and seasonal vegetables

Beetroot, sweet potato, swede and parsnip dauphinoise (V)

served with new potatoes and seasonal vegetables

Roasted bell pepper & basil pasta bake (V)

served with new potatoes and seasonal vegetables

**Desserts**

Chocolate sponge with chocolate sauce

Apple crumble with custard

Bakewell tart with custard

Bread and butter pudding with custard

Fruit salad with pouring cream



**3 Course Served Lunch/Dinner Menu (price per person) from £28.00**

These menus show selected samples – we are happy to bespoke your menu for your individual requirements. Please discuss with the catering manager.

*Please select one choice of starters, main course and dessert with a vegetarian option if appropriate, indicating how many vegetarian meals are required.*

**Starters**

Smoked salmon & quail egg salad  
Pan fried salmon on a split pea cassoulet  
Chicken liver pate, warm onion salad with rye bread toast  
Wild mushrooms en-croute with a tarragon oil dressing (V)  
Roasted bell pepper soup with foccacia croutons (V)

served with Freshly Baked Bread

**Main Courses**

Seared tuna steak salsa Verdi with savoury new potatoes  
Roasted best-end of lamb served with dauphinoise potatoes, redcurrant, lime & mint jus  
Slow cooked beef in a red wine served wit glazed baby vegetable herb dumplings  
Twice cooked pork belly with honey mustard glaze served with sweet potato tortilla  
Free range corn fed chicken served with creamy pancetta risotto

All Served with Fresh Seasonal Vegetables & Potatoes

**Desserts**

Triple chocolate mousse  
Baked coconut cheesecake with a pineapple salad  
Fresh fruit salad with pouring cream  
Syrup sponge with fresh crème anglaise  
Cherry bakewell tart

Fresh Filter Coffee or Selection of Fine Teas served with Chocolates