



Anglia Ruskin
University

Catering Menu

2017-2018





We are very proud that:

- All our coffee is Fairtrade Certified
- We are a Fairtrade Certified University and offer Fairtrade products in all of our catering outlets
- Where possible the fish we use is MSC certified
- Waste food in our Chelmsford restaurant is used to feed our wormery, which ultimately goes onto our student vegetable patches.

Catering at ARU

Our in-house catering team at Anglia Ruskin can cater for a variety of meetings and events. We hope you like the tempting menus provided here, but please remember that these menus are only a guide and we are always happy to discuss your needs and create a bespoke menu for you.

We can also cater for any special dietary requirements, please let us know in advance.

To order catering for your meeting or event please use our online hospitality ordering facility

anglia.ac.uk/catering

We can also arrange for customers to use the campus catering outlets with pre-arranged hospitality vouchers if you prefer.

Standard service times are: Monday-Friday, 8am-5pm. Three full working days notice are required.

For bookings outside of core hours (Monday-Friday, 8am-5pm) a **30% surcharge** will apply and at least 10 days notice is required.

The minimum order for a catering delivery is £10.00.

It is University policy that outside caterers should not be used on campus.

Not all menu selections are available in all areas of campus.

If you have any questions please contact:

Chelmsford **01245 683744** or email **catering-rivermead@anglia.ac.uk**

Cambridge **01223 695635** or email **catering-cambridge@anglia.ac.uk**

Cancellation:

50% of the total order value if cancelled within 72 hours of the event

100% of the total order value if cancelled within 24 hours of the event

Conference packages

Minimum order of 10 people.

Conference package 1

£10.25

Arrival

Tea, coffee and water

Mid-morning

Tea, coffee, water and biscuits

Lunch

Sandwiches & wraps, assorted mini bruschetta (v), vegetable crisps (v), fruit basket, mini cakes, water & juice.

Afternoon

Tea, coffee and water

Conference package 2

£15.00

Arrival

Tea, coffee and water, mini pastries and fruit basket

Mid-morning

Tea, coffee and water

Lunch

Sandwiches, hot potato wedges (v), chicken skewers, savoury tartlet (v), fresh fruit with yoghurt dip, water & juice

Afternoon

Tea, coffee, water and cake selection

Hot drinks

Selection of teas/Fairtrade filter coffee	£1.35
Tea/coffee with biscuits	£1.95
Tea/coffee with freshly baked cookies	£2.05

Cold drinks

Filtered water (still or sparkling) - serves approx. 4	£1.00
Orange juice (per litre) - serves approx 5	£2.00
Apple juice (per litre) - serves approx 5	£2.00

Snacks and extras

Biscuits	£0.60
Selection of danish pastries and pain au choc	£1.40
Mini cakes (2 per person)	£1.50
Freshly baked cookies	£0.70
Bakers selection (1 cake per person)	£1.60
Fruit basket	£0.70
Cheeseboard (for 10 people)	£27.50
Fruit platter (for 10 people)	£27.50
Kettle chips	£0.60
Popcorn	£0.60
Individual nut and seed packets	£1.20
Seasoned hot potato wedges with dip	£1.60
Chicken skewer platter (2 per person)	£1.60
Vegetable dipping platter (2 per person)	£1.60
Mini sausage rolls (2 per person)	£0.80

Salad bowl menu

One bowl serves 10 people and is intended as an accompaniment to a buffet.

Mixed green salad (v)	£11.50
Coleslaw (v)	£11.50
Pasta salad (v)	£11.50
Tomato and basil salad (v)	£11.50

Dessert menu

Each dessert serves 10 people. Please check for flavours available.

Cheesecake	£23.00
Lemon tart	£23.00
Gateau	£23.00
Chocolate tart	£23.00
Platter of sliced fresh fruit	£27.50

Wine and canapés

Selection of house wines (per bottle) *Including Fairtrade on request* **£9.00**

Wine and canapés (1 glass and 4 canapés per person) **£5.20**

Canapés (4 per person) **£3.20**

Canapés (6 per person) **£4.80**

Hot working breakfast

Minimum 6 people.

Tea, coffee, orange juice, bap filled with sausage, bacon or egg,
ketchup, brown sauce

£4.00

Continental breakfast

Minimum 6 people.

Tea, coffee, orange juice, water, croissants with butter and jam,
yoghurts, fruit basket

£4.00

Sandwich lunch

A selection of filled sandwiches, wraps and rolls

£3.00

(equivalent to one round per person)

Lunch on the go

Packed lunch of a sandwich, crisps, flapjack, fruit, bottled water

£5.30

Lunch on the go - healthy option

Packed lunch of boxed salad, fruit, bottled water

£5.30

Working buffets

Sandwiches are served in equal proportions of meat, fish and vegetarian.

Classic working buffet

Sandwich platter
Kettle chips
Basket of fresh fruit
Mini cake selection
Water and juice

£5.30

Premier working buffet

Minimum order of 10 people
Sandwich & wrap platter
Assorted mini bruschetta (v)
Vegetable crisps (v)
Basket of fresh fruit
Mini cake selection
Water and juice

£5.80

Premier working buffet - healthy option

Minimum order of 10 people
Filled wrap platter
Vegetable crudités & dips (v)
Assorted open crisp bread sandwiches
Fresh fruit with yoghurt dip
Water and juice

£5.80

Hot working buffet

Minimum order of 10 people
Spicy chicken strips with dip
Pizza wedges (v)
Hot potato wedges with dip (v)
Basket of fresh fruit
Water and juice

£5.80

Antipasti selection

Minimum order of 10 people
Continental meats
Mixed olives (v)
Cream cheese stuffed peppers (v)
Crayfish tails
Sunblushed tomatoes (v)
Focaccia with olive oil and balsamic vinegar (v)
Water and juice

£6.50

Finger buffets

Minimum order of 10 people applies to all Finger buffets. Sandwiches are served in equal proportions of meat, fish and vegetarian.

Finger buffet 1

Selection of fresh sandwiches
Seasoned potato wedges (v)
Chicken skewers
Savoury tartlet (v)
Fresh fruit with yoghurt dip
Water and juice

£7.90

Finger buffet 2

Selection of fresh sandwiches
Seasoned potato wedges (v)
Vegetable parcels (v)
Cod goujons
Fresh fruit with yoghurt dip
Water and juice

£7.90

Finger buffet 3

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

£8.20

Finger buffet 4

Chicken skewers
Filo king prawns
Vegetable dimsum (v)
Mini Indian selection (v)
Mini duck & hoi sin rolls
Exotic fresh fruit with yoghurt dip
Water and juice

£9.50

Finger buffet 5

Selection of premium sandwiches, wraps & rolls
Individual savoury quiche (v)
Mini cottage pies
Seasoned potato wedges with dip (v)
Filo king prawns
Chicken skewers
Exotic fresh fruit with yoghurt dip
Water and juice

£12.50

Meat-free menu

Minimum order of 10 people

£7.00

Salad selection (choose two):

Mediterranean pasta
Biryani rice
Fruity couscous
Chinese noodle
Coleslaw
Black rice, quinoa and ginger

Dips (choose one):

Houmous
Guacamole
Salsa

Breads (choose one):

Tortilla chips
Pitta strips

Sides (choose one):

Mediterranean quiche
Cheese and tomato pizza squares
Vegetarian sausage roll
Potato skins
Cod Goujons* (MSC rated 2)
Fruit basket
Water and juice

More and more people are becoming concerned about what they eat and its impact on the environment, the people who produced it, animal welfare and the economy. This menu has been produced as an ethical and healthy option and to express Anglia Ruskin's commitment to sustainability. We hope you enjoy it. We can provide compostable containers to allow people attending the meeting the opportunity to take away any surplus food that would still be safe to eat providing it is consumed within 4 hours from delivery, ensuring no catering equipment is taken from the room.

*Not suitable for vegetarians

Cold fork buffet

Price per person. Minimum order of 20 people.

Charcuterie selection

Marinated chicken
Poached salmon with lemon dressing
Quiche selection (v)
Mixed green salad (v)
Tomato and basil salad (v)
Chef's choice pasta salad (v)
Potato salad (v)
Coleslaw (v)
Assorted rolls and butter (v)
Salad dressings (v)
Water and juice

from £13.50

Hot fork buffet

Price per person. Minimum order of 20 people. All hot fork buffets are served with water and juice.

from £14.50

Chicken tikka with rice and naan bread

Sweet potato & aubergine curry with rice and naan bread (v)

Lasagne with garlic bread and mixed leaf salad

Vegetarian lasagne with garlic bread and mixed leaf salad (v)

Beef chilli with rice and tortilla chips

Vegetarian chilli with rice and tortilla chips (v)

Baked salmon fillet served with new potatoes and seasonal vegetables

Served lunch/ dinner

A minimum order of 20 people applies. This is a sample menu.
Contact us for further menu ideas, or to create a bespoke
menu for your event.

from £30.00

Starter

Roast pepper terrine with toasted pine nuts and red pesto drizzle

Main course

Free range chicken with chestnut mushrooms, thyme, and chicken
crackling, served with dauphinoise potatoes and seasonal vegetables

Dessert

Baked blackcurrant cheesecake with white chocolate ganache

Fresh filter coffee or selection of fine teas served with chocolates.

For more information contact :

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Cambridge Campus

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