



Anglia Ruskin
University

Catering Menu

2018-2019





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

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 £15.00.

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.

All sandwich and wrap platters include vegetarian options

Conference package 1

£10.50

Arrival

Tea, coffee and water

Mid-morning

Tea, coffee, water and biscuits

Lunch

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

Afternoon

Tea, coffee, water and freshly baked cookies

Hot drinks

Selection of teas/Fairtrade filter coffee	£1.45
Tea/coffee with biscuits	£2.05
Tea/coffee with freshly baked cookies	£2.15

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
Elderflower presse (per 750ml)	£4.50
Coke 500ml Individual Bottles	£1.60
Spring Water 500ml Individual Bottles	£1.00

Refreshment breaks

Biscuits	£0.60
Danish pastry selection	£1.40
Breakfast muffins	£1.40
Cake selection	£1.50
Freshly baked cookies	£0.70
Fruit basket (pp)	£0.70
Healthy snack item selection (Individual Nut and seed packets/Nakd bars)	£1.20
Kettle chips	£0.60
Vegetable crisps	£0.60

Drinks Receptions

Selection of house wines (per bottle) <i>Fairtrade Wine available - price on request</i>	£11.50
Wine & canapés (1 glass & 4 canapés per person)	£5.95
Canapés (4 per person)	£4.00
Wine and nibbles (1 glass & nibbles)	£3.00
Peroni 330ml bottle	£3.00
IPA 330ml bottle	£4.00
Pimms and Lemonade (per litre jug)	£13.00
Prosecco (per bottle)	£16.95
Elderflower presse (per 750ml)	£4.50
Cheeseboard (per person - minimum 10 people)	£3.00
Kettle chips	£0.60
Nibbles	£1.00

Hot working breakfast

Minimum 6 people.

Bap filled with sausage, bacon or egg, ketchup and brown sauce
Served with Tea, coffee and orange juice

£4.00

Breakfast bap

Bap filled with sausage, bacon or egg, ketchup, brown sauce

£2.75

Add an extra filling to any bap

£0.85

Continental breakfast

Minimum 6 people.

Croissants with butter and jam, yoghurt pots, whole fruit
Served with Tea, coffee, orange juice and water.

£4.00

Sandwich lunch

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

£3.50

All sandwich and wrap platters include vegetarian options

Lunch on the go

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

£6.00

Cream Tea

Selection mini cakes, scones, jam and cream

Served with teas and Fairtrade filter coffee, juice and water

£7.00

Afternoon Tea

Selection of finger sandwiches, mini cakes, scones, jam and cream

Served with teas and Fairtrade filter coffee, juice and water

£9.50

Working buffets

Price per person

All sandwich and wrap platters include vegetarian options

Classic working buffet

Sandwich platter

Kettle chips

Basket of fresh fruit

Cake selection

Water and juice

£5.65

Premier working buffet

Sandwich and wrap platter

Assorted mini bruschetta (v)

Vegetable crisps (v)

Basket of fresh fruit

Cake selection

Water and juice

£6.15

Premier working buffet - healthy option

Filled wrap platter

Vegetable crudités & dips (v)

Assorted open crisp bread sandwiches

Fruit basket

Water and juice

£6.15

Hot working buffet

Minimum order of 15 people

Spicy chicken strips with dip

Pizza wedges (v)

Hot potato wedges with dip (v)

Basket of fresh fruit

Water and juice

£6.00

Antipasti selection

Minimum order of 15 people

Continental meats

Mixed olives (v)

Cream cheese stuffed peppers (v)

Crayfish tails

Sun-blushed tomatoes (v)

Focaccia with olive oil and balsamic vinegar (v)

Water and juice

£6.75

Finger buffets

Minimum order of 10 people applies to all Finger buffets
All sandwich and wrap platters include vegetarian options

Finger buffet 1

Selection of fresh sandwiches
Seasoned potato wedges (v)
Chicken skewers
Savoury tartlet (v)
Cake selection
Fruit bowl
Water and juice

£8.00

Finger buffet 2

Selection of fresh sandwiches
Seasoned potato wedges (v)
Vegetable parcels (v)
Cod goujons
Cake selection
Fruit bowl
Water and juice

£8.00

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

Extras

Price per person

**Hot Extras minimum order of 5 per item*

Cheeseboard (minimum 10 people)	£3.00
Fruit platter (minimum 10 people)	£2.75
Sliced fruit with yoghurt fondue (minimum 10 people)	£3.00
Kettle chips	£0.60
Vegetable crisps	£0.60
Fruit basket	£0.70
Seasoned hot potato wedges with dip*	£1.60
Chicken skewer platter (2 per person)*	£1.60
Vegetable crudities dipping platter	£1.60
Mini sausage rolls (2 per person)*	£0.80
Mini savoury pies (2 per person)*	£1.60
Filo king prawns (1 per person)*	£1.60
Vegetable parcels (2 per person)*	£1.60
Mini duck and hoi sin rolls (2 per person)*	£1.60

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

Minimum order of 10 people

Cheesecake	£2.75
Lemon tart	£2.75
Gateau	£2.75
Chocolate tart	£2.75
Platter of sliced fresh fruit	£2.75
Cheeseboard	£3.00

Meat-free menu

Minimum order of 10 people

£7.00

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.

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
Vegetarian sausage roll
Potato skins
Cod Goujons* (MSC rated 2)

Fruit basket
Water and juice

*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	£12.00

Hot fork buffet

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

Please select one meat and one vegetarian alternative

Chicken tikka with rice and naan bread	
Sweet potato and 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	£14.50

3 course 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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