



ROYAL
HOLLOWAY
UNIVERSITY
OF LONDON

DELIVERING QUALITY AND CHOICE

EVENT CATERING





Wine

White wine

2022 Baglio Cumale Catarratto, Sicily, Italy £25.80

An easy drinking white, lightly perfumed with white blossom and herbs with refreshing lemon on the tongue

2022 Pinot Grigio Venezie Vigna Mescita, Italy £25.92

Fresh and fruity, gently exuding flavours of pears, peaches and nuts and the scent of fresh flowers

2021 Muscadet Sèvre-et-Maine sur Lie, Château du Poyet, France £27.60

Pale and tangy with a good weight and concentration followed by a clean, crisp finish

2022 Petit Chenin Blanc, Ken Forrester, South Africa £33.60

Fresh, youthful and flavoursome with a vibrant nose of fresh melon, citrus, peach and apple with a touch of creaminess

2022 Gavi DOCG, Volpi, Italy £35.40

Light and fresh with delicate white flowers and green apples notes

2022 Glazebrook Sauvignon Blanc, Marlborough New Zealand £41.10

Aromas of lemon, grapefruit, crunchy green apple, peach, passionfruit and fresh herbs with tropical notes on the palette

2020 Chardonnay Lot 5, Vina Leyda, Chile £42.60

Bold yet refined Chardonnay with toasted sesame, golden kiwi, butterscotch, honeycomb and a zesty tang

Rosé wine

2022 Embrujo Rosado Garnacha Organic, Bodegas Verum, Spain £25.20

Aromas of roses with a palette of strawberry and raspberry

2022 Pinot grigio blush, Il Sospiro, Sicily £25.80

Light, dry and crisp with a delicious balance of zingy citrus and fruity red berry flavours

2022 Côtes de Provence Rosé, Comte de Provence La Vidaubanaise, France £35.24

A classic light rosé colour with bright aromas of wild strawberries. Refreshing, smooth and very dry with a touch of white pepper



Red wine

2022 Baglio Cumale Nero d'Avola, Sicily, Italy £25.80

Bright and juicy packed with blackberry and red plum and is soft and silky on the palate

2021 Coeur du Mont Pinot Noir, Vignobles Dubard, France £31.92

Medium weight with a supple and velvety palate accompanied by berry fruit aromas. Ideal for summer drinking

2022 Cuma Organic Winemakers Malbec, El Esteco Argentina £33.00

Highly concentrated in colour, aroma and flavour with a unique fruity character

2022 Petit Cabernet Sauvignon, Ken Forrester Wines, South Africa £33.60

A youthful wine showing fresh ripe mulberries and plums with a spicy undertone. A soft, rich, fruit driven wine

2019 Rioja Crianza Journey Collection, Ramon Bilbao, Spain £36.60

A well balanced wine with notes of black fruit and fresh red berries, sweet, spicy aromas of vanilla and cumin and nuances of wild herbs

2019 Merlot, Bonterra Organic Vineyards, California £40.20

An elegant wine with blackcurrant, black cherries and plums with a mix of toasty oak, vanilla spice and woodsmoke on the nose

2020 Valpolicella Ripasso DOC, Bertani, Italy £43.80

A perfect combination of fruity aromas and rich flavours of dried cherries, blackberries, plums and raspberry with a velvety texture



Reception and Soft Drinks



Soft Drinks

Orange, apple, cranberry or grapefruit juice (1ltr jug)	£4.80
Coke, Diet Coke, Lemonade, Orange Fanta, Lilt (330ml cans)	£1.50
Still or sparkling water (330ml cans)	£2.15
Still or sparkling water (750ml bottle)	£3.50

Reception nibbles

£4.00

Includes:

- Vegetable crisps
- Mini pretzel knots
- Tomato and basil savoury snacks

Basil and garlic olives

£2.35

Prosecco and sparkling wines

Prosecco Via Vai, Veneto, Italy	£38.10
Prosecco Ruggeri, Veneto, Italy	£41.58
Castelvetro Rosé Brut, Italy	£71.20
Botter Quadri Prosecco Extra Dry	£30.00
Alcohol free white or red Wild Idol	£71.20

Reception Drinks

Bottled Beer / Ciders	£5.05 / £6.20
Pimms Original	
- Glass	£5.95
- Jug (serves 5)	£22.50
MOTH Canned cocktails	£8.40
Aperitivo spritz, Mojito, French 75 (all 20cl)	
Negroni, Espresso Martini, Margarita (all 12.5cl)	
Old Fashioned (10cl)	
Wine in cans, Yes you can	£6.60
Sauvignon blanc, Rosé, Malbec	

Alcohol free

Noughty de-alcoholised white or rosé	£27.60
Elderflower non alcoholic spritz jug (serves 5)	£4.85





Canapé Receptions

Served as individual plated canapé portions and available on catering stations located within the perimeter of your chosen location for guests to pick up.

All canapé menus are a minimum order of 25.



Vegetarian

Bubble and squeak bonbon served with a plum pickle
Crispy pumpkin tortellini with pesto dressing
Pea, mint and goat's cheese fritters with elderflower mayonnaise

Vegan

Bacon and applewood tart
Battered lemon Shrimpz with a bloody Mary dip
Vegan smoked salmon and cream cheese blini
Pumpkin focaccia topped with beetroot houmous and candied beets

Free from

Cucumber cup filled with sun dried tomato and basil mousse
Lemon chicken and green pepper brochettes
German potato pancake topped with an avocado and chilli salsa

Prices

Three canapés	£10.25
Five canapés	£17.00
Seven canapés	£23.95

Meat

Chicken and duck terrine served on a sourdough croûte, topped with red onion marmalade and chervil
Sausage meat and quail scotch egg
Haggis bonbon served with a whisky and chive mayonnaise

Fish

Smoked salmon arancini served with a lemon and dill mayonnaise
Asian spiced crab cakes with a sweet chilli dipping sauce
Salmon and prawn tarts





Function Food Offerings

Minimum order of 50.

Fish 'n' Chips

A choice of:

- Elderflower battered strips of cod
- Elderflower battered halloumi
- Elderflower battered tofu fillet

All served on a bed of skin on fries and finished with mushy peas with mint, crispy rocket and vegan tartare sauce.

Accompaniments include:

- Chip shop sauces
- Bread rolls and butters

£20.30

Mac 'n' Cheese Bar

Rich creamy macaroni cheese topped with a choice of toppings and finished with rocket:

- Pan fried strips of chicken with pesto
- Italian meatballs coated in a sun dried tomato and basil sauce
- Roasted butternut squash, spinach and chilli
- Barbeque quorn with peppers

Served with:

- Garlic bread
- Garlic dough balls
- Marinated olives

£20.30

Italian Pizza

Selection of freshly prepared pizza slices:

- Barbeque chicken pizza
- Margherita pizza
- Vegetable pizza
- Vegan pepper and mushroom pizza

Served with:

Garlic bread and garlic dough balls, crispy jacket wedges, mixed leaf salad and marinated olives.

£20.30





Function Food Offerings

Minimum order of 50.

Filled rolls

A selection of rolls filled with:

- Grilled crispy bacon
- Cumberland sausage
- Grilled crispy vegan bacon
- Vegan sausage

All served with:

- Crispy jacket wedges
- Tomato and brown sauces.

£11.75

Pork pie deli platter

A selection of:

- Sliced pork
- Raised pies

Accompanied with spiced apple compote, cherry tomato and red onion salad, pickled onions and celery.

Served with:

- Ciabatta slices
- Focaccia slices
- Flavoured butters and oils.

£20.30

Cheese deli platter

Selection of British cheeses served with:

- Cherry tomatoes
- Figs
- Celery
- Pickled onions
- Chutneys

Served with:

- Ciabatta slices
- Focaccia slices
- Flavoured butters and oils.

£20.30

Vegan deli platter

Selection of:

- Vegan cheeses
- Beetroot falafel
- Sweet potato falafel

Accompanied with traditional houmous, chilli and lemon houmous, cherry tomatoes, celery, chargrilled vegetables and chutneys.

Served with:

- Ciabatta slices
- Focaccia slices
- Flavoured butters and oils.

£20.30



BBQs

Staff will service BBQ from behind catering station. Guests will be invited up to station in small manageable groups to limit queue time. The BBQ will be served for 1 hour.

***Best served in the South and North Quads of the Founders Building. Possibility of larger numbers for this style of event. To be discussed on an event by event basis.*

BBQ 1

Minimum order of 40.

Traditional beef cheeseburger
Roasted Peruvian chicken served with a Peruvian green sauce
Plant based cheeseburger
Colombian arepas served with Aji Picante

Select 3 salads and 1 dessert.

£27.95



BBQ 2

Minimum order of 40.

Miso, maple glazed salmon with coconut sambal
BBQ chicken with tangy honey marinade
Rosemary and garlic minute steaks with herb butter
BBQ jerk cauliflower wedges with spring onion and lime mayonnaise
Korean mushroom and tofu kebabs

Select 3 salads and 1 dessert.

£32.35



BBQs – salads and desserts

Salads (choose 3)

- Mixed green leaf salad
- Wedge salad with a blue cheese salad
- Tabbouleh
- Caprese salad
- Greek salad
- Spanish chickpea salad
- Summer salad with cucumber and pineapple
- Waldorf potato salad
- Mediterranean rice salad
- Sea salted new potatoes with garlic and mint

Add an additional salad for £3.00



Desserts (choose 1)

- Strawberries and cream
- Tart au citron served with raspberries
- Honeycomb cheesecake
- Selection of ice cream tubs

Add an additional dessert for £5.00



Fork Buffets

Staff will service from behind a catering station / hot plate. Fork Buffets will be served for 1 hour. If you wish for your event to run longer, please speak to the sales team.
Minimum order of 25.

Create a bespoke menu that is perfect for your occasion. Both options served with complimentary bread rolls and butter.

Option A: £26.00

Two main dishes, one accompaniment and two salads

Option B: £30.00

Three main dishes, two accompaniments and two salads

Cold main dishes

Meat

Duck

Crispy duck with a watercress salad (gf, df)

Cold meat platter

Mustard and ale glazed gammon, maple glazed turkey, salt beef slices, rocket, cherry tomatoes and piccalilli

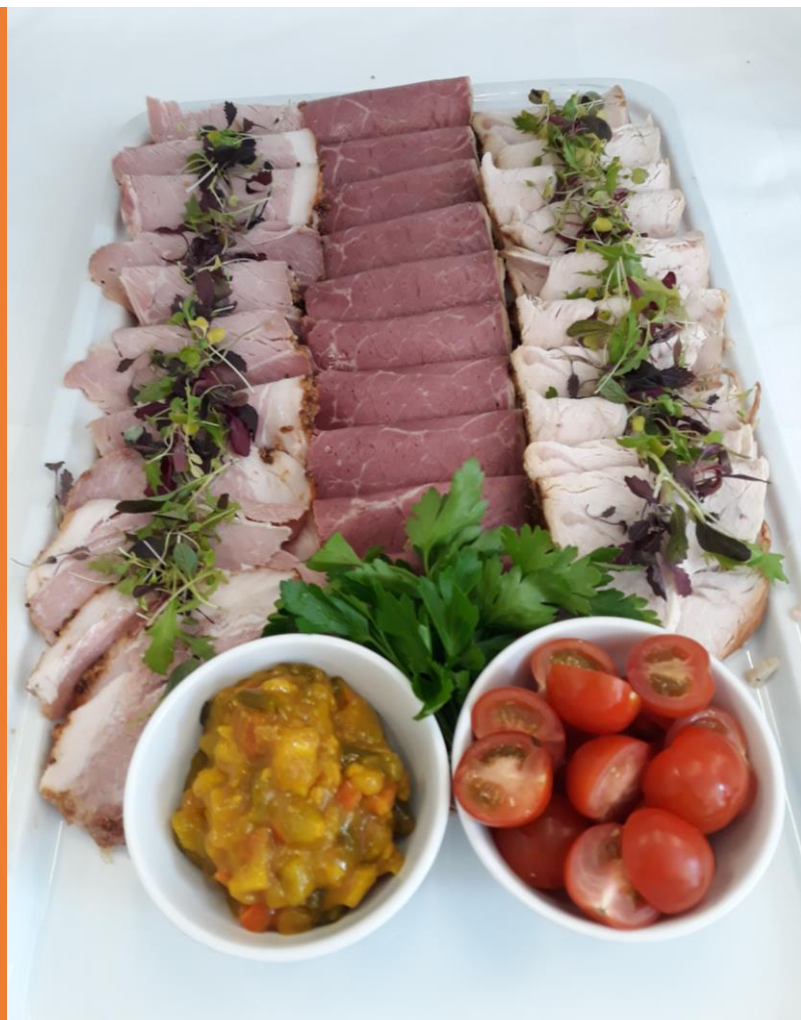
Fish

Tuna

Griddled marinated lemon and garlic tuna served on a bean and tomato salad (gf, df)

Salmon

Roast salmon served on a potato, green bean, mint and basil salad (gf, df)



Vegetarian

Asparagus

Asparagus and spring onion tart served with lamb's lettuce and rocket leaf salad and crème fraîche

Brie

Brie and apricot roulade finished with fresh herbs

Vegan

Strudel

Harissa, kale, vegan feta and butternut squash strudel



Fork Buffets continued

Hot main dishes

Meat

Chicken

Strips of lemon and rosemary chicken served in a white wine sauce (gf)

Beef

Traditional beef stroganoff finished with gherkins and sour cream (gf)

Fish

Cod

Seared filet of MSC cod on a bed of braised puy lentils (gf)

Salmon

Teriyaki salmon served on a bed of sticky rice topped with Edamame beans and toasted sesame seeds (gf)

Vegetarian

Mushrooms

Wild mushroom and butternut squash stroganoff finished with gherkins and sour cream (gf)

Gorgonzola

Gnocchi with gorgonzola, basil and tomato

Vegan

Chickpea

Smokey tomato and basil stew with chickpeas, peppers and roasted aubergines (gf)

Tofu

Tofu, wild mushrooms and green pepper in an Asian ginger, chilli and garlic stick sauce (gf)



Accompaniments

New potatoes with olive oil, rosemary and sea salt

Steamed rice

Penne with vegan green pesto

Roasted root vegetables

Medley of vegetables

Salads

Green salad

Tomato and basil salad

Italian salad

Niçoise salad

Asian noodle salad

Greek salad

Spanish chickpea salad

Desserts

Lemon tart

Raspberry crème brûlée

Black forest mess

Papaya, pistachio and chia seed mousse topped with pomegranate (vg)

£5.50





Full afternoon tea

Minimum order of 20. Price includes one cup of tea / coffee per person. Additional cups can be purchased at £1.40 per cup.

Selection of finger sandwiches

Cucumber
Smoked salmon and cream cheese
Egg and cress
Chicken



Selection of cocktail cakes

Lemon drizzle traybake
Vegan chocolate brownie (GF)
Shortbread finger
Light, buttery scone, filled with strawberry jam and fresh cream

Served with a selection of traditional afternoon teas.

£22.50 per person

FINE DINING





Starters and Mains

Starters – £12.20

Pressed ham hock

with pea shoots served with caramelised apple salad and sourdough croûte

Smoked chicken salad

served with pickled walnuts, poached quails egg and a truffle dressing

Trio of fish (f)

dressed Cornish crab, cured mackerel and kiln smoked salmon with pickled fennel and wasabi

Beetroot and goat's cheese cake (v)

served with a beetroot and watercress salad

Asparagus (v)

served with a crispy duck egg and dressed with a chive oil

Wild mushroom and mozzarella arancini (v)

served with a parsley mayonnaise, micro herbs and hazelnuts

Mediterranean vegetable gazpacho terrine (vg)

served with avocado, vegan feta and pea shoots

Red pepper and tomato soup (vg)

served with a vegan pesto



Main courses – £26.55

Pan fried loin of cod

served on ratte potatoes and spinach with samphire, dressed with a pickled salsa verde

Seared salmon fillet

served with a parsnip rosti and leek and spinach with a lime and dill butter sauce

Filet of beef (£10 supplement)

on a bed of chestnut and spinach served with potato fondant, asparagus and port sauce / jus

Rack of Welsh lamb with a chickpea and chive crust

served with dauphinoise potatoes, heritage carrots and a red currant jus

Pan fried corn fed chicken

served with a white wine butter sauce and baby vegetables

British chicken suprême

served with a leek and mushroom mousse, spring onion mash, peas, broad beans, Gloucester old spot bacon and beurre blanc sauce

Peppered Gressingham duck breast served with sweet potato fondant, sticky red cabbage, spinach and blackberries

Butternut squash, kale and rose harissa parcel (vg)

served with a BBQ king oyster mushroom and baby watercress

Leek, potato and blue cheese pithivier (v)

served with wild mushrooms, exotic mushrooms and a red wine jus

Gnocchi (v) in a garlic and truffle sauce served with asparagus and blistered cherry tomatoes, topped with parmesan and basil





Desserts



Desserts – £10.75

Traditional apple and oat crumble
served with crème anglaise or vanilla ice cream

Sticky Toffee Pudding
served with Madagascar vanilla ice cream

Lemon cheesecake (gf)
served with fresh raspberries and crème fraiche

Trio of Chocolate
duo of chocolate mousse served with chocolate beignet

Bakewell tart
served with raspberries, Disaronno and vanilla Chantilly

Vanilla panna cotta
served with poached strawberries, shortbread and baby basil

British cheeses
served with pear chutney and oat biscuits

Mojito glazed pineapple carpaccio (vg)
served with sorbet, lime and candied mint

Tea and coffee

Served with mint discs £3.80
Served with petit fours £4.30

DISCLAIMER:

Please note due to supplier issues there may be slight changes to the dishes listed.

If changes are made, a member of the team will contact you closer to the event date.