



HOSPITALITY & EVENTS MENUS

WELCOME

From extraordinary working lunches to the thrill of sharing food, we have something perfect for every occasion.

Executive Chef Dawn Baker bids you a warm welcome to our hospitality and events brochure. The menus have been designed to provide you with a fresh and varied range to choose from, with prices and packages to support events with a budget, through to menus allowing you to treat your guests to something a little more special.

You'll be warmly welcomed with dedicated service and passion driven hospitality from all of the team and we look forward to working with you to deliver your next event with us.



DAWN BAKER
EXECUTIVE CHEF

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BREAKFAST



HOT BREAKFAST ITEMS

GRILLED BACON CIABATTA **£2.80**
376 Kcals

CUMBERLAND SAUSAGE CIABATTA **£2.80**
354 Kcals

EMMENTAL CHEESE AND TOMATO CROISSANT (V) **£2.80**
308 Kcals

VEGAN SAUSAGE SEEDED ROLL (VE) **£2.80**
342 Kcals

**NGCI BREAD AVAILABLE ON REQUEST*

MORNING BAKERY

BUTTER CROISSANT WITH JAM (V) **£2.45**
300 Kcals

ALMOND CROISSANT (V) **£2.05**
347 Kcals

RASPBERRY CROISSANT (VE) **£2.05**
296 Kcals

CHOCOLATE TWIST (V) **£2.05**
230 Kcals

PAIN AU CHOCOLAT (V) **£2.05**
460 Kcals

PAIN AU RAISIN (V) **£2.05**
378 Kcals

CINNAMON SWIRL (V) **£2.05**
417 Kcals

MINI DANISH PASTRY SELECTION X 2PP (V) **£1.75**
212 Kcals

MINI MUFFINS X 2 PP (V) **£1.55**
132 Kcals

GRANOLA YOGHURT POT **£1.80**
290 Kcals

SELECTION OF SMOOTHIES **£2.10**
100 Kcals

FRESH FRUIT SALAD POT (NGCI)(VE) **£2.50**
92 Kcals

BEVERAGES



HOT BEVERAGES

Prices per person

FRESHLY GROUND COFFEE	£1.30
<small>28 Kcals</small>	
DECAF COFFEE	£1.30
<small>2 Kcals</small>	
ENGLISH BREAKFAST TEA	£1.05
<small>9 Kcals</small>	
GREEN SPECIALITY TEA	£1.05
<small>3 Kcals</small>	
HERBAL TEAS	£1.05
<small>37 Kcals</small>	
DECAF TEA	£1.05
<small>2 Kcals</small>	

Alternative milks (oat, soya, almond, coconut) available upon request.

BISCUITS

BORDERS BISCUIT PACKET	£0.85
LARGE HOMEMADE COOKIES	£1.65

COLD BEVERAGES

FENTIMANS ROSE LEMONADE 275ML	£2.25
BOTTLEGREEN ELDERFLOWER 275ML	£2.25
BOTTLEGREEN SPARKLING APPLE 275ML	£2.25
BOTTLEGREEN SPARKLING RASPBERRY LEMONADE	£2.25
CRANBERRY JUICE (SERVES 5)	£1.90
GRAPEFRUIT JUICE (SERVES 5)	£1.90
FRESH ORANGE JUICE (SERVES 5)	£1.90
FAIRTRADE APPLE JUICE (SERVES 5)	£1.90
BOTTLED SPARKLING WATER 750ML	£2.10
BOTTLED STILL WATER 750ML	£2.10
ICED TEA PEACH 500ML	£2.25
ICED TEA LEMON 500ML	£2.25
COKE 500ML	£2.05
DIET COKE 500ML	£1.95
FANTA ORANGE 500ML	£2.05
SPRITE 500ML	£2.05

SANDWICHES AND SIDES



SANDWICHES AND SIDES

1 ROUND PER PERSON

SANDWICH PLATTERS

SIMPLY SANDWICHES

Freshly prepared sandwiches & wraps with a selection of classic fillings, served with Kettle crisps

£4.35

465 Kcals

TRADITIONAL SANDWICHES

Freshly prepared sandwiches & wraps with a selection of classic fillings, served with Kettle crisps, sausage roll & vegan roll with tomato chutney and seasonal fresh fruit platter, served with still water & orange juice

£7.25

874 Kcals

SPECIAL OCCASIONS BAGUETTE LUNCH

Handmade sourdough baguettes, two extra bites, Kettle crisps, seasonal fresh fruit platter, mini cake and San Pellegrino canned drink

£12.70

1046 Kcals

Extra Bites

2 items per person per bite

£2.25 Each

Chicken goujon & BBQ sauce
627 Kcals

Homemade quiche
85 Kcals

Tandoori chicken skewer, mint raita (NCGI)
142 Kcals

Bubble prawns & sweet chilli dip
97 Kcals

Vegetable skewer & sweet chilli dip
172 Kcals

Mini spring roll & Sweet chilli dip
241 Kcals

Honey & mustard mini sausage & onion chutney
76 Kcals

Falafel & mint tzatziki
115 Kcals

Vegetable samosa & mango chutney
150 Kcals

Pork pie with spiced pear chutney
467 Kcals

Lamb kofta with tahini yogurt
98 Kcals

Breaded cod goujons with tartare sauce
357 Kcals

**Vegan, NCGI and halal options available on request*

SANDWICHES AND SIDES



BOXED SALADS

Minimum order of 5

£10.50

897 Kcals

Chef's choice freshly made salads with protein topper & dressing, served with sourdough baguette, kettle crisps, fresh fruit platter and mini cake & bottled water

FAVOURITES FINGER BUFFET

Minimum order of 5

£12.00

1114 Kcals

Freshly prepared sandwiches & wraps with a selection of classic fillings, served with Kettle crisps, sausage roll & vegan Roll with tomato chutney (VGN)

Chicken goujons with BBQ sauce

Vegetable skewer & sweet chilli dip (V)

Vegetable samosa & mango chutney (V)

**Vegan, NGCI and halal options available on request*

GRAZE BOARDS



INDIVIDUAL GRAZE BOARDS

Minimum order of 8

Antipasti Board

Selection of cured meats, cheeses, olives, nuts and dried fruit
Marinated chargrilled vegetables
Sun blushed tomatoes
Black olive tapenade
Pesto marinated feta cheese
Selection of chutney's, breads & crackers

£28.95pp

1155 Kcals

INDIVIDUAL GRAZE BOARDS

Minimum order of 8

Vegetarian Board

Cheddar & onion tart
Stuffed bell peppers (V/NGCI)
Mozzarella & sun blushed tomato skewers (V/NGCI)
Roasted vegetable bruschetta(V)
Spinach & pepper frittata (V/NGCI)
Black olive tapenade crostini
Selection of chutneys, fruit, breads & crackers

£22.50pp

998 Kcals

INDIVIDUAL GRAZE BOARDS

Minimum order of 8

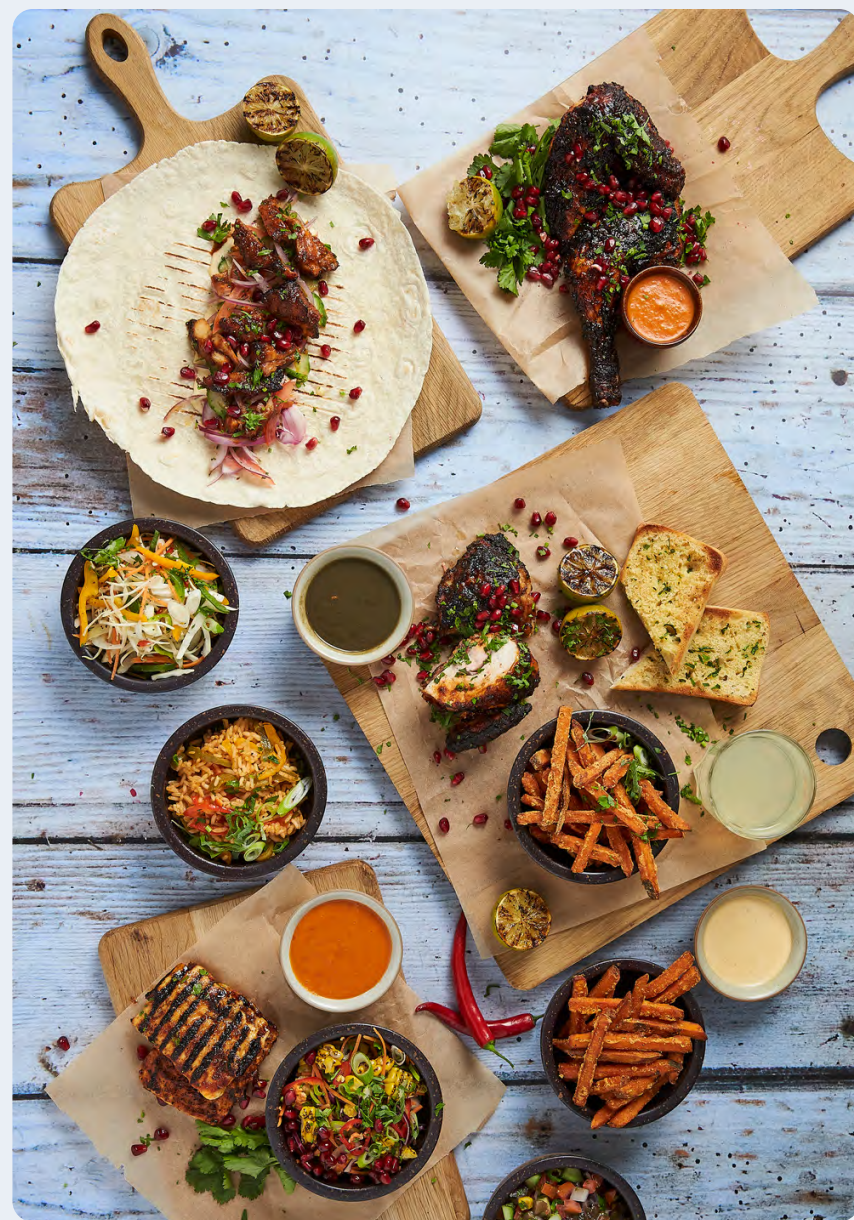
Sweet Treat Board

Sweet Belgian waffles
Cookies
Toffee popcorn
Chocolate dipped strawberries
Macarons
Pretzels
Caramel wafers
Mini meringues
Selection of sweets

£22.50pp

876 Kcals

SHARING MENU



SHARING MENU

Minimum order of 6

HOLA POLLO

Peruvian inspired dishes sharing platter

Spiced roast chicken
Spiced pulled oat
Spiced halloumi
Chilli & lime corn on the cob
Salsa criolla
Patatas bravas
Hola pollo slaw
Warm tortilla wraps

£12.50pp

876 Kcals

BAMBOO

Asian inspired dishes sharing platter

Chicken katsu
Tofu katsu
Spicy vegan meatball
Vegetable gyoza
Donburi garnish & pickle
Steamed rice

£12.50pp

876 Kcals

SALADS

Selection of homemade salad

Raw kale slaw
Mixed leaves
Cous cous with apricots & squash
Balsamic roasted beets with toasted seeds
and soya beans
Peruvian spiced pulled chicken
Peruvian spiced 'pulled' oats
Selection of sprinkles
Selection of dressings

£12.50pp

876 Kcals



PIZZA



STONE BAKED PIZZA

Minimum order of 4

Choose from the following stone baked 14" signature pizzas cut into 8 slices to share

14" PIZZAS

Margherita (V)
1360 Kcals

£11.95

Vegan Margherita (VGN)
1369 Kcals

£12.95

Spicy Chicken
1568 Kcals

£12.95

BBQ Chicken
1640 Kcals

£12.95

Pepperoni
1448 Kcals

£12.95

Veggie Feast (V)
1520 Kcals

£12.95

Meat Feast
1752 Kcals

£13.95

Vegan Meatless Feast (VGN)
1584 Kcals

£13.95

DIPS - serves 2

Garlic and Herb
82 Kcals

£0.80

Sweet Chilli
22 Kcals

£0.80

BBQ dip
86 Kcals

£0.80

Hot sauce
22 Kcals

£0.80

VEGETERIAN MEAL DEAL FOR 6

£24.95

1601 Kcals

Two vegetarian stone baked 14" pizzas cut into 8 slices with a sharer portion of garlic bread, giant onions rings, potato wedges & dips to share

MEAT MEAL DEAL FOR 6

24.95

1881 Kcals

Two meat stone baked 14" pizzas cut into 8 slices, served with a portion of garlic bread, giant onions rings, potato wedges & dips to share

SIDES

Skinny Fries
184 Kcals

£2.20

Potato Wedges
383 Kcals

£2.20

Sweet Potato Wedges
392 Kcals

£2.20

Crispy Giant Onion Rings
429 Kcals

£2.20

Garlic Pizza Bread x4
621 Kcals

£4.65

Cheesy Garlic Pizza Bread x4

£4.85

BBQ Chicken Wings x5
167 Kcals

£3.65

Dressed Italian Leaf Salad
48 Kcals

£2.10

AFTERNOON TREATS



AFTERNOON TREATS

Homemade lemon shortbread biscuits (2pp) 203 Kcals	£1.95
Mini cake selection (2pp) (V) 140 Kcals	£2.95
Selection of tulip muffins 394 Kcals	£2.95
Gluten free muffin (NGCI) (VE) 556 Kcals	£2.95
Fresh fruit salad pot (NGCI)(VE) 92 Kcals	£2.50
Mini strawberry jam and cream scone 655 Kcals	£3.35
Granola yoghurt pot 366 Kcals	£2.10
Selection of smoothies from 74 Kcals	£2.10

LUNCH TO GO



LUNCH TO GO

SIMPLY SANDWICH

Meat, Vegetarian, Vegan or Non-Gluten
Bottled Water
Walkers Crisps

£4.65pp
540 Kcals

TRADITIONAL SANDWICH 100+

Meat, Vegetarian, Vegan or Non-Gluten
Bottled drink
Walkers Crisps
Fresh Fruit
Chocolate Bar

£6.05pp
687 Kcals

TRADITIONAL SANDWICH

Meat, Vegetarian, Vegan or Non-Gluten
Bottled drink
Walkers Crisps
Fresh Fruit
Chocolate Bar

£6.95pp
687 Kcals

DESSERTS



DESSERT SELECTION

Individual Portion (1PP) Minimum order 6

Individual Fruit Pot (VE) 4 Kcals	£2.50
Individual Cut Fruit Platter (VE) 92 Kcals	£2.55
Chocolate Brownie (NGCI) 309 Kcals	£2.25
Mini Jam Doughnuts - 2pp (V) 112 Kcals	£2.25
Individual Mini Cake Selection - 2pp (V) 219 Kcals	£2.25
Blueberry or Chocolate Mini Muffin (V) 132 Kcals	£1.95
Rocky Road (V) 355 Kcals	£1.95
Pastel De Nata Tart (V) 168 Kcals	£2.95
Baked Vanilla Cheesecake 234 Kcals	£2.95
Tart Au Citron 243 Kcals	£2.95
Dusted Salted Caramel & Chocolate Tart 466 Kcals	£2.95

AFTERNOON TREATS



AFTERNOON TEA

£19.95pp

Minimum order of 6 people

Mixed classic sandwiches, Scones with Strawberry Jam and Chantilly cream, Cupcakes served with tea & coffee

ADD A TREAT FROM THE LIST BELOW FOR £2.95pp

Blueberry panna cotta

258 Kcals

Large tarts (1 for 8 persons - fruit, lemon, chocolate)

243 Kcals

Cream and loaf cakes

443 Kcals

Tiramisu

467 Kcals

Selection of mini quiches (meat, fish, vegetarian)

85 Kcals

Pork pies

185 Kcals

Macarons - 2pp

159 Kcals

Mixed berries cheesecakes

265 Kcals

Millionaires shortbread

37 Kcals

Victoria sponge (NGCI option available)

147 Kcals

Caramel shortcake (NGCI option available)

315 Kcals

EVENTS



EVENTS

Minimum order of 20 people

3 CANAPES £11.25pp

4 CANAPES £14.00pp

6 CANAPES £20.00pp

MEAT

Chicken liver parfait & sweet red onion marmalade on a brioche crostini

392 Kcals

Chorizo & sunblush tomato tapenade

329 Kcals

Tandoori chicken, mango Chutney & coriander naan

389 Kcals

Hoi sin duck spring roll with wasabi mayonnaise

108 Kcals

FISH

Smoked salmon and dill cream cheese blini

69 Kcals

Mackerel pate & horseradish cream tartlet

53 Kcals

Thai fishcake ball with sweet chilli

185 Kcals

Shredded crayfish, chilli & coriander bite

29 Kcals

NGCI and Vegan on request

EVENTS



VEGETARIAN

Baked wild mushroom & tarragon tartlet
111 Kcals

Pimento olive & pesto sourdough crostini (VE)
142 Kcals

Ratatouille & basil tartlet
31 Kcals

Cherry tomato, Mozzarella & basil skewers
187 Kcals

SWEET

Mini french fancies

Macarons

Chocolate truffles

Seasonal fruit skewers
5 Kcals

NGCI and Vegan on request

BOWL FOOD



BOWL FOOD

Our Bowl Food menus are bespoke.
Below are examples of options you can choose from.
Minimum order for 10

MEAT

Lamb tagine with warm quinoa tabbouleh and minted labneh, fresh herbs & dukkha
789 Kcals

Masala spiced mango glazed chicken, sag aloo, cucumber, lime and mint sambal
507 Kcals

Naked barbecue pulled pork burrito, guacamole, salsa, nachos - 892 Kcals
892 Kcals

Beef meatballs in tomato & basil sauce, aged parmesan, oregano focaccia - 478 Kcals
478 Kcals

Chicken shawarma, warm flatbread, marinated tomatoes, mixed leaves, cucumber & mint yoghurt dressing, feta cheese crumbs
997 Kcals

FISH

Seared salmon, nicoise salad, lemon aioli
534 Kcals

Cod lion, minted crushed peas, tartare sauce, baby potato croquettes
539 Kcals

Red thai fish curry, coconut rice, crispy spiced battered fine beans
597 Kcals

Smoked salmon, creamy herb gnocchi, aged parmesan, baby spinach
564 Kcals

£15.00 FOR TWO BOWLS*, £7.50 PER EXTRA BOWL

*We recommend that you order 2-3 bowls per person.

BOWL FOOD



VEGETARIAN

Sweet potato falafel, mangetout, fennel orange and quinoa salad (VE)

Gnocchi with roasted butternut squash, sage cream sauce and aged parmesan
501 Kcals

Vegetarian pasta puttanesca, garlic roasted vegetables and charred cherry tomatoes (VE)
368 Kcals

Tex-mex bean chilli, herb green rice, guacamole, sour cream, paprika nachos
532 Kcals

SWEET

Orange zested cheesecake, dulce de leche, sweet & salted popcorn
521 Kcals

Chocolate & coffee cream mousse, chocolate curls
493 Kcals

Coconut panna cotta, roasted pineapple, maple syrup granola
344 Kcals

Seasonal fresh fruit salad (VE) (NCGI)
92 Kcals

Sticky toffee pudding, toffee sauce, whipped chantilly cream
458 Kcals

£15.00 FOR TWO BOWLS*, £7.50 PER EXTRA BOWL

*We recommend that you order 2-3 bowls per person.

FORK BUFFET



FORK BUFFET

Our Fork Buffet menus are bespoke.

Below are examples of options you can choose from.

Minimum order 10

CHOOSE 1 MEAT & 1 VEG MAIN, TWO SIDES & ONE DESSERT - £16.95 PER PERSON

ADDITIONAL MAINS £8.00 PER PERSON

MEAT

Lamb tagine with warm quinoa tabbouleh and minted labneh, fresh herbs & dukkah

789 Kcals

Masala spiced mango glazed chicken, saag aloo, cucumber, lime and mint sambal

507 Kcals

Naked barbecue pulled pork burrito, guacamole, salsa, nachos

892 Kcals

Beef meatballs in tomato & basil sauce, aged parmesan, oregano focaccia

478 Kcals

Chicken shawarma, warm flatbread, marinated tomatoes, mixed leaves, cucumber & mint yoghurt dressing, feta cheese crumbs

997 Kcals

FISH

Phanang king prawn curry, coconut rice, sambal oelek, fresh herbs and lime

534 Kcals

Seared salmon, nicoise salad, lemon aioli, cod lion, minted crushed peas, tartare sauce, baby potato croquettes

524 Kcals

Red thai fish curry, coconut rice, crispy spiced battered fine beans

597 Kcals

Smoked salmon, creamy herb gnocchi, aged parmesan, baby spinach

564 Kcals

FORK BUFFET



FORK BUFFET

Our Fork Buffet menus are bespoke.
Below are examples of options you can choose from.

CHOOSE TWO MAINS, TWO SIDES & ONE DESSERT - £15.50 PER PERSON ADDITIONAL MAINS £8.00 PER PERSON

VEGETARIAN

Sweet potato falafel, mangetout, fennel, orange and quinoa salad (VE)

Gnocchi with roasted butternut squash, sage cream sauce and aged parmesan
501 Kcals

Vegetarian pasta puttanesca, garlic roasted vegetables and charred cherry tomatoes (VE)
368 Kcals

Tex-Mex bean chilli, herb green rice, guacamole, sour cream, paprika noachos
532 Kcals

FORK BUFFET



SIDES

Seasonal salad 121 Kcals	£2.50
Classic slaw 124 Kcals	£2.50
Herby potato salad 86 Kcals	£2.50
Vegan feta, black olive and vine tomato salad 471 Kcals	£2.75
Roast tomato and orzo salad 446 Kcals	£2.50
Thyme roasted new potatoes 215 Kcals	£2.50
Steamed long grain rice 222 Kcals	£2.50
Rich tomato ratatouille 78 Kcals	£2.50
Chilli and garlic broccoli 31 Kcals	£2.75
Assorted warm breads 120 Kcals	£1.75

SWEET FROM £2.95

Orange zested cheesecake, dulce de leche, sweet & salted popcorn 521 Kcals	
Chocolate & coffee cream mousse, chocolate curls 493 Kcals	
Coconut panna cotta, roast pineapple, maple granola 344 Kcals	
Seasonal fresh fruit salad (VE) (GF) 92 Kcals	
Sticky toffee pudding, toffee sauce, whipped chantilly cream 458 Kcals	

PACKAGES



PACKAGES

All-day bundle of food and drinks, to keep your delegates refreshed throughout the day
Minimum order 10

CLASSIC

From £10.45pp

Arrival
Tea, Coffee and biscuits

Lunch
Buffet lunch with freshly made sandwiches (1 round per person), sausage rolls, vegan rolls and tomato chutney, kettle crisps, fruit kebab and orange juice/water

Afternoon
Tea, Coffee and Mini Muffins

FAVOURITES

From £12.75pp

Arrival
Tea, Coffee and mini Danish pastries

Lunch
Buffet lunch with freshly made sandwiches (1 round per person), sausage rolls, vegan rolls and tomato chutney, kettle crisps, fruit kebab and orange juice/water

Afternoon
Tea, Coffee and Scones with Jam and Cream

FINE DINING



FINE DINING

Minimum order of 12 people

Calorie information provided on menu choice

STARTERS

Spiced butternut squash puree, confit duck leg, toasted pumpkin seeds, micro coriander	£5.95
Roasted tomato and red pepper soup, tapenade en croute and basil pesto served with warm focaccia (V)	£4.95
Ham hock and leek terrine, pea puree, quail's egg, lamb's lettuce and brown ale bread	£5.95
Goats cheese fritters, pickled rainbow carrots, chicory and wholegrain mustard emulsion (V)	£6.50
Smoked chicken and avocado, cos lettuce, bacon lardons, parmesan wafer, caesar dressing	£5.95
Salt baked beetroot, burnt apple puree, vegan feta cheese, rocket and spiced dukkah (VGN)	£5.95
Smooth chicken liver parfait, pickled red onions, tomato chutney and toasted brioche	£5.50
Traditional smoked salmon, potato and dill salad, ciabatta bread, shallots and capers	£6.50

For any specific dietary requirements, please speak with your event coordinator.

FINE DINING



FINE DINING

Minimum order of 12 people

Calorie information provided on menu choice

MAIN

Thyme roast chicken, crispy skin, braised leg sauce, pan haggerty potato, tenderstem broccoli and glazed shallot	£15.00
Lamb cutlet, lamb shoulder bon bon, celeriac caponata, spinach, anchovy and rosemary sauce	£19.50
Pan roasted duck breast, duck confit croquettes, carrot and ginger puree, sautéed greens and duck sauce	£17.50
Roasted pork lion, braised pork cheek, crushed new potatoes, fondant carrot, bramley apple and tarragon chutney	£15.95
Chickpea panisse, spiced baked cauliflower, roasted squash, charred onions and puy lentil vinaigrette (V)	£12.95
Root vegetable gnocchi, sautéed wild mushrooms, crispy sage, celeriac puree, herb salad and truffle (V)	£13.95
Saffron roasted chicken, fondant potato, braised carrot, savoy cabbage, pancetta and oyster mushrooms	£16.95
Baked fillet of salmon, pea and bacon risotto, lemon oil and parmesan wafer	£17.50

For any specific dietary requirements, please speak with your event coordinator.

FINE DINING



FINE DINING

Minimum order of 12 people

Calorie information provided on menu choice

DESERT

Chocolate delice, orange jelly, shortbread, chocolate shard and sweet chervil syrup	£6.50
Sticky toffee pudding, ginger butterscotch sauce, honeycomb ice cream	£6.50
Cardomen panna cotta, meringue shards, pineapple salsa, pistachios and thai basil	£6.50
Apple and blackberry compote, vanilla cream, hazelnut crumble and dried apple	£6.50
Glazed lemon tart, lemon curd, crème fraiche, raspberries and mint	£6.50
White chocolate cheesecake, passionfruit coulis and dried raspberries	£6.50
Cappuccino mousse, orange biscotti biscuits, baileys cream and shaved chocolate	£6.50
A selection of local and british cheeses, spiced pear chutney, wafer biscuits and celery	£6.50

For any specific dietary requirements, please speak with your event coordinator.

WINE, CHAMPAGNE & PROSECCO



WHITE WINES

TREBBIANO RUBICONE ROMETTA - **£12.50**
New Zealand, 12.5% ABV: Lime & blackcurrant leaf, passionfruit & herbs, bright citrus notes

VERDEGO RAMON BILBAO - **£17.50**
Castilla y Leon, 13% ABV: Aromatic, elegant, tropical fruit notes

TREBBIANO RUBICONE ROMETTA - **£19.50**
Northern Italy, 11% ABV: White fruits & flowers, fresh & delicate, pear & peach

ROSE WINES

AUBERT & MATHIEU PALOOZA ROSE - **£12.50**
France, 13% ABV: Elegant, delicate French rose, strawberry & raspberry, light & refreshing

RED WINES

EMBRUJO ORGANIC TEMPERANILLO - **£12.50**
Spain, 12.5% ABV: Blackcurrants, blackberries & spice - crisp

DE MARTINO ESTATE CABERNET - **£17.50**
Chile, 13.5% ABV: Blackcurrant & cassis with bright berry notes - intense fruity

SAUVIGNON LAND MADE PINOT NOIR - **£19.50**
New Zealand, 13% ABV: Red cherry & savoury spice - crisp

CHAMPAGNE AND PROSECCO

Prosecco Stelle D'Italia (Italy, 11% ABV) **£18.75**

Prosecco Rose Argeo Brut (Italy, 11.5% ABV) **£20.50**

Moet & Chandon Imperial NV (France, 12% ABV) **£65.00**

Eins Zwei Zero Sparkling (Germany, 0% ABV) **£6.00**

ABV (Alcohol By Volume) - A standard measure of how much alcohol (ethanol) is contained in a given volume of an alcoholic beverage.

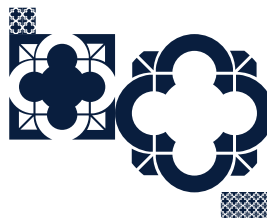
BEERS



BOTTLED BEERS

Corona (Mexico, 4.5% ABV)	£3.80
Peroni Capri (Netherlands, 4.2% ABV)	£3.80
Birra Moretti (Italy, 4.6% ABV)	£3.80
Gluten Free Peroni (Italy, 5% ABV)	£3.80
Peroni 0.0 (Italy, 0% ABV)	£3.80
Brewdog Punk IPA, (Scotland, 5.6% ABV)	£4.25
Bulmers Original Cider, (Somerset, 4.8% ABV)	£4.25
Rekorderlig Strawberry Lime Cider GF, VE, (Sweden, 4% ABV)	£4.25

ABV (Alcohol By Volume) - A standard measure of how much alcohol (ethanol) is contained in a given volume of an alcoholic beverage.



BOOKING TERMS AND CONDITIONS

Before booking any hospitality, we ask that you ensure that the room you hope to use is available and suitable for the consumption of food. Please also ensure there are tables and space available for your catering, you may need to liaise with the Porters Team to arrange for extra tables for your event.

The food options in this brochure are for service and delivery between 7.30am - 5.30pm Monday to Friday.

A member of our team will be happy to discuss possible options if your request falls outside of these hours. Charges may apply.

The layout of certain buildings may, for health and safety reasons, restrict the service we can offer, and it may be necessary for a 'disposable' service to be used. Likewise, building and maintenance works throughout the University may cause disruptions to our ability to deliver hospitality at certain times. We will advise at the time of booking.

There is a minimum order value of £15 for all deliveries.

All food is for immediate consumption.



BOOKING TERMS AND CONDITIONS

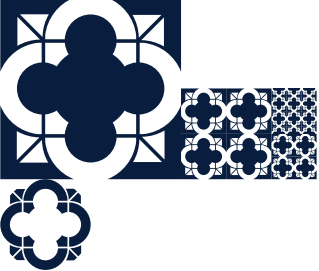
Cancellations made within the booking notice period may be charged. Cancellations made on the day will be charged in full.

There is a minimum booking notice period of 24 hours for drinks and 3 working days for breakfasts, lunches and buffets. Bookings made outside of these notice periods will be subject to an out of notice period surcharge.

The hospitality equipment delivered must stay in the room, and missing pieces of equipment will be charged for.

All tariffs are per person and exclude VAT at the current rate.

Request	Minimum Booking Notice Period Needed	Out of Notice Period Surcharge
Tea, coffee & cold drinks	24 hours	£10.00
Breakfast, lunches & buffets	3 working days	£25.00
Events & bespoke lunches/dinners	5 working days	£50.00



MAKING A BOOKING

Placing your hospitality booking is a simple process, managed through our customised hospitality booking system, Bluerunner.

<https://dmu.hospitalitybookings.co.uk>

The system allows you to place, modify and cancel bookings, view the full menu, create quotes for future events and look back at your historic bookings.

This online system is simple to use, but we're more than happy to meet you and guide you through how to use the system if you wish, just ask!

Please contact us if you don't find what you are looking for. We'd be happy to create a customised menu to meet all your catering requirements.

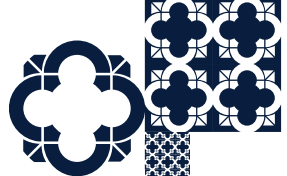
ALLERGENS

Having an allergy can make enjoying food difficult and having the information to hand on which allergens are contained within our food can help.

If you have an allergy, we can now provide you with allergen information on our recipes upon request.

Internal - 7370/7954/4623,
External 0116 257 7370
Mobile - 07785415429

and speak to a member of our Hospitality Team for details.



CONTACT US

If you would like to discuss a particular request, event or would like some additional information then please do not hesitate to contact one of our friendly team who will be more than happy to assist you.



Internal - 7370/7954/4623
External 0116 257 7370
Mobile - 07785415429



cateringforyou@dmu.ac.uk

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