

Imperial College London



FOOD & DRINK MENU

23-24



TASTE
IMPERIAL

South Kensington

BEFORE WE BEGIN

ALLERGEN INFORMATION

For peace of mind, do contact our team on 020 7594 9220 if you'd like more information on any of our ingredients and recipes in any of our menus.

You'll see the below indicators throughout this menu for dairy free, gluten free, vegetarian and vegan options. Please note, whilst we endeavour to accommodate dietary requirements/allergies, we are unable to guarantee that we can meet all requests.



vegetarian



dairy-free



vegan



gluten-free

Our food production operations use all of the 14 allergens; we therefore cannot guarantee trace particles of these allergens aren't in other foods. If you or your guest's allergy is severe, please make contact with us prior to booking and we will ascertain if we can accommodate your order safely.

CATERING VOUCHERS

An ideal way to provide lunch for your delegates without having to decide between menus. Just pick up the number required from us and give out to your delegates. These can be exchanged in any Taste Imperial catering outlet. Please let us know the value you require.

SERVICED DELIVERIES

Catering deliveries for 50+ people include a member of catering staff to serve catering for up to one hour. Further staffing requirements should be booked in advance, additional charges will apply on an hourly basis for the total hours required

Catering deliveries for less than 50 people will not be serviced as standard. If you require a serviced delivery for less than 50 people, additional charges will apply.

CATERING TABLES

It's your responsibility to ensure adequate furniture is available for the catering you've chosen in your venue. If there are no tables available for catering setup in your chosen venue, this should be booked, in addition to the catering order, with the Internal Events office with a minimum of five working days' notice. We're unable to provide catering within Lecture Theatres.

& FINALLY...

There is a minimum spend of £35 per order. If you're booking for 100 people or more, please contact the Internal Events team before ordering. Check our website for full terms & conditions and frequently asked questions. You can contact us on 020 7594 9220 or at roomsandcatering@imperial.ac.uk.

All prices exclude VAT. Our catering services are recharged at cost and the service is not for profit.

REFRESHMENTS & BREAKFAST

Half bacon baguette (GF version available (roll) - £1.00 supplement)	£2.70
Half Cumberland sausage baguette	£2.70
Omelette egg muffin (GF version available (roll) - £1.00 supplement)	£2.55
Charred halloumi and crushed avocado breakfast muffin (GF version available (roll) - £1.00 supplement)	£2.55
Vegan plant pudding and hash brown breakfast muffin vg	£2.55
Individual pot of blueberry compote, Greek yoghurt, and crunchy granola	£2.45
Individual pot of Greek yoghurt with passionfruit purée gf	£2.45
Chocolate breakfast muffins gf	£2.55

Freshly-baked mini croissant and Danish pastries 2 pieces	£2.20
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Freshly-baked vegan croissant vg	£2.20
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Freshly-baked gluten free croissant gf	£2.35
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Classic packed breakfast <i>Includes cereal bar, croissant with jam and butter, carton of juice and a pot of yoghurt Choose from: Classic or Vegan</i>	£8.50
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Mini savoury croissant platter <i>Serves 5 Choose from: Ham & cheese or Tomato & cheese</i>	£19.50
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NIBBLES

Piece of fruit gf vg	£1.05
Kettle crisps gf vg serves 5	£3.00
Vegetable crisps gf vg serves 5	£3.80
Chilli rice crackers vg serves 5	£3.80
Classic nuts serves 5	£3.00
Caramelised red onion mixed nuts serves 5	£3.75
Olives gf vg serves 5	£4.80

BEVERAGES

Fairtrade Tea & Coffee with biscuits	per cup £3.20
with amaretti biscuits gf	per cup £3.30
	per cup £3.60
Still/Sparkling mineral water	500ml (canned) £1.60 750ml (bottled) £2.00
Fruit juice Apple, Orange, Cranberry, Mango	1 litre £2.00
Individual fruit juice Apple, Orange	330ml £1.70
Canned soft drink Pepsi, Diet Pepsi, Fanta, Sprite	330ml £1.35
Bottlegreen pressé Sparkling Elderflower Sparkling Pomegranate and Elderflower Ginger Beer	275ml £2.55

For a selection of alcoholic
drinks, please see our
separate Drinks List

CAKES, BAKES & AFTERNOON TEA

Minimum order of 15

Mini blueberry muffin	£1.50
Mini double chocolate muffin	£1.50
Mini scone with cream and jam	£2.00
Chocolate brownie	£2.00
Salted caramel brownie gf vg	£2.00
Mini French macaroon	£1.50
Mini patisserie delight	£2.60
Mini lemon drizzle loaf gf vg	£2.00
Mini chocolate loaf gf vg	£2.00
Chocolate bar Kit Kat, Mars, Twix	£1.15
Mixed selection of mini cakes serves 7 (2 per person)	£18.80
Mini doughnut platter serves 15	£16.80



BLOOM AFTERNOON TEA

Impress your guests with our afternoon tea selection. Minimum order of 14.

Served on afternoon tea stands and platters. If you require this served in individual boxes, please contact the team. Please note, tea/coffee must be ordered separately.

3 types of pastry/cake

Scone with jam and clotted cream

Finger sandwiches and roll

Homemade vegan sausage roll

Mini vegetable tart

£22.40

PLATTERS

Classic sandwich platter (serves five) £21.50

Choose from: Meat | Vegetarian | Halal | Vegan

Deluxe sandwich platter (serves five) £27.20

Choose from: Meat | Vegetarian

Baguette platter (serves five) £22.45

Choose from: Chicken (Halal) | Vegan


Classic wrap and roll platter (serves five) £21.50

Choose from: Chicken (Halal) | Vegetarian

Focaccia platter (serves five) £26.10

Choose from: Meat | Vegetarian

Gluten free wrap platter (serves five) £24.55

Choose from: Meat | Vegan 


Fish sushi platter (serves five) £27.00

Five Scottish salmon nigiri, five tiger prawn nigiri, ten avocado and salmon california rolls

Vegetarian sushi platter (serves five) £24.00

Five egg nigiri, ten vegetarian California rolls, five fried tofu parcels 

Vegan sushi platter (serves five) £24.00

Includes a mixed selection of vegan nigiri and maki 

Chicken katsu platter (serves five) £20.70

Includes a selection of tender chicken breast pieces alongside a sweet chilli mayo



ADDITIONAL PLATTERS

Crudit  and dip platter (serves five) £13.30

Fruit platter (serves five) £17.60


includes seasonal cut and peeled fruit

VIP Fruit platter (serves five) £20.00

includes freshly cut fruits

Cheese platter (serves five) £19.30

includes homemade caramelised onion chutney, grapes and crackers

Vegan cheese platter (serves ten)  £22.70

includes homemade caramelised onion chutney, grapes and crackers

Protein platter (serves five) £23.30

includes chicken tikka skewer, chorizo sausage bites and boiled hens egg

We only use
responsibly
sourced
eggs



SALAD PLATTERS & LUNCH ON THE GO

SALAD PLATTERS

All salad platters serve 5 £22.90

House salad gf vg

A selection of freshly-cut crisp salad - carrot, beetroot, cucumber and fennel with French dressing

Cappelletti Pasta Salad v

Cappelletti pasta, mozzarella pearls, sundried tomato dressing and dried basil

Tex Mex Rice Salad gf vg

Basmati rice, sweetcorn, black beans, cucumber, tomatoes, capsicum peppers, spring onion, coriander, sundried tomato and peri peri sauce

Super Green Mixed Quinoa Salad vg

Red and white quinoa, couscous, edamame beans, cucumber, capsicum peppers, spring onions, sugar snap peas, black beans, sweetcorn, parsley, and pomegranate dressing

Classic Chicken Caesar Salad

Crispy chicken, cos lettuce, shaved parmesan, slow roasted tomatoes, croutons and caesar sauce

Italian Orzo Pasta Salad vg

Orzo pasta, red onion, cucumber, artichoke hearts, sweetcorn, capsicum peppers, black beans, parsley, extra virgin olive oil and white wine vinegar dressing

Chicken Shawarma Salad

Cajun chicken (Halal), spiced couscous, pumpkin seeds, chickpeas, pomegranate seeds, edamame beans



LUNCH ON THE GO

Eat on the go with this bagged lunch
Minimum order 15

Classic lunch

£8.10

Sandwich, crisps, fruit and still water
Choose from: Meat | Fish | Veg | Halal | Vegan

Gluten free classic lunch gf

£9.30

Sandwich, crisps, fruit and still water
Choose from: Chicken | Vegan

Gourmet lunch

£10.45

Deluxe sandwich, premium crisps, fruit, chocolate bar and still water
Choose from: Meat | Fish | Veg

WORKING LUNCH & FINGER FOOD

WORKING LUNCH

All working lunches include:

- A mixed or vegetarian sandwich platter
 - Fresh fruit
 - A bowl of kettle crisps
 - Still and sparkling water
- with a choice of additional items below
Minimum order 15

Price per person:

with one additional item	£9.70
with two additional items	£10.90
with three additional items	£12.10
with four additional items	£13.20

Vegan working lunch serves five vg

- Vegan sandwich
 - Fresh fruit
 - Bowl of kettle crisps
 - Still and sparkling water
- +£0.50*

Gluten free working lunch serves five gf

- Gluten free wrap
 - Fresh fruit
 - Bowl of kettle crisps
 - Still and sparkling water
- +£1.00*

*Price per person supplement to Working Lunch



HOT

Chicken tikka bites gf

1 per person

Battered chicken fillet

2 per person

Vegan 'chicken' pops vg

2 per person

Prawn tempura

1 per person

Honey glazed mini sausage df

2 per person

Lamb samosa

1 per person

Vegetable samosa v

1 per person

Vegetable spring roll vg

2 per person

Mushroom arancini vg

1 per person

Mozzarella cheese stick v

1 per person

Falafel bites with houmous gf vg

1 per person

COLD

Vegan sausage roll with vg

seeded crust

1 per person

Stuffed vine leaves gf vg

2 per person

Mini stuffed red peppers gf v

with cream cheese

1 per person

Mini smoked salmon blinis

2 per person

Price per person
£13.50

As a more substantial alternative to canapés, choose six items from the choices above for an evening finger food menu.

FINGER FOOD SELECTION

FORK BUFFET

CHOOSE ONE OPTION, COMPRISED OF TWO DISHES

Requires cutlery to eat, so only available in areas with seating for 80% of your guests

Main course - £19.75
Main course & dessert - £22.40
Minimum order 30

Full buffet provided as 70% meat, 30% vegetarian unless otherwise stated

MEAT & VEGETARIAN

Creamy masala chicken curry

with pilau rice and garlic seeded flat bread

Veg option: Sri Lankan vegetable curry with pilau rice and garlic seeded flat bread vg

Slow cooked beef ragu and penne pasta

with parmesan shavings, house salad and garlic flat bread

Veg option: Gluten free penne with rocket, aubergine and sunblush tomato sauce, house salad and garlic flat bread vg

Lamb tagine

with pomegranate yoghurt and coriander couscous

Veg option: Vegan crumbled feta tagine with couscous and cumin spiced roasted vegetables vg

Chinese pork and bok choy

with mushroom fried rice

Veg Option: Crispy black pepper tofu stir-fry with mushroom fried rice vg

Roast chicken

with thyme roast potatoes, steamed vegetables and gravy

Veg option: Barley, squash and pumpkin seed roast with vegetables and gravy vg

Braised lamb shepherds pie

with goats cheese crust, olive oil glazed vegetables

Veg option: Lentil "shepherds pie" with fresh mint, root vegetables and cheddar crust with olive oil glazed vegetables vg

Grilled chicken

with aged parmesan, baby spinach, blushed tomato, balsamic onions

Veg option: Queens Tower Sourdough croutons and superseed green salad with spinach, avocado, peppers and toasted pumpkin seeds vg

HOT

Our croutons are made from sourdough germinated at the top of the Queen's Tower!

COLD

FISH & VEGETARIAN



All vegetarian fork buffet options are also suitable for vegans.

HOT

Classic fish pie

(haddock, cod & salmon) with saffron and dill potato top, sautéed green beans and new potatoes

Veg option: Smoky bean cassaulet with saffron and herb top and sautéed green beans vg

Red pesto crusted cod

with baby spinach, blistered cherry tomatoes and potato gnocchi with house salad

Veg option: Grilled portabello mushroom with baby spinach, blistered cherry tomatoes, potato gnocchi with house salad vg

Grilled teriyaki tuna steak

with udon noodles, soy beans and baby corn

Veg option: Crispy black pepper tofu stir-fry with udon noodles, soy beans and baby corn vg

COLD

Sweet chilli and sesame salmon fillet

with a light soy dressing and Thai carrot and mixed leaf salads

Veg option: Miso and sweet chilli field mushroom with sesame seeds and Thai carrot and mixed leaf salads vg

HOT

Sticky toffee pudding gf
Dark chocolate fondant gf





COLD

Lemon curd tart
Tropical fruit salad gf vg
Chocolate delice
Normandy apple tart
Blackcurrant delice gf vg
Chocolate and raspberry tart gf

DESSERTS


PIZZA & SALAD POTS

10.5" pizzas, minimum order 20. Only available from 15.00



Stone baked margherita 	£9.90
Stone baked spicy pepperoni	£9.90
Wood fired three cheese 	£9.90
Margherita with mushroom and red onion  	£10.80

Served on the Queens Lawn Terrace, subject to availability
Minimum order 50

Classic barbeque £19.80

- Beef burger
- Hot dog/ Vegan hot dog
- Vegetable burger
- Mixed house salad
- Coleslaw
- Eton Mess 

Gourmet barbeque £22.40

- Aberdeen Angus beef burger with cheese (gluten and dairy-free options available)
- Vegan burger with vegan cheese and brioche bun/Vegan hot dog with vegan cheese & chutney
- Lincolnshire sausage with sauteed onions
- House salad
- Apple and red cabbage coleslaw
- Pimms jelly  


AL FRESCO




SALAD POTS

Minimum order of 15

Delicious salad pots that can be ordered in conjunction with your lunch

Vegan mezze pot  £7.70
Stuffed vine leaves, hummus, mixed salad, mixed beans, sundried tomato dressing

Tuna nicoise pot  £8.45
Tuna, free range sliced egg, sunblush tomatoes, sliced black olives, homemade new potato salad, mixed beans, sundried tomato dressing

Peri-Peri chicken pot £7.95
Crispy coated peri-peri chicken, homemade coleslaw with mature grated cheddar, sweetcorn and black bean salad, mixed leaves

CANAPÉS

Bite sized delicacies for your drinks reception or as an addition to your formal dinner evening

Minimum order 20

Must be ordered at least 5 working days prior

MEAT

Spanish chorizo with avocado mousse and black olive

Smoked chicken bombay on naan with chopped pistachio and mango

Cured ham on ciabatta with parmesan shavings

Duck parfait with rhubarb and ginger on toast

Pastrami, mustard and gherkin on ciabatta

Mille feuille of smoked chicken and red pepper and grape gf df

VEGETARIAN

Homemade falafel, houmous and red pepper mouselline

Mixed roasted peppers with red pepper pesto on ficelle (vegan on request)

Focaccia with mushroom stroganoff and leek

Fresh avocado with chilli jam on toast

Gluten free bread with avocado salsa and fresh tomato (Vegan on request) gf df

Tortilla cup with caesar salad, quail egg and red pepper

Herb and garlic cream cheese on rye with salsa

Applewood and cream cheese lollipop with mixed berries and pistachio

Stilton roulade on rye with fig

Lemon and mint goats cheese with pesto and sunblushed tomato on shortbread

Tartlet with tuna flakes, mousseline, asparagus, mascarpone and fried leek

Smoked salmon mousse with prawn and lemon zest on blinis

Smoked salmon tartar with mascarpone and chive

Smoked trout tower with avruga on rye

Tuna roulade, wasabi and long chive on caprice ficelle

FISH

Order guide

	20-49	50-99	100+
4 each	£21.85	£18.65	£15.60
5 each	£24.95	£21.85	£18.65
6 each	£26.65	£24.95	£21.85



BOWL FOOD

Sample menu - price on request
Minimum order 50, with minimum
order of 3 bowls per person
Only available in some venues -
please ask for more details

3x bowls - £46.20 per head
4x bowls - £61.60 per head
5x bowls - £77.00 per head

COLD

Roasted beetroot and goats cheese napoleon with crushed hazelnuts and citrus shallot vinaigrette gf

Gazpacho soup, watermelon and crayfish salad with balsamic pearls df

Grilled chicken caesar salad

HOT

Cumberland cocktail sausages, potato puree and red onion rosemary jus

Roasted butternut squash risotto, sautéed forest mushrooms and basil cress gf

Mini battered cod with homemade chunky chips

Spiced sea bass with wilted baby spinach, cumin spiced potatoes, creamy curry sauce topped with coriander cress gf

Roast sirloin of beef, sautéed mushrooms, julienne potatoes and bearnaise sauce

DESSERT

Chocolate fondant with poached vanilla rhubarb and vanilla cream

Prosecco and elderflower jelly, white chocolate mousse and freeze-dried raspberries gf

Spiced apple with cardamom and cinnamon mascarpone cream with amoretti crumble

The perfect middle ground between
canapés and a formal dinner, seasonal
bowl food dishes are best enjoyed at
standing social events



SEATED LUNCH & DINNER



Our seasonal menus are cooked in-house by our award-winning chefs and can be used for any occasion.

Prices include a catering manager, service staff and black linen.

Minimum order 50

AUTUMN & WINTER

DELICIOUS & FILLING

50-74: £59.75, 75-100: £53.35, 100+: £45.75

Heritage beetroot salad gf vg

Roasted British beetroot, peach, vegan feta mousse, pickled onion rings, whole grain mustard and honey dressing

Gloucestershire ham hock

Pressed ham hock, piccalilli, Queen's Tower sourdough

Smoked mackerel

Cornish mackerel, poached potatoes, seasonal root veg, soft herbs

Pan roasted chicken supreme gf

Chicken supreme with crispy skin, sweet onion puree, baby spinach, sautéed woodland mushroom, cream jus

Seasonal catch gf

Seasonal sustainable fish, buttered new potatoes, shaved fennel, dill and saffron dressing

Asian spiced confit duck

Confit duck leg, juniper spiced red cabbage, thyme roasted root vegetables, star anise duck jus

Warm spiced roasted aubergine vg

Harissa roasted aubergine, mint coconut yoghurt, black garlic, toasted pine nuts

Lentil dhal v

Yellow lentil and baby spinach dhal, coconut and lime yoghurt, Bombay potatoes

Treacle sponge

Black treacle sponge, coffee syrup, mascarpone

Chocolate and raspberries

Individual chocolate tart with raspberries

Cranberry delice vg

Cranberry orange delice, cranberry gel

SUMPTUOUS & SPECIAL

50-74: £71.20, 75-100: £62.25, 100+: £56.25

Stilton cheese panna cotta v

Blue cheese panna cotta, fig and pear chutney, Queen's Tower sourdough

Smoked duck gf

Smoked duck breast, butternut squash puree, celeriac mustard remoulade

Parsnip soup gf vg

Curried parsnip soup, root crisps and apple

Line caught sea bass gf

Grilled sea bass, leek fondue, potato thyme shallot press, roasted baby carrots, sauce choron

Welsh lamb chump gf

Roasted lamb chump, Jerusalem artichoke puree, pressed dauphinoise, greens, broccoli, jus

Braised feather blade beef steak

Braised beef steak in red wine, truffle oil mashed potatoes, silver skin onion, tender stem broccoli, red wine jus

Beluncle Farm pumpkin gf vg

Loaded pumpkin arancini, wild mushroom and grilled baby artichoke, salsa verde

Dhukka spiced cauliflower v

Egyptian spiced cauliflower steak, chickpea houmous, spiral courgette

Custard tart

British milk tart, caramelised apple puree, chocolate soil

Poached pear vg

Saffron poached pear, cardamom caramel, shortbread

Belgian dark chocolate

Dark chocolate torte, orange curd, clotted ice cream, brandy snap

FINISH YOUR MEAL WITH TEA, COFFEE AND CHOCOLATE MINTS OR
PETIT FOURS FOR AN ADDITIONAL £3.60

SPRING & SUMMER

DELICIOUS & FILLING

50-74: £59.75, 75-100: £53.35, 100+: £45.75

Semi cured mackerel

Hot smoked mackerel, caper, apple, celeriac and grain mustard remoulade

Coronation chicken

Coronation chicken terrine, golden raisins, coriander, pickled carrots

Babaganoushe

Scorched aubergine, tomato concasse, wild rice, sesame seeds, flatbread

Asian style sea bass

Roasted line caught sea bass with bok choy, coconut broth, baby corn and sticky rice

Gloucestershire Old Spot pork belly

Grilled pork belly, buttered hispi, chorizo infused potato puree and yellow courgette

Risotto primavera

Grilled Tuscan vegetable risotto, vegan parmesan crisp, basil oil

Thai vegetable gnocchi

Potato gnocchi in rich coconut and fragrant sauce, summer vegetables and basil

White chocolate and blueberry cheesecake

Blueberry gel, fresh blueberries and rich cheesecake

Treacle tart

Treacle tart with Cornish clotted cream

Classic Eton mess

Whipped cream, meringue, English strawberries, dried raspberry

SUMPTUOUS & SPECIAL

50-74: £71.20, 75-100: £62.25, 100+: £56.25

Pea and broad bean

Summer mousse, dressed vegetables, crispy sourdough, lemon gel

Shellfish cocktail

Crayfish tail and mango cocktail, compressed cucumber, curried mayo, gem lettuce

English asparagus

Wye Valley asparagus, grilled artichoke, vegan parmesan, cherry tomatoes

Pan roasted duck

Duck breast, duck fat dauphinoise, glazed chicory heart, greens, red wine jus

Roasted free range chicken breast

Roasted chicken breast, olive oil mash, sauteed peas, broad beans with spinach, truffle chicken reduction

Cornish cod fillet

Quinoa and bail crusted cod, clam and spring vegetable veloute, sea herbs

Potato gnocchi

Sauteed potato gnocchi with spring greens and broad beans, pine nuts

Miso glazed aubergine

Soy and miso glazed aubergine steak, sticky jasmine rice, pickled carrots, tamarind jus and sesame seed

Amalfi lemon tart

Glazed lemon tart, summer berries

Mocha duo

Coffee and chocolate brulee, popping candy crust, mousse and chocolate soil

Madagascan vanilla panna cotta

Set vanilla cream with seasonal berries and mint

FINISH YOUR MEAL WITH TEA, COFFEE AND CHOCOLATE MINTS OR
PETIT FOURS FOR AN ADDITIONAL £3.60

All prices exclude VAT. Our catering services are recharged at cost and the service is not for profit.

