

FOOD AND DRINK MENU

Charing Cross

2025/26

IMPERIAL
Hospitality Department



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.

(VG) vegan

(DF) dairy-free

(GF) gluten-free

(V) vegetarian

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, along with 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 FAQs. 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.



Minimum order of 15.
Available until 11.30

VEGAN PAIN AU CHOCOLAT (VG)	£2.80
FRESHLY BAKED VEGAN CROISSANT (VG)	£2.80
FRESHLY BAKED GLUTEN FREE CROISSANT (GF)	£2.80
FRESHLY BAKED MINI CROISSANT & DANISH PASTRIES (2 per person)	£2.80

HALF BACON BAGUETTE (GF roll available - £1 supplement)	£2.80	CHOCOLATE BREAKFAST MUFFINS (GF)	£3.30
INDIVIDUAL GREEK YOGHURT POT WITH BLUEBERRY COMPOTE & CRUNCHY GRANOLA	£3.50	BREAKFAST TO GO	
INDIVIDUAL GREEK YOGHURT POT WITH PASSIONFRUIT PURÉE (GF)	£3.50	CLASSIC PACKED BREAKFAST includes: cereal bar, croissant filled with cocoa cream, fresh apple, fruit juice & yoghurt pot	£9.00
		VEGAN CLASSIC PACKED BREAKFAST includes: cereal bar, vegan croissant, fresh apple, fruit juice & vegan yoghurt pot	£9.00

DRINKS

FAIRTRADE TEA & COFFEE per cup	£3.60
with biscuits	£4.50
with amaretti biscuits (GF)	£4.80
STILL/SPARKLING CANNED WATER 330ml	£1.50
BOTTLED MINERAL WATER 750 ml	£2.50
BOTTLED SPARKLING WATER 750 ml	£2.50
FRUIT JUICE 1lt apple, orange, cranberry, pineapple	£3.50
CANNED SOFT DRINK 330ml pepsi, diet pepsi, fanta, tango, 7up	£1.80
BOTTLEGREEN PRESSÉ 275ml sparkling elderflower, sparkling pomegranate & elderflower, ginger beer	£3.00
FLAVOURED SPARKLING WATER 330ml Sicilian lemon, raspberry, Brazilian orange	£1.80
JIMMY'S ICED COFFEE 250ml original, oat milk, mocha, caramel	£3.00

NIBBLES

PIECE OF FRUIT (GF/VG)	£1.20
KETTLE CRISPS (GF/VG) Serves 5	£4.00
VEGETABLE CRISPS (GF/VG) Serves 5	£4.50
CHILLI RICE CRACKERS (VG) Serves 5	£4.50
OLIVES (GF/VG) Serves 5	£5.50

DELUXE

PRETZELS (VG)	£5.50
CLASSIC CARAMEL POPCORN (GF)	£5.50
GARLIC & PARSLEY SAVOURY SNACK	£5.50



Minimum order of 15

SALTED CARAMEL BROWNIE (GF/VG)	£2.50
MINI LEMON DRIZZLE LOAF (GF/VG)	£2.50
MINI CHOCOLATE LOAF (GF/VG)	£2.50

SWEET TREATS

MINI BLUEBERRY MUFFIN	£2.00	MINI PATISSERIE DELIGHT	£2.80
MINI DOUBLE CHOCOLATE MUFFIN	£2.00	CHOCOLATE BAR	£1.60
MINI SCONE WITH CREAM & JAM	£2.50	MIXED SELECTION OF MINI CAKES serves 7 (2 per person)	£23.00
MINI FRENCH MACARONS (GF) (2 per person)	£2.00	DOUGHNUT PLATTER serves 9	£15.00
CHOCOLATE BROWNIE	£2.50		

AFTERNOON TEA

£25.00 pp
Minimum order of 10
TEA AND COFFEE
2 TYPE OF PATISSERIE
1 SCONE WITH JAM AND CLOTTED CREAM
3 FINGER SANDWICHES
1 VEGAN SAUSAGE ROLL
1 VEGETABLE TART
GF - £1 supplement per person

VEGAN AFTERNOON TEA

TEA AND COFFEE (DF MILK)
3 TYPE OF VEGAN PATISSERIE
3 VEGAN FINGER SANDWICHES
1 VEGAN SAUSAGE ROLL
1 VEGAN TART

WHY NOT ADD A GLASS OF PROSECCO?
£4 supplement per person

ON-THE-GO

EAT FLEXIBLY & ON-THE-GO (OR EVEN ALFRESCO IF YOU'RE LUCKY!) WITH OUR BAGGED LUNCH OPTION

PREMIUM EAST-ASIAN LUNCH - £13.00
CHOOSE: CHICKEN | VEGAN

PREMIUM EAST-ASIAN LUNCHES INCLUDE:
KIMPAP
DESSERT
ALOE DRINK

MINIMUM ORDER OF 15

CLASSIC LUNCH - £11.00
CHOOSE: MEAT | FISH | VEGETARIAN
CHICKEN (HALAL) | VEGAN

GLUTEN FREE CLASSIC LUNCH (GF) - £11.00
CHOOSE: CHICKEN (HALAL) | VEGAN

CLASSIC LUNCHES INCLUDE:
SANDWICH/ GF WRAP
CRISPS
FRUIT
STILL WATER



WORKING LUNCH



Minimum order of 15

WORKING LUNCH

Minimum order of 15

- A CLASSIC SANDWICH (OR GF WRAP) PLATTER
- FRESH FRUIT
- A BOWL OF KETTLE CRISPS
- STILL AND SPARKLING WATER
- A CHOICE OF ADDITIONAL ITEMS FROM THE FINGER FOOD MENU BELOW

PRICE PER PERSON

WITH ONE ADDITIONAL ITEM	£12.00
WITH TWO ADDITIONAL ITEMS	£13.50
WITH THREE ADDITIONAL ITEMS	£14.50
WITH FOUR ADDITIONAL ITEMS	£15.50

GLUTEN-FREE SUPPLEMENT
£1.00 per person

FINGER FOOD

A MORE SUBSTANTIAL ALTERNATIVE TO CANAPÉS.
CHOOSE SIX ITEMS FOR AN EVENING FINGER FOOD MENU.
£16.50 PER PERSON

VEGAN SAUSAGE ROLLS WITH A SEEDED CRUST (1PP) (VG)

STUFFED VINE LEAVES (2PP) (GF/VG)

SMOKED SALMON TARTS (1PP)

MINI CREAM-CHEESE STUFFED RED PEPPERS (2PP) (GF/V)



PLATTERS



VEGAN

VEGAN CLASSIC SANDWICH PLATTER (VG) / serves 5	£24.00
• vegan cream cheese & cucumber • hummus & sundried tomato dressing	
VEGAN BAGUETTE PLATTER (VG) / serves 5	£24.50
• hummus & falafel • antipasti	
VEGAN AND GLUTEN FREE WRAP PLATTER (GF/VG) / serves 5	£25.50
• hummus mixed bean • medley roasted vegetables & guacamole	

VEGETARIAN

CLASSIC SANDWICH PLATTER (serves 5)	£24.00
• egg & cress • cheese & tomato • cream cheese cucumber	
FOCACCIA PLATTER (serves 4)	£29.00
• mozzarella & vine tomato • brie & chutney	
ROLL PLATTER (serves 5)	£24.50
• egg & sunblush tomato • cheese & spring onion	

FISH

TUNA MAYO BAGUETTE PLATTER (serves 5)	£25.00
HOT SMOKED SALMON ROLL PLATTER (serves 5)	£26.00
• hot salmon & creme fraiche	

MEAT

CLASSIC SANDWICH PLATTER (serves 5)	£24.00
• ham & cheese • chicken & sweetcorn • coronation chicken	
FOCACCIA PLATTER (serves 4)	£29.00
• milano salami club • caesar chicken	
GLUTEN-FREE WRAP PLATTER (serves 5)	£27.00
• cajun chicken salad • honey mustard chicken salad	

HALAL

CLASSIC SANDWICH PLATTER (serves 5)	£24.00
• chicken salad • caesar salad • coronation chicken	
CHICKEN BAGUETTE PLATTER (serves 5)	£24.50
• coronation chicken & chicken salad	
CHICKEN ROLL PLATTER (serves 5)	£24.50
CHICKEN WRAP PLATTER (serves 5)	£24.50



SUSHI & MORE



PRAWN PLATTER 6 prawn nigiri, 16 prawn maki	£24.00	CHICKEN GYOZA PLATTER 25 chicken gyozas	£24.00
SALMON PLATTER 20 salmon nigiri, 15 salmon sashimi	£51.00	VEG GYOZA PLATTER 25 veg gyozas	£23.00
CALIFORNIA ROLL PLATTER 12 salmon & avocado hosomaki, 12 crab & avocado hosomaki	£23.00	CHICKEN KATSU PLATTER serves 5	£23.00
SUSHI SALMON PLATTER 6 salmon nigiri, 4 salmon sashimi, 14 california rolls	£26.00	VEGETARIAN YASAI PARTY SET 16 veg maki, 8 inari tofu nigri	£21.00
		VEGAN PLATTER (VG) 32 avocado hosomaki 32 cucumber hosomaki	£17.00

MORE PLATTERS

VEGAN		FRUIT PLATTER (GF/VG) serves 5	£19.00
VEGAN CHEESE PLATTER (VG) serves 5	£24.50	VIP FRUIT PLATTER (GF/VG) serves 5	£22.00
CRUDITÉ & DIP PLATTER (GF/VG) serves 5	£14.50	PROTEIN PLATTER serves 5	£26.00
		CHEESE PLATTER serves 5	£21.20

SALAD PLATTERS

All £26.50. All platters serve 5

HOUSE SALAD (GF/VG) a selection of freshly-cut crisp salad - carrot, beetroot, cucumber & fennel with French dressing	CAPPELLETTI PASTA SALAD (V) cappelletti pasta, mozzarella pearls, sundried tomato dressing & dried basil
SUPER GREEN MIXED QUINOA SALAD (VG) red & white quinoa, edamame beans, cucumber, capsicum peppers, spring onions, sugar snap peas, black beans, sweetcorn, parsley, & pomegranate dressing	GRILLED CHICKEN & GREEN PROTEIN SALAD Grilled chicken, chickpea salad, free range egg, caesar dressing
SPICED BASMATI RICE & TIKKA CAULIFLOWER SALAD (GF/VG) basmati rice, sweetcorn, black beans, cucumber, tomatoes, tikka roasted cauliflower, minted vegan yoghurt dressing	ROASTED BUTTERNUT SQUASH Spiced cous cous, roasted butternut squash, vegan style feta cheese (VG)
	OUR NEW FULLY RECYCLABLE CARDBOARD PLATTERS HELP REDUCE WASTE AND ALLERGEN RISKS, SUPPORTING OUR COMMITMENT TO MORE SUSTAINABLE PACKAGING.



Minimum order of 20
Order requires 5 working days notice

MEAT

- SPANISH CHORIZO (GF)
with avocado mousse & black olive
- SMOKED CHICKEN BOMBAY NAAN
with chopped pistachio & mango chutney
- CURED HAM ON CIABATTA
with parmesan shavings
- DUCK PARFAIT
with rhubarb & ginger on toast
- MILLE FEUILLE OF SMOKED CHICKEN
with red pepper & grape (DF, GF)

VEGETARIAN

- CAESAR SALAD TORTILLA CUP
quail egg and red pepper
- SMOKED CHEDDAR AND CREAM CHEESE
LOLLIPOP
with mixed berries and pistachio
- STILTON ROULADE ON RYE BREAD
with fig
- LEMON AND MINT GOATS CHEESE SHORTBREAD
with green pesto and sunblushed tomato
- MIXED ROASTED PEPPERS ON FICELLE
with red pepper pesto
- MUSHROOM STROGANOFF FOCACCIA
with fried leeks
- HERB AND GARLIC CREAM CHEESE
with yellow salsa on rye bread
- FRESH AVOCADO AND CHILLI JAM TOAST
with sesame seed

FISH

- TUNA FLAKE MOUSSELINE TARTLET
with asparagus, mascarpone & fried leek
- SMOKED SALMON MOUSSE BLINIS
with prawn & lemon zest
- SMOKED SALMON TARTARE
with mascarpone & chive
- TUNA ROULADE
with wasabi, pink peppercorn & long chive
on ciabattini
- SMOKED TROUT TOWER
with avruga on rye bread

VEGAN/ GLUTEN FREE

- HOMEMADE FALALFEL (VG)
with houmous and parsley red pesto
- GLUTEN-FREE VEGAN CROSTINI (GF/VG)
with avocado salsa and fresh tomato
- MIXED ROASTED PEPPERS ON GLUTEN
FREE VEGAN BREAD (GF/VG)
with red pepper pesto

ORDER GUIDE

	20 - 49	50 - 99	100+
4 each	£24.00	£20.50	£17.50
5 each	£27.45	£24.00	£20.50
6 each	£29.00	£27.50	£24.00



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