

# FOOD AND DRINK MENU

Hammersmith

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](mailto: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
SAUSAGE PATTY MUFFIN WITH MELTED CHEESE	£2.80	MEAT BREAKFAST ROLL PLATTER Bacon & egg / Ham & cheese (serves 5) (GF rolls available - £5 supplement)	£22.00
VEGAN PLANT PUDDING AND HASH BROWN BREAKFAST MUFFIN (VG)	£2.80	VEGAN BREAKFAST ROLL PLATTER Vegan cream cheese & cucumber (serves 5)	£22.00
ROUND OMELETTE CROISSANT (GF roll available - £1 supplement)	£2.80		
CHARRED HALLOUMI AND CRUSHED AVOCADO CROISSANT (GF roll available - £1 supplement)	£2.80		
INDIVIDUAL GREEK YOGHURT POT WITH BLUEBERRY COMPOTE & CRUNCHY GRANOLA	£3.50		
INDIVIDUAL GREEK YOGHURT POT WITH PASSIONFRUIT PURÉE (GF)	£3.50		

BREAKFAST TO GO

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
DELUXE PACKED BREAKFAST includes: cereal bar, croissant filled with cocoa cream, fresh apple, fruit juice & sourdough roll choice of bacon & egg or ham & cheese (GF available - £1 supplement)	£10.50
VEGAN DELUXE PACKED BREAKFAST includes: cereal bar, vegan croissant, fresh apple, fruit juice & sourdough roll with vegan cream cheese and cucumber	£10.50

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

SPICY CAULIFLOWER BITES (2PP) (VG)

VEGETABLE SPRING ROLLS (2PP) (VG)

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

FALAFEL BITES WITH HOUMOUS (2PP) (GF/VG)

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

CHICKEN TIKKA BITES (1PP) (GF)

BATTERED CHICKEN FILLETS WITH SWEET CHILLI (2PP)

LAMB SAMOSAS WITH MANGO CHUTNEY (1PP)

HONEY-GLAZED MINI SAUSAGES (2PP) (DF)

JUMBO SCAMPI WITH TARTARE SAUCE (2PP)

SMOKED SALMON TARTS (1PP)

MOZZARELLA CHEESE STICKS (1PP) (V)

VEGETABLE SAMOSAS (1PP) (V)

MUSHROOM ARANCINI (1PP) (V)

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







## VEGAN

VEGAN CLASSIC SANDWICH PLATTER (VG) / serves 5	£24.00
<ul style="list-style-type: none"><li>• vegan cream cheese &amp; cucumber</li><li>• hummus &amp; sundried tomato dressing</li></ul>	
VEGAN BAGUETTE PLATTER (VG) / serves 5	£24.50
<ul style="list-style-type: none"><li>• hummus &amp; falafel</li><li>• antipasti</li></ul>	
VEGAN AND GLUTEN FREE WRAP PLATTER (GF/VG) / serves 5	£25.50
<ul style="list-style-type: none"><li>• hummus mixed bean</li><li>• medley roasted vegetables &amp; guacamole</li></ul>	

## VEGETARIAN

CLASSIC SANDWICH PLATTER (serves 5)	£24.00
<ul style="list-style-type: none"><li>• egg &amp; cress</li><li>• cheese &amp; tomato</li><li>• cream cheese cucumber</li></ul>	
FOCACCIA PLATTER (serves 4)	£29.00
<ul style="list-style-type: none"><li>• mozzarella &amp; vine tomato</li><li>• brie &amp; chutney</li></ul>	
ROLL PLATTER (serves 5)	£24.50
<ul style="list-style-type: none"><li>• egg &amp; sunblush tomato</li><li>• cheese &amp; spring onion</li></ul>	

## FISH

TUNA MAYO BAGUETTE PLATTER (serves 5)	£25.00
HOT SMOKED SALMON ROLL PLATTER (serves 5)	£26.00
<ul style="list-style-type: none"><li>• hot salmon &amp; creme fraiche</li></ul>	

## MEAT

CLASSIC SANDWICH PLATTER (serves 5)	£24.00
<ul style="list-style-type: none"><li>• ham &amp; cheese</li><li>• chicken &amp; sweetcorn</li><li>• coronation chicken</li></ul>	
FOCACCIA PLATTER (serves 4)	£29.00
<ul style="list-style-type: none"><li>• milano salami club</li><li>• caesar chicken</li></ul>	
GLUTEN-FREE WRAP PLATTER (serves 5)	£27.00
<ul style="list-style-type: none"><li>• cajun chicken salad</li><li>• honey mustard chicken salad</li></ul>	

## HALAL

CLASSIC SANDWICH PLATTER (serves 5)	£24.00
<ul style="list-style-type: none"><li>• chicken salad</li><li>• caesar salad</li><li>• coronation chicken</li></ul>	
CHICKEN BAGUETTE PLATTER (serves 5)	£24.50
<ul style="list-style-type: none"><li>• coronation chicken &amp; chicken salad</li></ul>	
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

VEGAN CHEESE PLATTER (VG) serves 5	£24.50
CRUDITÉ & DIP PLATTER (GF/VG) serves 5	£14.50

FRUIT PLATTER (GF/VG) serves 5	£19.00
VIP FRUIT PLATTER (GF/VG) serves 5	£22.00
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

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

SPICED BASMATI RICE & TIKKA CAULIFLOWER SALAD (GF/VG)  
basmati rice, sweetcorn, black beans, cucumber, tomatoes, tikka roasted cauliflower, minted vegan yoghurt dressing

CAPPELLETTI PASTA SALAD (V)  
cappelletti pasta, mozzarella pearls, sundried tomato dressing & dried basil

GRILLED CHICKEN & GREEN PROTEIN SALAD  
Grilled chicken, chickpea salad, free range egg, caesar 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.



Main course - £22.00 / Main & Dessert - £25.00  
We will provide the full buffet as 70% meat/fish and  
30% vegan unless otherwise specified.

**Minimum order of 30**

## MEAT OPTION

CHICKEN JALFREZI CURRY (DF)  
with basmati rice & naan bread and kachumber  
salad

SLOW COOKED VENISON RAGU  
with rigatoni pasta & garlic bread and rocket &  
parmesan salad

PRESSED PORK BELLY IN BLACK BEAN SAUCE  
with mushroom fried rice & veg spring rolls and  
Asian slaw (GF)

ROAST CHICKEN (GF on request)  
with thyme roast potatoes, steamed veg & gravy

BAKED HAM HOCK GNOCCHI IN RED PESTO  
with roasted vegetables & garlic bread, baby  
spinach with cherry tomato salad  
(GF upon request)

RED PESTO CRUSTED COD  
with crushed new potatoes & vegetable medley  
(GF upon request)

SEAFOOD PAELLA  
with patatas bravas & aioli and Spanish salad  
(GF upon request)

## VEGAN OPTION

PLANT-BASED JALFREZI CURRY (VG)  
with basmati rice & naan bread and kachumber  
salad

SLOW COOKED PLANT-BASED OUMPH RAGU (VG)  
with rigatoni pasta & garlic bread and rocket &  
parmesan salad (GF upon request)

STIR-FRIED TOFU IN BLACK BEAN SAUCE (VG)  
with mushroom fried rice & veg spring rolls and  
Asian slaw

BUTTERNUT SQUASH WELLINGTON (VG)  
with thyme roast potatoes, steamed veg & gravy

BAKED SHIITAKE MUSHROOM GNOCCHI IN RED  
PESTO (VG)  
with roasted vegetables & garlic bread, baby  
spinach with cherry tomato salad  
(GF upon request)

GREEN PESTO GRILLED PORTOBELLO  
MUSHROOM (VG)  
with crushed new potatoes & vegetable medley  
(GF upon request)

PLANT-BASED VEGETABLE PAELLA (VG)  
with patatas bravas & aioli and Spanish salad  
(GF upon request)

## COLD DESSERTS

LEMON CURD TART

TROPICAL FRUIT SALAD (GF/VG)

CHOCOLATE DELICE

NORMANDY APPLE TART

BLACKCURRANT DELICE (GF)

CHOCOLATE & RASPBERRY TART (GF)

## HOT DESSERTS

STICKY TOFFEE PUDDING (GF)

DARK CHOCOLATE FONDANT

MIXED BERRY & APPLE CRUMBLE  
WITH CUSTARD





Minimum order of 20 / Available from 3pm

10.5"

Minimum order of 15

PIZZA		SALAD POTS	
STONE-BAKED MARGHERITA (V)	£11.50	TUNA NIÇOISE POT (GF)	£9.00
STONE-BAKED SPICY PEPPERONI	£11.50	PERI-PERI CHICKEN POT	£8.50
WOOD-FIRED THREE CHEESE	£11.50		
MUSHROOM & RED ONION (GF/VG)	£12.50	MEZZE POT (GF/VG) (no min order)	£8.50



## BBQ

ENJOY AN AL FRESCO BITE WITH OUR NEW AND IMPROVED BARBECUE MENU. SERVED ON THE QUEEN'S LAWN TERRACE, SUBJECT TO AVAILABILITY.  
EACH GUEST RECEIVES ONE MAIN, TWO SIDES AND ONE DESSERT.  
TWO OF EACH OPTION CAN BE SELECTED.

Minimum order of 60 - £27.50pp

MAIN	SIDES
1 per person	2 per person
THE NEWTON BURGER (HALAL) (GF on request) our award-winning tandoori chicken burger, created by our very own Chef Newton Dias (GF roll available - £1 supplement)	GREEK SALAD (GF/VG)
VENISON BURGER with zingy tomato relish	MIXED HOUSE SALAD (GF/VG)
PORK BURGER with pineapple relish	GRILLED CORN ON THE COB (GF/VG)
HOT DOG with caramelised onions, jalapeños & crispy shallots	APPLE & RED CABBAGE COLESLAW (GF/VG)
CAJUN SPICED BBQ SALMON (GF/DF) with fresh tomato salsa	SUNDRIED TOMATO QUINOA with roasted yellow peppers (GF/VG)
PLANT-BASED BURGER (VG) with vegan cheese & caramelised onions (GF option available - £1 supplement)	DESSERT
VEGAN HOT DOG (VG) with caramelised onion, jalapeños & crispy shallots (GF option available - £1 supplement)	1 per person
	LEMON CURD PIE
	FRESH FRUIT PLATTER (GF/VG)
	CHOCOLATE TART (VG)



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
- 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 cabiattini
- 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





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

Minimum order 50 guests, with a minimum of 3 bowls per person.  
Only available in some venues - please ask for more info.

**3 bowls per head - £30.00**

**4 bowls per head - £40.00**

**5 bowls per head - £50.00**

## MEAT

SEARED GRESSINGHAM DUCK BREAST  
with beluga lentils & celeriac puree, duck jus (GF)

AUTHENTIC BUTTER CHICKEN  
with steamed basmati rice, pickled cucumber &  
mini poppadoms

SLOW-COOKED VENISON BOURGUIGNON  
with creamy garlic mash potatoes & kale crisp

## FISH

NEW ENGLAND SMOKED HADDOCK CHOWDER  
with potatoes, leeks, sweetcorn & cream sauce (GF)

SPANISH COD STEW  
with red peppers, paprika, chorizo, chickpeas & new  
potatoes (GF/DF)

CAMBODIAN MONKFISH CURRY  
with coconut milk, lemongrass, lime leaves &  
steamed basmati rice (GF/DF)

## VEGETARIAN

HALLOUMI SALAD  
with chargrilled asparagus & cherry  
tomato (GF/V)

## VEGAN

MASSAMAN CURRY  
with pulled shitake mushroom & fragrant  
jasmine rice (GF/VG)

VEGAN ARANCINI  
with fresh peas, baby spinach & vegan feta  
with Sanmarino tomato basil coulis (VG)

## DESSERT

PASSION FRUIT CREME BRULEE, RASPBERRY COULIS (GF)

WILLIE HARCOURT-COOZE HAZELNUT CHOCOLATE CAKE (GF)

VEGAN AMALFI LEMON CHEESECAKE (VG)





# IMPERIAL

Hospitality Department

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