

IMPERIAL

FOOD & DRINK MENU

2024/25

Hammersmith



TASTE
IMPERIAL

imperial.ac.uk/events-and-hospitality/catering

**EVENTS
CATERING**

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.



vegan



dairy-free



gluten-free



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.

BREAKFAST

Available until 11:30. Minimum order of 15



Vegan Pain Au Chocolat (VG)	£2.50
Freshly Baked Vegan Croissant (VG)	£2.50
Vegan Plant Pudding & Hash Brown Breakfast Muffin (VG)	£2.70
Vegan Packed Breakfast (VG)	£9.00
Cereal bar, croissant, carton of juice & a pot of yoghurt	

Half Bacon Baguette £2.80
(GF roll available - £1 supplement)

Sausage Patty Muffin with Melted Cheese £2.80

Round Omelette Croissant £2.80
(GF roll available - £1 supplement)

Charred Halloumi and Crushed Avocado Croissant £2.80
(GF roll available - £1 supplement)

Individual Greek Yoghurt Pot with Blueberry Compote & Crunchy Granola £2.60

Individual Greek Yoghurt Pot with Passionfruit Purée (GF) £2.60

Chocolate Breakfast Muffins (GF) £3.30

Freshly Baked Mini Croissant & Danish Pastries £2.50
2 per person

Freshly Baked Gluten Free Croissant (GF) £2.50

Classic Packed Breakfast £9.00
Includes: Cereal bar, croissant, jam & butter, carton of juice & a pot of yoghurt

Mini Savoury Croissant Platter £21.80
Serves 5
Choose from:
Ham & Cheese or Tomato & Cheese

NIBBLES

Piece of Fruit (GF)(VG)	£1.20
Kettle crisps (GF)(VG)	£3.50
Vegetable crisps (GF)(VG)	£4.00
Chili rice crackers (VG)	£4.00
Olives (GF)(VG)	£5.00

DELUXE

Pretzels (VG)	£5.50
Classic Caramel Popcorn (GF)	£5.50
Garlic & Parsley Savoury Snack	£5.50

DRINKS

Fairtrade Tea & Coffee
per cup £3.60
with biscuits per cup £3.85
with amaretti biscuits (GF) per cup £4.00

Mineral Water
Still or Sparkling
330ml (canned) £1.20
750ml (bottled) £2.30

Fruit Juice 1 litre £3.00
Apple, Orange, Cranberry, Pineapple

Individual Fruit Juice 330ml £1.70
Apple, Orange

Canned Soft Drink 330ml £1.50
Pepsi, Diet Pepsi, Fanta, 7up

Bottlegreen Pressé 275ml £2.80
Sparkling Elderflower, Sparkling Pomegranate & Elderflower, Ginger Beer

Flavoured Sparkling Water 330ml £1.50
Sicilian Lemon, Raspberry, Brazilian Orange

CAKES & BAKES

Minimum order of 15



Salted Caramel Brownie (GF/VG)	£2.20
Mini Lemon Drizzle Loaf (GF/VG)	£2.20
Mini Chocolate Loaf (GF/VG)	£2.20

Mini Blueberry Muffin	£1.80	Mini Patisserie Delight	£2.80
Mini Double Chocolate Muffin	£1.80	Chocolate Bar	£1.30
Mini Scone with Cream & Jam	£2.20	Mixed Selection of Mini Cakes serves 7 (2 per person)	£21.20
Mini French Macaron	£1.80	Doughnut Platter serves 9	£14.00
Chocolate Brownie	£2.20		

AFTERNOON TEA

Minimum order of 10
£23.50 pp

Tea and Coffee
2 type of patisserie
1 scone with jam and clotted cream
3 finger sandwiches
1 sausage roll
1 vegetable tart

Why not add a glass of prosecco?
£3 supplement per person

Gluten Free Afternoon Tea
£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



ON-THE-GO

Minimum order of 15

Eat flexibly & on-the-go (or even alfresco if you're lucky!) with our bagged lunch option

Classic lunches include:
Sandwich
Crisps
Fruit
Still water

Classic Lunch - £9

Choose: Meat | Fish | Chicken (Halal) | Vegetarian | Vegan

Gluten Free Classic Lunch (GF) - £10

Choose: Chicken (Halal) | Vegan

SANDWICHES



Vegan Classic Sandwich Platter (VG) <small>serves 5</small>	£23.50
Vegan Baguette Platter (VG) <small>serves 5</small>	£24.50
Vegan and Gluten Free Wrap Platter (GF/VG) <small>serves 5</small>	£25.50

Vegetarian

Classic Sandwich Platter <small>serves 5</small>	£23.50
Focaccia Platter <small>serves 4</small>	£28.70
Roll Platter <small>serves 5</small>	£24.50
Wrap Platter <small>serves 5</small>	£24.50
Deluxe Sandwich Platter <small>serves 5</small>	£29.50

Meat

Classic Sandwich Platter <small>serves 5</small>	£23.70
Focaccia Platter <small>serves 4</small>	£29.00
Gluten Free Wrap Platter <small>serves 5</small>	£27.00
Deluxe Sandwich Platter <small>serves 5</small>	£29.90

Fish

Tuna Mayo Baguette Platter <small>serves 5</small>	£25.00
Hot Smoked Salmon Roll Platter <small>serves 5</small>	£26.00

Halal

Classic Sandwich Platter <small>serves 5</small>	£23.70
Chicken Baguette Platter <small>serves 5</small>	£24.50
Chicken Roll platter <small>serves 5</small>	£24.50
Chicken Wrap Platter <small>serves 5</small>	£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 <small>serves 5</small>	£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
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SALADS

All £25. All platters serve 5

Mediterranean Chicken Salad (GF/DF)

Roast chicken, mixed Mediterranean vegetables & balsamic dressing

Italian Antipasti Salad (GF)

Marinated chicken, salami, chickpeas, salad leaves, artichoke hearts & sunblush tomatoes and olive oil

Cappelletti Pasta Salad (V)

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

Italian Orzo Salad (V)

Orzo pasta, red onion, cucumber, artichoke hearts, sweetcorn, peppers, black beans, parsley, parmesan pesto

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, 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 yogurt dressing



MORE PLATTERS

Protein Platter serves 5 £26.00

Cheese Platter serves 5 £21.20



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

Our new platters!

Our new cardboard platters are part of our commitment to source more sustainable food packaging.

Our previous wooden food platters - while designed to be reusable - were so often damaged and lost in operation, and therefore ended up single-use in practice.

Our new boxes are fully recyclable so they allow us to waste less, and reduce allergen cross-contamination risks that arise from reuse.

Minimum order of 15

Working lunch includes:

- A classic sandwich (or GF wrap) platter. VG also available.
- Fresh fruit
- A bowl of kettle crisps
- Still and sparkling water
- A choice of additional items from the finger food menu below

Gluten free supplement
£0.50 per person

Price per person:

with one additional item	£11.00
with two additional items	£12.50
with three additional items	£13.50
with four additional items	£14.50


Spicy Cauliflower Bites (2pp) (VG)

Vegetable Spring Roll (2pp) (VG)

Vegan Sausage Rolls with a Seeded Crust (1pp) (VG)

Falafel Bites (2pp) (GF/VG)
with Houmous

Stuffed Vine Leaves (2pp) (GF/VG)



Chicken Tikka Bites (1pp) (GF)

Battered Chicken Fillets (2pp)
with Sweet Chilli

Lamb Samosas (1pp)
with Mango Chutney

Honey-glazed Mini Sausages (2pp) (DF)

Jumbo Scampi (2pp)
with Tartare Sauce

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)**

A more substantial alternative to canapés.

Choose six items for an evening finger food menu.

£15.50 per person

FORK BUFFET

Main course - £20.50
Main & Dessert - £23.50

Minimum order of 30

Chicken Jalfrezi Curry (DF) or **Plant-based Jalfrezi Curry (VG)**

with basmati rice & naan bread
and kachumber salad
(GF upon request)



Slow Cooked Venison Ragù or **Slow Cooked Plant-based Oomph Ragù (VG)**

with rigatoni pasta & garlic bread
and rocket & parmesan salad
(GF upon request)

Pressed Pork Belly in Black Bean Sauce or **Stir-fried Tofu in Black Bean Sauce (VG)**

with mushroom fried rice & veg spring rolls
and Asian slaw

Roast Chicken or **Butternut Squash Wellington (VG)**

with thyme roast potatoes, steamed veg & gravy

Baked Ham Hock Gnocchi in Red Pesto or **Baked Shiitake Mushroom Gnocchi in Red Pesto (VG)**

with roasted vegetables & garlic bread
baby spinach with cherry tomato salad
(GF upon request)

Red Pesto Crusted Cod or **Green Pesto Grilled Portobello Mushroom (VG)**

with buttery mashed potatoes & vegetable medley
(GF upon request)

Seafood Paella or **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/VG)

Chocolate & Raspberry Tart (GF)

HOT DESSERTS

Sticky Toffee Pudding (GF)

Dark Chocolate Fondant

Mixed Berry & Apple Crumble
with Custard

PIZZA

Minimum order of 20
Only available from 3pm

10.5"

Stone-baked Margherita (V)	£11.00
Stone-baked Spicy Pepperoni	£11.00
Wood-fired Three Cheese	£11.00

Mushroom & Red Onion (GF/VG) £12.00



SALAD

Minimum order of 15

POTS

Tuna Niçoise Pot (GF)	£9.00
Peri-Peri Chicken Pot	£8.50

Mezze Pot (GF/VG) £8.50
(No min order)

BBQ

Minimum order of 60 - £26.50pp

MAIN

1 per person:

The Newton Burger (Halal)

Our award-winning tandoori chicken burger, created by our very own Chef Newton Dias (GF roll available - £1 supplement)

Venison Burger

with zingy tomato relish

Pork Burger

with pineapple relish

Hot Dog

with caramelised onions, jalapeños & crispy shallots

Cajun Spiced BBQ Salmon (GF/DF)

with fresh tomato salsa

Plant-based Burger (VG)

with vegan cheese & caramelised onions (GF option available - £1 supplement)



Vegan Hot Dog (VG)

with caramelised onion, jalapeños & crispy shallots (GF option available - £1 supplement)

BBQ menu subject to availability
Please check with your Event Coordinator.

Each guest receives one main,
two sides and one dessert.

Two of each option can be selected.

SIDES

2 per person:

Greek Salad (GF/VG)

Mixed House Salad (GF/VG)

Grilled Corn on the Cob (GF/VG)

Apple & Red Cabbage Coleslaw (GF/VG)

Sundried Tomato Quinoa with Roasted Yellow Peppers (GF/VG)



DESSERT

1 per person:

Lemon Curd Pie

Fresh Fruit Platter (GF/VG)

Chocolate Tart (VG)



CANAPÉS

Minimum order of 20
Order requires 5 working days notice

Spanish Chorizo

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

MEAT

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 & long chive on caprice ficelle

Smoked Trout Tower

with avruga on rye

FISH

Caesar Salad Tortilla Cup

with quail egg & red pepper

Smoked Cheddar & Cream Cheese Lollipop

with mixed berries & pistachio

Stilton Roulade

with fig on rye

Lemon & Mint Goats Cheese Shortbread

with pesto & sunblush tomato

Mixed Roasted Peppers on Ficelle

with red pepper pesto

Mushroom & Leek Stroganoff

on focaccia

Herb & Garlic Cream Cheese on Rye

with fresh salsa

Fresh Avocado & Chilli Jam Toast

VEG

Homemade Falafel (VG)

with houmous & red pepper mousseline

Gluten Free Vegan Crostini (GF/VG)

with avocado salsa & fresh tomato

Mixed Roasted Peppers on Gluten Free Vegan Bread (GF/VG)

with red pepper pesto



VEGAN

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

BOWL FOOD

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 - £50.80

4 bowls per head - £66.50

5 bowls per head - £81.60

Vegan Amalfi Lemon Cheesecake (VG)



MEAT

Seared Gressingham Duck Breast

with beluga lentils & celeriac puree, duck jus (GF)

Norfolk Free Range Chicken Roulade

with sauté forest mushroom, pomme puree & tarragon infused chicken jus. (GF/ Halal)

Wild Scottish Venison Curry

with basmati rice, poppadum & mango chutney (GF/DF)

FISH

New England Smoked Haddock Chowder

with potatoes, leeks, sweetcorn and 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)

VEGGIE

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)