



# IMPERIAL

TASTE

## FOOD AND DRINK MENU

*2026/27*

White City



# BEFORE WE BEGIN...

## PLEASE READ THE INFO BELOW ON ORDERING AND OUR SERVICES BEFORE CONTINUING.

If you have any further questions, please reach out to the events team.

### SERVICED DELIVERIES

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

Catering for less than 50 people will not be serviced as standard, but can be requested for an additional charge.

### CATERING VOUCHERS

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An ideal way to provide lunch for your delegates without having to decide between menus. These can be exchanged in any Taste Imperial catering outlet.

Email us to let us know the value and number you require, pick up the number required from us and hand out to your delegates.

### TABLES AND VENUES

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It's your responsibility to ensure furniture is available for the catering you've chosen in your venue. If there are no tables available for catering setup in your venue, this should be booked with the events team along with your catering, with at least five working days' notice.

We're unable to provide catering within lecture theatres as standard.

### AND FINALLY

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Our minimum spend is £35 per order. If you're booking for 100 people or more, please contact the events team before ordering.

All prices exclude VAT. Our catering services are recharged at cost and the service is not for profit. Full terms and conditions and FAQs can be found on our website.

### CONTACT THE TEAM

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Call: 020 7594 9220

Email: [roomsandcatering@imperial.ac.uk](mailto:roomsandcatering@imperial.ac.uk)

Web: [imperial.ac.uk/events-and-hospitality/catering](http://imperial.ac.uk/events-and-hospitality/catering)

# ALL ABOUT ALLERGENS

## DIETARY INDICATORS

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You'll see the below abbreviations throughout this menu to mark our vegan, vegetarian, gluten-free and halal options.

(vg) – vegan    (v) – vegetarian    (gf) – gluten-free    (halal)

## ALLERGEN INFORMATION

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Contact our team if you'd like more information on ingredients and recipes in any of our menus. You can find our [allergen guidance spreadsheet linked here](#) and on the catering webpage.

**Please note that this document is a guide only.** It details the allergens for each dish based on the ingredients and suppliers we plan to use in our standard operations.

Due to occasional unforeseeable supply chain issues, we sometimes have to source alternative ingredients, which may have different allergen information.

Printed allergen information that will be supplied for each dish with all catering orders, which will have the most accurate and up-to-date allergen information for the food at your event.

If you or someone at your event has an allergy, please always check this information; if there are discrepancies between this and the spreadsheet, the printed information will be correct. If you have any further questions, please ask a member of catering staff at the event.

As our food production operations use all of the 14 allergens, we cannot guarantee trace particles of allergens aren't in other foods.

## BOOKING WITH KNOWN ALLERGIES

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If you would like to accommodate for a specific allergy when ordering, please reach out to the events team, who will be happy to help you build an appropriately allergen-free menu for your event.

While we cannot guarantee trace allergens in our standard operations, if you or a guest has a severe allergy, please make contact with us prior to booking and we will ascertain if we can accommodate your order safely.

We will endeavour to accommodate all dietary requirements and allergies we can, but please note we are unable to guarantee that we can meet all requests.





# BREAKFAST

Minimum order of 10

## PASTRIES

|                                                                |              |
|----------------------------------------------------------------|--------------|
| <b>Freshly-baked vegan pain au chocolat (vg)</b>               | <b>£2.95</b> |
| <b>Freshly-baked vegan croissant (vg)</b>                      | <b>£2.95</b> |
| <b>Freshly-baked gluten free croissant (gf)</b>                | <b>£2.95</b> |
| <b>Freshly-baked mini croissant and danish pastries (2 pp)</b> | <b>£2.95</b> |

## MINI FILLED CROISSANTS

**£29.50**

### **Savoury platter** (10 croissants)

Choose one filling: Ham and cheese / Hot-smoked salmon and crème fraîche / Cheese and tomato

### **Mixed sweet platter** (10 croissants)

A mix of strawberry and crème fraîche / strawberry and chocolate spread

## HOT BREAKFAST SANDWICHES

|              |                                                                                                           |              |
|--------------|-----------------------------------------------------------------------------------------------------------|--------------|
| <b>LAND</b>  | <b>Smoked maple bacon half sourdough baguette</b><br>(gf option available – £1 supplement)                | <b>£3.00</b> |
|              | <b>Smashed sausage patty round croissant</b><br>with American-style cheese                                | <b>£3.00</b> |
| <b>SEA</b>   | <b>Smoked salmon round croissant</b><br>with lemon crème fraîche<br>(gf option available – £1 supplement) | <b>£3.00</b> |
| <b>PLANT</b> | <b>Omlette round croissant (v)</b><br>(gf option available – £1 supplement)                               | <b>£3.00</b> |
|              | <b>Charred Halloumi and chilli jam round croissant (v)</b><br>(gf option available – £1 supplement)       | <b>£3.00</b> |
|              | <b>Vegan bacon, hash brown and chilli jam roll (vg)</b><br>(gf option available – £1 supplement)          | <b>£3.00</b> |

## YOGHURT POTS

|                                                                                                                         |              |
|-------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>Mixed berry and granola (gf)</b><br>Greek yoghurt, mixed berry compote, gluten-free seedy granola                    | <b>£3.50</b> |
| <b>Apple and matcha with granola (gf)</b><br>Greek yoghurt, apple, matcha, gluten-free seedy granola, toffee pieces     | <b>£3.50</b> |
| <b>Vegan coconut yoghurt and granola (vg, gf)</b><br>Coconut yoghurt, gluten-free seedy granola, toasted coconut flakes | <b>£3.50</b> |

## BREAKFAST ADD-ONS

|                                                                                                                              |               |
|------------------------------------------------------------------------------------------------------------------------------|---------------|
| <b>Protein ball platter</b> 15 pieces<br>15 pieces 3 pieces per person in 3 flavours: dirty chia, coconut and salted caramel | <b>£20.50</b> |
|------------------------------------------------------------------------------------------------------------------------------|---------------|

## BREAKFAST TO GO

|                                                                                                                                                                          |               |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|
| <b>Classic packed breakfast</b>                                                                                                                                          | <b>£9.50</b>  |
| Cereal bar, filled croissant, apple, fruit juice, yoghurt pot                                                                                                            |               |
| <b>Vegan classic packed breakfast</b>                                                                                                                                    | <b>£9.50</b>  |
| Cereal bar, vegan croissant, apple, fruit juice, vegan yoghurt pot                                                                                                       |               |
| <b>Gluten-free classic packed breakfast</b>                                                                                                                              | <b>£10.50</b> |
| Gluten-free cereal bar, gluten-free croissant, apple, fruit juice, yoghurt pot                                                                                           |               |
| <b>Deluxe packed breakfast</b>                                                                                                                                           | <b>£11.00</b> |
| Sourdough roll filled with a choice of bacon and egg / ham and cheese, cereal bar, filled croissant, apple, fruit juice, yoghurt pot (gf roll available – £1 supplement) |               |
| <b>Vegan deluxe packed breakfast</b>                                                                                                                                     | <b>£11.00</b> |
| Sourdough roll filled with vegan cream cheese and cucumber, cereal bar, vegan croissant, apple, fruit juice, yoghurt pot                                                 |               |

# DRINKS

### ... AND EVEN MORE

For our curated selection of wine, beers, and more, see our separate Drinks List.

## DRINKS

|                                                                           |                      |
|---------------------------------------------------------------------------|----------------------|
| <b>Fairtrade tea and coffee per cup</b>                                   | per cup <b>£3.80</b> |
| <b>with biscuits</b> (gf available on request)                            | per cup <b>£4.60</b> |
| <b>Bottled mineral water</b> 750ml                                        | <b>£2.80</b>         |
| Still or sparkling                                                        |                      |
| <b>Canned water</b> 330ml                                                 | <b>£1.70</b>         |
| Still or sparkling                                                        |                      |
| <b>Canned soft drinks</b> 330ml                                           | <b>£1.80</b>         |
| Pepsi, Diet Pepsi, Fanta, Tango, 7UP                                      |                      |
| <b>Bottlegreen pressé</b> 275ml                                           | <b>£3.50</b>         |
| Sparkling elderflower, sparkling pomegranite and elderflower, ginger beer |                      |
| <b>San Pellegrino</b> 330ml                                               | <b>£2.00</b>         |
| Limon and mint, aranciata, melograno                                      |                      |
| <b>Jimmy's iced coffee</b> 250ml                                          | <b>£3.50</b>         |
| Original, oat milk, mocha, caramel                                        |                      |
| <b>Fruit juice</b> 1 litre                                                | <b>£3.70</b>         |
| Apple, orange, cranberry, pineapple                                       |                      |

# NIBBLES

|                                              |              |
|----------------------------------------------|--------------|
| <b>Piece of fruit (gf, vg)</b>               | <b>£1.20</b> |
| <b>Kettle crisps (gf, vg)</b> serves 5       | <b>£4.50</b> |
| <b>Vegetable crisps (gf, vg)</b> serves 5    | <b>£4.50</b> |
| <b>Chilli rice crackers (vg)</b> serves 5    | <b>£4.50</b> |
| <b>Olives (gf, vg)</b> serves 5              | <b>£5.50</b> |
| <b>Pretzels (vg)</b> serves 5                | <b>£5.50</b> |
| <b>Crumbles with black olives</b> serves 5   | <b>£5.50</b> |
| <b>Parmigiano reggiano crumbles</b> serves 5 | <b>£5.50</b> |

# CAKES + BAKES

Minimum order of 10

## SWEET TREATS

|                                               |              |
|-----------------------------------------------|--------------|
| <b>Salted caramel brownie (gf, vg)</b>        | <b>£2.80</b> |
| <b>Mini chocolate loaf cake (gf, vg)</b>      | <b>£2.80</b> |
| <b>Mini French macarons (gf) 2 per person</b> | <b>£2.80</b> |
| <b>Polenta and pistachio cake (gf, vg)</b>    | <b>£2.80</b> |
| <b>Raspberry financier (gf, vg)</b>           | <b>£2.80</b> |
| <b>Banana cake (gf, vg)</b>                   | <b>£2.80</b> |
| <b>Chocolate brownie</b>                      | <b>£2.80</b> |
| <b>Mini patisserie delight</b>                | <b>£2.80</b> |
| <b>Mini scone with cream and jam</b>          | <b>£2.80</b> |
| <b>Chocolate bars</b> Kit Kat, Snickers, Mars | <b>£1.60</b> |

## PLATTERS

|                                      |               |
|--------------------------------------|---------------|
| <b>Mini cake platter</b> 14 pieces   | <b>£23.50</b> |
| <b>Mini muffin platter</b> 12 pieces | <b>£24.00</b> |

# AFTERNOON TEA

**£27** per person

Minimum order of 10

All afternoon teas come  
served with teas, coffees  
and a selection of milks

## STANDARD

**Finger sandwiches** 3 varieties  
**Sausage roll**  
**Vegetable tart**  
**Patisserie** 2 varieties  
**Scone**  
with jam and clotted cream

## VEGAN

**Vegan finger sandwiches** 3 varieties  
**Vegan sausage roll**  
**Vegan tart**  
**Vegan patisserie** 2 varieties  
**Vegan scone**  
with jam and vegan cream

## FEELING BUBBLY?

Bring some fizz to the occasion!  
Add a glass of prosecco per guest

**£5** supplement per person

## GLUTEN FREE

**Gluten free finger sandwiches** 3 varieties  
**Gluten free finger food** 2 varieties  
**Gluten free patisserie** 2 varieties  
**Gluten free scone**  
with jam and clotted cream

## ON THE MOVE?

Eat flexibly (or alfresco if you're lucky!) with our grab + go lunches; pre-filled with a snack, dessert and drink.

Minimum order of 10

# GRAB AND GO

## CLASSIC SANDWICH PACK

£11.50pp

includes: **your choice of sandwich filling**  
meat | fish | vegetarian | chicken (halal) | vegan  
**bag of crisps, piece of fruit, 300ml canned still water**

## GLUTEN-FREE SANDWICH PACK

£11.50pp

includes: **your choice of sandwich filling**  
chicken (halal) | vegan  
**bag of crisps, piece of fruit, 300ml canned still water**

## PREMIUM KIMBAP PACK

£13.50pp

includes: **your choice of kimbap filling**  
chicken (halal) | vegan  
**dessert, aloe drink**

Minimum 3 working days notice  
Minimum order of 5

## CHICKEN LUNCH BOX

£15.00pp

**Mini BBQ chicken and slaw brioche rolls**

**Spiced chicken cous cous salad** - toasted pumpkin seeds, spring onions, pomegranate and cucumber, topped with slow roasted chicken, roasted butternut squash and mixed peppers with a mint yoghurt dressing

**Mixed chickpea salad**

**Cake and plum or satsuma**

## VEGETARIAN LUNCH BOX

£15.00pp

**Mozzarella, vine tomato, nut-free pesto mayo and rocket foccacia**

**Cous cous salad** - toasted pumpkin seeds, spring onions pomegranate seeds and cucumber, topped with roasted butternut squash and mixed peppers with a mint yoghurt dressing

**Mixed chickpea salad**

**Cake and plum or satsuma**

## VEGAN + GLUTEN-FREE LUNCH BOX

£15.00pp

**Hummus and mixed bean gluten-free wrap**

**Mixed chickpea salad** - topped with falafel balls and served with a hummus dip

**Cake and plum or satsuma**



# WORKING LUNCH

Minimum order of 10

## INCLUDES:

**Classic sandwich platter**

**Fresh fruit**

**A bowl of kettle crisps**

**Still and sparkling water**

Expand your sandwich platter with a choice of hot and cold bites from our finger food menu.

## PER PERSON

2 finger food items **£13.50**

3 finger food items **£14.50**

4 finger food items **£15.50**

# FINGER FOOD

Minimum order of 10,  
choose 6 options

**£16.50** per  
person per choice

## WHAT IS FINGER FOOD?

Our finger food choices are buffet options that offer a more substantial bite than canapés.

Choose six finger food options to create your own evening menu for your event.

## LAND

**Chicken tikka fillets (gf)** (1pp)

**Honey-glazed mini sausages (df)** with mustard mayo (1pp)

**Lamb samosas** with mango chutney (1pp)

**Pan-fried duck gyoza** with hoisin dip (2pp)

**Chicken yakitori (halal)** (1pp)

**Mini pork and onion sausage rolls** with chutney (1pp)

## SEA

**Prawn toast** with sweet chilli (2pp)

**Mango and chilli king prawns** with kewpie mayo (1pp)

**Jumbo scampi** with tartare sauce (2pp)

## PLANT

**Spicy cauliflower bites (vg)** (2pp)

**Falafel bites (gf, vg)** with houmous (2pp)

**Dal kachori (vg)** with mango chutney (1pp)

**Mushroom arancini (v)** (1pp)

**Buffalo mac and cheese bites (v)** (1pp)

**Cream-cheese stuffed peppers (gf, v)** (2pp)

**Hickory-smoked potato croquettes (gf, vg)** with chipotle mayo (2pp)

## SWEET

**White chocolate samosa** (2pp)

**Apple and cinnamon samosa** (1pp)

# SANDWICH PLATTERS

## SANDWICHES

All platters serve 5 each

|                                                                                                                        |        |
|------------------------------------------------------------------------------------------------------------------------|--------|
| <b>Classic sandwich platter - meat</b><br>a mix of ham and cheese / chicken and sweetcorn / coronation chicken         | £25.00 |
| <b>Classic sandwich platter - chicken (halal)</b><br>a mix of chicken salad / chicken caesar / coronation chicken      | £25.00 |
| <b>Classic sandwich platter - vegetarian (v)</b><br>a mix of egg and cress / cheese and tomato / cream cheese cucumber | £25.00 |
| <b>Classic sandwich platter - vegan (vg)</b><br>a mix of vegan cream cheese and cucumber / hummus and sundried tomato  | £25.00 |
| <b>Gluten free sandwich platter - chicken (gf, halal)</b><br>a mix of chicken caesar / coronation chicken              | £25.00 |
| <b>Gluten free sandwich platter - vegan (gf, vg)</b><br>a mix of vegan cream cheese and cucumber / houmous salad       | £25.00 |

## BAGUETTES

|                                                                                          |        |
|------------------------------------------------------------------------------------------|--------|
| <b>Baguette platter - chicken (halal)</b><br>a mix of coronation chicken / chicken salad | £25.00 |
| <b>Baguette platter - fish</b><br>tuna mayo                                              | £25.00 |
| <b>Baguette platter - vegan (vg)</b><br>a mix of hummus and falafel / mixed antipasti    | £25.00 |

## WRAPS + ROLLS

|                                                                                                    |        |
|----------------------------------------------------------------------------------------------------|--------|
| <b>Wrap platter - chicken (halal)</b><br>a mix of peri-peri chicken / chicken caesar               | £25.00 |
| <b>Roll platter - chicken (halal)</b><br>a mix of BBQ chicken / coronation chicken                 | £25.00 |
| <b>Roll platter - fish</b><br>hot-smoked salmon and crème fraîche                                  | £26.00 |
| <b>Roll platter - vegetarian (v)</b><br>a mix of egg and sunblush tomato / cheese and spring onion | £25.00 |

## FOCCACIA

|                                                                                                |        |
|------------------------------------------------------------------------------------------------|--------|
| <b>Focaccia platter - meat</b><br>a mix of milano salami club / chicken caesar                 | £29.00 |
| <b>Focaccia platter - vegetarian</b><br>a mix of mozzarella and vine tomato / brie and chutney | £29.00 |

**SANDWICHES,  
BUT HOLD  
THE BREAD**

For a naturally gluten-free, breadless alternative to traditional sandwiches, check out the onigirazu platters in our sushi section - sushi rice and tasty fillings in a convenient, hand-held parcel.



# SALAD PLATTERS

Salad platters  
serve 5 each

## House salad (gf, vg)

£26.50

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

## Korean BBQ-glazed chicken noodle salad

£26.50

Spicy Korean glazed Chicken thighs served on a bed of glass vermicelli noodles, asian slaw salad and siracha dressing

## Farfalle pasta salad (v)

£26.50

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

## Levantine spiced rice and lentil salad (gf, vg)

£26.50

Basmati rice and green lentil salad, harrisa chick peas, roasted pumpkin seeds, edemame beans topped with mock chicken and vegan mint dressing

## INDIVIDUAL SALAD POTS

### Korean BBQ chicken and glass noodles

£8.50

### Tuna niçoise pot (gf)

£9.00

### Mezze pot (gf, vg)

£8.50

# + EVEN MORE

## CHEESE + NIBBLES

All platters serve 5 each

### Protein platter

£26.00

Chorizo, boiled eggs, chicken tikka fillets

### Cheese platter

£22.00

Apricot chutney, grapes, crackers

### Vegan cheese platter

£25.00

Apricot chutney, grapes, crackers

### Crudités and dips

£15.00

Houmous, tzastiki

## FRUIT

### Fruit platter

£19.00

### VIP fruit platter

£22.00

## EATING GREENER, TOGETHER

Our new cardboard platters are fully recyclable, helping us to reduce both waste and allergen risks. Please make sure you recycle them if you dispose of them yourself!

You can find our [sustainable catering checklist online](#), with tips on plant-based ordering and minimising food waste, as well as info on what we do to keep our operations as sustainable as possible.

# SUSHI + MORE

All sushi platters  
serve 5 each

## IT'S HOW WE ROLL

Did you know  
that all of our  
sushi platters are  
made in-house  
here on campus?

All the sushi  
you'll find at our  
events and in  
our outlets is  
hand-crafted by  
our expert sushi  
chefs and made  
fresh every day.

## SUSHI PLATTERS

|                                                                                                                                                       |               |
|-------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|
| <b>Prawn platter</b><br>6 prawn nigiri, 16 prawn maki                                                                                                 | <b>£25.00</b> |
| <b>Salmon and tuna platter</b><br>7 salmon and avocado maki, 7 tuna and salmon maki, 3 salmon nigiri, 3 tuna nigiri, 2 salmon sashimi, 2 tuna sashimi | <b>£32.00</b> |
| <b>California roll platter</b><br>12 salmon and avocado, 12 crab and avocado hosomaki                                                                 | <b>£25.00</b> |
| <b>Rainbow ocean platter</b><br>9 rainbow maki, 2 salmon nigiri, 2 tuna nigiri, 2 ebi nigiri, 2 salmon sashimi, 2 tuna sashimi                        | <b>£25.00</b> |
| <b>Vegan platter (vg)</b><br>32 avocado hosomaki, 32 cucumber hosomaki                                                                                | <b>£19.00</b> |
| <b>Vegetarian yasai party set (v)</b><br>16 veg maki, 8 inari tofu nigiri                                                                             | <b>£21.00</b> |
| <b>Pumpkin maki rolls (vg)</b><br>16 pumpkin maki                                                                                                     | <b>£19.00</b> |

## ONIGIRAZU PLATTERS

10 pieces

|                     |               |
|---------------------|---------------|
| <b>Chicken (gf)</b> | <b>£28.00</b> |
| <b>Salmon (gf)</b>  | <b>£30.00</b> |
| <b>Vegan (gf)</b>   | <b>£20.00</b> |

## LAYERS OF FLAVOUR

Onigirazu are basically sushi sandwiches:  
tasty fillings layered between squares of  
sushi rice and wrapped in nori.

Naturally gluten-free, they make a great  
alternative to our sandwich platters!

## GYOZA

|                                        |               |
|----------------------------------------|---------------|
| <b>Chicken gyoza platter</b> 25 gyozas | <b>£25.00</b> |
| <b>Veg gyoza platter</b> 25 gyozas     | <b>£25.00</b> |

# PIZZA

Minimum order of 10

Available from 3pm

## PIZZA 10.5"

|                                                  |               |
|--------------------------------------------------|---------------|
| <b>BBQ chicken and roasted peppers</b>           | <b>£11.50</b> |
| <b>Pepperoni and hot honey</b>                   | <b>£11.50</b> |
| <b>Tuna, black olives and jalepeños</b>          | <b>£11.50</b> |
| <b>Margerita (v)</b>                             | <b>£11.50</b> |
| <b>Mushroom, courgette and red onion (vg/gf)</b> | <b>£12.50</b> |





# FORK BUFFET

## FORKFULS OF FLAVOUR

Take a trip around the world! Each cuisine has a meat, fish and plant option packed with flavour.

Pick a cuisine and our fork buffet will come as 70% meat or fish and 30% vegan as standard.

Minimum order of 30

Main course **£24.00pp**

Main + dessert **£27.00pp**

Gluten-free sides available on request

## INDIAN

**Chicken bhuna (gf)**

**Hake jalfrezi**

**Plant-based vindaloo (gf, vg)**

### SIDES:

Basmati rice, naan bread, kachumber salad, chutneys

## THAI

**Free range British duck Thai curry (gf)**

**Prawn massaman curry (gf)**

**Vegetable Thai green curry (gf, vg)**

### SIDES:

Sticky coconut rice, Thai papaya salad, spring rolls, limes, chillies, coriander

## MORROCCAN

**Moroccan lamb shawarma with dates and apricots (gf)**

**Sea bass tagine, saffron and confit lemon (gf)**

**Chickpea, squash and cavolo nero stew (gf, vg)**

### SIDES:

Warm tabbouleh, red pepper hummus, fattoush salad (gf option available)

## CHINESE

**Sticky Hong Kong-style sweet and sour pork**

**Miso-glazed chalk stream trout with steamed garlic Asian greens**

**Pulled mushroom and green peppers in black bean sauce (vg)**

### SIDES:

Stir-fried noodles, prawn crackers, pickled Asian slaw

## BRITISH

**Minted lamb chops (gf)** (2pp)

**Hake and smoked haddock en croute**

**Beetroot welington (vg)**

### SIDES:

Fondant potatoes, garden peas sweetheart cabbage, salt-baked heritage carrots, gravy

## MEXICAN

**Braised Leghorn chicken chilli con carne (gf)**

**Spicy Veracruz-style hake (gf)**

**Chipotle mock lamb and vegetable chilli (gf, vg)**

### SIDES:

Braised rice and black beans, crispy mini tortillas, pico de gallo, pea guacamole, sour cream

## PERSIAN

**Spiced lamb kefta, fragrant tomato sauce (gf)**

**Caramelised sunflower seed and date crusted cod with saffron, orange and pomegranate (gf)**

**Aubergines in tamarind sauce with baked vegan cheese (gf, vg)**

## SIDES:

Saffron rice, smoked courgette, pepper and pomegranate salad, charred flatbreads, pickled cucumber relish

## DESSERTS

**Key lime pie**

**Biscoff cheesecake mousse**

**Raspberry and chocolate dome (vg, gf)**

**Jivara chocolate delice (gf)**

**Tropical fruit salad (vg, gf)**

## BUILD YOUR BBQ

Enjoy an al fresco bite! Each guest will get 1 main, 2 sides and 1 dessert. Add an extra main for **£8pp**.

Pick 2 options from each section. To choose more, contact the team to work out options and costs, subject to availability.

# BBQs

Minimum order of 60

**£28.50pp** - 1 main, 2 sides and 1 dessert per guest

## MAINS:

### PICK 2 OPTION

**LAND Dirty jerk burger (halal)** (gf available on request)  
BBQ jerk-glazed chicken thighs, pickled pineapple, tamarind honey mayo

**Smokey wild venison burger**  
venison patty, smoked cheese, caramelised bacon jam, crispy onions

**Glazed pork belly burger**  
maple bourbon glazed pork belly strips, British apple sauce

**Loaded pork bratwurst**  
sauerkraut, crispy onions, curried ketchup

**SEA Blackened miso-glazed chalk stream trout (gf)**  
miso, soy and sesame-glazed trout fillet, wasabi mayo

**PLANT Gochujang plant-based burger**  
kimchi slaw, sweet pickled mooli, chilli jam

**Loaded vegan hot dog**  
sauerkraut, crispy onions, curried ketchup

## SIDES:

### PICK 2 OPTION

**Greek salad (gf, vg)**

**Mixed house salad (gf, vg)**

**Grilled corn on the cob (gf, vg)**

**British potato salad (gf, vg)**

**Rainbow slaw (gf, vg)**

**Grilled Med veg (gf, vg)**

## DESSERT: PICK 2 OPTIONS

**Key lime pie**

**Raspberry and chocolate dome (gf, vg)**

**Individual fruit tarts (gf)**

**Mango pavé**

**Exotic fruit salad (gf, vg)**



# CANAPÉS

Minimum order of 20

Order requires min. 5 working days' notice

## LAND

**Blue cheese and parma ham crostini** with fig and rose

**Tandoori chicken tartlet** with turmeric and mango jelly

**Smoked duck and rubharb roulade** toast

**Marbled smoked chicken and beetroot log** on a charcoal biscuit

**Lamb and baba ghanoush shortbread crumble** with rosemary, chive, mascarpone and olives

## SEA

**Crayfish tail and crab mousseline tartlet** with avruga caviar and chervil

**Hot smoked mackerel tower**

**Tuna salad** with watermelon and radish

**King prawn and avocado mousse, tartlet** with cherry tomato and ash

**Cut smoked salmon roulade** with wasabi, pink peppercorn, long chives and caprice ficelle

## PLANT

**Miso aubergine (gf, vg)** with pomegranate jelly and shiso leaf

**Beetroot carpaccio, sweet potato jerky, artichoke dome (gf, vg)**

**Caviar d'zucchini, grilled sweet potato (gf, vg)**

**Soft quail egg** with béarnaise sauce shallots on ficelle

**Mozzarella, sun blushed tomato and pesto shortbread**

**Goats cheese feuilleté** with fig chutney and grape

## SWEET

**Chocolate Biscoff cake (vg)**

**Classic carrot cake (gf, vg)**

**Lemon meringue tartlet**

**Wild berry and chocolate mousse dome**

**Mixed fruit tart**

## PRICING

|              | 20-49  | 50-99  | 100+   |
|--------------|--------|--------|--------|
| 4 per person | £24.50 | £21.00 | £17.50 |
| 5 per person | £28.50 | £24.50 | £21.00 |
| 6 per person | £29.50 | £28.00 | £24.50 |

Minimum order of 50

Requires min.  
5 working  
days' notice

Min. 3 bowls per guest

## PRICES

|                  |               |
|------------------|---------------|
| 3 bowls per head | <b>£30.00</b> |
| 4 bowls per head | <b>£40.00</b> |
| 5 bowls per head | <b>£50.00</b> |

# BOWL FOOD

## WHAT IS BOWL FOOD?

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

Pick a minimum of 3 bowls per head to build your ideal menu.

Please note that bowl food is only available in some venues - ask the team for more info when booking.

## LAND

### **Bulgogi Pork Bipimbap (gf)**

Fragrant rice, fried quail's egg

### **Truffle mushroom and Legghorn chicken ragu**

Rigatoni, peashoots, pecorino, truffle oil

### **Imperial roast chicken ballotine**

Pearl barley, salt-baked heritage beetroot, pickled radish

## SEA

### **Umami miso chalk stream trout poké (gf)**

Sticky rice, ginger slaw, wakame seaweed, pineapple salsa

### **Cornish cod brandade (gf)**

Truffle creamed potato, pea puree, pickled radish, kale crisp

### **Line-caught haddock fishcake**

Sweet red pepper coulis, fragrant dill and fennel slaw

## PLANT

### **Indian tempeh buddha bowl (gf, vg)**

Pilaf rice, kachumber, mango coulis, mini poppadoms, minted coconut yoghurt

### **Wild mushroom arancini (vg)**

Wild mushroom, charred shallot puree, vegan pecorino, mushroom jerky

### **Beetroot and goats cheese fiorelli (v)**

Heritage tomato and wild rocket salad, balsamic-glazed fig, toasted pine nuts

## DESSERT

### **Raspberry and chocolate dome (gf, vg)**

### **Biscoff cheesecake mousse**

### **Imperial Eton mess** (vg option available)

### **Lemon crème brûlée**

