



# FOOD & DRINK MENU

CHARING CROSS CAMPUS

**20 - 21**

# 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 following indicators throughout these menus for dairy free, gluten free, vegetarian and vegan options:



## 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.

£5.00 or £10.00

## 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.

## FURNITURE & SPACE

It's your responsibility to ensure adequate furniture is available for the catering you've chosen in your venue. If no furniture is available 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.

## COVID-19 - SERVICE REQUIREMENTS

For many catering bookings moving forward, we will need to provide serving staff in order to adhere to social distancing guidance. If your booking requires this, your Event Coordinator will run through the requirements and any additional charges with you. Thank you for your understanding.

## & 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](mailto:roomsandcatering@imperial.ac.uk).

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

# REFRESHMENTS & BREAKFAST

## BREAKFAST

Freshly-baked mini croissant and Danish pastries 2 pieces	£1.75	Individual pot of blueberry compote, Greek yoghurt, and crunchy granola	£2.15
Mini savoury croissant Can only be ordered in platters for 5 people. Choose between ham & cheese or tomato & cheese, 2 per person	£8.50	Individual pot of Greek yoghurt with passionfruit purée topped with diced fresh mango	£2.15
Mini sweet croissants platter serves 10 includes mini custard filled glazed croissant with toasted hazelnuts, mini chocolate filled croissant with chocolate shavings, mini cream filled croissant with icing glaze and sprinkles, 2 per person	£17.50	<i>Available until 11.30 - minimum order of 15</i>	
Classic packed breakfast Includes cereal bar, croissant with jam and butter, carton of juice and a pot of yoghurt	£7.60		

## NIBBLES & BEVERAGES

Piece of fruit (gf)		£0.85
Fairtrade Tea & Coffee	per cup	£2.85
with biscuits	per cup	£2.92
with deluxe biscuits	per cup	£3.20
Still/Sparkling Mineral Water	500ml	£1.25
	1 litre	£1.75
Fruit Juice 1 litre		
Apple, Orange, Cranberry, Mango or Passion fruit		£1.75
Individual Fruit Juice 500ml		£1.50
Apple, Orange		
Canned soft drink		£1.20
Coca Cola, Diet Coke, Fanta, Sprite		
Sparkling Elderflower Pressé 275ml		£2.30

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

# CAKES, BAKES & AFTERNOON TEA

*Minimum order of 15*

Mini blueberry muffin	£1.20	Large mini cake platter <small>serves 15</small> includes seeded flapjack (vegan), banana cake with lemon frosting (vegan), chocolate brownie (vegan), bakewell slice, carrot & walnut cake (30 mini cakes)	£36.00
Mini double chocolate muffin	£1.20		
Caramel shortbread	£1.75	Mini doughnut ball platter <small>serves 10</small> includes elderberry, chocolate & hazelnut, vanilla & caramel toppings	£15.00
Mini scone with cream and jam	£1.75		
Chocolate brownie	£1.75		
Mini fruit kebab	£1.20		
Mini French macaroon <small>2 pieces</small>	£1.20		
Mini patisserie delight	£2.30		
Mini lemon drizzle loaf <small>(gf) (vg)</small>	£1.75		
Mini chocolate loaf <small>(gf) (vg)</small>	£1.75		
Chocolate bar <small>Kit Kat, Mars, Twix</small>	£1.00		
Cupcake platter option 1 <small>serves 10</small> includes carrot cake, belgian chocolate, mixed berry	£17.50		
Cupcake platter option 2 <small>serves 10</small> includes vanilla ice cream flavour, salted caramel, lemon love	£17.50		
Small mini cake platter <small>serves 7</small> includes seeded flapjack (vegan), banana cake with lemon frosting (vegan), chocolate brownie (vegan), bakewell slice, carrot & walnut cake (14 cake slices)	£16.80		



## AFTERNOON TEA

*Impress your guests with our afternoon tea selection.  
Minimum order of 15*

£9.60

A choice of teas - English Breakfast / Earl Grey / Fruit Teas

Freshly brewed coffee

A selection of finger sandwiches

A selection of mini cakes and treats - scone / chocolate eclair / patisserie delight / chocolate brownie

# PLATTERS

<p><b>Classic sandwich platter</b> serves five Choose from: Meat • Fish • Vegetarian • Mixed • Vegan • Chicken (Halal)</p>	£17.00	<p><b>Focaccia platter</b> serves five Choose from: Meat • Vegetarian • Mixed</p>	£20.65
<p><b>Deluxe sandwich platter</b> serves five Choose from: Meat • Fish • Vegetarian • Chicken (Halal)</p>	£21.50	<p><b>Gluten free wrap platter</b> serves five (gf) Choose from: Meat • Fish • Vegetarian</p>	£19.40
<p><b>Baguette platter</b> serves five Choose from: Meat • Vegetarian • Chicken (Halal)</p>	£19.30	<p><b>Chicken katsu platter</b> serves five From Tanpopo, the people behind the popular campus outlet Kimiko, this platter includes a selection of tender chicken breast pieces alongside a sweet chilli mayo</p>	£18.00
<p><b>Fish sushi platter</b> serves five Five Scottish salmon nigiri, five tiger prawn nigiri, ten avocado and salmon california rolls (v)</p>	£17.00	<p><b>Mixed bagel platter</b> serves six includes salt beef club bagel platter (6 half bagels), and smoked salmon and cream cheese bagel (6 half bagels)</p>	£20.50
<p><b>Vegetarian sushi platter</b> serves five Five egg nigiri, ten vegetarian California rolls, five fried tofu parcels (vg)</p>	£17.00	<p><b>Vegan bagel platter</b> serves six includes hummus with sun blush tomato and spinach bagel platter (6 half bagels) and avocado, red onion, roasted peppers &amp; fresh coriander bagel platter (6 half bagels)</p>	£20.50
<p><b>Vegan sushi platter</b> serves five From Tanpopo, the people behind the popular campus outlet Kimiko, platter includes a mixed selection of vegan nigiri and maki (vg)</p>	£17.00		
<p><b>Gyoza platter</b> serves five From Tanpopo, the people behind the popular campus outlet Kimiko, this platter includes a selection of mixed vegan-friendly gyoza alongside a sweet chilli soy sauce</p>	£18.00		
<p><b>Classic wrap and roll platter</b> serves five Choose from: Meat • Fish • Vegetarian • Mixed</p>	£17.00		
<p><b>Bao bun platter</b> serves ten Choose from: Chicken • Pork • Mushroom</p>	£26.00		

## ADDITIONAL PLATTERS

<p><b>Crudité and dip platter</b> serves five</p>	£11.60	<p><b>Protein platter</b> serves five includes chicken tikka skewer, Chorizo Sausage Bites and boiled hens egg</p>	£8.40
<p><b>Fruit platter</b> serves five includes seasonal cut and peeled fruit</p>	£15.30		
<p><b>VIP Fruit platter</b> serves five includes freshly cut fruits, berries and chopped mint</p>	£17.45		
<p><b>Cheese platter</b> serves five includes homemade caramelised onion chutney, grapes and crackers</p>	£16.75		
<p><b>Vegan cheese platter</b> serves ten (vg) includes homemade caramelised onion chutney, grapes and crackers</p>	£19.70		

We only use responsibly sourced eggs

# SALAD PLATTERS & LUNCH ON THE GO

<p><b>House salad</b> serves five <span>gf</span> <span>df</span>            A selection of freshly-cut crisp salad - carrot, beetroot, cucumber and fennel with French dressing</p>	£18.70
<p><b>Roasted Mediterranean veg with pesto pasta</b> serves five <span>v</span>            Roasted and seasoned courgette, peppers, red onions, pesto pasta and blushed tomatoes with a sundried tomato dressing</p>	£18.70
<p><b>Indian chicken tikka and chickpea</b> serves five            Fragrant tikka chicken with curried chickpea salad and a cucumber &amp; cool mint yoghurt</p>	£18.90
<p><b>Smoked salmon with stem broccoli</b> serves five            Smoked salmon with steamed baby stem broccoli, blushed tomatoes and sliced fennel with lemon wedge and French dressing</p>	£18.90
<p><b>Asian rice noodle and flaked salmon</b> serves five <span>gf</span> <span>df</span>            Asian style rice noodle salad with flaked salmon, crisp sugar snap peas and sweet chilli dressing</p>	£18.90
<p><b>Supergrain, vegan cheese and roasted cauliflower</b> <span>vg</span>            serves five            Barley and lentils with roasted cauliflower, vegan cheese and French dressing</p>	£18.90
<p><b>Feta, roasted squash and quinoa</b> serves five            Crumbled feta cheese with pumpkin seeds, roasted squash, sliced tomato and quinoa salad with a sundried tomato dressing</p>	£18.90
<p><b>Chorizo, roasted squash and quinoa</b> serves five            Classic Spanish chorizo with roasted squash, sliced tomato and quinoa salad with a sundried tomato dressing</p>	£18.90
<p><b>Roasted chickpea, crunchy vegetables and freekeh salad</b> <span>vg</span>            serves five            Spiced roasted chickpea &amp; freekeh, peppers, cucumber, crunchy cos lettuce with pomegranate dressing</p>	£18.70
<p><b>Mixed quinoa, tender stem broccoli and roasted Mediterranean vegetables</b> <span>vg</span>            serves five            Lemon infused red &amp; white quinoa, chard stem broccoli, peppers, seasoned courgette with aged balsamic dressing</p>	£18.70
<p><b>Barley, feta, beetroot and roasted peppers</b> serves five            Pearl &amp; hulled barley, beetroot, feta cheese, crunchy cos lettuce and toasted seeds with French dressing</p>	£18.70
<p><b>Gluten free salad pot</b> serves one <span>df</span>            Salad pot with a balsamic dressing with a choice of chicken, fish or vegetarian option</p>	£3.80



## LUNCH ON THE GO

*Eat on the go with this bagged lunch.*  
 Minimum order 15

<p><b>Classic lunch</b>            Sandwich, crisps, fruit and still water            Available with Meat, Fish, Veg, Halal or Vegan options</p>	£7.20
<p><b>Gluten free classic lunch</b>            Sandwich, crisps, fruit and still water</p>	£8.30
<p><b>Gourmet lunch</b>            Deluxe sandwich, premium crisps, fruit, chocolate bar and still water</p>	£9.30

# 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	£8.00
With two additional items	£9.00
With three additional items	£10.00
With four additional items	£11.15

## COLD SELECTION

Smoked salmon and asparagus  
mini quiche

Mini smoked salmon blinis x2

Bell peppers stuffed with cream cheese x2 gf v

Cured Italian ham filled with ricotta gf

Chorizo sausage bites x2 gf

Cherry tomato and buffalo  
mozzarella skewer gf v

## FINGER FOOD

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

*Price per person:*

£11.90

# POKE BOWLS

## POKE BOWLS

*minimum order of 15*

*Poke is a dish traditionally made with a rice base and fresh, healthy toppings, originating from Hawaii.*

**Vegan poke bowl**  £7.00

includes tofu, glass noodles, soya bean, shredded beetroot, cucumber, cherry tomatoes and sweetcorn

**Salmon poke bowl** £7.65

includes salmon, glass noodles, soya bean, shredded beetroot, cucumber, cherry tomatoes, sweetcorn

**Protein poke bowl** £7.20

includes roast chicken breast, glass noodles, sliced egg, pumpkin seeds, cherry tomatoes, shredded beetroot, cucumber

# 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*

	20-49	50-99	100+
4 each	£15.25	£13.05	£10.90
5 each	£17.45	£15.25	£13.05
6 each	£19.55	£17.45	£15.25

## 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

Mini bagel with pastrami and gherkin

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

Tuna mousseline and cucumber tartlet

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

## VEGETARIAN

Homemade falafel, houmous and red pepper mouselline

Mixed roasted peppers with red pepper pesto on ficelle

Focaccia with mushroom stroganoff and leek

Fresh avocado with chilli jam on toast

Gluten free bread with avocado salsa, olive crumble and tomato df gf

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

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