Hospitality Portfolio

For Hamilton Suite, Eastern Gateway and Delivery on Campus

October 2013.
Our executive chef, Jason Trotter, has brought together the finest ingredients as well as drawing on his wealth of experience and expertise to offer a varied selection of menus suitable for all occasions.

We are able to tailor the menu and will be happy to discuss your requirements to help you create the perfect event for your guests.

Additionally, events such as wine tastings, marquee events and themed parties and can also be arranged.

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- Breakfast Options
- Sandwich Lunches
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- Contemporary Bowl Food Options
- Bento Box Lunches
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- Formal Events – Banqueting menu
- Wedding Brochure
- Terms and Conditions
Beverages – served across the campus

Tea and Coffee  £1.10

*Triple certified, fair-trade, rainforest alliance and organic*

The Traditional  £1.65

*Tea, Coffee and biscuits*

The Health Conscious  £2.45

*Tea, Coffee and a selection of fruit and nuts*

The Americano  £1.85

*Tea, Coffee and a selection of mini muffins*

The French  £2.50

*Tea, Coffee and a freshly baked chocolate torsade*

Strathmore Still or Sparkling Water 1litre  £2.70

*Suitable for 4 people*

Elderflower presse – 750ml  £3.50

Fresh orange juice – 1 litre  £7.50

Fruit Juice – 1 litre Jug Orange or apple  £3.80

Squash – orange/blackcurrant/lime  £3.00

Fruit Smoothies – bottled on site  £2.15

Carton of orange or apple juice – 200ml  £1.10
Breakfast – served in Hamilton or Eastern Gateway

Continental and Breakfast Roll options are available for delivery

**Full English breakfast**

- Smoked back bacon
- Free range eggs – scrambled or fried
- Grilled field mushrooms
- Grilled vine tomatoes
- Lincolnshire pork sausages
- Toast and croissants
- Preserves and butter

**Breakfast Square Plate**

- Fruit compote with Greek yoghurt
- Honey and Apple Granola
- Glazed almond croissant
- Fresh fruit smoothie

**Continental breakfast**

- Selection of handmade mini muffins
- Butter croissants
- Danish pastries
- Preserves and butter

**Breakfast rolls: served in toasted ciabatta**

- Grilled smoked bacon
- Grilled pork Lincolnshire sausage or vegetarian Glamorgan Sausages.

All breakfasts are served with orange juice, tea, herbal infusions and Aspresto fair-trade coffee.
Sandwiches – served across the campus

The traditional sandwich lunch - served in multiples (see below)

Freshly prepared sandwiches are served with vegetable crisps

<table>
<thead>
<tr>
<th>Sandwich Platter</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic Meat sandwich platter for 6</td>
<td>£21.00</td>
</tr>
<tr>
<td>Classic Veg sandwich platter for 6</td>
<td>£20.50</td>
</tr>
<tr>
<td>Premiere Meat sandwich platter for 5</td>
<td>£19.00</td>
</tr>
<tr>
<td>Premiere Veg sandwich platter for 5</td>
<td>£19.00</td>
</tr>
<tr>
<td>Premiere Fish sandwich platter for 5</td>
<td>£19.00</td>
</tr>
<tr>
<td>Premiere Mixed sandwich platter for 5</td>
<td>£20.00</td>
</tr>
</tbody>
</table>

A selection of gluten free rolls are available on request please choose from the following

- Chicken and pesto roll £2.65 each
- Cheddar ploughman’s roll £2.65 each

Deluxe sandwich lunch £8.70 per person

Traditional sandwich lunch served with a selection of finger foods chosen from the cold finger buffet selection – Pick 4 items per person

- Add a freshly made soup of the day and bloomer bread £1.25 per person
- Add a fruit bowl (minimum 5 pieces) £1.00 per piece
Contemporary Bowl Dining - served in Hamilton or Eastern Gateway

<table>
<thead>
<tr>
<th>Lunch bowl</th>
<th>£14.95 per person</th>
</tr>
</thead>
</table>

This new contemporary offer is designed as an alternative to sandwiches, ideal for informal working lunches. This consists of mini tasting bowls, one starter, one main course and one dessert from the selection below:

**To Commence**
- Risotto of smoked haddock, jersey cream
- Bloody Mary soup, basil crème fraîche  V
- Warm black pudding & apple salad with white truffle oil
- Seared scallop with miso
- Tempura king prawns, sweet chilli sauce

**To Continue**
- Lamb Rogan josh, jasmine infused rice
- Rare breed pork sausage and onion mash, tribute ale gravy
- Pan fried bream, crushed new potatoes, mussel and saffron broth
- Moroccan Style Chickpea and Sweet Potato Tagine, fruity cous cous  V
- Slow cooked shin of beef, red wine, pearl onions with crushed new potatoes

**To Conclude**
- Lemon posset with ginger biscuit
- Bramley apple, fig and cinnamon crumble
- Bitter chocolate and cointreau mousse
- Caramel apple trifle with strawberry cider granita
- Basil crème brûlée, lemon grass sorbet

This menu can be produced for a minimum of 10 and a maximum of 50
Bento Box Lunches – Served across the campus

This informal alternative to a sandwich lunch is perfect for working lunches where time, privacy and minimum disruption is paramount for the event. It enables each person attending your meeting to have their very own specially prepared bento box.

Also available as conference boxed sets:

**European**
- French and Italian charcuterie
- Parmesan shavings
- Chargrilled vegetables
- Marinated olives
- Sun blush tomatoes
- Humus
- Selection of artisan bread

**Oriental**
- Salmon sushi
- Tiger prawns with honey and lemon
- Thai noodle salad
- Sweet chilli dressing
- Mango and papaya salad

**Breakfast**
- Rustic bread bacon or sausage roll
- Croissant and preserve
- Fresh fruit granola
- Fresh cut fruits

This menu can be produced for a minimum of 5, with a maximum of 30 for Bento box.
Hot Finger buffet – Served in Hamilton or Eastern Gateway

**Finger Buffet 1 - £5.30 per head**
- Mini Jacket potatoes (2)
- Mini fish fingers (2)
- Glazed pork sausages (4)
- Cocktail sausage rolls (2)
- Vegetable pakora (2) ∨
- Homemade nachos & salsa

**Finger Buffet 2 - £6.45 per head**
- Tempura prawns (2)
- Duck Spring roll (1)
- Stilton & chive tartlets (2) ∨
- Szechuan chicken (2)
- Glazed pork belly (2)
- Spinach & pepper frittata (2) ∨

**Finger Buffet 3 - £7.70 per head**
- Lightly spiced prawn skewer (1)
- Duck spring roll (1)
- Vegetable dim sum (2) ∨
- Yakatori chicken (2)
- Mini chicken tikka pizzas (2)
- Indian spiced chips ∨
Finger Buffet 4 - £9.00 per head
Hot spiced breaded chicken (2)
Pesto glazed salmon skewers (2)
Cheddar & onion tarts (2) v
Honey & Mustard cocktail sausages (4)
Mini chicken tikka pizzas (2)
Rosemary roasted sweet potatoes v

Finger Buffet 5 - £5.35 per head
Cocktail sausage rolls (2)
Cheese & Tomato pizza slice (2) v
Breaded chicken nuggets (2)
Mini fish fingers (2)
Chunky chips v

(2 pieces of each unless otherwise stated)

One buffet style should be selected for each event
Create your own hot finger buffet (5 items need to be selected per event)

**Hot Options**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Cajun spiced wedges</td>
<td>£1.10</td>
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<tr>
<td>Tempura prawns (2)</td>
<td>£1.20</td>
</tr>
<tr>
<td>Hot spiced breaded chicken (2)</td>
<td>£1.50</td>
</tr>
<tr>
<td>Thai spring rolls (2)</td>
<td>£0.45</td>
</tr>
<tr>
<td>Breaded fish goujons (2)</td>
<td>£1.10</td>
</tr>
<tr>
<td>Glazed pork belly (2)</td>
<td>£0.65</td>
</tr>
<tr>
<td>Mini jacket potatoes (2)</td>
<td>£0.40</td>
</tr>
<tr>
<td>Lamb &amp; harissa kofta (2)</td>
<td>£1.40</td>
</tr>
<tr>
<td>Teriyaki chicken (2)</td>
<td>£1.45</td>
</tr>
<tr>
<td>Stilton &amp; chive tartlet (2)</td>
<td>£1.65</td>
</tr>
<tr>
<td>Mini onion bhaji (2)</td>
<td>£0.60</td>
</tr>
<tr>
<td>Duck spring roll (1)</td>
<td>£1.70</td>
</tr>
<tr>
<td>Vegetable dim sum (2)</td>
<td>£1.80</td>
</tr>
<tr>
<td>Yakatori chicken (2)</td>
<td>£1.45</td>
</tr>
<tr>
<td>Mini chicken tikka pizza (2)</td>
<td>£0.65</td>
</tr>
<tr>
<td>Indian spiced chips</td>
<td>£0.76</td>
</tr>
<tr>
<td>Mini fish fingers (2)</td>
<td>£1.15</td>
</tr>
<tr>
<td>Lightly spiced prawn skewer (1)</td>
<td>£1.25</td>
</tr>
<tr>
<td>Szechuan chicken (2)</td>
<td>£1.45</td>
</tr>
<tr>
<td>Honey &amp; Mustard cocktail sausages (4)</td>
<td>£1.15</td>
</tr>
<tr>
<td>Leek &amp; lamb kofta (2)</td>
<td>£1.40</td>
</tr>
<tr>
<td>Rosemary roasted sweet potatoes</td>
<td>£1.40</td>
</tr>
<tr>
<td>Cheese &amp; Tomato pizza (2)</td>
<td>£1.10</td>
</tr>
<tr>
<td>Breaded chicken nuggets (2)</td>
<td>£1.10</td>
</tr>
<tr>
<td>Chunky chips</td>
<td>£1.10</td>
</tr>
</tbody>
</table>
## Gluten Free

### Hot

- Glazed pork belly (2) £0.65
- Mini jacket potatoes (2) £0.40
- Lamb & leek kofta (2) £1.40
- Yakatori chicken (2) £1.45
- Indian spiced chips v £0.75
Cold Finger Buffet Selection

These buffets are available for delivery service.

**One buffet style should be selected for each event**

**Cold Buffet 1 - £6.60 per head**
- Cheddar & onion tarts (2)
- Vegetable pakora (2)
- Feta & tomato skewers (2)
- Roasted vegetable bruschetta (2)
- Spinach & pepper frittata (2)
- Spiced potato & vegetable samosa (1)

**Cold Buffet 2 - £9.40 per head**
- Chicken sate
- Lemon salmon skewers (2)
- Caramelised onion tarts (2)
- Indian spiced samosa (1)
- Tandoori chicken (2)
- Glazed pork sausages (4)

**Cold Buffet 3 - £9.65 per head**
- Cocktail sausage rolls (2)
- Parma ham & melon (2)
- Egg mayo & coriander cress tart (2)
- Sweet chilli chicken (2)
- Pesto glazed salmon (2)
- Brie & grape skewers (2)

**Cold Buffet 4 - £11.20 per head**
- Mini onion bhaji (2)
- Chipotle salmon (2)
- Cherry tomato & mozzarella skewers (2)
- Smoked salmon blini (2)
- Carrot & coriander falafels (2)
- Homemade nachos & salsa
Create your own cold finger buffet (5 items need to be selected per event)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken sate (2)</td>
<td>£1.45</td>
</tr>
<tr>
<td>Lemon salmon skewers (2)</td>
<td>£2.65</td>
</tr>
<tr>
<td>Caramelised onion tarts (2) v</td>
<td>£1.65</td>
</tr>
<tr>
<td>Indian spiced samosa (1)</td>
<td>£1.05</td>
</tr>
<tr>
<td>Tandoori chicken (2)</td>
<td>£1.45</td>
</tr>
<tr>
<td>Glazed pork sausages (4)</td>
<td>£1.15</td>
</tr>
<tr>
<td>Cocktail sausage rolls (2)</td>
<td>£0.90</td>
</tr>
<tr>
<td>Parma ham &amp; melon (2)</td>
<td>£1.30</td>
</tr>
<tr>
<td>Egg mayo &amp; coriander cress tart (2) v</td>
<td>£1.70</td>
</tr>
<tr>
<td>Sweet chilli chicken (2)</td>
<td>£1.45</td>
</tr>
<tr>
<td>Pesto glazed salmon (2)</td>
<td>£2.65</td>
</tr>
<tr>
<td>Brie &amp; grape skewers (2) v</td>
<td>£1.65</td>
</tr>
<tr>
<td>Cheddar &amp; onion tarts (2) v</td>
<td>£1.65</td>
</tr>
<tr>
<td>Vegetable pakora (2) v</td>
<td>£1.05</td>
</tr>
<tr>
<td>Feta &amp; tomato skewers (2) v</td>
<td>£1.35</td>
</tr>
<tr>
<td>Roasted vegetable bruschetta (2) v</td>
<td>£0.90</td>
</tr>
<tr>
<td>Spinach &amp; pepper frittata (2) v</td>
<td>£0.60</td>
</tr>
<tr>
<td>Spiced potato &amp; vegetable samosa (1)</td>
<td>£1.05</td>
</tr>
<tr>
<td>Mini onion bhaji (2) v</td>
<td>£0.60</td>
</tr>
<tr>
<td>Chipotle salmon (2)</td>
<td>£2.65</td>
</tr>
<tr>
<td>Cherry tomato &amp; mozzarella skewers(2) v</td>
<td>£1.35</td>
</tr>
<tr>
<td>Smoked salmon blini (2)</td>
<td>£3.10</td>
</tr>
<tr>
<td>Carrot &amp; coriander falafels (2) v</td>
<td>£1.70</td>
</tr>
<tr>
<td>Homemade nachos &amp; salsa v</td>
<td>£1.80</td>
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<tr>
<td>Gluten Free</td>
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<td>------------------------------------------------</td>
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</tr>
<tr>
<td>Parma ham &amp; melon (2)</td>
<td>£1.25</td>
</tr>
<tr>
<td>Lemon salmon skewers (2)</td>
<td>£2.65</td>
</tr>
<tr>
<td>Brie &amp; grape skewers (2) v</td>
<td>£1.65</td>
</tr>
<tr>
<td>Feta &amp; tomato skewers (2) v</td>
<td>£1.35</td>
</tr>
<tr>
<td>Spinach &amp; pepper frittata (2) v</td>
<td>£0.60</td>
</tr>
<tr>
<td>Pesto glazed salmon (2)</td>
<td>£2.65</td>
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</tbody>
</table>
Hot & Cold fork buffet - served in the Hamilton Centre or in the Eastern Gateway Building

**Cold** (includes the following, please add one dessert from below)  **£13.95 per person**

- A selection of anti pasti
- Continental charcuterie selection
- Coronation chicken salad
- Heritage tomato & basil salad
- Mixed leaves
- A selection of artisan breads

**Hot** (please select one meat, one fish, one vegetarian and one dessert)  **£13.95 per person**

**Meat**
- Lamb and leek shepherd’s pie with sweet potato topping
- Lamb and red current casserole
- Traditional Mousaka
- Beef rendang with fragrant rice
- Free range chicken with woodland mushrooms and wholegrain mustard
- Thai green chicken
- Lemon and thyme roasted chicken breast and jus
- Chicken in a creamy lemon and coriander sauce
- Lamb dansak

**Fish**
- King prawns in creamy turmeric sauce
- Smoked fish, dill and lemon pie
- Cod with basil, tomato and mozzarella
- Poached hake with tomato and parsley
- Seafood linguine with chervil
- Grilled cod with herb and lime crust

**Vegetarian**
- Stir fried teriyaki Asian vegetables with tofu
- Roasted vegetables with mustard and crème fraiche
- Chickpea spinach and vegetable salsa
- Wild mushroom and tarragon stroganoff
- Vegetable gratin

**Dessert**
- Lemon posset with ginger biscuit
- Bramley apple, fig and cinnamon crumble
- Bitter chocolate and cointreau mousse
- Caramel apple trifle
- Basil crème brûlée, lemon grass sorbet
- Double chocolate truffle torte
- Choice of crumble – we’ll make your favourite crumble & serve it with homemade custard
- Dark chocolate and blood orange brownies with vanilla cream

Please select either steamed rice or new potatoes or cous cous and salad leaves or a selection of seasonal vegetables.

Please note that these items can only be booked for parties of 10 or more.
Canapés – Served across the campus

Select any 4 items: 2 pieces of each selected per portion

**Traditional Canapés**  £4.65 per person

**Cold**
- Dill Pancakes, salmon caviar and lemon mascarpone
- White crabmeat tart with chive, red onion, crème fraiche and lime
- Square tartlets of coronation chicken
- Prosciutto wrapped fig skewers
- White bean and sage crostini
- Tiny parmesan and black olive shortbread with parsley pesto and goats cheese

**Hot**
- Mini lamb kofta with mint yoghurt sauce
- Chorizo puffs
- Honey sesame glazed Cumberland sausages
- Caramelised red onion tart with organic cheddar
- Lemon & chilli prawns

**Soup Shots**
- Chilled vichyssoise
- Plum tomato and basil

Please note that these items can only be booked for parties of 10 or over.
**Additional items served across campus**

Cut Fruit Platter  
per person  
£1.95

Petit Fours Selection - 2  
per person  
£1.95

European Cheeseboard – served with savoury biscuits  
per person  
£4.95

Mixed nibbles – to serve 5  
£2.95
Formal Dining and Evening Banqueting Menu

Warm smoked pancetta, baby leek and gruyere tart wild rocket and balsamic dressing - £6.00

Tian of crab, avocado and chilli, hand picked Dorset crab with avocado, red chilli dressed in free range mayonnaise - £6.50

Hand carved Severn and Wye Smoked salmon, celeriac and prawn salad, dill salsa - £12.00

Potted wild mushroom and chicken liver parfait, toast, tomato and shallot chutney - £6.00

Carpaccio of Serrano ham, chorizo and bresaola, roasted artichoke, shaved parmesan and wild rocket - £6.00

Warm Blacksticks blue, spinach and red onion tart, wild rocket, balsamic dressing (v) - £6.00

Goat’s cheese and basil bonbon, sweet beetroot and shallot salad, tangerine dressing (v) - £6.00

Aubergine, courgette and tomato tartar, char-grilled artichoke and roasted baby onions, balsamic and lemon dressing (v) - £6.00

Chilled gazpacho and peeled asparagus, baby salad, truffle dressing (v) - £6.00

A selection of smoked and sustainable fish and potatoes rolled in Japanese crumbs, this golden fish cake is served simply with lemon scented baby gem and fresh tartare sauce. - £5.45

Smoked Cornish mackerel and shrimp pâté served with mead, orange and caramelized onion compote - £5.45

Soup of the day (your choice) - £4.50

West Country Thai beef salad – ribbons of Cornish topside marinated in Thai herbs and spices and finished with crisp vegetable glaze in a sweet chilli jam. - £6.00

Caprese salad – ripe vine tomatoes, buffalo mozzarella and picked fresh basil and drizzled with a pressed virgin olive oil and local Cornish sea salt. (V) - £5.45
Free Range chicken supreme – roasted until golden brown and served on a puree of smoked bacon and leek mash: with a port wine jus. - £14.95

Slow braised brisket of beef served on a banana, shallot and horseradish mash with a rich red wine sauce. - £15.95

Roasted Suffolk pork loin – served on spring onion and apple mash, crackling and Madeira jus. - £14.95

Salmon two ways – crispy skinned salmon fillet served on fennel lyonnaise potato with a smoked salmon cream velouté. - £15.95

Mushroom Ravioli, baby spinach served with truffle cream & pecorino cheese (V) - £14.95

Roast sirloin of beef, confit potato, savoy cabbage and sautéed vegetables, horseradish, Yorkshire pudding, pan jus - £17.50

Steak and kidney pudding, slow-braised blade steak, caramelised red onion and kidney pudding, roasted vegetables, Merlot jus - £16.95

“Lamb hot pot” roasted rump of lamb, braised celery, carrot, swede and baby onions balsamic red cabbage, confit potato, rosemary jus - £16.95

Confit shoulder of Lamb, rosemary pomme anna, spring greens and honey glazed Vegetables - £16.95

Ballotine of corn-fed chicken, slow roasted tomato and basil, parmesan dauphinoise potato and glazed vegetables, port jus - £15.95

“One piece chicken stew” pot-roasted corn-fed chicken with sage and onion dumpling sautéed greens, glazed root vegetables and baby onions, port jus - £15.95

Seared corn-fed chicken, sweet potato puree, savoy cabbage and sugar snap peas white wine velouté - £15.95

“Coq au Vin” sautéed poussin, smoked pancetta and baby onion fondant potato, wilted greens and baby vegetables, merlot jus - £15.95

Roasted fillet of pork with crisp Serrano ham, bubble and squeak potato cake, spring greens, glazed vegetables, sage jus - £15.95

Confit belly of pork, apple and shallot pomme anna, balsamic red cabbage, French beans, Calvados jus - £15.95

Confit duck, pomme parmentiere, hibiscus braised red cabbage, French beans and sugar snap peas, shallot and thyme jus - £16.50

Roasted breast of Kent duck, dauphinoise potato and wilted greens, sautéed vegetables, cherry and red onion confit, Merlot jus - £16.50
Seared fillet of sea bass, poached asparagus, shellfish, pomme purée, wilted greens, bisque velouté - £16.00

Pan-fried red fish, sautéed spinach and crab croquet, baby leeks, bisque sauce - £16.00

Fish and chips, tempura cod, confit potato, pea purée, rock salt and aged balsamic dressing - £15.95

Roasted Piquillo peppers, Beluga Lentils, char-grilled white asparagus, beetroot and roasted tomato dressing (v) - £14.95

Garden pea, broad bean and mint risotto, sautéed vegetables and wilted spinach, chive velouté (v) - £14.95

Grilled portobello mushrooms and confit red onion, lemon and thyme spinach, crushed pea, sautéed baby vegetables (v) - £14.95

Grilled asparagus and baby artichokes, leek, shallot and parmesan risotto, truffle oil dressing (v) - £15.95
To Conclude

Double chocolate truffle torte – a combination of Devon cream and Belgian chocolate set and topped with a milk chocolate truffle -£4.95

Choice of crumble – we will make your favourite crumble & serve it with homemade custard. -£4.95

Dark chocolate and blood orange brownies with vanilla ice cream -£4.95

French apple tart – topped with a cinnamon scented Chantilly cream. -£4.95

Chocolate brulee, marshmallows and vanilla shortbread -£5.95

“Black Forest” bitter chocolate mousse, cherry jelly, clotted cream -£5.95

Strawberry and raspberry shortcake, pistachio cream, raspberry sorbet -£5.95

Sticky toffee pudding, toffee sauce and vanilla bean ice cream -£5.95

Chocolate brownie, white chocolate & honeycomb dressing -£5.95

Classic strawberry and vanilla Eton mess, strawberry ice cream, shortbread biscuit - £5.95

Lemon and vanilla tart, clotted cream, orange dressing -£5.95
Brunel University’s hospitality suite provides a wonderful venue for wedding receptions, special occasions and social functions. Combined with the expertise of the professional Hospitality Team and the chefs’ carefully selected menus, we have an excellent reputation for ensuring that your special day runs perfectly.

All prices shown are excluding VAT

Canapés

Select any 4 items 2 pieces of each selected per portion

<table>
<thead>
<tr>
<th>Traditional Canapés</th>
<th>£4.65 per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cold</td>
<td></td>
</tr>
<tr>
<td>Dill Pancakes, salmon caviar and lemon mascarpone</td>
<td></td>
</tr>
<tr>
<td>White crabmeat tart with chive, red onion, crème fraiche and lime</td>
<td></td>
</tr>
<tr>
<td>Square tartlets of coronation chicken</td>
<td></td>
</tr>
<tr>
<td>Prosciutto wrapped fig skewers</td>
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</tr>
<tr>
<td>White bean and sage crostini v</td>
<td></td>
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<tr>
<td>Tiny parmesan and black olive shortbread with parsley pesto and goats v cheese</td>
<td></td>
</tr>
<tr>
<td>Hot</td>
<td></td>
</tr>
<tr>
<td>Mini lamb kofta with mint yoghurt sauce</td>
<td></td>
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<tr>
<td>Chorizo puffs</td>
<td></td>
</tr>
<tr>
<td>Honey sesame glazed Cumberland sausages</td>
<td></td>
</tr>
<tr>
<td>Caramelised red onion tart with organic cheddar v</td>
<td></td>
</tr>
<tr>
<td>Lemon &amp; chilli prawns</td>
<td></td>
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</tbody>
</table>
Wedding Breakfast – 2 course £18.00  
3 course £22.00

To Commence – served with rolls and butter

A selection of smoked and sustainable fish, potatoes rolled in Japanese crumbs, this golden fish cake is served simply with lemon scented baby gem and fresh tartare sauce.

Smoked Cornish mackerel and shrimp pâté served with orange and caramelized onion compote.

Soup of the day (your choice)

West Country Thai beef salad – ribbons of Cornish topside marinated in Thai herbs and spices and finished with crisp vegetables glazed in a sweet chilli jam.

Caprese salad – ripe vine tomatoes, buffalo mozzarella and picked fresh basil drizzled with a pressed virgin olive oil and sea salt. V

To Continue -

Free Range chicken supreme – roasted until golden brown and served on a puree of smoked bacon and leek mash: with a port wine jus.

Slow braised brisket of beef served on a banana, shallot and horseradish mash with a rich red wine sauce.

Roasted Suffolk pork loin – served on spring onion and apple mash, crackling and Madeira jus

Salmon two ways – crispy skinned salmon fillet served on fennel lyonnaise potato with a smoked salmon cream velouté.

Mushroom Ravioli, baby spinach served with truffle cream & pecorino cheese v

Grilled Halloumi, char grilled roasted vegetable stack served with a fresh basil & parmesan pesto v

Note. All the above can be served with roast potatoes if preferred and a selection of seasonal vegetables
To Conclude -

Double chocolate truffle torte – a combination of Devon cream and Belgian chocolate set and topped with a milk chocolate truffle

Choice of crumble – we will make your favourite crumble & serve it with home made custard.

Dark chocolate and blood orange brownies with vanilla ice cream

French apple tart – topped with a cinnamon scented Chantilly cream.

Please select one dish from each course
Add tea/coffee for £1.10 per person

Children’s Menu – 2 course £7.50
3 courses £10.00

To Start

Soup of the day (your choice)
Cheese topped garlic bread

Main course

Free Range chicken goujons rolled in crispy golden breadcrumbs and chips
Cumberland sausages and creamy mashed potatoes with gravy
Margarita pizza topped with cherry tomatoes and mozzarella cheese with a side salad
Freshly battered fish and chips with garden peas

To Conclude

A selection of ice cream
Choice of crumble – we will make your favourite crumble & serve it with home made custard
Fresh fruit salad

Please select one dish from each course

Note: For children aged 12 years and under
*
* The price for this menu includes a soft drink with their meal.
Wedding Buffet menu - £7.75 per person

Please select 6 items from below

Hot Options

Tempura prawns with sweet chilli dipping sauce

Cajun spiced potato wedges - V

Duck spring rolls

Glazed pork belly apple sauce dip

Cajun breaded chicken

Thai vegetable spring rolls - V

Mini jacket potatoes with cheese and bacon/cheese and chive

Cod goujons tartare sauce

Mini Lamb kofta

Honey and grain mustard glazed cocktail sausages

Cocktail Sausage rolls

Hand cut chips

Cold options

Brochettes of sate chicken with peanut dipping sauce

Lemon salmon skewers

Caramelised onion tarts V

Spiced potato and pea samosa V

Tandoori chicken skewers

A selection of sandwiches - (1 round per person)
Wedding Drinks Packages

A - £11.05
Aperitif
Bucks Fizz

Wedding breakfast
San Rafael – Sauvignon Blanc
San Rafael – Merlot (2xglasses p.p.)

Toast
Sparkling chardonnay

B - £13.20
Aperitif
Pimms

Wedding breakfast
La Croix – Vermentino/sauvignon blanc
La Croix – Carignan/Merlot (2xglasses p.p.)

Toast
Prosecco

C - £11.80 (PINK)
Aperitif
Rose wine

Wedding breakfast
San Rafael – Rose
San Rafael – Red or white (2xglasses p.p.)

Toast
Prosecco Rose

D - £20.00
Aperitif
Champagne

Wedding breakfast
Kleine Rust – Chenin blanc/Sauvignon blanc
Kleine Rust – Pinotage Shiraz (2xglasses p.p.)

Toast
Champagne
Non Alcoholic Drinks

Still/sparkling mineral water - 1lt £2.70
Elderflower presse - 750ml £3.50
Orange/apple juice – 1lt £3.80
Freshly squeezed orange juice – 1lt £7.50
Orange squash £3.00
Lemonade/coke – 1lt £4.00
Terms and Conditions

The hospitality team are delighted to present this brochure to provide information on internal client dining services either delivered or fully serviced within the Hamilton or Eastern Gateway buildings here at Brunel. Our vision is to deliver a service that exceeds our customer and client expectations through fantastic people, superb food and exemplary service.

Our team of chefs work to develop culinary excellence when designing your menus.

Menu styling – terms and conditions

The catering facility at The Hamilton Suite focuses on providing quality catering services and is designed to accommodate all events, from small informal meetings to large formal functions with full menu range available. Full crockery and linen service is standard.

To enjoy the wide choice of menus, orders must be placed 48 hours in advance. This is particularly important for large functions and special dietary requirements. Minimum numbers for any event is 10 people.

Menus are styled to be symbiotic with a wide range of events and are by no means fixed – please do discuss any bespoke requirements with us personally.

The delivered service includes sandwich lunches, finger buffets, bento box lunches, fork buffets and canapés and is delivered primarily on disposable platters – where space and other requirements permit, crockery will be used for the event.

Should you require waiting team assistance at your delivered event outside of The Hamilton Suite please do discuss your requirements with us personally.

All costs within this portfolio are applicable to orders between 08.00am and 5.00pm, Monday to Friday. Functions outside normal business hours must be discussed and will incur additional labour charges and possibly catering staff transport costs.

Please advise the team of any special dietary requirements, particularly allergies, at the time of the booking and every effort will be made to produce alternative dishes – note that any soups supplied will be vegetarian unless specified. Gluten / wheat free and halal meat and poultry products are available on request.

Please note: traces of nuts may be found in some of the dishes so please ensure that on behalf of your guests that you check on ordering if there is a risk to anyone present.

We will endeavour to accommodate late requests however, menu selections may be limited and availability cannot be guaranteed.

Tariffs

Individuals who host lunches or events with any type of food offer will incur the direct cost to their charge code which must be given at the time of the booking. Charges will apply to final numbers given 48 hours prior to the event.

VAT at the prevailing rate will be added to all external and non-academic events.

Cancellation Charges

Charges will be incurred on the following:
- Beverages, if cancelled within 24 hours or less.
- Food orders, if cancelled within 48 hours or less.

Note: these charges apply to notice periods on weekdays only, i.e. cancellation of an order for Monday needs to be notified by the previous Thursday.