

# University of London Hospitality Brochure

## Senate House & Stewart House Catering & Hospitality Services

At the Senate House we realise that quality catering is integral to the success of your event. Harrison Catering, our in-house hospitality team provide an excellent service. Whether you require tea and coffee for 5, lunch for 40 or canapés for 100 you can be assured of a high quality service to fulfil your needs.

Harrison aim to provide something to suit all tastes and dietary requirements. Customised menus can be designed on request and the catering team would be delighted to discuss your individual requirements. Fine dining menus are available on request. All menus are available on request. All menus listed have vegetarian options incorporated and can be altered to suit necessary.

Harrison request that you give as much notice as possible of your hospitality requirements, particularly for large events, and in all cases at least five working days for food orders, and 2 working days for beverage orders. All menus are subject to availability, and where necessary products may be substituted.

A minimum charge of £6.30 will apply to all orders and late orders will be subject to a late booking fee. Prices are quoted per person and are exclusive of VAT, the prevailing rate being 17.5%.

Catering is available at Senate House & Stewart House Monday to Friday 8.00am – 6.30pm, and labour is inclusive of the price. Catering can also be arranged outside of these hours and at weekends on request. However, outside of the core hours service charges will apply depending on the size and duration of your event.

If you have any queries regarding any aspect of catering or event services at Senate House & Stewart House, please do not hesitate to contact a member of the Conference Team on 02078628127/8 or Catering Team on 020 7862 8125.

We are committed to ensuring that each event is a memorable occasion and look forward to welcoming you.

## **Beverages**

### **CODE**

- B1** *Freshly Brewed Fair Trade Coffee and Tea with Infusions*  
£1.30
- B2** *Freshly Brewed Fair Trade Coffee and Tea with Infusions and Luxury Biscuits*  
£1.75
- B3** *Still or Sparkling Water per Litre*  
£2.15
- B4** *Orange, Apple or Cranberry Juice per Litre*  
£3.50
- B5** *Fair Trade Orange or Apple Juice per 500ml*  
£1.75
- B6** *Freshly Made Smoothies 250ml*  
£1.95

## **Morning and Afternoon Delights**

- D1** *Danish Pastry Selection*  
£1.40
- D2** *Mini Sweet Pastry Selection (2 per person)*  
£0.95
- D3** *Mini Danish Pastry Selection (2 per person)*  
£0.95
- D4** *Freshly Baked Muffins*  
£0.95
- D5** *Jam Doughnuts*  
£0.75
- D6** *Freshly Baked Cookies*  
£0.75
- D7** *Fair Trade Flapjacks*  
£1.25
- D8** *Fair Trade Fruit Bars*  
£1.25
- D9** *Cut Fruit Platter*  
£2.65
- D10** *Freshly Baked Scones with Jam & Clotted Cream*  
£3.25
- D11** *Freshly Baked Cakes*  
£1.75

## Breakfast

### CODE

- BM1** Full English  
Sausage, Bacon, Scrambled Egg, Mushroom, Grilled Tomatoes & Fried Bread  
£4.75
  
- BM2** Assorted Cereals with Fresh Milk  
£1.95
  
- BM3** Sausage or Bacon Rolls  
£2.75
  
- BM4** Warm Croissants Served with Jam Portions  
£1.75
  
- BM5** Fruit Yoghurts  
£1.25

## Sandwich Lunches

### CODE

**SLA** Sandwich Lunch:

Assorted Meat, Fish & Vegetarian fillings Sandwiches Made with Sliced and Bloomer Breads  
(1 ½ Rounds Per person).  
£5.25

**SLB** Traditional Sandwich Lunch:

Assorted Sandwiches Made with Sliced and Bloomer Breads  
(1 ½ Rounds Per person).  
Hand Fried Crisps.  
Fresh Fruit Platter  
£6.25

**SLC** Mediterranean Sandwich Lunch:

Assorted Sandwiches Made with Ciabatta & Foccacia Breads  
(1 ½ Rounds Per person).  
Marinated Olives  
Fresh Fruit Platter  
£7.25

**SLD** Rustic Roll Sandwich Lunch:

(1 ½ Rounds Per person).  
Wild Garlic & Cheese Twists  
Fresh Fruit Platter  
£8.25

## Cold Finger Buffets

### Finger Buffet 1

**code: FINB1**

Assorted Sandwiches Made with Traditional and Mediterranean Breads  
Chicken Yakatori  
Caramelised Red Onion Tatins  
Minted Feta & Pinenut Filo Rolls  
Mange Tout Wrapped Prawn Skewers  
Fresh Fruit Platter  
£14.00

### Finger Buffet 2

**code: FNB2**

Assorted Sandwiches Made with Traditional & Mediterranean Breads  
Prosciutto Wrapped Figs Skewers  
Roast Pepper & Goats Cheese Mint Wraps  
Char Grilled Mediterranean Tuna Skewers  
Roast Red Onion & Thyme Focaccini  
Fresh Fruit Platter  
£13.50

### Finger Buffet 3

**code: FNB3**

Assorted Sandwiches Made with Traditional & Mediterranean Breads  
Salmon Teriyaki Skewers with Soy Dipping Sauce  
Cucumber Nori Sushi Rolls  
Sesame Soy Beef Skewers  
Avocado & Goats Cheese Crostini  
Fresh Fruit Platter  
£14.50

Finger Buffet 4

**code: FINB4**

Assorted Sandwiches Made with Traditional & Mediterranean Breads

Minted Lamb Kebabs

Rolled Ham Crepes with Mustard Cream Cheese

Tangy Thai Prawn Skewers

White Bean & Sage Crostini

Fresh Fruit Platter

£12.50

Vegetarian Extras

Tomato & Basil Crostini **code: V1**

Aubergine & Pine Nut Pizzette **code: V2**

Fennel Marinated Feta & Olive Skewers **code: V3**

£0.75 each

## Cold Fork Buffet Selection

Minimum 12 People

### Menu 1

**code: FORKB1**

Roast Turkey Breast with Cranberry Sauce

Wild Mushroom Tart

Panzanella Italian Bread Salad

Potato Salad

Green Leaf Salad

Tart au Citron

£12.50

### Menu 2

**code: FORKB2**

Seafood Selection

Honey Roasted Chicken

Goats Cheese & Red Onion Tart

Curried Rice & Vegetable Salad

Mixed Bean Salad

Cucumber Mint, Feta & Dill Salad

Apricot Tart

£15.00

### Menu 3

**code: FORKB3**

Poached Fillet of Salmon

Roast Sirloin of Beef

Spinach & Smoked Cheddar Tart

Greek Pasta Salad

Waldorf Salad

Roasted Vegetable Salad

French Apple Tart

£20.00

## Hot Buffet Menus

Minimum 12 People

### Hot Buffet 1

**code: HOTB1**

Strips of Chicken in a Mushroom Sauce  
Baked Salmon Served with a Chive & Lemon Sauce  
Three Bean Vegetable Ragoût  
Roasted New Potatoes  
Panache of Vegetables  
Fresh Fruit Platter  
£12.95

### Hot Buffet 2

**code: HOTB2**

Navarin of Lamb  
Roasted Cod with Parmesan Crust  
Pumpkin Risotto  
Panache of Vegetables  
Sauté Potatoes  
Apple Pie Served with Fresh Cream  
£12.95

Hot Buffet 3

**code: HOTB3**

Strips of Beef in Paprika Cream Sauce  
Medley of Seafood White Wine & Herb Sauce  
Mushroom & Spinach Ragout  
Braised Rice  
Panache of Vegetables  
Chocolate Torte & Cream  
£12.95

Hot Buffet 4

**code: HOTB4**

Pork Fillet with Baked Apples & Cider Sauce  
Smoked Haddock in a Prawn Sauce  
Roasted Vegetable and Goats Cheese Parcel  
New Potatoes  
Panache of Vegetables  
Lemon Cheese Cake  
£12.95

Hot Buffet 5

**code: HOTB5**

Warm Salmon & Asparagus Quiche  
Roasted Onion & Goats Cheese Tart  
Chicken Turkey & Ham Pie  
Medley of Salads & Dressings  
Bread Rolls  
Tiramisu  
£12.95

## Conference Packages

### Conference Package A

#### CODE

**CPA-mor** Morning Tea, Coffee & Infusions Served with Danish Pastries

**CPA-midmor** Mid-Morning Tea, Coffee & Infusions Served with Luxury Biscuits

**CPA-lunch** Lunch Time Sandwich Lunch Made with Sliced and Bloomer Breads  
(1 ½ Rounds Per person).  
Hand Fried Crisps.  
Fresh Fruit Platter

Mineral Water  
Fruit Juice

**CPA-after** Afternoon Tea, Coffee & Infusions Served with Cakes  
£12.00

### Conference Package B

**CPB-mor** Morning Tea, Coffee & Infusions Served with Fruit Platter

**CPB-midmor** Mid-Morning Tea, Coffee & Infusions Served with Luxury Biscuits

**CPB-lunch** Lunch Time Sandwich & Finger Buffet Lunch  
Fresh Fruit Platter

Mineral Water  
Fruit Juice

**CPB-after** Afternoon Tea, Coffee & Infusions Served with Fair Trade Flapjacks  
£25.00

## Platters Menu

Minimum 12 People

### Antipasto

**code: PM1**

Parma Ham, Mozzarella, Beef Tomatoes, Salami, Figs, Olives, Marinated Sun Dried Tomatoes, Continental Breads, Served with Basil & Balsamic Dressing  
£11.00

### English Cheese Platter

**code: PM2**

Crusty Bread & Butter Served with Assorted English Cheeses, Pickles, Pickled Onions, Cherry Tomatoes & Celery  
£7.00

## Extras

**CB** Cheese Board  
Assorted Cheese Served with Crackers, Butter and Grapes  
£1.95

Ice Available on Request  
Flowers Available on Request  
Linen Available on Request

## Reception Menu Options

Reception Menu 1

**code: RM1**

Mixed Olives, Nuts & Crisps

£1.00

Reception Menu 2

**code: RM2**

Olives, Pretzels & Cashews

£1.00

Reception Menu 3

**code: RM3**

Houmous, Taramasalata & Tzatziki

Served with Bread Slices

£1.00

Reception Menu 4

**code: RM4**

Salsa, Soured Cream & Guacamole

Served with Tortilla Chips

£2.00

Minimum Order 5 People

## Canapé Selection

### CODE

- CS1** Grilled Beef Fillet Croute with Salsa Verde
- CS2** Feta Olive & Rosemary Quichettes
- CS3** Griddled Scallops with Sweet Chilli Jam & Crème Fraiche
- CS4** Asparagus Croute with Lemon Hollandaise
- CS5** Fragrant Coconut Saffron Prawn Spoons
- CS6** Tiny Scones with Smoked Trout & Horseradish Cream
- CS7** Chicken & Pesto Cups
- CS8** Lemon Chilli Prawn Sticks
- CS9** Curried Coconut Chicken Sticks
- CS10** Crab & Papaya Rice Paper Rolls
- CS11** Sesame Prawn Sushi Rolls
- CS12** Mini Peking Duck Pancakes with Plum Sauce
- CS13** Corn Cups with Papaya, Avocado and Pink Grapefruit Salad
- CS14** Mini Caesar Salad Croustades
- Mini Shot Glasses with:-
- CS15** Tomato Soup with Basil
- CS16** Mushroom Soup
- CS17** Mini Devonshire Cream Scones
- CS18** Mini Chocolate Truffle Cakes
- CS19** Fruit Tartlets
- CS20** Mini Fruit Pavlova

£1.55

Recommended 7 Canapés per Person Canapés Charged Individually plus Labour

## Fine Dining Menus

### Menu 1

**code: FDM1**

Avocado, Pousse Spinach & Roquefort Salad  
Braised Duck Leg and Seared Duck Breast with Cherries & Red Wine Jus  
Bramley Apple Crumble with Devonshire Clotted Cream  
Coffee & Chocolates

### Menu 2

**code: FDM2**

Crispy Duck & Watercress Salad  
Roast Cannon of Lamb with Pithiviers Savoyade  
Passion Fruit Tart  
Coffee & Chocolates

### Menu 3

**code: FDM3**

Asparagus Flan with Morel Mushrooms & Oyster Sauce  
Osso Buco of Monkfish with Preserved Lemon  
Cappuccino Brule  
Coffee & Chocolates

### Menu 4

**code: FDM4**

Lobster Minestrone  
Poulet De Bresse with Tarragon  
Orange Panna Cotta with Rhubarb Compote  
Coffee & Chocolates

Menu 5

**code: FDM5**

Plum Tomato & Basil Galette  
Beef Fillet with Oysters and Wild Mushrooms  
Rum Babas with Pineapple with Kirsch  
Coffee & Chocolates

Menu 6

**code: FDM6**

Wild Mushroom Risotto  
Poached Halibut with Saffron & Basil  
Roast Peaches with Ricotta Almond & Port  
Coffee & Chocolates

Menu 7

**code: FDM7**

Butternut Squash Ravioli with Sage Cream & Shaved Parmesan  
Baked Leek & Trompette Mushroom Tart with Truffle Oil  
Blackcurrant Poached Pears with Champagne Syllabub & Madelines  
Coffee & Chocolates

Menu 8

**code: FDM8**

Celery Soup with White Truffles  
Malayan Spiced Noodles with Roasted Pumpkin  
Cherry Brioche Pudding with Maple Star Anise Ice Cream  
Coffee & Chocolates

**Fine Dining £47.50 per Person**

**Dinner Drinks**

Gin & Tonic  
Vodka & Tonic  
Port  
Brandy  
£1.95

## Wine & Beer Selection

### House Wines Red

|                                       |       |
|---------------------------------------|-------|
| Sangiovese Bacaro 2008, Italy         | £9.45 |
| Neblina Merlot 2009 Chile             | £9.45 |
| Kings River Shiraz 2009, South Africa | £9.45 |

### House Wines White

|  |       |
|--|-------|
| Garganega Pinot Grigio 2009, Italy       | £9.45 |
| Neblina Sauvignon Blanc 2008/2009, Chile | £9.45 |
| Anjou Chenin Blanc 2008, France          | £9.45 |

### Red Burgundy

|   |        |
|---|--------|
| Ladoix Rouge 2006, Domaine Chevalier Pere et Fils | £24.00 |
| Nuits-Saint-Georges 2006, Arnoux/Lachaux          | £25.00 |

### White Burgundy

|  |        |
|--|--------|
| Montagny 1 er Cru 'Les Millieres' 2006                         | £16.00 |
| Bourgogne Chardonnay 'Les Chenaudieres' 2008,<br>Cave de Lugny | £10.00 |

### Loire Red

|   |        |
|---|--------|
| Pinot Noir La Grille 2007, Jacques Vigier, St Pourcain,<br>VDQS | £10.00 |
|---|--------|

### Loire White

|   |        |
|---|--------|
| Sancerre 'Les Baudrieres' 2008 Dominique Band | £15.00 |
| Sauvignon de Touraine 2008 Thierry Delaunay   | £10.00 |

### Alsace Red

|                                    |        |
|------------------------------------|--------|
| Pinot Noir 2007, Cave de Turckheim | £15.00 |
|------------------------------------|--------|

### Alsace White

|                                    |        |
|------------------------------------|--------|
| Riesling 2007/2008, Philippe Zinck | £15.00 |
|------------------------------------|--------|

### Champagne

|                              |        |
|------------------------------|--------|
| De Telmont Grande Reserve NV | £25.00 |
| Piper-Heidsieck Brut NV      | £30.00 |

### Sparkling Wine

|  |        |
|--|--------|
| Prosecco di Conegliano Valdobbiadene Extra dry NV, Italy | £15.00 |
| Prosecco Raboso Rosado NV, Italy                         | £10.00 |
| Cloudy Bay Pelorus NV New Zealand                        | £25.00 |

### French Country Red

|                                       |        |
|---------------------------------------|--------|
| La Combe des Oliviers 2007, Corbieres | £10.00 |
|---------------------------------------|--------|

### French Country White

|  |        |
|--|--------|
| Sensas Pinot Noir 2008, Vin de Pays d'Oc | £10.00 |
|--|--------|

### Beaujolais

|   |        |
|---|--------|
| Beaujolais Lntignie 2007/2008 Louis Jadot | £12.00 |
| Fluerie Flower Label Georges Duboeuf 2007 | £12.00 |

### Rhone Red

|   |        |
|---|--------|
| Crozes-Hermitage 'Les Jalets' 2006, P. Jaboulet | £14.00 |
| Cotes du Rhone 2005/2006 E. Guigal              | £10.00 |
| Domaine de la Solitude 2006                     | £35.00 |

### Bordeaux Red

|   |        |
|---|--------|
| Vieux ramparts 2007 Lussac St-Emilion             | £12.00 |
| Chateau Greysac 2005 Medoc, Cru Bourgeois         | £15.00 |
| Chateau Haut Boilon 2005, Premiers Cotes de Blaye | £10.00 |
| Chateau Lalande-Borie 2004 St Julien              | £30.00 |

### Bordeaux White

|   |        |
|---|--------|
| Macon Villages 'Les Pierres Blanches' 2008, Cave de Lugny | £10.00 |
|---|--------|

### Dessert Wine

|  |        |
|--|--------|
| Clos L'Abeilley 2005, Sauternes, (half bottle) | £15.00 |
|--|--------|

### Italian Red

|  |        |
|--|--------|
| Montepulciano d'Abruzzo 2008 Grifone     | £10.00 |
| Barolo 'Galarej' 2004, Fontanafredda     | £25.00 |
| Valpolicella Classico 2008 Domini Veneti | £12.00 |

### Italian White

|  |        |
|--|--------|
| Pinot Grigio Superiore 2008, Cantina Breganze    | £10.00 |
| Gavi di Gavi Raccoloto Tardivo 2008, La Toledana | £12.00 |
| Soave Classico 2008, Domini Veneti               | £10.00 |

### Spanish Red

|  |        |
|--|--------|
| Rioja Crianza 2006/7, Marqueses de Caceres | £14.00 |
| Castillo Estables Reserva 2004, La Mancha  | £9.45  |

### Spanish White

|   |        |
|---|--------|
| Rioja Blanco 2008, Marques de Careres   | £9.45  |
| Albarino Martin Codax 2008, Rias Baixas | £15.00 |

### South Africa Red

|   |        |
|---|--------|
| Beyerskloof Pinotage 2008, Stellenbosch | £12.00 |
|---|--------|

### South Africa White

|  |        |
|--|--------|
| Robertson Winery Sauvignon Blanc 2009, Robertson | £15.00 |
|--|--------|

### Australian Red

|   |        |
|---|--------|
| Wolf Blass Yellow Label Cabernet Sauvignon 2007 | £10.00 |
| Knappstein Shiraz 2007, Clare Valley            | £14.00 |
| Penfolds Bin 128 Shiraz 2006, Coonawarra        | £15.00 |

### Australian White

|   |        |
|---|--------|
| Oxford Landing Sauvignon Blanc 2009, Yalumba                          | £9.45  |
| Wolf Blass Gold Label Chardonnay 2007, Adelaide Hills                 | £16.00 |
| Coldridge Estate Semillon Chardonnay 2007,<br>South Eastern Australia | £10.00 |

### New Zealand Red

|  |        |
|--|--------|
| Lawson's Dry Hills Pinot Noir 2008, Marlborough                    | £15.00 |
| Jackson Estate 'Vintage Widow' Pinot Noir 2007/2008<br>Marlborough | £25.00 |
| Southbank Syrah 2007 Hawkes Bay                                    | £25.00 |

New Zealand White

|   |        |
|---|--------|
| Villa Maria Cellar Selection Sauvignon Blanc 2009,<br>Marlborough | £14.00 |
| Cloudy Bay Chardonnay 2007, Marlborough                           | £25.00 |
| Fairleigh Estate Riesling 2008/2009, Marlborough                  | £12.00 |

California Red

|  |        |
|--|--------|
| Ravenswood Lodi Zinfandel 2006, Sonoma | £12.00 |
|--|--------|

California White

|  |        |
|--|--------|
| Five Rivers Chardonnay 2007, Monterey County | £12.00 |
|--|--------|

Rose

|  |        |
|--|--------|
| Southbank Sauvignon Blanc Rose 2009, Marlborough | £10.00 |
| Neblina Merlot Rose 2009 Central Valley, Chile   | £10.00 |

Beer

Budweiser and Stella Available in 330ml Bottles  
£2.00

Real Ales such as London Pride, Marstons, Youngs and Shepherd Neame Available  
in 500ml Bottles  
£2.50

**Wines Available as Sale or Return Whole Cases Only  
Corkage Charged at 30%**

