



UNIVERSITY
OF LONDON
VENUES



Hospitality Menu

OUR COMMITMENT

We are committed to making environmentally responsible decisions in all aspects of our Hospitality and Event service.

We are pleased to offer seasonal menus, continually strive to source locally where possible, reduce waste, and minimise our impact on the earth while simultaneously upholding quality levels of food and service. Tom Benko, our General Manager and Daniel Trace, our award-winning Executive Chef, would be glad to meet with you to customize a sustainable menu that fits your event with us.

To speak to your personal event coordinator for further information or to book a consultation, please contact: **020 7862 8127** or **uolevents@london.ac.uk**

WE ARE PROUD TO SAY

All our bread is freshly made in-house for our fine dining events.

All eggs we use are 100 per cent free range and our milk is British.

We use reared to the highest welfare standards certified meats.

When available we source from high welfare and local farms.

We never serve fish on the Marine Conservation Society 'fish to avoid' list in our menus.

THE TEAM

At such an iconic and popular London venue, quality food and drink is crucial to the success of your event at Senate House.

We are committed to what we do and have put together an exciting range of menus and choices. We will look after you and your guests as only we can, leaving you feeling impressed with the food quality and services you experience during your time with us.

We continue to be passionate about investing in our talented teams through training, development, and apprenticeship programmes, helping to build a successful accomplished customer service promise.



BEFORE YOU BOOK

Ten working days notice is required for all requests. Dietary requirements including allergies, intolerance, restrictions, and final numbers need to be confirmed **five working days prior to the event by 13:00**. Any amendments received within this time frame are subject to availability. A surcharge will be added to any late requests received within **five days** of your event.

Unfortunately, we cannot guarantee that our food is free from nuts or gluten as products containing these items are prepared in the same kitchen environment.

We can source Kosher hospitality with five working days' notice, additional charges will apply.

Our menu is inclusive of service staff for bookings over **50 guests**, for bookings under 50 guests, charges may apply. Should you wish to discuss a bespoke service style for your event, please discuss this during the planning process and we will advise any additional costs associated.

Minimum numbers for all hospitality including refreshments, working lunches and formal dinners is 10 guests.

Linen for non-catering tables i.e. (exhibition layout) is subject a supplement charge of £8.00 per cloth unless otherwise agreed. Our standard linen is black, if you require another color or a quantity over 10, additional charges will apply.

We use standard black table cloths colour across hospitality, for dinner is black round table cloth and white napkin.

Our menus reflect seasonality, we are committed in providing a sustainable hospitality service for you and your guests. We will offer sustainable alternatives when certain dishes are not in season.

All menu prices are quoted per person unless otherwise stated and are subject to VAT at the current rate.

Our menu prices are based on service times from 08:00–22:00 Monday to Fridays. Please be aware that for service outside of these standard hours, including Saturday and Sundays, additional charges will apply.



WORKING FOR THE FUTURE

We have been awarded “Carbon Champion” Status by the Camden Climate Change Alliance, for year-on-year reductions and championing carbon reductions throughout the local community.

Key achievements so far

The University has set the target of reaching a recycling rate of 80 per cent by the end 2025 across our campus.

66 per cent reduction in carbon dioxide emissions since 2010.

All energy procured from renewable sources.
100 per cent renewable electricity supply.

ISO 14001 environmental management system accreditation.

Our waste oil is recycled into biodiesel by a specialist contractor

Key

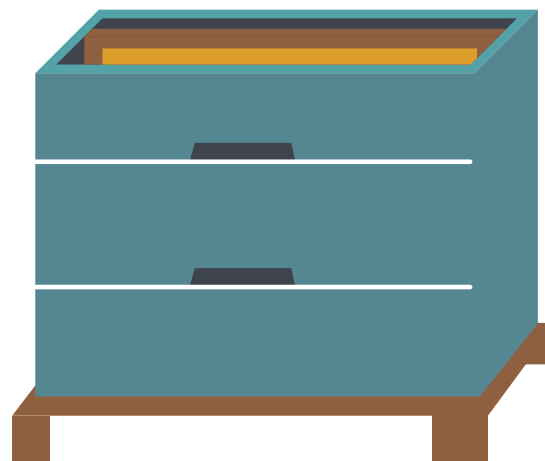
V Vegetarian

VE Can be made as a Vegan dish upon request

Our honey

Our beehives overlooking Russell Square are currently housing the famous University of London bees.

They pollinate the surrounding area, playing an essential part in the life of plants in Bloomsbury. After successful summers, we include the honey in our cooking.



MENU MODIFICATIONS

We hope you will enjoy your experience and wish to ensure your catering service runs smoothly and every guest enjoys their time with us

May we request that all dietary and allergen information is received at least **two weeks before** your event start date? This enables our team to plan and prepare for your arrival and deliver fantastic food and service.

Dietary information may include:

Vegetarian

Vegan

Halal – Halal meat may be available dependent on the dishes chosen for your menus.

Kosher – Kosher meals are available if notified in advance as we use an accredited supplier for a bespoke menu solution.

Allergen information may include:

Any one of the 14 recognised allergens

We request the name of the guest and their allergy.

If a guest has a severe allergy such as peanuts we must advise some air-borne particles may be present within the catering areas so we may not be able to meet this request. Therefore we do request notification in advance so we may work together to provide alternative solutions for you.

If another allergen is stated we will also then accommodate if notified in advance.

KNOW YOUR 14 ALLERGENS



Egg



Fish



Peanut



Celery



Lupin



Sesame



Cereals
containing
gluten



Molluscs



Soya



Crustaceans



Mustard



Sulphur
Dioxide



Dairy



Nuts

BREAKFAST

Morning

£7.65

Mini croissants and Danish pastries v|VE

Whole seasonal fruit VE

Freshly brewed fair-trade tea and coffee, a selection of herbal teas, decaffeinated coffee and plant-based milk v|VE

Fruits juices VE per litre – Orange 380kcal | Apple 420kcal | Cranberry 220kcal

Add ons

Fresh morning baps

£6.95

Filled with your choice of:

Pork and leek sausage 502kcal

Sweet cure bacon 367kcal

Field mushroom and roasted tomato v|VE 283kcal

MORNING BREAK

Mid-morning

£4.15

Wrapped biscuits v

Whole seasonal fruit VE

Freshly brewed fair-trade tea and coffee, a selection of herbal teas, decaffeinated coffee and plant-based milk v|VE

Add ons

Protein bars v|VE 223kcal

£1.25



LUNCH

Sandwiches

£14.95

A traditional selection of **meat, fish** and **vegetarian sandwiches** served on white and wholegrain bread accompanied by **crisps**, and **whole fruit**.

Freshly brewed fair-trade tea and coffee, including a selection of herbal teas, decaffeinated coffee and plant-based milk **V|VE**

Simple hot buffet

£18.95

Chef's choice of **two hot dishes** served with **two fresh salads** and **bread** (including **VE**)

Chef's choice of viennoiserie

Global food concepts

£21.95

Mexican Kitchen Load your own soft and hard shell taco's with spicy chilli beef *318kcal* or Quorn *362kcal*, cool guacamole, salsa verde, sour cream and cheese, all finished off with salads and slaws **V|VE**

Kohyi Chicken katsu *513kcal* or beetroot korokke *637kcal* with a java curry sauce, sticky jasmine rice and pickles **V|VE**

Hummus Kitchen Selection of different flavours including beetroot, coriander, chilli and roasted pine nut served with flatbread and a selection of salads **V|VE** *326kcal*

Plant Market Enjoy sweet potato falafel wraps *250kcal* with a spicy dressing and shredded leaves or grilled seitan burgers *161kcal* with all the trimmings, spicy wedges and roasted corn cobs **V|VE**

Chef's choice of viennoiserie



LUNCH

Enhanced hot buffet

£30.95

Choose **two main courses** served with **two fresh salads** and **bread**. There is the option to have these dishes served bowl food style.

Chef's choice of dessert

Freshly brewed fair-trade tea and coffee, a selection of herbal teas, decaffeinated coffee and plant-based milk **V|VE**

Fruits juices **VE** per litre – Orange 380kcal | Apple 420kcal | Cranberry 220kcal

Hot buffet examples

Main course

Fresh ricotta and spinach tortellini with cherry tomatoes and fresh basil 292kcal

Sweet potato and roasted mixed pepper hot pot 278kcal

Roasted salmon fillet with a classic hollandaise sauce and minted new potatoes 729kcal

Sticky soy and sesame pork with scented rice 298kcal

Chicken shawarma served with cumin flavoured yoghurt and a red onion and tomato salad 459kcal

Israeli couscous, roasted butternut squash and charred greens **V|VE**

Kohlrabi, baked lemon, harissa, chickpea, and broccoli **V|VE**

Falafel, hummus, roasted beetroot, flatbread, and guacamole **V|VE**

Salads (changes seasonally)

Fennel and lemon roasted in the oven with olive oil and herbs. Dressed in lemon juice, parsley, and flakes of sea salt **VE**

Toasted pitta bread pieces tossed with crisp cos lettuce, spring onions, cucumber, fresh tomatoes, parsley, and radish bound with a flavourful Middle Eastern twist and sumac **V|VE**

Shredded red and white cabbage with a fresh chilli and spring onion dressing and sliced chillies **VE**

Roasted broccoli with cumin and yoghurt **V**



AFTERNOON BREAK

Afternoon

£5.50

Selection of mini cakes with weekly varieties offered (including VE)

Freshly brewed fair-trade tea and coffee, a selection of herbal teas, decaffeinated coffee and plant-based milk v|VE



HALF DAY

Conference package 1	£25.00 per guest
Minimum order for 20 people	
Morning	
Mini croissants and Danish pastries V VE	
Whole seasonal fruit VE	
Freshly brewed fair-trade tea and coffee, a selection of herbal teas, decaffeinated coffee and plant-based milk V VE	
Simple hot buffet	
Chef's choice of two hot dishes served with two fresh salads and bread (including VE)	
Chef's choice of viennoiserie	

Conference package 2	2 options
Minimum order for 20 people	
Morning	
Mini croissants and Danish pastries V VE	
Whole seasonal fruit VE	
Freshly brewed fair-trade tea and coffee, a selection of herbal teas, decaffeinated coffee and plant-based milk V VE	
<i>Please choose either a global food concept offering or enhanced hot buffet for all your guests:</i>	
Global food concepts	£33.00 per guest
Popular choices from around the world. See page 8 for food items	
Chef's choice of viennoiserie	
Enhanced hot buffet	£44.50 per guest
Choose two main courses served with two fresh salads and bread . See page 8 for hot buffet examples	
Chef's choice of dessert	
Freshly brewed fair-trade tea and coffee, a selection of herbal teas, decaffeinated coffee and plant-based milk V VE	
Fruits juices VE per litre – Orange 380kcal Apple 420kcal Cranberry 220kcal	

Add on to your half day package:

Fresh morning baps	£6.95
<i>Filled with your choice of:</i> Pork and leek sausage 502kcal Sweet cure bacon 367kcal Field mushroom and roasted tomato V VE 283kcal	
Mid-morning	£4.15
Wrapped biscuits V	
Whole seasonal fruit VE	
Freshly brewed fair-trade tea and coffee, a selection of herbal teas, decaffeinated coffee and plant-based milk V VE	

FULL DAY

Conference package 1 || £49.95 per guest

Minimum order for 20 guests

Morning

Mini croissants and Danish pastries **V|VE**

Whole seasonal fruit **VE**

Freshly brewed fair-trade tea and coffee, a selection of herbal teas, decaffeinated coffee and plant-based milk **V|VE**

Simple hot buffet

Chef's choice of **two hot dishes** served with **two fresh salads** and **bread** (including **VE**)

Chef's choice of viennoiserie

Afternoon

Selection of mini cakes with weekly varieties offered (including **VE**)

Freshly brewed fair-trade tea and coffee, a selection of herbal teas, decaffeinated coffee and plant-based milk **V|VE**

Post-conference reception

Suitable for a brief networking event after your conference

Two glasses of wine or selection of beers, fruit juices, soft drink

Selection of snacks

Add on to your full day package:

Fresh morning baps

£6.95

Filled with your choice of:

Pork and leek sausage 502kcal

Sweet cure bacon 367kcal

Field mushroom and roasted tomato **V|VE** 283kcal

Mid-morning

£4.15

Wrapped biscuits **V**

Whole seasonal fruit **VE**

Freshly brewed fair-trade tea and coffee, a selection of herbal teas, decaffeinated coffee and plant-based milk **V|VE**



FULL DAY

Conference package 2

2 options

Minimum order for 20 guests

Morning

Mini croissants and Danish pastries **V|VE**

Whole seasonal fruit **VE**

Freshly brewed fair-trade tea and coffee, a selection of herbal teas, decaffeinated coffee and plant-based milk **V|VE**

Please choose either a global food concept offering or enhanced hot buffet for all your guests:

Global food concepts

£57.95 per guest

Popular choices from around the world. See **page 7** for food items

Chef's choice of viennoiserie

Enhanced hot buffet

£62.45 per guest

Choose **two main courses** served with **two fresh salads** and **bread**. See **page 8** for hot buffet examples

Chef's choice of dessert

Freshly brewed fair-trade tea and coffee, a selection of herbal teas, decaffeinated coffee and plant-based milk **V|VE**

Fruits juices **VE** per litre – Orange 380kcal | Apple 420kcal | Cranberry 220kcal

Afternoon

Selection of mini cakes with weekly varieties offered (including **VE**)

Freshly brewed fair-trade tea and coffee, a selection of herbal teas, decaffeinated coffee and plant-based milk **V|VE**

Post-conference reception

Suitable for a brief networking event after your conference

Two glasses of house wine or selection of beers, fruit juices, soft drink

Selection of nibbles

Add on to your full day package:

Fresh morning baps

£6.95

Filled with your choice of:

Pork and leek sausage 502kcal

Sweet cure bacon 367kcal

Field mushroom and roasted tomato **V|VE** 283kcal

Mid-morning

£4.15

Wrapped biscuits **V**

Whole seasonal fruit **VE**

Freshly brewed fair-trade tea and coffee, a selection of herbal teas, decaffeinated coffee and plant-based milk **V|VE**



EVENING

Light bites

£18.00 per guest

Minimum of 10 guests
Choice of five pieces per guest
Each additional item £3.00

Light bites examples

Meat

Jerk spiced chicken skewers 170kcal
Cocktail sausages with honey and mustard 150kcal
Chicken goujons 166kcal
Spicy beef skewers 160kcal

Fish

Thai spiced salmon 120kcal
Tempura prawns with hoi sin 79kcal
Salt and pepper squid with aioli 170kcal
Peppered mackerel on toast 235kcal

Vegetarian (vegan upon request)

Smoked aubergine, yoghurt and pomegranate cup V|VE 108kcal
Thai flavoured tofu V|VE 90kcal
Heritage tomato and pesto tart V|VE 105kcal
Vegetable spring roll V|VE 131kcal

Canapés

£24.00 per guest

Minimum of 20 guests
Choice of five pieces per guest
Each additional canapé £4.00

Canapé examples

Meat

Duck parfait with a rhubarb compote on flat bread 84kcal
Tandoori chicken with mango chutney and coriander on a mini naan bread 93kcal
Pastrami, mustard and gherkin on ciabatta 106kcal

Fish

Smoked salmon mousse with chive and saffron butter on rye bread 127kcal
Smoked trout tower on a potato cake 132kcal
Salmon tartare with mascarpone on blinis 103kcal

Vegetarian (vegan upon request)

Grape with cream cheese and pistachio nut V|VE 163kcal
Red and yellow peppers with tapenade on tomato bread V|VE 128kcal
Stilton mousse with a fig puree V|VE 150kcal

Bowl food

£27.00 per guest

Minimum of 20 guests
Choice of five pieces per guest
Each additional bowl £4.50

Bowl food examples

Hot bowls

Fresh ricotta and spinach tortellini with cherry tomatoes and fresh basil 292kcal
Roasted salmon fillet with a classic hollandaise sauce and minted new potatoes 729kcal
Sticky soy and sesame pork with scented rice 298kcal
Chicken shawarma served with cumin flavoured yoghurt and a red onion and tomato salad 459kcal

Cold bowls

Peri-peri chicken leg with spiced couscous 179kcal
Mexican spiced beef with roasted corn 227kcal
Sliced roasted meat platter with vegetable crisps and pickles
Smoked fish platter with new potato and dill dressing
Roasted aubergine and cured cucumber on fresh pittas and yoghurt V 181kcal

Sweet bowls

Profiteroles with chocolate sauce 354kcal
Tropical Fruit Salad and coconut yogurt 278kcal
Poached Peach and Raspberry 312kcal

EVENING

Chef's Choice

£57.95 per guest

Minimum of 10 guests

Our chef has curated the three-course menus as an example

Every menu can be specifically designed for you through consultation and tastings, including a vegan and gluten free menu to complement it. Other dietary requirements will be catered for on request.

Three course menu examples

Chef's Choice 1

Smoked beef carpaccio, parmesan, mizuna and tarragon oil

Seabass, pea and bean salad, fragrant rice and sauce vierge

Dark chocolate torte, wild berries, and chantilly cream

Chef's Choice 2

Seared tuna sandwich, dill mayonnaise and pickled cucumber

Onglet steak, triple cooked chips, sautéed red cabbage and chimichurri butter

Fresh cut fruit salad with pouring cream

Chef's Choice 3

Chipotle spiced tofu, grilled grapes, minted yoghurt and pomegranate molasses V|VE

Salt baked beetroot croquette charred corn, red pepper coulis and chive oil V|VE

Tart aux fruits with yuzu coulis V|VE

Fine dining

£65.00 per guest

Minimum of 10 guests

Our award-winning Executive Chef can meet with you to customise your three-course menu through consultation and tastings.

A wine matching service is available on request.

Fine dining menu examples

Starters

Crispy lamb slow cooked lamb on smoked hummus with iced baby leaves and preserved lemons

Smoked chicken shredded and bound in cream cheese with brioche soldiers, a dice of apple and tarragon oil

Hake and prawn fish cake dipped in a thermidor sauce, drizzled with chive oil and a watercress salad

Mains

Rump of lamb on a herbed cracked wheat mixed with salted feta, confit tomato and a port jus

Braised smoked short rib of beef on a scorched garlic mash with honey roasted roots, freshly grated horseradish and a rosemary and juniper jus

Stone bass grilled fillet, beetroot orzo, spinach, asparagus, black garlic

Desserts

Dark chocolate delicie on a base of Amoretti, rose hip gel, crème fraîche, pomegranate and Moroccan mint V|VE

Honey roasted peach, shards of flaky pastry, crushed raspberries, honeycomb and pistachio cream V|VE

Poached apples and pears in spiced red wine syrup with rhubarb, granola, sticky toffee and vanilla ice cream V|VE



RECEPTION

Senate drinks || 1hr || £13.95pp

House wine (half bottle), or equivalent beer choices and selection of soft drinks

Assorted selection of three cocktail nibbles

Drinks to be changed on consumption after one hour

Unlimited drinks || 2hr || £19.75pp

House wine, beer, fruit juices and soft drinks

Drinks to be changed on consumption after two hours

Unlimited prosecco || 1hr || £21.95pp

Prosecco, beer, fruit juices and soft drinks

Drinks to be changed on consumption after one hour

Unlimited cocktails || 1hr || £24.95pp

Cocktail of your choice, beer, fruit juices and soft drinks

Drinks to be changed on consumption after one hour

Add on to drinks package:

Selection of cocktail nibbles £6.50pp

Nyetimber (Sparkling wine)

1hr reception £28.50pp

2hr reception £42.72pp

House spirits

1hr reception £25.00pp

2hr reception £39.50pp



WINE LIST

White		Red		Rosé	
Alto Bajo Chardonnay <i>Chile</i> 12%	£15.00	Alto Bajo Cabernet Sauvignon <i>Chile</i> 13.5%	£15.00	Chateau Saint Roux Friponne Organic Rosé de Pays des Maures <i>France</i> 13%	£16.00
Pez de Rio Macabeo Sauvignon Blanc <i>Spain</i> 13%	£15.00	Fico Grande Sangiovese di Romagna Poderi dal Nespoli <i>Italy</i> 12%	£16.50	Champagne and sparkling wine	
Stellenrust Chenin Blanc <i>South Africa</i> 14%	£16.50	San Abello Merlot <i>Chile</i> 13.5%	£16.50	Prosecco Vitelli <i>Spain</i> 11%	£15.00
Cap Cette Picpoul de Pinet <i>France</i> 13%	£16.50	Journeys End Huntsman Shiraz Mourvedre <i>South Africa</i> 13%	£18.00	Vaporetto Prosecco NV <i>Italy</i> 11%	£15.00
Le Versant Viognier IGP d'Oc <i>France</i> 13.5%	£18.00	Argento Seleccion Malbec <i>Argentina</i> 13.5%	£18.00	Coates & Seely Bretagne Brut Reserve <i>England</i> 11.5%	£35.00
Alisios Pinot Grigio Riesling <i>Brazil</i> 12%	£22.00	Battle of Bosworth Pinot Noir 2018 <i>Australia</i> 14%	£22.00	Nyetimber Classic Cuvee <i>England</i> 12%	£50.00
Journeys End Haystack Chardonnay MV <i>South Africa</i> 13%	£25.00	Chateau Gardegan Bordeaux Superior <i>France</i> 13%	£25.00	Pol Roger Brut NV <i>France</i> 12.5%	£60.00
Morgassi Superiore Volo Gavi del Comune di Gavi DOCG 2018 <i>Italy</i> 12.5%	£30.00	Vivanco Rioja Reserva 2014 <i>Spain</i> 13%	£30.00	<i>*all wines are 75cl bottles</i>	

DRINKS

Cocktails

£7.95

Cucumber Collins

Local gin, lemon juice, soda water, garnish with a cucumber

Twinkle

Vodka, English sparkling wine, elderflower cordial

Golden Wonderland

Local gin, Pimm's, ginger beer, cranberry juice, garnish with lime

Apple Sparkler

Freshly pressed apple juice, syrup, English sparkling wine

Mocktails

£6.65

Moscow Mule

Ginger beer, soda water, mint and lime 41kcal

Virgin Basil Crush

Fruit puree, soda water, basil and lime 16kcal

Shirley Temple

Ginger ale, soda water, grenadine and lime 58kcal

Naked Whiskey Sour

Whiskey alternative, syrup and lemon juice 35kcal

Virgin Cosmo

Cranberry juice, soda water, orange juice and lime juice 82kcal

Beer

£3.95

Meantime Lager 330ml

England 4.5%

Meantime Pale Ale 300ml

England 4.3%

Non-alcoholic

Freshly brewed fair-trade tea and coffee including a selection of herbal teas, decaffeinated coffee and plant-based milk

£2.75

Freshly brewed fair-trade tea, coffee including a selection of herbal teas, decaffeinated coffee and plant-based milk with a biscuit selection

£3.45

Fruit juice 1L

Orange 380kcal | Apple 420kcal | Cranberry 220kcal

£4.50

Still or sparkling water

£1.50

Individually bottled juices

£3.50

Homemade lemonade 234kcal

£3.50

Carbonated soft drinks

Coca Cola 150kcal | Fanta orange 120kcal

£2.50





Visit the **Venues**
website

For further information on events and hospitality,
please contact us:

Online enquiry form: london.ac.uk/venues/contact-us

Email enquiries: uolevents@london.ac.uk

Phone enquiries: **020 7862 8127**

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