



UNIVERSITY
OF LONDON
VENUES

SPRING/SUMMER 2024

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 our Executive Chef, would be glad to meet with you to customise 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.

We embrace the principles of Fairtrade through our coffee, tea, sugar, chocolate, and banana provision.

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.

All our working lunches are delivered using compostable packaging.

Wherever possible we will always use seasonal local ingredients from ethical and trusted suppliers.

We actively endeavour to reduce food waste through balanced ordering.

Unlimited drinking water will be provided for the duration of the booking.

Our Fairtrade coffee beans are freshly ground daily for each service.



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 to 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 white table cloth with biscuit napkins.

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

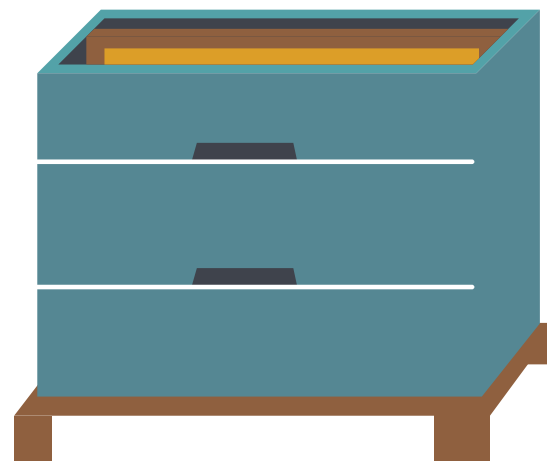
VE Can be made as a Vegan dish upon request

GF Gluten free

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 **ten working days 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

Gluten free

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

MORNING BREAKS

Morning

£7.95

Mini croissants and Danish pastries **V|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 either:

Pork and leek sausage 502kcal

Sweet cure bacon 367kcal

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

Mid-morning

£4.30

Wrapped biscuits **V**

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

Add ons

Fruit bowl **V|VE** serves 10 guests

£8.00 per bowl

Protein bars **V|VE** 223kcal

£1.25



WORKING LUNCH

Sandwiches

£14.95

A traditional selection of **meat, fish and vegetarian sandwiches** served on white and wholegrain **bread** with **crisps**.

Gluten free and vegan options available upon request.

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

Add ons

Top up your Working Lunch

£6.95 per bowl

Each bowl serves five guests and is served with a selection of sauces and dips.

Skin on fries **V|VE|GF**

Chicken bites *15 pieces*

Spring rolls *10 pieces* **V**

Mini-Cumberland sausages *20 pieces* **GF**

Onion rings *20 pieces* **V**

Falafel and hummus *20 pieces* **V|VE|GF**



COLD FORK LUNCH

Simple cold buffet

£21.95

Chef's choice of menu, composed of **two dishes** with **two seasonal salads** and **one dessert**. This buffet is created daily with seasonal ingredients. (Including VE)

We are happy to suggest the best combinations of flavours for main course with salads.

Simple cold buffet examples

Main course

Smoked bacon and cheese tarts

Old spot sausage rolls with apple chutney

Pesto chicken and mozzarella tarts

Teriyaki salmon

Avocado and prawn tarts

Sun-blush tomato and mozzarella cheese tarts v

Falafel and spinach pattie v | VE

Chef's choice of seasonal salads as these change monthly



HOT FORK LUNCH

Simple hot buffet

£21.95

Chef's choice of menu, composed of **two dishes** with **two seasonal salads** and **one dessert**. This buffet is created daily with seasonal ingredients. (Including VE)

We are happy to suggest the best combinations of flavours for main course with salads.

Simple hot buffet examples

Main course

Tandoori chicken thighs with cardamom rice

Stir fry teriyaki beef and noodle salad

Smoked mackerel with potato and watercress salad

Lemon and honey roast white fish fillet
with potato wedges

Ratatouille pasta bake with garlic bread v

Spinach and broad beans orzotto v | VE

Chef's choice of seasonal salads as these change monthly



HOT FORK LUNCH

Enhanced hot buffet

£32.95

Choose **two main courses** served with **two fresh salads** and **bread**.

Buffet can also be served bowl food style

Chef's choice of dessert and seasonal salads

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

Enhanced hot buffet examples

Main course

Katsu chicken with coconut steamed rice and Asian green onion salad

Lemon and thyme pork loin with mustard potato mash, seasonal vegetables and cider sauce

Sticky soy and sesame salmon with egg noodle salad

Seafood paella jumbo prawns, mussels, fish, peppers, green beans and saffron rice

Fresh four cheese tortellini with chunky tomatoes and fresh basil sauce 292kcal

Light tikka masala aubergine, spinach, peppers and sweet potato with lemon rice and mango chutney V|VE



AFTERNOON BREAK

Afternoon

£5.95

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



SHARING PLATTERS

Senate House platters | £14.95 per guest

Minimum of 20 guests, up to a maximum of 200 guests.

Choose from one of the sharing platters for your event.

Platter choices

Spanish platter Spanish omelette, traditional meat paella, vegetarian paella, grilled peppers and courgette salad with mixed olives.

Mediterranean platter Selection of tzatziki, baba ganoush and hummus served with Mediterranean style bread and a selection of salads V|VE

Mezze platter Marinated olives, lamb kofta, minted halloumi cheese and garlic bread served with hummus and minted yogurt

Plant based platter Selection of falafel wraps with a spicy dressing and shredded leaves or spicy wedges and roasted corn cobs V|VE

Indian platter Tandoori chicken skewers, pakoras, garlic and coriander naan bread, mini popadoms, served with mango chutney and Indian salad.

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



ANTIPASTI

Senate House Antipasti || £24.95 per guest

Minimum of 30 guests.

Choose from one of the Antipasti for your event.

The dish will be accompanied with selection of freshly baked bread and grissini with chutney, olives, tapenade, sunblasted tomato and truffle butter.

Antipasti is the traditional first course of a formal Italian meal. Usually made of bite-size small portions and served on a platter from which everyone serves themselves, the purpose of antipasti is to stimulate the appetite.

Antipasti choices

Selection of meats Honey roast ham, cracked pepper pastrami, slices chorizo and salami

Selection of fish Smoked salmon, black cracked pepper mackerel and lemon prawn salad

Selection of cheeses Brie, Emmental and Cheddar v



EVENING

Light bites

£20.95 per guest

Minimum of 10 guests

Choice of five pieces per guest. Each additional item £3.50.

Light bites examples

Meat

Crispy Asian style chicken and vegetable dumplings with sweet soya dip

Selection of different mini pork sausages with raspberry ketchup

Buttermilk chicken bites with BBQ dip

Beef and vegetable Chinese spring rolls with plum sauce

Pork sausage rolls with apple and cinnamon chutney

Fish

Citrus salmon skewers with thousand island dip

Filo pastry prawns with lemon aioli

Smoked salmon and pea mini tarts

White fish goujons with tartare sauce

Sweet chilli tiger prawn skewers with lemongrass dip

Vegetarian (vegan upon request)

Thai vegetable spring rolls with sweet chilli dip V|VE

Crispy vegetable gyozas with soya dip V|VE

Indian samosa with mango sauce V|VE

Pea, spinach and ricotta arancini with truffle mayonnaise V

Mediterranean style falafel with sweet paprika hummus V|VE|GF



EVENING

Canapés

£26.95 per guest

Minimum of 20 guests

Choice of five pieces per guest. Each additional item £4.50.

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*



EVENING

Bowl food

£29.95 per guest

Minimum of 20 guests

Choice of five bowls per guest. Each additional item £4.95.

Bowl food examples

Meat

Bourbon BBQ pulled pork with spring-summer slaw (*half cold half hot*)

Sesame sticky chicken with lime rice (*hot*)

Shawarma chicken with tabouleh salad (*half cold half hot*)

Slow cooked beef and dry fruits tagine with herb cous-cous (*half cold half hot*)

Fish

Asian style tiger prawns with coconut, mango and pineapple salad (*cold*)

Tandoori salmon with kimchi salad (*cold*)

Sea bass bake with thyme sliced potatoes and pea salsa (*hot*)

Mix seafood Jambalaya (*hot*)

Vegetarian (vegan upon request)

Super food quinoa salad with roast broccoli, dried fruit and roasted seeds (*cold*) V|VE

Mediterranean falafel with tabouleh salad (*half cold half hot*) V|VE

Cured tomatoes, pine kernels, kale and vegan cheddar turnover with garden green pea purée (*cold*) V|VE

Mac and cheese with grain mustard and cured tomatoes topped with smoked Applewood cheese and roasted red peppers (*hot*) V|VE

Dessert (served ambient)

Fresh fruit salad

Lemon drizzle with raspberry chantilly cream

Triple chocolate brownie with vanilla cream

Victorian sponge sandwich with strawberry compote



EVENING

Chef's Choice

£62.95 per guest

Minimum of 10 guests
Three course meal

See our list of menu examples to select one dish from each section for all your guests, or our chef can create a menu for you.

Other dietary requirements will be catered for on request.

Menu examples

Starter

Ham hock with textures of cauliflower crumble, mustard and goat's cheese macaroon and piccalilli gel

Smoked chicken avocado and mango timbale with sweet chilli and lime dressing and Thai basil cress

Gin cured salmon with watercress cream pickled radish and fennel salad.

Mackerel rillettes with green salad and ciabatta toast with paprika, lime and horseradish dressing

Prawn cocktail with shredded cos lettuce and Marie Rose sauce

A garden platter with baby vegetables finished with lemon thyme drizzle V|VE

Main

Soya and lemon grass braised pork fillet, saffron potato terrine, sesame pak choi, pickled ginger and carrot puree

Sun blush tomato stuffed chicken breast with basil mashed potatoes, vegetable ragu and white wine sauce

Lamb rump with watercress and roast garlic pesto, braised lettuce and broad bean warm salad

Citrus roast salmon with broccoli quinoa salad, poached egg and fennel drizzle oil

Seared cod with asparagus and truffled celeriac puree and lemon sauce

Yellow courgette, garden peas, lemon infused risotto, vegan parmesan disc, finished with balsamic reduction syrup V|VE

Red onion tarte with cured goat cheese, toasted walnuts, mash and rocket salad with aged balsamic reduction

Dessert

White chocolate and raspberry cheesecake with chocolate soil finished with raspberry sorbet

Raspberry crème brûlée with basil shortbread

Very berry English trifle

Fresh made fruit platter with lemongrass cream drops V|VE



EVENING

Fine dining

£69.95 per guest

Minimum of 10 guests
Three course meal

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

Please select one dish from each section for all your guests.

A wine pairing service is available on request.

Menu examples

Starter

Smoked duck salad with apple and celeriac remoulade, quince jelly and parsley cress

Beef carpaccio with oyster mushrooms, purple potato discs with crispy banana shallots, finished with frisée lettuce and truffle mustard dressing

Scallops with celeriac and truffle purée and salted caramel apple jelly.

Smoked salmon tartar with wasabi mayonnaise emulsion.

Thyme roasted baby beets in toasted cashew crumb, goats curd mousse, candy stripe beetroot carpaccio, black olive soil and ciabatta toast **V | VE | GF**

Tomato three ways – tomato and mozzarella salad, gazpacho soup and sun blushed tomato bruschetta **V | VE**

Main

Fillet of beef, horseradish, mashed potatoes, baby carrots and asparagus with port jus

Rosemary and thyme rack of lamb with broad beans, minted pea risotto and salsa

Roast sea bass, saffron turned potato, green beans and ratatouille salad, finished with pomegranate balsamic dressing

Pan fried salmon with baby fennel, grilled new potato cake and lemon butter sauce

Butternut squash, sun blushed tomato and vegan cheddar pithivier, spinach puree, turned rosemary potatoes and baby carrot **V | VE**

Roasted gnocchi with spinach and grilled asparagus, citrus cream reduction, dehydrated black olives rings, rocket and smoked onion oil

Dessert

Coconut panna cotta with rum infused pineapple and mango compote **V | VE**

Chocolate tart with strawberry crust and mocha ice cream

Banana and cinnamon bread with salted caramel quenelle of cream

Champagne poached strawberries with vanilla cream mousse and baby basil cress

Fresh fruit platter with lemongrass cream **V | VE**



INDIVIDUAL ITEMS

Items	
Mini croissant or mini pastry	£1.50 per item
Fruit bowl <i>(serves 10 guests)</i>	£8.00 per bowl
Exotic fruit platter <i>(maximum 30 guests)</i>	£3.75 per guest
Wrapped biscuits	£0.75 per item
Cookies	£1.50 per item
Mini cake	£3.50 per item
Crisps	£1.75 per pack
Selection of nibbles <i>(serves three guests)</i>	£6.50
Protein bars	£1.25 per item
Cheese board <i>(selection of three chesses – Brie, cheddar and Stilton, served with crackers and chutney)</i>	£8.50 per guest



RECEPTION

Senate drinks || 1hr || £15.50pp

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

Assorted selection of three cocktail nibbles

Drinks to be charged on consumption after one hour

Unlimited drinks || 2hr || £21.95pp

House wine, beer, fruit juices and soft drinks

Drinks to be charged on consumption after two hours

Unlimited prosecco || 1hr || £21.95pp

Prosecco, beer, fruit juices and soft drinks

Drinks to be charged on consumption after one hour

Unlimited cocktails || 1hr || £24.95pp

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

Drinks to be charged 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 £42.75pp

House spirits

1hr reception £25.00pp

2hr reception £39.50pp



WINE LIST

White	
Pez de Rio Macabeo Sauvignon Blanc <i>Spain</i> 13% VE	£16.00
Stellenrust Chenin Blanc <i>South Africa</i> 14% VE	£18.50
Le Versant Viognier IGP d'Oc <i>France</i> 13.5% VE	£19.80
Alisios Pinot Grigio Riesling <i>Brazil</i> 12% VE	£24.50
Journeys End Haystack Chardonnay MV <i>South Africa</i> 13% VE	£27.50
Macon-Villages Reserve Terres Secretes, Vin de Bourgogne <i>France</i> 12.5%	£27.50
Cloudy bay Sauvignon Blanc, Marlborough 2022 <i>New Zealand</i> 13.5%	£50.00

Red	
Pez de Rio Garnacha Merlot <i>Spain</i> 13.5% VE	£16.00
Stellenrust Kleine Rust Pinotage Shiraz 2020 <i>South Africa</i> 14% VE	£18.50
Argento Seleccion Malbec <i>Argentina</i> 13.5% VE	£19.80
Battle of Bosworth Pinot Noir 2018 <i>Australia</i> 14%	£24.50
Journeys End Huntsman Shiraz Mourvedre <i>South Africa</i> 13% VE	£27.50
Chateau Gardegan Bordeaux Superior <i>France</i> 13%	£27.50
Vivanco Rioja Reserva 2014 <i>Spain</i> 13%	£33.00

Rosé	
Pez de Rio Rosado D.O Carinena Syrah 2018 <i>Spain</i> 12.5% VE	£16.00
Conto Vecchio Pinot Grigio Blush Venezie DOC <i>Italy</i> 12%	£19.80
Les Nuages Rose Vin de France Pinot Noir 2019 <i>France</i> 12.5%	£24.50
Champagne and sparkling wine	
Prosecco Vitelli <i>Italy</i> 11% VE	£16.00
Coates & Seely Bretagne Brut Reserve <i>England</i> 11.5%	£38.50
Nyetimber Classic Cuvee <i>England</i> 12% VE	£50.00
Palmer & Co Reims Champagne Brut Reserve <i>France</i> 12% VE	£50.00
Pol Roger Brut NV <i>France</i> 12.5%	£60.00

*all wines are 75cl bottles

DRINKS

Cocktails	£8.95
Mocktails	£7.50

All cocktails can be made as non-alcoholic mocktails

Purple Rain

Vodka, Blue Curacao, Grenadine, lemonade

Rum Sunset

Spiced rum , orange Juice , Grenadine, lime

Raspberry Gimlet

Gin, raspberries, simple syrup, lime juice

Woo Woo

Vodka, peach schnapps, cranberry juice, lime juice

Blue Lagoon

Vodka, Blue Curacao, lemon juice, orange, lime, soda water

Beer	£4.10
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Birra Moretti 330ml

Italy 4.6%

Meantime Lager 330ml

England 4.5%

Meantime Pale Ale 300ml

England 4.3%

Please contact us for non-alcoholic or low-calorie beers

Non-alcoholic

Freshly brewed fair-trade tea and coffee including a selection of herbal teas, decaffeinated coffee and plant-based milk £2.95

Freshly brewed fair-trade tea, coffee including a selection of herbal teas, decaffeinated coffee and plant-based milk with a biscuit selection £4.30

Fruit juice 1L £4.95
Orange 380kcal | Apple 420kcal | Cranberry 220kcal

Still or sparkling water £1.50

Homemade lemonade 1L 234kcal £4.95

Carbonated soft drinks £2.65
Coca Cola 150kcal | Fanta orange 120kcal





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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