The College Kitchen menus

SERVICED MENU  PRIVATE DINING  MENU
Introduction

Royal Holloway’s Catering team delivers catering for every event or function, delivering catering across the campus including Kingswood and Huntersdale. Any event we cater for assumes a special distinction – a grand banquet or less formal lunch, business meeting, private party or dinner. Whether the event is for five or 1000 people, the Hospitality team combine creativity and flexibility.

We understand that with each event, everyone has different requirements when it comes to eating, drinking and service, so we ensure that we prioritise flexibility and creativity across all of our services. Therefore, if you would like healthy options, vegetarian dishes, special diets, halal or simply an old traditional favourite, our expert chefs can accommodate your needs, with our service team there to assist in ensuring your event is delivered to your requirements.

Our team is passionate about food and we pride ourselves on delivering outstanding service with attention to detail.

We look forward to serving your next event!

Our coffee

Tiki is blended using beans from Honduras, Ethiopia, Indonesia and Guatemala. These origins combine to create great-tasting coffee – however you serve it. A medium-bodied coffee with a sweet nutty aroma and fragrant notes; sweet caramel balanced with citrus fruit and just a hint of smoke.

Hospitality Assured is the standard for service and business excellence, created by the Institute of Hospitality, specifically for customer facing businesses. We have been accredited with the standard since 2005 and in our most recent assessment in November 2016, we were accredited with Premier level with a score of 76.8%.

Our coffee is fairtrade and organic with the Rainforest Alliance seal of approval. This guarantees that coffee farmers have been paid a price higher than the cost of production, that they look after the tropical rainforests in which they live and work and that they do not use any unnecessary chemicals and pesticides.

Royal Holloway has been awarded one star in the Sustainable Restaurant Association’s (SRA) Food Made Good Sustainability Rating. The rating provides recognition for our sustainability initiatives and commitment to ethical best practices across the three pillars of sourcing, society and environment.
Serviced catering orders use china crockery and require a minimum of 10 working day’s notice.
Fork Buffets  
Create a bespoke menu that is perfect for your occasion.

Option A: 2 main dishes, 1 accompaniment and 2 salads
Option B: 3 main dishes, 2 accompaniments and 2 salads
Both options are served with complimentary bread rolls and butter

Cold main course
Meat
Aromatic duck
Served with a ginger and coriander noodle salad

Cold meat platter
Honey roast ham, sliced turkey, sliced beef served with a rocket and chili tomato garnish, horseradish mayonnaise and chilli jam

Fish
Moroccan seared tuna
Seared and served on a rocket, coriander and lime salad

Pan-fried salmon
Served on a salad of green beans, peppers, onions, new potatoes and olives finished with a lime dressing

Vegetarian
Flame grilled halloumi
Served on pineapple and watermelon salad and finished with pumpkin seeds and cracked black pepper

Brie and spring onion tart
Served with lamb’s lettuce and rocket salad with a basil mayonnaise

Hot main course
Meat
Lemon & rosemary chicken
Served in a creamy white wine, lemon and rosemary sauce

Beef stroganoff
In a creamy paprika and mushroom sauce

Fish
King prawn linguine
Cooked in a white wine, shallot and chive sauce served with linguine

Teriyaki salmon
Served on a bed of stir fried vegetables and crispy rice noodles finished with toasted sesame seeds

Vegetarian
Wild mushroom and butternut squash stroganoff
In a creamy paprika and mushroom sauce

Chickpea and spinach dahl
A rich lentil sauce with spice, spinach and coconut

Accompaniments
Steamed rice
Couscous with roasted vegetables
Buttered new potatoes with rosemary and sea salt

Salads
Niçoise
Asian noodles with ginger
Greek salad
Italian pasta
Caesar
Cobb
Tabbouleh

Desserts
Desserts can be ordered to complement your buffet
Vanilla and white chocolate crème brulée
Strawberry tart served with clotted cream
Rhubarb and ginger trifle
Fresh fruit platter served with dipping coulis
Bowl food
This elegant service style invites guests to mingle whilst enjoying mini versions of complete dishes, each served in a small bowl for ease of eating. Please select a minimum of 3 main dish bowls.

Meat
Mini Cumberland sausages
Red onion and merlot gravy on mustard mash

Tarragon chicken
Served with pea and asparagus risotto

Beef and Guinness casserole
With dauphinoise potato

Fish
Grilled lemon salmon
On chive mash with a champagne sauce

Mini fish and chips
Served with a caper and parsley dressing

Smoked fish and leek pie
Topped with a creamy dill glazed potato

Vegetarian
Sweetcorn, scallion and chilli cakes
Served with sweet potato mash and an avocado salsa

Lemon and coriander cauliflower couscous
With grilled halloumi and sun-dried tomatoes

Macaroni cheese with wild mushrooms
Topped with crispy spinach, basil oil and toasted garlic shavings

Mini Salads
Poached baby pear, blue cheese and pecan

Smoked chicken Caesar

Poached salmon with celeriac remoulade, beetroot and watercress

Dessert
Royal Holloway Eton mess

Lemon and elderflower posset with popping candy

Vanilla panna cotta with balsamic strawberries

Warmed chocolate brownie with a rich dark chocolate sauce
**Afternoon tea**

**Royal Holloway half tea** minimum order 10
A selection of traditional afternoon teas
Traditional scones served with Tiptree strawberry preserve and clotted cream

**Royal Holloway full tea** minimum order 10
A selection of afternoon finger sandwiches: ham and English mustard, cucumber, free range egg mayonnaise with fresh chives and cress and smoked salmon with a selection of traditional afternoon tea cake slices: chocolate fudge, coffee and walnut, farmhouse fruit, lemon drizzle, lavender biscuits served with a selection of traditional teas.

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**Canapés and drinks**

**Menu 1** minimum order 10
Based on 4 canapés per person.
Slices of salmon and polenta
Gingerbread crumbles, foie gras and mango chutney
Blinis, lemon cream, cucumber and trout eggs
Black breads pepper and marmalade involtini
Cakes with olives, goats' cheese and tomato
Swedish breads with crab
Club sandwiches

**Menu 2** minimum order 10
Based on five hand-made canapés per person
Duck mousse with rhubarb and ginger
Baby chorizo with avocado salsa and black olive
Salmon tartare bagel with crème fraîche and grape
Blinis with smoked salmon and baby tiger prawn
Bombay chicken on a seeded cracker with mango salsa and pistachio
Chargrilled chicken Caesar salad with yellow salsa and parmesan
Bacon mousseline with sunny side up quail's egg and chives on blinis
Hot smoked salmon on rye with Avruga and lemon zest

**Large canapés** minimum order 10
Based on 3 canapés per person

**Meat**
Mini brioche slider filled with a wild boar and apple patty, mixed leaves, sliced cheese and a cherry tomato salsa
Mini Croque Monsieur
Scotch eggs topped with crispy rocket

**Fish**
Mini fish and chips served with a vine tomato ketchup
Salmon and dill sausage rolls
Warm prawn, tarragon and pea tart

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**Vegetarian**
Beetroot and thyme arancini served with kale pesto
Breaded mozzarella served with mixed berry and port jam
Cherry tomato, asparagus and mozzarella crostini

**Drinks**
House Prosecco
House white
House red
Bottled beer
Alcoholic fruit punch
Fruit punch
Canned soft drinks 330ml
Orange, apple or cranberry juice 1lt

**Nibbles** minimum order 10
Prices are per head

**Chef's choice nibbles**
A selection of olives, crisps and breadsticks

**Choice of accompaniments**
Pretzels
Vegetable crisps
Cheddar cheese biscuits
Caramelized red onion and mixed nuts
BBQs

If you’re looking for a more informal event, the south quad is the ideal space for hosting a BBQ. You and your guests can also circulate between the south quad and Crosslands.

Standard BBQ

Mini beef sliders served in a brioche bun with tomato and onion salad, baby gem lettuce and cheddar cheese

Piri piri chicken served on tabbouleh salad, topped with crispy rocket

Roasted red pepper polenta, served in pitta bread with samphire and spinach salad and harissa houmous

Mixed leaf salad

Celeriac and apple slaw

New potato salad

Selection of bread rolls served with butter

Glazed lemon tart served with fresh raspberries and apricot coulis

Deluxe BBQ

Grilled salmon served on a bed of maple roasted butternut squash, finished with an avocado salsa

Grilled Lebanese sumac chicken kebab served on a lemon and ginger quinoa, accompanied with a rocket and mint raita

Grilled halloumi served on a bed of roasted vegetables drizzled with pesto oil

Rocket and parmesan salad

Cherry tomato and basil salad

Spanish chickpea salad

Sea salted new potatoes with garlic and mint

Selection of bread rolls served with butter, rapeseed oil, dukkah and balsamic vinegar

Chocolate and cherry dome served with black cherry sauce and chocolate biscuit
Private dining orders are served on Royal Holloway crested plates and require a minimum of 10 working days’ notice.
Starters

Tartare of sea trout
Served with a salmon scotch egg, sapphire and cucumber salad, sea pearls and fresh lime

Quenelle of crab and pepper
Served with chargrilled asparagus, pink grapefruit jelly cubes and segments and a tomato, chive and lemon oil

Grilled mackerel
With horseradish mussel broth and parsnip crisps

Spiced potted Surrey pork
With sticky apple and crackling salad

Warm salad of shredded salt beef
With wild mushrooms, baked new potatoes, hazelnuts and crowdie

Pressed ham hock terrine
Served with pea pudding and pea shoots

Marinated goats’ cheese and watercress salad
With beetroot and elderflower syrup (v)

Butternut asparagus
Served with crispy duck egg and lovage dressing (v)

Intermediate sorbet course
A choice of lemon and lime, pink grapefruit, champagne or pear

Fish course or main dish
All fish dishes carry a supplement of £6.75 if ordered as a main dish.

Pan fried halibut
With cavolo nero colcannon and crispy monkfish cheeks

Crispy salmon and pearl barley risotto
Served with poached duck egg, grain mustard sauce with parmesan tuile

Pan fried fillet of sea bass
With braised gem lettuce and smoked bacon, oyster marmalade with champagne and chive butter sauce

Cumin roast plaice
Served with cauliflower champ, chorizo and clam sauce

Main Courses

Pan fried pork fillet
Served with a smoked bacon hash cake, kale and roasted soubise sauce

Lemon basted roasted guinea fowl
With braised peas, broad beans, crispy smoked bacon and thyme

Corn-fed chicken
With wild mushrooms and leeks, served with rosemary potatoes

Breast of chicken
With potato gnocchi, courgette ribbons and a tomato and olive sauce

Roast rack of lamb
With a mutton and herb faggot, orange and juniper fennel sauce

Pan fried fillet of beef
With a bubble and squeak cake, wild mushrooms and marrowbone fritters

Roast loin of venison
Served with sticky red cabbage and a chestnut and tarragon dressing

Vegetarian

Three onion, goats’ cheese and marjoram tart
Served with roasted beets and braised leeks

Mushroom, chestnut and thyme pithivier
Served with roasted shallots with red wine jus

Roasted red pepper polenta
With red pepper puree, green beans and soy foam

Gnocchi
With herbs, garlic sauce and black truffle

Butternut squash risotto
With pine nuts and gorgonzola
Desserts

Royal Holloway dessert—Trio of apples
Traditional apple and bramble crumble
Sticky toffee apple cake with clotted cream
Apple sorbet

Berries and elderflower gratin
Served with lavender shortbread

Matcha tea and raspberry délice
Served with clotted cream, ice cream and an almond tuile

White chocolate & peach melba mousse
Served with a champagne liquor sauce and roasted peaches

Lemon and lime cheesecake
Served with an orange liquor sauce and a vanilla noisette tuile

Lemon verbena posset
With spiced berries and sugar biscuits

Dark chocolate hazelnut sphere
With a prickle pear puree and caramelised pears

Tea & coffee

Tea and coffee served with petits fours

Tea and coffee served with mint chocolate discs
Wine list

L’Emblème Blance, France
Light and crisp with a dry finish.

Mesta Verdejo Organic,
Bodegas Fontana, Spain
Crisp with excellent balance & fresh notes of grass.

The Stump Jump White Blend,
d’Arenberg, Australia
An exotic mix of citrus, passionfruit and pineapple.

Picpoul de Pinet Les Prades,
Caves de l’Ormarine, France
Fresh, fruity and floral with a grapefruit finish.

Single Book L5 Sauvignon Blanc,
Yealands Estate, New Zealand
Rich, organic and vegan friendly.

Riesling, Trimbach, France
Bone dry, with hints of peach and grapefruit.

Chablis Domaine Michel Colbois, France
Medium bodied with flavours of peach and pear.

Apreggio Nerello Mascalese, Settesoli, Italy
Medium bodied with ripe fruit character.

Cabernet Sauvignon, De Gras, Chile
Flavours of blackcurrant, cassis and blackberry.

The Stump Jump, d’Arenberg, Australia
Flavours of dark plum fruits and liquorice.

Rioja Tempranillo, Heredad de Tejada, Spain
Young, fresh and fruity with aromas of red fruits.

Don David Malbec, El Esteco, Argentina
Full bodied with hints of plums, prunes and violets.

Château La Tuilerie des Combes,
Lussac St. Emilion, France
A classic Bordeaux with concentrated forest fruits.

Fleurié, ‘La Bonne Dame’, France
Medium bodied and soft with forest fruit flavours.

Rosé wine

Petit Rosé, Ken Forrester, South Africa
Fairtrade with aromas of strawberries and cherries.

Champagne and sparkling wines

NV Quartese, Valdobbiadene Prosecco Superiore
DOCG, Ruggeri, Italy

NV Brut di Pinot Nero Rose VS, Ruggeri, Italy

NV Brut Tradition, Gobillard, France

Beer

Bottled beer

Soft Drinks

Orange, apple, cranberry or grapefruit juice—1ltr jug
Coke, Diet Coke, Sprite—330ml
Still or sparkling mineral water—1ltr bottle

Reception Drinks

Kir Royal (with crème de cassis and sparkling wine)
Bucks Fizz (with orange juice and sparkling wine)
Pimm’s
Alcoholic fruit punch
Fruit punch
Mulled wine
Cockburn’s port
Vintage port