




Hospitality
assured

Menus 2018



ROYAL
HOLLOWAY
UNIVERSITY
OF LONDON

Feb 2018

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%.

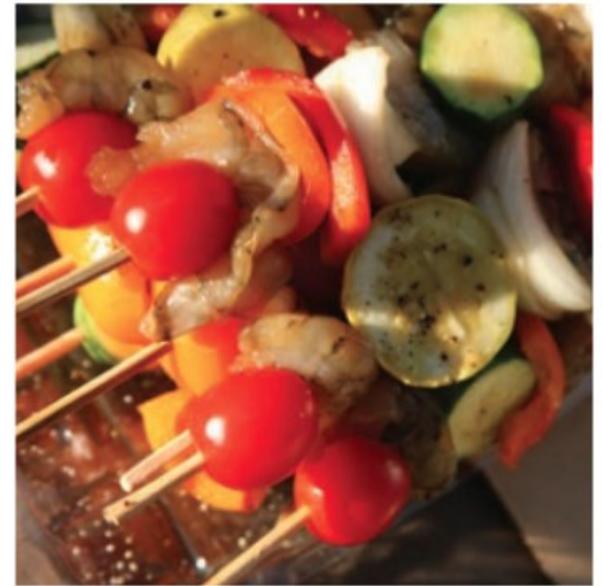


Our coffee is fairtrade and organic with the Rainforest Alliance seal of approval. This guarantees that coffee farmers have been paid a price higher than the cost of production, that they look after the tropical rainforests in which they live and work and that they do not use any unnecessary chemicals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

Serviced catering orders use china crockery and require a minimum of 10 working day's notice.



Fork Buffets

minimum order 25

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 cherry 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 brûlée

Strawberry tart served with clotted cream

Rhubarb and ginger trifle

Fresh fruit platter served with dipping coulis



Bowl food

minimum order 25

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.

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

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

minimum order 40

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

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 pease pudding and pea shoots

Marinated goats' cheese and watercress salad

With beetroot and elderflower syrup (v)

Buttered 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 purée, 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.

Fleurie, '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

(A bottle of champagne/sparkling wine will
serve 5 glasses)

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