



University of  
**Nottingham**

UK | CHINA | MALAYSIA

# Delivered Catering

---

Menu and price list





## Menus

	<b>Page</b>
Refreshments	2
Breakfast menu	2
Buffet menus	3
Pizza	5
Afternoon tea	5
Buffet items – sweet selection	5
Hot fork buffet	6
Tray cakes and bakes	7
Packed lunches	7
Barbecues	8
Wines	9



## Refreshments

### Tea and coffee

**Per person**

You will be provided with freshly brewed filter coffee and a tea caddy with a selection of teas and herbal fruit teas.

Fresh Fairtrade tea and filter coffee	£1.65
Fresh Fairtrade tea and filter coffee with luxury biscuits	£2.25

### Additional refreshments

Assorted beers and ciders	£3.70
Elderflower pressé (750ml bottle)	£4.30
Fizzy drinks (Pepsi, Diet Pepsi, Tango, 7-Up, 500ml bottle)	£1.45
Fruit juice (apple, cranberry or orange, per litre)	£2.65
Fruit juice (orange, 250ml bottle)	£1.25
Still or sparkling mineral water – large (1.5l plastic bottle)	£2.45
Still or sparkling mineral water – small (500ml plastic bottle)	£1.00

## Breakfast menu

**Per person**

### Continental breakfast (minimum order of 5)

Butter croissants with butter and preserves	£5.60
Fresh fruit slices	
Selection of breakfast yoghurts	
Fresh Fairtrade filter coffee and a selection of teas	
Fruit juice	

### British breakfast (minimum order of 5)

£6.80

Farmhouse soft rolls filled with crispy bacon or mushrooms
Mushroom omelette served with sauces
Fresh fruit slices
Fresh Fairtrade filter coffee and a selection of teas
Fruit juice



Buffet menus

Buffet (minimum order of 6)

Per person

Meat selection

£7.60

- Selection of wraps
- Marinated chicken skewers
- Mini Indian selection with mango chutney
- Mini scotch eggs
- Tomato and cheese crostini
- Trio of falafel with hummus

Plant based buffet (vg)

- Vegan wrap
- Trio of falafel
- Mixed salad
- Chia nuggets and vegan mayo (gf)
- Pot of hummus
- Flapjack (gf)

Italian buffet (v)

- Fire roasted pimentos
- Mixed olives
- Olive and rosemary dough stick
- Olive, tomato and mozzarella skewers
- Veggie antipasto – artichokes in olive oil, peppers filled with cream cheese
- Flapjack traybake (or similar)

Italian buffet

- Antipasto – selection of Italian sliced meat, prosciutto, salami
- Fire roasted pimentos
- Mixed olives
- Olive and rosemary dough stick
- Olive, tomato and mozzarella skewers
- Flapjack traybake or similar



---

**Meat and seafood – classic favourite buffet** (minimum 10 people)

**Per person**

---

Assorted meat sandwiches

£9.50

- Ham, Cheddar and mustard mayo on white bread
- Chicken and stuffing on soft grain bread
- Bacon, lettuce and tomato on white bread
- Chicken mayo, sweetcorn and lettuce on malted bread

Assorted fish sandwiches

- Tuna mayonnaise on white bread
- Pink salmon and cucumber on oatmeal bread
- Prawns in Marie Rose sauce on oatmeal bread (MSC approved)
- Tuna mayo and sweetcorn on malted bread

Mini savoury eggs

Mini vegetable quiche

Pork sausage roll

Cranberry and brie parcels

Fresh crunchy vegetables and hummus dip (vg, gf)

Fruit portion or selection of tray cakes

---

**Vegetarian – classic favourite buffet** (minimum 10 people)

**Per person**

---

Assorted vegetarian sandwiches

£9.50

- Free-range egg mayonnaise and cress on wholemeal bread
- Cheesley savoury on malted bread (vg)
- Creamed cheese on malted bread
- Cheddar cheese and tomato on white bread

Mini vegetable quiches

Mini samosa

Mini onion bhaji

Mini vegetable pakora

Vegan sausage roll

Fresh crunchy vegetables and hummus dip (vg, gf)

Fruit portion or selection of tray cakes

---



## Pizza

	<b>Per pizza</b>
Freshly cooked 10" pizza (double the size of a Domino's 7" pizza)	£8.00
Boxed and cut into six slices	
Pepperoni	
Chicken and bacon	
Four cheese (v)	
Vegan bacon and mushroom (vg)	

## Afternoon tea

	<b>Per person</b>
Selection of sandwiches including:	£10.00
Cheese and chutney	
Cucumber	
Egg mayonnaise and cress	
Smoked salmon and cream cheese	
Scones with clotted cream and jam	
Victoria sponge	
Chef's selection of mini cakes (3)	
Fresh fruit slices	
Selection of teas	

## Buffet items – sweet selection

<b>Sweet selection</b>	<b>Per person</b>
Cupcake	£1.70
Danish pastry	£1.45
Fresh cream cakes	£1.55
Fresh fruit (each)	£0.55
Strawberry scones with cream (each)	£2.45

Vegetarian: v      Vegan: vg      Gluten free: gf



**Hot fork buffet menu**

**Standard hot buffet** (minimum order of 20) **Per person**

Choose your three main options – ensuring at least one option is suitable for the vegetarian/vegan dietary needs of your party. £16.25  
All main courses are served with accompaniments

**Hot mains**

- Cauliflower and chickpea balti (vg)
- Chicken in creamy tomato and mascarpone sauce
- Chicken korma curry, mild and creamy
- Classic rustic deep filled beef ragu lasagne
- Macaroni cheese with mature cheddar sauce and mozzarella topping (v)
- Mixed bean smoky Texan chilli non carne (vg)
- Shepherd’s pie flavoured with thyme, tomato and Lea & Perrins sauce
- Slow cooked smoky Texan barbecue beef chilli con carne (gf)
- Sticky chilli, honey and lemon roasted chicken thigh (gf)
- Vegan plant based roast vegetable and lentil lasagne verdi (vg)

**Accompaniments**

**Hot**

- Steamed long grain rice (vg, gf)
- Steamed new potatoes (vg, gf)
- Roasted Mediterranean vegetables (veg, gf)
- Rustic ratatouille (vg, gf)
- Jacket potatoes (vg, gf)
- Pasta tossed in olive oil

**Cold**

- Crusty rolls and butter (gluten free rolls and vegan spread on request)
- Tossed mixed salad (vg, gf)
- Mixed leaf salad
- Pasta salad with tomato and roast vegetable dressing (vg)



## Tray cakes and bakes

	Per person
<b>Tray cakes</b>	£2.30
Chocolate orange truffle	
Lemon drizzle	
Ultimate brownie	
Victoria sponge	
<b>Tray bakes</b>	£2.30
Billionaire's shortbread	
Raspberry Bakewell	
Salted caramel brownie	
Sir Choc-a-lot	
Super granola	

## Packed lunches

	Per person
<b>Regular packed lunch</b>	£6.00
Sandwich (assorted fillings), bag of Seabrooks crisps, piece of fruit, Kit Kat, bottle of still water	
<b>Premium packed lunch</b>	£6.40
Premium sandwich (assorted fillings), Kettle crisps, Cadbury's chocolate bar, piece of fruit, can of San Pellegrino	





## Barbecues

### Barbecue menu

Per person

---

Minimum order of 50, three main items per person

£11.30

#### All served with

Mixed salad of lettuce, tomato and cucumber

Homemade chunky coleslaw

Sliced cheese, sliced onions, and various sauces and relishes

#### Standard barbecue items (will be served as a standard to all barbecues)

Local butcher's jumbo pork sausage in soft roll from our local bakery

or

Vegan sausage in soft roll from our local bakery

Local butcher's 4oz beef burger in soft bap from our local bakery

or

Vegan 4oz burger in soft bap from our local bakery

#### Add your selection of up to three items from the list below

Grilled halloumi burger in bap from our local bakery (v)

Lamb shish kebab with optional flatbread

Local butcher's pork and apple burger in soft bap from our local bakery

Mediterranean chicken skewer with optional flat bread

Slow cooked sticky barbecue spare rib

---



## Wines

	Country	Price
<b>Sparkling wines</b>		
<b>Prosecco Serenello extra dry</b> The delicious aromas of apple and pear melt into a smooth and fresh wine on the palate.	Italy	£21.85
<b>Riebeek Cellars Brut sparkling</b> Pieter was one of Jan von Riebeek's scouts and founder of the Riebeek Valley in 1661. The wine is rich, creamy on the nose with a delicate, crisp taste.	South Africa	£22.08
<b>White wines</b>		
<b>Inkosi Sauvignon Blanc</b> Green fig and fresh lemon aromas give way to an intensely flavoured, fruit-driven wine.	South Africa	£13.80
<b>Inkosi Chenin Blanc</b> Off-dry, bursting with citrus and pineapple aromas, well balanced and refreshing clean finish.	South Africa	£17.94
<b>Partnership Fairtrade Sauvignon Blanc</b> Bursting with tropical fruit flavours, every glassful is fresh, crisp and perfect.	South Africa	£15.60
<b>Rose wine</b>		
<b>Monterey Bay Zinfandel Rosé</b> Quite the most delicious wine, a racy mix of watermelon and cherry with a delectable sweetness.	California	£17.25
<b>Red wines</b>		
<b>Inkosi Shiraz</b> Dark cherry colour with aromas of plum and smoky black pepper giving way to a lush ripe black-fruit palate.	South Africa	£13.80
<b>Partnership Fairtrade Shiraz</b> A fantastic shiraz jam-packed with plums and seductive spice flavours.	South Africa	£15.60