

Hospitality Menu

2016 - 2017



About Us

Welcome to our new hospitality team and brochure for 2016. We are delighted to present our menu to accompany your event at the University of Huddersfield. This year we have introduced Thirsty Planet, ethical water, supporting water wells in Africa. All of our tea, coffee and fruit juices are Fairtrade, where possible.

Huddersfood is the University of Huddersfield's delivered hospitality service, delivering fresh food and refreshments to any location on campus. Our team will strive to deliver good quality food and beverages for your meetings and events. Should you require a bespoke menu service or wish to discuss your event please contact the **Huddersfood** team.

To enquire about placing an order, please do not hesitate to contact the hospitality team by either phone or email at **01484 471302** or **cateringorders@hud.ac.uk**

To ensure that we can provide you with great quality produce, when placing an order, **we do require three working days notice**, however we also understand that some bookings will be required at short notice. All bookings are to be placed via **emarket, including budget code** before hospitality will be provided. Reductions in final numbers may incur a charge.

Weekend Bookings

For weekend bookings, we require a minimum of ten working days notice. Minimum guest number of forty people. There will be additional charges for staffing at the weekend.

Changes to your booking

If you need to amend an order prior to your event please call or e-mail one of our team quoting your booking reference number to let them know. Your booking will be amended where possible to reflect the changes.

Cancellations

Cancellations must be confirmed by e-mail and charges are as follows:

More than 48 hours - No Charge

Between 24 and 48 hours - 50% charge

Less than 24 hours - Full charge

A full list of all ingredients and allergens are available on request. Please indicate your requirements at the time of booking.

Please pass your suggestions and comments to **J.Rogers@hud.ac.uk**
Julie Rogers, Hospitality Supervisor.



Contents



Beverages 4

Breakfast 5

Sandwiches And Wraps 6



Light Bites And Sweet Treats 7

Platter Boards 8

Canapés 9



Afternoon Tea 10

The Full Package 11

Vegan And Gluten Free
Example Menu 12



Wine List 13

Lunch And Dinner
Example Menus 14

Beverages

Hot Beverages

Tea And Coffee

£1.20

Tea, Coffee And Two Homemade Biscuits

£1.50

Tea, Coffee And Biscuits

£1.70

Tea, Coffee, Fruit Juice And Water

£1.80

Tea, Coffee, Fruit Juice, Water And Biscuits

£2.40

Cold Beverages

Thirsty Planet Bottled Water (500ml)

70p

Thirsty Planet Bottled Water (1.5l)

£1.90

Fruit Juice (1l)

(Orange, Apple, Cranberry)

£2.00

Fairtrade Fruit Juice (500ml)

(Orange, Apple)

£1.40

Biscuit And Cookie Selection

Home baked on the day with your order

75p

One Per Person



Breakfast & Snacks

Breakfast Sandwiches

Freshly baked on a selection of breads. White or wholemeal baguettes, teacakes or thick sliced bread. Red or brown sauce.

Local Back Bacon, Sausage, Quorn Sausage (v)

£1.95

Add On Items

Sautéed Mushrooms (v), Fried Eggs, Poached Egg

50p Per Item

Breakfast Pastries

Croissants with jam, Pain au Chocolate or Danish Pastries

£1.00 Per Item

Power Fruit

Fruit kebab sticks, served with a fruit coulis, pineapple, grapes, grapefruit and orange

£2.00

Muffin Break Out

A selection of mini muffins including chocolate chip, blueberry and double chocolate

£2.50

Two Per Person



Sandwiches & Wraps

Traditional Sandwich Platter

£2.75 Per Person

Open Sandwiches and wraps

£3.75 Per Person

MINIMUM OF FOUR GUESTS

ONE ROUND PER PERSON

A mixed combination of freshly made meat, fish and vegetarian sandwiches, served with Yorkshire crisps on a selection of breads.

A selection of the following:

West Country cheddar cheese and pickle

Egg mayonnaise cream

Cheese and cucumber

Cheese savoury and baby leaf spinach

Roast beef and tomato

Chicken and sweetcorn with lettuce

Corned beef and pickle

Ham and sliced egg

Prawn Marie rose and iceberg lettuce

Tuna and sweetcorn

Salmon and tomato

Tuna flakes and cucumber

Houmous and roasted vegetable

Add hot and cold light bites to your sandwich menu for an all inclusive buffet offer of your choice.

VEGAN AND GLUTEN FREE OPTIONS AVAILABLE UPON REQUEST

SUBJECT TO SEASONAL CHANGES

Light Bites & Sweet Treats



Light Bites

- Tart of cherry tomato, pesto and Lancashire cheese shavings(v)
- Sun-dried tomato and mozzarella Parcel(v)
- Various flavoured tortilla chips served with salsa(v)
- Cheese and jalapeño dough balls(v)
- Falafel balls (lollipop) with salsa(v)
- Cranberry and brie wanton(v)
- Sweet potato chips with sour cream (v)
- Chicken tulips
- Rogan Josh chicken skewers
- Duck straws
- Pulled pork croquette
- Mini pork pie (one per person)
- Prawn corn dog
- Whitby Thai battered prawns
- Salmon bites with a pipette of lemon
- Prawn twisters with a citrus mayonnaise
- Crab cake with pipette of chilli sauce
- Cajun tuna bites
- Indian Selection (two per person)

Two Items	Three Items	Four Items
£2.00	£3.00	£4.00

Sweet Treats

Traditional Cake

- Lemon Drizzle Cake
- Carrot cake
- Victoria sponge

£1.95 Per Person

Mini Cakes

3 Per Person

£1.95

Fresh fruit

50p

SUBJECT TO SEASONAL CHANGES



Platter Boards

Charcuterie Selection

British and continental meats, crusty bread, potato salad, mixed leaf salad, chutney, homemade coleslaw.

Served with mini dessert selection and fruit bowl.

£9.55 Per Person

Mediterranean Selection

Continental meats and cheeses, olives, sun-dried tomatoes, piquant peppers, mixed leaf salad, flat breads and bread basket.

Served with a mini dessert selection and a fruit bowl.

£9.50 Per Person

Taste of Yorkshire

Local farm shop pork pie, Yorkshire cheese board selection (Yorkshire Blue, Wensleydale, Yorkshire Cheddar), sliced ham, pickles and chutneys, a Waldorf salad and freshly baked rolls. Served with a mini dessert selection and a fruit bowl.

£9.55 Per Person

Vegetarian

Goats cheese and red onion tart, grilled vegetable skewers, potato and garlic chive salad, houmous and bread sticks, coleslaw salad, rustic rolls, pitta and homemade slaw. Served with a mini sweet selection and a fruit bowl.


£8.50 Per Person

Cheeseboard Selection

A variety of five cheeses, grapes, chutneys. Served with a selection of biscuits and bread

£7.00 Per Person

MINIMUM OF EIGHT GUESTS



Canapés

Savoury Canapés

Meat

Black bread square of mustard chicken rilette
with pepper tapenade

Black breads, fig confit with duck foie gras
mousse and dried apricot

Spice cakes, with peach chutney and smoked
duck

Fish

Swedish bread with crab and lemon zest

Black bread, guacamole with marinade prawn

Blinis with smoked salmon, lemon cream and dill

Blinis with horseradish cream, anchovies, pink
pepper and dill

Vegetarian

Tomato breads with goats cheese and
marinated tomatoes

Black breads, Roquefort cream with shaving of
Roquefort and walnuts

Sweet Canapés

Chocolate shortbread

Almond lemon sponge

Lemon drizzle cake

Raspberry shortbreads

Apricot and pistachio cake

Chocolate éclair

Opera cakes

Cocoa tarts with toffee and pecan nuts

£5.99 Per Person

Five canapés per person.

Four savoury and one sweet.



Afternoon Tea

A selection of finger sandwiches

Ham and tomato chutney

Roast beef and onion

Egg and cress (v)

Lemon pepper salmon wrap

Traditional fruit scones with strawberry jam and cream

Selection of mini cakes

Served with coffee, tea and a selection of specialist herb and fruit teas

£6.95 Per Person



The Full Package

Conference Packages

MINIMUM OF TEN GUESTS

Conference Package One

Arrival

Tea, Coffee And Water

Mid-Morning

Tea, Coffee, Water And Biscuits

Lunch

Selection Of Sandwiches, Yorkshire Crisps, Fruit Basket, Water And Juice

Afternoon

Tea, Coffee, Water And Mini Cakes

£11.70

Conference Package Two

Arrival

Tea, Coffee And Water

Mid-Morning

Tea, Coffee, Water And Biscuits

Lunch

Selection of sandwiches, Yorkshire crisps, fruit basket, tomato and mozzarella cheese salad, new potatoes, mixed leaf, goats cheese and red onion tart, water and juice.

Afternoon

Tea, Coffee, Water And Mini Cakes

£15.75

Grab And Go

A pre packed lunch for those on the move

Sandwich

A choice of meat, fish or vegetarian

Fruit

Seabrooks crisps

Sweet treat

Thirsty Planet Water (500ml)

£3.50 Per Person

Replace your water with a fairtrade juice (orange or apple) or diet coke for an extra £1.00 per person



Vegan & Gluten Free

Example Menu

A small sample of what we can offer those with allergies and dietary preferences

Vegan

Chilli and lime houmous crunch
Vegan sausage and onion chutney
Cajun mushroom, peppers and houmous
Falafel crumble with salsa and coriander
Roasted Mediterranean vegetables with basil

Vegan Light Bites

Crudities plate with houmous
Lightly spiced sweet potato wedges

Vegan Salads

Avocado, cucumber salsa and five bean salad
Roasted Mediterranean vegetables with a lemon dressing

Gluten Free Rustic rolls

Cheese and tomato
Egg and cucumber(v)
Beef and onion

Light bites menu

Potato cutlets (v)
Falafel burgers (v)
Goats cheese and red onion tart



Wine List

House Cava Brut NV

Spain

£8.00

House Wine

Valdermoro Sauvignon Blanc, Merlot or Rose

£8.95

Prosecco

Italy

£11.95

We can provide you with bespoke wine to accompany any menu, and a full bar service is available for all events.

Please contact cateringorders@hud.ac.uk for further information.



Example Lunch Menu

Starter

Pearls of three melons, fresh raspberries and
Lemon sorbet

Main course

Pan fried corn fed chicken breast with a
mustard and honey glaze, William potatoes,
fine Ratatouille

Dessert

Chocolate Fondant with vanilla pod ice cream

Prices range from £22.50 per person



Example Dinner Menu

Starters

Slow roasted fig, parma ham, rocket and a balsamic dressing

Fresh white and dark Whitby crab meat sat on a potato salad served with freshly made dill bread

Poached pear, Wensleydale, Swiss chard, olive oil (v)

Main course

Fillet of salmon poached in lemon oil with crisp skin, crushed new potatoes, samphire and a burre blanc

Pea risotto with rocket and shavings of parmesan (v)

Lamb rump, fondant potatoes, served with panache of vegetables

Dessert

Trio of mini desserts

Lemon tart, vanilla cream, crisp mint leaf

GIN and tonic jelly

Chocolate spoon with chocolate mousse and brushed strawberry

Yorkshire cheese & biscuits

Tea or coffee

Followed by a smooth glass of Taylors Port

Prices range from £22.50 per person

Wines

Recommended wines for your menu

Chateau Saint Romans 2014 Claret

France

This soft, fruity wine made from the merlot grape gives great balance and depth on the palate.

£14.00

Lomond Pincushion Sauvignon Blanc 2013

South Africa




Voted champion of all new world Sauvignon Blanc's in the style of Sancerre. A class act.

£18.00

Huddersfood

Eat, Drink, Relax

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