

UNIVERSITY
OF LONDON
VENUES



Senate House Hospitality Menu

Welcome

Our commitment

Our range of seasonal menus fit in with any meeting or event, and we are always happy to discuss custom-made options and ideas.

For further information, to speak to your personal event coordinator or to book a consultation:

please contact: uolevents@london.ac.uk

Welcome to our spring summer menu

We are delighted to present our new Spring Summer menu, thoughtfully developed by our Chef Development teams. This season, we've drawn inspiration from the abundance of locally sourced, ethically produced ingredients, crafting dishes that celebrate the richness of the season.

Each recipe is prepared with care, focusing on sustainability, flavour, and the highest standards of quality. We believe that great food starts with great ingredients, which is why we partner with local farmers and suppliers where possible who share our commitment to responsible sourcing.

The team

At Gather & Gather, we're more than just a service – we're a team of chefs, wine experts, event coordinators, and operators dedicated to creating unforgettable experiences.

By understanding your needs, we craft moments that leave a lasting impression. Our passion for Craft, Creativity, and Community fuels our belief that great food, drink, and service are at the heart of every exceptional event. In partnership with University of London Venues, we've designed a sustainable menu that meets your event needs and exceeds expectations.

Meet our Executive Chef

Piotr, born and raised in Świnoujście, Poland, was inspired by his mother and grandmother's traditional cooking. "I started cooking and experimenting myself," he recalls, despite his mother's frustration with the mess.

For Piotr, food is an expression of the chef's personality. "The plate should reflect who I am, even if you never see me," he says. He enjoys co-creating event menus with clients, ensuring each dish is tailored to their needs. "I listen to your vision and offer advice to make it work."

In his new role at University of London Venues, Piotr relishes the variety of events, from casual lunches to fine dining. He's also committed to sustainability, focusing on seasonal ingredients and minimising food waste. "I love using wonky veg and creating something beautiful from it," he explains.

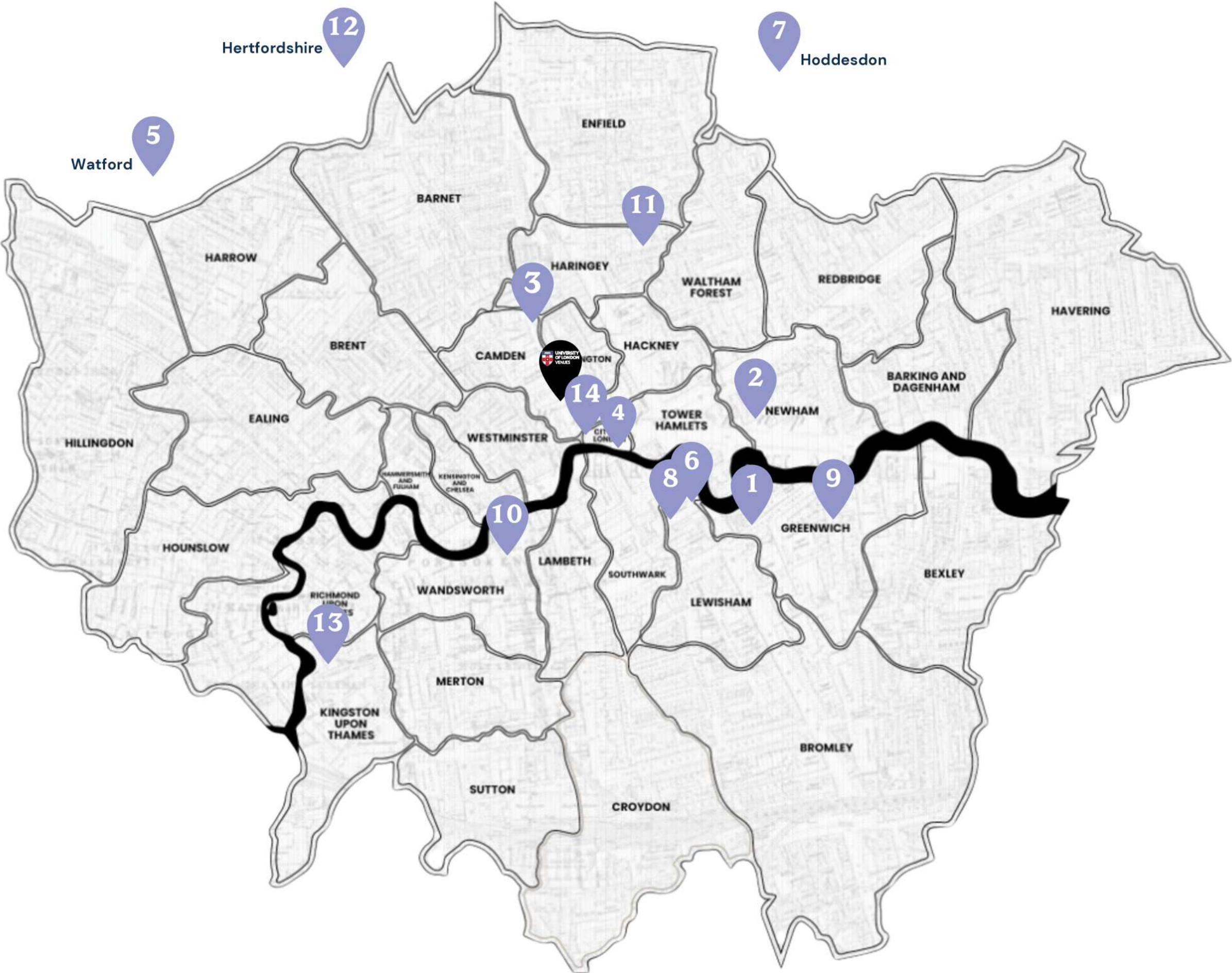
No matter the client, Piotr gives his best. "If you're my client, you're a VIP, and I'll make sure you get my best work."

All prices are quoted per person unless otherwise stated and are subject to VAT.



London Larder

Our Suppliers



- 1. Paul Rhodes Bakery
- 2. Union Coffee
- 3. Cobble Lane Cured
- 4. Paxton & Whitfield
- 5. Vegetarian Express
- 6. Smith & Brock
- 7. Oliver Kay
- 8. Direct Seafoods
- 9. Campbell Brothers
- 10. Bidfood Direct
- 11. The Soho Sandwich Co
- 12. British Premium Meats
- 13. Ellis Wines
- 14. Twinnings



Union Coffee Roasters

We call ourselves Union because we couldn't make great coffee without our partners—the farmers that grow the exclusive gems we share with you. In return, we pay them a fair price so they can invest in their farm, families and workers. We work with our partners long-term, towards constantly improving the quality of coffee and livelihoods. We call it Union Direct Trade, and we're proud that we were one of the first roasters in the UK to trade directly with coffee farmers.

Today, Union has improved lives of more than 65,000 individuals in coffee producing countries, and we're proud to have won The Queen's Award for Sustainable Enterprise in 2017 for our pioneering sourcing model.

Twinnings Tea

Twinnings is a British marketer of tea and other beverages, including coffee, hot chocolate, and malt drinks, based in Andover, Hampshire. The brand is owned by Associated British Foods. It holds the world's oldest continually used company logo and is London's longest-standing ratepayer, having occupied the same premises on the Strand since 1706. Twinnings tea varieties include black tea, green tea and herbal teas, along with fruit-based cold infusions.

Twinnings' ethical tea programme, Sourced with Care, aims to improve the quality of life in the communities from which it buys tea. The company is a founding member of the Ethical Tea Partnership. A not-for-profit membership organisation of tea-packing companies which undertake monitoring and improving conditions on tea estates in all major tea-growing regions. Twinnings has an Ethical Code of Conduct and works with all its packaging and raw material suppliers to ensure decent working conditions in the supply chain.



Paul Rhodes

Founded in 2003 by Michelin-starred chef Paul Rhodes, Paul Rhodes Bakery is one of London's leading independent bakeries, specializing in handcrafted breads and pastries made with the finest ingredients and traditional methods.

Driven by a 'back to basics' approach, we emphasize provenance, artisanal production, and sustainable sourcing, working closely with UK farmers, millers, and suppliers.

From our Greenwich bakery, we serve a wide range of clients, from Michelin-starred restaurants to local cafes and large venues, delivering fresh products daily. We also run a neighborhood shop in Greenwich to stay connected with our customers' needs.

Dedicated to traditional baking and excellence, we pride ourselves on meeting the unique needs of every customer. Welcome to The Art of Baking!

Our commitment to sustainability

Sustainability is at the core of everything we do encompassing both the environment and support for our people and community. Gather & Gather has a clear, science-backed goal to achieve Net Zero by 2040, and we take steps at every level to reduce our carbon footprint, increase biodiversity and give support to small local businesses.

Our chefs use the best tasting ingredients for the job, often buying 'wonky' veg that might have been thrown away by the supermarket but that tastes incredible in our soups and salads. We also work hard to offer disposable free service, please ask when booking about having your event served completely on ceramics.

Giving back is part of the Gather & Gather culture. Every team member is given two days a year to volunteer, contributing to the local communities where we operate. Together, we're making a positive impact for both people & the planet.

By choosing to partner with us you are choosing a team that values sustainability, community & quality. Making an impact one dish at a time.

Our commitments to people, place & planet

Our focus as a business is bringing handcrafted food & drink to the table each & every day, while simultaneously supporting the communities we work with. Employment opportunities for local people, sourcing from our hand-picked larder of artisan suppliers, & an absolute focus on minimising the impact of our operations on the planet are key objectives of every partnership.

Our commitment is clear throughout this menu brochure: we are proud to exclusively offer the very best in British meat & cheeses; none of our fresh produce is transported by air freight, & the fish we purchase & serve will be rated MCS 1,2,3. As a wider business, we aim to be net zero by 2040.

In short, this means providing great food, drink, & service that has a meaningful & lasting impact on the people & places we work with & for – all the while safeguarding the planet for future generations.

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Future 50 Foods

At Gather & Gather, we're proud to be part of the Future 50 Food initiative. This is a movement to promote nutrient rich, plant-based foods that increase both the biodiversity of the plant and ourselves. This aligns perfectly with our mission to create delicious, innovative menus that have a positive impact on both people and the planet.

Through our use of Future 50 Foods we're bringing a variety of underutilised, highly nutritious ingredients to our customers. These are protein-packed legumes, hearty whole grains and nutrient-rich vegetables that also reduce monocropping and increase biodiversity within farming. They bring unique flavours, textures and nutritional benefits to the table.

In every menu we craft we are using our ingredient choices to drive diversity, enhance nutrition and reduce reliance on resource-intensive staples. This creates vibrant salads, hearty soups and enriching meals that are interesting and full of life. Making it easy, exciting and tasty to choose foods for both you and the environment.

All prices are quoted per person unless otherwise stated and are subject to VAT.



Allergens

Our menu dishes are prepared in environments that are not totally free from allergen ingredients. Our hygiene practices are designed to reduce the risk of allergen contamination, & our catering teams receive training to help ensure that these standards are met. Our recipes do change from time to time. Should you have concerns about the ingredients in our dishes, please do not hesitate to ask a member of our catering team, who will be happy to assist you. Unfortunately, we cannot guarantee that our food is free from nuts or gluten, as products containing these ingredients are prepared in the same kitchen environment. We can source Kosher options with five working days’ notice; however, additional charges will apply.

Dietary requirements

Please let us know of any special dietary requirements, allergies and intolerances. All hospitality will be provided with a full allergen list, and we are happy to answer any questions you have around this.

All prices are quoted per person unless otherwise stated and are subject to VAT.



Egg



Fish



Peanut



Celery



Lupin



Sesame



Cereals
containing gluten



Molluscs



Soya



Crustaceans



Mustard



Suphur
Dioxide



Dairy



Nuts

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.

Our menu includes service staff for bookings of over 50 guests. For bookings under 50 guests, additional charges may apply. Should you wish to discuss a bespoke service style for your event, please do so during the planning process, and we will advise you of any associated costs.

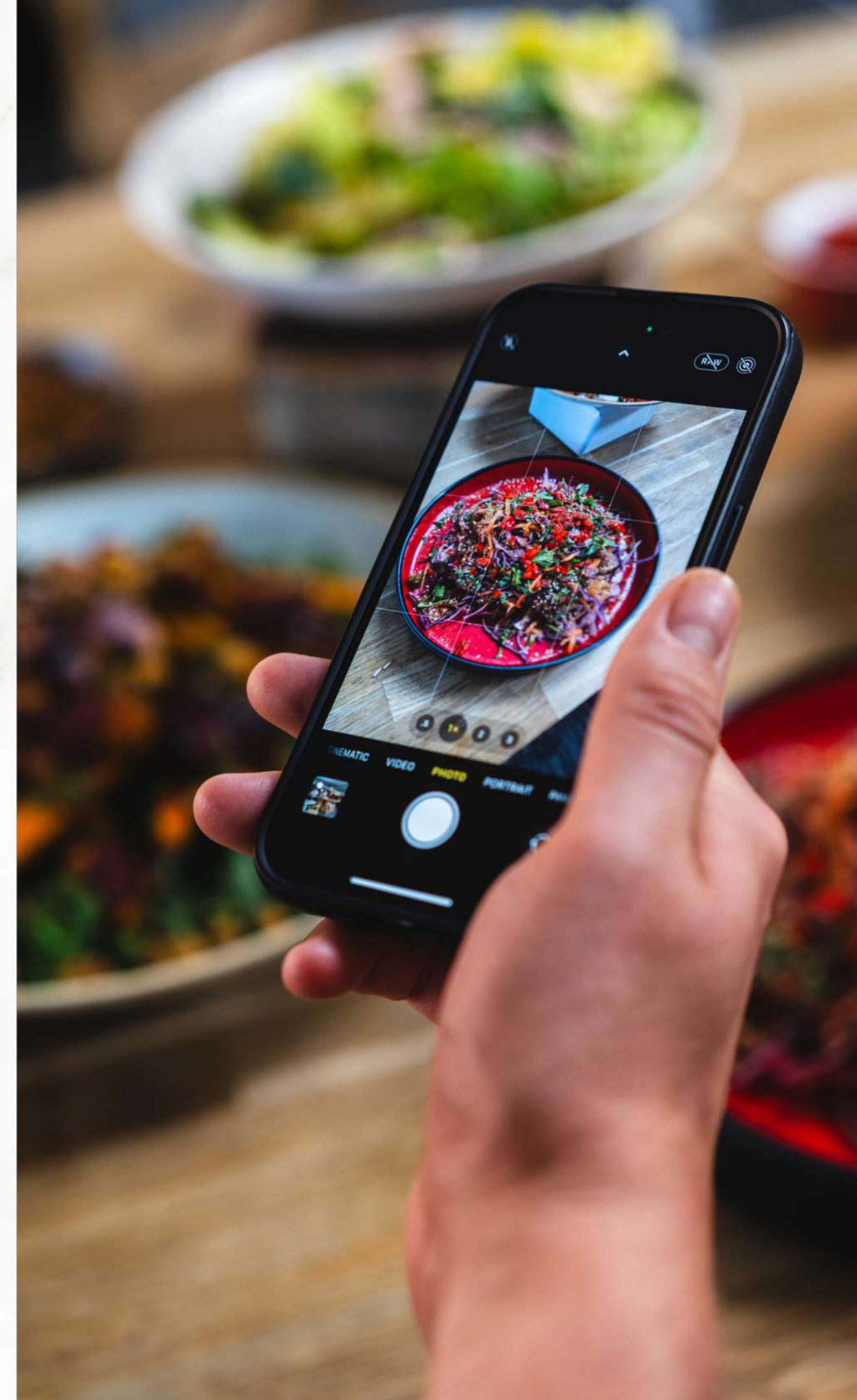
Minimum numbers for all hospitality including refreshments, working lunches and formal dinners is 20 guests. Allergen information and alternatives are available upon request. Orders can be adapted in keeping with all event requests and government guidelines.

Linen for non-catering tables (e.g., exhibition layouts) is subject to a supplement charge of £9 per cloth, unless otherwise agreed. Our standard linen is black, but if you require a different color or a quantity of more than 10, additional charges will apply. We use standard black tablecloths for general hospitality, while for dinner service, we provide white tablecloths with biscuit-colored napkins.

Our menus are designed to reflect seasonality, and we are committed to offering a sustainable hospitality service for you and your guests. When certain dishes are out of season, we will suggest sustainable alternatives. We are proud to share that our coffee beans are freshly ground daily.

All menu prices are quoted per person unless otherwise stated and are subject to VAT at the current rate. Our prices are based on service times between 08:00 and 22:00, Monday to Friday. Please note that additional charges will apply for service outside these hours, including Saturdays & Sundays.

All prices are quoted per person unless otherwise stated and are subject to VAT.



Morning Breaks

Minimum of 20 guests

Morning break

£4.50pp

Fairtrade tea & coffee including a selection of herbal teas, decaffeinated coffee & plant-based milk.
Filtered spring water
Selection of fruit juices

Continental breakfast

£8.50pp

Fairtrade tea & coffee including a selection of herbal teas, decaffeinated coffee & plant-based milk.
Filtered spring water
Selection of fruit juices
Selection of mini danish pastries

Cooked hot breakfast

£10.50pp

Fairtrade tea & coffee including a selection of herbal teas, decaffeinated coffee & plant-based milk.
Filtered spring water
Selection of fruit juices
Selection of breakfast baps, 1pp:
-Portobello mushroom, spinach, plum tomato pesto dip (vg)
-Free range egg baps with tomato ketchup or HP sauce (v)
-Smoked bacon brioche baps, tomato chutney
-Cumberland sausage brioche baps ketchup or HP sauce

Mid-morning break

£4.75pp

Fairtrade tea & coffee including a selection of herbal teas, decaffeinated coffee & plant-based milk.
Filtered spring water
Selection of fruit juices
Selection of pre-packaged biscuits

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(v) – vegetarian (vg) – vegan



Breakfast

Minimum of 20 guests

Simple breakfast

£10.50pp

Select one of the below juice choices:

Fresh apple/orange juice or

Compressed fruits with lime & mint or

Seasonal fruit & vegetable juice of the day (vg)

Choice of one breakfast item:

‘No avocado’ on toast (high protein smashed broad beans on toast) (vg)

Mushrooms on toast, watercress pesto (vg)

Coconut yoghurt, raspberry & chai granola (vg)

Homemade Livewell overnight oats & birchers (v)

Fairtrade tea & speciality Union filter coffee & filtered spring water served alongside your breakfast choices.

Add on

£3.50pp

Compressed fruits with lime & mint (vg)

Seasonal fruit & vegetable juice of the day (vg)

Add on continental pasties

£1.50pp

Freshly baked selection of mini croissants & mini pastries (v)

Add on breakfast baps

£5.00pp

Portobello mushroom, spinach, tomato & HP Sauce (vg)

Free range egg, muffin, sriracha (v)

Smoked bacon brioche rolls, tomato chutney

Cumberland sausage brioche roll with tomato or onion chutney

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(v) – vegetarian (vg) – vegan



Lunch

Minimum of 20 guests

Traditional sandwich lunch

£15.50pp

One and a half rounds of freshly prepared deep filled sandwiches per person on a variety of breads

Traditional lunch includes:

Hand cut crisps

Still & sparkling filtered water

Fairtrade tea & coffee including a selection of herbal teas, decaffeinated coffee & plant-based milk.

Sandwich lunch add on bites (served in bowls)

£6.95pp

Example below:

Potato wedges - one large bowl (vg)

Selection of falafel (vg)

Vegetable spring rolls (2pp) (vg)

Crispy chicken popcorn

Honey mustard mini sausage

All prices are quoted per person unless otherwise stated and are subject to VAT.

(v) – vegetarian (vg) – vegan



Lunch

Minimum of 20 guests

Gourmet sandwich lunch

£19.95pp

One and a half rounds of freshly prepared deep filled sandwiches per person on a variety of white, granary and wholemeal breads and wraps

Gourmet lunch includes:

Special chef house salad with dressing

Seasonal fruit bowl (vg)

Hand cut crisps (vg)

Still & sparkling filtered water

Fairtrade tea & coffee including a selection of herbal teas, decaffeinated coffee & plant-based milk.

Add on finger food:

£6.95pp

Potato wedges - one large bowl (vg)

Selection of falafel (vg)

Vegetable spring rolls (2pp) (vg)

Crispy popcorn chicken

Honey mustard mini sausage

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(v) – vegetarian (vg) – vegan



Simple Cold Fork Buffet Menus

Minimum of 20 guests

Chef's choice of menu, composed of two main dishes (one meat or fish & vegetarian) £22.95pp
for your main course with one seasonal salad & one dessert.
Choice of plant, fish or meat. (including VE)

Below is sample menu, our Executive Chef will work with you to tailor a menu based on your event or guest profile.

Main meat

Pesto chicken served with roast vegetable pasta salad

BBQ turkey escallops served with sweetcorn, smoked eggplant, red lentil, scallion dressing

Lemon thyme & mustard slow cooked pork loin served with royal Galia apple and baby potato with parsley sauce

Main fish

Sweet chilli & lime coconut roasted salmon fillet served on a bed of Asian noodles salad

Slow baked white fish with potato, caper and olive salad

Smoked haddock fish cake with kedgeree salad

Main vegetarian

Mediterranean falafel with cous cous salad and mint dressing (vg)

Oriental tofu steak with kimchi potato salad (vg)

Mint, coriander, chilli and garlic marinated halloumi cheese with aubergine, courgette and carrot finished with caper lemon dressing (v)

All prices are quoted per person unless otherwise stated and are subject to VAT.

(v) – vegetarian (vg) – vegan



Enhanced Cold Fork Buffet Menus

Minimum of 20 guests

Chef's choice of menu, composed of two main dishes (one meat or fish & vegetarian) £33.95pp
for your main course with two seasonal salads & one dessert.
Choice of plant, fish or meat. (including VE)

Below is sample menu, our Executive Chef will work with you to tailor a menu based on your event or guest profile.

Enhanced cold fork menu example dishes

Chimichurri grilled romesco courgette with quinoa salad (vg)

Miso Caesar salad, sesame sroutons with kimchi rice (vg)

Roasted sweet potato, crushed avocado and smoked vegan cheese bits and crispy mix seeds (vg)

Poached chalk stream trout, lentil, baby tomato & oregano salad

Roast pork chops and crushed potato with cider apple & parsley sauce

All prices are quoted per person unless otherwise stated and are subject to VAT.

(v) – vegetarian (vg) – vegan



Simple Hot Fork Buffet Menus

Minimum of 20 guests

Chef's choice of menu, composed of two main dishes (one meat or fish & vegetarian) for your main course with one seasonal salad & one dessert.
Choice of plant, fish or meat. (including VE)

£22.95pp

Below is sample menu, our Executive Chef will work with you to tailor a menu based on your event or guest profile.

Main meat

Turkey korma with lime leaf rice

Fruity lamb tagine with cous-cous salad

Southern fried chicken goujons with potato wedges and BBQ Sauce

Main fish

Mix seafood paella

Smoked haddock Kedgeriee

Fishcake with spring potato salad & tomato sauce

Main vegetarian

Spinach and ricotta tortellini with rich chunky tomato sauce /lemon creamy sauce (v)

Chimichurri halloumi with slow roast mixed peppers and baby potato salad (v)

Asian style tofu with stir fried lemongrass rice (vg)

All prices are quoted per person unless otherwise stated and are subject to VAT.

(v) – vegetarian (vg) – vegan



Enhanced Hot Fork Buffet Menus

Minimum of 20 guests

Chef's choice of menu, composed of two main dishes (one meat or fish & vegetarian) for your main course with two seasonal salads & one dessert.
Choice of plant, fish or meat. (including VE) £33.95pp

Below is sample menu, our Executive Chef will work with you to tailor a menu based on your event or guest profile.

Enhanced hot fork menu samples

Chalk stream trout, leek & mature cheddar tart with dill & caper potato salad, fennel & orange salad
Lemon thyme and honey pork chop, steamed new potato, cherry tomato, green olives and mustard dressing
Grilled Korean BBQ Chicken thigh, sesame edamame, bean shoots chilli glass noodle – bok Choy & pickled cucumber salad
Tandoori roasted half aubergine, warm grain tabbouleh, mango & green chutney
Feta cheese, piquillo pepper and spinach frittata, roasted tender stem broccoli with toasted seeds and hot honey dressing (v)

All prices are quoted per person unless otherwise stated and are subject to VAT.

(v) – vegetarian (vg) – vegan



Senate House Sharing Platters

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

Senate House sharing platter

£19.95pp

Choose from one of the sharing platters for your event.

Plant based mezze

Spinach and chickpea steak
Tahini roast broccoli salad
Mediterranean cabbage salad
Sumac potato salad
Pitta bread (vg)
Tzatziki dip

Asian selection

Sweet chili & lime chicken thighs
Coconut and pickled ginger tofu (vg)
Lemongrass rice (vg)
Thai mini spring roll (vg)
Crispy seaweed salad (vg)

Indian selection

Vegetable Samosa (vg)
Pakoras (vg)
Tikka chicken tenders
Naan bread (vg)
Indian salad (vg)
Mango chutney (vg)

From the sea

Sea salt & cracked black pepper squid
Parsley and garlic trout
Fresh toasted sourdough bread
Chives and potato salad (v)
Lemon mayonnaise sauce (v)
Fresh mix lettuce salad (vg)

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(v) – vegetarian (vg) – vegan



Senate House Charcuterie Boards

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

Senate House charcuterie boards

Choose from one of the sharing platters for your event.

Senate House charcuterie boards menus

Made using local ingredients, chosen for their low carbon impact & high nutritional content

£19.95pp

Meat charcuterie

Selection of sliced cured meats from local butcher

Black olive tapenade

Garden pea and sea salt butter

Rustic bread

Green salad

Honey mustard dressing

Cheese charcuterie

Selection of Paxton & Whitfield British cheese

Dry fruit

Chutney

Grapes

Cheese crackers

Rustic bread

Seafood charcuterie

Gin & ginger infusion trout

Herring rollmop

Cracked pepper smoked mackerel

Lemon parsley shrimp salad

Potato, caper & dill salad

Selection of sliced bread

Lemon and parley vinaigrette

All prices are quoted per person unless otherwise stated and are subject to VAT.



Street Food & Gathered Table Pop-ups

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

Street food & Gathered table pop-ups

£21.95pp

Created by the Senior Food Team to incorporate innovative food trends from around the world. Bringing theatre & fantastic flavours to your event with menus from some of London’s most prestigious chefs collaborating in the Gathered Table

Please pick one of the options below.

Street food & Gathered table pop-up menus

Desi Bites, Indian street food

Vada pavs, green chilli chutney, aubergine, fenugreek & chilli curry – aloo tikki chaat (vg)

Korean street food

Grilled chicken thigh, peanut, sesame & chilli glass noodle – bok choy & pickled cucumber salad, sesame seeds – brown rice, edamame & bean shoots

Gathered table

Cobble Lane nduja & pineapple roasted chicken, chestnut & porcini stuffed beef tomatoes
Miso caesar salad, baby gem & sesame maple croutons, burnt butter & chilli corn bread (v)
Charred aubergines, chilli & tomato dressing, lime & coconut yoghurt (vg)

All prices are quoted per person unless otherwise stated and are subject to VAT.

(v) – vegetarian (vg) – vegan



Gather & Gather London Larder

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

London Larder lunch menu

Can be served as platters or as a buffet created by Gather & Gather using only local suppliers based in London to create a delicious London Menu

Offer includes:

Pork sausage roll from Block & Cleaver Butcher

Cobble Lane charcuterie board

Smoked trout rilette from James Knight of Mayfair

Fresh seasonal salads from Smith & Brock of New Covent Garden

Artisan British cheese from Paxton & Whitfield (London's oldest cheese shop)

Oat Cracker, plum chutney & artisan breads from Paul Rhodes of Greenwich

Vegan dark chocolate brownie & artisan breads from Paul Rhodes of Greenwich

£31.95

All prices are quoted per person unless otherwise stated and are subject to VAT.



Afternoon Break

Minimum of 20 guests

Afternoon break

Fairtrade tea & coffee including a selection of herbal teas, decaffeinated coffee & plant-based milk.
Selection of mini cakes supplied by Paul Rhodes of London

£5.95pp

Classic Senate House afternoon tea

Finger sandwiches with scones, cream, handmade jam and patisseries, served with a selection of teas, fairtrade Union filter coffee and a glass of fizz complete with an elegant table set up

£39.95pp

Selection of classic finger sandwiches

Trout, lemon & cream cheese
Classic St Ewe's egg mayo & cress (v)
Ham, tomato & wholegrain mustard

Scones & cakes

Freshly baked scones with vanilla cream and handmade strawberry jam (v)
Lemon drizzle cake (v)
Victoria sponge cake (v)

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(v) - vegetarian (vg) - vegan



Light Bites

Minimum of 20 guests

Light bites are smaller, flavourful dishes perfect for sharing or enjoying as a snack. These items are lighter than full meals, offering a variety of appetisers or finger foods like tapas or sliders. Ideal if you're looking for something casual to enjoy with drinks or as a pre-meal treat.

Selection of 4 light bites

Each additional item

£20.95pp

£3.95pp

Vegetarian

Lemon and oregano courgette shashlik with pickled mushroom ketchup (vg)

Pakora with orange and coriander dip (vg)

Vegetable spring rolls with Asian dressing (vg)

Crispy onion rings with bourbon BBQ sauce (v)

Mac & cheese bites with buffalo sauce (v)

Chimichurri tofu with tomato salsa (vg)

Fish

Satay salmon skewers with coconut dip

Lime coriander and chilli tiger prawn cup

Fish bites with tartare sauce

Scampi with garlic aioli

Japanese bubble breadcrumb prawns with pink garlic mayonnaise

Meat

Crispy chicken balls with sweet & sour sauce

Harissa pesto turkey kofta with black olives dip

Selection of mini pork sausages with cider apple chutney

Chicken Caesar skewers with Parmesan mayonnaise

GF mini quiche Lorraine

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(v) – vegetarian (vg) – vegan



Small Plates & Bowl Food

Minimum of 20 guests

Selection of 3 bowls and 1 dessert

£23.95pp

Each additional bowl

£5.15pp

Example dishes

Meat bowls

- Chicken korma with lime rice
- Mexican pulled beef shin with crispy tortilla
- Patatas braves with crispy chorizo
- Smoked chicken with lime crushed avocado and mango salad

Fish bowls

- Roast sea bass with potato and broad bean salad with lemon and chive dressing
- Prawns cocktail salad
- Seafood jambalaya
- Creamy tikka masala glazed trout with Indian lentil salad

Vegetarian bowls

- Spinach & ricotta tortellini with rich sun dried cherry tomato and basil sauce (v)
- Sweet potato ball with harissa quinoa salad (vg)
- Roasted black garlic and cauliflower wings cured vegan feta sauce with spring mint tomato and pomegranate salsa (vg)
- Lemon courgettes and pea risotto with ricotta sauce (v)

Dessert

- GF Chocolate brownie with mint Chantilly cream (v)
- Mascarpone cheesecake with fresh strawberry and cracked pepper balsamic syrup (v)
- Yuzu tofu creme Brulle with grape and orange chutney (vg)



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Canapés

Minimum of 20 guests

Selection of 3 Canapé items

£18.95pp

Each additional item

£4.95 each pp

Supplement charge for special dietary requirements

£1.00 each

Requests available for the chef to create a bespoke menu for you.

Example dishes

Cucumber, British feta and sun-dried tomato (v)

Vegan salmon, pumpernickel and lemon mayo (vg)

Beef sirloin, basil pesto and parmesan crostini

Assorted macaroons (v)

Mini salted caramel truffle (v)

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(v) – vegetarian (vg) – vegan



Dinner

Minimum of 20 guests

Chef's Seasonal 3 course dinner menu

£69.95pp

Starter

Carpaccio Heirloom tomato with smoked burrata mousse, oregano and basil gel, balsamic croutons with purple basil cress (v)

Main

Chilli, ginger & maple syrup salmon steak
Lime sweet potato, tenderstem broccoli, miso and coconut sauce

Dessert

Lemon tart with raspberry sorbet

Supplement charge for change of protein

£5.00 per dish

Example dishes

Smoked salmon tartar with wasabi mayonnaise
Emulsion Breast of chicken with chorizo champ potatoes, celeriac & parsnip puree, finished with wild mushroom jus
Mulled forest fruit & ginger crumble with cinnamon ice cream

Fine dining dinner menu

£79.95pp

Starter

Hot smoked trout and cream cheese terrine with sweet pickle cucumber caviar, infused wasabi sauce, fennel micro salad.

Main

Herb crusted rack of lamb, cumin polenta, pea and broad bean salad, apricot and mint salsa

Dessert

White chocolate & lime cheesecake with chilli soil and coconut ice cream, Thai basil cress

All prices are quoted per person unless otherwise stated and are subject to VAT.

(v) – vegetarian (vg) – vegan



Individual Items List

Anything you would like to add additional to your already chosen menu.

Mini croissant or mini pastry	£1.50 per item
Fruit bowl (serves 10 guests)	£8.95 per bowl
Exotic fruit platter (maximum 30 guests)	£4.15 per guest
Wrapped biscuits	£0.85 per item
Cookies	£1.50 per item
Mini cake	£3.50 per item
Decorative doughnuts rings	£1.60 per item
Cupcakes with a logo of your choice	£3.15 per item
Vegan cupcakes with a logo of your choice	£3.60 per item
-the minimum order is 240 units ; however, we can accommodate smaller quantities depending on the occasion and event requirements	
Crisps	£1.95
Selection of nibbles (serves three guests)	£6.50
Protein bars	£1.75 per item

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Packages

Relax. Let us do the planning to your budget. Look at our most cost-effective catering packages.

Food choices		Alcohol Choices (including trio of nibbles)				
Hospitality		Std Drinks Package – 1hr	Std Drinks Package – 2hr	Prosecco – 1hr	Cocktails – 1hr	Champagne – 1hr
		£ 15.95	£22.95	£21.95	£24.95	£48.95
Hot / cold fork	£22.95	£35.01	£41.31	£40.41	£43.11	£64.71
Enhanced hot / cold fork	£33.95	£ 44.91	£51.21	£50.31	£53.01	£74.61
Light Bites	£20.95	£ 33.21	£39.51	£38.61	£41.31	£62.91
London Larder	£31.95	£ 43.11	£49.41	£48.51	£51.21	£72.81
Platters	£15.95	£28.71	£ 35.01	£34.11	£36.81	£58.41
Cheese board	£11.95	£25.11	£31.41	£30.51	£33.21	£54.81
Cured meats board	£24.95	£36.81	£43.11	£42.21	£44.91	£66.51
Canapes	£18.95	£31.41	£ 37.71	£36.81	£39.51	£61.11
Small Plates & Bowls	£23.95	£35.91	£42.21	£41.31	£44.01	£65.61
Seasonal Chefs 3 Course Meal	£69.95	£77.31	£ 83.61	£82.71	£85.41	£107.01
Food supplement – Beef/Trout/Lamb	£74.95	£81.81	£ 88.11	£87.21	£89.91	£ 111.51
Fine Dining	£75.95	£82.71	£ 89.01	£88.11	£90.81	£112.41
Food supplement – Beef/Trout/Lamb	£80.95	£87.21	£93.51	£92.61	£95.31	£116.91

All prices are quoted per person unless otherwise stated and are subject to VAT.

Drinks

Minimum of 20 guests

Senate 1-hour drinks package £15.95pp

House wine (half bottle), or equivalent beer choices & selection of soft drinks Assorted selection of three cocktail nibbles

Drinks to be charged on consumption after one hour

Senate 2 hours unlimited drinks package £22.95pp

House wine, beer, fruit juices & soft drinks Drinks to be charged on consumption after two hours

1-hour unlimited prosecco drinks package £22.95pp

Prosecco, beer, fruit juices & soft drinks Drinks to be charged on consumption after one hour

1-hour unlimited cocktail drinks package £24.95pp

Cocktail of your choice, beer, fruit juices & soft drinks Drinks to be charged on consumption after one hour

Add on to drink 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

Graduation drinks package

Tailored to your needs, please ask for a quotation

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Drinks

Non - alcoholic

Freshly brewed Fairtrade tea & coffee including a selection of herbal teas, decaffeinated coffee & plant-based milk

£2.95pp

Freshly brewed Fairtrade tea, coffee including a selection of herbal teas, decaffeinated coffee & plant-based milk with a selection of biscuits

£4.30pp

Fruit juice (1L)

£4.95

- Orange 380kcal
- Apple 420kcal
- Cranberry 220kcal

Still or sparkling water

£1.50

Homemade lemonade 1L

£4.95

Carbonated soft drinks selection (330ml)

£2.65

- Coca cola
- Diet coke
- San Pellegrino (aranciata, limonata, aranciata rossa)
- Tango (orange, apple)

Beer (330ml)

£4.50

Birra Moretti

Meantime Lager

Meantime Pale Ale

Heineken 0% (330ml)

Cider & IPA

£5.95

Cider Aspall (330ml)

Punk IPA (BrewDog) (330ml)

Sh&y Shack IPA can GF (330ml)

Cocktails & mocktails

We can tailor your perfect cocktail matching your desired colours, taste & look for any occasion

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

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The Senate House sustainable wine list

The wines on this list are made using sustainable practices. Sustainable practices mean either reduced chemical use in the vineyard, reducing bottle weight through deep-sea shipping and UK bottling, or using HVE (High Environmental Value) accreditation. They are vegan where indicated, and no animal products have been used in the production of any wine.

Red

Merlot, Le Tuffeau, d'Oc Languedoc, France A rich plummy Merlot – (vg)	£17.00
Punto Alto Malbec Mendoza Argentina A rich and fruity Malbec – (vg)	£18.50
Doppio Passo, Primitivo Salento, Italy Deep and earthy using Primitivo grapes – (vg)	£24.50
Azabache 'Organic' Rioja Crianza Rioja Spain An oaky Tempranillo sourced from a minimum intervention vineyard – (vg)	£25.50
Pinot Noir 'Long Barn' California USA Rich oaky Pinot Noir – (vg)	£28.50
Grenache Noir, La Loupe South of France A deep, fruity and long nose Grenache Noir – (vg)	£33.50
Chateau de la Coste, Margaux Margaux France Lightly oaked classic Claret	£55.00

White

Grillo 'Allegrì' Sicilia Sicily Italy Aromatic and stone fruit from grillo grapes – (vg)	£17.00
Boatman's Drift, Chenin Blanc South Africa A zesty and lemony Chenin Blanc – (vg)	£18.50
Chardonnay Reserve, La Vigneau Langue D'Oc France An un-oaked, Chablis-like Chardonnay – (vg)	£21.50
Viognier, D de Pennautier, Lorgèril Languedoc, France Light and fruity peach and apricot flavours – (vg)	£24.00
Trois Mats, Picpoul de Pinet Languedoc, France Ginger & quince toned Picpoul – (vg)	£28.50
Roaring Meg Sauvignon Blanc Central Otago New Zealand A zesty and herbaceous Sauvignon – (vg)	£33.50
Chablis 'Organic', Cuvee Emeraude Burgundy France A lightly oaked organic Chardonnay	£50.00

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(v) – vegetarian (vg) – vegan



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Rose

La Loupe Carignan Rose Langue D'Oc France Light & £17.00
Pale – Vegan

Le Poussin Rose
Provence, France £25.50
Cinsault/Syrah blend, pale strawberry – (vg)

English Pink Rosé
Southern England 12% £40.00
fragrant notes of red berries & delicate strawberry – (vg)

Sparkling

Borgo del Col alto Prosecco Veneto, Italy Prosecco £17.00
grapes, fresh citrus fruit & peaches – (vg)

Cremant de Loire, Brut Amirault
Loire Valley, France £36.50
Bio-dynamic Brut Chardonnay/Chenin blend

Nyetimber Classic Cuvee
England 12% VE £50.00
A palate of honey, almond, pastry & baked apples

Champagne

Champagne Vauban Freres Brut £60.00

France, Champagne A blend of Grand Cru Chardonnay,
Premier Cru Pinot Noir & Pinot Meunier

Champagne Lombard Extra Brut NV £70.00

France, Champagne

An expressive palate of crisp apple, citrus & stone fruit
notes

accompanied by classic autolytic notes of bread &
brioche

Chardonnay (40%)

Pinot Meunier (30%)

Pinot Noir (30%)





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