

**EAT**  
**DRINK**  
AND COMMUNICATE

# HOSPITALITY

September 2017

**LOCAL**  
**SUSTAINABLE**  
**FRESH**  
**WITH**  
**PLYMOUTH**  
**UNIVERSITY**

UCSP

UNIVERSITY COMMERCIAL  
SERVICES PLYMOUTH

## Catering Booking Information

We are the University's official catering delivery service and are delighted to present our menu to complement your event at the University of Plymouth. We provide a professional hospitality package whatever your event and we do it with responsibility to the future with an emphasis on the following principles:-

- Fresh foods you can trust
- Sourcing environmentally, sustainable and ethical food
- Championing local food producers and their local produce
- Making healthy eating easier

The menu has been designed to provide a range of fresh, local, delicious food and refreshing drinks to meet the needs of everyday meetings as well as formal occasions. However, we know that every event is different so if you would like a quote or price based on a bespoke offer, require any further guidance or have any specific dietary requirements we will be happy to accommodate.

Before booking any catering please ensure you have made a room booking at [roombooking@plymouth.ac.uk](mailto:roombooking@plymouth.ac.uk)

In order to meet your hospitality request all bookings and final confirmation are required 48 hours prior to the event by email to [catering@plymouth.ac.uk](mailto:catering@plymouth.ac.uk)

Late orders may not be accepted but we will always attempt to accommodate late bookings, however, this may result in alternative menu items and delivery times. All buffet items are subject to availability and where it is unavoidable, suitable substitutions may be made.

### Minimum order and delivery times

Please note the minimum delivery spend is £25.00.

Delivery times: 08:00 – 16:30, Monday to Friday

Events outside core trading hours will be subject to a staffing surcharge

(£50.00 Monday to Saturday/£75.00 Sunday/Bank Holidays – for 3 hours minimum)

A charge will be made for any loss of equipment or breakages.

All other booking information including terms and conditions can be found on page 13.

Choose the service level that suits

The menu has been designed as a drop off service, however, you can decide on the service element when choosing your food and drink. Your delivery can be:-

1. Unpacked in the room
2. Set up to include full linen (charges apply)
3. Service staff available, staffing charges may apply

Please try to ensure that the room is accessible to the delivery team and a table is provided so the delivery team can unpack your order.

### Contact

Catering Services, UCSP Ltd

16 Endsleigh Place, Drake Circus, Plymouth, PL4 8AA

☎ 01752 588580 ✉ [catering@plymouth.ac.uk](mailto:catering@plymouth.ac.uk)

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Follow us on Instagram: [@eatdrinkplymuni](https://www.instagram.com/eatdrinkplymuni)

# EAT DRINK AND COMMUNICATE



## Hot and Cold Drinks Selection

*Our tea and coffee is Fair-trade. An equal split of tea and coffee will be served unless otherwise stated.*

Fair-trade tea including herbal infusions & filter coffee (per serving)	£1.65
Individually wrapped biscuits (per serving)	£0.65
Bottled mineral water (1.5 litre)	£2.25
(500ml)	£1.20
Freshly squeezed orange juice (per litre)	£4.35
100% fruit juice (orange, apple, cranberry)	£2.35
Bottled carbonated drinks	£2.00
Luscombe Organic Drinks	£3.15

## Breakfast Menu

*Hit the ground running with our breakfast offer, all breakfasts include Fair-trade tea including herbal infusions and filter coffee.*

Breakfast baps	£4.45
<i>Local bacon or farmhouse pork sausage, scrambled free range egg or vegetarian sausage</i>	
A selection of mini sweet pastries	£3.75
Plain croissants with jam and butter	£2.50
A selection of savoury muffins	£3.75
<i>Bacon &amp; cheddar, caramelised onion &amp; feta, sweet potato &amp; rocket</i>	
Brioche muffins with jam and butter	£3.75
Selection of cookies	£3.75
Home-made plain and fruit flapjack	£3.75

## Sweet Treats

Devon scones (plain and fruit) with jam and Rhodda's Cornish clotted cream for 10	£11.25
Chocolate brownies for 10	£11.25
Tray bake cake platter for 10	£10.65
Loaf tin cake selection platter for 10	£8.50
Classic doughnut selection for 10	£7.50

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## Working Lunch Menu

Keep it simple with our working lunch menu. Take your pick from delicious but simple sandwich and wrap selection or our luxurious artisan filled breads, accompanied with Burts crisps made in Plymouth. The sandwich offer below is an example of the fillings and these will be changed seasonally.

### Artisan filled bread selection (2 items per person)

£6.45

Falafel, lemon and coriander hummus

Cheddar mixed leaf and chutney

Prawns avocado

Tuna and red onion

Chicken Caesar (chicken breast, smoked bacon, lettuce with a Caesar dressing)

Pastrami with gherkins, red onion and Monterey Jack cheese

### Sandwiches and wraps (1.5 rounds per person)

£5.65

Three cheese and red onion

Egg mayonnaise

MSC prawns with citrus and dill mayonnaise

Tuna mayonnaise and cucumber

BBQ chicken

Gammon ham salad

### Why not add any of the following:-

Quiche selection home-made for 10

£10.65

*a selection of vegetarian quiches – gluten free available*

A selection of mini pasties or sausage rolls for 10

£11.00

Seasonal fruit platter for 10

£12.50

Devon scones (plain and fruit) with jam and Rhodda's Cornish clotted cream for 10

£11.25

Chocolate brownies for 10

£11.25

Tray bake cake platter for 10

£10.65

Loaf tin selection platter for 10

£8.50

Classic doughnut selection for 10

£7.50



## Finger Buffets

(minimum order 10)

Upgrade your sandwich lunch, using premium ingredients and bespoke products our finger buffets offer a fulfilling meal for delegates, guests or any gathering you host.

### Menu 1

**£11.55**

Filled artisan breads with a variety of meat, fish and vegetarian fillings  
Column Bakehouse sausage roll  
Chestnut mushroom stuffed with creamy leeks topped with rosemary breadcrumbs  
Lime and coriander prawn skewers with a soy and sesame dip (gluten free)  
Filled choux buns with cream cheese and chive  
Burts crisps made in Plymouth, Devon (gluten free)  
Seasonal fruit platter

### Menu 2

**£10.65**

Seasonal sandwich selection with a variety of meat, fish and vegetarian fillings  
Spicy breaded chicken goujons with garlic and aioli  
Local mini pork sausages in a sticky glaze  
Potato tapas bites with mint and chilli (gluten free)  
Salmon en croute with a lemon and dill mayonnaise  
Burts crisps made in Plymouth, Devon (gluten free)  
Seasonal fruit platter

Devon scones (plain and fruit) with jam and Rhodda's Cornish clotted cream for 10

**£11.25**

Chocolate brownies for 10

**£11.25**

Tray bake cake platter for 10

**£10.65**

Loaf tin cake selection platter for 10

**£8.50**

Classic doughnut selection for 10

**£7.50**



## Salad and Bruschetta Buffet

(minimum order 10)

**£12.45**

Our award winning chef brigade has created a selection of contemporary salads and bruschetta from the finest produce of our local suppliers.

These will include four composite salads as well as seasonal leaves and home-made slaw.

To complement these you will have a selection of mixed bruschetta; being

- Mushroom pate (chestnut mushrooms, chickpeas and sage – suitable for vegan)
- Ham hock terrine topped with pear jelly
- Red onion, roasted red pepper and basil

This will be finished with seasonal locally sourced pieces of fruit.

## ‘Local, Sustainable, Fresh’

(minimum order 10)

**£16.25**

Endorsing our award winning catering accreditations this menu celebrates the best of locally and ethically sourced ingredients.

Filled artisan breads with a variety of meat, fish and vegetarian fillings

Local coppa ham from Deli Farm Charcuterie, fresh burst tomato and olive skewer (gluten free)

Cocktail chorizo sausages

Salmon gravadlax in lettuce cup with a pickle relish (gluten free)

Courgette and Vulscombe goats cheese fritters with yoghurt dip (gluten free)

Selection of cheese tartlets

(Devon charcoal cheddar, Cornish brie and chive, Longmans mature cheddar and local chutney)

Burts root crisps made in Plymouth, Devon (gluten free)

Seasonal fruit platter

Selection of gluten free locally baked cakes, including double chocolate brownie, bakewell, millionaires shortbread, ginger and lemon drizzle



## Afternoon Tea

Experience a true taste of British indulgence with afternoon tea in Devon.

### High Tea

**£9.45**

Fair-trade tea including herbal infusions and filter coffee

A selection of finger sandwiches

*gammon ham/Cornish cheddar and Jail Ale chutney/smoked salmon and cream cheese*

Mini open scones with Rhodda's Cornish clotted cream and strawberry jam

Assorted mini treats

**For that extra special touch or special occasion add a glass of sparkling wine for only £2.50 a glass.**

### Afternoon Tea

**£4.25**

Fair-trade tea including herbal infusions and filter coffee

A selection of traditional cakes, plain and fruit scones with jam and Rhodda's Cornish clotted cream

Selection of gluten free locally baked cakes.

# EAT DRINK AND COMMUNICATE

## Classic packed lunch box

(per person)

**£6.55**

1 x round of sandwich (meat, fish or vegetarian options)

1 x packet of Burts crisps made in Plymouth

1 x snack bar

1 x piece of fresh fruit

1 x bottle of Cornish mineral water



### Nibbles and extras

Burts crisps, made in Plymouth, Devon for 5

**£3.75**

Root vegetable crisps for 5

**£4.95**

Luxury mixed nuts, macadamia, cashew, pecan and almond for 5

**£6.25**

Olives, sun-blushed tomatoes, feta stuffed baby peppers for 5

**£11.25**

Local cheeses, biscuits or bread with chutney for 10

**£15.00**

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## Hot Fork Buffets

(minimum order 20)

**£15.45**

Our hot fork buffets are a great way to enjoy an informal dinner, balanced and themed; always a success...!

### Traditional

**Braised locally sourced beef cheek with creamy mash potato** – braised in red wine, thyme, bay and rosemary and root vegetables (gluten free)

**Herby gnocchi with roasted squash** – in a creamy white wine and parsley sauce

**Local traditional fish pie** – in a creamy sauce with fresh herbs topped with a creamy mash potato (gluten free)

### Healthy

**Mexican bean stew with fresh herb** – in a rich tomato sauce with chilli, peppers and spices topped with fresh coriander and lime

**Home-made sustainable fishcakes** – crunchy vegetables and herbs, (gluten free available)

**Coconut and lime chicken curry served with basmati rice** – local Red Tractor Assured chicken cooked in a mild coconut curry with ginger, bay leaves and lime juice finished with fresh coriander (gluten free)

### Street Food

**Moroccan pulled lamb shoulder with flatbreads** – slow roasted shoulder of lamb in Moroccan spices, pulled and served in a flatbread fresh salsa and mint crème fraiche dip (gluten free available)

**Seasonal fish taco's with salads, slaws and sauces** – seasonal fish in a light spicy batter, accompanied with a soft taco

**Chermoula marinated roasted aubergine, red peppers and halloumi served with curried lentils** – chermoula (a spice mix with cayenne pepper and Moroccan spices and fresh garlic mixed with oil) (gluten free)

**Add dessert** (minimum order 20) **£3.75**

**Seasonal crumble** – seasonal berries and fruit braised with a crunchy caramelised crumble topping with sides of clotted or double cream

**Bread and butter pudding** – cooked in a creamy vanilla custard with dried fruit and orange

**Lemon meringue pie** – a classic lemon custard base topped with fluffy meringue

**Chocolate and orange mousse** – real chocolate lovers treat with this rich mousse dessert

Gluten free options available



## Canapés

(minimum order 20)

Beautiful and practical. A fashionable and classic way to serve your guests. For a balanced selection we would advise picking two canapés from each of our selection of meat, fish and vegetarian choices. Adding two dessert options if you wish for that little bit extra.

**6 Canapés    £12.00**

**8 Canapés    £16.00**

### Meat

**Crispy belly pork, bourbon glazed (hot)**

*pressed belly pork with a sweet bourbon whiskey glaze (gluten free)*

**Rare sirloin and salsa verde on toasted date and walnut bread**

*sirloin beef cooked rare, fresh salsa verde (capers, gherkins, parsley and olive oil)*

**Mini scotch eggs (hot)**

*seasoned sausage meat with sage and thyme covering a quail egg and bread crumbed*

**Thai massaman chicken taco**

*chicken in a peanut style marinade served with mini crispy taco*

### Fish

**Cured salmon on blini with samphire and caper**

*cured salmon on small blini topped with combined samphire, caper and crème fraiche*

**Spicy monkfish tempura (hot)**

*monkfish cooked in a light curried batter with a fresh tarragon yoghurt*

**Marinated king prawn with mange tout skewer**

*skewered pan fried king prawn in oriental spices with lightly balanced mange tout (gluten free)*

**Smoked haddock croquette (hot)**

*fresh smoked haddock with potato and parsley, served with a pea and mint puree dip*

### Vegetarian

**Beetroot hummus bruschetta with parmesan shaving**

*home-made beetroot hummus on a crispy bruschetta topped with vegetarian parmesan shaving*

**Wild mushroom tart (hot)**

*sautéed in thyme*

**Cornish blue and chive roulade (gluten free option available)**

*Cornish blue cheese and chive rolled on oatcake topped with cranberry and crispy ribboned parsnip*

**Feta and pistachio samosas (hot)**

*served with a mint yoghurt dip*

### Dessert Canapés

**Mini pecan pie with whipped bourbon whiskey cream**

*crisp pastry cup filled with a rich, dense and chewy pecan mix topped with whipped bourbon whiskey cream*

**Mini sticky orange and almond cakes**

*citrusy cake with crunchy almonds and sticky marmalade topping*

**White chocolate and coconut truffles (gluten free)**

*white chocolate truffles rolled in coconut*

**Mixed berry fool 'mille feuille'**

*puff pastry cup filled with mixed berry Chantilly cream topped with fresh berries*



## **Bowl Food**

(minimum order 20)

**£16.25**

Be on-trend with our tremendously appetising bowl-food, the perfect alternative to canapés if you are looking for something fresh and contemporary.

Select 3 items, and for a balanced menu, we would advise picking one dish from meat, fish and vegetarian choices.

### **Meat**

**Thyme roast chicken, creamy tarragon sauce, crushed potatoes and sautéed mushrooms**

*roasted chicken breast on top of crushed buttered local new potatoes finished with a tarragon and wild mushroom cream reduction (gluten free)*

**Duo of lamb on a creamy parsnip mash with a red wine sauce and roasted red grapes**

*confit lamb shoulder and lamb cannon (gluten free)*

### **Fish**

**Tempura prawns, green Thai style rice and sweet chilli soy**

*king prawns in a light crispy tempura batter on a bed of rice with fresh coriander, spring onion and lime with a honey, chilli and soy mix*

**Hake fillet, roast aubergine and tomato confit**

*farmed hake on a bed of slow roasted aubergine and a heritage tomato confit finished with fresh basil (gluten free)*

### **Vegetarian**

**Deep fried baby beetroot on vegetable slaw and horseradish dressing**

*baby beetroot roasted and bread crumbed*

**Harissa spiced cauliflower, pomegranate yogurt and nigella seeds**

*roasted in a spicy red pepper sauce topped with fresh coriander and spring onion (gluten free)*

## Wine List

### Sparkling Wine

**Graham Beck Brut NV (South Africa) £37.50**

*A sparkling wine with a fine mousse giving freshness and finesse. Elegant ripe fruit and light yeast aromas and a rich creamy texture.*

**Jeio Prosecco (Italy) £25.00**

*Notes of pear and apple blossom with delicate bubbles*

**Jeio Sparkling Rose (Italy) £25.00**

*Fine, persistent bubbles. Elegant and complex nose with rose notes, fresh fruit, citrus and lychees. Persistent with a dry and long lasting finish.*

**Tosti Prosecco (Italy) £19.50**

*Well balanced and refreshing, with a delicate almond note.*

### White Wine

**Conde Villar Alvarinho (Portugal) £23.50**

*This white wine has generous aromas and flavours of peaches, lemon and orange blossom. It's full bodied with a soft mouthfeel and a pleasant finish.*

**Ceps du Sud Viognier (France) £16.00**

*Aromatic with peach and plump dried apricots on the nose. The palate is soft with stone fruit flavours, spice and a fresh finish.*

**Kleine Rust Fairtrade Chenin Blanc, Sauvignon (South Africa) £16.00**

*Aromas and flavours of ripe tropical fruit, honeycomb and lemon zest. This wine is medium bodied with a lingering aftertaste.*

### House Wine

**Cambio 7 Sauvignon Blanc (Chile) £14.50**

*Tantalising tropical fruit aromas overlay a solid base of citrus and herbaceous characters. Young, fruity and refreshing with well balanced acidity.*

### Red Wine

**Valdivieso Pinot Noir (Chile) £17.50**

*Bursting with morello cherry and raspberry aromas underlined by smooth and ripe flavours. Medium bodied with a lovely structure.*

**Kleine Rust Fairtrade Pinotage Shiraz (South Africa) £16.00**

*An easy drinking red wine with ripe red fruit flavours.*

**Legato Nero D'Avola (Italy) £15.00**

*This wine has an intense spicy cherry aroma with rich, ripe dark fruit flavours*

### House Wine

**Cambio 7 Merlot (Chile) £14.50**

*Pleasant complexity of ripe black cherry and plum fruit aromas, spiced fruitcake and earthy nuances with ripe sweet flavours of plums and currants.*

### Rosé Wine

**Les Nuages Rose (France – Loire) £16.65**

*Deliciously balanced and fruit filled rose with great wild strawberry character and a fresh appetising finish.*

### House Wine

**Cambio 7 Rose (Chile) £14.50**

*Lovely sweet aromas and flavours of strawberries and raspberries. Refreshing on the palate with a crisp acidity which balances the ripe fruit flavours.*

Corkage charges **£15.00 per bottle**

Locally produced bottled lagers and ales **£3.50**

Fruit punch/Mocktails **£11.95**

Pimms/Cocktails (per litre) **£14.95**

## Terms and Conditions

### Booking information

All bookings will require a work order number that is to be provided at the time of booking. All bookings and final confirmation are required 48 hours prior to your event. When placing your booking, please inform us of any specific dietary requirements including vegan, gluten free, etc. Please note all catering bookings will be given a scheduled delivery time throughout the working day. Late orders may not be accepted but we will always attempt to accommodate late bookings although this may result in alternative menu items and delivery times. All buffet items are subject to availability and where it is unavoidable, suitable solutions will be made. Product descriptions and suggested servings are approximate.

### Delivery and charges

Catering Services do not accept liability for any catering items that may have gone missing once delivered. Please ensure that a secure location for delivery is specified or a responsible person is available to take receipt of the order.

In order that the delivery team can unpack your order please ensure that the room is accessible prior to delivery and a table is provided.

All prices are based on supply between 08:00 and 16:30, Monday to Friday. Events outside core trading periods will be subject to a surcharge at £50.00 Monday to Saturday (for 3 hours minimum) and £75.00 Sunday / Bank Holidays (for 3 hours minimum).

### Food safety and storage

We operate a strict food safety policy and all fresh delivered products have been designed to be consumed within 2 hours of delivery. We request that you do not remove leftover food from the room for later consumption. Food items removed are consumed at your own risk and Catering Services will not be liable for quality or food safety outside of this timeframe.

We provide allergen information with all our buffets but if you require any more information please ask a member of staff or contact us on 01752 (5)88580. We advise that food prepared on site may contain or have come into contact with celery, gluten, shellfish, fish, eggs, lupin, milk, mustard, nuts, sesame seed, soya beans or sulphur dioxide.

### Collection

We will endeavour to collect items on the day of delivery, however, if this is not possible or we are experiencing a high number of catering requests, collections will be made on the following day. Please ensure that all items and containers are left either in the room or outside the room for collection and are not moved to another location.

### Cancellation

Cancellation charges of all food items will be applied to any booking cancelled less than 48 hours prior to the start date of the event / meeting.

### Loss of equipment or breakages

Customers are responsible for any loss or damage to our equipment whilst in their charge. A charge will be made, at retail value, for any items missing or damaged when collected at the end of the event.

### Payment

Payment can be facilitated with a University work order. All other payment methods must be made in full at the time of booking.

All prices are per person and subject to VAT where applicable. Prices in this menu exclude VAT.

Payment for external bookings can be made online <http://estore.plymouth.ac.uk/product-catalogue/miscellaneous/catering>

# **EAT DRINK**

**AND COMMUNICATE**

For more information or enquiries about your catering and hospitality requirements, please contact:

**Catering Services, UCSP Ltd**  
**Plymouth University**  
**16 Endsleigh Place**  
**Plymouth**  
**PL4 8AA**  
**catering@plymouth.ac.uk**  
**t: +44 (0)1752 588580**

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