

# IMPERIAL

# FOOD & DRINK MENU

**2024/25**

South Kensington



TASTE  
IMPERIAL

[imperial.ac.uk/events-and-hospitality/catering](https://imperial.ac.uk/events-and-hospitality/catering)

**EVENTS  
CATERING**

# BEFORE WE BEGIN

## ALLERGEN INFORMATION

For peace of mind, do contact our team on 020 7594 9220 if you'd like more information on any of our ingredients and recipes in any of our menus.

You'll see the below indicators throughout this menu for dairy free, gluten free, vegetarian and vegan options. Please note, whilst we endeavour to accommodate dietary requirements/allergies, we are unable to guarantee that we can meet all requests.



vegan



dairy-free



gluten-free



vegetarian

Our food production operations use all of the 14 allergens, we therefore cannot guarantee trace particles of these allergens aren't in other foods. If you or your guest's allergy is severe, please make contact with us prior to booking and we will ascertain if we can accommodate your order safely.

## CATERING VOUCHERS

An ideal way to provide lunch for your delegates without having to decide between menus. Just pick up the number required from us and give out to your delegates. These can be exchanged in any Taste Imperial catering outlet. Please let us know the value you require.

## SERVICED DELIVERIES

Catering deliveries for 50+ people include a member of catering staff to serve catering for up to one hour. Further staffing requirements should be booked in advance, additional charges will apply on an hourly basis for the total hours required

Catering deliveries for less than 50 people will not be serviced as standard. If you require a serviced delivery for less than 50 people, additional charges will apply.

## CATERING TABLES

It's your responsibility to ensure adequate furniture is available for the catering you've chosen in your venue. If there are no tables available for catering setup in your chosen venue, this should be booked, along with the catering order, with the Internal Events office with a minimum of five working days' notice. We're unable to provide catering within Lecture Theatres.

## & FINALLY...

There is a minimum spend of £35 per order. If you're booking for 100 people or more, please contact the Internal Events team before ordering. Check our website for full terms & conditions and FAQs. Contact us on 020 7594 9220 or at [roomsandcatering@imperial.ac.uk](mailto:roomsandcatering@imperial.ac.uk).

All prices exclude VAT. Our catering services are recharged at cost and the service is not for profit.

# BREAKFAST

Available until 11:30. Minimum order of 15



Vegan Pain Au Chocolat (VG)	£2.50
Freshly Baked Vegan Croissant (VG)	£2.50
Vegan Plant Pudding & Hash Brown Breakfast Muffin (VG)	£2.70
Vegan Packed Breakfast (VG)	£9.00
Cereal bar, croissant, carton of juice & a pot of yoghurt	

**Half Bacon Baguette** £2.80  
(GF roll available - £1 supplement)

**Sausage Patty Muffin with Melted Cheese** £2.80

**Round Omelette Croissant** £2.80  
(GF roll available - £1 supplement)

**Charred Halloumi and Crushed Avocado Croissant** £2.80  
(GF roll available - £1 supplement)

**Individual Greek Yoghurt Pot with Blueberry Compote & Crunchy Granola** £2.60

**Individual Greek Yoghurt Pot with Passionfruit Purée (GF)** £2.60

**Chocolate Breakfast Muffins (GF)** £3.30

**Freshly Baked Mini Croissant & Danish Pastries** £2.50  
2 per person

**Freshly Baked Gluten Free Croissant (GF)** £2.50

**Classic Packed Breakfast** £9.00  
Includes: Cereal bar, croissant, jam & butter, carton of juice & a pot of yoghurt

**Mini Savoury Croissant Platter** £21.80  
Serves 5  
Choose from:  
Ham & Cheese or Tomato & Cheese

## NIBBLES

Piece of Fruit (GF/VG)	£1.20
Kettle crisps (GF/VG)	£3.50
Vegetable crisps (GF/VG)	£4.00
Chili rice crackers (VG)	£4.00
Olives (GF/VG)	£5.00

## DELUXE

Pretzels (VG)	£5.50
Classic Caramel Popcorn (GF)	£5.50
Garlic & Parsley Savoury Snack	£5.50

## DRINKS

**Fairtrade Tea & Coffee**  
with biscuits per cup £3.60  
with amaretti biscuits (GF) per cup £3.85  
per cup £4.00

**Mineral Water**  
Still or Sparkling 330ml (canned) £1.20  
750ml (bottled) £2.30

**Fruit Juice** 1 litre £3.00  
Apple, Orange, Cranberry, Pineapple

**Individual Fruit Juice** 330ml £1.70  
Apple, Orange

**Canned Soft Drink** 330ml £1.50  
Pepsi, Diet Pepsi, Fanta, 7up

**Bottlegreen Pressé** 275ml £2.80  
Sparkling Elderflower, Sparkling Pomegranate & Elderflower, Ginger Beer

**Flavoured Sparkling Water** 330ml £1.50  
Sicilian Lemon, Raspberry, Brazilian Orange

# CAKES & BAKES

Minimum order of 15



Salted Caramel Brownie (GF/VG)	£2.20
Mini Lemon Drizzle Loaf (GF/VG)	£2.20
Mini Chocolate Loaf (GF/VG)	£2.20

Mini Blueberry Muffin	£1.80	Mini Patisserie Delight	£2.80
Mini Double Chocolate Muffin	£1.80	Chocolate Bar	£1.30
Mini Scone with Cream & Jam	£2.20	Mixed Selection of Mini Cakes serves 7 (2 per person)	£21.20
Mini French Macaron	£1.80	Doughnut Platter serves 9	£14.00
Chocolate Brownie	£2.20		

## AFTERNOON TEA

Minimum order of 10  
£23.50 pp

Tea and Coffee  
2 type of patisserie  
1 scone with jam and clotted cream  
3 finger sandwiches  
1 sausage roll  
1 vegetable tart

Why not add a glass of prosecco?  
£3 supplement per person

Gluten Free Afternoon Tea  
£1 supplement per person

### Vegan Afternoon Tea

Tea and Coffee (DF milk)  
3 type of vegan patisserie  
3 vegan finger sandwiches  
1 vegan sausage roll  
1 vegan tart



## ON-THE-GO

Minimum order of 15

Eat flexibly & on-the-go (or even alfresco if you're lucky!) with our bagged lunch option

Classic lunches include:  
Sandwich  
Crisps  
Fruit  
Still water

### Classic Lunch - £9

Choose: Meat | Fish | Chicken (Halal) | Vegetarian | Vegan

### Gluten Free Classic Lunch (GF) - £10

Choose: Chicken (Halal) | Vegan

# SANDWICHES



Vegan Classic Sandwich Platter (VG) <small>serves 5</small>	£23.50
Vegan Baguette Platter (VG) <small>serves 5</small>	£24.50
Vegan and Gluten Free Wrap Platter (GF/VG) <small>serves 5</small>	£25.50

## Vegetarian

Classic Sandwich Platter <small>serves 5</small>	£23.50
Focaccia Platter <small>serves 4</small>	£28.70
Roll Platter <small>serves 5</small>	£24.50
Wrap Platter <small>serves 5</small>	£24.50
Deluxe Sandwich Platter <small>serves 5</small>	£29.50

## Meat

Classic Sandwich Platter <small>serves 5</small>	£23.70
Focaccia Platter <small>serves 4</small>	£29.00
Gluten Free Wrap Platter <small>serves 5</small>	£27.00
Deluxe Sandwich Platter <small>serves 5</small>	£29.90

## Fish

Tuna Mayo Baguette Platter <small>serves 5</small>	£25.00
Hot Smoked Salmon Roll Platter <small>serves 5</small>	£26.00

## Halal

Classic Sandwich Platter <small>serves 5</small>	£23.70
Chicken Baguette Platter <small>serves 5</small>	£24.50
Chicken Roll platter <small>serves 5</small>	£24.50
Chicken Wrap Platter <small>serves 5</small>	£24.50

# SUSHI & MORE

**Prawn Platter** £24.00  
6 Prawn Nigiri, 16 Prawn Maki

**Salmon Platter** £51.00  
20 Salmon Nigiri, 15 Salmon Sashimi

**California Roll Platter** £23.00  
12 Salmon & Avocado Hosomaki, 12 Crab & Avocado Hosomaki

**Sushi Salmon Platter** £26.00  
6 Salmon Nigiri, 4 Salmon Sashimi, 14 California Rolls

**Chicken Gyoza Platter** £24.00  
25 Chicken Gyozas

**Veg Gyoza Platter** £23.00  
25 Veg Gyozas

**Chicken Katsu Platter** serves 5 £23.00

**Vegetarian Yasai Party Set** £21.00  
16 Veg Maki, 8 Inari Tofu Nigiri



**Vegan Platter (VG)** £17.00  
32 Avocado Hosomaki, 32 Cucumber Hosomaki

# SALADS

All £25. All platters serve 5

## Mediterranean Chicken Salad (GF/DF)

Roast chicken, mixed Mediterranean vegetables & balsamic dressing

## Italian Antipasti Salad (GF)

Marinated chicken, salami, chickpeas, salad leaves, artichoke hearts & sunblush tomatoes and olive oil

## Cappelletti Pasta Salad (V)

Cappelletti pasta, mozzarella pearls, sundried tomato dressing & dried basil

## Italian Orzo Salad (V)

Orzo pasta, red onion, cucumber, artichoke hearts, sweetcorn, peppers, black beans, parsley, parmesan pesto

## House Salad (GF/VG)

A selection of freshly-cut crisp salad - carrot, beetroot, cucumber & fennel with French dressing

## Super Green Mixed Quinoa Salad (VG)

Red & white quinoa, edamame beans, cucumber, peppers, spring onions, sugar snap peas, black beans, sweetcorn, parsley, & pomegranate dressing

## Spiced Basmati Rice & Tikka Cauliflower Salad (GF/VG)

Basmati rice, sweetcorn, black beans, cucumber, tomatoes, tikka roasted cauliflower, minted vegan yogurt dressing



# MORE PLATTERS

Protein Platter serves 5 £26.00

Cheese Platter serves 5 £21.20



Vegan Cheese Platter (VG) serves 5 £24.50

Crudité & Dip Platter (GF/VG) serves 5 £14.50

Fruit Platter (GF/VG) serves 5 £19.00

VIP Fruit Platter (GF/VG) serves 5 £22.00

## Our new platters!

Our new cardboard platters are part of our commitment to source more sustainable food packaging.

Our previous wooden food platters - while designed to be reusable - were so often damaged and lost in operation, and therefore ended up single-use in practice.

Our new boxes are fully recyclable so they allow us to waste less, and reduce allergen cross-contamination risks that arise from reuse.

Minimum order of 15

**Working lunch includes:**

- A classic sandwich (or GF wrap) platter. VG also available.
- Fresh fruit
- A bowl of kettle crisps
- Still and sparkling water
- A choice of additional items from the finger food menu below

Gluten Free supplement  
£0.50 per person

**Price per person:**

with one additional item	£11.00
with two additional items	£12.50
with three additional items	£13.50
with four additional items	£14.50

**Spicy Cauliflower Bites (2pp) (VG)**

**Vegetable Spring Roll (2pp) (VG)**

**Vegan Sausage Rolls with a Seeded Crust (1pp) (VG)**

**Falafel Bites (2pp) (GF/VG)**  
with Houmous

**Stuffed Vine Leaves (2pp) (GF/VG)**



**Chicken Tikka Bites (1pp) (GF)**

**Battered Chicken Fillets (2pp)**  
with Sweet Chilli

**Lamb Samosas (1pp)**  
with Mango Chutney

**Honey-glazed Mini Sausages (2pp) (DF)**

**Jumbo Scampi (2pp)**  
with Tartare Sauce

**Smoked Salmon Tarts (1pp)**

- Mozzarella Cheese Sticks (1pp) (V)**
- Vegetable Samosas (1pp) (V)**
- Mushroom Arancini (1pp) (V)**
- Mini Cream-Cheese Stuffed Red Peppers (2pp) (GF/V)**

A more substantial alternative to canapés.

Choose six items for an evening finger food menu.

**£15.50 per person**

# FORK BUFFET

Main course - £20.50  
Main & Dessert - £23.50

Minimum order of 30

**Chicken Jalfrezi Curry (DF)** or **Plant-based Jalfrezi Curry (VG)**

with basmati rice & naan bread  
and kachumber salad  
(GF upon request)



**Slow Cooked Venison Ragù** or **Slow Cooked Plant-based Oomph Ragù (VG)**

with rigatoni pasta & garlic bread  
and rocket & parmesan salad  
(GF upon request)

**Pressed Pork Belly in Black Bean Sauce** or **Stir-fried Tofu in Black Bean Sauce (VG)**

with mushroom fried rice & veg spring rolls  
and Asian slaw

**Roast Chicken** or **Butternut Squash Wellington (VG)**

with thyme roast potatoes, steamed veg & gravy

**Baked Ham Hock Gnocchi in Red Pesto** or **Baked Shiitake Mushroom Gnocchi in Red Pesto (VG)**

with roasted vegetables & garlic bread  
baby spinach with cherry tomato salad  
(GF upon request)

**Red Pesto Crusted Cod** or **Green Pesto Grilled Portobello Mushroom (VG)**

with buttery mashed potatoes & vegetable medley  
(GF upon request)

**Seafood Paella** or **Vegetable Paella (VG)**

with patatas bravas & aioli  
and Spanish salad  
(GF upon request)

## COLD DESSERTS

Lemon Curd Tart

Tropical Fruit Salad (GF/VG)

Chocolate Delice

Normandy Apple Tart

Blackcurrant Delice (GF/VG)

Chocolate & Raspberry Tart (GF)

## HOT DESSERTS

Sticky Toffee Pudding (GF)

Dark Chocolate Fondant

Mixed Berry & Apple Crumble  
with Custard

# PIZZA

Minimum order of 20  
Only available from 3pm

## 10.5"

Stone-baked Margherita (V)	£11.00
Stone-baked Spicy Pepperoni	£11.00
Wood-fired Three Cheese	£11.00

Mushroom & Red Onion (GF/VG)	£12.00
------------------------------	--------



# SALAD

Minimum order of 15

## POTS

Tuna Niçoise Pot (GF)	£9.00
Peri-Peri Chicken Pot	£8.50
Mezze Pot (GF/VG) (No min order)	£8.50

# BBO

Minimum order of 60 - £26.50pp

Enjoy an al fresco bite with our new and improved barbecue menu. Served on the Queen's Lawn Terrace, subject to availability.

Each guest receives one main, two sides and one dessert.

Two of each option can be selected.

## MAIN

1 per person

### The Newton Burger (Halal)

Our award-winning tandoori chicken burger, created by our very own Chef Newton Dias (GF roll available - £1 supplement)

### Venison Burger

with zingy tomato relish

### Pork Burger

with pineapple relish

### Hot Dog

with caramelised onions, jalapeños & crispy shallots

### Cajun Spiced BBQ Salmon (GF/DF)

with fresh tomato salsa

### Plant-based Burger (VG)

with vegan cheese & caramelised onions (GF option available - £1 supplement)



### Vegan Hot Dog (VG)

with caramelised onion, jalapeños & crispy shallots (GF option available - £1 supplement)

## SIDES

2 per person

Greek Salad (GF/VG)

Mixed House Salad (GF/VG)

Grilled Corn on the Cob (GF/VG)

Apple & Red Cabbage Coleslaw (GF/VG)

Sundried Tomato Quinoa with Roasted Yellow Peppers (GF/VG)



## DESSERT

1 per person

Lemon Curd Pie

Fresh Fruit Platter (GF/VG)

Chocolate Tart (VG)



# CANAPÉS

Minimum order of 20  
Order requires 5 working days notice

**Spanish Chorizo**  
with avocado mousse & black olive

**Smoked Chicken Bombay Naan**  
with chopped pistachio & mango

**Cured Ham on Ciabatta**  
with parmesan shavings

**Duck Parfait**  
with rhubarb & ginger on toast

**Mille Feuille of Smoked Chicken**  
with red pepper & grape

## MEAT

**Tuna Flake Mousseline Tartlet**  
with asparagus, mascarpone & fried leek

**Smoked Salmon Mousse Blinis**  
with prawn & lemon zest

**Smoked Salmon Tartare**  
with mascarpone & chive

**Tuna Roulade**  
with wasabi & long chive on caprice ficelle

**Smoked Trout Tower**  
with avruga on rye

## FISH

**Caesar Salad Tortilla Cup**  
with quail egg & red pepper

**Smoked Cheddar & Cream Cheese Lollipop**  
with mixed berries & pistachio

**Stilton Roulade**  
with fig on rye

**Lemon & Mint Goats Cheese Shortbread**  
with pesto & sunblush tomato

**Mixed Roasted Peppers on Ficelle**  
with red pepper pesto

**Mushroom & Leek Stroganoff**  
on focaccia

**Herb & Garlic Cream Cheese on Rye**  
with fresh salsa

**Fresh Avocado & Chilli Jam Toast**

## VEG

**Homemade Falafel (VG)**  
with houmous & red pepper mousseline



**Gluten Free Vegan Crostini (GF/VG)**  
with avocado salsa & fresh tomato

**Mixed Roasted Peppers on Gluten Free Vegan Bread (GF/VG)**  
with red pepper pesto

## VEGAN

### Order guide

	20 - 49	50 - 99	100+
4 each	£24.00	£20.50	£17.50
5 each	£27.45	£24.00	£20.50
6 each	£29.00	£27.50	£24.00

# BOWL FOOD

The perfect middle ground between canapés and a formal dinner.

Seasonal bowl food dishes are best enjoyed at standing social events

Minimum order 50 guests, with a minimum of 3 bowls per person.

Only available in some venues - please ask for more info.

3 bowls per head - £50.80

4 bowls per head - £66.50

5 bowls per head - £81.60

Vegan Amalfi Lemon Cheesecake (VG)



## MEAT

### **Seared Gressingham Duck Breast**

with beluga lentils & celeriac puree, duck jus (GF)

### **Norfolk Free Range Chicken Roulade**

with sauté forest mushroom, pomme puree & tarragon infused chicken jus. (GF/ Halal)

### **Wild Scottish Venison Curry**

with basmati rice, poppadum & mango chutney (GF/DF)

## FISH

### **New England Smoked Haddock Chowder**

with potatoes, leeks, sweetcorn and cream sauce (GF)

### **Spanish Cod Stew**

with red peppers, paprika, chorizo, chickpeas & new potatoes (GF/DF)

### **Cambodian Monkfish Curry**

with coconut milk, lemongrass, lime leaves & steamed basmati rice (GF/DF)

## VEGGIE

### **Halloumi Salad**

with chargrilled asparagus & cherry tomato (GF/V)

## VEGAN

### **Massaman Curry**

with pulled shitake mushroom & fragrant jasmine rice (GF/VG)

### **Vegan Arancini**

with fresh peas, baby spinach & vegan feta with Sanmarino tomato basil coulis (VG)



## DESSERT

Passion Fruit Creme Brulee, Raspberry Coulis (GF)

Willie Harcourt-Cooze Hazelnut Chocolate Cake (GF)

# SEATED LUNCH AND DINNER

Minimum order of 50

## Starters

### Ballotine of Norfolk Chicken

winter truffle, port wine gel, rye bread (Halal)

### Cured Venison Fillet

parsley coulis, mesclun salad, pine seed oil (GF)

MEAT

### Warm Forest Mushroom Quiche

pickled & raw mushrooms, soft herbs

### Puglia Burrata & Heirloom Tomato Confit

black olive, gazpacho puree

VEG

### Handpicked White Crab

avocado mousse, grapefruit & champagne jelly, passion fruit pearls (GF)

### Cured Salmon Sashimi

smoked cauliflower panna cotta, crispy caper berries, dill bread

FISH

### Smoked Aubergine Escalivada

grilled green asparagus, confit piquillo peppers, aged balsamic pearls (VG)

### Mediterranean Vegetable Croquette

cured heirloom tomatoes, kale & chilli pesto, pea cress (VG)

VEGAN

## Mains

### Venison Fillet

parmesan potato mousse, Jerusalem artichoke, redcurrant sauce

### Slow-braised Pork Belly

apple & raisin compote, garlic mustard mash, cider sauce (GF)

### Roasted Lamb Loin

caramelised onion puree, charred hispi cabbage, thyme roasted carrots (GF)

### Slow-roasted Pheasant Breast

pumpkin purée, lentils, button onions, red wine sauce (GF)

### Duck Breast

confit duck croquette, bacon lardons, new potatoes, wilted spinach, orange sauce

### Roast Chicken Breast

leek fondue, charred asparagus, pinenuts, blackberry sauce (GF/ Halal)

MEAT

### Saffron Butter Fish

vanilla braised chicory, smoked cauliflower puree, fondant potato, star anise beurre blanc (GF)

### Fillet of Hake

pumpkin & truffle velouté, wild mushroom, salsify

FISH

### Jerusalem Artichoke Risotto

wild mushrooms, crispy egg, parmesan, artichoke crisp, herb oil (V)

VEG

### Harissa Roasted Butternut Squash

chickpea fritters, mint yoghurt, pumpkin seeds (VG)

### Salt-baked Celeriac

king oyster mushroom, savoy cabbage, butter bean mash, miso cream (GF/VG)

### Jerusalem Artichoke & Wild Mushroom Risotto

crispy artichoke skin, vegan feta crumb (GF/VG)

VEGAN

# SEATED LUNCH AND DINNER

Minimum order of 50

## Dessert

### Lemon & Lime Cheesecake

candied fruit peels, raspberry gel

### Warm Light Ginger Sponge

lemon curd mousse, ginger & almond crumb (GF)

### Chocolate & Salted Caramel Delice

creme fraiche, orange curd & candied orange

### Mulled Winter Fruits

ginger crumble, cinnamon cream

### Treacle & Pecan Tart

vanilla clotted cream

### Vegan Pumpkin Meringue Pie

pumpkin gel, coconut yoghurt (VG)

### Vanilla Coconut Panna Cotta

ginger & raspberry crumble (GF/VG)

VEGAN

Post-meal tea & coffee for guests is included

Add a little luxury: add petit fours or chocolate mints for £2pp

Inject a little luxury into any occasion, with our bespoke sit-down lunches and dinners.

Our seasonal menus are developed & cooked in-house by our very own award-winning chefs.

Prices include a catering manager, service staff and black linen.

Post-meal tea & coffee is included.

no. of guests	price per head
50 - 74	£65
75 - 100	£58
100+	£52

Please note you can't book a seated dinner through our online booking form, so please reach out to the Events Team via phone or email and we can help you plan a meal to remember.