

## Queen Mary Hospitality



A range of Christmas menus to treat your hardworking team!

We have the perfect way for you and your team to celebrate this Christmas, whether it be one of our festive buffet menu or our Christmas inspired formal dining menu, we're here to help!

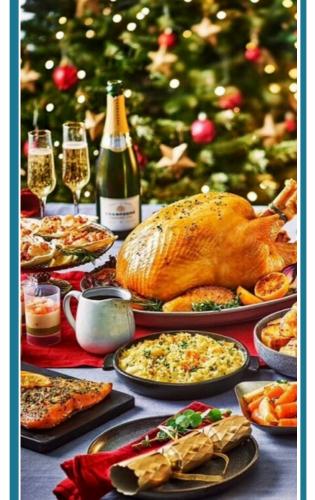
Using fresh and sustainably sourced ingredients we can cater from 10 to 200 guests delivering food that comes with true provenance.

As part of Queen Mary University of London, we ensure unrivaled value and guarantee a service worthy of a university with a global reputation for excellence.



@qm.food

- Please contact our team on <u>qmhospitality@qmul.ac.uk</u> if you'd like more information on the allergens and ingredients used in our recipes.
- When booking any catering please inform a member of our team if there are any specific dietary requirements
- Hospitality food orders for 50+ guests include a member of the team to serve 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. (please note this is not applicable to sandwich lunches)
- Catering food orders for less than 50 guests will not be serviced as a standard. If service is required, additional charges will apply. This excludes seated dinners, canapes receptions, BBQ's and hot fork buffets. Please contact us at <u>amhospitality@amul.ac.uk</u> of you have any questions regarding this.
- It is the booker's responsibility to ensure adequate furniture is set-up in your venue. If no permanent furniture is available in your chosen space, this should be booked in with the Porters through the IVANTI system.
- There is a minimum spend of £35.00 per order for Mile End, Dept W and Whitechapel campuses. The minimum spend for Robin Brook Centre, Charterhouse Square, Lincoln's Inn or any other campus is £65 per order. This minimum spend is to cover driver costs, ULEZ and Congestion Charge Fees. If you any questions, please contact us on <u>amhospitality@gmul.ac.uk</u>. All food calorie information listed is per 100g.



# Menus / Christmas

### **Christmas Sandwich Platter**

£15.50 per person

Christmas Sandwich lunch

Minimum order of 12 (587KCAL)

Minimum order of 12 persons apply

A selection of luxury Christmas baguettes (1 round per person) Turkey stuffing, cranberry sauce and rocket Brie, cranberry sauce and rocket No-Turkey stuffing, cranberry sauce and rocket

Salted crisps

Merry Berry Punch Mocktail Jug of Orange juice, cranberry juice & non-alcoholic ginger beer

QM filtered still water

#### Add on

Mince Pies £2.00 per person (*390KCAL)* Luxury hot chocolate £2.95per person (*323KCAL*) Mulled wine £5.90 per glass Mulled apple juice £4.00 per glass Christmas crackers £2.25 per person

### **Christmas Canapes**

£23.00 per person

Scotch Egg, cranberry Sauce, stuffing Crumb Chicken & apricot terrine, plum chutney, croute Triple cooked Pont Neuf, black truffle, parmesan Whipped Goats Curd, Textures of Pepper (V) Smoked Salmon, Lemon Cream Cheese, Red Amaranth



### **Christmas Buffet Menu**

£19.50 per person

Cold Meat Platter Rare Roast Beef, Herb marinated Turkey Breast & Smoked Salmon

Sprout, Chestnut & Onion Quiche (V)

Nut roast and a plant-based turkey (V)

Red Oakleaf Salad

Crusty Bread & Butter

### **Formal Dining Christmas Menu**

Three course meal £84.95 per head, minimum order of 20 Please choose one starter, one main course and one dessert for all your guests

#### Starters

Shallot and thyme tart Tatin, crumbled goats curd, watercress, balsamic

Gravlax, lemon and lime crème fraiche, pickles, croute

Minted lamb croquette, jus dipping sauce.



#### Main course

Lake district rare roast beef or Stuffed ballotine of turkey or Nut roast wellington

Served with Truffle pomme anna, Pigs in blankets, Stuffing, Carrot puree, Brussels & parsnips with crispy pancetta, Cauliflower cheese, Red wine jus

#### Dessert

Christmas pudding, brandy cream, cinnamon Chantilly

Sticky toffee pudding, spiced caramel sauce, vanilla ice cream

Locally sourced 4 cheese selection, grape chutney, walnuts, crackers, celery