



**Queen
Mary
Hospitality**


Welcome

Food, drinks, and service are the key elements for a successful event. At QM Food we are experts in delivering memorable events and experience.

We can deliver Hospitality across all of our London campuses from refreshment breaks to multi-day conferences, private dining, weddings, cocktail receptions and BBQ's.

We take inspiration from international food trends and industry developments, while maintaining our focus on good great quality, fresh, sustainable and honest food.

 0207 882 8262

 qmhospitality@qmul.ac.uk

 @qm.food

Menus / Formal Dining



Formal Dining Menu

*Three course meal £54.95 per person - Minimum number of 15 applies
Including freshly baked bread, still and sparkling water, tea & coffee.
Please choose one starter, one main course and one dessert for all your guests*

*We are also happy to offer a bespoke menu, using the best of the
season's produce from our sustainable wonky vegetable supplier MSC certified fish, or
British Red Tractor meat. Please enquire with our sales team.*

Starters


Gravalax, lime creme fraiche, watercress, pickled beetroots, caviar

Chicken liver parfait, caramelized onion chutney, croutes, rocket cress

Rare roast beef, griddled artichokes, pickled shallots and tarragon oil

Griddled baby leeks, slow roasted tomato, parmesan and thyme crumb and a pickled beetroot dressing

Salt cod fritters, pepper puree, herb oil



*A cheese course
can be added at
£6.50 per person.*

Mains

Mustard lamb Cannon, Potato fondant, savoy cabbage, leek and pea parcel, cumin carrot puree, pan jus

Garlic & thyme chicken supreme with boulangère potatoes, ratatouille, and madeira jus

Beef fillet, potato pomme Anna, savoy cabbage, smoked garlic and caramelised onion puree jus, thyme butter

Pan fried sea bass, leek and pea risotto, pepper puree, herb oil, caviar

Wild mushroom, whipped vegan feta and white bean risotto

Dessert

Rhubarb and custard panna cotta with ginger crumble

Sticky toffee pudding cheesecake

Treacle tart, clotted cream, raspberries

Nutmeg egg custard tart, red current

*Add 1/2 bottle
of wine at £7.95 per
person*

*Add petit fours
at £1.50
per person*