

Hospitality Menus



Working Breakfast Menus

Mini Danish Pastries - 2 pastries per person **£1.55**

A selection of freshly baked pastries to include mini cinnamon whirl, mini apple lattice, mini custard square, chocolate and vanilla, & strawberry and vanilla.

Mini Croissant, Strawberry Jam & Butter - 2 croissants per person **£2.50**

Freshly baked and accompanied by individual jam pots and butter packs.

Granola and Yoghurt with Fruit Compote **£1.20**

A healthier choice served in individual pots.

Smoked Salmon Bagel Platter - 1 large open bagel per person **£2.25**

An open bagel topped with cream cheese, and whirls of Scottish smoked salmon with freshly milled black pepper and lemon wedges.

Bacon Ciabatta or Sausage Ciabatta Bap - one per person **£2.00**

ciabatta bap filled with two rashers of back bacon served with Heinz tomato and brown sauce.

Sliced Fruit Platter (per person) **£2.75**

Assorted sliced seasonal fruits fresh from Covent Garden market.

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Working Lunches

Basic Sandwich Lunch

£2.85 per person

Selection of sandwiches, including 50% vegetarian

Working Lunch 1

£3.75 per person

Selection of sandwiches and speciality breads to include served with Fairfield farm locally produced hand cut crisps. One round of sandwiches per person; 50% of the selection does not contain meat or fish.

Working Lunch 2

£5.75 per person

Selection of sandwiches and speciality breads to include served with Fairfield farm locally produced hand cut crisps. One round of sandwiches per person; 50% of the selection does not contain meat or fish. A selection of 2 freshly prepared finger food nibbles, one of which will not contain meat or fish.

Working Lunch 3

£7.75 per person

Selection of sandwiches and speciality breads to include served with Fairfield farm locally produced hand cut crisps. One round of sandwiches per person; 50% of the selection does not contain meat or fish. A selection of 4 freshly prepared finger food nibbles, one of which will not contain meat or fish.

Finger Food

Our chefs will prepare a selection of food to accompany your working lunches 2 & 3. Chefs will prepare food according to season and availability in markets. In order to take advantage of locally procured food and to ensure the freshest items are available, we regret that customers are not able to select specific items on the menu. Items provided for working lunches will change daily, so that customers booking menus over subsequent days will not have any repetition of menus.

Continued >>

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Working Lunches continued

If you wish to supplement your buffet additional items can be added at a cost of £1.50 per item, per person.

- Examples of items prepared by our chefs:
- Jerk chicken brochette with jerk sauce.
- Char grilled chicken teriyaki.
- Mini beef burgers with tomato salsa.
- Mini hot dogs with mustard and tomato ketchup.
- Thai chicken sate with peanut sauce.
- Honey and grain mustard cocktail sausage with tomato sauce.
- Thai fish cake with Thai dipping sauce.
- Japanese salmon goujons with teriyaki dressing.
- Prawn in filo pastry with Thai dipping sauce.
- Oriental crab cakes with sweet chilli dipping sauce.
- Smoked Salmon blinis with sour cream.
- Sweet potato, parsnip and caramelised cake with tomato salsa and chive crème fraiche. V
- Sun blushed tomato risotto cake with pesto dressing. V
- Goat cheese and caramelised onion tartlet. V
- Spinach and onion bhajis with curry mayo and coriander. V
- Falafel balls with roasted red pepper hummus. V
- Mini Mediterranean pizza with various toppings. V

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Additional Items

Crudities Selection (one platter is sufficient for 6/8) £8.95

Assorted fresh seasonal cut vegetable crudités with hummus, Light Lemon mayonnaise, and sun blushed tomato dip.

Best of British Cheese Platter (one platter is sufficient for 6) £14.95

Assorted great British cheese, fine biscuits and butter, quince jelly and pear and ginger chutney.

Whole Seasonal Fruit Platter (per person) £1.20

A selection of whole seasonal fruit.

Sliced seasonal Fruit Platter (per person) £2.75

Sliced fresh local and exotic fruit Cake selection (per person).

A Daily Section of Fresh Cakes £2.50

Tapas Plate (per person) £8.00

A selection of cold tapas items, chorizo, Iberico ham, smoked salmon, Salmon rilletes, gordal olives, fruit brochettes.

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Beverages

Selection of Teas, Coffee and Fruit Infusions	£0.95
Selection of Teas, Coffee and Fruit Infusions, with Biscuits	£1.40
Selection of Teas, Coffee and Fruit Infusions, with Mini Danish	£2.50
Selection of Teas, Coffee and Fruit Infusions, with Freshly Baked Cookies	£2.50
Selection of Teas, Coffee and Fruit Infusions, with Sliced Cake	£2.50
Fresh Fruit Juice (per person)	£0.55
Mineral Water (1 litre, sufficient for 4/6 people)	£2.75

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Buffet Lunches

Cold Fork Buffet Lunch

£14.95

There is a minimum order amount of 10 people on this menu.

Please choose two main courses and two desserts

Main Courses

- Cajun blackened salmon fillets served with a lime crème fraiche sauce and garnished with lemon and lime.
- Fresh Tuna Nicoise with French dressing.
- Tiger prawns, Spanish chorizo with cucumber, red peppers, plum tomatoes and lime and coriander dressing.
- Honey and ginger duck breast, bean sprout and sesame seed salad, chill and honey dressing.
- Chicken Caesar with cos lettuce, smoked chicken, croutons, parmesan shavings, and Caesar dressing.
- Thai style beef salad with chilli & coriander and honey dressing.
- Grated celeriac, Wobbly Bottom goat's cheese and spinach tartlet with lentil vinaigrette. (V).
- Sweet potato, parsnip and caramelised onion frittata (V).
- Char grilled flat mushroom with roasted Mediterranean vegetables and buffalo mozzarella with aged balsamic dressing (V).

Served with a daily selection of two salads and mixed leaves, and locally baked Mill Green bread.

Desserts

- Fresh fruit tartlets with fresh vanilla cream
- Chocolate & praline truffle with strawberry sauce
- Apple & apricot tart tatin with soft vanilla cream
- Fresh sliced fruit platter
- Assorted great British cheese, fine biscuits and butter, quince jelly and pear and ginger chutney
- Individual fruits of the forest and ricotta cheesecake
- Vanilla panna cotta with pineapple compote

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Buffet Lunches

Hot Fork Buffet Lunch

£15.95

There is a minimum order amount of 10 people on this menu.

Please choose two main courses and two desserts

Main Courses

- Pot roast guinea fowl with wild mushrooms and spinach
- Supreme of chicken chasseur
- Lamb tagine with lemon cous cous
- Filet of sea bass with baby leeks and lemon butter sauce
- Salmon supreme with an herb crust, potatoes
- Sweet potato and spinach lasagne
- Wild mushroom and caramelised onion tart
- Spinach and ricotta filo parcels with pine nuts
- Aubergine and mozzarella croquettes with sherry-glazed vegetables.
- Courgette linguine with basil pesto and marinated mushroom and broccoli
- Served with a daily selection of two salads and mixed leaves, and locally baked Mill Green bread.

Desserts

- Banana and white chocolate bread and butter pudding
- Chocolate & praline truffle
- Pink lady apple crumble with crème anglais
- Fresh sliced fruit platter
- Assorted great British cheese, fine biscuits and butter, quince jelly and pear and ginger chutney
- Individual fruits of the forest and ricotta cheesecake

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Tea & Canapés

Afternoon Tea (per person)

£7.75

- Home made fruit scones with Cornish clotted cream and strawberry jam
- Assorted finger sandwiches
- A selection of afternoon cakes
- Tea coffee and infusions

Canapés (per piece)

£1.95

Please select from the following menu we recommend 4/6 pieces per person

- Smoked salmon, crème fraiche and chives on blini with salmon keta
- Tartare of tuna in a cucumber cup with crème fraiche and caviar
- Salmon rilletes on pumpernickel
- Slow roasted filet of beef with red peppers and béarnaise sauce on crostini
- Crispy duck with glass noodles in a filo cup
- Plantain crisps with curried chicken
- Boccocini, cherry tomato & basil brushetta
- Saffron and spinach drop scone with tomato tartare and asparagus
- Parmesan shortbread with cacharel blue and apple jelly

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Booking Guidelines

Bookings can be made between 08:30 - 17:00 Monday to Friday. Bookings outside of this time must be treated as a special event with quotations given by hospitality@foodhertfordshire.co.uk

Whilst there is no minimum order quantity, bookings of less than 6 people will have an additional charge of £3 added to the booking for labour costs.

Bookings off main campus will have a minimum order value of £120

Bookings during office hours require a minimum of 2 days notice

Bookings out of hours require 5 days notice

Late orders must be communicated to hospitality@foodhertfordshire.co.uk and will be subject to a late booking fee of 50p per person.

All prices exclude VAT at the current rate (if applicable)

All equipment must be available for collection after the booking, otherwise it will be charged to the same cost centre as booking.

Rooms must be suitable for providing catering; all furniture should be ordered through portering prior to the event.

Clearing of rooms will take place between 1 hour and 2.5 hours after the booking. If you have a specific clearing time, please state at time of booking.

Please ensure that the room for catering is available 15 minutes prior to the booking time, to enable our staff to set it up.