

A collection of macarons in various colors (pink, brown, white) with different fillings (purple, green, yellow) scattered on a light blue textured background. The macarons are arranged around the central text.

est.

1826

HOSPITALITY
BROCHURE



Whatever the time of day, we believe food brings people
together to make them **happier**
and more **productive**.

Our range of seasonal menus fit with any meeting or event style. We're always happy to discuss bespoke requirements. Please get in touch.

HOW TO BOOK

To book hospitality for your meeting you'll need to log in and have

- A room booking reference number
- A valid PTAE code

Go to:

<https://api.getspoonfed.com/1342/chco-university-college-london/>

We kindly request the following notice for hospitality orders in working days:

- 1** Day - Beverages
- 3** Days- Fork buffets, sandwich orders and canapé receptions.
- 5** Days - Formal dining, conferences and bespoke events.

DIETARY REQUIREMENTS

Please let us know of any special dietary requirements including allergies and intolerances.

All hospitality will be provided with a full allergen checklist and we are happy to answer any questions you have around this.

CONTACT US:

UCL HOSPITALITY

Our customer service team are available between 9.00am and 5.00pm, Monday to Friday.

T | 0207 679 2153

E | uclhospitality@chandcogroup.com

PROUD TO BE SUSTAINABLE, Ethical & FUTURE FOCUSED

We're committed to delivering food that's as good for the planet as it is delicious.

The scale of our planet's problems means we need to act now, with environmentally friendly food that's good for the planet and tastes great. We work in collaboration with University College London to achieve their key sustainability goals, helping staff and students to eat sustainably and enjoyably. This is why we're committed to **Powered By Plants**, an initiative started by UCL departments to lower their carbon footprints.

We've expanded it to include hospitality in-line with UCL's sustainability strategy. This means you will see only vegetarian and vegan food in this brochure (meat is available by request), and a completely brand new menu with great taste at its core. This impactful change aims to reduce our effect on the planet where around 70-80% of a food business' carbon footprint is the food they purchase. Switching to 100% vegetarian catering is estimated to reduce UCL's food emissions by 40%, saving 5,000 tonnes of CO2 per annum, equivalent to taking 1,000 cars off the road. This, alongside our ongoing work with Foodsteps to carbon label our dishes, will lead to substantial carbon savings, putting us a big step closer to the UCL **#PlanetPositive** target of Net Zero by 2030.

UCL will be a single-use plastic free campus by 2024. We are working to make this happen by removing as much single-use plastic from our operations as we can, reducing our use of disposables and prioritising the use of crockery and cutlery at events where possible while ensuring any disposables we use are made from sustainable materials.

We hate food waste, it's bad for the environment and our Chefs want their tasty food to be eaten. By using the 'Winnow' system to track food waste, we understand where our waste is coming from, so we can take measures to reduce it. Any food waste we collect from our events will be sent for composting. But please be mindful when ordering, and **only order what you need**.

We are committed to serving food made from quality produce in-line with the UCL Healthy & Sustainable food policy. We prioritise the use of seasonal fruit and veg and work with local suppliers like Minor Figures for our oat milk, a UK independent brand based in Walthamstow (only 7 miles away). Our London based suppliers source the best and freshest products from London markets. We aim to buy meat with UK Red Tractor accreditation, and sustainable seafood.

Being a Fairtrade accredited University, our bananas, chocolate, sugar, coffee, and Clipper tea are Fairtrade. Clipper Tea is plastic free, organic and Fairtrade. Our coffee partner, Union Coffee have created an exclusive Fairtrade coffee sourced from a small holding in Peru called 'Circulo' just for us!

We are proud to be working with UCL to meet the ambitious but necessary goals set by the institution. We're sure the quality of our food speaks for itself and look forward to serving you **#PlanetPositive** food.

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UNION
HAND-ROASTED
COFFEE

CIRCULO

Notes of
RED BERRY JAM, DARK CHOCOLATE, WALNUT

☿ ☿ ☿ DARK ROAST | ALTITUDE: 1850 MASL



CHIRINOS CO-OPERATIVE	
PROCESS	WASHED
VARIETAL	BOURBON, TYPICA, CATURRA



More than just paying a fair price, Union Direct Trade means we work in partnership with farmers to improve both quality of coffee and livelihoods, long term.

f t i @UNIONROASTED

REFRESHMENTS

Fairtrade tea and speciality filter coffee

Organic English Breakfast/red berry/Chamomile/Green tea/Peppermint/Lemon & Ginger/Decafe

£1.45 **V/VE**

Fairtrade tea and speciality filter coffee,
Still & sparkling water and home baked biscuits

£3.45 **V**

Fairtrade tea and speciality filter coffee, with
home baked biscuits

£2.45 **V**

Fairtrade tea and speciality filter coffee,
still & sparkling water with mini tray bakes

£4.65 **V/VE**

COLD DRINKS

Filtered Water

Still/Sparkling water (1 ltr)

£2

Coke/Diet coke (330ml)

£1.50

English Apple Juice (750ml)

£2.95

Cawston press

Cloudy Apple / Apple & Rhubarb / Ginger Beer / Elderflower (330ml)

£1.70

Dash water

Raspberry / Blackcurrant / Lemon (330ml)

£2.50

All prices are quoted per person **VE= VEGAN** **V= VEGETARIAN**

Picnic BOX

Sealed & delivered.

Our individually packed and sealed picnic boxes have been designed to give your guests peace of mind.

Make it al fresco

Take your meeting outside with our ready made picnic boxes.

Whatever the time of day, **we've got this**, our **breakfast & lunch** boxes are perfectly matched for a break between meetings.

Lunch BOX

WORKING LUNCH SANDWICH BOX **V/VE**

£12.50

Selection of sandwiches that changes daily,
served with a piece of seasonal whole fruit,
raw vegetable crudités, hummus and guacamole and canned Life water

SALAD BOX **VE**

£15

Sweet potato falafel, freekeh, beetroot hummus
Fruit salad, shaved coconut
Pineapple, linseed and lime energy bites, Life water

Breakfast BOX

SIMPLE BREAKFAST BOX **V/VE**

£8.00

(vegan options available)

Mango compote, passion fruit, Greek yoghurt
Tropical fruit salad, Life Water

INDULGENT BREAKFAST BOX **V/VE**

£10

(vegan options available)

Pear & cinnamon compote, Greek yoghurt, pumpkin seeds,
Pain au Chocolate, fresh fruit salad with pomegranate and mint, Life Water

Minimum orders (5)

4

All prices are quoted per person **VE= VEGAN V= VEGETARIAN**

BREAKFAST

Fairtrade tea and speciality filter coffee with mini pastries **V**

Organic English Breakfast/red berry/Chamomile/Green tea/Peppermint/Lemon & Ginger/Decafe

£3.70

A selection of mini croissants and danishes **V** (2 per person)

£2.25

Minimum orders (5)

BAKER'S BREAKFAST **V**

£7.25

Seasonal cut fruit

Selection of croissants and breakfast pastries
artisan bakery breads, Essex jams, London honey

Served with Fairtrade tea and speciality filter coffee, apple juice
and chilled still & sparkling filtered water.

LIVEWELL **VE**

£9.25

Cranberry, oat & flaxseed bar

Strawberry, pineapple and watermelon skewers with passion fruit dip

Rhubarb, coconut yoghurt, granola

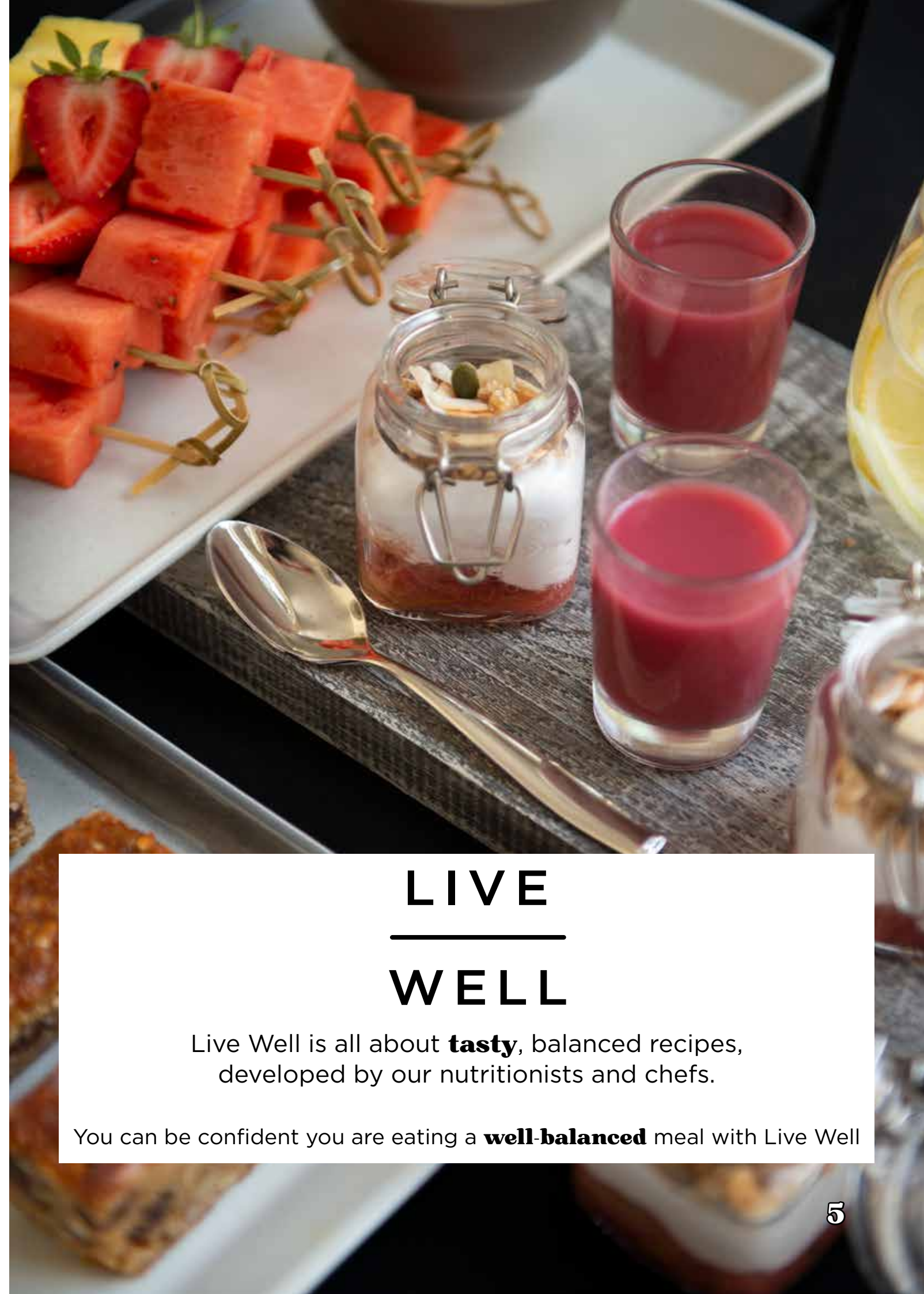
Super Berry smoothie - *Raspberry, blueberry, banana and flaxseed*

Flavoured water - *Watermelon, mint & cucumber*

Served with Fairtrade tea and speciality filter coffee, Apple juice
and chilled still & sparkling filtered water.

Minimum orders (5)

All prices are quoted per person **VE= VEGAN **V**= VEGETARIAN**



LIVE WELL

Live Well is all about **tasty**, balanced recipes,
developed by our nutritionists and chefs.

You can be confident you are eating a **well-balanced** meal with Live Well

LUNCH

TRADITIONAL SANDWICH WORKING LUNCH SELECTION **V/VE** £8.50

Simple sandwich lunch

One and a half rounds of freshly prepared deep filled sandwiches on a variety of white, granary and wholemeal sliced breads, wraps & rolls.

Served with a seasonal fruit bowl, crisps & filtered still & sparkling water.

Example menu

Free Range egg & cress on wholemeal **V**

Spiced bean, avocado, picante salsa on granary **VE**

Houmous & falafel, cucumber, spiced tomato chutney wrap **VE**

Cheddar ploughman's baguette **V**

Hoisin chick'n wrap **VE**

Roasted butternut squash, chilli & spring onion mayo on seeded bread **VE**

Minimum order (5)

All prices are quoted per person **VE= VEGAN V= VEGETARIAN**





Working LUNCH MEZZE

£14.50 pp

Sourdough toast, wild mushroom, truffled brie V

Spicy corn fritters and lemon aioli VE

Cauliflower couscous, toasted almonds, golden raisins,
spiced tomatoes VE

Gordal olives with orange & wild oregano VE

Artisan breads, dressings & oils VE

Chocolate Brownie, salted walnuts, rose petal cream V

Minimum order (10)



THE LONDON LARDER LUNCH

£15.50 pp

**A table of foods inspired &
supplied by our local suppliers
from Borough Market and around London**

Paxton and Whitfield selection of Artisan cheeses, oat biscuits,
chutney, celery and grapes. **V**
Rhodes Bakery bruschetta, watercress, broccoli, roasted garlic pes-
to **VE**

Borough Market squash, caramelised red onion and Lincolnshire
Poacher tart **V**

Belazu antipasti - selection of marinated olives, balsamic onions,
pickled char-grilled vegetables and stuffed Piquillo peppers **V**

leaves and herbs from Natures Choice,
New Covent Garden Market **VE**

Roasted new potatoes, spring onion and chives **VE**

Artisan breads from our local Bakery **VE**

Lemon drizzle loaf and Bread Ahead chocolate brownie **V**

Minimum order (10)

CONFERENCE PACKAGES

HALF DAY DELEGATE £20.45

On Arrival

Fairtrade tea and speciality filter coffee,
Still & sparkling filtered water and home baked biscuits

Organic English Breakfast/red berry/Chamomile/Green tea/Peppermint/Lemon & Ginger/Decafe

Lunch

Choose one of our seasonal menus, served with Fairtrade tea,
speciality filter coffee and still & sparkling filtered water.

Organic English Breakfast/red berry/Chamomile/Green tea/Peppermint/Lemon & Ginger/Decafe

FULL DAY DELEGATE £24.95

On Arrival

Fairtrade tea, coffee, water, apple juice and pastries.

Mid-morning

Fairtrade tea, speciality filter coffee, still & sparkling filtered water
and home baked biscuits

Lunch

Choose one of our seasonal menus,
served with still & sparkling filtered water.

Afternoon

Fairtrade tea, speciality filter coffee, still & sparkling filtered water
and two mini afternoon cake, choose two below.

Cranberry, oat & flaxseed bar VE	Golden wheat carrot cake V	Chocolate & Black bean brownies VE	Dark chocolate & raspberry cake VE	Whole wheat courgette & banana cake V	Scones, with jam, vanilla whipped cream V
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Minimum Order (20)

MENU ONE VE

Stuffed baby aubergines, tahini dressing

Cauliflower and green olive tagine

Apricot and pistachio couscous

Spinach, green pea & sweet pea salad

Peanut butter brownies, chocolate sauce

MENU TWO VE

Artichoke crostini, basil mayonnaise

Black bean chilli, char-grilled summer squash

Toasted coconut rice, grilled tortillas

Roasted beets, shaved fennel, rocket salad

Soya panna cotta, raspberry compote, cacao nibs

MENU THREE VE

Freekeh, avocado & cucumber rice paper rolls,
coriander, ginger & lime dressing

Chestnut mushroom bourguignon, thyme infused polenta

BBQ jackfruit tortilla wrap, sweetcorn chilli & coriander

Caprese salad, soya mozzarella, olive, grilled nectarine
& sourdough toast

Turmeric chia seed pudding, coconut yoghurt,
figs & forest fruit compote

All prices are quoted per person **VE= VEGAN V= VEGETARIAN**



AFTERNOON TEA

£15.50

Finger sandwiches **V**

Example Selection

Pickled English cucumber on white bread **VE**

Grilled artichoke, houmous bruschetta **VE**

Spinach pancake with goat's curd, courgette & stem broccoli **V**

Free Range egg Gribiche, watercress on granary **V**

Served with

House baked scones, Cornish clotted cream
and Essex strawberry preserve **V**

Dark chocolate & raspberry cake **VE**

Brown butter orange and almond madeleines **V**

Pistachio and olive oil cake **VE**

A selection of freshly brewed loose leaf tea and speciality filter coffee

Minimum Order (5)

Celebrating?

Add a bottle of Procecco for **£23**

All prices are quoted per person **VE= VEGAN V= VEGETARIAN**



Why not add a pudding for £3.50pp

Kentish strawberries & coconut yoghurt cream **V/VE**

Summer pudding & Devonshire clotted cream **V/VE**

Build your own Eton mess **V/VE**

THE BBQ

£16.50 pp

Choose one of these:

Mushroom & feta shawarma, grilled pitta, sumac mayo slaw, beetroot houmous **VE**

Pulled oat burger, toasted brioche bun, pickled red onion, lettuce, tomato, chipotle mayo **VE**

Beetroot & quinoa burger, charcoal bun, avocado, cheese, chilli & lime salsa **VE**

Grilled Cumberland style sausage, red onion marmalade, mustards, in a soft hot dog roll **VE**

And choose two of these:

Aubergine kebab, charred onion salsa, tabbouleh, coriander yoghurt dressing **VE**

Spiced halloumi and watermelon kebab dressed with lime, roasted cauliflower and couscous salad spiced with zhoug & crispy shallot **VE**

Jerk tofu and spiced pineapple kebabs, served with rice & peas, mango slaw **VE**

Chipotle lime cauliflower & broccoli steaks
Portobello mushroom, béarnaise seitan 'steak' chimichurri **VE**

Served with:

Minted new potatoes, selection of seasonal salads, dressings and artisan breads **VE**

Minimum order (10)

NB: Staffing is included, we charge additional for drinks service

BOWL FOOD

Choose 4 bowls

£20.50

Minimum order (25) people

HOT

Montgomery cheddar and apple croquette v

Seasonal greens, gooseberry chutney

Paneer masala v

Steamed rice, mango chutney, yoghurt, coriander

Beetroot and goat's cheese gnocchi vE

Kale, Garlic & Hazelnut Pesto

Indian chickpea and potato chaat vE

Tamarind chutney, coconut yoghurt

Truffle Mac 'n' Cheese v

Parsley & shallot crumb

Imam Bayildi vE

Baked tomatoes, flat bread,
parsley and soya yoghurt

COLD

Garden salad v

Baby vegetables, oak aged Graceburn feta,
salad shoots.

Roasted heritage carrots v

Beluga lentil salad, toasted hazelnut granola

Heirloom tomatoes vE

Olives, buffalo mozzarella, sourdough crisps,
capers, basil

Poke bowl vE

Miso ginger tofu & black quinoa

DESSERT

Caramel roasted pineapple vE

Pink pepper & pistachio crumb, banana sorbet

Cheesecake v

Macerated strawberries, baked white chocolate

Black Forest gateau vE

Black cherries, chocolate sponge, Kirsch cream

Lemon posset v

Lemon verbena shortbread, candied zest

Chilled tonka bean rice pudding vE

Mango jelly, crystallised ginger

All prices are quoted per person vE= VEGAN v= VEGETARIAN

CANAPÉS

Choose 4 Canapés **£11.20** 6 Canapés **£16.80**

COLD

Picos blue, pear jelly, savoury shortbread **V**

Grilled violet artichoke and St Jude frittata **V**

Grilled baby artichoke crostini, horseradish crème fraîche **V**

Rice paper wraps, Asian greens, onion seeds, sweet soy, spring onion **VE**

Chickpea blinis, cashew sour cream, apple & dill **VE**

Kidney bean taco, crushed avocado, finger limes **VE**

Merlot beet jelly, almond cheese, rye crisp **VE**

HOT

Wild mushroom Beignet, black garlic purée, white onion **VE**

Jerusalem artichoke cream, Innes goat's cheese and truffle bonbon **V**

Caramelized Roscoff onion tart **VE**

Cacio e Pepe arancini with mozzarella **V**

Crispy tempura jackfruit, katjap manis **VE**

Butternut squash velouté, puffed quinoa **V**

Sweet potato falafel, cacik **VE**

SWEET

Pineapple tarte tatin with Szechuan peppercorn praline **V**

Passion fruit tart, coconut and mango **VE**

Pistachio and dark chocolate macaron **V**

Raspberry financier **VE**

Shortbread, Dulce de leche **V**

Minimum (12) People

All prices are quoted per person **VE= VEGAN V= VEGETARIAN**



CASUAL DINING

3 course menu £35

Choose one option from each course

STARTER

Caramelised Roscoff onion soup, Gruyere croutons **V**

Charred tenderstem broccoli, Cerney Ash goat's cheese, quince terrine, hazelnut **V**

Yeastied cauliflower, raisin, capers and mint **VE**

Beetroot Carpaccio, roasted beets, hazelnut butter, verjus jelly **VE**

MAIN

Superfood salad of ancient grains, broccoli, pomegranate, vine tomatoes **VE**

Pumpkin risotto, wild mushroom & truffle **V**

Courgette, spelt and cumin fritters, courgette, parsley and cashew salad **VE**

Roasted squash, caramelised shallot & feta tart **V**

DESSERT

Crème brûlée, vanilla poached fruits **VE**

Rhubarb Eton Mess **V**

Coconut mousse with passion fruit, lime and roasted pineapple **VE**

Selection of British cheeses from Paxton and Whitfield, London's oldest cheesemonger **V**

Minimum Order (6) - Maximum (20)

All prices are quoted per person **VE= VEGAN **V**= VEGETARIAN**

FINE DINING

3 course menu £45

Choose one option from each course

STARTER

Whipped Dorstone goat's cheese, salad of heritage beetroot and Cabernet vinaigrette **V**

Cream of Jerusalem artichoke, morel mushroom, truffled brioche **V**

King oyster scallops, shaved cauliflower, celeriac & apple purée **VE**

Salt-baked carrots, butterbean purée, dukkha, coriander oil **VE**

MAIN

Ravioli of crown prince squash and wild mushrooms, cavolo nero, sage infusion **V**

Spiced aubergine with turmeric and coconut sauce, cashew butter and crispy kale **VE**

Hay-baked celeriac, mushroom ketchup, truffle vinaigrette, parsnip purée **VE**

Spiced cauliflower Wellington, roasted heritage tomato, smoked aubergine, rocket oil **V**

DESSERT

Caramelised pineapple with pink peppercorn, banana and coconut fruit sorbet **VE**

Pear and star anise Tarte Tatin, calvados cream, pear granita **V**

Chocolate 'cheesecake' mandarin and pistachio **V**

Selection of British cheeses from Paxton and Whitfield, London's oldest cheesemonger **V**

Minimum Order (2) - Maximum (20)

Starter

Yeasted cauliflower, capers, raisin & mint **VE**

Pumpkin velouté with wild mushrooms and parmesan **V**

Sous vide fennel, quinoa & pomegranate salad, tahini dressing **VE**

Butternut squash & ricotta ravioli, toasted almond butter **V**

Charred tenderstem broccoli, Ash goat's cheese, pear & quince terrine, toasted hazelnut **VE**

Pumpkin, chickpea & brown rice falafel, roasted heritage carrots & labneh **V**

Celeriac Terrine, smoked Jerusalem artichoke purée, candied walnut granola **VE**

Roasted beet salad, charred orange & grapefruit, tarragon cashew cream **VE**

Main

Celeriac, red chard & ricotta pithivier, sweet potato gratin, buttered cavolo nero **V**

Slow-cooked aubergine, roasted onion, white bean purée, polenta Pont Neuf **VE**

Tofu, lemongrass & fennel brick pastry parcels, roasted sweet potato, pear & quince chutney **VE**

Herb crusted mushroom with spelt, savoy cabbage & pumpkin seed pesto **VE**

Smoked tofu 'belly', black pudding purée, creamed potato, burnt cabbage, apple jam, soy crackling **VE**

Vivera 'steaks', salsa verde, dauphinoise potato, roasted roots, red wine jus **V**

Chick'n & portobello mushroom pie, sweet potato fondant, charred tenderstem broccoli **VE**

Cauliflower steak, Black Bomber cheddar mash, caramelised & pickled walnut purée **V**

Dessert

Pear & chocolate brownie, vanilla cashew cream, gingerbread crumb **VE**

Brûléed pineapple, pink peppercorns, spiced panko, berry & hazelnut meringue **VE**

Banana Cambridge burnt cream, puffed millet, lime & oat granola **VE**

Raspberry & pistachio nut sherry trifle **VE**

Kabocha squash tart, salted almond crumble, espresso syrup vanilla ice cream **V**

Sticky toffee pudding, honeycombe ice cream **V**

Pistachio & olive oil cake, poached rhubarb, meringue shards **V**

Chocolate delice, salted caramel, sesame seed wafer **V**

Banquets

TWO COURSE £27.50 / THREE COURSE £33.75

INCLUDES TEA, COFFEE AND PETIT FOUR

All guests will have the same starter/main/dessert

Minimum order (6) Maximum order (120)

All prices are quoted per person **VE = VEGAN **V** = VEGETARIAN**

WINES

THE INFORMED				
SPARKLING	Prosecco, Frizzante Bollicine, N.V	11% Vol	Treviso, Italy	£23
	Cava Brut Reserva, Mont Marcal, 2018	11.5%Vol	Catalunya, Spain	£28
	Champagne, Vauban Freres Brut, N.V	12%Vol	Champagne, France	£35
WHITE	Chardonnay, Hamilton Heights, 2020	13%Vol	Southeast Australia	£19
	Sauvignon Blanc, Le Potager du Sud, 2019	11.5%Vol	Cotes de Gascogne, France	£20
	Chardonnay, Domaine de Rochebin, 2020	12.5%Vol	Maconnais, France	£ 22
	Albariño, Attis, 2020	13%Vol	Galicia, Spain	£24
	Le Pinot Auxerrois, Jean-Baptiste Adam, 2019, Biodynamic	13%Vol	France	£24

All our wine is vegan, prices are quoted per bottle.

THE INFORMED

THE INFORMED				
RED	Grenache Noir, La Loupe, 2019	13.5%Vol	Languedoc, France	£20
	Pinot Noir, Whale Point, 2019	13.5%Vol	Southeast, Australia	£22
	Syrah, Domaine de L`Amandine, 2018	14%Vol	Cotes du Rhone,France	£22
	Montepulciano, Coste di Moro, 2016	14%Vol	Aburuzzo, Italy	£24
	Melbec, Cahors Chateau Croze de Pys, 2018	14.5%Vol	France	£24
	Merlot, Chateau Peybonhomme Les Tours, 2018	14%Vol	Bordeaux, France	£26

A pop-up bar is available for pay as you go drinks. Minimum spend required.

WINES

THE ECLECTIC			
SPARKLING	Veuve de Valmante Brut, N.V <i>An easy drinking soft and well rounded sparkler with hints of light summer fruits on the palate and crisp acidity. It has a pale golden colour with a light persistent mousse and off dry finish. Vibrant and fun, it makes for a great party wine.</i>	11% Vol	France £23
	Trillians Sparkling Red 'Polish Hill River', N.V <i>This extraordinary speciality red sparkling wine is based on a cool climate Cabernet Shiraz blend from vines situated on the Trillians Hills in Clare Valley. It is a deep ruby colour with a lively mousse yet the savoury and plum aromas and subtle tannins give a lasting impression of elegance and well balanced restraint.</i>	13% Vol	Clare Valley, Australia £28
	Ramoro Pinot Grigio, Brut Nature pet nat, 2020. Biodynamic <i>The wine is aged 'sur lie' with the yeasts remaining in the bottle, this gives the wine an opaque appearance. Wine produced through this method have a soft mousse, not aggressive with primary and secondary characteristics from ageing on its yeasts.</i>	12% Vol	Abruzzo, Italy £35
	<i>The Pinot Grigio Method Ancestral is a salmon pink in colour with strawberry and nectarine notes on the nose. The palate is lightly sparkling with notes of red berries, ripe peach, pear and a toasty character on the finish.</i>		
WHITE	Pardillo/Chardonnay, El Zafiro, 2018 <i>A fresh and lively white from the far west of Spain that combines the local Pardina grape variety with the renowned and supple Chardonnay. Modern winemaking preserves crisp green herb and floral aromas with white fruits such as apple and peach on the palate balanced by a zesty, citrus acidity and a crisp finish.</i>	12% Vol	Estremadura, Spain £19
	Trebbiano, Senso Rubicone, 2019 <i>A dry white wine produced with Trebbiano grapes in the foothills of the Apennines, in the province of Emilia-Romagna. A fresh and zesty white, this wine is light and dry on the palate with notes of green apples, white flowers, pears and citrus combined with a crisp and refreshing acidity.</i>	12.5% Vol	Emilia-Romagna, Italy £20
	Sauvignon Blanc, Whale Point, 2020 <i>This Sauvignon Blanc from the Western Cape is pale lemon in colour with a very fresh nose of gooseberry, cut grass and lemon. The palate has vibrant aromatics of zesty lemon, white flowers and nettle. The lively acidity gives this wine a very crisp and fresh feel and combines with the fruity, citrusy flavours to provide a long and clean finish.</i>	12.5% Vol	South Africa £ 22
	Terre di Chieti, Tor Del Colle, 2020 <i>A crisp and fresh Pecorino from Abruzzo; lemon-green in colour with blossom and grapefruit aromas on the nose. The palate is dry with a zesty citrus acidity and notes of white peach, pear and green apples.</i>	13% Vol	Abruzzo, Italy £22
	Viognier, Viento Aliseo, 2020 Biodynamic <i>A beautiful pale gold in colour, this Viognier is highly aromatic with perfumed, floral aromas on the nose. The palate is full of white blossom, magnolia and peach flavours, balanced perfectly with a refreshing, citric acidity. The balance of aromatic notes with the acidity leaves a clean and floral impression in the mouth.</i>	13% Vol	La Mancha, Spain £24

All our wine is vegan, prices are quoted per bottle.

THE ECLECTIC

THE ECLECTIC			
RED	Shiraz /Tempranillo, El Zafiro, 2017 <i>From the high Sierras of southwestern Spain this inspired blend combines the cherry and strawberry fruit character of the local Tempranillo with the spice and structure of Shiraz. Fresh and focussed young fruit lends vigour to a mid weight palate that is supple and balanced.</i>	13.5% Vol	Estremadura, Spain £19
	Sangiovese, Senso Rubicone, 2018 <i>A fruity and easy drinking Sangiovese from the Rubicone IGT of Emilia Romagna in northern Italy. Bursting full of red cherries, plums and soft berry flavours which combine with soft tannins and a medium acidity to leave a fresh and juicy impression on the palate.</i>	12% Vol	Italy £20
	Malbec, Punto Alto, 2020 Organic <i>This organically grown Malbec, currently in its final year of conversion, is grown in the vineyards of Mendoza. A dark purple in colour with bramble fruits and black cherries on the nose. The palate has great concentration with velvety texture, dark fruits and chocolate on the finish</i>	14% Vol	Mendoza, Argentina £22
	Syrah IGP Pays Doc Syrah 'Moon Apoge', 2018 Biodynamic <i>Harvested by night in the light of the moon, this biodynamic Syrah is fresh and fruity. Notes of red cherries and brambles on the nose which continue through to the palate with a subtle spicy pepper note on the finish. Soft tannins make this an approachable and fruit forward wine.</i>	12.5% Vol	Southern Rhone, France £24
	Bobal, Neleman, 2018 Organic <i>Made from Bobal, a thick skinned grape native to Valencia, from old vines which are around 80 years old. Old vines mean that the yield is low, but this concentrates the character of the fruit. The result is a powerful and deeply concentrated red wine, with notes of damson fruit, brambles, cigars, leather and cloves.</i>	14.5% Vol	Valencia, Spain £28
ROSE & ORANGE	Carignan Rose, La Loupe, 2020 <i>Salmon pink in colour, this rose has a lovely nose of summer fruits and blossom. The palate is crisp and clean with a good citric acidity and flavours of strawberry, raspberry and red cherry with subtle floral hints of rose and blossom. A perfect summer wine, easy-drinking and very fresh.</i>	12.5% Vol	Languedoc, France £19
	"Chiaretto" Rosato 'Bardolino', 2020 Organic <i>A fresh, fun and fruity rose from the Veneto region of Italy. Made from the classic grapes of the region; Corvina, Rondinella and Molinara. The nose has delicious aromas of summer fruits which follow onto the palate with notes of red cherries, strawberries and raspberries combined with a fresh, floral note and a crisp acidity.</i>	12.5% Vol	Veneto, Italy £24
	Malvasia Orange' Ancestrale' Skin Contact, 2020 Biodynamic <i>Orange wines are made by leaving white wine on the grape skins for an extended period during the winemaking process. The result is a deeper colour (which gives orange wines their name) and richer characters. This wine is a beautiful balance between the floral fruit character of Malvasia and the richer texture that comes from the skin contact, with notes of orange blossom, jasmine, kumquat and apricots.</i>	13.5% Vol	Abruzzo, Italy £32

A pop-up bar is available for pay as you go drinks.
Minimum spend required.

SOFT DRINKS

SOFT DRINKS

Filtered water

Still/Sparkling water (1 ltr)

£2

Coke/Diet coke (330ml)

£1.50

English Apple Juice (750ml)

£2.95

Cawston press

Cloudy Apple / Apple & Rhubarb / Ginger Beer / Elderflower (330ml)

£1.70

Dash water

Raspberry / Blackcurrant / Lemon (330ml)

£2.50

BEERS & SNACKS

BEERS

Peroni Nastro Azzuro (300ml) **5.1% ABV**

£3.65

Birra Morettii (300ml) **4.6% ABV**

£3.65

Camden Hells London Lager (300ml) **4.6% ABV**

£3.65

Meantime London Lager (300ml) **4.5% ABV**

£3.65

Meantime London Pale Ale (300ml) **4.3% ABV**

£3.65

Becks Blue Alcohol Free (alcohol free) (300ml) **0.0% ABV**

£3.25

BAR SNACKS

Minimum Order (5)

Tyrells	£3.75
Vegetable Crisps	£4.50
Marinated Olives	£5.50
Popcorn Sweet or Salted	£3.75

All prices are quoted per person unless otherwise stated

LOOKING FOR SOMETHING A LITTLE DIFFERENT?

Why not hire our Pigaggio van or trike?
They are available for outdoor drinks receptions or as an outside venue.

Hire cost includes staffing and equipment
Please contact us for more details.



VOUCHERS

Why not have your meeting break in one of our cafes, where your team can enjoy a Fairtrade barista made coffee.

1. Go to <https://api.getspoonfed.com/1342/chco-university-college-london/> and login, choose vouchers
2. Select a voucher denomination
3. Select your cafe for collection

We'll leave them at your chosen cafe on the day of your event.

TERMS AND CONDITIONS OF VOUCHERS

Vouchers are valid for the date shown only and are non-refundable or transferable.

£3.50 minimum spend. No cash alternative will be given. Requests for vouchers must be made 1 working day in advance so that we have sufficient time to deliver them to you.

BOOKING TERMS AND CONDITIONS

- CH&Co is the University's chosen provider of hospitality and catering across all campuses. The use of external caterers is not permitted, all food and drink must be purchased through the University.
- Before booking any hospitality, we ask that you ensure that a room is booked and is suitable for the consumption of food.
- The food options in this brochure are for service and delivery between 7.30am and 5.30pm Monday to Sunday. A member of our team will be happy to discuss possible options if your request falls outside of these hours. Additional charges apply. A quote will be provided.
- The layout of certain buildings may, for health and safety reasons, restrict the service we can offer. Building and maintenance works throughout the University may cause disruptions to our ability to deliver hospitality at certain times. We will advise at the time of booking.
- All food is for immediate consumption.
- All of the hospitality equipment delivered must stay in the room.
- Food cancellations made on the day will be charged in full.
- Invoices are generated automatically in the Hospitality booking system. A confirmed PTAE code needs to be applied to confirm booking. Hospitality will be charged monthly to your department.
- All tariffs are per person and exclude VAT at the current rate.

Cancellation Charges	
Notice given	% of bill
1 working day	100%
2 working days	50%
3 working days	0%