

# EVENTS AT UCL

SPRING - SUMMER 2022



1826



Whatever the time of day, we believe  
**food brings us together**  
and makes us **happier**  
and more **productive.**



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# Your EVENT

Our range of seasonal menus fit in with any meeting or event style, and we are always happy to discuss bespoke options and ideas.

## 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

Visit <https://api.getspoon-fed.com/1352/chco-university-college-london>

We kindly request the following notice for hospitality orders:

- 3** working days for drinks orders.
- 5** working days for all food orders.

## DIETARY REQUIREMENTS

Please let us know of any special dietary requirements, 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:

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

0207 679 2153  
[UCLHospitality@chandcogroup.com](mailto:UCLHospitality@chandcogroup.com)

Follow us to find out what's cooking @EventsAtUCL

## PROUD TO BE SUSTAINABLE, Ethical & FUTURE-FOCUSED

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



# REFRESHMENTS

Fairtrade tea and speciality filter coffee **V, VE**  
Organic English Breakfast | Green Tea | Peppermint  
Lemon and Ginger | Red Berry | Decaf

**£1.45**

Fairtrade tea and speciality filter coffee,  
Home baked biscuits **V**

**£2.45**

Fairtrade tea and speciality filter coffee,  
Mini croissants and Danish pastries **V**

**£3.70**

Fairtrade tea and speciality filter coffee,  
Still or sparkling water and home baked biscuits **V**

**£3.45**

Fairtrade tea and speciality filter coffee,  
Still or sparkling water with mini tray bakes **V, VE**

**£4.65**

Still or sparkling filtered water (1 litre)

**£2**

English apple juice (750ml)

**£2.95**

Cawston Press (330ml)

Cloudy Apple | Apple and Rhubarb | Ginger Beer | Elderflower

**£1.75**

Dash water (330ml)

Raspberry | Blackcurrant | Lemon

**£2.50**

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



## The Baker's BREAKFAST <sup>v</sup>

Seasonal cut fruit  
Selection of breakfast pastries and artisan breads  
Essex jams and London honey  
Fairtrade tea and speciality filter coffee, apple juice  
Chilled still and sparkling filtered water

£11 | Minimum order: 5

## Live Well BREAKFAST <sup>VE</sup>

Apricot and seed protein ball  
Puffed rice cereal bar with mixed dried fruits and nuts  
Bircher muesli with blueberry agave syrup pot  
Seasonal fruit skewers, lime syrup and coconut yoghurt  
Green Goddess smoothie - with kiwi, spinach, banana,  
flax seeds and almond milk  
Jump Start smoothie - with berries, orange juice, ginger and yoghurt  
Strawberry, basil and lemon water  
Fairtrade tea and speciality filter coffee, apple juice  
Chilled still and sparkling filtered water

£12.50 | Minimum order: 5

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.

All prices are quoted per person <sup>VE</sup> - VEGAN <sup>v</sup> - VEGETARIAN





## Sandwich BOX VE

Selection of sandwiches with a piece of seasonal fruit  
Allotment garden crudités - with assorted peppers,  
breakfast radishes, cherry tomatoes, carrots,  
Houmous, guacamole with olive and flax seed oil  
Canned Life Water

**£14 | Minimum order: 5**

## Sandwich SELECTION V, VE

One and a half rounds of freshly prepared  
deep filled sandwiches on a variety of white, granary and  
wholemeal bread, wraps and rolls  
Seasonal fruit bowl, crisps  
Still and sparkling filtered water

**£9 | Minimum order: 5**

## Salad BOX VE

**SALADS** - please choose one

Toasted fregola with asparagus and red onion topped with  
orange segments, micro basil, mint and fennel seeds

Vegan Caesar salad

Farro and roasted peppers with garden peas and spring  
onions with a citrus dressing

**ENERGY BITES** - please choose one

Mango and coconut energy ball

Oatmeal cookie energy bites

**FRUIT POTS** - please choose one

Red Pot - watermelon, strawberry, grapes, apple  
and pomegranate with toasted pumpkin seeds

Fresh fruit pot with lime and mint

Canned Life Water

**£15 | Minimum order: 5**

# Sealed & DELIVERED

Whatever the time of day, our breakfast and lunch boxes are perfect for taking your meetings outside.

**We've got this.**

## Summer Picnic GRAZING <sup>v</sup>

Leek, chestnut and Montgomery Cheddar  
sausage roll, mustard pickle

Scotch Egg, hemp oil pesto

Allotment pots and dips

Ploughman's with Belazu pickles

Barbecued Cornish mids, Aloo Chaat

Grilled cauliflower florets

Barbecued tamarind and chilli aubergine

Fennel, kale and apple slaw

Paxton and Whitfield selection of artisan cheeses,  
oat biscuits, chutney, celery and grapes

-

Summer berry skewers, lime coconut yoghurt

**£16.80 | Minimum order: 10**

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



# The London LARDER LUNCH v

Selection of **Paxton and Whitfield** artisan cheeses,  
oat biscuits, chutney, celery, and grapes

**Rhodes Bakery** bruschetta

Roasted summer vegetables with lovage pesto

Caramelised onion and vegan feta

Goats cheese, leeks, walnuts and lemon

**Borough Market** pea, asparagus, goat's cheese tart with mint

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

**Natures Choice** leaves and herbs

Roasted new potatoes, spring onion and chives

from **New Covent Garden Market**

Artisan breads & cakes from our local bakeries

**Bread Ahead** chocolate brownie and lemon drizzle loaf

**£17 | Minimum order: 20**

A selection of dishes, inspired by and  
supplied by our **local, London suppliers**,  
from Borough Market and beyond.

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







# Something SWEET

## LOAVES AND TINS **V**

Blueberry crumble  
Lemon and poppyseed  
Banana, honey and pecan  
Coffee-glazed chocolate cake  
Vegan banana bread

**£2.80 per portion | Minimum order: 5 portions per item**

## CAKES AND PASTRIES **V**

Mini banana and butterscotch  
Frosted carrot cake  
Plant-based chocolate and banana cake  
Apricot and pistachio crumble muffins  
Caramelised orange and dark chocolate tart

**£3.50 per portion | Minimum order: 5 portions per item**

## CREAM TEA **V**

Freshly baked fruit and plain scones  
Cornish clotted cream, Essex jam and London honey

**£4.50 | Minimum order: 5**

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



# CONFERENCE PACKAGES

## HALF DAY DELEGATE

### On Arrival

Fairtrade tea and speciality filter coffee  
Still and sparkling filtered water  
Home baked biscuits

### Lunch

Please select one of our seasonal fork buffets which can be found on pages 21-22 for your group.  
Served with Fairtrade tea and speciality filter coffee  
Still and sparkling filtered water

**£26 | Minimum order: 20**

**Feed  
YOUR  
FOCUS**

## FULL DAY DELEGATE

### On Arrival

Fairtrade tea and speciality filter coffee  
Still and sparkling filtered water  
Apple Juice  
Selection of pastries

### Mid-morning

Fairtrade tea and speciality filter coffee  
Still and sparkling filtered water  
Home baked biscuits

### Lunch

Please select one of our seasonal fork buffets which can be found on pages 21-22 for your group.  
Served with Fairtrade tea and speciality filter coffee  
Still and sparkling filtered water

### Afternoon Tea

Fairtrade tea and speciality filter coffee  
Still and sparkling filtered water  
Two mini afternoon cakes

Please choose two

Cranberry oat and flaxseed bar **VE**  
Golden wheat carrot cake **VE**  
Chocolate and black bean brownies **VE**  
Dark chocolate and raspberry cake **VE**  
Whole wheat courgette and banana bread **V**  
Scones with jam and vanilla whipped cream **V**

**£36.50 | Minimum order: 20**



## Fork BUFFET 1

served cold

Seasonal vegetable tarts **V**

Greek salad with marinated tofu **VE**

Beetroot quinoa with crushed avocado, orange segments, chia seeds and micro-buckwheat **VE**

Blackened cauliflower and spring vegetable tabbouleh **VE**

Dukka sweet potato salad **VE**

-

Meringue with fresh summer fruit, coconut yoghurt and agave syrup **VE**

**£22.50 | Minimum order: 20**

## Fork BUFFET 2

served cold

Roasted aubergine and toasted ciabatta with rocket and balsamic dressing **VE**

Asian ribbon vegetable slaw with rice wine vinaigrette **VE**

Spiced pea and courgette fritters with a mint yoghurt dip **V**

Kale and buckwheat kasha salad with Belazu lemon oil dressing **VE**

New potato salad with chilli and basil

-

Indian-spiced rice pudding with poached strawberries **V**

**£22.50 | Minimum order: 20**

## Fork BUFFET 3

served cold

Courgette, tomato and oregano tart with rocket chutney **V**

Israeli couscous with sun-blushed tomatoes and olives **VE**

Roasted new season carrot and vegan feta salad with a basil dressing **VE**

Balsamic-marinated red and yellow peppers with capers and a parsley and shallot dressing **VE**

Cornish mid potatoes with charred onion and tomato salad **VE**

-

Passionfruit and citrus cheesecake **VE**

**£22.50 | Minimum order: 20**

Add a Paxton and Whitfield artisan cheese selection with oat biscuits, chutney, celery and grapes for £8 per person

Add a seasonal fruit platter for £3.50 per person



# MEZZE & GRAZING

## MEDITERRANEAN GRAZING **V**

Falafel with beet houmous  
Spinach and feta Spanakopita with Tzatziki  
Belazu antipasti  
Tabbouleh with apricots  
Tomato and pomegranate with torn basil  
Rocket, preserved lemon and toasted seeds  
Char-grilled artisan breads - Ciabatta, Pitta and Tortillas  
Baklava with lavender honey pistachios

**£16.50 | Minimum order: 10**

## VEGAN GRAZING **VE**

Spiced butternut squash and corn fritters with harissa dip  
Sweet potato falafel with mixed salad leaves  
Olives and piquillo peppers  
Red pepper houmous  
Vegan Applewood cheese, grapes  
Blackened cauliflower salad with walnuts, pomegranate and agave syrup  
Lentil salad with tomatoes, parsley and a balsamic dressing  
London bakery breads with rapeseed oil and balsamic vinegar  
Orange sponge slices

**£16.50 | Minimum order: 10**

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





# THE BBQ

Please choose one:

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

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

Beetroot and quinoa burger in a charcoal bun,  
avocado, cheese, chilli and lime salsa **VE**

Grilled Cumberland-style sausage with red onion marmalade  
and mustard in a soft hot dog roll **VE**

Please choose two:

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

Spiced halloumi and watermelon kebab dressed with lime **V**

Roasted cauliflower and couscous salad  
with zhoug and crispy shallots **VE**

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

Chipotle lime cauliflower and broccoli steaks, Portobello mushroom  
Béarnaise seitan 'steak', chimmichurri **VE**

All served with minted new potatoes, seasonal salads and artisan bread

**£22 | Minimum order: 20**

Staffing for the BBQ is included.

Additional charge for drinks service if required.

## Why not add dessert for £4?

Kentish strawberries and coconut yoghurt cream **VE**

Summer pudding with Devonshire clotted cream **V**

Build your own Eton Mess **V**

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







## Bowl FOOD

### HOT

- Teriyaki tempeh, sesame seed rice and summer greens **V**
- Paneer masala with steamed rice, mango chutney, yoghurt and coriander **V**
- Chimichurri vegetable and smoked tofu cous cous **VE**
- Beer battered banana blossom, crushed minted peas and tripled cook chips **VE**
- Truffled Macaroni Cheese with parsley and shallot crumb **V**
- Chickpea shakshuka, baked quail egg, toasted sour dough and coriander **V**

### COLD

- Garden salad with allotment vegetables and vegan feta **VE**
- Roasted heritage carrots and beluga lentil salad with toasted hazelnut granola **VE**
- Heirloom tomatoes, olive soil, buffalo mozzarella, sourdough crisps, capers and basil **V**
- Poke bowl with miso ginger tofu and black quinoa **VE**
- Quinoa and feta salad with green lentil hummus **V**
- Vietnamese rice noodle bowl, griddled broccoli with ginger and miso dressing **VE**

### SWEET

- White chocolate cheesecake with macerated Kentish strawberries **V**
- Brûléed pineapple, spiced panko crumb and summer berry meringue **VE**
- Black Forest gâteau, black cherries, chocolate sponge, Kirsch coconut cream **VE**
- Lemon verbena posset, shortbread and candied zest **V**
- Chilled tonka bean rice pudding, mango jelly and crystallised ginger **VE**
- Tea-infused strawberry trifle, toasted almonds and pistachios **V**

**4 bowls £20.50, 6 bowls £30.75 | Minimum order: 25 people**



# CANAPÉS

## HOT

Salt and pepper tofu **VE**

King oyster mushroom satay, spiced peanuts **VE**

Korean courgette pancakes with chilli soy dipping sauce **VE**

Field and wild mushroom garlic and thyme bouchées **V**

Grilled Wye Pizzettes, buffalo mozzarella, onion relish **VE**

Asparagus, parmesan and artichoke tart, Maltaise **VE**

Tempura jackfruit with tentsuyu dipping sauce **V**

## COLD

Summer vegetable taco, broad bean and lime guacamole **VE**

Tomato and watermelon gazpacho **VE**

Barkham Blue cornet with truffled honeyed pecans **V**

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

Oven-dried cherry vine tomato galette, lovage pesto **VE**

Smoked aubergine caviar and sesame seed crostini,  
pomegranate chutney **VE**

Smoked carrot and nori blinis, dill crème fraiche **V**

## SWEET

Pistachio and Kentish strawberry chocolate cup **V**

Mixed macaroons **V**

Mini raspberry ripple kisses, Chantilly cream **V**

Mini iced cream cornets with sauces and toppings **V/VE**

Popcorn brownie truffles, raspberry gel **VE**

Pistachio and blackberry Bakewell tart **VE**

**4 Canapés £11.40, 6 Canapés £17.10 | Minimum order: 20 people**

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







## Casual DINING

### STARTER

- Sous Vide fennel and orange quinoa salad **VE**
- Warm puff pastry with goat's cheese, figs, olives and capers **V**
- Watermelon salad with roasted corn, baby heirlooms, greens pickled radish, charred onions and strawberries **VE**
- Wild garlic new potatoes and black onion seed soup with marinated feta **V**
- Poached asparagus, truffle butter sauce with a shallot and herb crumb **V**

### MAIN COURSE

- Artichoke risotto with toasted pinenuts and seasonal vegetables **V**
- Vegetarian moussaka with apple tzatziki **V**
- Roasted red pepper polenta with red pepper puree, green beans and a soy foam **VE**
- Salt-baked romanesco cauliflower, truffle hollandaise, pickled mushrooms and parsley **V**
- Queen Anne's artichoke tart **V**

### DESSERT

- Champagne and strawberry mousse **V**
- Lemon posset with white chocolate and lavender **V**
- Cambridge burnt cream with sable biscuits **V**
- Poached summer fruit **VE**
- Chocolate and raspberry brownie with vanilla ice cream **V/VE**

**3 courses for £35 | Minimum order 6**

**Please choose one option from each course**



# FINE DINING

## STARTER

Summer salad of ricotta, black olive soil and nasturtium pesto **V**

Sous vide beets with pickled shallots and horseradish

Fennel citrus salad with pistachio **VE**

Asparagus with crispy quails egg and rapeseed mayonnaise **V**

Iced cucumber soup with a feta cheese crumble **V**

## MAIN COURSE

Cave Cheddar and asparagus tart with chicory and hazelnut salad **V**

Slow-cooked aubergines with tamarind, roasted

onions and white bean puree **VE**

Brick pastry parcels filled with tofu, lemongrass and fennel **VE**

Braised mushrooms with spelt, baby gem lettuce, tofu

dressing and pumpkin seed pesto **VE**

King oyster scallop risotto, vegan black pudding,

peas and charred onions **VE**

## DESSERT

Roast rhubarb and crystallised orange puff pastry **VE**

Coconut pannacotta, blow torched berries, roast

peach ice cream and honeycomb **VE**

Passion delice, mango sorbet, ginger shortbread crumb **V**

Chocolate parfait with beetroot, yoghurt ice cream and chocolate soil **V**

Summer pudding with Cornish clotted cream **V/VE**

**3 courses for £45 | Minimum order 6**

**Please choose one option from each course**

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



# WINE LIST

## SPARKLING

Prosecco, Frizzante Bollicine, N.V <i>Treviso, Italy - fresh with peaches and pears</i>	£23
Veuve de Valmante Brut, N.V <i>France - fresh and zesty with lime</i>	£23
Cava Brut Reserva, Mont Marcal '18 <i>Catalunya, Spain - creamy, honeyed and complex</i>	£28
Trillian's Sparkling Red 'Polish Hill River', N.V <i>Clare Valley, Australia - elegant, plummy with berries</i>	£28

## WHITE

Pardillo/Chardonnay, El Zafiro '18 <i>Extremadura, Spain - light, crisp and fresh</i>	£19
Chardonnay, Hamilton Heights '20 <i>Southeast Australia - dry yet tropical with lime</i>	£19
Sauvignon Blanc, Le Potager du Sud '19 <i>Cotes de Gascogne, France - zesty with grapefruit</i>	£20
Le Pinot Auxerrois, Jean-Baptiste Adam '19 <i>France - Biodynamic - creamy and buttery with brioche</i>	£24
Pecorino, Terre di Chieti <i>Abruzzo, Italy - white peach and lime</i>	£24

## RED

Shiraz /Tempranillo, El Zafiro '17 <i>Extremadura, Spain - smooth and bright with berries</i>	£19
Grenache Noir, La Loupe '19 <i>Languedoc, France - dry with ripe red fruits</i>	£20
Pinot Noir, Whale Point '19 <i>Southeast Australia - succulent red fruits</i>	£22
Montepulciano, Coste di Moro '16 <i>Aburuzzo, Italy - Biodynamic - soft and warm with berries</i>	£24
Malbec, Cahors Chateau Croze de Pys '18 <i>France - supple with dark fruits and cassis</i>	£24
Merlot, Chateau Peybonhomme Les Tours '18 <i>Bordeaux, France - Biodynamic - elegant with dark fruits</i>	£24

## ROSÉ AND ORANGE

'Il Parradosso' rosato Terre Siciliane <i>Sicily - soft and crisp with summer fruits</i>	£19
Carignan Rosé, La Loupe '20 <i>Languedoc, France - easy-drinking with summer fruits</i>	£21
Malvasia Orange' Ancestrale' Skin Contact '20 <i>Aburuzzo, Italy - Biodynamic - orange blossom and apricot</i>	£32

All prices are quoted per bottle. All our wine is suitable for vegans.

Cash bar with a minimum spend is available.



# Drinks

## BEERS

Peroni Nastro Azzuro  
(300ml) 5.1% ABV

**£3.65**

Birra Moretti  
(300ml) 4.6% ABV

**£3.65**

Camden Hells London Larger  
(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  
(300ml) 0.0% ABV

**£3.65**

## SOFT DRINKS

Still or sparkling filtered  
water (1 litre)

**£2**

Coca-Cola (330ml)

**£1.50**

Diet Coke (330ml)

**£1.50**

English apple juice (750ml)

**£2.95**

Cawston Press (330ml)  
Cloudy Apple | Apple and Rhubarb  
Ginger Beer | Elderflower

**£1.75**

Dash water (330ml)  
Raspberry | Blackcurrent

Lemon

**£2.50**

# SNACKS

Tyrells Crisps

**£3.75**

Vegetable Crisps

**£4.50**

Marinated Olives

**£5.50**

Sweet or Salted Popcorn

**£3.75**

**Minimum Order 5**

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





## LOOKING FOR SOMETHING a little different?

Our Piaggio Ape and Coffee Trike are available for hire  
for outdoor drinks receptions or venues.

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





## VOUCHERS

Enjoy your meeting break in one of our cafes, where your team can enjoy a Fairtrade barista-made coffee.

### [Click here to book your vouchers](#)

Select your voucher denomination

Select your chosen cafe for collection

We will have them ready for you 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 not 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.

## TERMS AND CONDITIONS

- CH&Co is the University's chosen provider of hospitality and catering across all campuses. When you use us, you support the institution and ensure high standards and fair wages from farm to fork. If you can't see what you're looking for, please get in touch to see how we can help.
- 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 Friday. 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.
- Cancellations made on the day will be charged in full.  
**Cancellation Charges:**  
1 working day's notice given - 100% of bill  
2 working day's notice given - 50% of bill  
3 working day's notice given - 0% of bill
- 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.

Whatever the time of day, we believe

**food brings us together**

and makes us **happier** and more **productive.**