STFC HOSPITALITY BROCHURE



HOW TO MAKE A BOOKING

OPENING TIMES

Our normal operating hours are 08.00 – 16.00 Monday to Friday. We can cater outside of these times however additional labour costs may be incurred so please contact us on the details below to discuss your requirements.

BOOKING YOUR SPACE

Please make sure you have booked your location contacting RAL Conference Room Booking at rlconf@stfc.ac.uk, and table space is available for your delivery before placing your catering order. If you are unfamiliar with the room you have reserved, we will be happy to advise you.

ORDERING TIMELINES

To ensure we can fully accommodate your order, we do appreciate as much notice as possible. We would therefore ask for the following notice times for your booking:

Hot and Cold Beverages – 24hrs
Breakfasts and Lunches – 72 hours
Events and Special Occasions – 7 working days

We do understand that sometimes short notice is required so please contact us on 01235778277 or cateringral@stfc.ac.uk and we will do our very best to help you.

BESPOKE SERVICE

We are happy to provide bespoke menus tailored to your individual requirements. We can offer canapés, drinks receptions, plated meals, barbeques, packed lunches and any other food and beverage events to your precise requirement. Please do not hesitate to contact us so that we can help you plan your event.





BREAKFAST

Continental Breakfast

Freshly bakes all-butter croissant filled with Wiltshire ham and Emmental cheese.
£2.55 (350 kcal)

Freshly baked all-butter croissant filled with Somerset Brie and tomato
£2.55 (366kcal)

Individual low-fat natural yoghurt pot with fruit coulis, topped with homemade granola
£2.40 (316kcal)

Seasonal fruit skewer
£2.10 (23kcal)

Selection of large Danishes:
Vanilla crown (344kcal)
Cinnamon whirl (381kcal)
Apple crown (342kcal)
£1.60pp

Fairtrade coffee and selection of teas
£1.55pp

750ml still or sparkling water
£1.95

1ltr orange or apple juice jug
£2.25

Salad Lunch

£15.95 per person- minimum 10 people

Choose a selection of 3 salads and 3 sides. As a default we will send all items in equal quantities (e.g. 10 Portions of each salad ordered), however if you would like more or less of one item, please indicate this with your order.

Salads

Baby gem lettuce, burnt aubergine 'yoghurt', smashed cucumber and Shatta sauce (56kcal)

Cumin spinach butterbean, Isle of Wight thyme roasted tomatoes, Hasselback Wasteknot carrot with chimichurri (62kcal)

Avocado, adzuki, black rice and herb mambonito (52kcal)

Mixed grain salad with roasted butternut squash, broccoli, spinach and beetroot with a green herb dressing (46kcal)

Greek salad (65kcal)

Kusama salad with freekeh lentils, harissa (40kcal)

Sides

Garlic roasted vegetables tartlets with goat's cheese (330kcal)

Sticky soy grilled tofu toasted sesame (118kcal)

Honey roast gammon (117kcal)

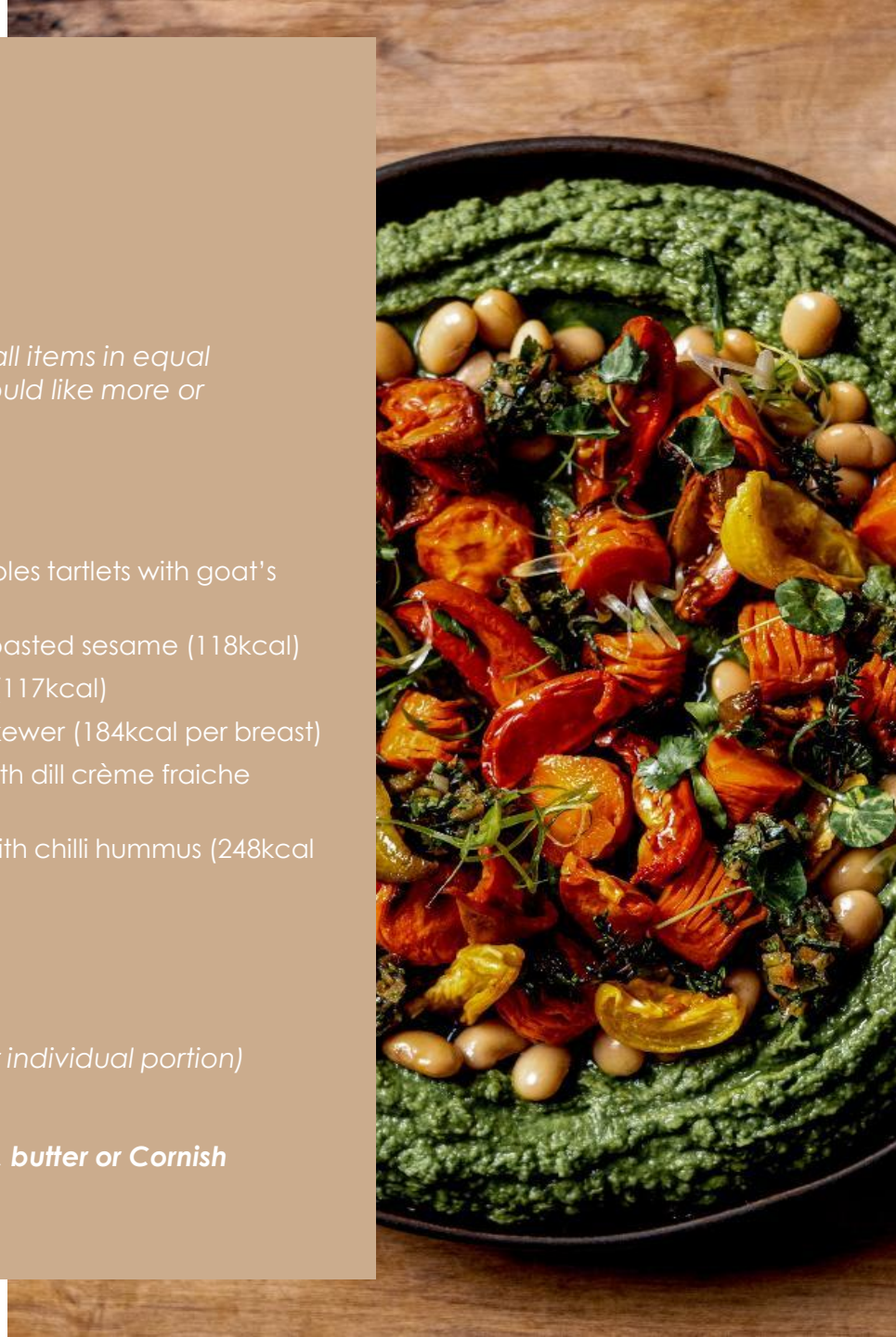
Roast Cajun chicken skewer (184kcal per breast)

Peppered mackerel with dill crème fraiche (227kcal per fillet)

Sweet potato falafel with chilli hummus (248kcal per portion)

(Calorie counts are per individual portion)

All Salad Lunches are served with freshly baked Project Knead bread, butter or Cornish cold pressed rapeseed oil.



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GRAZING BOARDS

£12.60 per board

Grazing Boards can be ordered on their own or added to one of our sandwich or salad lunches.

From the Garden

Chargrilled and raw vegetables, marinated olives, stuffed vine leaves, falafel, hummus, baba ghanoush and freshly baked artisan bread/ flatbreads (820kcal)

From the Dairy

Selection of British cheeses, grapes, celery, chutney, crackers and freshly baked artisan wholegrain bread (675kcal)

From the Field

Chorizo, salami, prosciutto crudo, marinated olives, tomato chutney, cold press rapeseed oil, balsamic vinegar, pickles and freshly baked wholegrain artisan bread (643kcal)

Designed for sharing, our boards are served with freshly baked artisan bread and contain the very best seasonal and local produce.



SANDWICH CLASSICS

Mixed filling sandwich platters served with British hand-cooked chips

£7.95pp

FINGER FOOD

Veg

Rainbow Bhaji with mango chutney and minted yoghurt (301kcal) (2pc)

Gem lettuce, yoghurt and harissa with black sesame (70kcal)

Paneer tikka skewer (177kcal)

Crudites, guacamole, hummus & spicy tomato dips (68kcal)

Barber's Cheddar caramelised onion tartlet (213kcal)

New potato, dill, spring onion frittata (104kcal)

Meat

Pulled ham hock terrine & piccalilli *(83 Kcal)*

Chicken and apricot tart with pesto mayo *(195 Kcal)*

Rare roast beef in a Yorkshire pudding with horseradish cream (145kcal)

Za'atar butterbean & beef kofta with mint yoghurt (351 kcal)

Jerk chicken with mango chipotle sauce (333kcal)

Tomato chutney with Alden's pork sausage rolls (295kcal)

Fish

Fish cake with tartare sauce *(124 Kcal)*

Smoked dill mackerel rillette on cucumber (78kcal)

Tempura prawns with sweet chilli (205kcal) (2pc)

Fish goujon, katsu sauce, pickled radish & carrot (198kcal)

Dessert

Lemon meringue pie (123kcal)

Fruity granola (137kcal)

Blood orange and raspberry cake *(231 Kcal)*

Banoffee tartlet (237kcal)

Millionaire shortbread (220kcal)

All items £2.10pp unless otherwise noted.

BUFFET LUNCHES

We offer a range of globally inspired bowl food themes, including Indian, pan-Asian and 'Around the World' options. All dishes are served buffet-style. Depending on the theme, we may also include small table items for guests to enjoy, such as breads, olives, or nuts. Buffet service lends itself to a more relaxed dining experience, encouraging conversation and creating a flexible, informal atmosphere that suits longer events.

£31.50 per person (10 people minimum)

Lebanese Mezze (987kcal)

Bourekas - cheese pastry with caramelised onions

Mujaddara - spiced lentils

Baba ghanoush, lemon hummus, tahini, pickled vegetables

Sweet potato falafel

Khobez – flat bread

Tabbouleh salad

Chickpea & pomegranate salad with toasted almonds

Shawarma chicken

Barout del Batata – slow cooked Lebanese Lamb

Baklava

Fresh fruit platter

Idonesian (897kcal)

Jasmin rice

Broccoli & mushrooms in sweet soy sauce

Green bean salad with cashew dressing

Thai shrimp crackers

Spring rolls

Sambal

Ayam Tuturuga – fragrant chicken curry

Slow cooked beef Rendang – slow cooked curry

Terong Balado – sweet potato curry

Lemongrass Posset with Mango & Ginger Compote

Exotic Fruit Platter

Italian: (1012kcal)

Wild mushroom spelt risotto with wild rocket & pecorino

Baby aubergine Parmigiana with a herb crust

Lemon & parmesan polenta chips with rare rump steak & pesto

Baby gem Caesar with chargrilled chicken

La Pasta Di Capri Tortellini Formaggio with sage burnt butter

Broad beans & pea shoots, shaved fennel, rocket, olive & toasted pine nut salad

Grilled cod with pancetta

Traditional Tiramisu

Espresso mousse with biscotti

Mini vanilla panna cotta

Greek meze : (987kcal)

Psari plaki – fish with peppers & tomato

Spanakopita – filo feta and spinach pie

Flat bread with yogurt

Mixed leaves

Greek salad

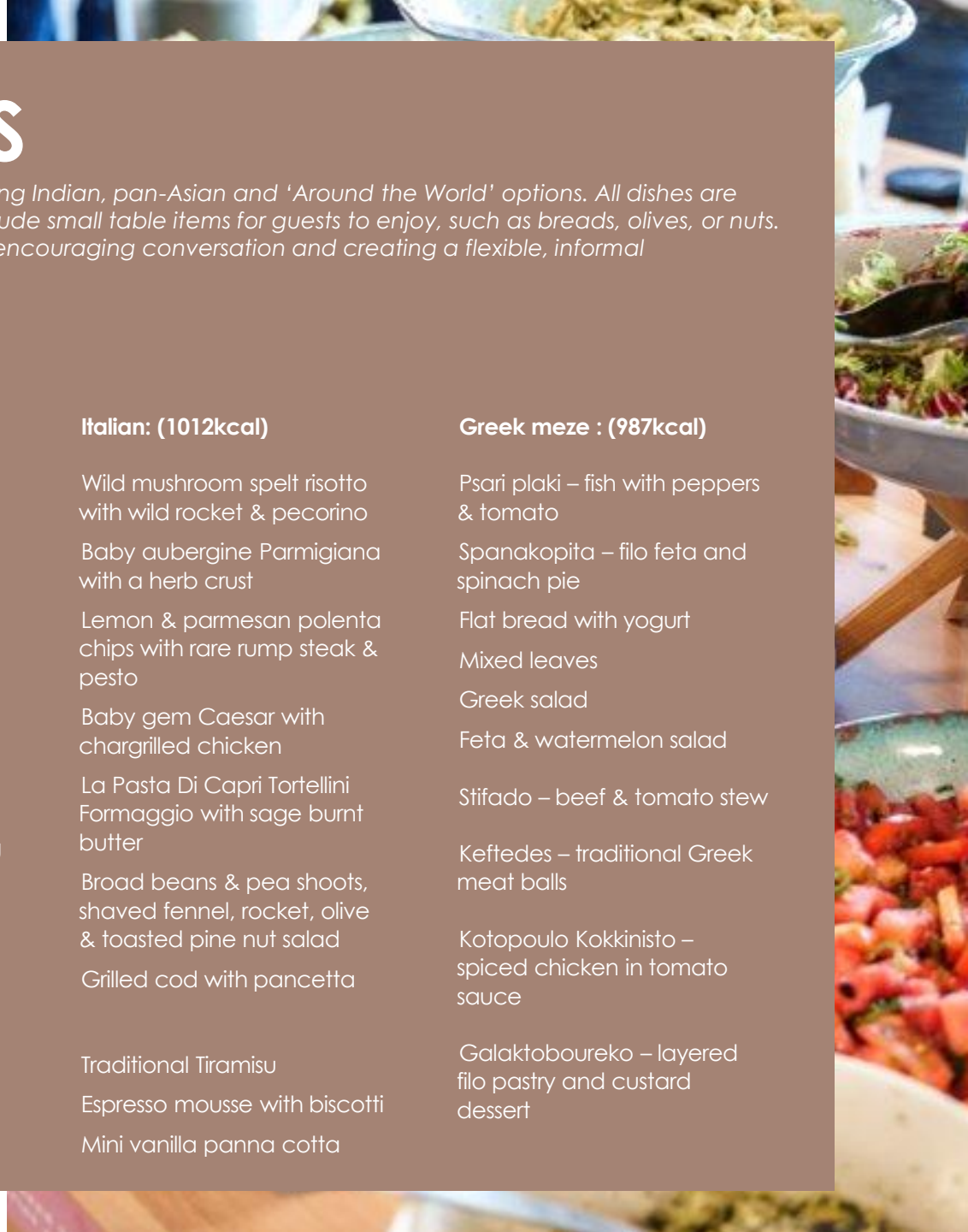
Feta & watermelon salad

Stifado – beef & tomato stew

Keftedes – traditional Greek meat balls

Kotopoulo Kokkinisto – spiced chicken in tomato sauce

Galaktoboureko – layered filo pastry and custard dessert



Sweet Treats

Loaf cake for £4.50, per portion

Selection of the following:

Banana and chocolate (458kcal)

Coffee and pecan (534kcal)

Lemon and blueberry (393kcal)

Flapjack for £4.00, per portion

Selection of the following:

Maple flapjack (438kcal)

Dark chocolate and fruit flapjack (400kcal)

Super granola (467kcal)

Brownie for £4.00, per portion

Selection of the following:

Ultimate brownie (346kcal)

Super dark brownie (348kcal)

Salted caramel brownie (423kcal)



Beverages

Cold Beverages

750ml still or sparkling water with glasses
£1.95

Orange or apple juice 1ltr jug with glasses
£2.25

Selection of canned drinks
From £1.15

Hot Drinks

Fairtrade coffee & selection of teas
£1.55pp

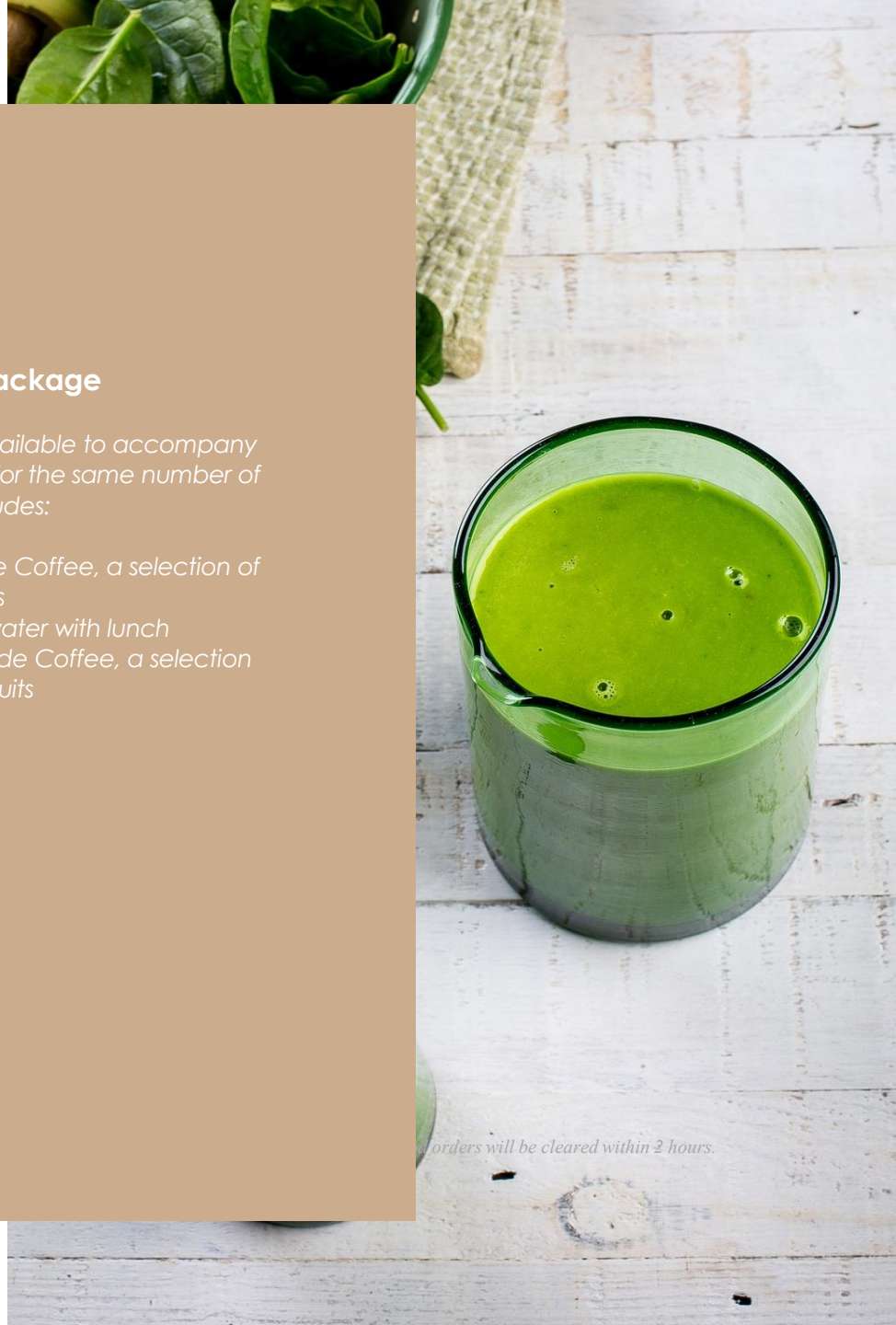
Fairtrade coffee & selection of teas with biscuits
£2.05pp

Day Delegate Package

This option is only available to accompany any lunch booking for the same number of attendees and Includes:

- *Morning Fairtrade Coffee, a selection of Tea's and biscuits*
- *Still or Sparkling water with lunch*
- *Afternoon Fairtrade Coffee, a selection of Tea's and biscuits*

£3.55pp



orders will be cleared within 2 hours.







Additional Information

DIETARY NOTICE

Please let us know if there are any specific dietary requirements in your party when making a booking.

Whilst we take every precaution to reduce the risks from cross contamination, please be aware that we prepare many of our products on site.

Ingredients used across our product range contain a wide range of allergenic ingredients, including, but not limited to, nuts, sesame, milk and gluten.

Consequently, there may be traces of various allergens present across our product range.

Please speak to one of our Allergen Champions who are trained to provide advice on the ingredients in our food and the steps we have taken to avoid cross-contamination.

CONSUMPTION OF FOOD

Please note the following:

Our Food Safety Policy guidelines suggest that food should be consumed within two hours of delivery for hot food, and four hours of delivery for cold food.

Should you require any assistance, or any other queries about what we can offer, please call us on:

01235778277

or email:

cateringral@stfc.ac.uk