Quench

We provide a professional hospitality package whatever your event and we do it with responsibility to the future. Sustainability runs through the whole University and we are no exception. Your event will be catered for with an emphasis on the following principles.

**Fresh food you can trust.**
We use food that is freshly prepared on site sourced from local suppliers, from predominantly unprocessed ingredients. We try to avoid using controversial additives and trans fats.

**Sourcing environmentally, sustainable and ethical food.**
We serve food that exceeds UK animal welfare standards. Our menus help to lower carbon emissions and pollution; we also use organic ingredients which help to increase levels of biodiversity. We also support Fair-trade where suitable. Many of our buffets are served using compostable disposables and ethically sourced palm plates.

**Championing local food producers and their local produce.**
Thereby investing in the community and its economy, here in Devon, Cornwall and the South West. This is a great way to reconnect people with where their food comes from and how it is produced.

**Making healthy eating easier.**
Our menus have an emphasis on serving an appetising and nutritious balance of good quality, freshly prepared foods rather than on providing nutritionally reformulated processed food.
Catering booking information

Before booking any catering, please ensure you have already made a room booking at roombooking@plymouth.ac.uk. If you have any enquiries, in respect to catering, please ring on ext. (5)88580 or email catering@plymouth.ac.uk.

In order to meet your Hospitality request, all bookings and final confirmation are required 48 hours prior to the event by email to catering@plymouth.ac.uk. Late orders may not be accepted, but we will always attempt to accommodate late bookings although this may result in alternative menu items and delivery times. All Buffet items are subject to availability and where it is unavoidable, suitable substitutions will be made.

Please note that all catering bookings will be given a scheduled delivery time throughout the working day. All bookings will require a work order number that is to be provided at the time of booking. When placing your booking please inform us of any special dietary requirements including vegan, gluten-free, kosher, etc.

If you wish for a bespoke menu for your event, please contact us and we shall meet with you to discuss options available from our talented chef brigade.

- A minimum order charge of £25.00 for all initial deliveries will apply to ensure that preparation costs are taken into consideration with all bookings.
- All prices are based on supply between 8.00 am and 4.00 pm, Monday to Friday.
- Events outside core trading periods will be subject to a staffing surcharge at £50.00 Monday to Saturday (for 3 hours minimum) and £75.00 Sunday/Bank Holidays. (for 3 hours minimum).

Customers are responsible for any loss or damage to our equipment whilst in their charge. A charge will be made to the department that placed the order, if returnable items are missing or damaged when collected at the end of the event. Please contact catering on ext. (5)88580 if you require assistance.

We kindly request you do not remove leftover food from the room for later consumption. Food items removed are consumed at your own risk.

Cancellation charges of all food items will be applied to any booking cancelled less than 48 hours prior to the start date of the event/meeting.

All prices are per person and subject to VAT where applicable.
Hit the ground running with our breakfast offer
(all breakfasts include Fair-trade tea and coffee)

**Breakfast sandwiches, served on thick cut bloomer bread**
Bacon or pork sausage (vegetarian available)  £3.75

**Breakfast baps**
Bacon with fried potato rostie  £4.35
Pork sausage with scrambled free range egg  £4.35
Vegetarian sausage with scrambled free range egg  £4.35

**Continental bagels**
Smoked streaky bacon with emmental cheese  £4.35
Roasted tomato with mozzarella  £4.35
Smoked salmon with Langage Farm cream cheese  £4.35

**Pastry and cake selection**
Plain croissant served with jam  £2.45
Individual butter brioche served with jam  £2.45
Selection of mini Danish pastries, croissants and pain au chocolate  £3.75
Selection of Muffins (blueberry crumble, lemon and poppy seed, chocolate orange, and raspberry with white chocolate)  £3.75
Selection of Fair-trade cookies (chocolate fruit and nut, stem ginger and double chocolate)  £3.75
Home-made plain and fruit flapjack  £3.75

**Drinks selection**
Fair-trade tea & coffee (per serving)  £1.65
Individually wrapped biscuits (per serving)  £0.65
Bottled mineral water (500ml) (per litre)  £1.25 £2.25
Freshly squeezed orange juice (per litre)  £4.25
100% Fruit juice: orange, apple, cranberry (per litre)  £2.35
Bottled carbonated drinks (500ml)  £1.65
Luscombe Organic Drinks (320ml)  £3.15
Keeping it simple

Take your pick from delicious but simple sandwich and wrap selection or our luxurious and local thickly cut sandwiches, both include Burt’s crisps, made in Plymouth. The sandwich offer below is an example of the fillings we provide and will change four times annually.

**Sandwich and wraps**  £5.35
- Mature Devon cheddar with tomato
- Falafel, chickpea, yoghurt and mint
- Line caught tuna mayonnaise with cucumber
- MSc prawn, lemon mayonnaise and pak choi
- Devon gammon ham with fresh salad tomato
- Chicken dressed with rocket leaves

**Thick cut locally baked bread sandwiches**  £6.45
- Mature Devon cheddar ploughmans
- Carrot, red onion, coriander and hummus
- Smoked salmon, pea shoots, crème fraiche
- Local mackerel, horseradish and watercress
- Sliced beef, gherkin and American mustard
- Chicken, bacon and avocado
- Pulled pork, red cabbage, carrot, red onion and BBQ sauce

Add a selection of 2 bright, healthy and delicious salads £3.15
Add a selection of locally made cocktail meat and vegetable pasties or sausage rolls from £2.15 with buffet (or individually at £2.75 each)
Add a fruit platter for 10 guests at £10.65
EAT
DRINK
AND COMMUNICATE

Finger buffet

Minimum order 10

Premium ingredients and bespoke products offering a fulfilling meal for delegates, guests or any gathering you host.

Menu 1   £11.25
Selection of sandwiches and wraps
Mini chicken burgers with fresh sage and onion chutney on a bun (h)
Selection of open savoury scones
Prawn and smoked salmon skewer
Flatbreads with hummus, pesto and olives
Lamb samosas with Riata dip (h)
Hand cooked sea salt and black pepper crisps
Fresh fruit platter

Menu 2   £11.85
Filled artisan rolls
Baked falafel with sweet mango mayonnaise
Chorizo and Bresola with olives
Cajun spiced baked MSc salmon with chive crème fraîche
Halloumi cheese and roasted peppers
Duck pancake rolls with hoisin (h)
Carrot, parsnip and beetroot crisps
Fresh fruit platter

Cupcakes platter for 10  £10.65
Devon scones with clotted cream for 10  £10.95
Local cheese and biscuits for 5  £11.25

LOCAL SUSTAINABLE ASSURED
WITH PLYMOUTH UNIVERSITY
Something sustainable

Minimum order 10

Endorsing our award winning catering accreditations, these two menus celebrate the best of locally and ethically sourced ingredients.

**Ethical**

Selection of fresh white and granary rolls and butter £11.65
Mini free range chicken fillets marinated in garlic and lemon or Cajun spice
Home-made caramelised onion and Devon goats’ cheese tart
Selection of pittas and breadsticks with hummus, tapenade, olive oil and balsamic
Locally made pork and egg gala pie
Selection of 3 freshly made salads
Fresh fruit platter

**Local**

Home-made thick cut sandwiches with fresh bread from Friary Mill Bakery £12.25
Seasonal Arancini, including baby leek and parmesan, or asparagus and wild garlic
MSc prawn, smoked salmon and local mackerel tartlets
Devon goats’ cheese tart with caramelised onion
Thick cut Burt’s crisps made in Plymouth, Devon
Local orchard and Fair-trade exotic fruit platter with local yoghurt and organic granola
Selection of Honeybuns cakes, ethically driven cake makers based in Dorset, including chocolate brownie, caramel shortbread and flapjacks
Hot fork buffets

Minimum order 20

With our unique menu and original service you’ll find our food Streets ahead

£14.95

Vietnamese

Wok cooked Devon duck, green peppercorns, oyster sauce, spring onions

MSc prawn rolls, with vermicelli, papaya and yellow bean sauce

Pho nam rom

Vietnamese national dish, slow cooked rice noodle soup with wild mushrooms

Brazilian

Malagueta and chimichurra burger, on a brioche bun

Red chilli marinated chicken with parsley and garlic sauce

Vegoada

Black beans, plantain, aubergine, peppers. Either served with Brazilian spiced Cornish mackerel or marinated halloumi

Sweet potato fries

Summer slaw

World food hot pans

Portuguese piri piri chicken

Lebanese falafel with aubergine

A rich aubergine, tomato and coconut casserole with baked falafel

Flour tortillas and tasca breads

International salad bar

Noodle and Sushi

Chashu rice noodles (GF)

Pulled baked BBQ pork, sesame and spring onions

Broccoli, lime, red onion and ginger, rice noodles (GF)

A selection of fish and vegetarian sushi using seasonal ingredients

LOCAL
SUSTAINABLE
ASSURED
WITH
PLYMOUTH UNIVERSITY
Hot and cold selector menu

Minimum order 20

Make it personal by picking your favourites from our indulgent selector menu £18.75

Select 3 options from below
Roast sirloin of Devon beef
Sugar and mustard baked ham
Roast breast of Farm assured turkey
Castellano’s of Bristol charcuterie selection
Home-baked Moussaka
Local and MSc fish platter, with salmon, mackerel, prawns,
Cornish blue cheese and fig tart
Roasted pepper roulade with red onion chutney
Baked falafel with a sweet mango mayonnaise
Spinach and ricotta cannelloni

Select 1 option from below
Selection of potato and vegetable wedges spiced with a blend of fresh ground spices
Buttered new potatoes with Cornish sea salt
Minted new potatoes

Also included
Selection of local baked rolls and breads with butter
Selection of marinated olives, artichoke hearts, balsamic onions, sun-blushed tomatoes and pimento peppers
Selection of 2 contemporary salads

To finish select 2 from below
Devon and Cornwall cheese selection with crisp bread
Chocolate or fruit tarts
Fresh strawberries with clotted cream and shortbread fingers
Home-made sticky toffee cheesecake
**Packed Lunches**  
£6.75
1 x round of sandwich (meat, fish and vegetarian options)
A packet of Burt’s crisps, a snack bar, a piece of fresh fruit and a bottle of mineral water

**Home-made afternoon tea**  
£3.95
*(includes a serving of Fair-trade tea and coffee per person)*
Carrot cake
Victoria sandwich
Lemon drizzle cake
Chocolate fudge cake
Plain and fruit scones with jam and Langage Farm clotted cream
Gluten free cakes made in the West Country by Honeybuns *(chocolate brownie, polenta & lemon cake, caramel shortbread)*

**Nibbles and receptions**

<table>
<thead>
<tr>
<th>Price 5 portions</th>
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<tbody>
<tr>
<td>Burt’s crisps, made in Devon</td>
<td>£3.75</td>
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<tr>
<td>Root vegetable crisps</td>
<td>£4.95</td>
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<tr>
<td>Luxury mixed nuts, macadamia, cashew, pecan and almond</td>
<td>£5.95</td>
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<tr>
<td>Olives, sun blushed tomatoes and feta stuffed baby peppers</td>
<td>£9.95</td>
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<tr>
<td>Cheese and biscuits</td>
<td>£11.25</td>
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Canapés

Minimum order 20

Beautiful and practical. A fashionable and classic way to serve your guests.

For a balanced selection we would advise picking two canapés from each of our selection of meat, fish and vegetarian choices. Adding two dessert options if you wish, for that little extra.

6 Canapes £9.50
8 Canapes £11.95

Meat

Served hot
- Chorizo, cayenne polenta, avocado
- Cajun chicken quesadillas
- Lamb kofta with coriander and mint

Served cold
- Duck liver and truffle honey parfait cones
- Rigatoni with carbonara mousse
- Fillet of beef and wasabi

Fish

Served hot
- Pan fried scallop, sampfire, lime and chilli
- Fresh tuna, Nicoisse tapenade, crustado
- Crab cakes with papaya

Served cold
- Smoked and fresh salmon tartare oatcake
- Mackerel, horseradish, crustado, dill and rock chive
- Smoked trout, lemon mayonnaise, pea shoots

Vegetarian

Served hot
- Manchego cheese roulade, pear chutney, parmesan shortbread
- Avocado, coriander and shallot guacamole with chilli biscuit
- Coconut arancini with shaved cauliflower

Served cold
- Purple heritage potato, langage crème cheese, chive
- Devon apple and Cornish blue cheese salad
- Parsnip, honey and beetroot cones

Dessert

Selection of crème brulee
- Mini chocolate truffle cakes
- Goats’ cheese and chocolate choux bun
- Selection of macaroons, strawberry, chocolate, pistachio
- Sticky toffee cheesecake
- Passion fruit mousse with chocolate pearls
- Sherry trifle with champagne cream
Wine List

Sparkling & Champagne
Laurent-Perrier Brut Champagne (France)  £60.00
Pale gold in colour with fine and persistent bubbles. Delicate and fresh aromas with good complexity and notes of citrus fruit. Fresh and supple on the palate with rounded and expressive fruity flavours.

Champagne Jacques Cartier Brut Champagne (France)  £45.00
Pale gold in colour, with a fine and generous mousse. On the nose, notes of small red fruit, fresh fruit compote and marshmallow to give the wine its freshness and delicacy. On the palate, the notes of fresh fruit are still present and combine with hints of brioche.

Conti Neri Prosecco Di Prosecco (Italy)  £25.00
A delicious alternative to Champagne and hugely popular this incredibly moreish Prosecco has a lighter and fruitier style with lovely aromas of pears and wildflowers that just burst right out of the glass.

White Wine
Cambio 7 Sauvignon Blanc (Chile)  £15.00
Tantalising tropical fruit aromas overlay a solid base of citrus and herbaceous characters. Young, fruity and refreshing with well-balanced acidity.

Conti Rossi Pinot Grigio Verona (Italy)  £18.00
This easy drinking fresh and crisp Pinot Grigio delivers beautiful aromas of pears and soft fruits, a lovely wine that’s the perfect choice for any relaxing occasion, either on its own or with food.

Jackalberry Chenin Blanc (South Africa)  £20.00
This well rounded Chenin Blanc is herbaceous on the nose with hints of nettle and ripe pear. Grapefruit on the palate makes this fresh and crisp wine perfect for any occasion.

Rosé Wine
Califia Falls Zinfandel Rose (USA)  £18.00
Strawberries, raspberries and sweet red cherry flavours blend together in this off dry rose, finished off with a palate cleansing freshness.

Red Wine
Cambio 7 Merlot (Chile)  £15.00
Complex aromas of ripe black cherry and plum with spiced fruitcake and earthy characters. Mouth filling and smooth, with ripe plums and currant flavours.

Jackalberry Cabernet Sauvignon (South Africa)  £20.00
This smooth Cabernet Sauvignon is full of blackberry and blackcurrant flavours with a touch of sweet spice on the nose and a soft, yet full, palate of juicy plums.

Beaujolais Petits Fruit Rouges Mommessin (France)  £21.00
Bright, almost purple colour with cherry, strawberry and aniseed aromas. Delightful soft, juicy palate with more red fruits and a clean, refreshing finish.

Locally produced bottled lagers and ales  £3.50
Fruit punch / Pimms (per litre)  £15.00