

Delivered Catering Menu 2025/26

Delivering your catering needs across the University of Southampton's campuses



About Us

The Campus Kitchen is the University of Southampton's in house catering service. We facilitate a multitude of services across the University to include retail catering outlets, a delivered catering service for internal catering requirements, food courts, cafes and an extensive choice of hospitality options to suit everyone.

Our aim is to deliver a five star food service, catering for a wide range of needs and requirements whilst enhancing the experience for staff, students and visitors on campus.

Delivered Catering

The University's official catering delivery service offering quality assured food service conveniently delivered to your choice of venue throughout the University estate. Our friendly food service team will take every measure to ensure your delivery arrives on time and fresh.

Your delivery will arrive packed with all necessary equipment for your booking. You will be provided with re-usable cups and plates as appropriate. Disposable ware or crockery is available if required for an extra charge.

To place a booking for delivery, please visit our Planon self service portal online. A link for this can be found on our website: <https://catering.southampton.ac.uk/delivered>

You will be able to place your booking up to two full working days in advance. Please note we cannot always accommodate booking requests outside of this time frame but will always do our best to facilitate when possible. For any last minute bookings or special requests contact: food@soton.ac.uk / 24570



Delivered Refreshments

Filter coffee £1.75 per cup (based on an 8oz serving)

Tea selection (includes herbal & fruit tea) £1.50 per cup (based on an 8oz serving)

Crockery and glassware upgrade £0.50 per person (reusable cups provided as standard)

Wrapped biscuits £0.95 per person

Seasonal fresh fruit platter (serves 10) £24

Fruit bowl (serves 10) £9.50

Mini patisserie assortment (serves 10) £16.50

Large bottles of still or sparkling water £2.95

Orange juice 1litre (serves 4) £4.50

Apple juice 1litre (serves 4) £4.50

Delivered Unpacked Lunches

To minimise packaging and maximise choice we are now delivering our classic packed lunches unpacked as standard. Paper bags can be provided on request for a small charge. We will provide a selection of sandwiches, crisps, fruit and wrapped traybakes for your guests to choose from, based on the options specified below.

Vegetarian classic takeaway lunch V £9.95

Sandwich, crisps, fruit, wrapped traybake, bottle of water
See individual packaging for allergens

Meat classic takeaway lunch £9.95

Sandwich, crisps, fruit, wrapped traybake, bottle of water
See individual packaging for allergens

Vegan classic takeaway lunch Ve £9.95

Sandwich, crisps, fruit, wrapped traybake, bottle of water
See individual packaging for allergens

Gluten free classic takeaway lunch £9.95

Sandwich, crisps, fruit, wrapped traybake, bottle of water
See individual packaging for allergens

Box salad classic takeaway lunch V £11.50

Box salad, crisps, fruit, wrapped traybake, bottle of water
See individual packaging for allergens

For any allergen requirements please contact food@soton.ac.uk



Delivered Sandwich Platters

- Classic sandwich meat & fish (serves 5) £28.00
- Classic sandwich vegetarian (serves 5) £28.00
- Classic sandwich vegan (serves 5) £28.00
- Vegetarian wraps (serves 5) £38.00
- Meat & fish wraps (serves 5) £40.00
- Selection of gluten free sandwich (serves 5) £28.00
- Gluten free vegan sandwich platter (serves 5) £28.00
- Halal sandwich platter (serves 5) £28.00
- Mixed sandwich and wrap (serves 5) £38.00
- Rustic baguettes meat & fish (serves 5) £32.00
- Rustic baguettes vegetarian (serves 5) £32.00
- Mini bridge rolls meat & fish (serves 5) £30.00
- Mini bridge rolls vegetarian (serves 5) £30.00
- Individual gluten free roll £5.00
- Individual vegan sandwich £5.00
- Individual gluten free vegan sandwich £6.00

Delivered Savoury Platters

- Farmhouse savoury platter (serves 10) £28
- Mini scotch eggs, pork pies, sausage rolls (20 pieces)
- Mini quiche platter V (serves 10) £22
- A selection of vegetarian vibrant mini quiches (20 pieces)
- Chicken goujon platter with dips (serves 10) £26
- Chicken goujons served ambient with barbeque sauce and mint yoghurt
- Crudit  platter (serves 8) £28
- Selection of crunchy vegetables with a hummus dip
- Nibbles platter (serves 10) £26
- Puff pastry palmiers, chilli rice crackers, classic salted pretzels

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Delivered Buffets

Finger Buffet (serves 5) £55

Selection of assorted sandwiches and wraps

Farmhouse potato crisps Ve

Fresh fruit plate Ve

Mini brownies V

Afternoon Tea (serves 5) £52.50

Classic sandwich platter

Vanilla scones filled with jam and cream, fresh strawberries

Tea selection with milk and sugar

Vegetarian option available—specify on booking

Delivered Sweets

Gluten free vanilla cupcake box of 6 £22.00

Gluten free We Love slice £2.50

Foxcombes assorted wrapped traybakes £2.50

Iced topped ring doughnut assortment (box of 6) £10.00

Mini flowerpot muffin selection (box of 12) £16.00

Hoxtons chocolate chip cookies (box of 6) £26.00

Mini brownies (box of 12) £19.00

Mini granola bites (box of 12) £19.00

Cream tea box £35.00

10 vanilla scones filled with jam and cream, fresh strawberries

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CAMPUS
KITCHEN
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Delivered Stuffed Crust Pizza

Four cheese and tomato V £12.50

Tomato sauce stuffed crust pizza base topped with tomato sauce, mozzarella, mature cheddar, Monterey Jack and Emmental cheese

BBQ Magnificent Meat Feast £12.50

BBQ tomato sauce stuffed crust pizza loaded with mozzarella cheese, slices of pork and beef pepperoni, fennel sausage and smoke flavour ham

Pepperoni £12.50

Tomato sauce stuffed crust pizza base topped with tomato sauce, mozzarella and pepperoni

Vegan barbeque jackfruit Ve £12.50

Tomato sauce stuffed crust pizza base topped with BBQ sauce, dairy free mozzarella alternative, BBQ seasoned jackfruit, red and green peppers and red onion

Gluten free cheese and tomato £14.50

Cheese and tomato on a gluten free base

Delivered Snacks

Burts popcorn £1.50 (*sea salt, sweet & salty*)

Burts crisps £1.50 (*cheddar, sea salt, cider vinegar & sea salt*)

Burts lentil chips £1.50

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CAMPUS
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Delivered Soft Drinks

Assorted soft drink can 330ml £2.00 (Coke, Diet Coke, Fanta, Sprite)

Heartsease Farm premium sparkling assorted can 330ml £2.75

Small bottle of water 500ml £1.75 (Still or sparkling)

Delivered Alcoholic drinks

Peroni 330ml bottle £4.50

Peroni 0% 330ml bottle £4

Il Molo Pinot Grigio, Italy £19

Il Molo Rose, Italy £19

Il Molo Merlot, Italy £19

Prosecco Tosti, Italy £26

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Terms and conditions

1. Booking information: Emergency bookings (less than two working days notice) can be requested via the catering office but acceptance will be at the discretion of the Catering Services team. All orders must be booked directly with Catering Services, we will not guarantee an order if it is placed by or received by a third party. On confirmation a booking reference number will be generated and issued. Please ensure you have to hand the booking reference number if you need to make contact with our bookings team.
2. Product descriptions and suggested servings are approximate.
3. Minimum spend: Please note there is a minimum spend of £15 for all delivered catering bookings.
4. Delivery: Please ensure that the room is accessible to the delivery team and sufficient tables are provided for your catering. In the event the room is not accessible, the unpacked delivery will be placed outside of the room. Catering Services does not accept liability for any catering items that may have gone missing once delivered, therefore please ensure you specify a secure location for delivery and take receipt of your order.
5. Storage and safe handling: Please be advised that all fresh delivered products have been designed to be consumed within 2 hours of delivery. Catering Services will not be liable for quality or food safety outside of this timeframe. Please ensure you read the ingredients label on the food packaging to identify any allergenic foods. Should you have any doubt, please avoid handling or consuming any products that are not clearly labelled and seek further advice from the Catering Services team. Please note: because many of the food items listed are prepared in multi-food preparation facilities, we are not able to guarantee our products are trace free of any allergen to include NUTS. Thermos flasks contain hot liquid, so in order to reduce the risk of scalding, please take precaution when opening or pouring from the flasks, and place them on a secure and level surface.
6. Collection: Please help us to be environmentally friendly by depositing all of your food waste in the caddy box supplied and ensure all containers and utilised service ware is placed back into the large delivery box, we will do the rest! We shall endeavour to collect your utilised items on the day of delivery, but if this is not possible or we are experiencing a high number of catering requests, collections will be made the following day by 9am. Accordingly please ensure the containers are left outside of the room for collection and not moved to another location.
7. Cancellation: If you need to cancel or amend your booking, you must give a minimum of two full working days notice (excluding weekends and bank holidays) prior to the date of the confirmed delivery. If your order or selected items are not cancelled within two working days, Catering Services reserves the right to apply charges for all cancelled items at the listed price. To cancel please contact Catering Services at food@soton.ac.uk
8. Loss or breakages: Clients are responsible for any loss or damage to equipment provided. A replacement charge will be incurred (at retail value) for any items not available for collection.
9. Sale & provision of alcohol: You must be 18 years or over to order and receive alcohol from our delivery service. You must not supply your delivered alcohol to any persons under the age of 18. All deliveries containing alcohol must be received and signed for. The sale and provision of alcohol is always authorised by a Designated Premises Supervisor (DPS) as per the conditions of all Premises Licences. We ensure that the provision of alcoholic beverages for consumption on or off the premises (University campus) is undertaken in a professional and responsible manner with high standards of due diligence. In order to support licensing compliance and to ensure the smooth running of events, we recommend that events with 50 guests or more or any booking requiring alcohol are supervised/staffed by the University's catering team. The University's catering team are the provider of trained and qualified staff that satisfy the licensing requirement for campus activities involving alcohol.
10. Payment: Payment can be facilitated with a University Agresso code. All other payment methods must be made in full at the time of booking. All items are VAT exempt.