





Welcome

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, a restaurant, food courts and an extensive selection 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.

We offer two types of hospitality service to suit your needs:

- Delivered Catering a self-service option covering all essential catering needs across our campuses.
- Conference and Events service for advice, bespoke requirements or a fully supported catered experience by our expert team.

To decide which service is right for your meeting or event, please do contact our dedicated hospitality or catering team who would be delighted to discuss your requirements with you.





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 disposable ware provided. We are happy to provide re-usable cups on request as an alternative to disposable for no extra charge. Should you wish to upgrade to crockery an extra charge will be applicable.

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 can't 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 £1.95 per cup (based on an 8oz serving)

Tea selection (includes herbal & fruit tea) £1.75 per cup (based on an 8oz serving)

Wrapped biscuits £0.85 per person

Fruit platter (serves 6) £26.50

Watermelon, strawberries, pineapple & grapes

Fruit bowl (serves 10) £12.00

Mini patisserie assortment (serves 10) £19.00

Large bottles of still or sparkling water £2.95

Orange juice 1litre (serves 5) £3.95

Hill Farm apple juice 750ml (serves 4) £4.95





Delivered Sandwiches and Savouries

Classic sandwich triangle board—vegetarian selection V (Serves 5) £22 Contains: gluten, egg, milk, mustard

Classic sandwich triangle board—meat selection (Serves 5) £22 Contains: gluten, egg, milk, mustard

Classic sandwich triangle board—seafood selection (Serves 5) £22 Contains: gluten, crustacean, egg, fish

Classic sandwich triangle board—vegan selection Ve (Serves 3) £16 Contains: gluten, mustard, sesame, soya

Vegetarian selection of wrap bites V (Serves 5) **£36** *Contains: gluten, egg, milk, mustard, sesame, sulphates*

Meat selection of wrap bites (Serves 5) £36 Contains: gluten, egg, milk, soya

Selection of gluten free rolls (Serves 3) £21 Contains: egg, fish, milk

Crudité platter with hummus Ve (Serves 6) £24 Contains: sesame, soya, tree nuts, gluten (may contain celery, peanuts)

Farmhouse scotch egg and pork pie platter (Serves 6) £17 Contains: egg, gluten, sulphites, soya, milk

Sausage roll platter (Serves 6) £19 Contains: gluten, egg

Vegetable samosa platter (Serves 6) £16 Contains: gluten

Spinach and feta roll platter V (Serves 6) £18 Contains: gluten

Box of cheese straws V (Serves 10) £14 Contains: milk, gluten





Four cheese and tomato £12.50

Signature tomato sauce, mozzarella , mature cheddar, Monterey Jack and Emmental cheese Contains: gluten, milk

Loaded pepperoni £12.50

Tomato sauce stuffed crust pizza base topped with tomato sauce, mozzarella and slices of pork and beef pepperoni *Contains: gluten, milk*

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

Contains: gluten

Gluten free pizza bases available for a £2.50 supplement

Delivered Sushi

Chicken Katsu platter £29.95

Served with sweet chilli mayonnaise (25 pieces) Contains: gluten ,egg, soya, crustaceans, fish

Vegetarian sharing platter V £44.95

Egg and fried tofu nigiris with spicy tofu and vege California rolls (24 pieces) Includes wasabi, soy sauce, ginger, sweet chilli soy and crunchy fried onion. Contains: gluten, sesame, soya, egg

Vegan selection platter Ve £44.95

Carrot and burdock and spicy tofu rolls with pumpkin and roasted red pepper nigiris (25 pieces) Includes soy sauce, wasabi and ginger.

Contains: gluten, soya, sesame (made in premises where crustaceans and fish are present)

Fish sharing platter £44.95

Prawn, salmon and smoked salmon nigiris with salmon and avocado and chicken katsu rolls (25 pieces) Includes wasabi, soy sauce, ginger, sweet chilli mayonnaise and crunchy fried onion.

Contains: gluten, sesame, fish, soya, crustaceans, egg





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. We will provide a selection of sandwiches, crisps, fruit and cans for your guests to choose from, based on the options specified below.

Vegetarian classic takeaway lunch V £9.95 Sandwich, crisps, fruit, chocolate brownie, can drink See individual packaging for allergens

Meat classic takeaway lunch £9.95 Sandwich, crisps, fruit, chocolate brownie, can drink See individual packaging for allergens

Vegan classic takeaway lunch Ve £9.95 Sandwich, crisps, fruit, chocolate brownie, can drink See individual packaging for allergens

Gluten free classic takeaway lunch £9.95 Sandwich, crisps, fruit, chocolate brownie, can drink See individual packaging for allergens

Delivered Snacks

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

Burts crisps £1.50 (cheddar, sea salt, cider vinegar & sea salt) Contains: milk — check individual packaging for full allergen information

Eat real crisps £2.35 (basil & tomato lentil chips, kale veggie straws, sour cream & chive quinoa chips)

Oloves olives £2.25 (lemon and rosemary, basil and garlic, chilli and oregano)







Delivered Sweets

Doughnuts assorted box of 6 £11.50 Contains: gluten, milk, nuts, soya (may contain egg)

Muffin selection assorted box of 12 £36 Contains: gluten, milk, egg, soya (may contain nuts and sulphites)

Afternoon tea box £65.00 (an assortment of scones, jam, clotted cream, fondant fancies, chocolate éclairs, macaroons, sponge cake) Serves 10 *Contains: see individual labelling*

Hoxton Bakehouse cookies box of 6 £20 Contains: gluten, milk, egg, soya

Hoxton Bakehouse cinnamon buns box of 6 £22

Contains: gluten, milk, egg

Gluten Free We Love Slice £2.50 (apple and elderflower slice *vegan*, apricot macaroon slice) *Contains: egg, sulphites, tree nuts (may contain peanuts)*

Gluten Free We Love Tart £3 (pecan tart, raspberry and almond tart) Contains: egg, sulphites, tree nuts (may contain peanuts)

Delivered Soft Drinks

Soft drink can 330ml £1.50 (Coke, Diet Coke, Fanta, Sprite)

New Forest mineral water 500ml £1.50 (Still or sparkling)

Delivered Alcoholic drinks

Peroni 330ml bottle £4

Becks Blue 0% 275ml bottle £3.75

Il Molo Pinot Grigio, Italy £20

Il Molo Merlot, Italy £20

Prosecco Tosti, Italy £26





The University's official hospitality service providing exceptional service from start to finish for your conference, meeting or event. Our trained team of hospitality staff will deliver and set up your catering, assist with the service of food and drink throughout the duration required and clear every thing away at the end of service. All items will be served in crockery or glassware unless specified otherwise. To place a booking, please contact: hospitality@soton.ac.uk / 22832

Refreshments & breakfast

Tea & coffee £2.75 per person

Includes herbal & fruit tea selection

Tea, coffee & biscuits £3.50 per person

Includes herbal & fruit tea selection

Luxury refreshments £4.95 per person (minimum order of 10)

Includes filter coffee, tea selection, water, juice and mini assorted pastries (morning) or an assorted tray bake selection (afternoon)

Fruit platter (serves 6) £29.50

Watermelon, strawberries, pineapple & grapes

Fruit bowl (serves 10) £12.00

Large bottles of still or sparkling water £2.95

Orange juice 1litre (serves 5) £4.95

Hill Farm apple juice 750ml (serves 4) £5.95

Sparkling elderflower 1 litre (serves 5) £5.95

Fresh fruit water 6.5 litre £20

Continental breakfast £9.50 per person*

Fresh fruit platter, yogurt with honey & berry compote, muesli & cereals, croissants & pain au chocolate, toast with preserves, tea, coffee & fruit juice.

Full English & continental breakfast £13.95 per person*

Maple cured bacon, farmhouse pork sausage, free range eggs (scrambled or fried), tomatoes, mushrooms & baked beans in addition to the continental breakfast above.



Working lunch

Inclusive of the following...

Premium sandwich and wrap selection

...and then choose two, three or four of the following:

Curried vegetable samosa with spiced tomato chutney

Belly pork & chorizo Scotch egg

Rosary Goats cheese & red onion tart

Onion bhaji with mango chutney (ve)

Farmhouse sausage roll

Butternut, carrot & sweet pepper frittata

Chicken fillet goujons with sriracha

Vegetable gyoza soy sauce (ve)

Chalk stream trout & watercress tart

Spinach & vegetable pakoras with mango (ve)

Beetroot falafel with chilli jam (ve)

Mini chicken & mushroom pies

Tempura prawns with sweet chilli

Cassis blueberry macaron

Lemon sherbet posset, meringue

Red velvet cake (ve)

Fruity flapjack (ve)

Raspberry & white chocolate eclair

Fresh fruit plate (ve)

Two sweet or savoury items from £13.50 per person*

Three sweet or savoury items from £16.50 per person*

Four sweet or savoury items from £19.50 per person*





Chicago Town pizza



Chicago town pizza selection (based on half a pizza per person)

Hoxton's Bakehouse chocolate chip cookies

Selection of can drinks

Pizza buffet option two £16.00 per person*

Chicago Town pizza selection (based on half a pizza per person)

Chicken tenders with a barbeque sauce

Peri Peri potato wedges Ve

Doony's doughnuts

Selection of can drinks

Pizza selection includes:

Four cheese and tomato

Signature tomato sauce, mozzarella , mature cheddar, Monterey Jack and Emmental cheese

Loaded pepperoni

Tomato sauce stuffed crust pizza base topped with tomato sauce, mozzarella and slices of pork and beef pepperoni

Vegan barbeque jackfruit Ve

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







Canapés

Traditional savoury cold canapé selection £7.50 per person* (five per person)

Onion cake, smoked duck breast with bitter orange chutney

Tomato financiers, cream of goats cheese, marinated tomato & chives

Black bread, chicken rillettes with mustard, pepper tapenade, white bread, paprika

Blinis, horseradish & lemon cream, marinated anchovy, pink peppercorn, dill

Nordic breads, soft crab cake avocado mousse, lemon zest

Biscuits with walnuts, Roquefort & walnut cream, cube of Roquefort

Honey & spices biscuits, cream mix with foie gras, fig jelly

Pepper cakes, shellfish cream, marinated crayfish

Blinis, lemon cream smoked salmon & spice mix

Vegetarian savoury cold canapé selection V £7.50 per person* (five per person)

Coriander & yuzu cream burgers, tomato financiers, club sandwiches, spinach cakes, onion cakes, pepper cream & roasted pepper blinis

Try 'n' bite platter V £46.50 per platter (serves 10)

Basil & garlic olives, Thai crackers, salsa baguettes

Hand crafted chef's choice canapés from £16 per person* (four per person)

Artichoke crostini, smoked aubergine, semi dried tomatoes & olive crumb

Seared yellowfin tuna, pickled mouli, wasabi, puffed rice

Belly of pork "bubble n squeak" pickled apple, crackling

Apple, old Winchester, pear, micro celery

Chalk stream trout, beetroot cavier, pickled samphire

Deep fried wild mushroom & truffle arancini

Aged beef steak, chip, cep puree, thyme

Cantaloupe melon, tomato, lime, Manuka honey, micro basil

Bitter chocolate truffle, dehydrated raspberries Ginger sponge, apple cinnamon gel, honeycomb



Circulated small plates

From £29.95 per person based on a choice of three options

Sample menu

Pork & smoked eel croquettes, corn puree
Black treacle cured salmon, pickled cucumber & golden raisin
Californian avocado & pepper rolls & wasabi
"Pie & mash" peppered steak, pea puree & liquor
Tempura cod cheeks, homemade tartare & triple cooked chips
Parmesan & sweet potato dumplings & chive emulsion

Dark chocolate brownie, vanilla custard & honeycomb Winter berries, champagne jelly, raspberry shard Vanilla "cheesecake" textures of raspberry & lemon balm





Fork buffet

From £28.95 price per person*

Option One

Lebanese lamb tagine with falafel and a pomegranate & raisin cous cous Goats cheese and fig tart with rocket & a balsamic dressing Smoked chicken Caesar salad Stem broccoli, spinach, vegan feta salad with crunchy chickpeas Hot thyme and sea salt new potatoes Warm sourdough bread with truffle butter

Raspberry cheesecake with honeycomb and almond brittle Triple chocolate brownie with caramel and vanilla cream

Option Two

Spiced orange glazed pork belly, truffle potato, stem broccoli Crispy masala cauliflower, lentil dhal, coconut yogurt (ve) Classic Tuna niçoise

Roast squash, red pepper & edamame quinoa, chilli & lemon (ve) Warm sundried tomato & rosemary loaf, black garlic butter Roast sweet potato, cracked pepper & samphire "Tiramisu"

Lemon panna cotta, berries, chai tea biscuit,



Two course barbeque

Meat-Choose One

4oz Beef burger with Monterey Jack cheese and a brioche bun Spiced lamb kofta with Lebanese flat bread and tzatziki 4oz Wiltshire pork and chorizo burger with tomato and caper mayonnaise and a brioche bun

Chicken-Choose One

Korean double chicken wing with spring onion and sesame Peri Peri turkey breast steak with red peppers and paprika yoghurt Honey and chilli chicken breast with mint crème fraiche

Vegetarian / Vegan Options

Falafel in a Lebanese wrap with chargrilled vegetables
Portobello mushroom with Italian pepper and cous cous
Cajun corn on the cob

Additional Meat/Fish—Choose One (£5 supplement)

Mediterranean pork sausage in a bread roll with green tomato chutney BBQ tuna steak with pickled courgettes and basil dressing 4oz Sirlion steak with roasted red onion, rosemary and lemon





Two course barbeque

Salad-Choose Three

Caesar Salad (Cos lettuce, parmesan, croutons and Caesar dressing)

Asian Slaw (Carrot, chilli, savoy cabbage, lime and coriander)
Quinoa Salad (Quinoa, pomegranate, mint, burnt aubergine)
Rainbow Salad (Carrot, beetroot, chard and baby basil)
House Salad (Gem lettuce, heritage tomatoes and cucumber)

Potato Salad (Sea salt and thyme roasted new potatoes)

Relish / Sauce-Choose Two

Chipotle mayonnaise American mustard Tomato ketchup Chilli jam Sticky barbeque

Desserts-Choose Two

Espresso panna cotta with caramel and biscuit crumb Gin soaked strawberry with elderflower and mint meringue Triple chocolate brownie with roasted pear Orange posset with passion fruit and a shortbread shard

From £24.95 per person*





Two course hot meal

Menu 1

Mexican beef meatballs, tomato bean stew, spiced rice

Char grilled halloumi, stem broccoli, lemon pomegranate cous cous

Chilli lime fishcakes, warm pea salad, harissa crème fraiche

Plum tomato, avocado, baby gem, pickled cucumber

Coffee panna cotta, shortbread, chocolate

Fresh berries

Menu 2

Farmhouse pork & apple sausages, grain mustard mash, kale, red onion gravy

Corn chilli fritters, butternut mash, plantain crisp, sweet chilli

Pan fried ling, thyme roasted potatoes, lemon, capers, salty fingers

Sprouting broccoli, roast carrots, crumbled feta, sunflower seed

Lemon posset, raspberries, meringue

Fresh fruit

Menu 3

Korean chicken thigh, sesame green beans, bok choi, soy lime dressing

Carrot quinoa, Moroccan tofu, scorched cauliflower, pomegranate

Roast hake, warm potato spinach salad, asparagus, pea veloute

Baked aubergine, carrot, dehydrated tomatoes

Chocolate pot, passion fruit, honeycomb

Fresh berries

Menu 4

Lamb Balti, pilau rice, veg pakoras, mango, mint raita

Sweet potato falafel, freekah, red pepper humous, tea soaked raisins

Seared tuna, baby gem, olives, soft boiled egg, potatoes, green beans

Compressed apple, celery, mange tout, vinaigrette

Chocolate brownie, black cherry, mascarpone

Fruit platter

From £23.95 per person*

*minimum order numbers apply





One course hot meal

Menu 1

Jerk chicken, pineapple & pimento dressing, toasted coconut Roasted tikka fillets, pickled fennel & cabbage slaw, naan, mango chutney (Ve) Tomato, white bean & rocket salad, Seasonal leaves, pickled red onion Garlic & lemon potatoes

Menu 2

Moroccan lamb kofta, sour dough, tzatziki, crispy chickpeas Roasted sweet potato, lentil & aubergine stew, chilli coriander (Ve) Ethiopian collard greens Moroccan roast vegetables

Menu 3

Sticky BBQ pork, black beans & corn, crispy onions Cauliflower kung po, rice noodles, bok choi (Ve) Asian slaw Mange tout, green bean, spring onion & radish

Paprika sweet potato fries

Quinoa, edamame beans & roast peppers

Menu 4

Italian chicken, crispy pancetta, tarragon shallot sauce Tuscan bean & sausage stew, crispy kale, basil oil (VE) Blood orange, watercress & beetroot Tomato panzanella, balsamic oil Garlic & lemon spaghetti

Menu 5

Baked panko cod, lemon, caper butter
Fried banana blossom, seaweed, tartar sauce (Ve)
Seasonal leaves, Isle of Wight tomatoes, Pea, feta & mint
Chunky chips

From £16.50 per person*
*minimum order numbers apply





Banquet

Starters

Rabbit terrine, carrot, shallot, sour dough

Jameson salmon, shallot, radish, burnt onion crumb

Isle Wight tomatoes, feta, basil jelly, ponzu (vegan)

Lymington crab, cucumber, bonito cracker, crab emulsion

Cider glazed pig cheek, apple, hock, scratching

Rosary goats' cheese, pear, truffle, artichoke (v)

Mains

Pork tenderloin, black pudding puree, anna potato, cabbage, granny smith Romsey lamb, heritage carrots, broccoli, lovage Cod, sesame rice, carrot, ginger, green curry foam Parsley root, asparagus, peas, pickled salsify, black garlic (v) Sea bream, garlic emulsion, "courgette" squid ink cracker, champagne & caviar

Corn fed chicken, bon bon, carrot, sweet potato fondant Aged beef, corn puree, anna potato, burnt shallots, oxtail croquette Roasted cauliflower risotto, king oyster, crispy hens' egg (vegan)



Banquet

Desserts

Tonka bean panocotta, peach, honeycomb
Lemon tart, earl grey, meringue
Chocolate Cremeux, "Plum" white chocolate soil
Mango & passion fruit cheesecake, jelly, pistachio crumb
Honey parfait, coconut, pineapple, raisin gel
Caramelized white chocolate semi fredo, raspberry, meringue

Tea, coffee & petit fours from £2.95 per person
Two Courses from £37.50 price per person*
Three Courses from £47.50 price per person*







Wine List

Trapiche Melodias Pinot Grigio £23

Fresh and zesty with notes of citrus fruit, flavours of white peach, apricot and orange peel followed by a slight sprinkle of spice.

Anciens Temps Blanc, France £25

Dry and refreshing, with aromas of ripe summer berries and a touch of lychee.

Apple flavours are evident, interlaid beautifully with subtle spicy tones.

Sea Change Sauvignon Blanc, Marlborough, New Zealand £36

Fresh lemon zest, passionfruit and grapefruit, with a subtle minerality on the finish. A vibrant palate with intense flavours of grapefruit, passionfruit and black currant leaf. A gentle herbaceous note is elegantly intertwined with the tropical notes.

Central Monte Merlot, Chile £23

Complex aromas of black cherry, raspberry and cinnamon. Medium bodied with dried fruit notes that combine with fresh red berries and sweet spice on the palate.

Cramele Racas Pinot Noir, Romania £25

Complex aromas of black cherry, raspberry and cinnamon. Medium bodied with dried fruit notes that combine with fresh red berries and sweet spice on the palate.

Jarrah Wood Shiraz, Australia £25

Distinctive aromas of dark fruit and spice, with mouth-filling sweet red berry flavours and gentle tannins.

Sea Change Pinot Grigio Blush, Italy £23

Delicate pink in colour, the palette is elegant and soft with flavours of ripe and juicy red fruits. Well-balanced between sweetness and refreshing acidity.

Sea Change Prosecco, Italy £32

Crisp yet delicate with aromas of peach and pear, its a delightfully light-bodied wine with a refreshing and delicious lingering finish.





Hospitality drinks

Peroni 330ml bottle £4.50
Becks Blue 0% 275ml bottle £4
London Pride Ale 330ml bottle £4.50
Magners Cider 330ml bottle £4.50
Jug of Pimms & garnish (serves 5) £25
House cocktail (each) £5.50
House mocktail (each) £4.50
Sparkling elderflower (serves 4) £5.95

Drinks package— 2 per person from £9.50

Drinks package—3 per person from £13.50

To include a selection of wine, beer and soft drinks.

Other drinks may be added on request and will be priced for accordingly.