Hospitality, Conference & Delivered Catering Menu

September 2023—August 2024
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 catering service

Delivered Sandwiches and Savouries

**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
Delivered catering service

Delivered Chicago Town Pizza

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** £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** £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 catering service

**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 everything 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 1litre (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.

*minimum order numbers apply
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*

*minimum order numbers apply
Chicago Town pizza

**Pizza buffet option one** £13.50 per person*
- 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

*minimum order numbers apply*
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 caviar, 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

*minimum order numbers apply
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

*minimum order numbers apply
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,

*minimum order numbers apply
Hospitality and conference service

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 Sirloin steak with roasted red onion, rosemary and lemon
Hospitality and conference service

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*

*minimum order numbers apply
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 fraîche
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
Quinoa, edamame beans & roast peppers

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

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 panacotta, 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*

*minimum order numbers apply
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 £23
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 and conference service

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.*