

Hospitality, Event & Conference Menu 2025 / 2026

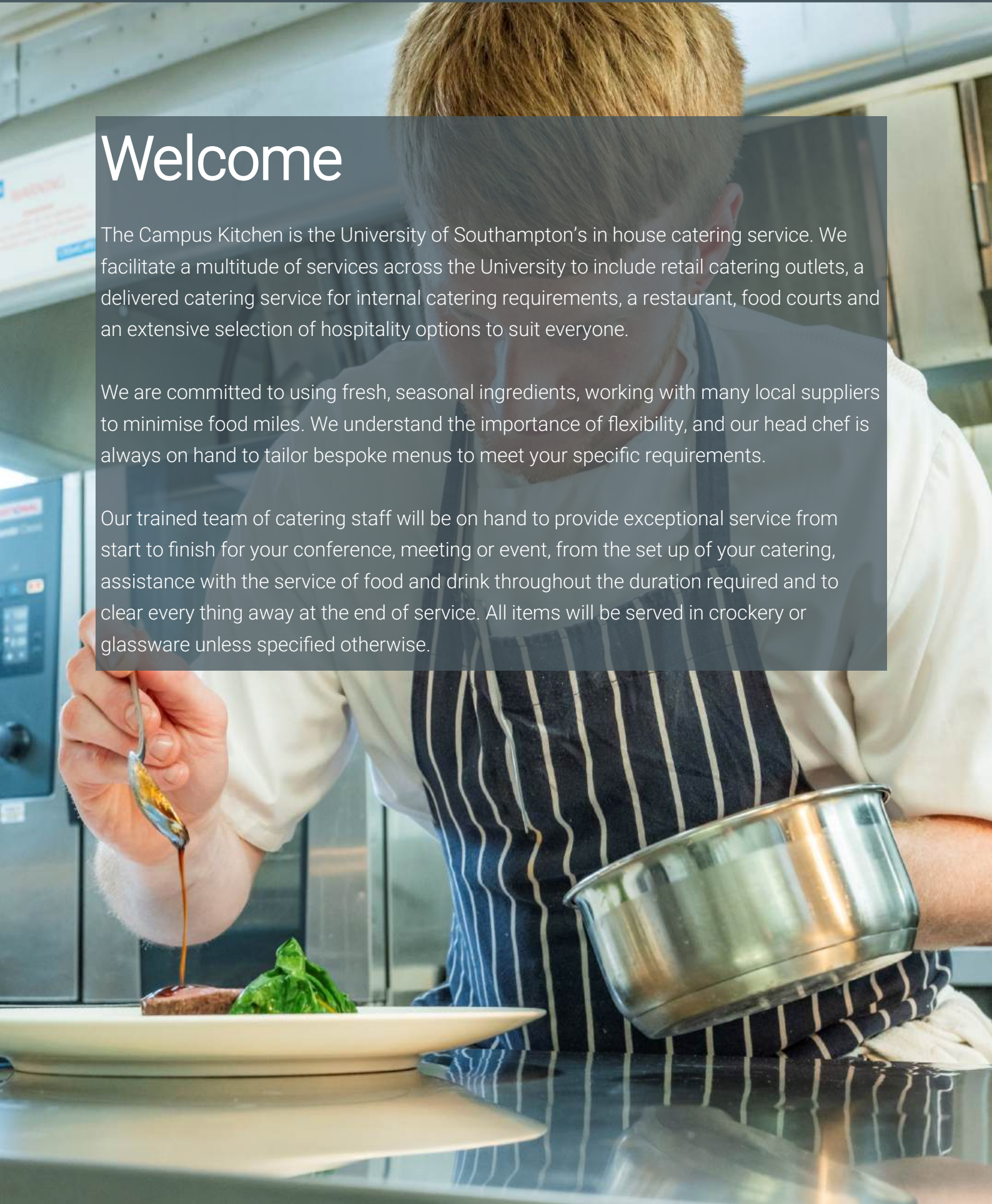


Welcome

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.

We are committed to using fresh, seasonal ingredients, working with many local suppliers to minimise food miles. We understand the importance of flexibility, and our head chef is always on hand to tailor bespoke menus to meet your specific requirements.

Our trained team of catering staff will be on hand to provide exceptional service from start to finish for your conference, meeting or event, from the set up of your catering, assistance with the service of food and drink throughout the duration required and to clear every thing away at the end of service. All items will be served in crockery or glassware unless specified otherwise.



Refreshments

Tea & coffee £2.95 per person

Includes herbal & fruit tea selection

Tea, coffee & biscuits £3.75 per person

Includes herbal & fruit tea selection

Tea, coffee, water and juice £3.95 per person

Includes herbal & fruit tea selection (*does not include bottles of water on meeting tables*)

Luxury refreshments £5.50 per person (minimum order of 10)

Includes filter coffee, tea selection, water, juice and mini assorted pastries (morning) or sweet treats (afternoon)

Seasonal fresh fruit platter (serves 10) £35

An assortment of seasonal cut fresh fruit

Fruit bowl (serves 10) £12

Large bottles of still or sparkling water £2.95

Orange juice 1litre (serves 5) £5.50

Apple juice 1litre (serves 5) £5.50

Fresh fruit water 6.5 litre £20

Continental breakfast £9.50 per person

Fresh fruit platter, a selection of yogurts, muesli & cereals, croissants & pain au chocolate, toast with preserves, tea, coffee & fruit juice

Assorted hot breakfast muffins £5.50 per person

An assortment of savoury filled breakfast muffins. Vegan option available.

Assorted hot breakfast muffins & continental breakfast £13.95 per person

An assortment of savoury filled breakfast muffins in addition to the continental breakfast above.



Lunch buffet

We have partnered with several local suppliers, sourcing the best quality ingredients, to create a range of delicious lunch buffets. A variety of menus, including bespoke options, are available, see sample menus below.

Sample Menus

Selection of deep filled tortilla wraps

Mini caprese salad

Pork and apple sausage roll

Pea and mint falafel, rajita **Ve**

Farmhouse potato crisps

Fresh fruit plate

Assorted little bridge rolls

Punjabi samosa with chilli jam

Lemon and herb chicken skewers, peri peri dip

Roasted vegetable and mozzarella tartlet **Ve**

Farmhouse potato crisps

Watermelon & grapes

Vegan menu option

Vegan Sandwich board

Mediterranean feta and olive
tart

Punjabi samosa with chilli jam

Beetroot & ginger falafel, sweet
chilli sauce

Farmhouse potato crisps

Fresh fruit plate

Dessert Options

Vegan chocolate Biscoff brownie **Ve**

Gluten free lemon, raspberry & coconut tray cake

Raspberry & salted caramel éclairs

Mango and coconut pannacotta with a streusel crumb **Ve**

Mixed berry and elderflower jelly mini pot

Eton mess mini pot

£17.50 per person (*minimum order of 10*)

£3.50 dessert item per person

Select one menu option for all guests, dietaries requirements accommodated on request

For group sizes under 20, buffet will be self serve



Lunch buffet

Or select your own, inclusive of the following...

Premium selection of assorted deep filled sandwiches, rolls, wraps

Farmhouse lightly salted potato crisps

Seasonal fresh fruit plate

...and then choose three of the following options:

Savoury Options

Butternut, carrot & sweet potato frittata **V**

Vegetable samosa, spiced tomato chutney **Ve**

Mini caprese salad **V**

Pork and apple sausage roll

Pea and mint falafel, raita **Ve**

Rosary goats' cheese & red onion tart **V**

Punjabi samosa with chilli jam **V**

Lemon and herb chicken skewers, peri peri dip

Roasted vegetable and mozzarella tartlet **Ve**

Indonesian rendang bites **Ve**

Buffalo chicken skewers with sour cream dip

Spinach & vegetable pakoras **Ve** with mint raita

Vegan menu option

Vegan Sandwich board

Mediterranean feta and olive
tart

Punjabi samosa with chilli jam

Beetroot & ginger falafel, sweet
chilli sauce

Farmhouse potato crisps

Fresh fruit plate

Dessert Options

Vegan chocolate Biscoff brownie **Ve**

Gluten free lemon, raspberry & coconut tray cake

Raspberry & salted caramel éclairs

Mango and coconut pannacotta with a streusel crumb **Ve**

Mixed berry and elderflower jelly mini pot

Eton mess mini pot

£17.50 per person (*minimum order of 10*)

£3.50 per extra item per person

Select one menu option for all guests, dietaries requirements accommodated on request

For group sizes under 20, buffet will be self serve



Finger food

Meat

Gourmet pork sausage roll
Black pudding and belly pork Scotch egg
Assorted mini pies (chicken & tarragon, beef & ale)

Fish

Smoked salmon & dill crepe, crème fraiche
Assorted fish sushi
Filo prawns, sweet chilli sauce

Vegetarian

Winchester farmhouse cheese & caramelised red onion tart
Vegetable & spinach pakora with mint raita
Sicilian Bolognese arancini with grana Padano

Vegan

Moroccan style cauliflower bites with harissa mayonnaise (vegan)
Onion Bhaji with mango chutney
Mexican bean roll

Dessert Options

Vegan chocolate Biscoff brownie **Ve**
Gluten free lemon, raspberry & coconut tray cake
Assorted éclairs (Raspberry & Salted Caramel)
Mango and coconut pannacotta with a streusel crumb **Ve**
Mixed berry and elderflower jelly mini pot
Eton mess mini pot

Four items per person £14.50

Five items per person £17.00

Six items per person £19.50

Minimum order numbers of 20—for smaller numbers please enquire for alternate options

Dietary requirements accommodated on request



Pizza buffet

Choose your pizza:

Stuffed crust pizza selection (based on half a pizza per person, includes meat, vegan and vegetarian options) **£8.00 per person**

Sourdough handmade pizzas in assorted flavours (based on two slices per person, includes meat, vegan and vegetarian options) **£11.00 per person**

Add any sweets or sides for £2.50 each:

Chicken tenders with barbeque sauce

Peri Peri potato wedges with garlic mayonnaise **Ve**

Onion rings **V**

Cheesy dough balls **V**

Assorted doughnuts

Assorted cookies

Choose your drinks:

Selection of soft drinks cans (Coke, Sprite, Fanta etc.) £2 per person

Assortment of still and sparkling soft drinks £2.75 per person

Selection of wine, beer and soft drinks (based on one drink per person) £4.75 per person

Selection of wine, beer and soft drinks (based on two drinks per person) £9.50 per person

**Minimum order numbers of 20 —for smaller numbers please enquire for alternate options*

Dietaries accommodated on request—gluten free available for a £2 supplement per person



Boards & Bowls

Cheeseboards

Isle of Wight blue
Rosary goats' cheese
Winchester
Somerset brie
Tomato & green apple chutney, chilli jam
Celery, Grapes, Sour dough, rustic biscuits

£15.95 per person

Cured meat boards

Salami
Bresaola
Prosciutto
Brie & sun blushed tomato quiche
Gammon
Gherkins, piccalilli, chilli jam
Sour dough

£14.95 per person

Antipasti boards (Vegan)

Sweet potato falafel
Stuffed vine leaves
Warm pitta shards
Humous
Spiced cauliflower and lentil pie
Onion Bhaji with mango chutney

£14.95 per person

Salad Bowls (De-constructed)

Fajita chicken salad bowl

Pinto beans, chilli oil
Corn & tomato
Coriander & lime rice
Tortilla chips
Guacamole

Soy cured salmon salad bowl

Pickled cucumber
Vietnamese noodle salad
Crispy onions
Napa cabbage Kimchi
Spicy mayo dipping sauce

Sweet potato falafel salad bowl Ve

Stuffed vine leaves
Warm pitta shards
Humous/Tzatziki
Quinoa, pomegranate, stem broccoli salad

Desserts

Espresso & Rum torte
Seasonal berries & elderflower jelly

All salad bowls are served buffet style

Choice of one salad bowl £18.50 per person

Choice of two salad bowls £23.95 per person

Choice of three salad bowls £26.95 per person

Add dessert £3.50 (one dessert per person)

Dietary requirements accommodated on request

Minimum numbers apply



Barbeques

One Item BBQ £9.00 per person (*minimum order 60*)

Aberdeen Angus beef burger, Monterrey jack, brioche roll

Or

Farmhouse pork sausage, caramelised onions, brioche roll

Or

Moving mountain burger, Applewood cheese, brioche roll (vegan)

BBQ Main Course £19.50 per person (*minimum order 30*)

All the above plus:

Korean chicken wings, spring onions & sesame

Classic coleslaw

Tossed mixed salad

Quinoa, roasted peppers, broccoli, vegan feta

Rosemary & sea salt baked potatoes

Premium BBQ buffet £38.00 per person (*minimum order 20*)

Soy & garlic aged sirloin

Bar marked tuna steak, roasted peppers and chimichurri

Tandoori chicken thigh

Grilled halloumi, tamarind, courgette, red onions

Teriyaki tofu, stem broccoli, pickled carrot

Hot new potato salad

Asian slaw

Greek salad

Dessert

Vanilla & lemon panna cotta, black cherry gel, shortbread crumb

Chocolate brownies, raspberry cream

Hampshire strawberries & clotted cream

For smaller numbers please enquire for alternate options

Minimum numbers applicable Monday to Friday, please enquire for a weekend



Canapés

Traditional savoury cold canapé selection £9.50 per person* (five per person)

A selection of meat and fish traditional canapés

Vegetarian savoury cold canapé selection V £9.50 per person* (five per person)

A selection of vegetarian traditional canapés

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

Savoury

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

Deep fried wild mushroom & truffle arancini

Apple, Old Winchester, pear, micro celery

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

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

Seared yellowfin tuna, pickled mouli, wasabi & meringue

Chalk stream trout, beetroot caviar, pickled samphire

Aged Beef steak & chip, cep puree & thyme

Sweet

Bitter chocolate truffle with dehydrated raspberries

Ginger sponge, apple & cinnamon gel, honeycomb

Allergen free options

Corn tortilla, smoked
aubergine, confit red pepper
Whipped vegan feta, sun dried
tomato, basil pesto
Scorched artichoke, pickled
radish, avocado, onion ash

Minimum order numbers of 30—for smaller numbers please enquire for alternate options

Dietary requirements accommodated on request—please note these will be hand crafted.



Circulated small plates

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

Sample menu

Savoury

Vietnamese chicken curry, green beans & fragrant rice

Smoked trout & haddock fishcake, spinach, fennel & parsley sauce

Corn & chilli fritters, butternut mash, plantain crisps, sweet chilli sauce

"Pie n mash" beef brisket, pea puree & liquor

Carrot quinoa, Moroccan tofu, scorched cauliflower & pomegranate

Tempura cod cheeks, chunky chips, tartare malt vinegar powder

Sweet

Chocolate pot, passion fruit & honeycomb

Vanilla "cheesecake" textures of raspberry, lemon balm

Lemon posset, basil & meringue

Minimum order numbers of 30—for smaller numbers please enquire for alternate options

Dietary requirements accommodated on request



Hot Dinner Menu

Our hot lunch and dinner menus are seasonal, designed and created by our head chef, offering both home grown and local produce. We are committed to providing a sustainable menu, celebrating the seasons and using only the best and freshest foods and ingredients.

Bespoke menus are available on request, please discuss your requirement with our team.

Sample One Course Menu

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

£17.50 per person

Sample Two Course Menu

Korean chicken thigh, sesame green beans, bok choy, 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

£23.95 per person

Minimum numbers apply dependent on location

Dietaries requirements accommodated on request



Banquet

Our banquet menus are seasonal, offering both home grown and local produce. We are committed to providing a sustainable menu, celebrating the seasons and using only the best and freshest foods and ingredients. It all starts in the Campus Kitchen garden with our fresh herbs, vegetables and fruit trees attentively grown to be woven into our carefully created dishes. We offer different price points for our banquets to accommodate a range of budgets to include both low cost and bespoke menus designed by our talented chefs, please discuss your requirement with our team.

Bronze & Silver Banquet Menu

Two Courses from £32.00 price per person, Three Courses from £35.00 price per person

Sample Menu

Starters

Tomato and roasted red pepper soup, herb oil, micro basil

Mains

Roast chicken breast, potato fondant, caramelised cauliflower puree, charred leeks, rosemary jus

Dessert

Caramelised pineapple, vanilla espuma, shortbread, coconut sorbet

Gold Banquet Menu

Three Courses from £58.95 price per person

Sample Menu

Starters

Isle of Wight Tomatoes seasoned with ponzu, pickled green strawberries, burrata, tomato tea, basil tuille, basil oil

Mains

Aberdeen Angus beef tenderloin, potato pave, New Forest mushrooms, garden vegetables, celeriac puree

Dessert

Shortcrust pastry lemon curd pie, meringue straws, earl grey ice cream, bee pollen, marigold petals
Tea, coffee & petit fours

Minimum numbers apply



Wine List

White Wine

Sea Change Pinot Grigio, Italy 13% £25 bottle

Balanced, fresh and crisp, with aromas of freshly cut pears, kiwifruit and musk, with hints of citrus flowers and nougat. Fruity and floral flavours flow across the palate.

Passo Bianco – Vegan (O), Italy 13% £28 bottle

Fresh, balanced, soft and round with light fruity notes.

Turtle Bay Sauvignon Blanc, New Zealand 12% £32 bottle

This wine is fresh and vibrant with passion fruit, gooseberry and some melon characters. It has a balanced fruit richness with a floral note throughout the palate, with an intense depth of flavour and a crisp finish.

Foncastel Picpoul de Pinet, France 12% £35 bottle

Crisp and dry on the palate, with additional notes of peach and melon, this wine has a backbone of intense minerality and a zippy, clean acidity that delivers a long, refreshing finish.

Bolney Estate Lychgate Bacchus, West Sussex 12.5% £52 bottle

A classic English Bacchus wine with an abundance of elderflower on the nose and gooseberry, cut grass and lychee linger on the palate finishing on a fresh note.

Red Wine

Central Monte Merlot, Chile 13% £25 bottle

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

Petrarinusa Organic Nero d'Avola (O), Italy 14% £28 bottle

In the sunny Sicilian hills we produced this elegant wine with a good body, soft tannins and intense Mediterranean scents.

Sea Change Malbec, France 13% £29 bottle

Indulgent black fruit and spice intertwined with elegant notes of violets.



Wine List

Valpolicella Ripasso DOC Monteci (O), Italy 13% £35 bottle

Sophisticated aromas of forest fruits and morello cherry. Fine and complex. Rounded, full-bodied, well-balanced and persistent.

Knightor Pinot Noir, Cornwall 12% £56 bottle

With aromas of cherry, wild strawberry and subtle spice, the palate is wonderfully light and summery full of red fruits and gentle oak characters.

Rosé Wine

Viña Palomeras Garnacha Rosado, Spain 12% £23 bottle

A bright raspberry-pink colour with an intensely fresh nose of ripe strawberry fruit and flowers gives way to a well-balanced and tasty palate, dry and delicious.

Sea Change Pinot Grigio Rosé, Italy 13% £25 bottle

Delicate bright pink colour. The nose is packed with notes of wild strawberry, cranberry and a hint of juniper. Fresh and crispy, light and easy to drink. This wine is full of zesty fruit flavours—strawberry, peach and citrus.

Sparkling Wine

I Castelli Prosecco DOC £28 bottle

A lovely straw yellow with a faint greenish reflection in colour. The aroma is subtle with a fruity scent and hints of apple. Along with a dry, crispy and fruity palate which is pleasant and a clean finish.

Chapel Down, Classic N.V. Brut £68 bottle

Elegant aromas of red apple, lemongrass and freshly baked bread lead into a crisp and fresh palate with flavours of citrus fruit and quince.

No Alcohol Wine

Sea Change Free, Alcohol Free Sparkling, Italy 0% £24 bottle

Hints of elderflower, crisp apple and summer mint set the taste buds alive. Its elegant perlage makes Sea Change Free a refreshing and enjoyable companion to any occasion.



Drinks List

Soft drinks package—1 drink per person £2.75

Soft drinks package—2 drinks per person £5.00

To include an assortment of juice, flavoured water and sparkling cordials

Silver Drinks package— 2 per person £9.50

Gold Drinks package—3 per person £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.

Non Alcoholic

Selection of soft drinks cans (Coke, Sprite, Fanta etc.) £2 per person

Peroni 0% 275ml bottle £4

Sparkling cordials (jug, serves 4) £5.95

House mocktails (each) £4.50

Apple & Elderflower Collins

Home made Strawberry Lemonade

Passionfruit Mocktini

Alcoholic

Peroni 330ml bottle £4.50

London Pride Ale 330ml bottle £4.50

Orchard Pig Cider bottle £5.50

Jug of Pimms & garnish (serves 5) £25

