Hospitality Menu

2026
to
2027



University of Southampton

Exceptional hospitality, right here on campus

The Campus Kitchen is the University's in-house catering service, bringing together exceptional food, thoughtful service and a wealth of hospitality expertise.

From welcoming cafés and vibrant food courts to our 2 AA Rosette restaurant and an extensive range of hospitality services, we have everything you need to make your event truly memorable. Whether you're hosting an intimate gathering, a formal dinner, a conference or a large-scale celebration, our dedicated team will work with you from start to finish to create an experience that feels effortless and exceeds expectations. We take pride in delivering outstanding food and exceptional customer service, with every detail carefully considered to ensure your event runs seamlessly.

We believe great hospitality starts with great ingredients. That's why we champion fresh, seasonal produce and work closely with local suppliers wherever possible, helping us to reduce food miles while bringing quality and flavour to every menu. Our talented chefs are passionate about creating food that inspires. From our carefully curated menus to completely bespoke dining experiences, our Head Chef is always on hand to work with you and tailor your menu around your event, preferences and requirements.

Hospitality Service

To maximise flexibility and choice, we offer a choice of hospitality service to suit your needs:

Conference and Events Service - a fully supported catered experience by our expert team. 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.

Delivery Service - a flexible self-service option covering all essential catering needs across our campuses. Your delivery will arrive packed with all necessary equipment for your booking and you will be provided with re-usable cups and plates as appropriate. Our friendly food service team will take every measure to ensure your delivery arrives on time in pristine condition.

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

To place a booking for delivery, please visit our website: https://catering.southampton.ac.uk/delivered

Sustainable catering

At the University of Southampton, we're committed to making sustainability part of everything we do. When planning your catering, please consider choosing vegetarian or vegan options, ordering only what you need, and helping us reduce food waste wherever possible. These small choices can have a big impact. If you would like any leftover food packaged to take away after your event, please speak to a member of the hospitality team on the day and we will do our best to help.

If you can't find what you're looking for on our menus, or would like advice on creating a more sustainable event, please contact the Hospitality team who will be happy to discuss options with you.

Refreshments

Coffee Flasks — *Milk and sugar provided*

Size	Price	Servings
Small	£11.50	6-8
Medium	£23.00	15
Large	£46.00	30

Tea Selection & Hot Water Flasks — *Milk and sugar provided*

Size	Price	Servings
Small	£9.50	6-8
Medium	£19.00	15
Large	£38.00	30

Tea & coffee £2.20 per person
Includes herbal & fruit tea selection

Tea, coffee & biscuits £2.65 per person
Includes herbal & fruit tea selection

Tea, coffee, water and juice £4.25 per person
Includes herbal & fruit tea selection

Tea, coffee, water, juice and biscuits £4.65 per person Includes herbal & fruit tea selection

Morning refreshments £5.50 per person
Includes filter coffee, tea selection, water, juice and mini assorted pastries (minimum order of 10)

Afternoon refreshments £5.50 per person
Includes filter coffee, tea selection, water, juice and sweet treats (minimum order of 10)

Seasonal fresh fruit platter (serves 10) £10

Fruit bowl (serves 10) £8

Large bottles of still water £2.95

Large bottles of sparkling water £2.95

Orange juice 1litre (serves 5) £5.50

Apple juice 1litre (serves 5) £5.50





Available to book online
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Lunch Platters

Sandwich, Rolls and Wrap Platters

Premium sandwich platter £33
(meat, vegetarian and vegan option available)
Premium mixed baguette platter £34
Premium baguette and sandwich platter £34
Classic Sandwich Platter £28
(meat, vegetarian and vegan option available)
Classic Gluten Free Sandwich Platter £33
Classic Fish Sandwich Platter £33
(all of the above contain 24 pieces)

Tortilla Wrap Platter £26 (16 pieces)
(meat, vegetarian and vegan option available)

Mini Sandwich Platter £22 (12 pieces)
(vegetarian, vegan and gluten free option available)

Homecooked Platters

Farmhouse platter £28 (*Pork pie, sausage roll assortment, hand cooked crisps, 20 pieces)*
Mini vegetarian quiche platter (48 pieces) £28
Chicken goujon and dip platter (24 pieces) £28

Stuffed crust pizza £10 per pizza *(Cheese & tomato, Pepperoni, Vegan jackfruit, BBQ meat feast)*

Meal Deals

Sandwich*, fruit, bottled water £4.65 per person
Premium sandwich* or salad, bottled water £7.50 per person
**Meat, vegetarian, gluten free, vegan and halal options available*

Additional Items

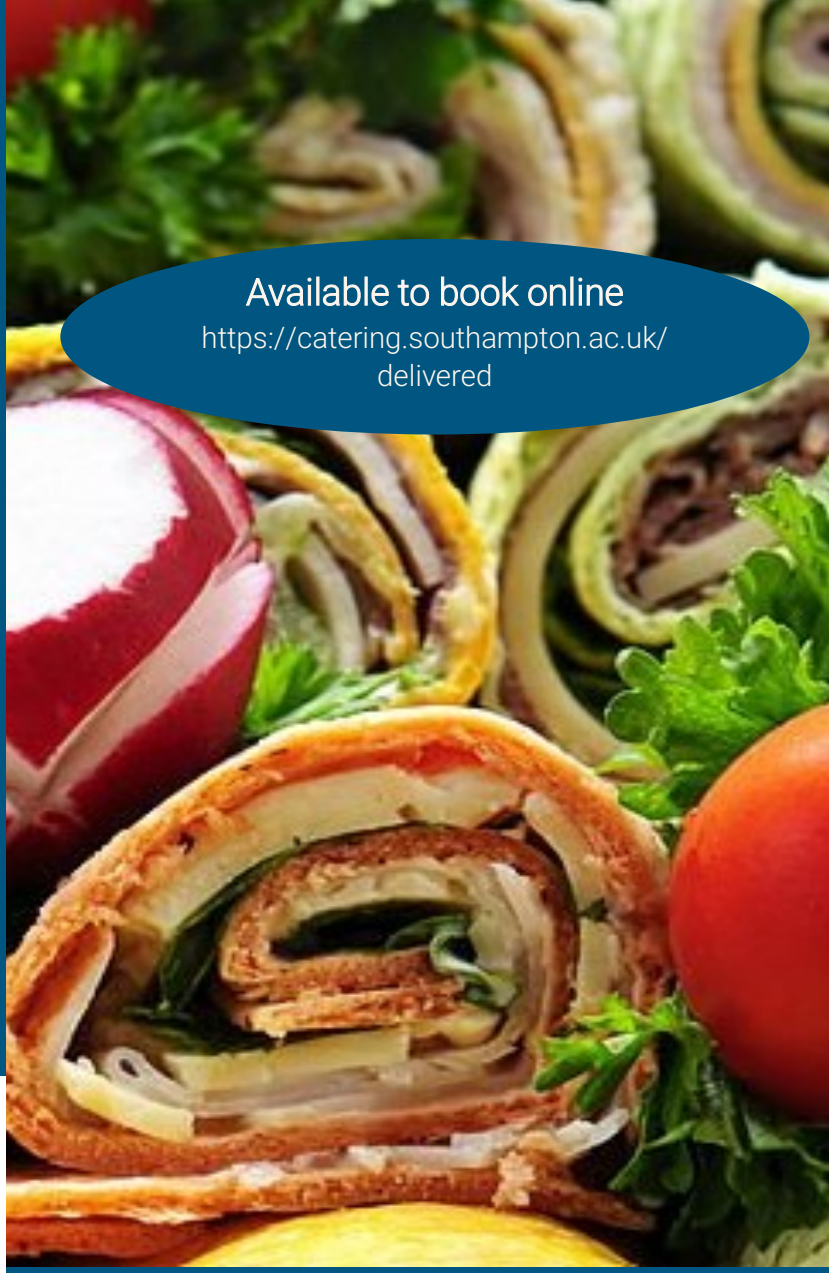
Foxcombe traybakes £2.25
(gluten free options available)
Apple & Elderflower We Love Gluten Free slice £2.25
Chocolate bars (Dairy Milk, Twix, 4 finger KitKat, Galaxy) £1.80
Bio & Me snack bars £2.25
Metcalfe popcorn £1.95
Ubley thick & creamy yogurt £1.45
Eat Real lentil chips £2.15
Fairfields Crisps £1.50

Nibbles

Bowl of tomato and basil snacks £3.95
Bowl of chilli rice crackers £3.95
Bowl of classic salted pretzels £3.95
5 servings per bowl approximately

Sweet Treats

Gluten free vanilla cupcakes (box of 6) £17.95
Whole cakes (16 slices) £55
(Chocolate, Lemon drizzle, Victoria sponge)
Iced topped ring doughnut assortment (box of 6) £8.50
Mini muffins (box of 12 assorted blueberry, double chocolate) £9.95
Cream tea: mini scone, cream, jam & strawberries (box of 10) £35
Hoxtons chocolate chip cookies (box of 6) £19.50
Mini chocolate brownies (box of 10) £14



Soft Drinks

Cans 330ml £1.70 (Coca Cola, Diet Coke, Coke Zero, Fanta, Sprite)
Springbourne still water 500ml £1.60
Springbourne sparkling water 500ml £1.60
Flawsome sparkling (apple & rhubarb, apple & strawberry, apple & sour cherry) £2.45
Frobishers (bumbleberry , cranberry, orange, apple) £2.65

Alcohol Free Options

Dutch Company Mocktail 250ml £3.45
(Mojito, Passionfruit Mojito, Paloma Rosa)
Peroni 0% 330ml £2.45
Thatchers 0% 500ml £4.10

Finger Food Buffet

£17.50 per person (minimum number 10)

We have partnered with several local suppliers, sourcing the best quality ingredients, to create a range of delicious lunch buffets.

Our Finger Food buffet is inclusive of a premium selection of deep filled sandwiches, rolls and wraps, farm-house lightly salted crisps, a hand carved fruit platter and three savoury items from the list below.

Meat

Gourmet pork sausage roll
Assorted mini pies (chicken & tarragon, beef & ale)
Filo prawns, sweet chilli sauce
Lemon and herb chicken skewers, peri peri dip

Vegetarian

Winchester farmhouse cheese & caramelised red onion tart
Vegetable & spinach pakora with mint raita
Rosary goats' cheese & red onion tart V
Punjabi samosa with chilli jam V

Vegan

Moroccan style cauliflower bites with harissa mayonnaise Ve
Onion Bhaji with mango chutney Ve
Mexican bean roll Ve
Vegetable samosa, spiced tomato chutney Ve
Pea and mint falafel, raita Ve
Indonesian rendang bites Ve
Beetroot falafel , raita Ve

Dessert Options - £3.50 per person

Vegan chocolate Biscoff brownie Ve
Gluten free lemon, raspberry & coconut tray cake
Assorted éclairs (Raspberry & Salted Caramel)

Bespoke menus available on request



Please discuss your requirements with our conferencing team
E: hospitality@soton.ac.uk

Breakfast

Continental breakfast £9.50 per person
Fresh fruit platter, selection of yogurts, muesli & cereals, croissants & pain au chocolate, tea, coffee & juice
Hot breakfast bap £5.50 per person
An assortment of fillings 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.

Hot Fork Menus

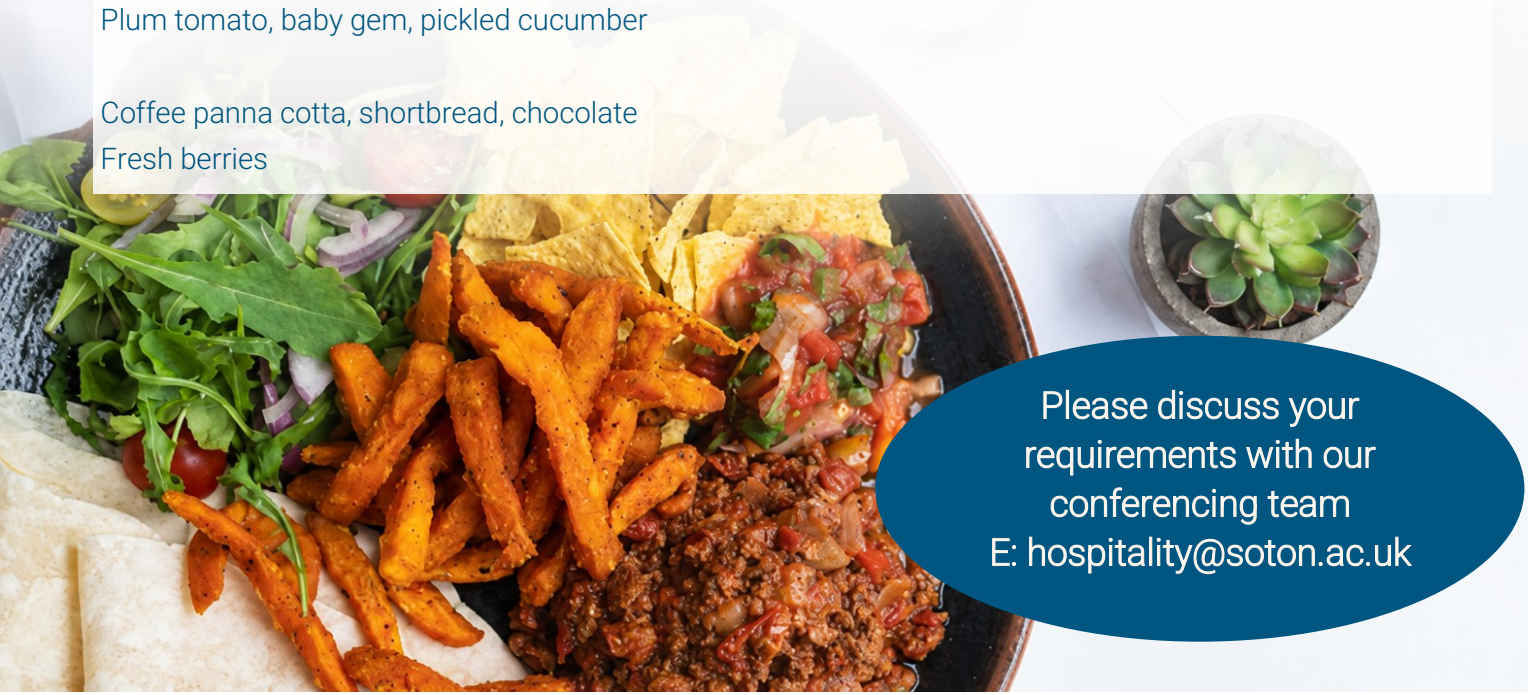
Our hot lunch and dinner menus are seasonal, designed and created by our head chef, offering both home grown and local produce. Your Event officer will confirm the menu which is available on the day of your event, below is a sample menu for both one and two course options, which are both counter-served.

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

Sample One Course Menu £17.50 per person
Jerk chicken, pineapple & pimento dressing, toasted coconut
Spinach & veg pakora & red cabbage slaw, warm naan, mango chutney Ve
Tomato, white bean & rocket salad
Seasonal leaves, pickled red onion
Garlic & lemon potatoes

Sample Two Course Menu £23.95 per person
Cuban beef meatballs, tomato bean stew, spiced rice
Chargrilled halloumi, stem broccoli, lemon pomegranate cous cous V
Chilli lime fishcakes, warm pea salad, harissa crème fraiche
Plum tomato, baby gem, pickled cucumber

Coffee panna cotta, shortbread, chocolate
Fresh berries



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Pizza Packages

Minimum number of 10

Choose your pizza:

Sourdough handmade pizza (8 slices) £18 per pizza

Bespoke toppings available, speak to your Event Officer

Stuffed crust pizza (6 slices) £10 per pizza

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, BBQ seasoned jackfruit, red and green peppers and red onion

Add sweets or sides for £2.50 per person:

Chicken tenders *BBQ sauce, sour cream & chive dips included*

Peri peri potato wedges Ve *BBQ sauce, sour cream & chive dips included*

Coleslaw

Assorted doughnuts

Curry packages

Option One £11.50 per person

Chicken tikka masala

Butternut squash, potato and spinach dhansak

Basmati rice

Naan bread

Mango chutney

Option Two £17.50 per person

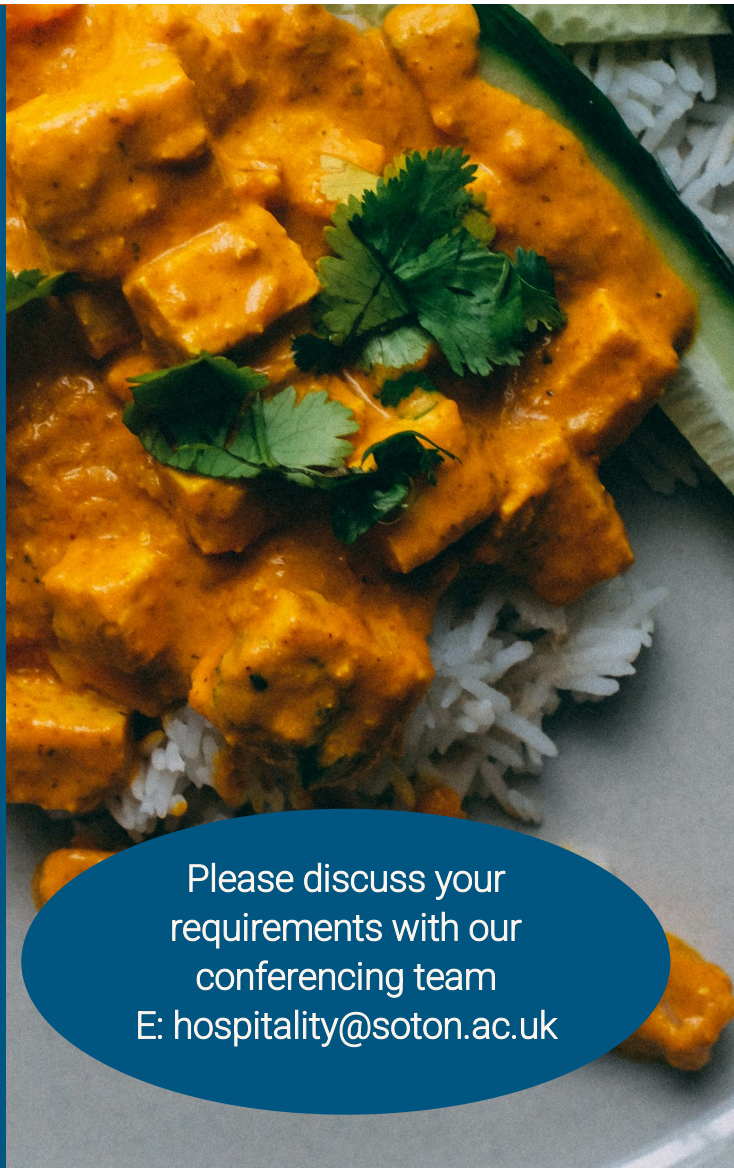
To include the above, plus:

Bombay potatoes

Onion Bhaji

Mint yoghurt

Dessert options are available upon request.



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Barbeques

Minimum order of 30

One Item BBQ £8.50 per person

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)
Served with Peri peri jacket wedges

BBQ Main Course £19.50 per person

All the above plus:
BBQ chicken wings
Scorched corn on cob
Classic coleslaw
Tossed mixed salad
Selection of mini desserts

Premium BBQ buffet £38.00 per person

Includes one item from above plus:
Soy & garlic aged sirloin
Tandoori chicken thigh
Bar marked tuna steak, roasted peppers and chimichurri
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



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

Minimum number 10

Our Head Chef will tailor a bespoke menu based on your requirements, please discuss with your Event Officer for more information.

Sample menu

Aubergine babagounoush, quinoa tart, scorched artichoke
Wild mushroom & truffle arancini
Cured salmon, ponzu ketchup, micro rocket
Ham hock terrine, pear gel

Circulated small plates £24.95 per person (Minimum number 10)

Choose three savoury options from the menu below:

Jerk Chicken, Rice and beans, Mango lime dressing, spring onions.
Rigatoni, watercress pesto, Roasted cherry tomatoes, olive crumb, Grano padano shavings,
Lincolnshire sausages, Celeriac and potato puree, Crispy leeks, caramelized onion gravy
Carrot quinoa, Moroccan tofu, scorched cauliflower & pomegranate
Tempura cod cheeks, chunky chips, Crushed peas, Tartare sauce

Dessert (one per person)

Dark Chocolate pot, Blackberry Gel, honeycomb
Vanilla "cheesecake" textures of raspberry, lemon balm
Compressed watermelon and pineapple, Passion fruit cream

Drinks Packages

Handcrafted Kilner Jar Infusions £2.75 per person

A selection of different flavours available, please speak with your event officer

Selection of wine, beer and soft drinks

Based on one drink per person £4.75 per person
Based on two drinks per person £9.50 per person
Based on three drinks per person £13.50 per person

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

House white wine £25 bottle
House red wine £25 bottle
House prosecco £28 bottle
Peroni 330ml bottle £4.50
London Pride Ale 330ml bottle £4.50
Magners Cider 330ml bottle £4.50

Full wine list and bespoke options available on request

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Banquets

Our seasonal banquet menus showcase home-grown and locally sourced produce, celebrating fresh ingredients from our Campus Kitchen garden. We offer a range of menus to suit different budgets, from simple dining options to bespoke chef-created experiences, please discuss your requirement with our team.

Sample Premium Menu

Starter

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

Main

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

Two courses £45 per person (minimum number of 10)
Three courses £55 per person (minimum number of 10)

Tea, coffee & petit fours £3.95 per person
Cheeseboard £8.95 per person
To include the following: Rosary goats cheese, Winchester cheese, Isle of Wight blue, selection of breads, crackers, chutney, celery and grapes



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