

Experience hospitality at it's finest



Fine ingredients



Creative food

Our aim is to deliver a food service standard which reflects and supports the University's core values of excellence, quality, creativity and diversity across the full range of catering facilities our in-house team provides.

Providing quality begins with understanding and sourcing local, quality, seasonal produce and forging partnerships with our supply chain. We can then use our wealth of expertise and experience to create tasty, nutritious, exciting food that never fails to impress.

Exceptional food comes in many forms, concepts and scale from delicate or substantial canapés, bowl food, or buffets to seated fine dining. Whether you choose from our set menus or require a bespoke food service for large or small events, you can be assured that we have the capability and enthusiasm to make your guests' experience that extra bit special.

Our team of innovative chefs take great pride in creating exquisite seasonal and sustainable dishes using our regions finest ingredients for you to enjoy.



Pressed terrine of feta cheese and winter truffle, candy beetroot



Venison with pea shoots



Mixed berry jelly with amaretto soaked sponge, raspberry sherbet

Working Lunch Menu's

Option A

Selection of sandwiches **DG**
Vegetarian California sushi rolls **G**
Black pudding & belly pork scotch egg **DG**
Goat's cheese & fig, filo parcel **DG**
Grapes & strawberries

Option B

Rustic open and closed sandwiches **DG**
Asparagus, balsamic shallot & Isle of Wight blue cheese tart **DG**
Curried vegetable samosa, spiced tomato chutney **G**
Falafel with toasted cumin seed yogurt **GD**
Fresh fruit plate

Option C

Mini bagels filled with smoked trout, Philadelphia cream cheese, watercress, cucumber **DG**
Corn bread, slow cooked ham hock, Hampshire pickle **DG**
Old Winchester & caramelised red onion tart **D**
Moroccan spiced, citrus & mango chicken brochette
Fruit bowl

Option D

BBQ mackerel, sour dough & beetroot crème fraîche **DG**
Selection of tortilla wraps **DG**
Curried lamb & pea samosa with mint raita **G**
Butternut, carrot and sweet pepper frittata
Melon, pineapple & strawberries

Desserts (for an extra charge)

Chocolate delight **DG**
Raspberry syllabub with cinnamon meringues **D**
Salted butterscotch mousse, toasted marshmallows **D**
Raspberry bakewell tart **D**
Mango & passionfruit cheesecake **DG**
Lemon sherbet posset, meringue crumble **DG**

D denotes dairy
G denotes gluten
N denotes nuts



Range of buffet concepts

Finger Food Items

Meat

Chimichurri chicken thigh skewer **G**
Pulled pork, sage stuffing, rustic bap **G**
Crispy duck & hoisin spring roll **G**
Curried Lamb & pea samosa **G**
Prosciutto, rocket, asparagus & parmesan **D**
Aberdeen Angus beef burger, red onion jam, mozzarella bap **DG**
New York deli-style bagel, pastrami, mustard & gherkin **DG**

Fish

Smoked salmon & dill crepe, crème fraîche, avruga caviar **DG**
South coast mackerel, cucumber & horseradish pickle, sour dough **DG**
Crab and sweet potato cake, mango & chilli **G**
Smoked haddock Scotch egg **DG**
Watercress, smoked trout & horseradish tart **DG**
Salmon & prawn fish cake, panko crumbs and lots of parsley **DG**

Vegetarian

Rosemary Focaccia, feta, artichoke, sweet red pepper **DG**
Winchester farmhouse cheese & caramelised red onion tart **D**
Butternut squash, pear & gorgonzola frittata **D**
Olive toast, goat's cheese, fennel, onion seeds **DG**
Mango & brie parcel **DG**
Porcini doughnuts, parsley sea salt **DG**
Gruyere cheese Straw with truffle mayonnaise **DG**
Onion bhaji, coriander yogurt **D**
Vegetable & pakora, mint raita **DG**

Vegan

Falafels, mint & chilli dip **G**
Vegetarian California sushi rolls **G**
Wild mushroom & thyme arancini **G**
Curried vegetable samosa **G**

Add an extra for free:

Vegetable crisps
Sea salt popcorn
Farmhouse potato crisps

Desserts

Granny smith bakewell tart **DN**
Double chocolate brownie **G**
Pear & mascarpone cheesecake, amaretti crumb **DN**
Lemon, curd, raspberry & crumble syllabub **D**
White chocolate & apricot mousse, granola crunch **DN**

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Range of buffet concepts

2 course Lunch/ Dinner

Menu 1

Neck of lamb tagine, dates, chickpeas & apricots
Pumpkin & goat's cheese frittata **D**
Smoked haddock & shellfish potato pie with spinach & parsley **D**
Butternut squash, pea, broccoli, quinoa
Mango cheesecake, lemon sherbet, dehydrated mango **DG**
Fresh fruits

Menu 2

Aberdeen Angus meat balls, linguini, sweet red peppers, tomato & garlic sauce **G**
Griddled haloumi, Portobello mushrooms, zucchini, baby spinach **G**
Plum tomato, mozzarella, red onion jam, basil **D**
Soy roast salmon, wasabi, pickled kohlrabi & sea herbs **G**
Roast pineapple, gingerbread, Hampshire honey parfait, pistachios **DG**
Fresh fruits

Menu 3

Crispy smoked pig belly, pickled red cabbage, sprouting broccoli, quince
Roast cod, potato & shallot salad, asparagus, pea veloute **D**
Penne pasta, slow roasted red onions & peppers, tomato sauce, melting buffalo mozzarella **DG**
Pickled apple, celery, mange tout, poppy seed
Pots of salted butterscotch mousse **D**
Fresh berries

Menu 4

Grilled chicken, Parmesan polenta, baby gems, green olives **D**
Salt chilli squid, fragrant rice, long beans, peanut & coconut sambal **N**
Panzanella salad with soft boiled free range egg **G**
Sprouting broccoli, roast carrot, crumbled feta & sunflower seeds **D**
Double chocolate brownie, mascarpone cream **DG**
Marinated melon & strawberries

Menu 5

New Forest game sausages, parsnip & apple mash, red onion marmalade, gravy **D**
Corn & chilli fritters, butternut squash mash, plantain crisps, sweet chilli sauce **DG**
Wreck bass & celeriac chips, roast fennel, lemon
Baked aubergine, carrot, dehydrated tomatoes, goat's cheese **D**
Raspberry bakewell tart, white chocolate Chantilly **DN**
Fresh berries

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Panzanella salad with soft boiled free range egg

Canapes

Savoury

Compressed apple, Winchester cheddar, pickled apple gel, micro celery
Artichoke crostino, smoked aubergine, semi dried tomatoes, olive crumb
Porcini doughnut, sea salt & parsley
Olive toast, goat's cheese, fennel, onion seeds
Sweet pepper & cucumber sushi, pickled ginger, yuzu gel
Deep fried wild mushroom arancini
Compressed watermelon, Ewe's cheese & peanut crunch
Red onion tart, Isle of Wight blue, pear & walnut
Cave aged gruyere & truffle beignet

Seared yellowfin tuna, wasabi meringue, radish & coconut powder
Smoked haddock, Applewood & kale scotch egg
Cod & squid ink arancini
Fennel toast, smoked salmon, quail egg, saffron aioli
Cauliflower polenta cake, spiced monkfish, golden raisin & pomegranate
Smoked trout, compressed apple & beetroot meringue
Gravadlax, anchovy, rye bread, cucumber pickle
Sweet potato & Dorset crab blinis, yuzu gel, pea puree
Charred cucumber, Solent mackerel, horseradish, samphire

Belly of pork "bubble n squeak" pickled apple & crackling
Walnut toast, cured duck, celeriac remoulade, blackberry gel
Aged beef steak & chip, cep purée, thyme
Pork belly confit Scotch egg, crispy black pudding
Moroccan spiced lamb bon bon, apricot gel & micro coriander

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Sweet

Bitter chocolate truffles
Rhubarb & custard doughnuts
Pistachio olive oil cake, cherry gel, meringue & bee pollen
White chocolate & lemon thyme fudge
Raspberry macaroon
Apple sponge, apple mousse, cinnamon gel, honeycomb
Bakewell tart, merlot poached pear

D
DG
G
D
DN
DG
DN

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Range of sweet and savoury canapes

Prices (all prices are inclusive of VAT)

Working Lunch

without dessert
with dessert

£13.50 per person

£16.25 per person

Finger Food

minimum of 5 items
additional item(s)

£14.75 per person

£2.95 per person, per item

2 course lunch/ dinner

£23.95 per person

Canapes

minimum of 4 per person
additional item(s)

£11.50 per person

£3.25 per person, per item

Tea, coffee

and homemade accompaniments *or* mini pastries
and biscuits

£4.25 per person

£3.25 per person

Refreshments

Still or sparkling mineral water 75cl
Hill farm apple juice
Fruit juice 1l

£3.00 per bottle

£4.65 per bottle

£3.75 per bottle



Homemade shortbread, chocolate brownie & biscotti



We are dedicated to providing an unrivalled level of service from start to finish whatever your needs.
If you want to know more please contact us on 023 8059 2832.