

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

Banquet Menu

Starters

Compressed ham hock with Granny smiths, pickled carrot, cauliflower & mustard seeds
Butternut squash & Jersey milk veloute, cep tortellini, fried seaweed
Jameson cured organic salmon, tea smoked raisons, avocado, beetroot caviar
Hampshire's Rosary goat's cheese, celery, candy beetroot, pickled fennel, fennel & sesame snap bread
Duck ham, salt baked celeriac, blackberry gel, heritage carrots
Scorched south coast mackerel, pickled young vegetables, avocado, micro flowers
Dorset crab, grapefruit, samphire, infused cucumber
Ewes cheese parfait, asparagus, duck egg, grelot onions

Main Course

Aged beef sirloin, carrot & anise, girolles, feves, horseradish pomme Anna - **£3.00 supplement**
Saltmarsh loin of lamb, wild garlic & pine nut crumb, spinach, tarragon & goat's cheese gnudi
Hampshire pork belly, cheek, broccoli stem & puree, watermelon, spiced peanut crunch
Seared magret duck, confit croquet, wild mushrooms, pea puree, blueberries
Free range chicken with spinach & black truffle, roast celeriac, carrot puree, mushroom ketchup
Roast cod, salt & pepper squid, ink risotto, sea herbs
Scorched hake, Parloude clams, pappardelle, courgette, pickled beets
Fragrant wreck bass, smoked aubergine hummus, saffron potato, broad beans, pumpkin seed oil
Textures of cauliflower with aged Winchester
Carrot quinoa, tofu, ginger, bok choy, artichoke
Truffle potato gnocchi, baby stem broccoli, dehydrated tomato, watercress

Desserts

Bitter chocolate tart, white chocolate & orange sorbet, burnt orange
Iced honey parfait, soft gingerbread, compressed pineapple, honeycomb
Berry kir royal jelly, quince, yogurt sorbet
Lemon verbena panna cotta, textures of rhubarb, meringue pearls
Hot chocolate fondant, kirch soaked cherries, morella sorbet, baked pistachio
Taste of apple, Granny smith, cox, russet, salted caramel
Pistachio cake, bitter chocolate sorbet, passionfruit jelly
Strawberries & cream, mousse, burnt cream, basil, vanilla sable

We advise that you choose 1 dish from each course, plus 1 vegetarian option. If you wish to offer additional choices this may be possible at a supplementary cost.

Tea, coffee & petit fours are included



Range of buffet concepts

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

D
G
DG
DG

G
DN
DGN
DG

DG
G
DG
D

G
DG
D

G
DGN
D
DG
G

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

D denotes dairy
G denotes gluten
N denotes nuts



Range of sweet and savoury canapes



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.