

# Experience hospitality at its 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 deep filled vegetarian rustic mini rolls **DG**  
Multi seeded bagels with smoked beef, grain mustard & pickles **DG**  
Curried vegetable samosa with spiced tomato chutney **G**  
Butternut, carrot & sweet pepper frittata **D**  
Seasonal fruit bowl

## Option B

Traditional sandwich board **DG**  
Bruschetta of bocconcini, caponata & micro basil **DG**  
Chicken toban yaki with saki ketchup  
Vegetable and Salmon sushi rolls with pickled ginger tamari **GN**  
Strawberries & grapes

## Option C

Selection of deep filled vegetable tortillas **DG**  
Ciabatta topped with roast pepper, houmous & pickled fennel **G**  
Beetroot & ginger falafel, carrot, lemon & quinoa  
Sweetcorn, chilli & coriander fritter, mango chutney  
Fresh fruit plate

## Option D

Italian style breads with Parma ham, brie, tomato, hens egg & baby watercress **DGN**  
Beetroot & ginger falafel, carrot, lemon & quinoa  
Caribbean fishcake, coconut, lime & mango **G**  
Roast artichoke, confit pepper, thyme & feta tart **D**  
Watermelon & grapes

## Option E

Little bridge rolls packed with an assortment of fillings **DG**  
Seared Tuna, quail egg, rocket pesto on gluten free bread  
Isle of Wight blue cheese scones, bresaola, pear & walnuts **DGN**  
Spinach & vegetable pakoras with mint raita **DG**  
Melon, pineapple & strawberries

## Desserts (for an extra charge)

Rich chocolate pot, salted caramel & white chocolate soil **D**  
Carrot cake, ginger cream & clementine **DGN**  
Lemon sherbet posset, meringue crumble **D**  
Hampshire honey & mascarpone cheesecake & pear **DGN**  
Raspberry Bakewell tart **DGN**  
Coconut syllabub with candied pineapple **D**

D denotes dairy  
G denotes gluten  
N denotes nuts



Range of buffet concepts

# Finger Food Items

---

## Meat

Asian style pulled pork, slaw, steamed bun **G**  
Smokey bacon & maple hot dog with apple relish **G**  
Curried lamb samosa with mint raita **DG**  
Belly pork & chorizo Scotch egg **G**  
Ginger beer & jerk chicken corn tortilla **G**  
Smoked brisket burger, horseradish, baby watercress **DG**  
Prosciutto, rocket parmesan & asparagus **D**

## Fish

Smoked salmon & dill crepe, crème fraiche, avruga caviar **D**  
Lymington crab, pickled courgette & rosemary focaccia **DG**  
Haddock, leek and Isle of Wight blue tart **D**  
Caribbean fishcake, coconut, lime & mango **G**  
Scorched Test trout, fennel pickle, watercress & sour dough **DG**  
South coast mackerel, grain mustard slaw & brioche roll **DG**

## Vegetarian

Sea salt ciabatta, feta, pepper confit & black garlic **DG**  
Winchester farmhouse cheese & caramelised red onion tart **D**  
Vegetable & spinach pakora with mint raita **DG**  
Bar marked halloumi, aubergine relish & rustic bap **DG**  
Wild mushroom, butternut squash & gruyere frittata **D**  
Sicilian Bolognese arancini with grana Padano **DG**  
Pea, ricotta & habanero tostadas **DG**

## Vegan

Grilled aubergine, houmous, roast vegetable cous cous, courgette pickle **G**  
Vegetable samosa with spiced tomato chutney **G**  
Smokey red pepper & avocado burrito **G**  
Cauliflower burger, mushroom and tarragon ketchup **G**  
Vegetarian Californian sushi roll **G**

## Add an extra for free:

Vegetable crisps  
Sea salt popcorn  
Farmhouse potato crisps

## Desserts

Lemon curd meringue tart **D**  
Double chocolate brownie **DGN**  
Mango & passionfruit mousse with nut brittle **DN**  
Pear & mascarpone cheesecake, amorette biscuit **DGN**  
Blood orange & rhubarb syllabub with white chocolate popcorn **D**

D denotes dairy  
G denotes gluten  
N denotes nuts



Range of buffet concepts

# 2 course Lunch/ Dinner

---

## Menu 1

Italian style pork meatballs, smoked pancetta, crème fraiche & parsley linguini  
Roast squash, lemon, pomegranate freekah, Moroccan spiced halloumi & harissa yoghurt  
Seared hake fillet, roast salsify, South coast mussels & samphire butter  
Plum tomato, roast artichoke, black olive and micro basil  
Honey & mascarpone cheesecake, roast figs & cinnamon doughnuts  
Fresh berries

## Menu 2

New Forest game sausages, red cabbage jam, colcannon mash & shallot rings  
Corn & chilli fritters, butternut mash, plantain crisps & sweet chilli sauce  
Wreak bass, salt baked pineapple, bok choy, seaweed & ponzu  
Sprouting broccoli, roast carrot, crumbled feta & sunflower seeds  
Lemon posset & basil with meringue  
Fresh fruits

## Menu 3

Vietnamese chicken curry, sweet potato, green beans & fragrant rice  
Smoked trout & haddock fishcake, spinach, fennel & parsley sauce  
Garlic herb polenta, Blue Vinney bon bon, kale, courgette & tomato jus  
Baked aubergine, carrot & dehydrated tomatoes  
Blackberry panacotta, apple crisp & compote  
Fresh fruits

## Menu 4

Balti lamb & chick pea curry, saffron rice & spinach pakoras  
Roast salmon, pickled mouli, tender stem broccoli, tempura calamari & capers  
Carrot quinoa, Moroccan tofu, scorched cauliflower & pomegranate  
Sesame green beans, chilli, baby gem & olives  
Pear & almond tart, vanilla cream & kumquat jam  
Fresh berries

## Menu 5

Soy & lime marinated beef flank, polenta chips, bok choy, black sesame & cashew nut dressing  
Roast cod, potato shallot salad, asparagus & pea veloute  
Forest mushroom arancini, confit vine tomatoes, grana Padana, edamame bean & mint  
Pickled apple, celery, mange tout & golden raisin salad  
Chocolate pot, passionfruit & honeycomb  
Fresh berries

D denotes dairy  
G denotes gluten  
N denotes nuts



Panzanella salad with soft boiled free range egg



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 Ext 22832.