



University of
Hertfordshire **UH**

HOSPITALITY MENU

aramark 

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WELCOME TO HOSPITALITY

We are delighted to offer you a fresh looking (and tasting) hospitality offer that we feel will suit your business needs when ordering for a function, special event or meeting.

We have put together a menu incorporating both classic best sellers and popular items, alongside some innovative and on-trend dishes and ingredients, to provide you with choice and consistent quality, and the ability for it to be delivered (or collected) efficiently.

For a fantastic talking point at any lunch please look out for our themed sharing boxes - all made using the best possible ingredients we can get our hands on.

Can't see what you want on the menu? No problem, our team are more than happy to build menus for bespoke functions and events, please just drop us an email on hospitality@herts.ac.uk

We would also be delighted to support your events with BBQs, pop-ups, street food vans, or anything slightly outside the norm.

We hope you enjoy your hospitality offer, as always, we value your feedback on an ongoing basis and will use it to shape our future menus.

Stuart Fildes

Group Executive Chef

BOOKING HOSPITALITY



When making your initial booking please email hospitality@herts.ac.uk and a quote will be provided for you. Please provide a valid UH budget code if internal. If you require invoicing please email for an account to be opened, note that VAT will apply at the current rate for invoiced orders.

Notice Periods

All catering bookings must be made via email and must be made no later than 10 working days before the event. Any out-of-hours events (Prior to 08:30 or after 16:30 or at weekends) must be emailed to hospitality and a quote will be prepared. Availability of delivery slots is on a first come, first served basis so please order as far in advance as possible to book your deliveries. Please specify the time you would like your room cleared. By default this will be 60 minutes after your delivery.

Minimum Orders

Refreshment Break orders require a minimum of 12 people. Working Lunch orders require a minimum of 8 people.

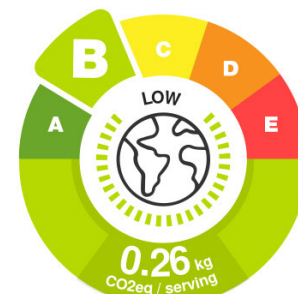
Surcharges

Additional charges will apply if catering equipment is not left in the delivery location or if we are unable to clear the room at the times stated. For out-of-hours bookings additional charges may apply, please ask for a quote.

Nutritional Information

A guide to the nutritional content of the menu is included. If you want further details or have specific requirements please get in contact with us. Note, all items are subject to availability and could be substituted for similar items.

CARBON FOOTPRINT



Foodprint is an automated carbon footprint scoring system, that measures the environmental impact of the food we consume. A score will automatically be calculated and attributed to the meal you choose, enabling you to make informed, environmentally conscious decisions.

What does the score mean?

Each score takes into consideration the environmental impact specific to each ingredient. By measuring the impact of Agriculture, Processing, Packaging and Transport of every ingredient, a score is attributed.



Agriculture

The various types of agricultural practices all contribute to the carbon score of each ingredient



Processing

The score considers how much energy goes into processing and manufacturing, including refrigeration



Packaging

The materials used in packaging impacts the carbon score. Whether it is recyclable or compostable.



Transport

The type of transport used - air freight, truck, van or shipping and the distance travelled contribute.



foodprint

TO READ MORE ABOUT
Foodprint
SCAN THE QR CODE





REFRESHMENTS

Our tea and coffee allows for two cups per person.
Decaffeinated tea and coffee are available on request. For
Coffee and Tea orders above 100, price will be 3.20 per person.

Price (£)
Per Person

HOT DRINKS

- Fairtrade Coffee, Tea, and Fruit & Herbal Fusions
- Fairtrade Coffee, Tea & Biscuits



4.25
4.90

COLD DRINKS

- Chilled or Infused Water – 1 Litre (approx. 6 servings) 2.95
- Chilled Fruit Juice Selection – 1 Litre (approx. 6 servings) 4.10
(Orange, Apple, Cranberry)
- Canned Drinks 1.75
- Bottle Still or Sparkling Water 500ml 2.10
- Fentimans (275 ml) 3.20

Rose Lemonade, Wild Elderflower, Victorian Lemonade, Curiosity Cola



BREAKFAST

BREAKFAST ROLLS

	Price (£) Per Person	
Crispy Back Bacon	3.20	
Breakfast Sausage	3.20	
Chicken Sausage (Halal)	 3.20	
Vegan Sausage (Vg)	 3.20	

BREAKFAST BAGELS

Torn Buffalo Mozzarella & Sun blushed tomato	4.80	
Smoked Salmon & Pickled Cucumber	7.00	
Mushroom, Spinach & Roasted tomato	4.80	



COLD BREAKFAST

	Price (£) Per Person	
Mini Danish Selection (2 per Person)	1.70	
Mixed Yoghurt Granola Pots (Lemon Curd, Strawberry, Cherry & Honey)	2.10	
Overnight Oats & Pumpkin Seed Granola	2.10	
Seasonal Fruit Skewers 	2.40	

BREAKFAST (CONT.)

SWEET TREATS

		Price (£) Per Person	
Mixed Berry Muffin (Vg)		2.80	
Double Chocolate Muffin (Vg)		2.80	
Lemon & Poppy Seed Muffin (Vg)		2.80	

Loaded Croissants

Apple & Toffee Crumble		2.70	
Biscoff Lemon Meringue		2.70	
Nutella & Banna		2.70	
Eton Mess		2.70	

Wheelbarrow Croissants

Croque Monsieur – Shredded Ham Hock + Cheddar Cheese		5.90	
Croque Mon-Shoom - Scorched Mushroom + Cheddar		5.90	
Croque Mon-Cirque – Caramelised Onion, Cheddar & Chive		5.90	



PEEL & LOAF



WORKING LUNCH

SANDWICH LUNCHES

Sandwich Lunch Platter – (Serves 5)

A selection of classic meat and vegetable sandwiches

Mixed Sandwich And Wrap Platter – (Serves 8)

a selection of meat and vegetable sandwiches and wraps

Vegetarian Sandwich Platter – (V) - (Serves 5)

A selection of vegetarian sandwiches

Vegan Wrap Platter(Vg) - (Serves 5)

A selection of vegan wraps

Halal Sandwich Platter (Halal) - (Serves 5)

A selection of halal chicken sandwiches

Gluten Free Sandwich Platter – F (GF) - (Serves 5)

A selection of gluten-free sandwiches

WHY NOT ADD:

Kettle Crisps (Serves 5)

Whole Fruit Bowl (8 pieces)

Seasonal Cut fruit Plater (Serves 5)

Smoked Butterbean Houmous
& Crudités Box (V) (serves 12)

Price (£)



36.00



54.00



36.00



38.30



38.30



44.95



2.50



11.00



26.00



28.00



SHARING PLATTERS

Boxed and delivered to your locations, these boards are designed to be shared between 12 people and can also be served as an accompaniment to sandwich platters.

		Price (£)	
	Mumbai Kitchen Box (V)  Vegetable Samosas, Bhaji Bites & Pakoras served with mini Popadoms And a selection of dips (350 kcal)	49.30	
	Palomas Mediterranean Selection (VG)  Flatbreads, Falafel, Houmous, Roasted Vegetables & Salad Leaves (477 kcal)	£56.40	
	Mexico Kitchen Selection (VG/GF)   Chipotle-spiced Plant Balls, Bean & Corn Salad, Spicy Corn Ribs, & Nachos & Salsa (383 kcal)	60.65	
	Dizzy Panda Box Vegetable Gyozas, Korean-style Chicken, Prawn Crackers, Mini Vegetable Spring Rolls & Crispy Seaweed (405 kcal)	64.73	
	Cozy Grub Club English Selection Sausage Rolls, Cocktail Sausages wrapped In Bacon, Cod Goujons with Tartar Sauce, Coleslaw & Potato Salad (628 kcal)	67.65	



	Price (£)	
Crudité Board (VG/GF) Smoked Butterbean Houmous, Salsa & Guacamole with Crudités and Nachos (275 kcal)	28.00	
Cheese Board (V) Selection of Cheeses, including English Stilton, French Brie, & Mature Cheddar served with Biscuits, Celery & Grapes (206 kcal)	38.30	
Bread & Oil (VG) Selection of Breads served with Olive Oil & Balsamic (314 kcal)	20.40	



SHARING SALADS

These salads are designed to be shared between 8-10 people and can also be served as an accompaniment to sandwich platters.

	Price (£)	foodprint
Greek Green Salad (V)  Quinoa & Barley salad with fresh green vegetables, feta cheese and a mint & parsley dressing (343 kcal)	48.70	
Quinoa & Roasted Root Succotash (VG/GF)   Quinoa, sweet potato, squash and corn with a chilli & cumin dressing (186 kcal)	48.70	
Wast'd Pesto Chicken & Wholewheat Pasta Salad Wholewheat pasta with grilled chicken, mint & rocket pesto and toasted almonds (294 kcal)	48.70	
Cantaloupe, Cucumber, Tomato & Mozzarella Panzanella Salad (V)  Melon, mozzarella, tomatoes, cucumber and fresh croutons (171 kcal)	48.70	



PRANZO PIZZA

12" PIZZA BOX (Cut in to 6)

	Price (£)
Margherita	12.40
Grilled Mediterranean Vegetable	12.40
Pepperoni	12.40
Ham & Pineapple	12.40
Chicken & Sweetcorn	12.40
Meatball & Red Onion	12.40

Order 10 pizza get One Free

(Free pizza only available in a single purchase)



SIDES	Per Person
2 Garlic Bread Slices	1.10
Buffalo wings (2)	2.95
House Slaw	1.20
House Salad	1.20
Spicy Wedges	2.00

DIPS	Each
Garlic Mayo	0.45
Sweet Chilli	0.45
Siracha	0.45
Smokey BBQ	0.45
Ranch Dressing	0.45

SHARE AND TEAR PIZZA SLAB (Suitable for 8 People)	55.00
1x Pizza Slab, 8xGarlic bread, 8x Dips, 8xCans of drink	

SWEET GRAZING PLATTERS

	Price (£) Per box (12)	Kcal per serving	
Jam filled Doughnuts Box	19.25	214	
Premium Glazed Doughnuts	22.70	338	
Traybake Selection	31.95	339	
Cupcakes	31.95	298	
Cupcakes with Custom Rice paper topper	37.80	298	
Assorted Cookie Box	18.95	198	

WHOLE CAKES

	Price per cake	Kcal per serving	
Celebration Cake with Custom Rice paper topping (72hrs notice)	30.00		
Chocolate Fudge Cake (GF) (14)	 26.75	372	
Salted Caramel (Vg) (14)	 42.00	398	
St. Clements Cake (12)	32.00	452	



The background of the entire page is a photograph of a celebratory event. Several hands are visible, holding up champagne flutes filled with bubbly liquid. Golden confetti and streamers are falling through the air, creating a festive atmosphere. The lighting is warm and slightly dim, typical of an indoor evening event.

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**RECEPTION & EVENTS
MENU**

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DRINKS

Wine

House Wine

	Price (£) Per Bottle ,
Red	17.40
Rose	17.40
White	17.40
Premium Wine	On request

Other Alcohol Beverages

Prosecco	28.85
Bottled Beer	5.85
GF Bottled Beer	5.85
Non-Alcohol Bottled Beer	5.85
Jug of Pimm's (Serves 6)	29.50

Soft Drinks

Non-Alcoholic Cocktail	2.10
Additional Soft drinks on page 5	





FINGER FOOD

FROM THE GARDEN

Recommend 2-3 choices per person

Falafels, Pitta & Houmous Mezze (Vg)



Price (£)
Per item

2.50



Cauliflower Wings, Celery, Blue Cheese Dip

3.75



Vegetable Gyozas & Soy Dipping Sauce



2.50



FROM THE BUTCHER

Black Angus Cheeseburger Slider

3.25



Pork, Apple & Thyme Sausage Rolls

2.50



Korean Chicken & Kimchi Bao Bun



3.00



FROM THE FISHMONGER

Tempura King Prawns & Sweet Chilli Dip

2.50



Crispy Cod Goujon Taco & Tartare Sauce

3.00



Smoked Salmon & Pickled Cucumber
Mini Bagels

3.50





BARBEQUE

Multiple choices per event with each guest selecting one option – this menu is served from a static location. Not all items are available in all locations – please ask for further details

Add on dishes available on Request

	Price (£) Per Person
Basic Barbecue Lunch	15.00

Beefburger in Bun (halal)
Vegetarian Burger & Bun
Jumbo Hotdog & Bun
Coleslaw
Green Salad
Condiments & Relish

Standard Barbecue Lunch	20.40
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Premium Beef or Quinoa (vg) Burgers
Marinated Chicken Breast (gf)
Vegetable Kebabs (vg gf)
Baguette
Green Salad
Coleslaw
Eton Mess
Condiments & Relish

Premium Barbecue Lunch	26.90
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Premium Beef or Quinoa (vg) Burgers
Vegetable Kebabs (vg gf)
Beef Minute Steak
Grilled Herb and Lemon Halloumi
Pork Ribs
Baguette
Salads
Eton Mess
Cut Fruit Plater
Condiments & Relish

ADD ON:	
Grilled Corn on the Cob (each)	£1.50
Cheesecake Pots (each)	£3.00

PINTXOS

We recommend 5 or 6 pintxos made up of two land, one sea, two plant, one sweet bites for an event; Bespoke/ themed menus can be created for your event.

Price (£)
Per item

Sliders

3.25

Black Angus Beefburger Slider
“Meet me Halfway” Slider (Half Beef half pulled mushroom Pattie)
Southern-fried Chicken Buns with Sour Cream & Slaw
Mini Bhaji Slider (V)
Beetroot and halloumi sliders with chilli jam (V)

Land

3.00

Pulled Ham Hock On Garlic Mash with Piccalilli salsa
Albondigas en Salsa – Spanish style Meatballs
Crispy Chicken Bites with a Korean BBQ Sauce and Kimchi
Mini British Peppered Steak Pies with a chunky Chip

Sea

3.00

Crispy Hake Bites with a Smokey Tomato, lemon & Olive Salsa
Prawn Gyoza with sticky soy & ginger dressing
Beer-battered Goujons with Mushy Peas & Tartare
Salt & Pepper Squid with Spiced Red Pepper Mayo GF
Tempura Prawn served with Crispy Seaweed & Wasabi mayo

Plants

3.00

Halloumi Chips & Zhourg V,GF
Sweet Potato and Feta Taquitos V
Pea Spinach & Ricotta Arancini with Smoked Paprika Mayo (V)
Baked Beetroot Falafel with a Lemon Humus & Smoked Harissa Dressing VG, GF

Sweet Bites

3.00

Lemon Posset Choux Bun v
Brownie Bites with fresh Raspberry & Cream
Eton Mess v
Churros Chocolate Filled Bites
Chocolate Orange Brownie with Plant cream, Honey toasted seeds VG, GF



CANAPÉS

SET MENU CANAPE SELECTIONS – these selections cannot be customised
Recommend 4 canapes per person

Selection 1 Canapes (Suitable for 12 guests)

£90.00

- Mandarin and Prune with Smoked Duck on White Bread
- Artichoke and Tomato on White Bread
- Prawn, Basil flavoured Cheese and Tomato Mini Brioche
- Fourme D'Ambert Blue Cheese, Pear and Fig on Special Grain Bread
- Trout Roe, Smoked Trout and Cucumber

Selection 2 Canapes (Suitable for 15guests)

£97.75

- Courgette and cherry tomato on polenta
- Horseradish cheese and paprika on spinach bread
- Goat's cheese with almonds and pistachios on profiterole
- Aubergine, ewe's milk cheese and almonds on fig and hazelnut bread
- Brie cheese cream with apple, fig and hazelnut on brioche
- Fromage frais with piquillo peppers and black olives on curry bread
- Tomato and basil cheese with grilled vegetables on walnut bread

Vegan Selection Canapes (Suitable for 9 guests)



£75.00

- Cucumber hummus on courgette shortbread
- Almond cream and edamame bean on pea and mint muffins
- Carrot, lemon and ginger mousseline mini tarts
- Falafel bites topped with sesame seeds
- Piquillo and sweet pepper tomato tarts
- Guacamole and almond on walnut crackers

Sweet Selection Canapes (Suitable for 13guests)

£74.00

- Lemon Tartlets
- Coffee and Chocolate Cream Desserts
- Financiers with Raspberry Jelly and Pistachio
- Pistachio Cream Desserts
- Coffee Éclairs
- Caramelized Apple Cream with Blackcurrant Mousse
- Chocolate Éclairs



PREMIUM CANAPES

Premium Canape available individual priced Recommend 4-5 Canapes per person

Minimum order 100

PORK

£5.80 Each

Open Ham, Mustard & Gherkin Brown Sandwich

Fan Of Ham, Mustard, Caper Muffin

Bacon Mousseline Celery Tartlet

DUCK

Duck Parfait, Rhubarb & Ginger Pain De Mie

Glazed Duck Parfait, Fig Pain De Mie

Duck Parfait Port Jelly, Spring Onion

BEEF

Pastrami, Mustard, Gherkin Ciabatta

Pulled Asian Beef Salad Tartlet

Beef Tataki, Sesame Seed

CHICKEN

Smoked Chicken Mousse Mango Chutney, Herb Naan

Chicken & Apricot Mousse On Spiced Chicken Base

Tandoori Chicken & Mango Chutney On Herb Naan

Harissa Chicken, Pomegranate On Naan

FISH

Smoked Salmon Tartar With Mascarpone On Blinis

Open Prawn With Tomato Mousseline On White Bread

Tuna Mousseline With Celery & Peppers On White Bread

Smoked Trout Tower, Avruga, Potato Cake



PREMIUM CANAPES

Premium Canape available individual priced Recommend 4-5 Canapes per person

Minimum order 100

CHEESE

£5.80 Each

- Grape With Cream Cheese And Pistachio Nut
- Stilton Mousse With Pecan Nut, Fig Puree On Blinis
- Cut Mild Goat Cheese, Fig Chutney, Grape, On Feuilleté

VEGETABLE

- Tomato Tapenade, Red And Yellow Peppers Tomato Bread
- Roasted Cherry Tomato, Olive And Tomato Tapenade, Shallot Salsa On Tomato Bread
- Herb, Garlic Cream Cheese, Fresh Tomato, Square Rye Bread, Yellow Pepper Salsa
- Avocado Mousse, Hard Cheese, Black Olive On Mediterranean Bread

SAVORY DIETARY

- Vegan** Tomato Tapenade, Red And Yellow Peppers Tomato Bread
- Vg/Gf/Df** Caviar D’ Aubergine On Rosti Potato
- Vg** Grilled Courgette & White Bean Tapenade, Focaccia
- Vg** Grilled Zucchini & Basil Bruschetta
- Vg/Gf/Df** Pea, Mint & Broad Bean Risotto Cake

DESSERTS

£6.30 Each

- White Chocolate Red Velvet Truffle
- Baklava
- Lemon Meringue Tartlet
- Rhubarb & Pistachio Brulee Tart (Nuts)
- Raspberry & Rose Macaroon

DIETARY DESSERT

- VG/Gf** Strawberry & Cream Cheesecake
- Vg/Gf** Morello Cherry Cake Vg/Gf
- Vg/Gf** Chocolate Biscoff Cake Vg/Gf



ALLERGENS

Our food is freshly prepared and produced with the greatest of care and pride. We use many delicious ingredients across our menus and carefully check our ingredients to ensure we have the allergen information available for your safe consumption. Please ASK us and we can work with you to find a suitable safe choice.

Please do ASK any one of our team, if you need further information or simply have a question to ask. We are here to help you have a safe and enjoyable food experience.

