

# Hospitality Menu 2024

Welcome to University of Hull. Our mission is to provide a quality and sustainable value for money food and beverage service to all of our customers across the University of Hull campus. We aim to provide a delivered hospitality service that suits the tastes and dietary requirements of our guests.

To guarantee our consistent delivery of a quality service through The University we request that you read our booking terms and conditions reference in your booking form quote/confirmation. For internal bookings please see our [Sharepoint page](#).

Please place your orders via [hospitality@hull.ac.uk](mailto:hospitality@hull.ac.uk) or by calling (46)6926.

Please note that we require a minimum of 24 hours' notice when either placing a new booking or amending an existing one. Any bookings or amendments made with less than 24 hours' notice cannot be guaranteed.

Whilst all reasonable precautions have been taken in the production of our food we cannot guarantee that it is completely allergen free due to it being produced from fresh in our central production kitchen that handles and uses all allergens.

For a comprehensive list of allergens in our menu items please visit [beyond-events.co.uk/allergens](https://beyond-events.co.uk/allergens)

To register your interest in online hospitality booking training days, prior to the launch, please email [beyondevents@hull.ac.uk](mailto:beyondevents@hull.ac.uk) or by calling (46) 6926.

All prices are shown exclusive of VAT. Prices indicated are valid for services supplied until 31<sup>st</sup> December 2024 and are confirmed at the point of confirmation of your order with us. Advertised prices and specific products are subject to adjustments accounting for availability, supply & demand and VAT.

## Breakfast

**Hot sandwich -** £3.50 each

Bacon, pork sausage, vegan sausage

**Danish pastries** £2.50 each

V - Vegetarian

VE - Vegan

GF - Gluten Free

DF - Dairy Free

Hospitality menu 2024, V24.11.14.

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A selection of: Pain au chocolate, Croissant, Almond Croissant, Chocolate Twist

**Yoghurt pots** £3.00 each

Greek yogurt with lemon curd, passionfruit and topped with flapjack (v)

Greek yogurt with fresh strawberries and topped with homemade chocolate brownie chunks (GF,V)

**Piece of Fresh Fruit** V DF GF Priced per piece £0.80

**Fruit Platter** VE GF priced per head, minimum 4 £2.50

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## Set finger buffet menus

The complete lunchtime solution. Beverages are not included.

For the benefit of your guests we recommend limiting your serving selection to a single set finger buffet choice (aside from any specific dietary requirements)

For more than one buffet choice, a minimum order of 10 applies for each set finger buffet menu.

### Finger buffet 1 £7.95 per person

Selection of Sandwiches (meat/fish/veg)  
Homemade Vegetable Quiche (v)  
Crudities and Dips (vegan)  
Sausage Rolls / Cheese Rolls (v) (50/50)  
Ready Salted Crisps (gf, vegan)  
Chef's choice of dessert from: Homemade Flapjack (V), Homemade choc brownie (v,gf),  
assorted cakes (v) for 75% of guest numbers  
Fruit Selection for 25% of guest numbers

### Finger buffet 2 £8.10 per person

Malted Bloomer Sandwich selection (meat/fish/veg)  
Pork Pie and Pickle  
Homemade Cheese & Tomato Quiche (v)  
Pizza Square (v)  
Chicken Pieces  
Chef's choice of dessert from: Homemade Flapjack (V), Homemade choc brownie (v,gf),  
assorted cakes (v) for 75% of guest numbers  
Fruit Selection for 25% of guest numbers

### Continued overleaf

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**Finger buffet 3 £8.20 per person** (This menu is entirely vegetarian)

Assorted Wraps (v)  
Cheese Rolls (v)  
Cheddar and Cherry Tomato Skewers (v)  
Brie and Mango Bites (v)  
Ready Salted Crisps (v)  
Chef's choice of dessert from: Homemade Flapjack (V), Homemade choc brownie (v,gf),  
assorted cakes (v) for 75% of guest numbers  
Fruit Selection for 25% of guest numbers

**Finger buffet 4 - Plant Based (suitable for vegans) £8.20 per person**

Assorted Sandwich (plant-based)  
Plant-based sausage Roll (plant-based)  
Crudities (plant-based)  
Vegetable Crisps (plant-based)  
Spring Onion and Chive, New Potato Salad (plant-based)  
Home Made plant-based chocolate brownie (plant-based) of guest numbers, fruit Selection  
for 25% of guest numbers

**Finger buffet 5 - (GF) £8.20 per person**

Assorted Sandwiches (GF)  
Cherry Tomato and Cheddar Cheese Skewer (GF)  
Ready Salted Crisps (vegan, GF)  
Marinated Tomato, Mozzarella, Olive and Basil Salad (GF,V)  
Celery Sticks & Humus (Vegan)  
Home Made Brownie (GF)/ Fruit Selection (75/25)

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## Salad bowl

Individually-packaged salad served in plant-based compostable packaging.

<b>Mixed bean and spinach salad</b> GF, VE, DF	<b>£7.50</b>
Mixed beans, mixed leaf, tomato, cucumber, red onion and spinach	
<b>Greek salad</b> GF, V	<b>£7.50</b>
Mixed leaf, cucumber, tomato, red onion, feta cheese, olives balsamic dressing	
<b>Tuna niçoise</b> GF	<b>£7.50</b>
Mixed leaf, cucumber, new potatoes, green beans, red onion, boiled eggs, olives, tuna, French dressing	
<b>Chicken Caesar salad</b>	<b>£7.50</b>
Cos lettuce, chicken breast, Parmesan cheese, crispy croutons and Caesar dressing	
<b>Chicken and Bacon salad</b> GF, DF	<b>£7.50</b>
Mixed leaf, cucumber, tomato, red onion, peppers, bacon and chicken breast	

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## Packed Lunches

(Can be made to suit all dietary requirements, please state when ordering).

Veg, Pesc, GF, DF

### **Packed lunch 1**

**£4.25**

Fresh homemade sandwich, Walkers crisps, still or sparkling mineral water.

### **Packed lunch 2**

**£5.75**

Fresh homemade sandwich, Walkers crisps, still or sparkling mineral water, cereal bar, and piece of fruit.

### **Premium packed lunch**

**£8.75**

Fresh homemade sub roll or wrap, Pipers crisps, sausage or vegan roll, homemade brownie or flapjack and a can of mineral water.

## 12" Pizza £8.50

Served boxed, Choose from:

Margarita (v), Pepperoni, Mixed Veg (v), BBQ Jackfruit (VE, 10" Pizza), Gluten Free Margarita (v), Gluten free Mixed veg (v). Note that this product is delivered only to Canham Turner venues.

## Afternoon Tea

Served on cake stands with coffee and a selection of teas. Please advise of any dietary requirements at the time of ordering.

Minimum of six people - **£11.50 per person**

**Bite size sandwiches;** cucumber (vegan), York ham, smoked salmon (p), egg and cress (v) (4 pieces)

**Homemade scone** with cream & jam (v) (1 piece)

**Homemade mini cakes;** Bakewell tartlet (v), chocolate brownie (V, GF), flapjack (V) (3 pieces)

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## Beverages

<b>Coffee, Tea and Mince Pies (Dec 2023 only)</b> Freshly brewed coffee, tea, a selection of speciality teas and mince pies	<b>£2.10</b>
<b>Coffee and Tea</b> Freshly brewed coffee, tea and a selection of speciality teas.	<b>£1.45</b>
<b>Coffee, Tea and Biscuits</b> Freshly brewed coffee, tea, a selection of speciality teas and a selection of biscuits.	<b>£1.85</b>
<b>Bottled filtered water (Still or Sparkling)</b> 750ml returnable Glass Bottle (charges apply for bottles unreturned).	<b>£2.75</b>
<b>Spring Water (Still or Sparkling)</b> 330ml Glass Bottle.	<b>£1.00</b>
<b>Orange / Apple Juice</b> Individual glass bottle 250ml.	<b>£1.95</b>
<b>PepsiCo</b> Assorted Canned Drinks 330ml.	<b>£1.10</b>

## Dessert selection

Our dessert selections make the perfect accompaniment to an afternoon refreshment serving. We recommend limiting your selection to 2 options.

Piece of Fresh Fruit <b>V DF GF</b>	£0.80
Fruit Platter <b>VE GF</b>	£2.50
<b>Yoghurt pots</b> Greek yogurt with lemon curd, passionfruit and topped with flapjack (v) Greek yogurt with fresh strawberries and topped with homemade chocolate brownie chunks (GF, V)	£3.00
Home-made Chocolate Brownie <b>V GF</b>	£2.20
Homemade Flapjack <b>V</b>	£2.20
Chef's choice of traybakes ( <b>V, VE, GF, DF</b> on request)	£2.50

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## Buffet and finger food selection

### Sandwich Selection

Sandwich Wholemeal Bread (GF on request) (3 fingers)	£2.50
Bloomer Sandwiches (White or Wholemeal)	£3.00
Gluten Free Sandwich	£2.50
Sub Roll	£2.50
Wrap	£2.50

### Meat-based and fish-based selection

Sausage Roll 6 inch	£1.20
Homemade Ham and Cheddar Cheese Quiche Portion	£2.00
Pork Pie and Pickle	£1.50
Chicken Satay Skewers (2 pieces)	£1.50
Filo King Prawns (2)	£1.50
Chicken Bites (3 pieces)	£1.50
Place Goujons (2 pieces)	£1.95
Calamari Rings & Tartare Sauce (3 pieces)	£1.95

### Vegetable-based selection

Mini Spring Rolls (2 pieces)	£0.95
Vegan Roll VE	£1.20
Cream Cheese Stuffed Jalapenos	£1.80
Vegetable Pakora & Cucumber Yoghurt (1 piece)	£1.50
Pizza Square V	£1.50
Onion Bhaji Mango and Mango Chutney (2) V	£1.95
Homemade Vegetable Quiche (1) V	£2.00
Falafel Bites with Houmus	£1.90
Cheese and Leek Roll V	£1.20
Brie & Mango Bites	£1.75
Cranberry and Brie Wonton	£1.50
Crudities and Dips VE, GF	£1.40
Feta Cheese and Olive Skewer (2) V, GF	£1.40
Pickled Onion and Cheese Skewer (2) V, GF	£1.40
Potato Wedges VE	£1.40

### Buffet salad selection

£1.75 per portion

Spring onion and chive, new potato salad V VE GF
Cous cous salad V DF
Pesto pasta salad V DF
Marinated tomato, mozzarella, olive and basil salad V GF

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### **Nibble Selection**

Served in bowls, priced per person portion

Pipers' crisps	£1.20
Vegetable Crisps	£1.20
Walkers Crisps	£0.95
Peanuts	£1.20
Mini Cheddars	£0.95

## **Outlet & Pantry Vouchers**

As an alternative to hospitality catering you can offer you guest vouchers to be used throughout our retail outlets on campus. These available in any denomination set by you. Please request by contacting our hospitality team via email: [hospitality@hull.ac.uk](mailto:hospitality@hull.ac.uk)

## **Conference & Events Hot Catering**

### **Canham Turner Building Only**

If you're holding a conference or event and would like an alternative to a buffet. We can provide you with a private hot meal of your choice, either served in your event space or in a breakout space. Please see sample menu below and contact [beyondevents@hull.ac.uk](mailto:beyondevents@hull.ac.uk) for further information. Quote provided on request.

## **Dietary Requirements/Specific Allergies**

For any dietary requirements not catered for within the hospitality menu our sales staff will be delighted to discuss your individual requirements and help to devise customised menus.

Please take note that, although we can supply food that is free from nuts, we cannot guarantee that any food is prepared in a nut free environment.

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