



St Mary's
University
Twickenham
London

Hospitality Menus



Chilled beverages

Prices per person | Minimum order £10.00

| | Net | Gross |
|---|-------|-------|
| Mineral water (1L) Still/sparkling | £2.00 | £2.40 |
| Canned soft drink (330ml) Coca Cola, Fanta, Diet Coke, Coca Cola Zero | £1.00 | £1.20 |
| Bottled soft drink (500ml) Coca Cola, Fanta, Diet Coke, Coca Cola Zero | £1.50 | £1.80 |
| Carafe of chilled water (1L) Serves 4-5 | £1.00 | £1.20 |
| Carafe of squash (1L) Serves 4-5 Blackcurrant, orange | £2.50 | £3.00 |
| Carafe of juice (1L) Serves 4-5 Orange, apple | £3.00 | £3.60 |



Hot beverages

Prices per person | Minimum order £10.00

| | Net | Gross |
|--|-------|-------|
| Tea and coffee | £2.20 | £2.64 |
| Tea, coffee and biscuits | £2.50 | £3.00 |
| Tea, coffee and luxury biscuits | £2.80 | £3.36 |
| Tea, coffee and cookies | £3.20 | £3.84 |
| Tea, coffee, brownie and flapjack bites | £4.40 | £5.28 |
| Tea, coffee and classic tea pastry | £4.40 | £5.28 |
| Tea, coffee and deluxe tea pastry | £4.60 | £5.52 |
| Tea, coffee and cake | £4.90 | £5.88 |
| Tea, coffee and scone | £5.40 | £6.48 |
| Tea, coffee and date and cashew nut powerballs | £4.40 | £5.28 |
| | | |
| Fresh fruit skewers | £2.20 | £2.64 |
| Gluten-free biscuits supplement | £0.60 | £0.72 |
| Gluten- and dairy-free Nakd bars supplement | £1.50 | £1.80 |



Working breakfast

Prices per person | Minimum order is for 10 people

| | Net | Gross |
|--|--------|--------|
| Continental breakfast | £5.00 | £6.00 |
| Croissant with butter and preserves | | |
| Mini Danish pastry | | |
| Orange juice | | |
| Tea and coffee | | |
| Hot breakfast | £5.90 | £7.08 |
| Choice of filled breakfast rolls (one roll per person): | | |
| Cumberland sausage roll, bacon roll or field mushroom, roasted tomato and cheddar roll (V) | | |
| Served with tomato ketchup and brown sauce | | |
| Orange juice | | |
| Tea and coffee | | |
| Healthy breakfast | £6.80 | £8.16 |
| Fresh fruit smoothie | | |
| Granola, honey and yoghurt pot | | |
| Fruit platter | | |
| Tea and coffee | | |
| Traditional Danish pastry selection | £1.00 | £1.20 |
| Croissant | £1.20 | £1.44 |
| Served with butter and jam | | |
| Breakfast roll | £3.50 | £4.20 |
| Cumberland sausage or bacon or field mushroom, roast tomato and cheddar (V) | | |
| Served with tomato ketchup and brown sauce | | |
| Banana pancakes | £2.20 | £2.65 |
| Drizzled with honey (GF, V) | | |
| Fresh fruit bowl (serves 10) | £7.50 | £9.00 |
| Mixed fruit platter (serves 10) | £27.00 | £32.40 |

Working lunches

Prices per person | Minimum order is for 12 people

| | Net | Gross |
|---|------------|--------------|
| Working lunch 1 Sandwich selection, Kettle crisps, fresh fruit | £4.90 | £5.88 |
| Working lunch 2 Sandwich selection, one item from the finger food menu, Kettle crisps, fresh fruit | £6.90 | £8.28 |
| Working lunch 3 Deli sandwich selection (1 round per person), two items from the finger food menu, Kettle crisps, fresh fruit platter | £11.00 | £13.20 |

Sandwich platters

| | | |
|--|--------|--------|
| Sandwich lunch platter Serves 6 Select a meat, vegetarian or fish sandwich platter | £21.00 | £25.20 |
| Vegan sandwich platter Serves 6 | £19.00 | £25.20 |
| Halal sandwich platter Serves 6 | £21.00 | £25.20 |
| Mixed tortilla wrap platter Serves 8 | £21.00 | £25.20 |
| Vegetarian tortilla wrap platter Serves 8 | £21.00 | £25.20 |
| Mixed gluten-free roll platter Serves 6 | £24.00 | £28.80 |
| Mixed mini roll platter Serves 10 Mixed platter to include meat and fish options | £27.00 | £32.40 |
| Vegetarian mini roll platter Serves 10 | £27.00 | £32.40 |
| Mixed baguette platter Serves 9 | £22.00 | £26.40 |
| Vegetable crudities platter Serves 10 A selection of chopped vegetables with houmous and yoghurt mint dipping pots | £22.00 | £26.40 |

Salad bowls Serves 8–10

Tuna niçoise-style salad

Net

£18.00

Gross

£21.60

Chicken Caesar salad

with gem lettuce, cheesy croutons and Caesar dressing

£18.00

£21.60

Heritage tomato and bocconi pasta salad

with pesto dressing (V)

£18.00

£21.60

Roasted vegetable salad

£18.00

£21.60

Individual salad bowl

Suitable for vegans and gluten-free diets

£2.70

£3.24

Crisps and nibbles

Kettle crisps Serves 10

£7.20

£8.64

Eat Real lentil chips Serves 6

£10.20

£12.24

Spicy chilli rice crackers Serves 10

£10.20

£12.24

Mini pretzel knots Serves 6

£4.20

£5.04

Cheesy puff pastry twists Serves 6

£4.20

£5.04

Marinated olives Serves 5

£4.20

£5.04



Hot fork buffets

Prices per person | Minimum order is for 20 people (10 people per main dish)

Please choose two mains, two sides and one dessert from the following options, served with a crusty bread roll, or naan bread with curries.

| Net | Gross |
|--------|--------|
| £15.00 | £18.00 |

Mains

Traditional steak and ale stew, with horseradish dumplings
Spicy beef chilli
Red Thai chicken curry
Chicken tikka masala
Salmon supreme with lemon and dill
Roasted vegetable lasagne (V)
Potato and chickpea curry (Ve)

Sides

Steamed seasonal vegetables
Roasted new potatoes
Lyonnaise potatoes
Pilaf or jasmine rice

Salads

Tomato and red onion salad
Mixed leaf salad
Pasta, pesto and sundried tomato salad

Desserts

Fresh fruit salad platter with cream
Chocolate and coconut tart (Ve and gluten-free)
Key lime pie (V)
New York cheesecake (V)



Finger food

Suitable for working lunches and receptions

Prices per person | Minimum order is for 10 people

Filo-wrapped prawns

Chargrilled Mediterranean vegetable bruschetta (V)

Tortilla beef chilli baskets

Cumberland sausage rolls

Thai chicken satay skewers with a peanut sauce

Meatball and red pepper skewers with tomato relish

Tomato mozzarella skewers

Chef's choice of vegetarian quiche (V)

Mini smoked salmon bagels

Mini savoury tartlet selection – asparagus, sundried tomato and mushroom (V)

| | Net | Gross |
|---------|------------|--------------|
| 2 items | £4.50 | £5.40 |
| 4 items | £7.50 | £9.00 |
| 6 items | £10.50 | £12.60 |



Barbecues

Prices per person | Minimum order is for 50 people

| | Net | Gross |
|--|--------|--------|
| BBQ menu | £5.50 | £6.60 |
| Please choose one main from the following: | | |
| Beef burger (4oz) | | |
| Beetroot burger | | |
| Cumberland sausage ring | | |
| Served with lettuce, tomato, pickled cucumber and condiments | | |
| Deluxe BBQ menu | £14.00 | £16.80 |
| Please choose two mains and two salads from the following: | | |
| Mains | | |
| Cajun pork steak | | |
| Piri piri chicken leg | | |
| Chicken tikka skewer | | |
| Minted lamb kofta | | |
| Halloumi, courgette and piccolo tomato skewer (V) | | |
| Sides | | |
| Mixed leaf salad | | |
| Tomato and red onion salad | | |
| Coleslaw | | |
| Served with condiments | | |

Sharing boards

Prices per platter | Each platter serves 8–10 people

| | Net | Gross |
|---|--------|--------|
| Antipasto | £52.00 | £62.40 |
| Chargrilled marinated vegetables, feta, mozzarella, olives and crusty bread | | |
| Charcuterie | £57.00 | £68.40 |
| Danish salami, prosciutto and chorizo with pickles, chutney and crusty bread | | |
| Mediterranean | £57.00 | £68.40 |
| Bruschetta with feta, manchego, sliced peppers and courgettes, salami and chorizo | | |
| British | £47.00 | £56.40 |
| Pork pies, scotch eggs, mature cheddar, chutney and crusty bread | | |
| Cheese | £52.00 | £62.40 |
| Brie, stilton and cheddar with chutney, grapes, biscuits and crusty bread | | |

Canapés

Prices per person | Minimum order of 100 canapés

| | Net | Gross |
|----------------------|-------|--------|
| 3 canapés per person | £5.00 | £7.20 |
| 5 canapés per person | £9.80 | £11.76 |

Fish

Tuna mousseline with celery and peppers on white bread
Smoked salmon roulade, wasabi, pink pepper corn, chives, caprice ficelle
Smoked trout tower, Avruga, round potato cake
King prawn with mayonnaise in tortilla cup
King prawn ash tartlet with avocado mousse and cherry tomato
Smoked salmon with salmon mousse and lemon zest on brown bread
Mini bagel with smoked salmon tartar, mascarpone and chives
Spicy crab with sweet red pepper on roasted potato

Meat

Baguettine with parfait de canard and confit d'orange
Mini bagel of smoked chicken mousse with grapes
Spicy naan with smoked chicken mousse, coriander and mango
Cointreau marinated chicken with orange confit on crostini
Fan of ham, mustard, caper on muffin
Parma ham on ciabatta with parmesan shaving
Roast beef with horseradish on Yorkshire pudding

Vegetarian

Fresh asparagus, sundried tomato and black olive on ficelle
Caviar d'aubergine and sweet potato on Yorkshire pudding
Mild goat's cheese, fig chutney, grape on feuilleté
Mozzarella base with tomato tapenade, shallot salsa and black olive on stick
Diced avocado salsa salad, caprice ficelle
Waldorf salad in filo basket with apple and pecan nut

When ordering canapé selections from the above list, please note the following:

300 to 400 canapés entitles you to select up to six canapé choices
500 to 700 canapés entitles you to select up to seven canapé choices

Banqueting

Starters

Warm goats' cheese salad
with black olive tapenade and pesto dressing

| Net | Gross |
|-------|-------|
| £6.50 | £7.80 |

Venison and black pudding scotch egg
with celeriac remoulade

| | |
|-------|-------|
| £6.50 | £7.80 |
|-------|-------|

Seared salmon
with sesame oil and an apple, radish and rocket salad

| | |
|-------|-------|
| £6.50 | £7.80 |
|-------|-------|

Gin and tonic cured gravadlax of salmon
with lime pickled cucumber and radish

| | |
|-------|--------|
| £8.50 | £10.20 |
|-------|--------|

Smooth chicken and ham-hock terrine
with pickled girolles, tarragon mayonnaise,
honey and mustard dressing and sourdough toast

| | |
|-------|-------|
| £6.50 | £7.80 |
|-------|-------|

Butternut squash and coconut soup
with chives and truffle oil

| | |
|-------|-------|
| £4.00 | £4.80 |
|-------|-------|



Banqueting continued...

| Mains | Net | Gross |
|--|--------|--------|
| Dijon mustard and herb crusted rack of lamb with fine green beans, gratin potato | £20.00 | £24.00 |
| Sous-vide strip loin of beef with short rib on dauphinoise potato, baby carrots and braised red cabbage | £20.00 | £24.00 |
| Beer-braised beef cheeks with baby carrots, savoy cabbage and horseradish sauce | £20.00 | £24.00 |
| Chargrilled chicken breast with glazed carrots, rösti potato cake and watercress sauce | £15.00 | £18.00 |
| Pan-roasted cod loin with Parmesan crust, fondant potato and Grenoble sauce | £15.00 | £18.00 |
| Seared salmon with fennel, beetroot and dill potato cake and a white wine sauce | £20.00 | £24.00 |
| Pumpkin, stilton and fig tart (V) with Lemon Thyme | £12.00 | £14.40 |
| Polenta and red pepper cake (Ve) topped with lemon balm and lentils a la Française | £12.00 | £14.40 |
| Wild mushroom risotto (V) | £12.00 | £14.40 |
| Naked aubergine parmigiana (V) with a rich tomato and basil sauce | £12.00 | £14.40 |

Vegetarian mains are served with the chef's choice of vegetables

(V) indicates vegetarian option

(Ve) indicates vegan option

Banqueting continued...

| | Net | Gross |
|---|-------|-------|
| All desserts | £6.50 | £7.80 |
| Pear, lime and ginger cheesecake | | |
| Classic set cheesecake made with pear and lime puree, candied ginger and cream cheese on a biscuit base | | |
| Tiramisu dome with cappuccino cream | | |
| Classic Italian dessert made with mascarpone cheese and coffee-soaked sponge in a dome shape | | |
| Pyramid of dark and white chocolate mousse | | |
| Layered dark and white Belgian chocolate mousse on a chocolate sponge base in a pyramid shape | | |
| Lemon tart (V) | | |
| Traditional lemon curd made with fresh lemon juice in a sweet pastry case, topped with baked meringue | | |
| Black Forest ganache slice (V) | | |
| Layered chocolate ganache and chocolate sponge topped with Kirsch cream and black cherries | | |
| Berry pudding torte | | |
| Mixed summer berries in blackcurrant and strawberry jelly, layered with bread and topped with fresh berries | | |
| Fresh fruit (individually plated) (Ve) | | |
| Mango, melon, blackberries, kiwi and strawberries | | |
| Cheese selection (individually plated) | £5.50 | £6.50 |
| Mature Cheddar, Stilton and Brie with biscuits, chutney and grapes | | |
| Tea and coffee | | |
| Tea and coffee | £2.20 | £2.64 |
| Tea and coffee with chocolate mints | £2.50 | £3.00 |
| Tea and coffee with petit fours | £3.00 | £3.60 |
| Tea and coffee with Belgian chocolates | £3.00 | £3.60 |

Herbal and fruit teas are available as an alternative to any of the above beverages.

Reception drinks

Alcoholic options

| | Net | Gross |
|-----------------------------------|-------|--------|
| Pimm's (per glass) | £3.50 | £4.20 |
| Prosecco (per glass) | £3.50 | £4.20 |
| Bottle of house wine (serves 4-5) | | £17.00 |

Non-alcoholic options

| | | |
|--|-------|-------|
| Fruit juice (1L carafe, serves 4-5 glasses) Orange, apple | £3.60 | £4.32 |
| Elderflower cordial (1L carafe, serves 4-5 glasses) | £3.60 | £4.32 |
| Mineral water (1L bottle) Still or sparkling | £2.40 | £2.88 |

Drinks receptions require a minimum spend of £150.00 on drinks, inclusive of VAT

Corkage

Guests can supply their own wine. Corkage rates are as follows:

| | |
|----------------|------------------------|
| Still wine | £8.00 per 75cl bottle |
| Sparkling wine | £10.00 per 75cl bottle |
| Champagne | £15.00 per 75cl bottle |

Rates are inclusive of VAT at 20%



Wine list

White

Anciens Temps Blanc (France) £17.00
Amazing floral and pineapple aromas with delicate lychee hints.

Bird Island Chenin Blanc (South Africa) £19.00
A young and snappy South African Chenin. Delicious green apple aromas interlace with passion fruit to create this brilliantly refreshing wine.

Mack & Collie Sauvignon Blanc (New Zealand) £21.00
A herby, bright Sauvignon, brimming with crisp acidity and tangy citrus flavours. On the nose, some tropical fruits burst through, adding depth of passionfruit and melon to the wine.

Rosé

Anciens Temps Rose (France) £17.00
An amazing rosé with exuberant blackcurrant and strawberry aromas.

Rometta Sangiovese Blush (Italy) £19.00
A delicious balance between zingy citrus and fruity red berry flavours.

Red

Anciens Temps Rouge (France) £17.00
Complex blackcurrant aromas with spicy hints of violet.

Rioja Crianza, Ramon Bilbao (Spain) £19.00
A medium-bodied wine with hints of violets on the nose and ripe cherry flavours with a soft finish.

Painter Bridge Zinfandel (USA) £21.00
Aromas of ripe red fruits of raspberry, blackcurrant and strawberry preserves, the palate delivers a plump, yet supple wine with some spicy Zinfandel pepperiness.

Sparkling

Champagne Moutard Grand Cuvee N.V. Buxeuil (France) £35.00
Fine, rich, developed nose with fragrances of butter, almond and brioche.

Tosti Prosecco Dry (Italy) £19.50
Gently sparkling, with a delicate bouquet of apple, pear and citrus.

Tosti Moscato (Italy) £21.00
A sweeter style of sparkling wine. Bright and rose pink in colour with a fruity aroma and red berry and black cherry flavours.



Billiard Room Bar

Wine by the glass

| | |
|----------------------------------|-------|
| House red, white or rosé (175ml) | £5.00 |
|----------------------------------|-------|

| Vodka | ABV | Single 25ml | Double 50ml |
|----------|-------|-------------|-------------|
| Smirnoff | 37.5% | £3.70 | £4.70 |
| Absolut | 40% | £4.20 | £5.20 |

Gin

| | | | |
|----------|-------|-------|-------|
| Gordon's | 37.5% | £3.70 | £4.70 |
| Bombay | 40% | £4.20 | £5.20 |

Rum

| | | | |
|-----------------|-------|-------|-------|
| Bacardi | 37.5% | £3.70 | £4.70 |
| Malibu | 21% | £3.70 | £4.70 |
| Lambs | 40% | £3.70 | £4.70 |
| Morgan's Spiced | 35% | £3.70 | £4.70 |

Whisky and brandy

| | | | |
|----------------------|-----|-------|-------|
| Bell's | 40% | £3.70 | £4.70 |
| Jameson | 40% | £3.70 | £4.70 |
| Jack Daniel's | 40% | £3.70 | £4.70 |
| Jules Clairon brandy | 36% | £3.70 | £4.70 |

Liqueurs and others

| | | | |
|---------------------|-----|-------|-------|
| Martini Extra Dry | 15% | – | £4.70 |
| Graham's Port | 20% | – | £4.70 |
| Archers | 18% | £3.70 | £4.70 |
| Southern Comfort | 35% | £3.70 | £4.70 |
| Baileys | 17% | £3.70 | £4.70 |
| Pimm's | 25% | £3.70 | £4.70 |
| Disaronno | 28% | £3.70 | £4.70 |
| Jose Cuervo Tequila | 38% | £2.50 | £4.00 |
| Antica Sambuca | 38% | £2.50 | £4.00 |
| Jägermeister | 35% | £2.50 | £4.00 |

Bottled beers, ales and ciders

| | | Bottle |
|-------------------------|------|--------|
| Corona | 4.5% | £3.50 |
| Stella | 4.8% | £3.50 |
| Peroni | 5.1% | £4.00 |
| BrewDog IPA | 5.6% | £4.00 |
| Rekorderlig Fruit Cider | 4.0% | £3.50 |
| Strongbow | 4.5% | £3.50 |



Mixers and soft drinks

| | |
|--|-------|
| Diet Coke, lemonade (330ml) | £1.50 |
| Coca-Cola (330ml) | £1.60 |
| Tonic, Slimline Tonic, soda (150ml) | £1.00 |
| Juices: orange, apple, cranberry (150ml) | £1.00 |
| Juices: orange, apple, cranberry (240ml) | £2.00 |
| Red Bull (250ml) | £2.00 |

Prices are inclusive of VAT at 20%



St Mary's University Bar

Wine and Prosecco

| | |
|-----------------------------------|--------|
| Pinot Grigio (187ml bottle) | £5.00 |
| Sauvignon Blanc (187ml bottle) | £5.00 |
| Merlot (187ml bottle) | £5.00 |
| Shiraz (187ml bottle) | £5.00 |
| Tosti Prosecco Dry (750ml bottle) | £19.50 |

| Draft | ABV | Half pint | Pint |
|----------------------|------|-----------|-------|
| Beck's | 4% | £1.90 | £3.80 |
| Budweiser | 4.3% | £1.90 | £3.80 |
| Carling | 4% | £1.75 | £3.50 |
| Carling Cider | 4.5% | £1.75 | £3.50 |
| Carling Black Fruits | 4% | £2.00 | £4.00 |
| Guinness | 4.1% | £2.00 | £4.00 |

| Vodka | | Single 25ml | Double 50ml |
|----------|-------|-------------|-------------|
| Smirnoff | 37.5% | £3.70 | £4.70 |

| Gin | | | |
|----------|-------|-------|-------|
| Gordon's | 37.5% | £3.70 | £4.70 |

| Rum | | | |
|-----------------|-------|-------|-------|
| Bacardi | 37.5% | £3.70 | £4.70 |
| Malibu | 21% | £3.70 | £4.70 |
| Lamb's | 40% | £3.70 | £4.70 |
| Morgan's Spiced | 35% | £3.70 | £4.70 |

| Whisky and brandy | | | |
|----------------------|-----|-------|-------|
| Bell's | 40% | £3.70 | £4.70 |
| Jameson | 40% | £3.70 | £4.70 |
| Jack Daniel's | 40% | £3.70 | £4.70 |
| Jules Clairon brandy | 36% | £3.70 | £4.70 |

| Liqueurs and others | | | |
|---------------------|-----|-------|-------|
| Martini Extra Dry | 15% | – | £4.70 |
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| Jose Cuervo Tequila | 38% | £2.50 | £4.00 |
| Antica Sambuca | 38% | £2.50 | £4.00 |
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St Mary's University Twickenham London

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