

Imperial College London



FOOD & DRINK MENU

23-24



TASTE
IMPERIAL

Charing Cross

BEFORE WE BEGIN

ALLERGEN INFORMATION

For peace of mind, do contact our team on 020 7594 9220 if you'd like more information on any of our ingredients and recipes in any of our menus.

You'll see the below indicators throughout this menu for dairy free, gluten free, vegetarian and vegan options. Please note, whilst we endeavour to accommodate dietary requirements/allergies, we are unable to guarantee that we can meet all requests.



vegetarian



dairy-free



vegan



gluten-free

Our food production operations use all of the 14 allergens; we therefore cannot guarantee trace particles of these allergens aren't in other foods. If you or your guest's allergy is severe, please make contact with us prior to booking and we will ascertain if we can accommodate your order safely.

CATERING VOUCHERS

An ideal way to provide lunch for your delegates without having to decide between menus. Just pick up the number required from us and give out to your delegates. These can be exchanged in any Taste Imperial catering outlet. Please let us know the value you require.

SERVICED DELIVERIES

Catering deliveries for 50+ people include a member of catering staff to serve catering for up to one hour. Further staffing requirements should be booked in advance, additional charges will apply on an hourly basis for the total hours required

Catering deliveries for less than 50 people will not be serviced as standard. If you require a serviced delivery for less than 50 people, additional charges will apply.

CATERING TABLES

It's your responsibility to ensure adequate furniture is available for the catering you've chosen in your venue. If there are no tables available for catering setup in your chosen venue, this should be booked, in addition to the catering order, with the Internal Events office with a minimum of five working days' notice. We're unable to provide catering within Lecture Theatres.

& FINALLY...

There is a minimum spend of £35 per order. If you're booking for 100 people or more, please contact the Internal Events team before ordering. Check our website for full terms & conditions and frequently asked questions. You can contact us on 020 7594 9220 or at roomsandcatering@imperial.ac.uk.

All prices exclude VAT. Our catering services are recharged at cost and the service is not for profit.

REFRESHMENTS & BREAKFAST

Available until 11.30 - minimum order of 15

BREAKFAST

Freshly-baked mini croissant and Danish pastries 2 pieces	£2.20	Individual pot of blueberry compote, Greek yoghurt, and crunchy granola	£2.45
Freshly-baked vegan croissant vg	£2.20	Individual pot of Greek yoghurt with passionfruit purée gf	£2.45
Freshly-baked gluten free croissant gf	£2.35	Chocolate breakfast muffins	£2.55
Classic packed breakfast <i>Includes cereal bar, croissant with jam and butter, carton of juice and a pot of yoghurt</i> <i>Choose from: Classic or Vegan</i>	£8.50		



NIBBLES

Piece of fruit gf vg	£1.05
Kettle crisps gf vg serves 5	£3.00
Vegetable crisps gf vg serves 5	£3.80
Chilli rice crackers vg serves 5	£3.80
Classic nuts serves 5	£3.00
Caramelised red onion mixed nuts serves 5	£3.75
Olives gf vg serves 5	£4.80

BEVERAGES

Fairtrade Tea & Coffee with biscuits	per cup	£3.20
	per cup	£3.30
with amaretti biscuits gf	per cup	£3.60
Still/Sparkling mineral water	500ml (canned)	£1.60
	750ml (bottled)	£2.00
Fruit juice Apple, Orange, Cranberry, Mango	1 litre	£2.00
Individual fruit juice Apple, Orange	330ml	£1.70
Canned soft drink Pepsi, Diet Pepsi, Fanta, Sprite	330ml	£1.35
Bottlegreen pressé Sparkling Elderflower Sparkling Pomegranate and Elderflower Ginger Beer	275ml	£2.55

For a selection of alcoholic drinks, please see our separate Drinks List

CAKES, BAKES & AFTERNOON TEA

Minimum order of 15

Mini blueberry muffin	£1.50
Mini double chocolate muffin	£1.50
Mini scone with cream and jam	£2.00
Chocolate brownie	£2.00
Salted caramel brownie gf vg	£2.00
Mini French macaroon	£1.50
Mini patisserie delight	£2.60
Mini lemon drizzle loaf gf vg	£2.00
Mini chocolate loaf gf vg	£2.00
Chocolate bar Kit Kat, Mars, Twix	£1.15
Mixed selection of mini cakes serves 7 (2 per person)	£18.80
Mini doughnut platter serves 15	£16.80



BLOOM AFTERNOON TEA

Impress your guests with our afternoon tea selection. Minimum order of 14.

Served on afternoon tea stands and platters. If you require this served in individual boxes, please contact the team. Please note, tea/coffee must be ordered separately.

3 types of pastry/cake

Scone with jam and clotted cream

Finger sandwiches and roll

Homemade vegan sausage roll

Mini vegetable tart

£22.40

PLATTERS

Classic sandwich platter (serves five) £21.50
Choose from: Meat | Vegetarian | Halal | Vegan

Deluxe sandwich platter (serves five) £27.20
Choose from: Meat | Vegetarian

Baguette platter (serves five) £22.45
Choose from: Chicken (Halal) | Vegan

Classic wrap and roll platter (serves five) £21.50
Choose from: Chicken (Halal) | Vegetarian

Focaccia platter (serves five) £26.10
Choose from: Meat | Vegetarian

Gluten free wrap platter (serves five) £24.55
Choose from: Meat | Vegan gf

Fish sushi platter (serves five) £27.00
Five Scottish salmon nigiri, five tiger prawn nigiri, ten avocado and salmon california rolls

Vegetarian sushi platter (serves five) £24.00
Five egg nigiri, ten vegetarian California rolls, five fried tofu parcels V

Vegan sushi platter (serves five) £24.00
Includes a mixed selection of vegan nigiri and maki vg

Chicken katsu platter (serves five) £20.70
Includes a selection of tender chicken breast pieces alongside a sweet chilli mayo



ADDITIONAL PLATTERS

Crudit  and dip platter (serves five) £13.30

Fruit platter (serves five) £17.60
includes seasonal cut and peeled fruit

VIP Fruit platter (serves five) £20.00
includes freshly cut fruits

Cheese platter (serves five) £19.30
includes homemade caramelised onion chutney, grapes and crackers

Vegan cheese platter (serves ten) vg £22.70
includes homemade caramelised onion chutney, grapes and crackers

Protein platter (serves five) £23.30
includes chicken tikka skewer, chorizo sausage bites and boiled hens egg

We only use responsibly sourced eggs



SALAD PLATTERS & LUNCH ON THE GO

SALAD PLATTERS

All salad platters serve 5 £22.90

House salad gf vg

A selection of freshly-cut crisp salad - carrot, beetroot, cucumber and fennel with French dressing

Cappelletti Pasta Salad v

Cappelletti pasta, mozzarella pearls, sundried tomato dressing and dried basil

Tex Mex Rice Salad gf vg

Basmati rice, sweetcorn, black beans, cucumber, tomatoes, capsicum peppers, spring onion, coriander, sundried tomato and peri peri sauce

Super Green Mixed Quinoa Salad vg

Red and white quinoa, couscous, edamame beans, cucumber, capsicum peppers, spring onions, sugar snap peas, black beans, sweetcorn, parsley, and pomegranate dressing

Classic Chicken Caesar Salad

Crispy chicken, cos lettuce, shaved parmesan, slow roasted tomatoes, croutons and caesar sauce

Italian Orzo Pasta Salad vg

Orzo pasta, red onion, cucumber, artichoke hearts, sweetcorn, capsicum peppers, black beans, parsley, extra virgin olive oil and white wine vinegar dressing

Chicken Shawarma Salad

Cajun chicken (Halal), spiced couscous, pumpkin seeds, chickpeas, pomegranate seeds, edamame beans



LUNCH ON THE GO

*Eat on the go with this bagged lunch
Minimum order 15*

Classic lunch £8.10

Sandwich, crisps, fruit and still water
Choose from: Meat | Fish | Veg | Halal | Vegan

Gluten free classic lunch gf £9.30

Sandwich, crisps, fruit and still water
Choose from: Chicken | Vegan

Gourmet lunch £10.45

Deluxe sandwich, premium crisps, fruit, chocolate bar and still water
Choose from: Meat | Fish | Veg

WORKING LUNCH & FINGER FOOD

WORKING LUNCH

All working lunches include:
- A mixed or vegetarian sandwich platter
- Fresh fruit
- A bowl of kettle crisps
- Still and sparkling water
with a choice of additional items below
Minimum order 15

Price per person:
with one additional item £9.70
with two additional items £10.90
with three additional items £12.10
with four additional items £13.20

Vegan working lunch serves five **vg**
- Vegan sandwich
- Fresh fruit
- Bowl of kettle crisps
- Still and sparkling water +£0.50*

Gluten free working lunch serves five **gf**
- Gluten free wrap
- Fresh fruit
- Bowl of kettle crisps
- Still and sparkling water +£1.00*

*Price per person supplement to Working Lunch

FINGER FOOD

SERVED COLD

Vegan sausage roll with seeded crust **vg**
1 per person

Stuffed vine leaves **gf vg**
2 per person

Mini stuffed red peppers **gf V**
with cream cheese
1 per person

Mini smoked salmon blinis
2 per person

Minimum order of 15

Price per person
£13.50

As a more substantial alternative to canapés, we can serve these items as an evening finger food option

SALAD POTS *Minimum order of 15*

Vegan mezze pot **vg** £7.70
Stuffed vine leaves, hummus, mixed salad, mixed beans, sundried tomato dressing

Tuna nicoise pot **gf** £8.45
Tuna, free range sliced egg, sunblush tomatoes, sliced black olives, homemade new potato salad, mixed beans, sundried tomato dressing

Peri-Peri chicken pot £7.95
Crispy coated peri-peri chicken, homemade coleslaw with mature grated cheddar, sweetcorn and black bean salad, mixed leaves

Delicious salad pots that can be ordered in conjunction with your lunch

CANAPÉS

Bite sized delicacies for your drinks reception or as an addition to your formal dinner evening

Minimum order 20

Must be ordered at least 5 working days prior

MEAT

Spanish chorizo with avocado mousse and black olive

Smoked chicken bombay on naan with chopped pistachio and mango

Cured ham on ciabatta with parmesan shavings

Duck parfait with rhubarb and ginger on toast

Pastrami, mustard and gherkin on ciabatta

Mille feuille of smoked chicken and red pepper and grape gf df

VEGETARIAN

Homemade falafel, houmous and red pepper mousseline

Mixed roasted peppers with red pepper pesto on ficelle (vegan on request)

Focaccia with mushroom stroganoff and leek

Fresh avocado with chilli jam on toast

Gluten free bread with avocado salsa and fresh tomato (Vegan on request) gf df

Tortilla cup with caesar salad, quail egg and red pepper

Herb and garlic cream cheese on rye with salsa

Applewood and cream cheese lollipop with mixed berries and pistachio

Stilton roulade on rye with fig

Lemon and mint goats cheese with pesto and sunblushed tomato on shortbread

Tartlet with tuna flakes, mousseline, asparagus, mascarpone and fried leek

Smoked salmon mousse with prawn and lemon zest on blinis

Smoked salmon tartar with mascarpone and chive

Smoked trout tower with avruga on rye

Tuna roulade, wasabi and long chive on caprice ficelle

FISH

Order guide

	20-49	50-99	100+
4 each	£21.85	£18.65	£15.60
5 each	£24.95	£21.85	£18.65
6 each	£26.65	£24.95	£21.85



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