

# IMPERIAL

# FOOD & DRINK MENU

**2024/25**

Charing Cross



TASTE  
IMPERIAL

[imperial.ac.uk/events-and-hospitality/catering](https://imperial.ac.uk/events-and-hospitality/catering)

**EVENTS  
CATERING**

# 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.



vegan



dairy-free



gluten-free



vegetarian

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, along with 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 FAQs. Contact us on 020 7594 9220 or at [roomsandcatering@imperial.ac.uk](mailto:roomsandcatering@imperial.ac.uk).

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

# BREAKFAST

Available until 11:30. Minimum order of 15



Vegan Pain Au Chocolat (VG)	£2.50
Freshly Baked Vegan Croissant (VG)	£2.50
Vegan Plant Pudding & Hash Brown Breakfast Muffin (VG)	£2.70
Vegan Packed Breakfast (VG)	£9.00
Cereal bar, croissant, carton of juice & a pot of yoghurt	

Individual Greek Yoghurt Pot with Blueberry Compote & Crunchy Granola £2.60

Individual Greek Yoghurt Pot with Passionfruit Purée (GF) £2.60

Classic Packed Breakfast £9.00  
Includes: Cereal bar, croissant, jam & butter, carton of juice & a pot of yoghurt

Chocolate Breakfast Muffins (GF) £3.30

Freshly Baked Mini Croissant & Danish Pastries £2.50  
2 per person

Freshly Baked Gluten Free Croissant (GF) £2.50

## NIBBLES

Piece of Fruit (GF)(VG)	£1.20
Kettle crisps (GF)(VG)	£3.50
Vegetable crisps (GF)(VG)	£4.00
Chili rice crackers (VG)	£4.00
Olives (GF)(VG)	£5.00

## DELUXE

Pretzels (VG)	£5.50
Classic Caramel Popcorn (GF)	£5.50
Garlic & Parsley Savoury Snack	£5.50

## DRINKS

Fairtrade Tea & Coffee	per cup	£3.60
with biscuits	per cup	£3.85
with amaretti biscuits (GF)	per cup	£4.00

Mineral Water	330ml (canned)	£1.20
Still or Sparkling	750ml (bottled)	£2.30

Fruit Juice	1 litre	£3.00
Apple, Orange, Cranberry, Pineapple		

Individual Fruit Juice	330ml	£1.70
Apple, Orange		

Canned Soft Drink	330ml	£1.50
Pepsi, Diet Pepsi, Fanta, 7up		

Bottlegreen Pressé	275ml	£2.80
Sparkling Elderflower, Sparkling Pomegranate & Elderflower, Ginger Beer		

Flavoured Sparkling Water	330ml	£1.50
Sicilian Lemon, Raspberry, Brazilian Orange		

# CAKES & BAKES

Minimum order of 15



Salted Caramel Brownie (GF/VG)	£2.20
Mini Lemon Drizzle Loaf (GF/VG)	£2.20
Mini Chocolate Loaf (GF/VG)	£2.20

Mini Blueberry Muffin	£1.80	Mini Patisserie Delight	£2.80
Mini Double Chocolate Muffin	£1.80	Chocolate Bar	£1.30
Mini Scone with Cream & Jam	£2.20	Mixed Selection of Mini Cakes serves 7 (2 per person)	£21.20
Mini French Macaron	£1.80	Doughnut Platter serves 9	£14.00
Chocolate Brownie	£2.20		

## AFTERNOON TEA

Minimum order of 10  
£23.50 pp

Tea and Coffee  
2 type of patisserie  
1 scone with jam and clotted cream  
3 finger sandwiches  
1 sausage roll  
1 vegetable tart

Why not add a glass of prosecco?  
£3 supplement per person

Gluten Free Afternoon Tea  
£1 supplement per person

### Vegan Afternoon Tea

Tea and Coffee (DF milk)  
3 type of vegan patisserie  
3 vegan finger sandwiches  
1 vegan sausage roll  
1 vegan tart



## ON-THE-GO

Minimum order of 15

Eat flexibly & on-the-go (or even alfresco if you're lucky!) with our bagged lunch option

Classic lunches include:  
Sandwich  
Crisps  
Fruit  
Still water

### Classic Lunch - £9

Choose: Meat | Fish | Chicken (Halal) | Vegetarian | Vegan

### Gluten Free Classic Lunch (GF) - £10

Choose: Chicken (Halal) | Vegan

# SANDWICHES



Vegan Classic Sandwich Platter (VG) serves 5	£23.50
Vegan Baguette Platter (VG) serves 5	£24.50
Vegan and Gluten Free Wrap Platter (GF/VG) serves 5	£25.50

## Vegetarian

Classic Sandwich Platter serves 5	£23.50
Focaccia Platter serves 4	£28.70
Roll Platter serves 5	£24.50
Wrap Platter serves 5	£24.50
Deluxe Sandwich Platter serves 5	£29.50

## Meat

Classic Sandwich Platter serves 5	£23.70
Focaccia Platter serves 4	£29.00
Gluten Free Wrap Platter serves 5	£27.00
Deluxe Sandwich Platter serves 5	£29.90

## Fish

Tuna Mayo Baguette Platter serves 5	£25.00
Hot Smoked Salmon Roll Platter serves 5	£26.00

## Halal

Classic Sandwich Platter serves 5	£23.70
Chicken Baguette Platter serves 5	£24.50
Chicken Roll platter serves 5	£24.50
Chicken Wrap Platter serves 5	£24.50

# SUSHI & MORE

**Prawn Platter** £24.00  
6 Prawn Nigiri, 16 Prawn Maki

**Salmon Platter** £51.00  
20 Salmon Nigiri, 15 Salmon Sashimi

**California Roll Platter** £23.00  
12 Salmon & Avocado Hosomaki, 12 Crab & Avocado Hosomaki

**Sushi Salmon Platter** £26.00  
6 Salmon Nigiri, 4 Salmon Sashimi, 14 California Rolls

**Chicken Gyoza Platter** £24.00  
25 Chicken Gyozas

**Veg Gyoza Platter** £23.00  
25 Veg Gyozas

**Chicken Katsu Platter** serves 5 £23.00

**Vegetarian Yasai Party Set** £21.00  
16 Veg Maki, 8 Inari Tofu Nigiri



**Vegan Platter (VG)** £17.00  
32 Avocado Hosomaki, 32 Cucumber Hosomaki

# SALADS

All £25. All platters serve 5

## Mediterranean Chicken Salad (GF/DF)

Roast chicken, mixed Mediterranean vegetables & balsamic dressing

## Italian Antipasti Salad (GF)

Marinated chicken, salami, chickpeas, salad leaves, artichoke hearts & sunblush tomatoes and olive oil

## Cappelletti Pasta Salad (V)

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

## Italian Orzo Salad (V)

Orzo pasta, red onion, cucumber, artichoke hearts, sweetcorn, peppers, black beans, parsley, parmesan pesto

## House Salad (GF/VG)

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

## Super Green Mixed Quinoa Salad (VG)

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

## Spiced Basmati Rice & Tikka Cauliflower Salad (GF/VG)

Basmati rice, sweetcorn, black beans, cucumber, tomatoes, tikka roasted cauliflower, minted vegan yogurt dressing



# MORE PLATTERS

Protein Platter serves 5 £26.00

Cheese Platter serves 5 £21.20



Vegan Cheese Platter (VG) serves 5 £24.50

Crudité & Dip Platter (GF/VG) serves 5 £14.50

Fruit Platter (GF/VG) serves 5 £19.00

VIP Fruit Platter (GF/VG) serves 5 £22.00

## Our new platters!

Our new cardboard platters are part of our commitment to source more sustainable food packaging.

Our previous wooden food platters - while designed to be reusable - were so often damaged and lost in operation, and therefore ended up single-use in practice.

Our new boxes are fully recyclable so they allow us to waste less, and reduce allergen cross-contamination risks that arise from reuse.

Minimum order of 15

### Working lunch includes:

- A classic sandwich (or GF wrap) platter. VG also available.
- Fresh fruit
- A bowl of kettle crisps
- Still and sparkling water
- A choice of additional items from the finger food menu below

Gluten free supplement  
£0.50 per person

### Price per person:

with one additional item	£11.00
with two additional items	£12.50
with three additional items	£13.50
with four additional items	£14.50

# SALAD POTS

Tuna Niçoise Pot (GF) £9.00

Peri-Peri Chicken Pot £8.50

**Mezze Pot (GF/VG)** £8.50  
(No min order)



Vegan Sausage Rolls with a Seeded Crust (1pp) (VG)

Mini Cream-Cheese Stuffed Red Peppers (2pp) (GF/V)

Smoked Salmon Tarts (1pp)

Stuffed Vine Leaves (2pp) (GF/VG)

As a more substantial alternative to canapés, we can tray serve our these items as evening Finger Food

**£15.50 per person**

# CANAPÉS

Minimum order of 20  
Order requires 5 working days notice

**Spanish Chorizo**  
with avocado mousse & black olive

**Smoked Chicken Bombay Naan**  
with chopped pistachio & mango

**Cured Ham on Ciabatta**  
with parmesan shavings

**Duck Parfait**  
with rhubarb & ginger on toast

**Mille Feuille of Smoked Chicken**  
with red pepper & grape

## MEAT

**Tuna Flake Mousseline Tartlet**  
with asparagus, mascarpone & fried leek

**Smoked Salmon Mousse Blinis**  
with prawn & lemon zest

**Smoked Salmon Tartare**  
with mascarpone & chive

**Tuna Roulade**  
with wasabi & long chive on caprice ficelle

**Smoked Trout Tower**  
with avruga on rye

## FISH

**Caesar Salad Tortilla Cup**  
with quail egg & red pepper

**Smoked Cheddar & Cream Cheese Lollipop**  
with mixed berries & pistachio

**Stilton Roulade**  
with fig on rye

**Lemon & Mint Goats Cheese Shortbread**  
with pesto & sunblush tomato

**Mixed Roasted Peppers on Ficelle**  
with red pepper pesto

**Mushroom & Leek Stroganoff**  
on focaccia

**Herb & Garlic Cream Cheese on Rye**  
with fresh salsa

**Fresh Avocado & Chilli Jam Toast**

## VEG

**Homemade Falafel (VG)**  
with houmous & red pepper mousseline



**Gluten Free Vegan Crostini (GF/VG)**  
with avocado salsa & fresh tomato

**Mixed Roasted Peppers on Gluten Free Vegan Bread (GF/VG)**  
with red pepper pesto

## VEGAN

### Order guide

	20 - 49	50 - 99	100+
4 each	£24.00	£20.50	£17.50
5 each	£27.45	£24.00	£20.50
6 each	£29.00	£27.50	£24.00