

Conferencing & Events Menu Selector

High quality food & beverage and friendly service are central to your delegate experience.

Our food choices influence our health and the health of our planet.

At Strathclyde, we're committed to ensuring that the processes by which our food and drink are sourced, procured, served, and disposed of are conducted in an environmentally, socially, and economically responsible manner.

For 2023, we have implemented a plant-forward approach, with menus which emphasise and celebrate - but are not limited to - plant-based foods. Plant-forward menu development reflects evidence-based principles of health and sustainability.

We leverage globally inspired culinary strategies to support innovation around healthy, delicious cooking that rebalances ratios between foods from animal and plant sources. We try to create well-balanced veg-centric dishes with a focus on whole, minimally processed foods which are rich in nutrients, to promote positive wellbeing.

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Good to know...

- All prices are per person and exclude VAT at the current rate, unless otherwise indicated.
- Individual menu items will vary according to season, but prices remain valid throughout the year, from 1 January – 31 December 2023.
- Should supply chains mean that we are unable to source specific items of food and beverage, we will offer appropriate alternatives. Where possible, your Event Manager will communicate this to you in advance of your event.
- You'll find vegetarian (v), vegan (vg) and gluten-free (gf) options
- Our chicken is suitable for Halal diets.
- All of our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menus do not include all ingredients, but full allergen information is available. Please let us know of any food allergies at the time of booking.
- We recognise the need to provide appropriate alternatives to ensure that those with specific dietary requirements and allergies are well fed while they're with us.
- Where possible, we will prepare alternative dishes in-house, at no additional charge. If we cannot reasonably cater to a specific requirement from our own kitchens, we will source alternatives from local suppliers, and will let you know if additional charges apply.

Breakfast/Snacks

Set your guests up for the day ahead and re-fuel them between sessions...

Breakfast (served until 11am)

Fresh morning rolls with a selection of hot fillings
(Gluten free rolls available with bacon and egg)

Choose from...

- Smoked Ayrshire Bacon (gf)*
- Scottish pork link sausage*
- Free range scrambled egg (v +gf)*
- Vegan sausage (vg+gf)*

All the above served with freshly-brewed Fairtrade tea and coffee **£4.95**

Danish pastry selection (v) (vg available) **£2.20**

All Butter Croissant with conserve and butter (v) **£2.10**

Sweet treats and snacks

Tunnocks chocolate biscuit selection (v) **£1.15**

Assorted biscuit selection (v) **£0.90**

Homemade shortbread selection (v) **£1.25**

Selection of cakes and bakes (vg available) **£2.00**

Homemade cookies (v) **£1.40**

Selection of vegan oat bars (vg) **£2.00**

Fresh fruit bowl (10 items) (vg+gf) **£10.50**

Beverages

Freshly-brewed Fairtrade tea and coffee with organic milk **£2.35**

Fruit smoothies **£3.15**

Milkshakes **£3.15**

Freshly-squeezed orange juice (per litre) **£3.95**

Cloudy apple juice (per litre) **£3.95**

Still /sparkling water (per 750ml) **£2.10**

Classic Buffets

Fork Buffet

£15.50 per person

Our hot fork buffet is a lunchtime mainstay, sure to satisfy the hungriest of delegates!

Our Chefs prepare different options daily. Your Event Manager will confirm your menu in advance, but you can expect it to include a selection from the dishes below.

We serve a 50/50 split of meat/fish and plant-forward options, unless you request otherwise.

Sweet potato cassoulet (vg + gf), seasonal greens (vg + gf)
Five-bean chilli (vg + gf), herb rice (vg + gf), flatbread (vg)
Lentil sambar (vg + gf), rice (vg + gf), naan bread
Scottish fish pie, seasonal vegetables (vg + gf)
Chilli and caper chicken, crisp herb potatoes (gf)
Mushroom, courgette and chicken fricassee (gf), herb rice (vg + gf), flatbread (vg)
Carrot and caramelized onion al forno, crisp herb potatoes (vg + gf)
Lentil and potato biryani (vg + gf), raita (vg + gf), seasonal vegetables (vg + gf)
Classic Shepherd's pie, seasonal greens (vg + gf)
Indian chicken curry, rice (vg + gf), naan bread

Your delicious hot dishes will be complimented by the Chef's choice of seasonal salad, and followed by a tasty sweet treat.

Want more? Build on our classic offer from this mouth-watering selection of plant-forward sides!

Additional Items: **£3.00** per item per person

Chickpea Satay (vg)
Watermelon and cucumber (vg +gf)
Roast veggies, maple and lime dressing (vg +gf)
Charred corn orzo and feta (v)
Avocado and quinoa (vg)
Broccoli and Parmesan cous cous (v)
Roast sprouts, cashew and mango (vg +gf)

Classic Buffets

Finger Buffet

£15.50 per person

A selection of five of our Chef's favourite hot, cold and sweet items, which always includes vegetarian and vegan options.

Caramelised carrot shawarma wrap (vg)
Sun blush tomato hummus & crudities (vg +gf)
Chicken Caesar croquette, aioli dip
Harissa & lime boneless chicken thigh
Broccoli cous cous confit tomato bowl (vg +gf)
Mixed bean taco, guacamole, salsa (vg +gf)
Mature cheddar & onion quiche (v)
Indian selection, Spiced Onions (vg)
Macaroni cheese pie (v)
Tomato & plant based mozzarella salad, basil oil, rocket (vg +gf)
Chef's sweet treat of the day

Lunch on the Go...

Pushed for time? Our packed lunch bags will make sure delegates don't go hungry!

Packed lunch bag

£9.35 per person

Sandwich, chocolate bar, piece of fresh fruit, crisps, and a drink
(Gluten free and vegan packaged lunch bags available)

Canapés

**Bite-sized delights, offered to your guests by our hospitality staff
- perfect for drinks receptions.**

£2.50 per canape - please choose a minimum of three per person.

Truffle & brie choux buns (v)

Chicken liver parfait, pickled watermelon rind

Toasted brioche, garlic mushrooms (v)

Anchovy straws

Braised celeriac, caramelised onion, tomato fondue (vg +gf)

Chickpea satay toast (vg)

Mini Mont Blancs (v)

Mini salted caramel brownie (v)

Banqueting Options

A selection of skilfully prepared and beautifully presented dishes for formal occasions - simply select one main, plus one starter and/or one dessert, with vegetarian alternatives.

Two courses £34.50

Three courses £41.50

Starters

Confit duck terrine, fruit chutney, grissini micro salad
 Roast garlic potato cream soup, ciabatta crisp bread (v)
 Haggis gratin, potato wafer, peppercorn sauce
 Shallot tarte tatin, tomato stew, burrata dressing (v)
 Beetroot cured salmon, fennel, apple and rocket (gf)
 Smoked mackerel, avocado, beetroot and horseradish (gf)
 Roast cauliflower, pickled raisins, satay sauce (vg +gf)

Mains

Baked herb crust cod, Cullen Skink stew, crisp potato
 Slow braised carrot steak, herb rösti, seasonal greens, carrot & coriander sauce (vg +gf)
 Ballotine of mushroom-stuffed chicken, pomme puree, garlic greens, tarragon jus (gf)
 Spiced lentil & paneer stuffed cabbage, sweet potato fondant, light curry sauce (v +gf)
 Treacle marinated pork loin, almond croquette, celery & apple compote, Calvados cream
 Slow-braised rump of lamb herb, rösti, chunky ratatouille, red wine jus (gf)
 Open lasagne of lentils, caramelised onion, tomato fondue, garlic flat bread (vg)
 Oven baked corn fed chicken, potato terrine charred broccoli bacon onion
 crème fraiche (gf)

Dessert

Chocolate millefeuille, mascarpone (v)
 Roasted seasonal fruit, plant-based yoghurt, pistachio crumb (vg)
 Classic lemon tart, seasonal berry compote (v)
 Seasonal fruit Pavlova (v)
 Sticky toffee pudding, toffee sauce (v)

All served with freshly-brewed Fairtrade tea and coffee

Drinks

White Wine

Sospiro Bianco, Italy - Emilia Romagna	£17.50
Les Archères Vermentino Vieilles Vignes, France - Languedoc	£21.00
MAN Family Wines Free-Run Steen Chenin Blanc South Africa - Western Cape	£24.00
Fern Bird Sauvignon Blanc, New Zealand - Marlborough	£24.00

Red Wine

Sospiro Rosso, Italy - Emilia Romagna	£17.50
Les Archères Carignan Vieilles Vignes, France - Languedoc	£21.00
Trapiche Melodias Winemaker Selection Malbec Argentina - Mendoza	£24.00
Ken Forrester Petit Pinotage, South Africa - Stellenbosch	£24.00

Sparkling

Dimora Prosecco, Italy	£27.00
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Beers

Selection of bottled beers	£4.70
Selection of bottled ciders	£5.20
<i>Prices are per bottle</i>	

Cocktails

A selection of canned cocktails	From £6.00
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Corkage

If you're looking to supply your own alcoholic beverages, or have been gifted drinks for your event, we will take receipt of your drinks, store and chill them as appropriate and provide glassware and staff to ensure service runs smoothly.

Our corkage charges are:

Table wine	£13.00 per 750ml bottle
Sparkling wine/champagne	£17.80 per 750ml bottle
Spirits	£29.50 per 70cl bottle
Beer/cider	£2.70 per 330ml bottle

Non-alcoholic Beverages

Freshly-squeezed orange juice (per litre)	£3.95
Cloudy apple juice (per litre)	£3.95
Still /sparkling water (per 750ml)	£2.10
Sparkling Elderflower Pressé (750ml)	£3.95



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