

# Conferencing & Events Menu Selector

**We recognise that good-quality food and drink served by friendly staff are a fundamental part of your event experience at Strathclyde. We've put together options that we hope will complement your event – whether for a simple morning coffee served in a meeting room, or fine dining in the dramatic surroundings of the Barony.**

## **Good to know...**

- We will cater for 20% vegetarian on all menu selections, unless otherwise advised, and will happily provide additional options to accommodate specific dietary requirements if notified in advance.
- 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 2018.
- Allergy advice: 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.

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# Breakfast and Refreshments

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

## Breakfast

Fresh morning rolls with a selection of hot fillings, served with freshly-brewed Fairtrade Tea & Coffee with organic milk \_\_\_\_\_ £4.35

Choose from...

*Smoked Ayrshire Bacon*

*Scottish Beef Lorne Sausage*

*Free Range Scrambled Egg* ✓

*Potato Scone* ✓

Toasted, buttered pancakes, served with maple syrup and bacon lardons \_\_\_\_\_ £2.95

Overnight oats, served with fresh berries and natural yoghurt \_\_\_\_\_ £2.95

Granola pots, served with natural yoghurt and seasonal fruit \_\_\_\_\_ £1.95

Pastries \_\_\_\_\_ £1.70

Choose from...

All-butter Croissant

Apricot-filled Croissant (vegan)

Croissant Fourré au Chocolat

Mixed mini Danish

Seasonal fresh fruit platter (serves 5) \_\_\_\_\_ £13.20

Fresh fruit kebabs (per person) \_\_\_\_\_ £2.70

Fresh fruit bowl (10 pieces) \_\_\_\_\_ £9.50

## Beverages

Freshly-brewed Fairtrade Tea & Coffee with organic milk \_\_\_\_\_ £2.15

Fruit Smoothies \_\_\_\_\_ £2.70

Freshly-squeezed Orange Juice (per litre) \_\_\_\_\_ £3.70

Cloudy Apple Juice (per litre) \_\_\_\_\_ £3.70

Sparkling Elderflower Pressé (per 750ml) \_\_\_\_\_ £3.70

Nourish Still/Sparkling Water (per 750ml) \_\_\_\_\_ £1.70

## Sweet treats

Tunnock's Chocolate Biscuit Selection \_\_\_\_\_ £1.00

Assorted Biscuits \_\_\_\_\_ £0.75

Home-made Shortbread Selection \_\_\_\_\_ £1.00

Selection of cakes and bakes (vegan selection available) \_\_\_\_\_ £1.65

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# Finger Buffets

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**Choose from a range of tasty hot, cold and sweet options: ideal for lunch or a light supper.**

Fillings for our delicious, freshly-prepared rolls, flatbreads and wraps vary according to season and availability of ingredients, and always include vegetarian options.

**5 items** £13.00

**7 items** £16.30

**9 items** £20.00

## Cold

Chef's selection of freshly filled rolls, flatbreads & wraps

Mini King Prawn Cocktail

Hot-smoked Scottish Salmon on toast

Mini chicken Caesar

Jerk Ayrshire chicken skewer

Mini Angus Roast Beef with Yorkshire pudding & horseradish

Salad Caprese Skewers **v**

Whipped Scottish goats cheese, beetroot and basil tartlet **v**

Roast shallot & smoked aubergine tart **(vegan)**

Black bean & avocado taco with spiced tomato salsa **(vegan)**

Vegetable sushi selection **(vegan)**

## Hot

Maryland-style Scottish crab cakes, served with sweetcorn salsa

Asian tasting selection served with Raita **v**

Confit beef & caramelised onion in a Brioche bun

Chicken Caesar croquettes with garlic & parmesan mayonnaise

Scottish Brie and sweet pickled shallot quiche **v**

Focaccia Melt with mozzarella, basil and Parma ham or sun-blushed tomato **v**

Mini Haggis, Neeps & Tatties pie **(v & vegan available)**

Polenta-crumbed tofu chips with sweet chilli sauce **(vegan)**

Thai sweet potato wedges **(vegan)**

## Chef's Selection of Desserts

Dark chocolate & orange tart

Salted caramel pie with vanilla cream

Lemon meringue pie

Pear & frangipane tart

Fresh fruit platter

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# Bowl Food

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Our tapas-style Bowl Food offers something a little more unusual at lunchtime, and is also perfect for pre-dinner drinks or evening receptions of 30-150 guests. **We recommend a minimum of three bowls per guest.**

**3 items** £10.50

**4 items** £13.75

**5 items** £17.00

**6 items** £19.50

## Scottish Selection

Haggis Neeps & Tatties (v & vegan available)

Scottish Salmon with a whisky velouté

Venison Bridie

Stovies v

## Asian Selection

Sweet chilli prawn noodles

Chicken fried rice

Tempura vegetables with honey & soy sauce v

Spiced pork with green beans, chilli & garlic

## Italian Selection

Parmesan gnocchi in a rich tomato & basil purée v

Tagliatelle Carbonara

Wild mushroom Arancini with a mushroom fricassée v

Penne pasta with flaked tuna and a chilli & tomato sauce

## Dessert Selection

Vanilla cheesecake with a chocolate wafer

Dark chocolate cup

Sticky toffee pudding

Fresh fruit skewer

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# Working Lunches

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A selection of popular buffet items which can be served within meeting rooms at a specified time, cleared away within 60 minutes or on request. **Ideal for meetings of up to 40.**

Fillings for our delicious, freshly-prepared hand-cut flatbreads vary according to season and availability of ingredients, and always include vegetarian options.

## Menu A - £10.25

Selection of hand-cut flatbread sandwiches  
Jerk chicken skewers  
Scottish Brie & sweet pickled shallot quiche  
Fresh fruit platter

## Menu B - £13.65

Selection of hand-cut flatbread sandwiches  
Chef's Homemade Soup of the Day [v](#)  
Mini King Prawn Cocktail  
Selection of mini desserts  
Fresh fruit platter

## Beverages

Freshly-brewed Fairtrade Tea & Coffee with organic milk	£2.15
Fruit Smoothies	£2.70
Freshly-squeezed Orange Juice (per litre)	£3.70
Cloudy Apple Juice (per litre)	£3.70
Sparkling Elderflower Pressé (per 750ml)	£3.70
Nourish Still/Sparkling Water (per 750ml)	£1.70

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# Fork Buffets

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A hearty, substantial option for lunch or dinner. Keep it simple with our classic buffet, or customise your menu from a wider selection of our chefs' delicious dishes.

## Classic buffet - £20.00

Choose one hot dish plus a vegetarian option; three salad selections; and one dessert.

### Hot

Fisherman's Pie with minted pea purée  
Chicken Tikka Masala with buttered rice  
Classic Beef Bourguignon with thyme roast potatoes  
Shepherd's Pie with garlic-roasted greens

### Vegetarian options v

Thai sweet potato curry with buttered rice  
Cajun-spiced Mac 'n' Cheese  
Chickpea & courgette ragù with rosemary roast potatoes  
Wild mushroom & spinach gnocchi with a tarragon velouté

### Cold

Roast beef & green bean platter with sweet chilli & soy sauce  
Smoked mackerel and fennel textures  
Coronation Chicken with apricots & raisins  
Salad Caprese v

### Salads

Lemon & parsley coleslaw  
Rocket & parmesan  
Plum tomato, red onion & balsamic  
Carrot & sesame  
New potato & spring onion

### Desserts

Pear & Frangipane tart  
White chocolate & raspberry cheesecake  
Dark chocolate & orange tart  
Eton Mess  
Mango délice  
Fresh fruit platter

Add a Hot Dish/Vegetarian \_\_\_\_\_ £10.35  
Option Add a Cold Dish \_\_\_\_\_ £5.65  
Add a Salad \_\_\_\_\_ £2.00

Add a dessert \_\_\_\_\_ £5.65  
Add Tea & Coffee \_\_\_\_\_ £2.15

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# Canapés

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Bite-sized delights, served to guests by our hospitality staff – perfect for drinks receptions.

**3 items** £5.90

**4 items** £7.85

**5 items** £9.80

**6 items** £11.75

## Hot

Haggis Neeps & Tatties in a filo basket (v & vegan available)

Spiced pork belly crackling

Tempura King Prawns in a Vietnamese dressing

Scallop, black pudding & pulled pork

Confit cherry tomato with a balsamic reduction

## Cold

Roast beef & celeriac remoulade

Smoked salmon & cream cheese roulade

Sun-blushed tomato & parmesan tart

Bruschetta with wild mushroom ketchup

Chicken liver Brioche with apple chutney

Beetroot, goats cheese & nut-free pesto

## Sweet

Mini doughnut selection

Mini creamed meringues

## Snack Selection

Mackie's Crisps \_\_\_\_\_ £7.00

Mixed Marinated Olives \_\_\_\_\_ £9.00

Roasted & Salted Cashew Nuts \_\_\_\_\_ £10.00

Chilli Rice Crackers \_\_\_\_\_ £9.00

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# Banqueting Menus

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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    £29.50**

**Three Courses    £34.50**

## Starters

Wild mushroom & spinach Pithivier with truffle, rocket & parmesan v  
Gin-cured Scottish salmon with crab, avocado and a caper, chive & shallot dressing  
Tian of Haggis Neeps & Tatties, with a Haggis Bon Bon and pearl barley sauce (v & vegan available)  
Ballotine of chicken with chicken liver, prunes & grissini  
White onion & rosemary soup with a Parmesan wafer v  
Roast tomato & cannellini bean soup (vegan)  
Tarragon-flavoured watermelon with whipped goats cheese & basil v

## Main courses

Garlic & sage-marinated pork fillet with cider-glazed fondant, creamed cabbage & Calvados jus  
Oven-roasted breast of chicken with thyme-flavoured gnocchi, braised leeks & chicken jus  
Citrus-basted salmon fillet with Parmentier potatoes, wilted spinach & carrot purée  
Seared fillets of sea bass with textures of cauliflower, spiced velouté & golden raisins  
Roast fillet of Scotch Beef with beef Boulangère potatoes, green beans & peppercorn sauce

## Vegetarian Options v

Roast baby aubergine with Dauphinoise potato, confit shallots, mushroom & Madeira jus  
Chargrilled zucchini with textures of cauliflower, spiced velouté & golden raisins  
Potato & pearl barley risotto with wilted spinach & carrot crisps

## Desserts

Seasonal fruit posset with poached fruits & flavoured shortbread  
Sticky toffee pudding with vanilla ice cream  
Apple Tarte Tatin with apple sorbet & apple Anglaise  
Honeycomb cheesecake with salted caramel  
Eton Mess with Stracciatella ice cream  
Dark chocolate & orange tart

*All served with Fairtrade freshly-brewed Fairtrade Coffee, Tea & Mints*



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# Wines

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## White

Solandia Grillo, Terre Siciliane _____	£14.00
Granfort Sauvignon Blanc, Pays d'Oc _____	£15.65
Kleine Zalze Cellar Selection Chenin Blanc Fairtrade, Coastal Region _____	£15.65
Waipara Hills Sauvignon Blanc, Marlborough _____	£19.50

## Red

Solandia Primitivo, Puglia _____	£14.00
Kleine Zalze Cellar Selection Pinotage Fairtrade, Coastal Region _____	£15.65
Cape Granfort Merlot, Pays d'Oc _____	£15.65
Marqués de Moreno Rioja Reserva _____	£22.25

## Sparkling

Omni Sparkling Brut (South-East Australia) _____	£20.00
Fantinel Prosecco _____	£21.00
Piper Heidsieck Brut _____	P.O.A.

Bottled Beers & Ciders \_\_\_\_\_ From £3.80

*All prices are per bottle*

## Non-alcoholic Beverages

Freshly-brewed Fairtrade Tea & Coffee with Organic milk _____	£2.15
Freshly-squeezed Orange Juice (per litre) _____	£3.70
Cloudy Apple Juice (per litre) _____	£3.70
Sparkling Elderflower Pressé (per 750ml bottle) _____	£3.70
Still/Sparkling Mineral Water (per 750ml bottle) _____	£1.70



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