

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.

Breakfast and Refreshments

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 (v available) _____ £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

Finger Buffets

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 or 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)

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)

Whipped Scottish goats cheese, beetroot and basil quiche (v)

Confit beef & caramelised onion in a Brioche bun

Chicken Caesar croquettes with garlic & parmesan mayonnaise

Scottish cheddar and sun blushed tomato quiche (v)

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

Mini Haggis & clapshot pie (v available)

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

Tapas Selection

Our tapas-style options offer 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

Chorizo and black pudding casserole
Confit ham, lentil & vegetable stew and crackling
Chicken in a salt & pepper crust, spring onion, chilli and peppers
Slow braised pork with sweet sherry and plum

Seared sea bass with fresh mango salsa
Grilled King Prawns served with a creamed leek stew
Tempura haddock, pea puree and crisp potato wafers
Smoked salmon, avocado, brown crab mayonnaise and crisp fennel shavings

Asian-style mango and daikon salad with coriander, pickled beansprouts, soy and honey (vegan)
Roast Tandoori-spiced cauliflower florets with wilted spinach & roasted cashew (vegan)
Sweet potato with roasted corn and chickpea puree (vegan)
Baked goats cheese with orange & chilli marmalade (v)
Heritage tomato, with basil-scented mascarpone and pickled cucumber ribbons (v)
Three-potato gratin flavoured with fresh herbs and thyme (v)

Dessert Selection

Vanilla cheesecake with a chocolate wafer
Dark chocolate cup
Sticky toffee pudding
Fresh fruit skewer

Working Lunches

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 cheddar and sun blushed tomato quiche (v)
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

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|---|-------|
| 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 |

Fork Buffets

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

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

Desserts

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|--|---------------------|
| Pear & Frangipane tart | Eton Mess |
| White chocolate & raspberry cheesecake | Mango délice |
| Dark chocolate & orange tart | 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

Canapés

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 (v)

Cold

Roast beef & celeriac remoulade

Smoked salmon & cream cheese roulade

Sun-blushed tomato & parmesan tart (v)

Bruschetta with wild mushroom ketchup (v)

Chicken liver Brioche with apple chutney

Beetroot, goats cheese & nut-free pesto (v)

Sweet

Mini doughnut selection

Mini creamed meringues

Snack Selection

Served in large bowls, enough for 10 guests each – ideal for an informal reception.

Mackie's Crisps _____ £7.00

Mixed Marinated Olives _____ £9.00

Roasted & Salted Cashew Nuts _____ £10.00

Chilli Rice Crackers _____ £9.00

Banqueting Menus

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

Wines

White

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| 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

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|--|--------|
| 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

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|--|--------|
| 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

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|---|-------|
| 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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