



Formal Dining Menu

Mile End

WELCOME

Food, drinks, and service are the key elements for a successful event.
At QM Hospitality, we are experts in delivering memorable events and experiences.

We can deliver hospitality across all of our London campuses, from refreshment breaks to multi-day conferences, private dining, weddings, cocktail receptions and BBQs.

We take inspiration from international food trends and industry developments, whilst maintaining our focus on great quality, fresh, sustainable and honest food.

The formal dining menu includes a Catering Manager, service staff, linen, freshly baked bread & butter, still & sparkling water and tea & coffee.

Please note the below indicators throughout this menu:

 Vegetarian

 Vegan

 Gluten Free

Our kitchen handles all 14 major allergens. Whilst we take great care in our food preparation, we cannot guarantee that our dishes are completely free from trace particles of allergens. If you or your guests have a severe allergy, please contact us before making a booking so we can discuss whether we are able to safely accommodate your needs.

Please choose one starter, one main course and one dessert for all of your guests.

For dinners in locations without the access of a catering kitchen,
an additional set up and service fee of **£100.00** will be applied to your booking.

15 - 24 Guests

Formal dining menu, three course meal at £67.00 per person

25 - 74 Guests

Formal dining menu, three course meal at £64.00 per person

75 - 220 Guests

Formal dining menu, three course meal at £59.00 per person

We are also happy to offer a bespoke menu, using the best of the season's produce from our sustainable wonky vegetable supplier, MSC certified fish, or British Red Tractor meat.
Please enquire with our Sales team - venues@qmul.ac.uk



FORMAL DINING

Please choose one starter, one main course and one dessert for all of your guests

Starters

Prawn, sourdough croute, baby gem, avocado puree,
Marie Rose dressing, tomato salsa (GF)

Beetroot gravlax, chive and lime crème fraîche, caviar, croute, pickles, cress (GF)

Smoked duck, textures of beetroot, endive, vegetable crisp (GF)

Whipped vegan feta, heritage beetroot, dill oil, croute (GF) (VE)

Beef carpaccio, aged pecorino, shaved truffle,
crispy rocket, balsamic (GF)

Mains

Sous vide lamb rump, pulled lamb neck, cottage pie bonbon,
truffle pomme Anna, mint & pea puree, charred heritage carrot, pan jus (GF)

Seared corn fed chicken, thousand-layer potato, seared asparagus,
East London grown wild mushroom, tarragon cream sauce (GF)

Monkfish wellington, potato fondant, minted peas and green beans,
white wine and caviar split dressing

Seared Chilean seabass, cannellini bisque risotto with squash,
parsley oil, charred broccolini (GF)

Watercress and Marmite puree, in-season pickles, herb crusted potato, wild cress,
truffle oil, tempeh crumb (GF) (VE)

Textures of squash, sage, gnocchi, walnut honeycomb bake,
aged parmesan, balsamic, foraged herbs (GF) (V)

Dessert

Salted caramel and dark chocolate torte, salted caramel,
vegan ice cream, popping candy, berries (GF) (VE)

Pecan pie, bitter berries, citrus crème fraîche (V)

Treacle tart, raspberries, clotted cream (V)

Sticky toffee pudding, caramel sauce,
vanilla bean ice cream (GF)
(VE on request)

Add half a bottle
of house wine
for
£8.25 per person

Add a cheese course
for £5.25 per person

Petit fours
£1.75 per person

