



Food & Drink Menu

Charterhouse

Autumn/Winter 2025

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 good quality, fresh, sustainable and honest food.

Allergen Information: For peace of mind, do contact our team on qmhospitality@qmul.ac.uk if you'd like more information on any of our ingredients and recipes in our menus. Please note, whilst we endeavour to accommodate dietary requirements and allergies, we are unable to guarantee that we can meet all requests.

Our food production operations use all of the 14 common 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.

Please note the below indicators throughout this menu:

 Vegetarian

 Vegan

 Gluten Free

 Halal

Hospitality food orders for 50+ guests include a member of the team to serve for up to 90 minutes. Further staffing requirements should be booked in advance; additional charges will apply on an hourly basis for the total hours required (please note this is not applicable to sandwich lunches).

Catering food orders for less than 50 guests will not be serviced as standard. If service is required, additional charges will apply. This excludes Seated Dinners, Canape Receptions and Hot Fork Buffets. Please contact us at qmhospitality@qmul.ac.uk if you have any questions regarding this.

It is the booker's responsibility to ensure adequate furniture is set up in your venue. If no permanent furniture is available in your chosen space, this should be booked in with the Porters through the Service Now booking system.

Minimum spend per campus are as follows:

Mile End - £24.00 per order

Dept W and Whitechapel - £36.00 per order

Robin Brook Centre, Charterhouse Square, Lincoln's Inn or any other campus - £72.00 per order

This minimum spend is to cover driver costs, ULEZ and Congestion Charge fees. If you have any questions, please contact us on qmhospitality@qmul.ac.uk. All food calorie information listed is per 100g.



BREAKFAST

MIN ORDER OF 5

Whole fruit GF VE	£1.10
Fresh cut fruit platter GF VE <i>serves 10</i>	£30.00
Two freshly baked mini pastries V <i>(113kcal)</i>	£2.20
Vegan croissant VE <i>(270kcal)</i>	£2.20
Selection of mini muffins V <i>(220kcal) 2 per person</i>	£2.00
Nutella muffin V <i>(397kcal)</i>	£2.85
Yoghurt, granola and fruit compote V <i>(148kcal)</i>	£2.50
Vegan yoghurt, fruit compote and seeds GF VE <i>(148kcal)</i>	£2.50

MIN ORDER OF 10

Breakfast bites Served in either a freshly baked baguette or bagel	
Cold options	£3.60
Smoked salmon and cream cheese <i>(230kcal)</i>	
Smashed avocado and roasted tomato VE <i>(197kcal)</i>	
Crispy smoked bacon and free-range egg mayo <i>(77kcal)</i>	

Gluten free bread available
£0.50 supplement

BREAKFAST PACKAGES

MIN ORDER OF 20

Breakfast package 1 - £4.25

Selection of Fairtrade teas and Paddy & Scott's coffee, still or sparkling water, freshly baked mini pastries (2 per person) V (VE also available)

Breakfast package 2 - £4.75

Selection of Fairtrade teas and Paddy & Scott's coffee, still or sparkling water, yoghurt, granola and fruit compote (VE also available)

Breakfast package 3 - £5.35

Selection of Fairtrade teas and Paddy & Scott's coffee, still or sparkling water and a classic breakfast bagel or baguette



CAKES & BAKES

We are proud to serve Paddy & Scott's coffee, where for every bag of coffee we purchase Paddy and Scott's provide lunch to one child in coffee growing regions who otherwise may go hungry.

All of our paper cups and lids are compostable; please dispose of them in the correct bins. Thank you for your kind cooperation.

REFRESHMENTS

Tea and coffee **£2.40**
Minimum order quantity 10

Tea, coffee and wrapped premium biscuits **£2.90**
Minimum order quantity 10

Hot chocolate **£2.40**
(192kcal)
Minimum order quantity 10

Juices by the jug (1ltr) **£3.50**
Orange, apple, cranberry
Serves 5

QM filtered still or sparkling water (1ltr) **£2.10**

Hydration station (5ltr) **£8.95**
Still water infused with fruit and herbs, served in a 5-litre dispenser. Serves 25 guests

Lemon & Ginger
Cucumber & Mint

TREATS

MIN ORDER OF 5

Selection of mini cakes **£3.00**
2 per person (357kcal)

Selection of mini muffins **£2.00**
2 per person (220kcal)

Nutella muffin **£2.85**
(397kcal)

Salted caramel flapjack **£2.85**
(223kcal)

Chocolate brownie **£2.85**
(210kcal)

Dairy and plant milk provided with tea and coffee orders

Vegan & gluten free biscuits are available

AFTERNOON TEA

Afternoon Tea - **£15.00 per person**
(809kcal)

MIN ORDER OF 30

Freshly brewed Paddy & Scott's coffee, selection of Fairtrade teas

Selection of mini cakes (GF VE options available)

Mini scones with clotted cream and jam (V)

Finger sandwiches (GF VE options available)



WORKING LUNCH

Choose from a Traditional or Artisan Lunch for your guests. All Working Lunches include still water, fruit juice, fresh whole fruit and salted crisps.

Traditional Sandwich Lunch

£10.00pp

ORDER IN QUANTITIES OF 5

Meat traditional platter

BLT, pastrami club, chicken salad

Halal chicken traditional platter ^(H)

Sticky BBQ chicken & slaw, coronation chicken, honey mustard chicken salad

Fish traditional platter

Hot salmon crème fraîche, Californian tuna, tuna cucumber

Vegetarian traditional platter ^(V)

Brie & Stokes red onion marmalade, free range egg mayonnaise & cress, mature cheddar ploughman's

Vegan traditional platter ^(VE)

Vegan club, hummus and mixed beans, vegan cream cheese and cucumber

Artisan Sandwich Lunch

£12.50pp

ORDER IN QUANTITIES OF 5

Meat mini roll platter

Pastrami club, free range egg mayonnaise & crispy bacon, ham with mature cheddar & Stokes Suffolk pickle

Halal wrap & mini roll platter ^(H)

BBQ chicken & slaw mini roll, Sriracha chilli chicken wrap, chicken Caesar wrap

Fish roll platter

Hot smoked salmon & creme fraiche, tuna & sweetcorn, cod fillet fish finger & tartare sauce

Mixed roll platter

Chicken Caesar, vada pav, hot smoked salmon & creme fraiche

Vegan wrap platter ^(VE)

Vegan falafel, vegan shawarma, sundried tomato and mixed bean salad

Why not make it a Luxury Lunch?

Treat your guests and add a Selection of Mini Cakes and 2x Finger Food options

£6.00 per person supplement

Add an individual GF/VG packed sandwich - £4.95



GRAB & GO LUNCH

MIN ORDER OF 6

Classic Grab & Go Bag

£8.45

Classic packed sandwich

Meat, fish, vegan, vegetarian

Fresh whole fruit, bag of crisps, can of water

Grab & Go Poke Bag

£10.00

Poke bowl

Chicken shawarma ^(H), vegan mezze ^(VE), tuna niçoise

Fresh whole fruit, can of water



HEALTH & WELLBEING LUNCH

MIN ORDER OF 10

Includes still and sparkling water

Choose 2x salads &
1x protein options
for all guests
£13.00 per person

Choose 3x salads &
1x protein option
for all guests
£16.00 per person

SALADS

Broccolini, garden peas, green beans, toasted caraway seeds, rocket, crème fraîche, parmesan cheese (GF V)
(216kcal)

Orzo pasta salad, charred peppers, olives, parsley, lemon herb dressing
(105kcal)

Aubergine, red onion, spinach, dukkah, green beans, herb oil (GF VE)
(201kcal)

Charred chantenay carrots, freekeh, roasted red onion, burst cherry tomatoes, chive, chopped basil (VE)
(122kcal)

Curried cauliflower, chickpeas, couscous, roasted red onion, soft herbs, tahini yoghurt dressing (V)
(143kcal)

PROTEIN

Harissa chicken breast (GF H)
(119 kcal)

Smoked mackerel with horseradish cream and capers (GF)
(204kcal)

Pomegranate molasses sliced halloumi cheese (GF V)
(203kcal)

Charred mozzarella with aged balsamic glaze (GF V)
(455kcal)

Falafel with herby hummus (GF VE)
(183kcal)

Miso salmon (£2.50 supplement) (GF)
(252kcal)



BENTO BOXES

An individual lunch delivered to your meeting, with still and sparkling water included.

Please choose one option for all your guests

£14.50 per person

Lebanese Nuzha Box

Beet and roast carrot fattoush salad (VE)
Sweet potato falafel (VE GF)
Chargrilled pitta bread (VE)
Tomato, pumpkin seed and chilli dip (VE GF)
Lemon drizzle cake (V)

Plant Power Box

Beetroot and dill hummus (VE)
Khobez crackers (VE)
Sweet potato and chickpea bites (VE GF)
Tofu and carrot larb (VE)
Chocolate brownie (VE GF)

Indian Thali Box

Charred squash aubergine, chickpea salad
with green chilli, coriander (VE GF)
Green tandoori chicken skewer (GF H)
Onion bhaji (VE GF)
Pickled mango chutney (GF)
Vegan flapjack (VE GF)

SUSHI PLATTERS

MIN ORDER OF 3 PLATTERS

Vegetarian Sharing Platter - £40.00, 24 pieces (192kcal) (V)

Egg and fried tofu nigiris

Spicy tofu and veggie California rolls

Includes wasabi, soy sauce, ginger, sweet chilli soy and crunchy fried onions

Fish Sharing Platter - £40.00, 28 pieces (187kcal)

Prawn, salmon & smoked salmon nigiris

Salmon & avocado and chicken katsu rolls

Includes wasabi, soy sauce, ginger, sweet chilli mayo and crunchy fried onion

Vegan Sharing Platter - £38.00, 25 pieces (191kcal) (VE)

Carrot & burdock and spicy tofu rolls

Pumpkin and roasted red pepper nigiris

Includes soy sauce, wasabi and ginger

Tanpopo Sushi

Each platter serves
approximately
6 guests



SHARING PLATTERS

EACH PLATTER SERVES 6

Kent Cheeseboard

£31.50

(326kcal)

Ashmore Farmhouse, Canterbury Cobble, Chaucer's, Kelly's and Kentish Blue cheese with fruit chutney, celery, and crackers

Halal Meat Platter

£28.00

(224kcal)

Lemon and thyme chicken, turkey breast, halal pepperoni slices, roasted peppers, olives, freshly baked organic baguette, and a tomato red pepper dressing

Vegan Mezze Platter

£25.50

(192kcal)

Selection of mixed olives, vegan feta, roasted peppers and courgette, freshly baked baguette, beetroot and dill hummus, sweet potato falafel and tomato chilli dip

Charcuterie Platter

£26.00

(212kcal)

A range of sliced deli meats, fresh baked organic baguette and mixed olives

Dessert Platter

£24.50

(472kcal)

Mini macarons

Triple chocolate brownies  

Salted caramel flapjacks  

Selection of mini dessert pots



BUFFETS

Choose one menu for all of your guests. Still and sparkling water included

£19.00 per person

Add Chef's Choice of hot dessert for an additional **£4.75** per person

MIN ORDER OF 20

HOT FORK BUFFET

1

Beef dahll makhani (GF)
Salmon dahll makhani (GF)
Giant samosa dahll makhani (VE)
Pilau rice (VE, GF)
Kachumber (VE, GF)
Poppadom (VE)

2

Braised shoulder of lamb tagine (GF)
Sumac spiced seabass (GF)
Vegetable tagine (VE, GF)
Lemon & coriander couscous (VE)
Roasted aubergine, labneh,
pomegranate & avocado
with salad leaf (GF, V)
Toasted flatbread (VE)

3

Griddled jerk chicken thighs (GF, H)
Hickory smoked jerk
sea bream (GF)
Stuffed pepper & halloumi (V, GF)
Rice and peas (VE)
Slaw (VE)

FINGER BUFFET

Choose 6 items for £12.00 per person, or 8 items for £16.00 per person

Choose one menu for all of your guests

MIN ORDER OF 10

FISH

Crispy king prawns with sweet chilli dip
(2pp, 50kcal)
Peri peri prawn skewer (GF)
(1pp, 115kcal)
Crab cakes with garlic aioli
(1pp, 201kcal)

MEAT

Hoisin duck spring roll
(2pp, 137kcal)
Pork sausage roll with homemade ketchup
(1pp, 136kcal)
Harissa chicken skewer (GF, H)
(1pp, 70kcal)

VEGETARIAN/VEGAN

Mini vegetable samosa with mango chutney (VE)
(2pp, 66kcal)
Spicy onion & carrot pakora with coconut
mint yoghurt (VE)
(2pp, 122kcal)
Spinach & kale falafel with dill yoghurt (VE, GF)
(2pp, 113kcal)
Vegetable gyoza with soy dip (VE)
(2pp, 110kcal)

DESSERT

Mini dessert pot selection (V)
(includes chocolate ganache, tiramisu,
lemon meringue, raspberry mousse)
(1pp, 180kcal)
Blackberry crumble slice (VE, GF)
(1pp, 223kcal)
Chocolate brownie (VE, GF)
(1pp, 210kcal)

CANAPES

Minimum order quantity of 20

Please choose one menu for your event

Hot canapes option available in areas on campus that have access to a catering kitchen

Drinks packages available

1

COLD

£13.50 per person

(239kcal)

Aerated chicken liver parfait, textures of onion, toast 

Sesame seared tuna, miso mayo, jalapeno

Goats cheese and beetroot samosa  

Whipped vegan feta, caramelised fig,
walnut crumb, chive oil 

2

COLD

£15.50 person

(599kcal)

Aerated chicken liver parfait, textures of onion, toast 

Sesame seared tuna, miso mayo, jalapeno

Goats cheese and beetroot samosa  

Whipped vegan feta, caramelised fig,
walnut crumb, chive oil 

Smoked maple salmon, blini, lemon and lime cream cheese, caviar

Tandoori chicken, toasted naan, mango chutney, raita



GREEN MARY LOW WASTE MENU

To minimise food waste, we make the most of every part of our fruits and vegetables. This approach allows us to send less to compost or landfill while creating delicious, thoughtful dishes.

For these menus, we partner exclusively with a supplier who rescues 'wonky' produce; perfectly good fruits and vegetables that might otherwise be discarded for not meeting cosmetic standards. Each dish is inspired by the seasons and crafted with creativity and care.

Our chef's choice menus are available for vegetarian, vegan, and gluten-free diets.

FINGER FOOD

MIN ORDER OF 20

£9.00 per person

Mushroom gyoza with
sweet soy dipping sauce (VE)
(130kcal)

Jackfruit spring roll
sweet chilli dipping sauce (VE)
(167kcal)

Wild mushroom &
cheddar quiche (V)
(182kcal)

Avocado heritage tomato
& pomegranate blini (V)
(104kcal)

HOT BUFFET

MIN ORDER OF 20

£19.00 per person

(853kcal per serving)

Still and sparkling water included

Hot Fork Buffet

Vegetable tagine (VE) (GF)

Pulled jackfruit & butter
bean stew (VE) (GF)

Tabouleh (VE)

Tzatziki (V) (GF)

Ezme salad (VE) (GF)

