Food & Drink Menu
Whitechapel

Autumn/Winter 2026

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:

V Vegetarian VE Vegan GF Gluten Free H 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.

Our standard operating hours are 8:00am - 6:00pm, Monday to Friday, at Mile End and Whitechapel campuses, and 8:30am - 6:00pm, Monday to Friday, at all other sites. Events requiring services outside these hours may incur additional charges, particularly where extended hours create additional costs, such as taxi fares for late finishes. Any additional charges will be discussed and quoted with the organiser in advance.

Minimum spend per campus are as follows:
Mile End - £25.00 per order
Dept W and Whitechapel - £37.50 per order
Robin Brook Centre, Charterhouse Square, Lincoln's Inn or any other campus - £75.00 per order plus £9.00 per day Congestion Charge contribution

This minimum spend is to cover staffing driver and staffing costs. 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) **£1.15**

Fresh cut fruit platter (GF)(VE) **£31.50**
serves 10

Two freshly baked mini pastries (V) **£2.30**
(113kcal)

Vegan croissant (VE) **£2.30**
(270kcal)

Gluten free croissant (GF) **£2.60**

Selection of mini muffins (V) **£2.10**
(220kcal) 2 per person

Yoghurt, granola and fruit compote **£2.60**
(148kcal)

Vegan yoghurt, fruit compote and seeds (GF)(VE) **£2.60**
(148kcal)

MIN ORDER OF 10 - CHOOSE 2X OPTIONS

Breakfast bites
Served in either a freshly baked baguette or bagel

Cold options **£3.75**
Smoked salmon and cream cheese
(230kcal)
Smashed avocado and roasted tomato (VE)
(197kcal)
Crispy smoked bacon and free-range egg mayo
(77kcal)

Hot options **£3.75**
Smoked back bacon
(236kcal)
Herb roasted field mushroom & vegan bacon (VE)
(232kcal)

Gluten free bread available
50p supplement

BREAKFAST PACKAGES

MIN ORDER OF 10

Breakfast package 1 - £4.45
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 - £5.00
Selection of Fairtrade teas and Paddy & Scott's coffee, still or sparkling water, yoghurt, granola and fruit compote *(*(VE)(GF) *also available)*

Breakfast package 3 - £5.65
Selection of Fairtrade teas and Paddy & Scott's coffee, still or sparkling water and a classic breakfast bagel or baguette ((GF) also available - 50p supplement)

REFRESHMENTS

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.

Dairy and plant based milk provided with tea and coffee orders. All of our paper cups and lids are compostable; please dispose of them in the correct bins. Thank you for your kind cooperation.

DRINKS

Tea and coffee **£2.50**
Minimum order quantity 10

Tea, coffee and wrapped premium biscuits **£2.90**
Minimum order quantity 10. GF VE *available*

Hot chocolate V **£2.75**
(192kcal) Minimum order quantity 10

Juices by the jug (1ltr) **£3.75**
Orange, apple, cranberry. Serves 5

QM filtered still or sparkling water (1ltr) **£2.20**

Hydration station (5ltr) **£9.40**
Still water infused with fruit and herbs, served in a 5-litre dispenser. Serves 25 guests
Lemon & Ginger or Cucumber & Mint
Plain version also available - £7.50

Soft drinks (330ml can) **£1.90**
Coca Cola, Coke Zero, Fanta, Sprite

Premium soft drinks (275ml bottle) **£2.90**
Fentiman's rose lemonade
Fentimans gently sparkling elderflower

Elderflower fizz (1 litre) **£5.50**

Still or sparkling water (330ml can) **£1.15**

TREATS

MIN ORDER OF 5

Selection of mini cakes **£3.15**
2 per person (357kcal)

Selection of mini muffins V **£2.10**
2 per person (220kcal)

NEW Mini scones with clotted cream and jam **£2.95**
(397kcal) V

Salted caramel flapjack GF VE **£2.95**
(223kcal)

Salted caramel brownie GF VE **£2.95**
(210kcal)

BAR SNACKS

£3.95 PER BOWL
EACH BOWL SERVES 4

Crisps GF VE
(130kcal)

Mixed olives GF VE
(59kcal)

Popcorn GF VE
(88kcal)

Wasabi mix VE
(160kcal)

Vegetable crisps GF VE
(60kcal)

Chilli crackers VE
(106kcal)

AFTERNOON TEA

Afternoon Tea - £15.75 per person
(809kcal) **MIN ORDER 15, MAXIMUM ORDER 200**

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
Selection of sandwiches (GF VE options available)

WHOLE CAKES

Served with cake knife, paper plates/crockery and napkins as requested

Carrot cake £35.00
Serves 16

Flourless chocolate cake GF £35.00
Serves 16

Lemon drizzle cake £25.00
Serves 10

Victoria sponge cake £25.00
Serves 10

WORKING LUNCH

NEW **Try our new sandwich fillings!**

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

Traditional Sandwich Lunch £10.50pp

ORDER IN QUANTITIES OF 5

Meat traditional platter
Wiltshire ham and mature cheddar with Stokes Suffolk pickle | Milano salami club | B.L.T with mayonnaise (free range)

Halal chicken traditional platter (H)
Coronation chicken salad with Stokes coronation sauce | Chicken salad with mayonnaise (free range) | Chicken and sweetcorn with mayonnaise (free range)

Fish traditional platter (V)
Hot salmon crème fraîche with dill and rocket | Dolphin friendly tuna & cucumber | Dolphin friendly tuna sweetcorn & mayonnaise (free range)

Vegetarian traditional platter (VE)
Free range egg & cress | Mature cheddar, vine tomato and Stokes Suffolk pickle | Cheese & spring onion

Vegan traditional platter
Vegan cream cheese and cucumber | Sundried tomato houmous salad

Artisan Sandwich Lunch £13.10pp

ORDER IN QUANTITIES OF 5

Meat mini roll platter
Brie, bacon and Stokes chilli jam | Egg mayonnaise (free range) with crispy bacon

Halal chicken mini roll platter (H)
Coronation chicken with Stokes coronation sauce | BBQ chicken and cheesy slaw | Indian spiced pulled chicken with mango chutney

Halal chicken wrap platter (H)
Sweet chilli chicken and salsa salad | Peri peri chicken and coleslaw | Chicken Caesar salad

Gluten Free Wrap Platter (GF)
Cajun chicken salad | Honey mustard chicken

Vegan wrap platter (VE)
Vegan falafel | Sundried mixed bean salad

NEW Meat Focaccia platter
Caesar chicken | Milano salami

NEW Veg Focaccia platter (V)
Mozzarella and pesto | Brie, chutney and rocket

LUXURY LUNCH

Why not treat your guests? Add a selection of mini cakes and 2x finger food options to your Traditional or Artisan working lunch

£6.00 per person supplement

Add an individual GF/VG packed sandwich - £4.95

GRAB & GO LUNCH

MIN ORDER OF 5

Classic Grab & Go Bag £8.45

Classic packed sandwich
Meat, fish, vegan, vegetarian
Fresh whole fruit, bag of crisps, can of water
(GF) **£1.00 supplement**

Grab & Go Salad Bag £10.00

Salad bowl
Chicken shawarma (H), vegan mezze (VE)(GF) tuna niçoise (GF)
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
£13.65 per person

Choose 3x salads & 1x protein option for all guests
£16.80 per person

NEW SALADS

Roasted new potato, gherkin, spring onion, parsley, lemon mayo (GF) (V)
(212kcal)

Ginger, beetroot, chicory, chives, sesame, peanut dressing (VE)
(283kcal)

Tomato, smacked cucumber, raddichio, dukkah, dill and tahini, maple yoghurt dressing (GF) (V)
(103kcal)

Giant couscous, raisins, peppers, soft herbs, lemon and cumin dressing (GF) (VE)
(141kcal)

Pesto pasta salad, Mediterranean veg, olives, crumbled feta (V)
(233kcal)

Charred baby gem, burnt aurbergine, smacked cucumber, roasted chickpeas, za'atar and shatta dressing
(151kcal) (GF) (VE)

NEW PROTEIN

Teriyaki chicken (H)
(211 kcal)

Harissa chicken (GF) (H)
(132kcal)

Sweet chilli tofu (GF) (VE)
(102kcal)

Charred mozzarella with aged balsamic glaze (V)
(201kcal)

Falafel with herby hummus (GF) (VE)
(110kcal)

Harissa salmon (£2.50 supplement) (GF)
(210kcal)

Lemon and herb prawn skewers (£2.50 supplement)
(181kcal) (GF)

Rare roast beef with horseradish (£2.50 supplement) (GF)
(189kcal)

SUSHI BENTO BOXES

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

Please choose one option for all your guests. Dietary requirements can be catered for within this selection

£14.95 per person

Minimum order: 5 | Order in multiples of 5

Limited availability

FISH

Salmon nigiri | Smoked salmon nigiri | Prawn nigiri | Salmon and avocado roll
Chilli edamame
Sticky rice
Pickles
Sweet soy sauce
Mochi

MEAT

Chicken katsu
Chilli edamame
Sticky rice
Pickles
Sweet soy sauce
Mochi

VEGAN

Carrot, burdock and avocado roll
Spicy tofu roll | Pumpkin nigiri
Roasted red pepper nigiri
Chilli edamame
Sticky rice
Pickles
Sweet soy sauce
Mochi

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

Each platter serves approximately 6 guests

SHARING PLATTERS

EACH PLATTER SERVES 6

Kent Cheeseboard (V) **£32.50**
(326kcal)

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

Halal Meat Platter (H) **£29.00**
(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 (VE) **£26.00**
(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 **£27.00**
(212kcal)

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

Dessert Platter (V) **£25.50**
(472kcal)

Mini macarons (V)
Salted caramel brownies (VE) (GF)
Salted caramel flapjacks (VE) (GF)
Selection of mini dessert pots (V)

BOWL FOOD

£31.50 per person
Minimum of 30, maximum of 400
Please choose 4 bowls from the menu
Caters for all dietaries

Only available for events in the Nucleus and Neuron Pod

HOT

NEW Beef OR Chicken OR Halloumi (V) burger sliders
(231/233/208kcal)

NEW Beef (GF) OR Soya (GF) (VE) chilli, rice, guacamole, tortilla chip crumb
(291/141kcal)

NEW Butter poached cod, pea and mint risotto, lemon oil, peashoots (GF)
(334kcal)

NEW Thai red chicken (GF) OR Tofu (GF) (VE) curry, sticky rice, coriander cress
(192/181kcal)

COLD

NEW Acapulco ceviche with salted potato chips (GF)
(232kcal)

NEW Peri peri chicken with farro and roasted veg salad
(181kcal)

NEW Roasted cherry tomatoes, butter beans and burrata (GF) (VE)
(227kcal)

NEW Pesto pasta, charred Mediterranean veg, crumbled vegan feta, cress (VE)
(185kcal)

BUFFETS

Choose one menu for all of your guests. Still and sparkling water included
£19.50 per person
Add Chef's Choice of hot dessert for an additional **£4.75** per person
MIN ORDER OF 20

HOT FORK BUFFET

1 NEW

Choose one meat or fish dish:

Lemon and herb dukkah chicken (GF)
Dukkah crusted seabass (GF)

Also includes:

Dukkah stuffed aubergine (GF) (VE)
Sumac and za'atar roasted potatoes (VE)
Toasted chickpeas, roasted veg and rocket salad (GF) (VE)
Labneh dressing (GF)

2 NEW

Choose one meat or fish dish:

Nigerian beef stew (GF)
Nigerian fish stew (GF)

Also includes:

Black eyed bean and veg stew (GF) (VE)
Jollof rice (GF) (VE)
Nigerian traditional salad (GF) (V)
Puff puff (VE)

3

Choose one meat or fish dish:

Griddled jerk chicken thighs (GF) (H)
Hickory smoked jerk sea bream (GF)

Also includes:

Stuffed pepper & halloumi (V) (GF)
Rice and peas (VE)
Slaw (VE)

FINGER BUFFET

Choose 6 items for £12.60 per person, or 8 items for £16.80 per person
Choose one menu for all of your guests
MIN ORDER OF 10

FISH

Crispy king prawns with sweet chilli dip
(2pp, 50kcal)
Prawn summer rolls with peanut sauce (GF)
(1pp, 114kcal)
Salmon, chive and citrus quiche
(1pp, 145kcal)

MEAT

NEW Chicken summer roll with peanut sauce
(1pp, 121kcal)
Crispy bacon and cheddar quiche
(1pp, 167kcal)
Teriyaki chicken skewer (H)
(1pp, 102kcal)

VEGETARIAN/VEGAN

Mini vegetable samosa with mango chutney (VE)
(2pp, 66kcal)
Spicy onion & carrot pakora with coconut mint yoghurt (VE)
(2pp, 122kcal)
NEW Stuffed bell peppers with cream cheese (V)
(2pp, 62kcal)
Vegan summer roll with peanut sauce (VE)
(1pp, 53kcal)

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

NEW

Minimum order quantity of 20
Please choose one menu for your event
Hot canapes option only available for events in the Nucleus and Neuron Pod

1

COLD
£14.00 per person
(364kcal)

Mini poppadom, mango chutney, mint yoghurt, tandoori chicken OR paneer, coriander cress (GF)

Sesame seared tuna, sesame crumb, wasabi mayo, taco, pickled onion (GF)

Caramelised onion, red pepper, whipped goat's curd (V)

Ratatouille, toast, crumbled vegan feta (VE)

2

COLD
£16.50 person
(656kcal)

Mini poppadom, mango chutney, mint yoghurt, tandoori chicken, coriander cress (GF)

Sesame seared tuna, sesame crumb, wasabi mayo, taco, pickled onion (GF)

Caramelised onion, red pepper, whipped goat's curd (V)

Ratatouille, toast, crumbled vegan feta (VE)

Beetroot gravlax, blini, chive cream cheese, caviar, pickled shallot

Mini yorkshire pudding, rare roast beef, horseradish cream, watercress

3

HOT AND COLD
£17.00 per person
(436kcal)

Hot
Quail Scotch egg, homemade pickle, chive

Crab and prawn, chive, brioche roll

Cold
Mini poppadom, mango chutney, mint yoghurt, tandoori chicken OR paneer, coriander cress (GF)

Sesame seared tuna, sesame crumb, wasabi mayo, taco, pickled onion (GF)

4

HOT AND COLD
£20.00 per person
(690kcal)

Hot
Quail Scotch egg, homemade pickle, chive

Crab and prawn, chive, brioche roll

Mini jacket potato, vegan cream cheese, chive, crispy onion (GF) (VE)

Cold
Mini poppadom, mango chutney, mint yoghurt, tandoori chicken OR paneer, coriander cress (GF)

Sesame seared tuna, sesame crumb, wasabi mayo, taco, pickled onion (GF)

Caramelised onion, red pepper, whipped goat's curd (V)

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

£19.50 per person

Still and sparkling water included

NEW **Chefs' choice**

A daily-changing fork buffet featuring our Chefs' favourite seasonal ingredients; thoughtfully sourced with freshness and sustainability in mind.
Includes:
Vegetarian and vegan dishes
One carbohydrate
One side

(GF) (VE) (V) options available

CANAPES

MIN ORDER OF 20

£16.00 per person
(348kcal)

Cold

NEW Whipped vegan feta, red pepper puree, toast, cress (VE)

NEW Harissa 'NoChicken', baba ghanoush, coconut labneh (VE)

NEW Zalmon blini, lemon zest cream cheese (V)

NEW Textures of mushroom cup (V)