Queen Mary
University of London



Festive Menu

2026

WELCOME

A range of Christmas menus to treat your hardworking team!

We have the perfect way for you and your team to celebrate this Christmas, whether it be one of our festive buffet menu or our Christmas inspired formal dining menu, we're here to help! Using fresh and sustainably sourced ingredients we can cater from 10 to 200 guests delivering food that comes with true provenance.

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.

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.

FESTIVE TREATS

Add some festive cheer with Christmas crackers!
£1.50 per person

MIN ORDER 10

Luxury hot chocolate	**£3.10**
Mince pies (GF)	**£2.10**
Gingerbread muffin	**£3.00**
Santa shortcake	**£3.00**
Gingerbread snowman	**£3.00**
Christmas pudding cookie	**£3.00**
Mulled wine	**£6.00**
'Grinch Spritz' mocktail	**£3.95**

Pineapple juice, cucumber, lime, blue curaçao syrup, sparkling water (Min order 10)

FESTIVE WORKING LUNCH

All Festive Working Lunches include still water, fruit juice, fresh whole fruit and salted crisps.
£15.50 per person.

ORDER IN QUANTITIES OF 5

Festive bagel platter
Hot smoked salmon & creme fraiche with cracked black pepper, dill and rocket
French brie, Stokes cranberry sauce, baby leaf salad

Festive mini roll platter
Glazed pig in blankets
Carvery turkey, chestnut & herb stuffing , Stokes cranberry sauce
French brie, Stokes fig chutney, baby leaf spinach
Ham hock, Stokes red onion marmalade, baby leaf salad

Festive sandwich platters

Meat
Carvery turkey, beechwood smoked bacon, sliced vine tomatoes, free range mayonnaise, Stokes cranberry sauce, baby leaf salad
Carvery turkey, Stokes coronation sauce, free range mayonnaise, baby leaf salad

Vegan/Gluten Free
Roasted spiced butternut squash, sun-dried tomato mayonnaise, salad
Vegan turkey, cranberry sauce, salad, horseradish mayonnaise

CANAPES & BUFFET

MIN ORDER OF 20

CANAPES

£23.00 per person

Scotch egg, cranberry sauce, stuffing crumb

Chicken & apricot terrine, plum chutney, croute (H)

Triple cooked pommes Pont Neuf, black truffle, parmesan (V)
((VE) also available)

Whipped goats curd, textures of cranberry

Smoked salmon, lemon cream cheese, red amaranth

MIN ORDER OF 5

BUFFET

£20.50 per person

CHOOSE FROM:

Festive carvery feast

Rare roast beef, herb marinated turkey breast, smoked salmon

OR

Festive vegetarian feast

Sprout, chestnut & onion quiche (V)

Nut roast, plant based turkey (VE)

SERVED WITH

Red oakleaf salad

AND

Crusty bread & butter

FORMAL DINING

MIN ORDER OF 15

Enjoy a delicious 3 course meal, served family style. Please choose one starter, one main course and one dessert for all of your guests.*

15 - 24 Guests - £67.00 per person
25 - 74 Guests - £64.00 per person
75 - 220 Guests - £59.00 per person

Starter

Shallot & thyme tarte tatin, crumbled goat's curd, watercress, balsamic (V)
Gravlax, lemon and lime crème fraîche, pickles, croute
Minted lamb croquette, jus dipping sauce

Main

Lake District rare roast beef
Stuffed ballotine of turkey
Nut roast Wellington (VE)

All main served with truffle pomme Anna, pigs in blankets, stuffing, carrot puree, Brussels & parsnips with crispy pancetta, cauliflower cheese, and a red wine jus ((VE) alternatives available)

Dessert

Christmas pudding, brandy cream, cinnamon Chantilly
Sticky toffee pudding, caramel sauce, vanilla ice cream (GF)
Locally sourced four cheese selection, grape chutney, walnuts, crackers, celery

***For dinners in locations without the access of a catering kitchen, an additional set up and service fee of £120.00 will be applied to your booking.**