




**Queen
Mary
Hospitality**

Welcome

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

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

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

 0207 882 8262

 qmhospitality@qmul.ac.uk

 @qm.food

Menus / Formal Dining



Formal Dining Menu

*Three course meal £54.95 per person - Minimum number of 15 applies
Including freshly baked bread, still and sparkling water, tea & coffee.
Please choose one starter, one main course and one dessert for all your guests*

*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.*

Starters


Smoked chicken, pearl barley, asparagus and soft herb emulsion

Rare roast beef, griddled artichokes, pickled shallots and tarragon oil

Griddled summer squash, braised farro grain and baby leaf salad, pomegranate and lemon and thyme marinated vegan feta

Griddled baby leeks, slow roasted tomato, parmesan and thyme crumb and a pickled beetroot dressing

Scallop ceviche, chilli smacked cucumber, charred watermelon and pickled vegetable salad



*A cheese course
can be added at
£6.50 per person.*

Mains

Seared lamb cannon, braised chickpea, courgette and slow roast tomatoes with artichokes and goats curd

Line caught seabass, cannellini bean ragu, sprouting broccoli, summer squash and sage dressing

Duck breast, asparagus, shallot tatin, hispi cabbage and tarragon pomme puree

Cornfed chicken breast, warm pea & green bean salad, carrot puree and Pommes Anna

Asparagus, wild mushroom, Jersey Royal wellington, savoy cabbage, chive cream

Saffron risotto, roasted baby onions, spinach, caramelised garlic and broad beans

Dessert

Rasperry, roasted peach and pistachio Eton Mess vegan meringue (VE)

Flourless chocolate cake, clotted cream, poached plum (GF)

Salted caramel caneles, Biscoff crumble, macerated strawberry

Summer pudding, stewed blueberry, clotted cream (V)

*Add 1/2 bottle
of wine at £7.95 per
person*

*Add petit fours
at £1.50
per person*