

Catering

Menu

Whether you would like to start the day with a freshly prepared breakfast, a light lunch or go straight for desserts, we have put together some great options for you.

Simply request a catering form to be returned to us by 15:00 the day before your session.

Breakfasts

What better way to start the day than with breakfast? With a range of scrumptious options, we have something to suit everyone's appetite. We have vegan and dairy free options to ensure that everyone is able to enjoy their breakfast.

A. The Mini Fresh Box (serves 6)

A selection of mini freshly baked croissants and Danish pastries with Exotic freshly sliced fruit platter (v)

£28

B. The Healthy Option (serves 6)

Delicious yoghurt with mixed red berries topped with granola
Mini open bagels with light cream cheese and cucumber (v)
Bran muffin (v), 6 homemade fruit smoothie (250ml) (v)

£40

C. Continental Breakfast (serves 6)

Deluxe meat and cheese platter with a basket of freshly baked bread and rolls served with butter
Mini croissants (v)
Exotic freshly sliced fruit platter (v)

£69

D. Dairy Free Selection (per person)

Mini open bagels with smoked salmon and capers (1) (df)
Soy yoghurt and mixed red berries topped with granola (1) (v) (df)
Exotic fruit salad pot (1) (v)
Healthy porridge bar (1) (v)

£9

E. Vegan & Dairy Free Selection (per person)

Tortilla wraps with hummous and falafel mix (2) (v)
Soy yoghurt and mixed red berries topped with granola (1) (v)
Large tropical fruit skewer (1) (v)
Dairy free freshly made strawberry smoothie (1) (v)

£10

Lunches

You can enjoy a light lunch such as sandwiches and specialty platters or go straight for dessert. We know those research sessions require your focus and attention! With flavour packed food, there's something for everyone!

Sandwiches

A. Italian Selection Platter (serves 6)

Ciabatta, black olive and sun blush tomato focaccia breads containing a variety of meat, fish and vegetarian fillings served on individual platters
Part (v)

£29

B. Halal Selection Platter (serves 6)

Generously filled sandwiches and delicious specialty bread
Variety of halal meat, fish and vegetarian fillings served on individual platters (h) and part (v)

£32

Specialty Platters

C. A Taste of the Middle-East (serves 8)

A Middle-Eastern traditional homemade hummous, baba ghanoush, labaneh cream cheese, chickpea, moussaka, tabbouleh, falafel, stuffed vine leaves, pickled vegetables and traditional salad garnish all served with toasted pitta bread (v)

£39

D. Antipasti Platter (serves 8)

Sliced Parma ham, Milano salami, stuffed piquillo peppers with cream cheese, bocconcini, sun-blush tomatoes, spicy herbed mixed olives with marinated chargrilled artichoke, aubergine, courgettes, peppers and salad garnish all served with toasted ciabatta slices

£39

E. Indian Flavours (serves 8)

A selection of spicy vegetable samosas, mini onion bhajis, vegetable pakoras, halal chicken tikka skewers and tandoori chicken skewers with mango chutney and salad garnish all served with toasted naan bread and mini poppadoms (h)

£42

F. Sushi & Oriental Platter (serves 8)

Futomaki vegetarian rolls, salmon and prawn nigiri, mirin glazed salmon pieces, sweet chilli glazed king prawns, duck pancake rolls with hoisin sauce and salad garnish all served with wasabi, pickled ginger and soy sauce

£54

Desserts

A. Selection Cake Platter (serves 6)

A selection of homemade cakes and mini tartlets

£18

B. Lime Meringue Tartlets (serves 6)

A tangy and refreshing choice to be enjoyed after lunch

£13

C. Exotic Fresh Fruit Tartlet (serves 6)

Enjoy the taste of fresh fruits on top of a creamy texture and a buttery pastry

£13

D. Chocolate Brownie (serves 6)

With chocolate mousse swirl and roasted hazelnut

£12

All prices are excluding VAT & delivery charges.

Good to know

Please let us know if you would like any other quantities or if you have any specific dietary requirements and we will do our best to accommodate your request. Whilst we try to avoid using nuts in our food and use them in separate pots, we cannot guarantee that there won't be any traces of nuts.

(v) - Vegetarian

(h) - Halal

(df) - Dairy Free

Lunch & Dinner

Menu

We have carefully selected excellent recommendations from tried and tested restaurants that we love and know you will too!

We have an account set up with Deliveroo on the iPad in your Viewing room so all you need to do is add your items from any restaurant you fancy to the basket and hit the order button. This will then be added to your bill.

Please allow up to 2 hours from the time you place your order. This will allow enough time to have it delivered and plated up for you!



Our favourites!

Busaba Ethai

Award-winning Thai cuisine to surely leave you wanting for more

INDI-GO

Wonderful and Authentic Indian flavours – this is highly recommended!

Byron Hamburgers

Mouth-watering burgers with lots of flavours – we love Byron!

MAKI

Light, healthy and refreshing sushi as well as delicious hot foods

COZZO

From pizza to pasta and other Italian dishes. Who doesn't love real Italian food?

If you don't see anything you fancy, please let us know and we do our best to accommodate your requests.

Good to know

Please note, we charge a fee of £12.50 to handle your order. As you will be ordering through Deliveroo, if you choose items from different restaurants, they may arrive at slightly different times.

We will advise on any updates to delivery times of your food once your order has been placed.