



**Queen Margaret
University**
EDINBURGH
CONFERENCE & EVENTS

Catering Brochure 2023/24



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FRESH, LOCALLY SOURCED, GOOD FOOD

Welcome to QMU Hospitality

Our vision is to provide fresh, locally sourced, good food made by our talented teams to the highest possible standard.

Our menus are designed with your delegates in mind, enhancing the customer experience and showcasing Scotland's natural larder.

Our menus change regularly and are influenced by the seasonality of ingredients to ensure best quality, with sustainability at the forefront of everything we do.

We would be delighted to discuss any aspect of your food and beverage requirements and are always happy to create a bespoke menu to fit around the vision of your event, and keep to your budget.

Booking Procedure

We ask that you give us your final delegate numbers and any special dietary requirements a minimum of 5 working days prior to your event.

Please note all prices are applicable to bookings from Monday to Friday 8.30am – 4pm. All bookings out with these hours will be subject to an additional labour cost based on delivery requirements.

All prices displayed are net of VAT.

Food Allergies and Intolerances

Whilst we take every precaution to reduce the risks from cross contamination, please be aware that we prepare many of our products on site.

Ingredients used across our product range contain a wide range of allergenic ingredients, including, but not limited to, nuts, sesame, milk and gluten. Consequently, there may be traces of various allergens present across our product range.

To enable us to best accommodate any special dietary requirements your delegates may have, please speak to our Events Team, who will do their utmost to ensure these are accommodated.

When selecting your menu, we would always recommend having a good variety of vegan and meat options available, and we have designed our menus with this in mind.

Please note that all food is cleared within 2-hours.



BREAKFAST BITES

Available until 11am, our breakfast options are a great way to start your early morning meeting.

A selection of freshly baked mini pastries £1.45

Hot filled rolls £2.20

Select any 2 from the following: bacon, link, egg, vegan link, haggis, hash browns or tattie scone

Full Scottish breakfast (min. 8 people required) £9.50

Bacon, egg, link sausage, baked beans & haggis (vegan option available), toast, butter & jams

Bacon or fresh berry pancakes £2.00

Seasonal fruit platter £3.05

Selection of freshly cut fruit

Savoury croissant platter (serves 5) £7.50

Ham, cheese and tomato platter with fresh baked croissants

Breakfast Bowls £1.85

Fresh berries, crunchy granola & Greek yogurts

Smoothie selection - 1l jugs £7.25

Super Berry, Strawberry Delight, Green Goodness, Mango & Passionfruit



THE PERFECT BREAK

Beverages

Fresh filter coffee, traditional tea and a selection of organic fruit and herbal infusions	£1.30
<i>with biscuits</i>	£1.90
<i>with shortbread</i>	£1.85
<i>with home-baked scones</i>	£2.85
<i>with traybake selection</i>	£3.80

Nibbles

Fresh fruit bowl (serves 10)	£10.50
Mixed muffin selection	£1.95
Flapjacks	£1.15
Tunnock Treats	£0.75
Olives (serves 5)	£4.95
Classic nuts (serves 5)	£5.50
Kettle Crisps (serves 5)	£4.95
Vegetable crisps (serves 5)	£9.50

Soft drinks

Still & sparkling mineral water	
<i>500ml</i>	£0.95
<i>1l</i>	£1.95
Fruit juices 1l (<i>orange, apple or cranberry</i>)	£2.50
Sparkling elderflower presse	£2.85
Selection of soft drinks (<i>330ml Cans</i>)	£1.35
Smoothie selection - 1l jugs	£7.25
<i>Super Berry, Strawberry Delight, Green Goodness, Mango & Passionfruit</i>	



SANDWICH LUNCHES

Please mix and match from the below options and add on any soup, salads, buffet bites or sweet treats to compliment your lunch.

All of our lunch options include a fruit bowl, iced water, sparkling elderflower presse and tea & coffee.

Selection of classic sandwiches **£9.50**

Including egg & cress, pesto, tomato, mozzarella & rocket, ham & cheddar, chicken caesar & BLT

Selection of deluxe sandwiches, wraps & mini baguettes (min of 20) **£9.95**

Including falafel wraps, jalapeno pepper & cheese bite wrap, tuna mayo, chicken salad, ham, cheddar & tomato

Gluten Free Selection **£9.95**

Including egg & cress, tuna mayo & cucumber, ham, cheese savoury

Vegan Selection **£9.95**

Including avocado, houmous & mixed leaf, cheese savoury, falafel crumble & salsa

Add soup **£1.60**

Made fresh in-house with seasonal ingredients, gluten and dairy-free as standard

Add salad **£2.25**

Made fresh in house with seasonal ingredients, gluten and dairy-free as standard

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LUNCH ADD-ON'S

Our buffet bites are the perfect option to add onto our sandwich lunch menus.

Add vegetarian bites

£1.50

*Vegetarian sausage roll, mustard mayo
Chickpea & spinach falafels, pepper hummus
Bhaji bites, lemon & coriander aioli
Mediterranean vegetable quiche
Vegetarian spring rolls, sweet chili dip
Vegan bruschetta with tomatoes, basil & onion
Sweetcorn tostada, black bean salsa
Beetroot & goats cheese filo puff*

Add meaty bites

£1.85

*Handmade pork, turkey & sage sausage roll, mustard mayo
Tikka chicken kebabs with mint yoghurt
Mini beef sliders with crispy onions & cheese melts
Haggis & black pudding bon bons, roast tomato chutney
Hot smoked salmon mousse croutade
Korean pork buns, kimchi slaw*

Crudit  selection (serves 6 people)

£15.00

Carrots, cucumber, celery, bell peppers & cherry tomatoes served with hummus dip



HOT FORK LUNCHES

Please select two main dishes and 2 salads.

A fresh fruit bowl, iced water, sparkling elderflower presse and tea & coffee are included as standard

Minimum numbers of 15 apply for this menu.

Chef's Menu of the day (Mon-Fri) £9.95

Our chef's menu of the day includes a meat dish, vegan dish and 2 seasonal salads

Hot Fork Buffet Selection (select from below) £11.95

Main dishes

Charred chicken, confit onion veloute

Pan seared chicken chasseur, buttered mash

Honey & mustard glazed pork, cider veloute

Pulled hoi sin jackfruit, steamed bun, pak choi, chili & white radish (vg)

Chicken, bacon & parmesan creamy pasta with garlic bread

Roast med veg & olive penne pasta with garlic bread (vg)

Harissa roast chicken with roast vegetable couscous & herb potatoes

Aubergine, chickpea & apricot tagine with roast vegetable couscous & herb potatoes (vg)

Roast vegetable lasagne served with garlic bread

Lentil moussaka

Salad

Tomato glazed balsamic & rocket pesto

Shaved fennel, radish & chervil

Cumin roasted squash, baby spinach & toasted pumpkin seeds

Roasted courgette, caperberries & pickled onions

Rainbow slaw

Roast Heritage carrots

Balsamic rocket & parmesan



MINI BUFFET BITES

Our mini buffet bites are ideal for post conference drinks receptions or an option for lunch. Just add on drinks to compliment your menu.

A selection of finger food (minimum 6 guests) £10.85

Mini Bagel Selection

Mini poppy seed topped bagels with smoked salmon, fromage frais & chives;

Mini seeded bagels filled with pastrami, fromage frais & mustard

Mini sesame seed topped bagels filled with sliced chicken, fromage frais, onion & parmesan

Mini onion topped bagels filled with cheese, fromage frais & tzatziki

Mini Quiche Assortment

Chicken & vegetables

Ham & cheese

Spinach & cheese

Selection of Macarons

Vanilla, lemon, raspberry, coffee, pistachio and chocolate



SHARING BOARDS

Designed for sharing, our boards are served with freshly baked artisan bread and contain the very best seasonal and local produce.

From the field - Meat board £23.25

Chorizo, salami, Prosciutto Crudo, marinated olives, tomato chutney, cold press rapeseed oil, balsamic vinegar, pickles and freshly baked wholegrain artisan bread

From the dairy - Cheese board £26.25

Selection of British cheeses, grapes, celery, chutney, crackers and freshly baked artisan wholegrain bread

From the garden - Plant board £18.25

Chargrilled and raw vegetables, marinated olives, stuffed vine leaves, falafel, hummus, baba ghanoush and freshly baked wholegrain artisan bread/ flatbreads

SWEET TREATS

A selection of sweet treats to add on to any event

Mini scones with cream & jam	£1.60
Double chocolate muffin	£1.95
Raspberry and white chocolate muffin	£1.95
Gluten-free carrot cake (serves 14)	£28.00
Lemon drizzle loaf (serves 14)	£28.00
Mixed berry Eton Mess gateau (serves 15)	£35.00
Vegan chocolate fudge cake (serves 15)	£30.00
Mini red velvet cakes	£2.25
Assorted mini traybakes	£0.60
Mini doughnut platter	£1.30
Afternoon Tea	£10.85

Selection of finger sandwiches, home baked scones with cream and jam, petit fours



CANAPÉ SELECTION

**Please choose 5 canapés from the options below.
Minimum numbers of 10 apply.**

Savoury warm selection **£10.25**

Haggis arancini with a mayo mustard dip
Mixed pepper arancini with a vegan mayo dip (vg)
Chipolata sausages with a sweet chilli dip
Cajun chicken skewers
Smoked salmon, vegetable and chilli cheese quesadilla
Seasonal vegetable frittata (vg)
Veggie spring rolls with a sweet chilli & coconut dip (v)

Savoury cold selection **£10.25**

Whipped goats cheese, honey pickled beetroot (v)
Feta cheese, olive & tomato stuffed puffs (v)
Chestnut mushroom crostini (vg)
Plum tomato & basil crostini (vg)
Potato cakes with smoked salmon & cream cheese
Tikka jackfruit mini poppadum (vg)

Sweet selection **£10.25**

Pistachio rectangles
Lemon macaron tartlets
Raspberry tartlets
Chocolate éclairs
Coffee éclairs
Caramel squares
Praline tartlets
Morello cherry & pistachio moelleux
Opera rectangles



SAMPLE SEATED DINNER

Please select 1 starter, 1 main and 1 dessert and dietary alternatives.

All special dietary requirements must be provided in advance and will be catered individually as required.

Starters

Corn-fed pressed chicken, rye crostini, granola, whipped truffle mushroom mousse, cherries

Seabass ceviche, micro herbs, ginger and soy consommé, radish and charred cucumber

Heritage beetroot, gazpacho, snow pea, black olive salt, shaved vegan feta

Mains

Seared Hake loin, preserved lemon velouté, spring vegetable cassoulet, nasturtium

Lamb loin, confit leek puree, salt baked turnip, tendrils, gnocchi and chive oil

Roasted spring vegetable Pithivier, parmesan, summer vegetable melody, sherry vinaigrette

Chargrilled celeriac steak, toasted farrow grain, braised carrot puree, roasted corn and girolle mushroom

SAMPLE SEATED DINNER



Dessert

Trio of Chocolate Mousse, vanilla marinated orange, meringue crumb

Charred Pineapple Tarte Tatin, coconut sorbet, lime, toasted coconut

Honey and vanilla panna cotta, poached peach, shaved sable, lemon

Cheese and biscuits with quince and seasonal chutney

Tea and coffee



FROM THE BAR

A member of the catering team will be required to serve any alcoholic beverages.

Please advise in advance if you have any under 18's attending.

Champagne & sparkling wines

<i>Moët & Chandon Brut Imperial</i>	£76.00
<i>Veuve Clicquot Yellow Label</i>	£74.00
<i>Da Luca Prosecco</i>	£17.95
<i>Chapel Down Sparkling Rosé</i>	£36.00
<i>Balfour Nannette's Rosé</i>	£22.00

White wine

<i>Jack Rabbit Pinot Grigio</i>	£14.25
<i>Errazuriz Sauv Blanc Casablanca Valley</i>	£15.50
<i>Salentein Barrel Selection Chardonnay Mendoza</i>	£16.25

Red wine

<i>Jack Rabbit Merlot</i>	£14.25
<i>Eleve Pinot Noir</i>	£15.50
<i>Red Knot Shiraz</i>	£16.25

Rosé wine

<i>Jack Rabbit Rosé</i>	£14.25
<i>Portillo Malbec Rosé</i>	£15.50

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FROM THE BAR

Cocktails

Strawberry Daquiri – strawberry, lime and rum £6.50

Elderflower Spritz – gin, elderflower and lemonade £6.50

Pineapple Crush – Malibu, peach Schnapps and pineapple £6.50

Mocktails

Raspberry Rush £4.50

Elderflower Spritzer £4.50

Sunset Cooler £4.50

Beers and ciders £3.50

Selection of Peroni, Corona and Kopparberg



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events@qmu.ac.uk



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