

1875

Our origin is food...

Conference & Events Menu Brochure



**Queen Margaret
University**
EDINBURGH

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Introduction

Welcome to Queen Margaret University Hospitality. Our vision is to provide fresh, locally sourced, good food made by our talented teams to the highest possible standard, ensuring that your guests are made to feel special during their time with us, every visit.

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 with you and we are always happy to create a bespoke menu to fit the vision of your event and to ensure we keep to your budget.

Our goal is to ensure that we will exceed your expectations, every time.

Booking Procedure

Please note the displayed prices are applicable to bookings from Monday to Friday, 08:30 - 16:00 hours. All bookings made out with these hours will be subject to an additional labour cost based on delivery requirements.

We would ask that you give us your final delegate numbers and any special dietary requirements 5 working days prior to your conference or event.

All prices are net of VAT.

Food Allergies & Intolerances

Whilst we take every precaution to reduce the risks from cross contamination, please be aware that we prepare many of our dishes fresh on site, consequently there may be traces of allergens. If you or any of your guests suffer from allergies or have any special dietary requirements, please speak to our Events Team who will do their utmost to ensure that these are accommodated.

Whilst choosing your menu, we would always recommend having a good variety of both Vegan and meat options available, and we have designed our menus with this in mind.

The perfect break



Fresh filter coffee, traditional tea and a selection of organic fruit & herbal infusions	£1.20
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Beverage Tray Supplements

Biscuits (v)	£0.50
Fresh Fruit Bowl (10 items per bowl)	£11.90
Home baked Scones with a selection of jams and butter	£1.35
Selection of Traybakes (<i>Inc. Vegan & GF</i>)	£2.30
Mixed Muffin Selection	£1.45
Giant Cookies	£1.30
Flapjacks (<i>Including Vegan & GF</i>)	£1.30
Cherry, Berry, Nuts & Seed Mix	£1.00
Cacau & Almond Energy balls (<i>GF, Ve, Superfood</i>)	£2.30

Please Note: all our coffee is triple certified

Soft Drinks Menu (5 servings from each selection)

Still Mineral Water (1 litre)	£2.80
Sparkling Mineral Water (1 litre)	£2.80
Orange Juice (1 litre)	£2.60
Apple Juice (1 litre)	£2.60
Cranberry Juice (1 litre)	£2.50
Sparkling Elderflower	£4.10
Sparkling Raspberry	£4.10
Selection of Flawsome Sparkling Soft Drinks	£2.05

Breakfast Menu



Breakfast Items

Selection of Croissants and Mini Pastries	£1.45
Breakfast Muffins	£1.95
Hot Filled Rolls <i>Select any 3 of the following: Bacon, Link, Lorne, Egg, Vegan Link, Black pudding, Vegan Haggis or Hash Browns</i>	£1.15
Bacon or fresh Berry Pancakes	£1.50
Chocolate and Golden Syrup Porridge Pots	£1.70
Peanut or Chocolate Granola Pots	£1.65
Overnight Oats	£1.35
Breakfast Bagels filled with smoked salmon and cream cheese	£1.80
Peanut Butter & Super Berry Oat bars	£1.75

Alternative breakfast options can be arranged on request.

Working Lunch Menus



Sandwich Working Lunch 1

£8.35

Fresh cut traditional sandwiches on white, malted and speciality breads with a variety of fillings:

Classic Chicken Salad

Tuna mayo

Cheese Savoury (v)

Falafel Crumble, Salsa & Coriander in Tomato Bread (Ve)

Served with:

Salted potato crisps

Seasonal Fresh Fruit Bowl (v)

Sparkling Elderflower Soft

Fruit juice and Iced Water

Fresh filter coffee, traditional blend tea and a selection of organic fruit & herbal infusions

Sandwich Working Lunch 2

£9.70

Homemade soup of the day (*Ve, GF, DF*)

Fresh cut traditional sandwiches on white, malted and speciality sliced breads with a variety of fillings:

Bacon, Lettuce and Tomato in Malted

Chicken Caesar in Malted

Pesto, Mozzarella, Tomato & Rocket in White (v)

Vegan Sausage & Red Onion Chutney in White (Ve)

Served with:

Salted potato crisps

Seasonal Fresh Fruit Bowl (v)

Sparkling Elderflower Soft

Fruit juice and Iced Water

Fresh filter coffee, traditional blend tea and a selection of organic fruit & herbal infusions

Buffet Menus



Finger Buffet Menu 1

£15.65

Fresh cut traditional sandwiches on assorted farmhouse breads with a selection of fillings:

Sandwich Selection

Classic Chicken Salad

Bacon, Lettuce and Tomato

Tuna, Sweetcorn & Lettuce

Falafel Crumble, Salsa & Coriander (Ve)

Avocado, Lettuce & tomato Gluten Free Tortilla (Ve, GF)

Buffet Selection

Mini Roast with Bite size Yorkshire puddings

Teriyaki Chicken Crunch (GF, DF)

Caprese Salad Skewers with a Pesto Drizzle (V)

Sweet potato falafel with a roast onion chutney (Ve, GF, DF)

Seasonal Fresh Fruit Bowl (v)

Sparkling Elderflower Soft

Fruit juice and Iced Water

Fresh filter coffee, traditional blend tea and a selection of organic fruit & herbal infusions

Finger Buffet Menu 2

£16.30

A selection of freshly made sandwiches on delicious breads including classic sliced, wraps and speciality bread such as ciabatta with a selection of fillings allowing 1 round per person:

Sandwich Selection

Tandoori Chicken & minted yoghurt

Prawn Marie Rose

Bistro Beef

Jalapeno Pepper & Cheese Tortilla (v)

Lemon Pepper chicken

Piri Piri Falafel Mezze on a Gluten Free Tortilla (Ve, GF, DF)

Buffet Selection

Cauliflower cakes with chilli and mint vegan mayonnaise (v)

Fish & Chip poke, chilli dip

Sweet and sour chicken skewers

Mini Baked potatoes with meat and veggie fillings (Ve, DF, GF for 50%)

Seasonal Fresh Fruit Bowl (v)

Sparkling Elderflower Soft

Fruit juice and Iced Water

Fresh filter coffee, traditional blend tea and a selection of organic fruit & herbal infusions

Street Food Hot Fork

£16.55

(10 person order minimum for one dish; 50 person minimum order for 2 dishes at no additional cost)

Choose any one of the following street food dishes, all the dishes start as a Vegan option, with a meat pairing allowing your guests the freedom to change the dish on the day to suit their own personal preferences.

Korean BBQ Pork (Or Jackfruit), served with a Bau Bun, Pickle Salad and Hot or Garlic Sauce

Teriyaki Chicken (Tonkatsu Plant Protein), served with fried rice, Prawn crackers and a side salad

Chicken Tinga (Black Bean) tostadas with avocado, mixed leaves, sour cream, vegan mayo and homemade spicy salsa on the side

Lamb Kofta with a Chilli & Sultana Cous Cous, Roast Pepper Hummus, Sweet Chilli Roast Potatoes and a herby tomato and Apple Relish

Peruvian Chicken (Quorn) with green sauce, a cucumber and tomato salad, flatbread, salsa and a Quinoa & Herb Salad

Seasonal Fresh Fruit Bowl (v)

Sparkling Elderflower Soft

Fruit juice and Iced Water

Fresh filter coffee, traditional blend tea and a selection of organic fruit & herbal infusions



Traditional Hot Fork Buffet

£17.90

(10 person order minimum)

Harissa roasted chicken with chickpea & apricot tagine

Aubergine, chickpea and apricot tagine with roast vegetable cous cous (Vegan Alternative)

Scottish Salmon with new potato, tarragon, and caper salad and with crispy kale & salsa verde

Roast Vegetable Cous Cous (Ve)

Seasonal leaf salad (Ve)

Asian pickled slaw (Ve)

Naked veg salad (Ve)

Fresh baked bread (Ve)

Selection of Cakes including Ve and GF alternatives

Seasonal Fresh Fruit Bowl (v)

Sparkling Elderflower Soft

Fruit juice and Iced Water

Fresh filter coffee, traditional blend tea and a selection of organic fruit & herbal infusions

Pick Up Selection

Pick-Ups are two to three bite buffet items that can be added to any catering offer.

Vegetarian

£1.00 each

- Lemon arancini balls
- Cauliflower cakes with chilli and mint yoghurt
- Cherry bruschetta, ricotta, cherry and tomato
- Broccoli and potato croquettes, garlic dip
- Pickled beetroot and mushroom blinis
- Goats cheese with chive and pomegranate

Meat

£1.20 each

- Chorizo and Spanish potato skewer
- Hot and sour chicken skewer
- Cheese and bacon pinwheel
- Mini pepperoni pizza
- Chicken and pickle frittata
- Haggis bon bons

Fish

£1.45 each

- Mini fishcakes, tartare sauce
- Mini prawn cocktail
- Tuna and cheese melt
- Goan fish curry flatbread
- Fish pate, garlic toast and fresh herbs
- Breaded white fish and coconut skewers, chilli dip

Canapé Selection



Canapé Selection

£9.90

(Minimum 20 persons, with a choice of 5 canapés per person)

SAVOURY WARM CHOICES

Pea and watercress soup shot, crunch macadamia (v)
Carrot and coconut shot, coriander oil (v)
Pear and Dunsyre blue tart, candied pecan (v)
Cajun chicken skewer
Oyster and sesame coated salmon skewer
Seasonal vegetable frittata (v)
Veggie spring roll with sweet chilli and coconut dip (v)
Chicken and coriander pakora with chilli dip
Sweetcorn fritters with Cajun courgette (v)
Chipolata sausages with honey mustard dip
Smoked salmon, vegetable and chilli cheese quesadilla

SAVOURY COLD CHOICES

Whipped goats cheese, honey pickled beetroot (v)
Feta cheese, olive and tomato stuffed puff pastry (v)
Polenta with tomato salsa and red onion marmalade (v)
Chestnut mushroom crostini's (v)
Potato, spring onion, cheese and dill frittata (v)
Plum tomato and basil crostini's (v)
Roast beef and mustard toast with Asian cress
Crostini with pulled pork and apple chutney
Blini with feta, tomato and black olive (v)
Hot and sour chicken omelette roll
Sweet potato and ginger parcels (v)

SWEET CHOICES

Lemon cream crumble with cream & orange zest (v)
Hazelnut cakes with a praline cream & almonds (v)
Fruit scones with whipped cream and jam (v)
Lime fananciers with coconut panna cota, raspberry jelly (v)
Caramel fanciers, caramel-milk chocolate cream & caramelised pecan nuts (v)
Choux with vanilla cream & icing sugar (v)
Vanilla mousse sponge with a mango jelly (v)
Selection of Macarons (v)
Classic New York cheesecake (v)
Jelly and whipped cream shots (v)

Wine Selection



Wine Menu

Champagne & Sparkling Wine

Moet et Chandon Brut Imperial	£78.85
Vevue Clicquot Yellow Label	£80.70
Chapel Down Blanc de Blac	£48.70
Rocco Venezia (Rose)	£26.90
Da Luca Prosecco	£19.10

Red Wine

Puro Organic (Argentinian Malbec)	£22.75
Red Knot Shiraz (Australian)	£19.90
Luis Fillippe Merlot (Central Valley)	£17.70
Eleve Pinot Nior (Vin de France)	£15.45

White Wine

Corte Vigna Pinot Grigio (Italy)	£15.60
Errazuriz Sauv Blanc Casa Blanca Valley (Chillian)	£16.90
Woodbridge by Robert Mondavi Chardonnay (USA)	£20.20
Nobilo Regional Collection Sauv Blanc (Aus)	£24.10

Rose Wine

Portillo Malbec Rose (Uco Valley)	£18.10
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WHY: 1875

Our origin is food...

Queen Margaret University was originally known as the Edinburgh School of Cookery, founded in 1875 by Christian Guthrie Wright and Louisa Stevenson. Being the forerunner in the cookery revolution that today employs 280 thousand catering professionals in Scotland, and many more worldwide. It's for this reason that we believe that the catering department within the University should celebrate the heritage and contribution that the school brought to our industry.

We, like the University also have our origins based around food and developing people. The Universities journey over the centuries resonates with our founders Alastair Storey and William Baxter who, like the Universities founders, have built our reputation as a business that promotes a fresh food ethos and strives to put the skill back into our business.

It's for this reason we share with you the strapline and view this as being a mutual statement for both parties.

