

WARWICK FOOD AND DRINK

DELIVERED TO YOU MENU SEPTEMBER 2023 TO JULY 2024

TALK TO US

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Office Hours: 10:00 - 16:00 Monday to Friday

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Please note that should any of the products listed in this menu not be available or there is a general supply issue, we will aim to provide alternatives where possible.

HOT AND COLD DRINKS

As a standard when you order tea and coffee, we will send 50% freshly brewed coffee and 50% hot water (with the equivalent number of teabags) and the equivalent of one hot drink per person. If you require a different percentage of tea and coffee, then please state at the time of booking.

Enhanced drinks package (served in crockery in multiples of 10)

50% freshly brewed coffee, 50% hot water and teabags, served with wrapped biscuits, 2 bottles of water, fresh semi-skimmed milk, sugar and sweeteners. Served in cups and saucers and glasses, or mugs on request.

Brewed coffee and tea (served in disposables in multiples of 10)

Flask of freshly brewed coffee, flask of hot water with tea bags, fresh semi-skimmed milk, sugar and sweeteners.

Tea and coffee (served in disposables in multiples of 10)

Coffee sachets, hot water with Yorkshire tea bags, fresh semi-skimmed milk, sugar and sweeteners.

Tea and coffee (no cups provided)

Choose this option if you would like your tea and coffee delivered without cups so that your guests can bring their own re-usable cups.

Enhance your drinks with items from the list below:

- Hot chocolate (per sachet)
- Herbal and infusion teabags (per sachet)
(pure peppermint, pure green, Earl Grey)
- Decaffeinated coffee sachets (per sachet)
- Decaffeinated teabags (per sachet)

Soya milk portions are available upon request.

Bottled water 750ml

Still or sparkling, 1 bottle is sufficient for 4 servings

Fruit juice (litre)

Orange, apple or cranberry, 1 carton is sufficient for 4 servings

Canned water

Still or sparkling

Canned drinks

Coca-Cola†, Diet Coca-Cola, Sprite,

† (sugar tax is charged on this drink)

BISCUITS, BARS & CRISPS

Served in multiples of 10

Mini chocolate bars

Individually wrapped biscuits

Luxury crisps v 5 portions

FRUIT

Seasonal fruit bowl v vg (5 portions)

Fresh fruit platter v vg (10 portions)

PASTRIES

Selection of sweet pastries - served on platters for 5 or 10

A selection of apple, cinnamon and fruit and red fruit Danish pastries.

Individually wrapped pastries

Croissant or pain au chocolat (half and half will be provided unless otherwise requested).

YOGHURT AND OAT CLUSTERS

Served in multiples of 6

Yoghurt, oat, blackcurrant and berry clusters

Yoghurt, oat and strawberry clusters

CAKES

Served on platters for 5 or 10

Mini cake selection v

A selection of Apple & cinnamon sponge, chocolate fondant, forest fruit cheesecake, custard crumble sponge, coconut sponge

Cupcake selection v

Vanilla cup cake and chocolate cup cake.

Selection of doughnuts

A selection of strawberry, triple chocolate and caramel will be delivered.
(Served as trays of 12, at no extra charge, this is one of our sustainability actions)

Vegan doughnuts also available (individual)

NON-GLUTEN CONTAINING MUFFINS AND BISCUITS

Individually wrapped chocolate VG/GF or blueberry muffin GF

Nairn's gluten free biscuit

Oat and fruit, oat and ginger, chocolate chip biscuit. v vg gf

Lazy Day individually wrapped large biscuit

Belgian dark chocolate tiffin, millionaire's shortbread, rocky road, golden syrup oatie, choc orange

NON-GLUTEN & VEGAN CONTAINING CAKE SLICES

Vegan chocolate and raspberry vg gf

Lemon tart gf

Mocha tart GF

Wrapped Apple and elderflower gf

Wrapped Lemon tart vg gf

Cinder toffee brownie vg gf

SANDWICH PLATTERS

Vegetarian & vegan

Dairy-Free Vegan Platter Menu 1 vg

Serves 3

Zero cheese Wowmans on rye bread:

Inspired by the iconic ploughman's lunch platter, the Herbimore® version takes it to a whole new level. Thick rye bread loaded with smooth mature cheddar flavour slices, tongue-tingling Branston® pickle, creamy vegan mayo, tomatoes, and cucumber

Zero plant Cathedral Savoury on Malted bread:

A vegan take on the classic Cheese Savoury Sandwich combines plant-based cheese, spring onion, chives and a vegan mayo mix between freshly sliced bread

Dairy-Free Vegan Platter Menu 2 vg

Serves 3

Not Chicken & Sweetcorn on soft grain:

Handmade with the most amazing plant-based ingredients. Chicken-style pieces and sweetcorn kernels with a good dollop of seasoned vegan mayo and a scattering of mixed leaf lettuce on super soft grain bread

VLT Wedge on malted:

This Herbimore® sandwich, made with the multi-award winning La Vie® Smoky Plant-Based Bacon, lettuce, creamy may-no, and juicy tomatoes in malted, is a vegan game-changer take on the classic BLT.

Vegetarian mini roll platter (contains 9 rolls)

Cheese savoury on milk roll (x3)

Egg mayo & cress on malted roll (x3)

Falafel salsa & spinach on seeded roll (x3)

Selection of classic vegetarian sandwiches v

Serves 5

Free-Range egg mayonnaise & cress in malted, cheese savoury in malted, pesto mozzarella tomato & rocket in white & cheese & tomato in white.

Selection of simple vegetarian sandwiches v

Serves 5

Cheese on white bread, free range egg mayo on white bread and cheese savoury on malted bread.

Selection of classic vegetarian wraps v

Serves 5

Jalapeno pepper and cheese bites, piri piri falafel mezze bites and cheesy savoury bites.

Meat

Selection of classic meat sandwiches

Serves 5

Ham and Cheddar and mustard mayo on white bread, BLT on white bread and chicken mayo, sweetcorn and lettuce on malted bread.

Selection of simple meat sandwiches

Serves 5

Chicken tikka on white bread, chicken mayo on malted bread and ham on white bread.

Selection of premium meat sandwiches

Serves 5

Chicken tikka mayo on white bread, chicken mayo on malted bread and premium ham on white bread.

Meat Mini roll platter (contains 9 rolls)

Gammon ham & mustard mayo on milk roll (x3)

Chicken mayo & bacon on malted roll (x3)

Pulled pork & jalapenos on seeded roll (x3)

Selection of classic meat wraps

Serves 5

Classic chicken salad bites, ham, cheese, tomato mustard mayo bites and piri piri chicken bites.

Fish**Selection of classic fish and seafood sandwiches**

Serves 5

Tuna mayo on white bread, pink salmon and cucumber on oatmeal bread, prawn Marie Rose (MSC certified) on oatmeal bread and tuna mayo and sweetcorn on malted bread.

Halal Meat Platter

Serves 3

Chicken Mayo in White, Chicken Salad in Malted, Chicken Tikka Mayo in White

Dietary requirement selection**Selection of gluten Sandwiches**

Serves 3

Free range egg and cress, ham and cheese savoury, tuna mayo and cucumber. All on gluten free bread.

For halal sandwiches, the supplier has withdrawn the platter, but individual sandwiches are available.

INDIVIDUAL SALAD POTS

These salads are great for working lunches or lunch on the go, served in sustainable/disposable containers with a lid and fork.

Chicken Caesar salad

Mixed leaf salad with diced chicken and Caesar sauce with crispy streaky bacon, topped with cherry tomato, spinach, cucumber, white cabbage, carrot, sweetcorn and peppers.

Vegan sweet potato falafel salad vg gf

Sweet potato falafel bites with mixed leaf salad, plump cherry tomato, vegan mayo and peri peri sauce.

Cajun chicken pasta salad (no mayo)

Italian pasta mixed with spicy arrabbiata sauce with Cajun spiced chicken and coriander.

Tuna & lime coriander salad gf

Dolphin friendly tuna with cherry tomato and mixed leaf salad with red onion, spring onion and lime.

Egg-streamly cheesy salad v gf

A delicious mix of free-range egg, mixed leaves, three cheese blend, red onions, chives, tomatoes, cucumber, cabbage, carrots and sweetcorn.

Mediterranean tomato and olive pasta salad (no mayo) vg

Italian pasta mixed with Dolmio tomato and basil sauce with roasted tomato, pesto, olives, lemon slice and chives.

Spicy bolognese pasta salad (no mayo)

Italian pasta mixed with spicy arrabbiata sauce with diced meatballs and finished with spinach leaves.

SAVOURY PLATTERS & SALAD BOWLS

Indian selection platter v

15 pieces

Samosas, onion bhajis and pakoras served with a mango chutney.

Vegetarian selection platter v

15 pieces

Vegetable spring rolls, beetroot falafel and pizza served with a sweet chilli dip.

Meat selection platter

15 pieces

Hoisin duck spring rolls, sausage rolls and chicken kebabs.

Traditional savoury platter

15 pieces

Pork pies, sausage rolls and vegetable quiche served with onion chutney.

Non Gluten Containing Ingredients Platter

15 Pieces

Chicken kebabs, beetroot falafel, Pakora with a sweet chilli dip

Crudité platter with hummus dip v

For 10 people

Mixed vegetables served with harissa topped hummus dip.

Mixed Green Salad v vg gf

For 10 people

Mixed salad leaves

Orzo pasta with semi dried tomatoes v vg

For 10 people

Small grains of pasta with semi dried tomatoes flavoured with peppers, turmeric & garlic

Coleslaw v gf

For 10 people

A blend of cabbage, carrots & onions in a creamy mayo

Potato Salad v gf

For 10 people

Diced soft potatoes with herbs in a creamy mayo

DRINKS RECEPTIONS

A full wine list is available upon request.

Pato Torrente Merlot - Chile 12.5% vg

A wine bursting with an aroma of blackberries and plums, intense flavours of ripe red fruits and a hint of vanilla.

Barramundi Shiraz - Australia 14.0% vg

Rich and fruity with ripe black fruit flavours of cherry and plums and a hint of spice, pepper and vanilla.

Pato Torrente Sauvignon Blanc - Chile 12.5% vg

Crisp and aromatic with tropical aromas of grapefruit, passion fruit and ripe citrus fruit flavour.

La Bastille Blanc - France 11% vg

A delicious crisp balanced white wine with a floral and citrus fruit bouquet on the palate.

Compass Point Rose - California 10.5%

Lively and refreshing flavours of ripe strawberries and juicy watermelon combine with delicate sweetness and acidity.

Amori Prosecco Extra Dry DOC, 11% vg

This sparkling wine has a seductive aroma with flavours of honey, golden apple and white peach, lovely and refreshing on the palate.

If a wine is not available, an alternative product will be provided.

Bottled Beers

A selection of bottled beers can be provided from the range available.

Premium Bottled Soft Drinks

A selection of bottled fizzy or still soft drinks

PACKED LUNCHES

These lunches will be displayed pick and mix style so your guests can choose their own lunch. You can create your own packed meal, according to your budget, choosing from one or more selections of sandwiches and any additional items from the range below. The overall cost being the cost of the sandwich selection plus the additional items you choose. Please note should certain sandwiches not be available, alternatives will be provided.

Option 1

Egg mayo on white bread **v**
 Simply cheese on white bread (no mayo) **v**
 Simply ham on white bread (no mayo)
 Chicken mayo on malted bread

Option 2

Double egg and cress on malted bread **v**
 Tuna, sweetcorn, and lettuce on malted bread
 Halal wedge - chicken tikka
 Halal wedge - egg mayo **v**

Option 3

BLT on white bread
 Chicken, bacon, and stuffing on malted bread
 Classic chicken salad on malted bread
 Ham, Cheddar, and mustard mayo on white bread
 Cheddar Ploughman's with Branston Pickle on malted bread (no mayo) **v**
 Classic ham salad on white bread (no mayo)
 Halal wedge - chicken salad
 Pesto mozzarella tomato on white bread (no mayo) **v**
 Chicken Caesar on malted bread
 Triple cheese and coleslaw on farmer's bread
 Chicken tikka and minted yoghurt on malted bread
 Jalepeno, Pepper & Cheese Wrap

Option 4

Salmon mayo and cucumber on oatmeal
 Prawn Marie Rose on oatmeal (MSC certified)
 BBQ chicken tortilla wrap
 Hoisin duck, carrot and spring onion wrap
 Vegan onion bhaji tortilla wrap
 New York deli on tin bread

Non-gluten containing options

Piri Piri chicken on tortilla (no mayo) **gf**
 Piri Piri falafel on tortilla (no mayo) **gf, vg**

Please note that if your requested items are not available, alternatives will be provided.

Pre-bagged option per person

If you would prefer to provide your guests with a pre-bagged packed lunch, we will bag it for you. Dietary options will be clearly labelled.

ADDITIONAL ITEMS FOR PACKED LUNCHES

Mixed fruit pot

Piece of fruit

Individually wrapped cake

Oreo twin pack

Jaffa Cakes snack pack

Mini chocolate bar

Crisps - a selection of flavours can be provided

Canned water

Premium Bottles Soft Drinks

Canned fizzy drinks - Coke†, Diet Coke, Sprite

Carton fruit juice - 200ml

DIETARY REQUIREMENTS AND ALLERGENS

For further information on allergens and dietary requirements please visit our website:

<https://warwick.ac.uk/services/foodanddrink/allergens-dietary-requirements/>

We can cater for special dietary meal requests (including kosher and halal), please let the team know at least 5 working days prior to the event. Prices will be quoted separately and will be subject to availability at the time

Our allergy friendly offerings are reliant on supplier ingredient labels, and we cannot guarantee the accuracy of the contents of each food item. The products themselves cannot be guaranteed to be free from any potential cross-contamination.

Please ensure you clearly mark on your order form, any specific diets you are catering for.

Abbreviation index

v - vegetarian

vg- vegan

gf - gluten free

No Mayo - no mayo

FOOD SAFETY GUIDANCE

To reduce food safety risks - all fresh food delivered for your event should be consumed within 2 hours of delivery/booked time.

STAFFING, SUPPORT AND SET UP

For events with the numbers in excess of 100, we strongly recommend you book a member of the team to assist in the delivery of your event. Charges start from £75.00 per staff member (this covers 3 hours to support with set up, service and clear down).

If you need to contact us on the day, one of the team can be contacted via the following number
- 07384 231 456 (between 07.00-19.00).

We aim to arrive and set up approximately 15 minutes before your requested time to ensure everything is set up and ready (this would be earlier the larger the booking).

Please note that if your booking is in a public space, such as the Oculus or Faculty of Arts Building, once set up, your order will be left unattended, unless you have booked service staff. Therefore, please ensure that someone from your event is aware of this.

We aim to make all collections on the day, more often in the evening, we would ask that you ensure someone at or supporting the event tidies the food and drink up ready for one of our drivers to collect.

Should extra time be needed to tidy the room up, additional charges may apply. If you are booking catering and a collection is required at a specific time, please let us know and we can arrange this for you.

If we do not make collection on the day/evening this will be followed up the following day.

EQUIPMENT AND ACCESS

Please note that for all centrally timetabled rooms, catering must be outside the rooms and certain buildings will require us to bring tables. This will be charged as equipment hire. If the department is providing tables, please clearly indicate this on your booking form so the delivery driver is aware.

For areas for catering behind card access doors, please inform us if these are departmental exclusive access when booking the form so a plan can be made to both deliver your catering and collect later in the day. Please note collections can be done anytime post finishing into the early evening. It may be required for catering to be arranged to be collected the following morning.

DISPOSABLES, CROCKERY AND CUTLERY

Your buffet or drinks will be delivered with our range of compostable tableware, if you wish to choose crockery, cutlery and glassware for your event, these will be charged as below:

Crockery - plates and metal cutlery

Crockery - cups and saucers

Crockery - mugs

Glassware

Hi balls (in multiples of 36)

Wine glasses (in multiples of 25)

Flutes (in multiples of 49)