



External Menu

We are proud to say

All the eggs we use are 100% free range and our milk is British and organic.

We use Red Tractor certified meats and do not serve any fish on the Marine Conservation Society 'Fish to Avoid' list in our menus.

We embrace the principles of Fairtrade through our coffee, tea, sugar, chocolate and banana provision. Wherever possible we will always use seasonal ingredients from ethical and trusted suppliers. We actively endeavour to reduce food waste through balanced ordering.

We are associated with the Soil Association and the Food for Life accreditation.

Working for the future

We have been awarded "Carbon Champion" Status by the Camden Climate Change Alliance, for year on year reductions and championing carbon reductions throughout the local community.

Key Achievements so far:

32% reduction in carbon dioxide emissions since 2010.

- 74% University wide recycling rate.
- ISO 14001 environmental management system accreditation.
- 190 tonnes of carbon dioxide saved by Staff Champions.
- Our waste oil is recycled into biodiesel by a specialist contractor

Our bee hives overlooking Russell Square are currently housing the famous University of London bees. They pollinate the surrounding area, playing an essential part in the life of plants in Bloomsbury. After successful summers, you can buy the sweetest of our bees honey from the Senate House Café.

The University has set the target of reaching a recycling rate of 80% by 2020 across our campus.

The Team

At such an iconic and popular London venue, quality food and drink is crucial to the success of your event here at Senate House, we are committed to what we do here and have put together an exciting range of menus. We will look after you and your guests as only we can, and leave you feeling impressed with the food quality and services you experience during your time with us.

We continue to be passionate about investing in our talented teams through training, development and apprenticeship programmes, helping to build a successful accomplished customer service promise.

To speak to your personal event Coordinator for any further information:

Phone: 020 7862 8127 or

Email: conference@london.ac.uk



Refreshments

Freshly brewed fair trade tea and coffee Assorted teas and herbal infusions	£ 3.20
Freshly brewed fair trade tea, coffee and biscuits Assorted teas and herbal infusions served with a selection of biscuits	£ 3.75
Still or sparkling water Bottled on site with with re-useable 1 litre bottles	£ 2.20
Fruit juices Orange, apple or cranberry flavours (per litre)	£ 5.40

Afternoons and evenings

Cake selection (2 per person)	£ 3.35
Mixed olives	£ 3.40
Tortilla chips with spicy tomato salsa, pitta bread and houmous	£ 2.20
A selection of nibbles	£ 3.90

Breakfast items

A minimum charge of 10 persons applies.

Selection of morning pastries to include: Croissants, Danish pastries and pain au chocolate (1 per person)	£ 2.00
Sweet muffin selection to include: Blueberry, Chocolate chip (1 per person)	£ 2.00
Super smoothies (chia/spirulina/coconut)	£ 1.70
Avocado or peanut butter toast	£ 3.90
Fresh cut fruit (per person)	£ 3.90
Individual granola pots with Greek yogurt and fruit compote	£ 1.85
Selection of 10 individual breakfast bars to include: Naked bars, flap jack, KINDS bars, nuts & seeds bag, Go Ahead bars	£11.00
Filled breakfast rolls (per person) Please choose your filling from the following: Suffolk sweet cure bacon or premium pork sausage or vegetarian sausage or vegetable omelette or smoked salmon bagel or mushroom and avocado and salsa	£ 8.00

Traditional sandwich lunch

Meat, fish and vegetarian sandwiches on a selection of breads with crisps and fresh cut fruit or whole fruit bowl £14.80

- Add an item from the finger buffet menu £ 3.50
- Add an item from the salad menu £ 3.50

Simple working lunch

The menu can be taken as a working lunch in smaller meeting rooms, or as a buffet style service for larger events.

Minimum number of guests 20 £17.35

Please choose from the options below:

Menu A – Hot

- Tandoori chicken legs
- Steamed rice (ve) (gf)
- Aubergine and lentil curry (ve) (gf)

Menu B – Hot

- Vegan jollof rice with fried plantain (ve) (gf)
- Lamb tagine and pomegranate jewelled cous cous

Menu C – Hot

- Fish pie topped with creamy mash
- Mixed steamed vegetables (ve) (gf)
- Nut roast with a tomato and pepper sauce

Menu D – Hot

- Chicken chasseur
- Herbed polenta (ve)
- Mushroom ragu (ve) (gf)

Hot menus include:

- Mixed leaf salad
- Bread rolls and butter
- Fresh fruit platter

Menu E – Cold

- Peri Peri chicken breast with tomato and mild chilli relish (gf)
- Mediterranean vegetable and feta frittata (gf)

Menu F – Cold

- Smoked salmon with cucumber, pomegranate and celeriac remoulade (gf)
- Farro stuffed vegetables with a herby dressing (ve)

Menu G – Cold

- Vietnamese style beef noodle salad with fennel, cucumber, peanut and a chilli dressing
- Harissa grilled tofu on rocket and chickpeas (ve)

Menu H – Cold

- Selection of cold roast meats with pickles and relishes (gf)
- Selection of British cheeses (gf)

Hot menus include:

- Mixed leaf salad (ve)
- Bread rolls and butter
- Fresh fruit platter (ve)

and your choice of one composite salad:

- Farro, rocket, olive and sundried tomato (ve) or
- Broccoli, almond and chilli (ve) (gf) or Quinoa, carrot, feta and spinach (gf) or
- Green beans, mange tout, sugar snap peas with a mint dressing (ve) (gf) or
- Cous cous with lemon and parsley (ve)

Finger buffet menu

The menu can be taken as a working lunch in smaller meeting rooms, or as a buffet style service for larger events.

Please choose a selection of eight light bites from our list below:

Minimum of 10 guests

- 8 items per guest £25.75
- Additional item per guest £ 3.75
- A round of sandwiches per guest can be added £ 4.50
- Cut fresh fruit per guest can be added at £ 3.70

Meat – served hot unless specified

1. Jerk spiced chicken skewer (gf) (df)
2. Mini cocktail sausages with honey and wholegrain mustard
3. Southern fried chicken goujon

4. Teriyaki beef skewer (gf) (df)
5. Beef meatballs with a spicy salsa dip (gf)
6. Coronation chicken filo baskets

Fish served hot unless specified

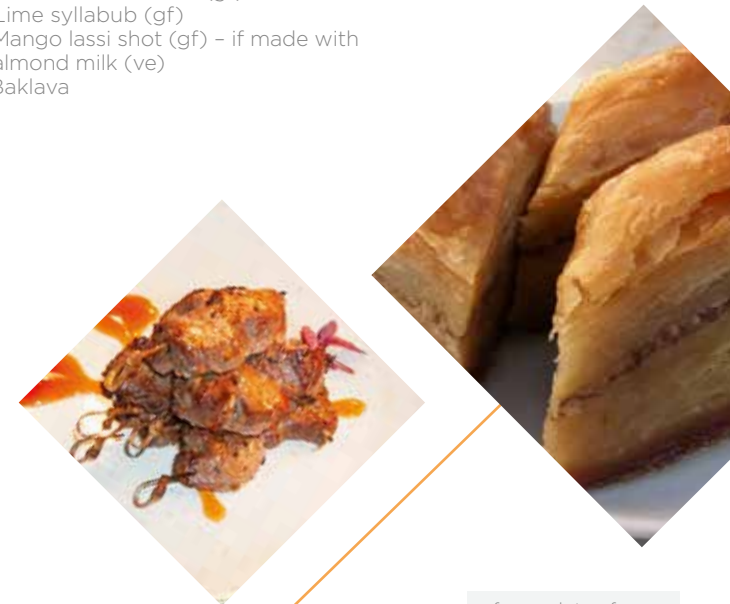
1. Miso salmon skewers (gf) (df)
2. Smoked salmon and dill frittata (gf)
3. Tempura prawns with sweet chilli dip
4. Thai spiced prawn skewer (gf) (df)
5. Spicy squid with chilli, garlic and spring onions (df)
6. Smoked mackerel pate on a croute

Vegetarian - served hot unless specified

1. Spanish tortilla bites
2. Olive tapenade puff swirls
3. Sweet potato pakora
4. Vegan nuggets with BBQ dip (ve)
5. Courgette fritters
6. Smoked paprika tofu skewers (ve)
7. Herb polenta bites (ve)

Sweet

1. Set chocolate and hazelnut custard (gf)
2. Lemon curd tart
3. Elderflower mousse (gf)
4. Lime syllabub (gf)
6. Mango lassi shot (gf) – if made with almond milk (ve)
7. Baklava



gf gluten free
v vegetarian
ve vegan
df dairy free

Bowl food

Try a selection of mini meals; bowl food is an increasingly popular choice for events. Perfect when you need something more than canapés.

Minimum numbers of 20 guests.

- Four bowls per guest £22.00
- Additional bowl per guest £ 5.40

Meat

1. Coq au vin with creamy mash
2. Salad of leaves, bacon, artichoke and beetroot (cold)
3. BBQ pulled pork with chips and coleslaw
4. Sautéed chicken with creamy mushrooms and pilaf rice
5. Steak and ale pie with mushy peas

Fish

1. Pan fried sea bass with crushed new potatoes and salsa verde
2. Goan fish curry with steamed rice
3. Oven roast cod with chickpeas, tomato, wilted spinach and aioli
4. Moroccan prawn salad with cous cous (cold)

Vegetarian

1. Paneer curry and basmati rice
2. Quinoa chili (gf)
3. Courgetti with kale pesto (gf)
4. Gnocchi with a chilli tomato and basil sauce
5. Rice noodle, bok choy, bean sprout and roasted peanuts with a sesame dressing (cold)
6. Nicoise salad with feta (cold)
7. Vegetable jambalaya

Sweet

1. Pimms berry trifle
2. Sticky orange polenta cake (gf)
3. Blueberry meringue (gf)
4. Coconut rice pudding with mango puree (ve)
5. Vegan sticky toffee pudding (ve)
6. Key lime pie

Health and well-being salad bowls

1. Grilled chicken, kale, spelt, toasted hazelnuts and whole wheat pasta (serves 5) £48.50
2. Smoked salmon, green bean, asparagus, tarragon and mustard seed (gf) (serves 5) £48.50
3. Roasted squash, spinach, marinated cherry tomatoes, feta cheese and pumpkin seeds (gf) (serves 5) £48.50
4. Prawns black rice, mango and coconut salad with a lime and ginger dressing (gf) (serves 5) £48.50
5. Grated carrot, freekeh, kohlrabi, radish and walnut (ve) (serves 5) £48.50

Sharing platters

Serves 6 people, please choose one platter for all six guests

- Asian style** £25.00
Selection of spring rolls and sweet chilli dip, chicken tikka kebab, vegetable samosa and mango chutney, thai prawns & kropek crackers
- Mezze** £25.00
Selection of mixed olives, feta cheese, mediterranean roasted vegetables, flat bread, hummus, falafel, baba ganoush
- Continental meat** £42.50
Sliced salami, bresaola, mortadella, parma ham, sliced chorizo, ciabatta bread, mixed olives, chutney and pickles
- Tapas** £29.00
Chorizo skewers, smoked paprika prawn skewers, patatas braves, croquetas with serrano ham and cheese & smoked almonds

Canapé menu

Canapés are not a meal replacement and are designed to last no longer than one hour

Choose from our hand crafted range detailed below:

- Six canapés per guest £21.00
- Each additional canapé £ 3.40

Meat

1. Mini ham and cheese quiche
2. Pesto chicken vol au vont sun dried tomato
3. Lime and ginger beef skewer (gf)
4. Lamb and coriander with a yoghurt dip (gf)

Fish

1. Crab and avocado tartare on a seaweed cracker
2. Smoked salmon and tarragon frittata (gf)
3. Mackerel mousse and spring onions (gf)
4. Prawn and avocado tart

Vegetarian

1. Avocado and tomato salsa spoon (ve) (gf)
2. Spinach and ricotta mini tartlet
3. Halloumi and aubergine skewer (gf)
4. Mushroom and fennel on rosemary toast
5. Mini vegetarian pizza
6. Baba Ganoush on rosemary toast (ve)

Sweet

1. Lemon and vanilla tartlet
2. Brownies with blueberry cream
3. White chocolate and strawberry pudding
4. Banana and coconut cream (gf) (ve)
5. Mini cherry crumble
6. Chilled melon and mint shot (ve) (gf)

Formal lunch and dinner menus

Fine dining lunches or dinners are available for a more formal meeting or event.

Please select a two or three course option from our menu selector below, coffee and petit fours included.

Minimum number of guests: 20.

A wine matching service is available on request for you.

Starter

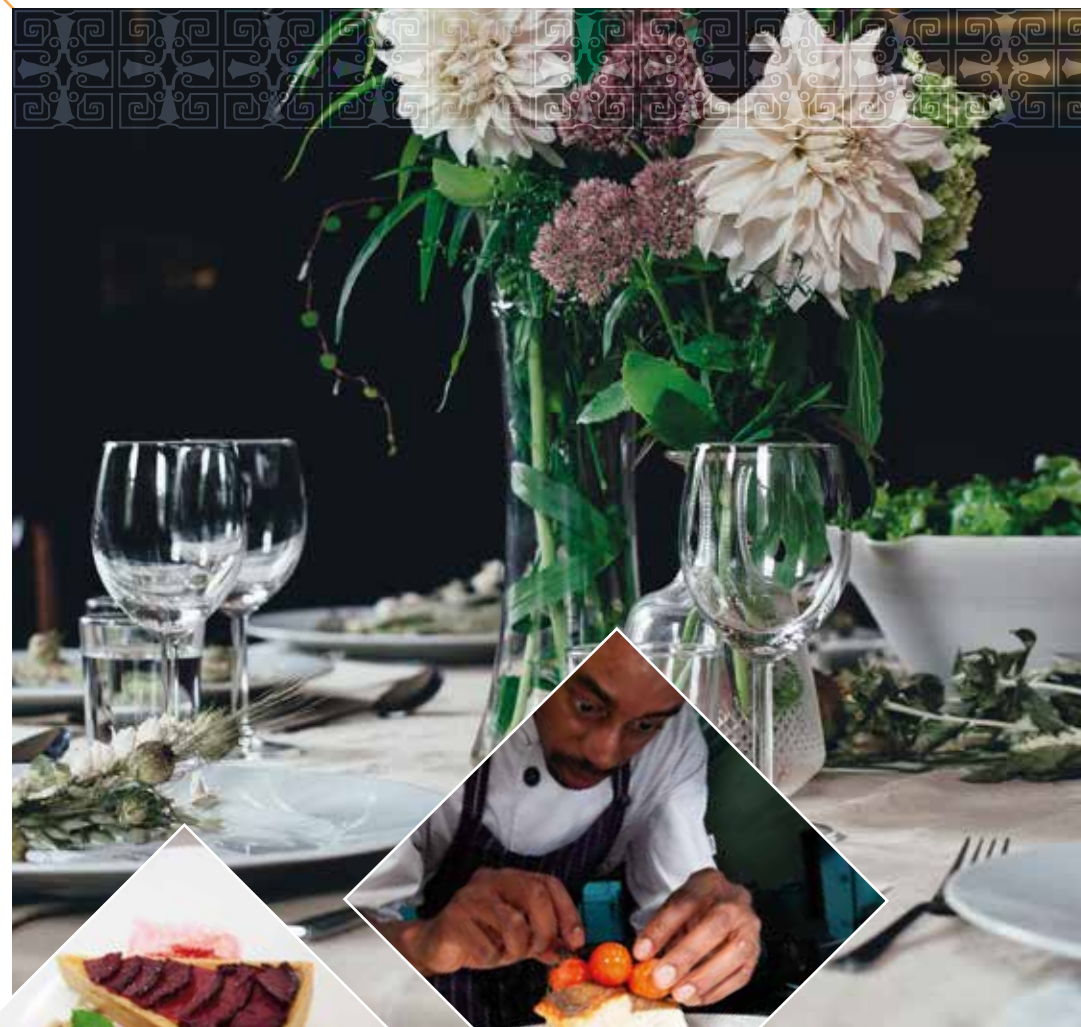
Asian duck noodle salad with cashew nuts and lime dressing (max 50)	£ 7.90
Goats cheese mousse, candied walnuts and pickled beetroot (max 50)	£ 7.90
Smoked salmon ravioli, chive custard, lemon and onion crumb (max 50)	£ 8.10
Sweet potato and coconut soup with plantain crisps (gf)	£ 7.90
Tomato, mozzarella, and rocket pesto tart	£ 7.90
Anti pasti, shaved parmesan, caper berries wild rocket and balsamic dressing	£ 8.50

Main course

Surf and turf - beef fillet, grilled king prawns, sautéed garlic potatoes, tender stem broccoli and béarnaise sauce (max 50)	£29.50
Seared sea bass, crab and clam orzo with crispy kale (max 50)	£22.10
Rosemary and garlic chicken, cheddar spinach mash, butternut squash puree	£21.00
Roast rump of lamb, herb crumb, parmentier potato and baby carrots	£25.75
Salmon supreme, dill risotto, grilled cherry tomatoes	£22.10
Roast cod supreme, sautéed greens, puy lentils and caper butter	£22.10
Vegetarian main courses	£16.50
- Okra and cauliflower curry, rice and peas, tomato salad (gf)	
- Butternut squash and smoked cheese slice, steamed greens and roasted vegetables	
- Mushroom ravioli, wild mushroom and rocket with parmesan	
- Aubergine ratatouille with herb marinated grilled seitan (gf)	
- Quorn cassoulet pie with roasted cauliflower	
- Spinach and leek gnocchi with baby broccoli	

Sweet

Chocolate and avocado pot (ve) (gf)	£ 7.90
Mango mousse with roasted pineapple (gf)	£ 7.90
Caramelized orange tart with crème fraîche	£ 7.90
Plum and almond tart with raspberry coulis	£ 7.90
Strawberry meringue (gf)	£ 7.50
Selection of british cheese and biscuits	£12.50
Exotic fruit platter(ve) (gf)	£ 7.90



Catering notice period: We would require your menu choice two weeks before your event date and final numbers are required 5 working days in advance of the event.

gf gluten free
v vegetarian
ve vegan

Plant based menu selector

A whole food, plant-based diet includes vegetables, whole grains, nuts, seeds, legumes, tubers and fruits, with no animal products (meat, fish, eggs, dairy, and poultry) or processed food.

Health and well-being salad bowls

Thai Salad with tofu and peanut sauce (gf) (ve) (serves 5)	£48.50
Chickpea and cous cous with tahini (gf) (ve) (serves 5)	£48.50
Broccoli , kale , sultana, cashew and turmeric rice bowl (gf) (ve) (serves 5)	£48.50
Grated carrot, freekeh, kohlrabi, radish and walnut (ve) (serves 5)	£44.50

Simple working lunch

The menu can be taken as a working lunch in smaller meeting rooms, or as a buffet style service for larger events.

Please choose from the options below £17.35

VE option 1 - Hot

- Mixed Bean Chilli (ve)
- Satay Sweet potato curry (ve)
- Rice (ve)

VE option 2 - Hot

- Vegetable farm pie topped with potato (ve) and swede mash (ve)
- Aubergine and lentil Mousaka (ve) (gf)

VE option 3 - Cold

- Tunisian Mechouria salad with grilled spiced tofu (ve)
- Black bean, salsa and guacamole wraps (ve)

VE option 4 - Cold

- Falafel, houmous, flatbread and roasted vegetables
- Harissa grilled tofu on rocket and chickpeas (ve)

Please select your choice of one composite salad:

- Farro, rocket, olive and sundried tomato (ve) or
- Broccoli, almond and chilli (gf) (ve) or
- Cous cous with lemon and parsley (ve) or
- Green beans, mange tout, sugar snap peas with a mint dressing (gf) (ve) or
- Rice noodle, asian vegetable salad with yuzu dressing (ve)

All options includes:

- Mixed leaf salad (ve)
- Tomato, red onion and basil salad (ve)
- Fresh fruit platter (ve)

Finger buffet menu

The menu can be taken as a working lunch in smaller meeting rooms, or as a buffet style service for larger events.

Choose a selection of eight light bites from our list below:

Minimum of 10 guests

8 items per guest	£25.75
Additional item per guest	£ 3.25

Savoury:

1. Bean cakes with houmous (ve)
2. Spicy cauliflower florets with hot sauce (ve)
3. Onion bahjis and mango chutney (ve)
4. Vegan nuggets with bbq dip (ve)
5. Smoked paprika tofu skewers (ve)
6. Herb polenta bites (ve)
7. Teriyaki baby corn and sesame skewer (ve)
8. Sweet potato pakora (ve)

Sweet:

1. Mango lassi shot (gf) (ve) - if made with almond milk
2. Oaty flap jack (ve)
3. Chocolate Mousse - made with avocado, maple syrup and cocoa (ve)

Bowl food

Try a selection of mini meals; bowl food is an increasingly popular choice for events.

.Perfect when you need something more than canapés.

Minimum numbers of 20 guests.

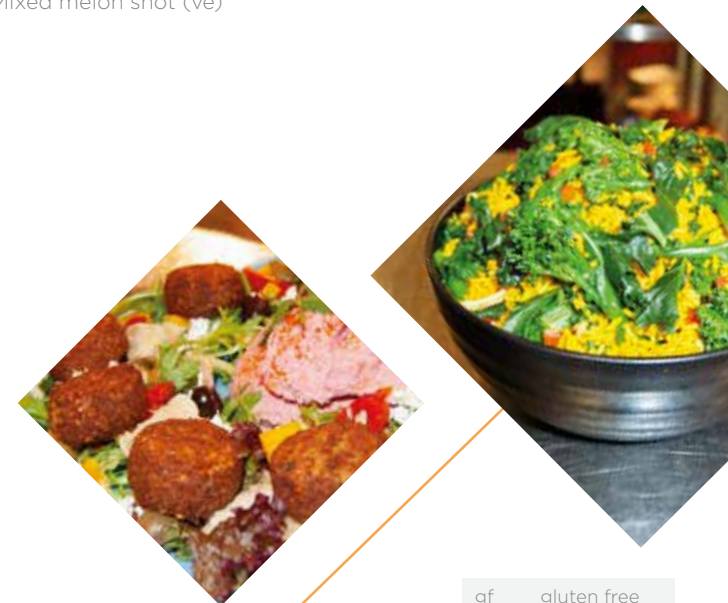
Four bowls per guest	£22.00
Additional bowl per guest	£ 5.40

Savoury:

1. Sweet potato and kale curry and basmati rice
2. Quinoa chili (gf) (ve)
3. Courgetti with kale pesto (gf) (ve)
4. Rice noodle, bok choy, bean sprout and roasted peanuts with a sesame dressing (cold)(ve)
5. Vegan vegetable jambalaya (ve)
6. Pearl barley stew (ve)
7. Root vegetable and potato Hot Pot (ve)

Sweet

1. Coconut rice pudding with mango puree (ve)
2. Vegan sticky toffee pudding (ve)
3. Grilled pineapple and mint granita (ve)
4. Mixed melon shot (ve)



gf	gluten free
v	vegetarian
ve	vegan
df	diary free



gf gluten free
ve vegan

Catering notice period: We would require your menu choice two weeks before your event date and final numbers are required 5 working days in advance of the event.

Formal lunch and dinner menus

Fine dining lunches or dinners are available for a more formal meeting or event.

Please select a two or three course option from our menu selector below, coffee and petit fours included.

Minimum number of guests: 20

A wine matching service is available on request for you.

Starter

1. Asian rice noodle salad with cashew nuts and lime dressing (max 50)
2. Sweet potato and coconut soup with plantain crisps (gf)
3. Anti pasti of grilled vegetables on toasted ciabatta with balsamic and olive oil dressing
4. Grilled tofu Nicoise £ 7.90

Main course

1. Okra and cauliflower curry, rice and peas, tomato salad (gf)
2. Aubergine ratatouille with herb marinated grilled seitan (gf)
3. Chermoula corn cake and charred spring onion cassoulet pie with roasted cauliflower
4. Chickpea and Bean tagine with cauliflower cous cous £16.50

Sweet

1. Chocolate and avocado pot (ve) (gf)
2. Mango mousse with roasted pineapple (gf)
3. Blueberry and Matcha Slice
4. Avocado, Cherry and lime slice
5. Exotic fruit platter £ 7.90

Red Wine

Nyala Cabernet Sauvignon 75cl South - Africa	£18.40
Full of blackberry and blackcurrant flavours with a touch of sweet spice on the nose and a soft, yet full, palate of juicy plums.	
La Picoutine Carignan Grenache Vin de France 75cl - Regional France	£19.00
A soft, full-bodied and fruity red wine. Beautifully balanced with good length of flavour	
The Old Press Shiraz 75cl - Australia	£21.00
A deep, fruity red wine with lots of plum and red berry fruit flavours. Ripe tannins give this wine a super smooth texture.	
Castillo Clavijo Rioja Crianza 75cl - Spain	£24.50
Aromas and flavours of bright red berry fruit, balanced by vanilla and spice that add richness and body.	
Alamos Malbec 75cl - Argentina	£22.00
Ripe, dark berry fruit along with nice spicy notes. The mouthfeel is full yet soft with black raspberry and currant flavours mingled with notes of sweet spice and a touch of leather.	
Fleurie Millesime Cave de Fleurie 75cl Burgundy	£27.00
Fresh, attractive and bright with clean fruit flavours - archetypal Beaujolais, in other words.	
Chateau Lamartre St-Emilion Grand Cru 75cl - Bordeaux	£49.50
A big rich St Emilion with flavours and aromas of spicy oak, black fruit and liquorice.	
Huia Pinot Noir 75cl - New Zealand	£60.40
Intense aromas and flavours of cherry and vanilla spice. The tannins are silky and well integrated.	

White Wine

Il Banchetto Bianco 75cl - Italy	£18.40
Light, fresh and filled with pear, apple and citrus fruit flavours.	
Kudu Plains Chenin Blanc 75cl - South Africa	£19.45
Fresh citrus and peach flavours with zippy acidity and a refreshing finish.	
Lorosco Reserva Chardonnay 2014 75cl - Chile	£21.00
This Chardonnay has tropical aromas of peach, pineapple and hints of banana, perfectly blended with sweet notes of vanilla.	

Cuatro Rayas Sauvignon Blanc 75cl - Spain	£25.75
Slightly fuller bodied than a standard Sauvignon, with aromas of grapefruit and tropical fruit flavours including passion fruit.	
Mas Puech Picpoul de Pinet Coteaux du Languedoc 75cl - Regional France	£26.80
A very easy-drinking dry white, with apple and pear flavours.	
Riff Pinot Grigio delle Venezie Terra Alpina 75cl - Italy	£27.00
A soft Pinot Grigio with gentle fruit, including notes of green apple and citrus fruit with just a touch of honey.	
Friendly Gruner-Veltliner Laurenz V 75cl - Austria	£42.50
This refreshing Veltliner provides an array of delicious flavours, including peach, apple, pepper.	
Chablis, Domaine des Marronniers, Bernard Legland 75cl - Burgundy	£60.40
This brilliant medium-bodied Chablis has pure aromas and flavours of green apples, lemons and limes, with just a whisper of stony minerality.	

Rose Wine

La Picoutine Cinsault Grenache Rose Vin de France 75cl Regional France	£18.40
Fresh and aromatic nose of raspberries and spices. This wine is lively and rich on the palate.	
Conto Vecchio Pinot Grigio Blush 75cl - Italy	£21.50
A refreshing rose with fruity and slightly floral notes on the nose. On the palate, its particularly crisp and balanced.	

Sparkling Wine

Marquis de Valette Brut NV 75cl - France	£14.00
Delicious crisp, fresh fruit with soft green apple, lemon and peach flavours and a gentle fizz	
Jeio Rose - Italy	£22.00
Fine and persistent bubbles. Elegant and complex nose with rose notes, hints of fresh fruit, citrus and lychees rose notes, hints of fresh fruit, citrus and lychees	

Champagne

Palmer & Co Brut Reserve NV 75cl - France	£30.00
A rich and wide aromatic palette, of white fruits, pear, baked apple, apricot, subtle notes of honey, hazelnuts, dried currants and brioche	
Lanson Black Label NV 75cl - France	£40.00
Fine and persistent bubbles. Elegant and complex nose with rose notes, hints of fresh fruit, citrus and lychees rose notes, hints of fresh fruit, citrus and lychees	

Beers & Cider

Becks 275ml	£ 1.80
Peroni 330ml	£ 1.80
Budweiser 330ml	£ 1.80
Old Speckled Hen 500ml	£ 2.10
Doom Bar 500ml	£ 2.10
Black Sheep 500ml	£ 2.10
London Pride 330ml	£ 1.80
Magners 330ml	£ 1.80
Kopparberg cider 500ml	£ 2.50

Cocktails & Spirits

Mojito, Long island ice tea, Margarita
(Other cocktails are available) - Pricing on request.
Spirits - Available on request

Soft Drinks

Still & Sparkling water 1lt	£ 2.20
Coke, Diet Coke, Fanta, Sprite, 330ml	£ 1.30
Elderflower Presse 250ml	£ 1.40
Organic Lemonade 250ml	£ 1.40
Ginger Beer 250ml	£ 1.40
Apple, Orange, Cranberry per ltr (other juices available on request)	£ 5.40