



CAMPUS
Kitchen

MAIN MENU







BREAKFAST


Choose between the continental or the hot breakfast menus.

Hot breakfast menu

Served with sauce sachets, tea and coffee. One choice per person.

Portobello mushroom, hash brown and tomato wrap 

Portobello mushroom and emmental bap  (available as  

Bacon bap (available as 

Cumberland sausage bap (available as 

£5.15 per person


Please note that all items are subject to a minimum order of five portions. For those with dietary requirements or allergies please speak to a member of staff before placing your order. If your event requires staffing, please let us know in advance. Charges will be applied if your event is for under 50 guests.





CONTINENTAL BREAKFAST MENU

Served with tea, coffee and orange juice. One choice per person.

A choice between:

Avocado and cream cheese bagel 



Sun blush tomato and cheese croissant  (available as )

Ham, cheese and tomato croissant

Smoked salmon and cream cheese bagel

Parma ham and cream cheese bagel

And a choice between:

Overnight oats, berry compote and agave syrup  (available as )

Selection of muffins


£8.15 per person


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CAKES AND TRAYBAKES

All of our cakes are handmade by our onsite bakers at Vanbrugh bakery. If you choose cake of the day option you will be given daily specials, which will include two of Victoria sponge, lemon drizzle, chocolate cake or coffee cake.

Carrot cake £2.25 


Chocolate biscoff cake £2.25 


Brownie £2.25 


Fruit flapjack £2.25 

Chocolate sponge cake £2.25 


Chocolate brownie £2.25 

Victoria sponge £2.25 

Coffee cake £2.25 

Lemon drizzle cake £2.25 

Fat rascal £1.85 (contains almonds) 

Scone with cream and jam £1.85 

Afternoon tea

(includes tea and coffee)

Selection of sandwiches, handmade cakes and fruit scone with jam and Chantilly cream.

£8.95 per person

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SANDWICH AND WRAP PLATTER




Three pieces of sandwich and one piece of wrap per person. Selection of meat, fish, vegetarian and vegan (chef's choice).





£4.60

FINGER BUFFET


Includes a sandwich and wrap platter plus


A choice of three of the following for £7.90 | A choice of four of the following for £8.90 | A choice of five of the following for £9.80

Beetroot and spelt bread with whipped feta
or roasted pepper hummus  (available as  )


Mozzarella, olive and cherry tomato skewer   (available as  )

Beetroot falafel and minted coconut yoghurt  

Roasted red pepper hummus with crudité  

Goats cheese and red onion chutney tart  (available as  )

Feta and olive quiche  (available as  )

Lemon and herb chicken skewer 

Smoked salmon and cream cheese tart

Pork pie and pickle

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LUNCH AND MAINS

On the go packed lunch

A sandwich on white, granary or wholemeal bread

A piece of fresh fruit

Handmade traybake

A packet of crisps

A 330ml bottle of still water

£7.95 per person

On the go soup

A jug of warming soup with a soft bread roll and butter

(vegetarian, vegan and gluten free options available)

(minimum order five people)

£3.30 per person

Add to any of our main menu options:

Add soup of the day and bread roll for **£1.65**

Add cake of the day for **£1.15**

Add a piece of fruit for **50p**


Add fruit skewers **£1.30**

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BUDDHA BOWLS

Salad box for one, ideal for food on the move! **£9.10**

All served with grain and herb salad, roast vegetable and bean salad, crunchy slaw, mixed leaves and flat bread. (available as )

Choose your buddha bowl

Beetroot falafel and roasted red pepper hummus  (available as )

Charred halloumi  (available as  )

Peppered mackerel (available as )

Spiced chicken breast (available as )

PIZZAS

Our pizzas are served with biodegradable plates and napkins.
12 inch pizza cut into eight slices.

Margherita  (available as  )

Feta, spinach, sun blush tomato  (available as  )

Roast mediterranean veg  (available as  )

Cajun chicken and red pepper

Pepperoni (available as )

Spicy meat feast (available as )

£11.95 per pizza

Garlic bread  (available as )
£8.50

Garlic bread and cheese  (available as  )
£10.50

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CANAPÉ



Vegan and vegetarian options available.



Freshly made canapé – chef's choice (four per person) **£4.75** | Bespoke canapé – please ask for available options (four per person) **£7.55**




WORKING BUFFET

Served with four salads (mixed leaf salad, crunchy slaw, potato salad, quinoa tabbouleh), bread rolls, butter, tea and coffee. Please choose four items:


Stuffed peppers, cauliflower cous cous
and pomegranate  




Mezze: vine leaves, falafel, roasted red pepper
hummus and crudité  

Selection of cheeses, celery, grapes
and chutney  (available as )

Black olive, sun blush tomato and feta tart
 (available as  )


Flaked tuna niçoise (available as )


Sausage roll (available as )

Tomato, basil and mozzarella quiche
 (available as  )

Cured meat selection with pickles

Chicken Caesar saladette (available as )

Piri piri prawn skewer with lemon and
coriander mayonnaise 

Peppered sea trout 

Yorkshire ham with mustard mayonnaise

**Please make sure that you include at least
one vegetarian option in your selection.*

£12.30 per person

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STREET FOOD


Please choose only one of the following options per event, each option will come with a vegan alternative for any dietary requirements.

If you would like to add more options, please contact us directly. Minimum order of 20 portions.

If you are considering a street food event for 50+ guests please contact us for prices and offering.

£7.80 per option



Cauliflower bao bun

Popcorn cauliflower, smashed cucumber salad, hot kimchi and sriracha mayonnaise 

Vegetable burrito and nachos

Spiced bean chilli, refried beans, rice, salsa, guacamole, sour cream and corn on the cob  (available as )

Jerk sweet potato curry

Rice and peas, pineapple slaw and lime pickled onions  

Beetroot burger

Tzatziki, potato wedges and slaw  (available as )

Pork bao bun

Gochujang pulled Pork, smashed cucumber salad, hot kimchi and sriracha mayonnaise

Beef burrito and nachos

Pulled brisket, refried beans, rice, salsa, guacamole, sour cream and corn on the cob

Jerk chicken

Rice and peas, pineapple slaw and lime pickled onions 

Cheeseburger

Emmental cheese, burger relish, potato wedges and slaw (available as )

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THE ROMAN MENU


This buffet is designed to be a self-service meal. It will be delivered with cutlery and crockery. You will be provided with a chef's choice of four main items, accompanied by four salad choices - served with continental bread.

£17.95 per person

Mains


Leek, pea and chive quiche  (available as )

Charred halloumi with caper, garlic and coriander  (available as  )


Seared tuna niçoise 



Harissa, honey and lemon chicken 



Smoked mackerel and pickled cucumber



Roast gammon and piccalilli 



Salads



Moroccan cous cous with roast veg 

Beetroot, bean and artichoke  

Fennel and orange  

Mixed leaf  

Potato salad with dill and spring onion  


Farfalle pasta, lemon crème fraiche, sun blush tomato  (available as )

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THE ROMAN MENU

Desserts

Lemon tart 

Banoffee pie 

Tea and coffee

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THE KNAVESMIRE MENU


This buffet is designed to be a self-service meal. It will be delivered with cutlery and crockery. You will be provided with a chef's choice of four main items, accompanied by four salad choices - served with continental bread.

£19.15 per person


Mains

Rocket pesto, halloumi and balsamic tart  (available as )

Tomato, olive and spinach frittata with marinated peppers  


Sesame tuna with chilli and garlic tenderstem broccoli 


Roasted red pepper pesto chicken with parmesan crisps 


Roast beef with horseradish 



Poached sea trout, apple and watercress 

Salads



New potato with wholegrain dressing 

Spinach, rocket, parmesan and lemon (available as )

Curried chickpea and quinoa 

Watermelon, cucumber and feta  (available as )

Lime and coriander slaw 

Puy lentil, butternut and spinach  


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THE KNAVESMIRE MENU

Desserts

Chocolate tart  (available as  )

Lemon curd cheesecake 

Mixed berry fool   (available as )

Tea and coffee

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