FOOD TO YOU

MENU

From January 2022

New menus, fresh flavours, delivered to you
HOW TO ORDER

1. SELECT YOUR FOOD AND DRINK

‘Food to You’ orders are for ‘drop and go’ delivered catering only. Please place orders at least five working days prior to your event.

2. SPEAK TO A MEMBER OF THE CONFERENCES & EVENTS TEAM by emailing info@conferences.bham.ac.uk or by phone on 0121 415 8400.

3. THE FRIENDLY FOOD FELLOWS TEAM WILL PROVIDE THE FOOD and we will confirm your order and request a PO number.

4. ON THE DAY, OUR FRIENDLY TEAM WILL DROP OFF YOUR ORDER DIRECT TO YOUR CHOSEN LOCATION*

*Please note that ‘Food to You’ orders are not available in the Great Hall, the Bramall, The Exchange, the Lapworth Museum of Geology, Staff House, Muirhead Hospitality Suite or Winterbourne House and Garden. If you wish to hold an event in any of these locations, please contact the team who will be able to help you with a serviced food and beverage offer.

We care about the environment. After your event, please recycle items that have arrived in cardboard packaging and dispose of any waste in the bin bags provided. Where applicable prices are exclusive of VAT.

Minimum spends: £40.00 per drop (Monday – Friday), £160.00 per drop (weekends) between 8 am – 6 pm.

WHETHER IT’S A SMALL INFORMAL BUFFET, A WORKING LUNCH OR SOME SWEET TREATS WITH TEA AND COFFEE, OUR ‘FOOD TO YOU’ MENU OFFERS A RANGE OF CHOICES WHATEVER YOUR EVENT

KEY

1. NIBBLES
2. LIGHT BITES
3. HEARTY FARE

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The following items are all individually packaged, to minimise the touchpoints at your event.

**BREAKFAST**

**BLUEBERRY MUFFIN** V, GF £3.00 each

**BREAKFAST POTS WITH:**

**FRESH FRUIT AND BERRIES** VG, GF £3.00 each

**GREEK YOGHURT, BERRY COMPOTE AND GRANOLA** V £3.90 each

**LUNCH**

**LUNCH IN A BOX** £12.00 each

Individually packed sandwich, choose from:

- **Onion Bhaji Wrap** VG
  Onion and potato bhaji, coconut and cauliflower sauce, mango chutney, carrot and cabbage pickle and Indian spiced vegan mayo in tortilla wrap

- **Smoked Salmon and Cream Cheese Bagel**
  Smoked salmon, seeded bagel with lemon and cill cream cheese

- **British Ham and Barbers Cheddar**
  Ham and Cheddar with tomato, mixed leaf and wholegrain mustard mayo on seeded granary bread

- **Chicken and Sweetcorn**
  Chicken and sweetcorn with seasoned mayo on granary bread

- **Cheddar Ploughman’s GF, V**
  Butler’s mature Cheddar with tomato relish, seasoned mayo, tomato and lettuce on gluten free multi-seed bread

- **Tyrrells lightly sea salted crisps** Vg

- **Mrs Crimble’s cake bar** V, GF

- **500ml bottle of spring water**

**INDIVIDUAL SALADS** £5.95 each

- **Classic chicken Caesar salad**

- **Thai noodle salad with tamari-fried tofu** Vg, GF

**FINGER BUFFET IN A BOX**

Includes disposable cutlery and condiment sachets

**PLANT BASED £10.00 each**

- **Mexican bean and avocado sandwich**
  Black bean with avocado, tortilla chips, sweetcorn and salsa picante on granary bread Vg

- **Roasted red pepper and hummus sandwich**
  Roasted red pepper and tomato hummus with crunchy vegetables and focaccia bread Vg

- **Peanut and mint falafel** Vg

- **Cauliflower pakora, green chilli, mint and yoghurt dip** Vg

- **Spinach, chickpea and feta sausage roll** Vg

**ENGLISH FARMHOUSE £12.00 each**

- **British ham, Cheddar and pickle sandwich**
  Hand raised pork pie

- **Locally made sausage roll**

- **Scotch egg**

- **Chicken skewer**

- **Piccalilli and chutney**
REFRESHMENTS

Bring a mug!
All hot drinks are £1.90 per person when served in your own cup or £2.00 when served in a recyclable disposable cup. So why not encourage your event attendees to bring a mug, and support our sustainability agenda.

HOT DRINKS
FRESHLY BREWED COFFEE £2.00 each
BREAKFAST TEA £2.00 each
SELECTION OF FRUIT TEAS £2.00 each
ASSORTED, INDIVIDUALLY WRAPPED BISCUITS* V £0.75

FLEX YOUR DRINK CHOICES
Dairy alternatives are available. Please speak to a member of the team.

COLD DRINKS
1 LITRE ORANGE OR APPLE FRUIT JUICE £2.50
1.5 LITRE BOTTLE OF STILL OR SPARKLING WATER* £2.50
500ML BOTTLE OF STILL OR SPARKLING WATER* £1.20

*Bottled water and wrapped cakes are inclusive of VAT. Gluten-free biscuits are available on request.

SUSTAINABILITY
As a civic university, we embrace our role in creating a sustainable place to learn, develop, teach, research, work and live. The FOOD FELLOWS team is constantly striving towards new ways to deliver food sustainably.
BREAKFAST AND MORNING BREAK
Served from 8.00 am – 11.30 am

GREEK-STYLE YOGHURT £14.00 per platter
Fruits of the forest compote, fresh seasonal berries, and homemade granola

FRESH FRUIT £14.00 per platter
Chef's selection of seasonal fruit

DANISH PASTRIES £14.00 per platter
A selection of mini Danish pastries

MINI BITES £15.00 per platter
Selection of chocolate brownies, flapjacks and millionaire shortbreads

*All prices are exclusive of VAT. All menu items serve 5 people, unless otherwise stated.
LUNCH
Served from 11.30 am

HANDMADE SANDWICH PLATTERS
served on a mixture of breads

MEAT SELECTION £25.00 per platter
Classic New York deli (pastrami, mustard and dill pickle), British ham, cheese and pickle, British ham salad, chicken and sweetcorn, and coronation chicken

FISH SELECTION £25.00 per platter
Selection of classic prawn mayonnaise, tuna, sweetcorn and cucumber, and smoked salmon and cream cheese

MIXED SELECTION £25.00 per platter
British ham and mature Cheddar, roast chicken salad, tuna, sweetcorn and cucumber, British Cheddar ploughman’s, and egg and cress

VEGETARIAN SELECTION £25.00 per platter
British Cheddar ploughman's, egg and cress, mozzarella tricolore salad, and Mexican beans and avocado

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FLEX YOUR FOOD CHOICES
Plant-based and gluten-free platters are available at a cost of £16.00 per platter and serve 3 people. Please speak to a member of the team.

All menu items serve 5 people, unless otherwise stated.
DELI PLATTERS

ASSORTED MEAT SELECTION £27.00 per platter
- Hand-raised pork pie
- Locally produced sausage roll
- Scotch egg
- Chicken skewer
- House piccalilli and chutney

PLANT-BASED SELECTION VG £23.00 per platter
- Roasted red pepper and tomato hummus, crunchy vegetables and pitta bread
- Pea and mint falafel
- Cauliflower pakora, green chilli, and mint yoghurt dip
- Spinach, chickpea and feta ‘sausage roll’

VEGAN AND GLUTEN-FREE SELECTION VG, GF £25.00 per platter
- Roasted red pepper and cucumber California roll, pickled ginger, and wasabi
- Mini Greek salad pot with feta
- Roasted butternut squash and spinach frittata
- Red onion bhajis
- Mango and chilli salsa

SNACK SHARING SELECTION V £12.00 per platter
- Sliced seasonal fruit
- Tortilla nachos with fresh salsa, sour cream and guacamole

FLEX YOUR FOOD CHOICES
We strive to deliver feel-good food for our clients, that is also good for the planet. Perhaps you could consider a plant-based buffet at your next event?
Speak to the team about your options.

*All prices are exclusive of VAT. All menu items serve 5 people, unless otherwise stated.
SWEET TREATS

OPTION 1 £22.00 PER PLATTER
- Mini jam donut
- Mini chocolate twists
- Flapjack bites
- Cinnamon cookie

OPTION 2 £22.00 PER PLATTER
- Mini chocolate and orange loaf cake Vg
- Mini carrot cake with lemon cream cheese frosting
- White chocolate and raspberry triangle
- Millionaire bites

INDIVIDUALLY WRAPPED GLUTEN FREE TREATS £2.00 each
- Choose from Bakewell Tart, Chocolate Brownie or Macaroon

INDIVIDUALLY WRAPPED GLUTEN FREE AND VEGAN RASPBERRY OATY BAR £2.00 each

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WHO ARE FOOD FELLOWS?

Food Fellows is responsible for the delivery of all food and beverage on campus and the Exchange including Food to You delivered catering, hospitality, conferences and events. We believe that great food experiences come from a great team. The Food Fellows team love food and are proud to work for the University. Whether we are sourcing, preparing, serving, evaluating or communicating our food, we do so as a team committed to delivering the highest standards.

INCLUSIVE

The food and beverage we offer is for everyone, irrespective of dietary requirements, background, beliefs and budget. Our food brings people together and facilitates occasions, learning and connectivity.

AUTHENTIC

Our food and beverages are sourced and prepared with menus that have integrity and accurate to the original source. We engage local suppliers and restaurateurs to enhance our offer where needed.

SUSTAINABLE

The food and beverage we serve will adhere to our sustainable commitments. These include the identification of local and credible suppliers, the use of energy, the methods of disposal and the reduction of food waste.

At the heart of our work is the University of Birmingham Food Story, which incorporates our three pillars:

We are purveyors and storytellers telling the University of Birmingham Food Story every day.
Please place your order through the Conferences and events team at the University of Birmingham. Get in touch with us at:

**CONFERENCES & EVENTS**

1st floor, University Centre, University of Birmingham, Edgbaston, B15 2TT

conferences.bham.ac.uk/catering  |  info@conferences.bham.ac.uk  |  0121 415 8400

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**FEEDBACK**

The Food Fellows team love food and are committed to delivering the highest standards.

We actively encourage and welcome positive thoughts and suggestions, to continually improve the services that we offer.

If you would like to talk to us about food, please get in touch.

info@conferences.bham.ac.uk