ROQ, Oxford University
Internal Hospitality Menu Selector
HOSPITALITY BEVERAGE TRAYS

TRADITIONAL BEVERAGE TRAY
Fresh ground fair-trade coffee
Breakfast and speciality tea
£1.10
With of biscuits
£1.75

MORNING TRAY
Fresh ground fair-trade coffee
Breakfast and speciality tea
A Selection of Croissants with Jam & Butter
Freshly Baked Danish Pastries
Fresh Orange Juice
£5.25

AFTERNOON TEA TRAY
Fresh ground fair-trade coffee
Breakfast and speciality tea
Selection of traditional Rich Fruit Cake & Freshly Baked Scones with Jam & Clotted Cream
£4.50

Soft Drinks
Mineral Water Still or sparkling £1.80 per litre
Orange or Apple Juice £1.40 per litre
Soft Drinks: (Coke, Diet Coke, Sprite, Fanta) 80p per can
HOSPITALITY BREAKFASTS

HEALTHY CONSCIENCE BREAKFAST

Freshly cut fruit platter
Glasses of natural low fat yoghurt with a granola toppings, fresh fruit coulis, & topped with seasonal berries or dried fruits.
Freshly ground fair trade coffee, breakfast and speciality tea, fresh orange juice

£5.20

TRADITIONAL WORKING BREAKFAST

A selection of warm floured soft baps filled with crispy bacon and Cumberland sausages and English muffin with field mushroom & scrambled egg
Selection of fruit granolas
Freshly ground coffee, breakfast and speciality tea, fresh orange juice

£5.75
HOSPITALITY
WORKING LUNCHES

LIGHT SANDWICH LUNCH

A selection of fillings on sliced breads from our current weekly menu.
1 round per person, served with Kettle Chips
£3.70

TRADITIONAL SANDWICH LUNCH

A sandwich lunch with assorted breads and fillings from our current weekly menu.
1.5 Rounds per person, served with Kettle Chips and a Seasonal Fruit bowl
£5.75

GOURMET SANDWICH LUNCH

A sandwich lunch with assorted breads and fillings from our current weekly menu.
1.5 Rounds per person
Garden Vegetable sticks & Olive pastry twists with Houmous
Olive & Feta Pots
Kettle Chips and Seasonal cut fresh fruit
£7.50
FINGER FOOD ADD ONS

Choose any of the items below to add to your buffet

SAVOURY FINGER FOOD

- Mini Hand Raised Pork pie with Ale Chutney
- Tandoori Chicken Skewer with Minted Yoghurt Dip
- Wiltshire Bacon & Pea Quiche
- Cajun Salmon Skewer
- Shot Glass of Prawn Cocktail
- Smoked Mackerel, Horseradish & Pepper Tart
- Pesto Roasted Vegetable Skewer with Bocconcini (V)
- Goats Cheese & Onion Tart (V)
- Garden vegetable Sticks with Houmous & Tzatziki (V)

£1.50 per person

SWEET FINGER FOOD

- Mini Blueberry & Chocolate Muffins
- Mini Chocolate Brownie
- Mini Carrot Cake
- Mini Lemon Loaf
- Mini triple Chocolate Loaf
- Shot glasses with Greek yoghurt, mixed berries, honey & toasted almonds
- Seasonal Fresh Fruit skewers

£1.50 per person
Our Bento Box Choices are a great option to offer your delegates something different.

Starter, Main Course & Dessert all in one box.

ENGLISH

- Prawn Marie & Avocado Cocktail
- Roast Beef, Crisp Yorkies with Ale & Onion Chutney
- Rhubarb & Strawberry Cake

MEDITERRANEAN (V)

- Houmous with Crisp Garden Veggies
- Spanish Tortilla, Garlic Aioli, Watercress, Cherry Tomato & Olive Salad
- Tiramisu

ASIAN

- Vegetable Spring Rolls
- Soy & Sesame Salmon with Chilli Dipping Sauce, Crisp Beanshoots & Noodles
- Tropical Fruit Slice

£11.50 per Bento
DELI TAPAS BOARD SELECTION

Deli Boards are a minimum of 4 servings

TRADITIONAL

Mature farmhouse cheddar
Oxford Blue
Sliced Wiltshire ham and mini hand raised pork pies
Strawberries and clotted cream served with shortbread

MEZZE

Crisp Falafel, Crisp Garden Vegetable Sticks, Marinated Olives & Feta, with Pitta Bread, Houmous & Tzatziki
Shot glasses with Greek yoghurt, mixed berries, honey & toasted almonds

CONTINENTAL

Camembert
Roquefort
Salami, Chorizo & Parma Ham
Sliced peaches with mascarpone cream and biscotti

ASIAN

Marinated Chicken Skewers Vegetable Samosas, Onion Bajhi Mango Chutney and Mint Yoghurt Dip.
Seasonal Fresh Fruit Skewers.

All accompanied with a selection of fresh breads, cheese biscuits, pickles and chutneys and when fresh berries are not available suitable seasonal fruit compôtes will be offered

£12.00