taste Northumbria

lood For the love of

Grow it. Pick it. Create it. Most importantly, taste it. We're passionate about everything that goes into the great food in our Northumbria University hospitality offer.

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Freshly Baked Our freshly baked range are the perfect accompaniment to a Fairtrade coffee or tea.

Butter Croissant (v) Pain au raisin (v) Trio of mini Danish pastries (v) Selection of croissant, pain au chocolate, pain au raisin.

Something Warm

Smoked bacon Cumberland sausage ring

Both served in a 'stottie' with breakfast sauces

Alternative Breakfast

Pancake Paddle Board (v) serves 6 12 pancakes served with blueberries, maple syrup and crème fraîche

Mixed fruit skewers (vg/gf) 1 per portion Pineapple, kiwi & mango

Mixed Melon Skewers (vg/gf) 1 per portion Watermelon, galia and honeydew







AND SALADS





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Mezze Boards – minimum order of 6 portions (per board)

taste Northumbria Meat Board

Gammon, Parma ham, peppered beef, mortadella and assorted breads

Indian Paddle Board

Selection of chicken tikka skewers, vegetable samosa, onion bhajis, lime pickle and mini poppudums

Greek Paddle Board (v)

Selection of falafel, red pepper hummus, stuffed vine leaves, olives, pimento and khobez breads

Cheese Board (v)

Mature cheddar, stilton, brie, grapes, red onion chutney and assorted biscuits.

Savoury Paddle Board

Selection of Scotch pie, homemade sausage roll, smooth pate, breads and red onion chutney

'Pub grub' Board

Mature cheddar cheese, pickles, ham hock with pea, handmade Scotch egg and pork crackling

Pancake Paddle Board (v)

12 pancakes served with blueberries, maple syrup and crème fraîche



Freshly Made Salads - minimum order of 6 people

Orzo pasta salad with roasted tomatoes (v)

Char grilled broccoli salad with chilli dressing and toasted almonds (vg/gf)

Shirazi salad with sumac and pomegranate (v/gf)

Turmeric potato , chickpea and tomato salad with cashew nuts (v)

Herb butterbean and roasted pimento salad (v/gf)

Black rice salad with quinoa and ginger (v/gf)

Seasonal Garden Salad (vg)

"all salads are hand prepared by our dedicated chef team daily, using only the finest quality fresh ingredients"





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FOOD BUFFETS





Fork Buffet A - minimum order of 10 people

Indian Paddle Board Selection of chicken tikka skewers, vegetable samosas, onion bhajis, lime pickle and mini poppudums

Salads

Orzo pasta with roast Mediterranean vegetables, black olive and pesto (v) Herb Butterbean and roasted pimento salad (v/gf) Seasonal garden salad (v/gf)

Hot items

Fish and chip bowl with twice fried chips and pea puree Risotto butternut and goats cheese with parmesan wafer and crispy sage (v/gf)

Fork Buffet B - minimum order of 10 people

'Pub grub' Paddle Board Mature cheddar cheese, pickles, Pressed ham hock with pea quail Scotch egg, pork pie, crackling, red onion chutney

Salads

Shirazi salad with sumac and pomegrate (v/gf) Charred grilled broccoli with chilli and almonds (v/gf) Seasonal garden salad(v/gf)

Hot items

Fish and chip bowl with twice fried chips and pea puree Kuku Paka coconut chicken Mac 'N' Cheese with braised creamy wild mushrooms (v)

Profiteroles with chocolate sauce and salted caramel candy





(v) Vegetarian (vg) Vegan (gf) Gluten Free



Fork Buffet C - minimum order of 10 people

Northumbria Meat Board Gammon, Parma ham, peppered beef, and assorted breads and dips

Salads

Black rice and quinoa salad with ginger (v) Turmeric potato , chickpea and tomato salad with cashew nuts (v) Seasonal garden salad (v/gf)

Hot items Deep fried cauliflower with Chimichurri sauce and straw potatoes(v) Korean chicken with cucumber Smoked Mac 'N' Cheese with bacon topping

Warm vanilla and coconut rice pudding bowl with spiced pear ginger compote (v/gf)

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By ordering a Fork Buffet rather than individually purchasing all the items you can make significant savings.



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Sandwiches

Subway Sub Platter (Serves 8 people, must be ordered in multiples of 8) Fresh SUBWAY[®] subs – Choose a platter of either: Meat feast platter , veggie platter, classic platter or a lite (healthy) platter All platters come on inspired breads - cut into handy 4-inch portions, served with dips and sauces.

Simply Sandwiches

(min order of 5) freshly made sandwiches on white or brown bread with kettle crisps

Taste Sandwich Buffet

(min order of 5) Assorted sandwiches Kettle crisps Seasonal fresh fruit platter Chicken tikka skewers with mango chutney. Falafel and riata (v)

Deli Sandwiches

(min order of 5) Freshly made rolls, wraps, and sandwiches served with Kettle crisps , chilled juices and seasonal fruit bowl

Deluxe Sandwich Buffet

(min order of 5) Deluxe fresh filled baguettes, wraps and sandwiches Kettle crisps Seasonal fresh fruit platter Provencal vegetable and cheese tart (v) Vegetable samosas Mediterranean bruchetta selection (v)





Gluten and dairy free paddle board (gf) (min order of 2) Gluten and dairy free sandwich and salad paddle board contains 2 x mixed sandwich rolls, and 2 x roast charred vegetable and falafel salad bowls

SWEET TREATS FRESH FRUIT



NORTHUMBRIA UNIVERSITY HOSPITALITY

Sweet Treats - minimum order of 6 portions per dessert

Triple layer chocolate fudge cake Triple layer carrot cake Triple layer Victoria cake

Cupcakes - minimum order of 6 portions

Assorted handmade cupcakes

Fresh Fruit

Sliced fruit platter for four (v) Seasonal fresh fruit bowl for four (v)

Dessert Bowls - minimum order of 6 portions per dessert

White and dark chocolate cheesecake pot with salted candy Lemon posset Warm vanilla and coconut rice pudding with ginger spiced pears Mini profiterole pot with chocolate sauce and candy

"Our fruit policy is to always get a choice of what's best for the time of year. We try to balance British with European and supplement from further afield."





Day Delegate Packages - minimum order of 6 people

Day Delegate Packages allow for a complete hospitality service for a full or half-day conference or event. All you need to do is select the package and choices that suits you best and let us do the rest.

A - Day Delegate Package

Arrival refreshments: Filter coffee, tea, still and sparkling mineral water and wrapped biscuits.

Lunch - A selection of sandwiches, wraps and baguettes served with kettle crisps, fruit juice, still and sparkling mineral water.

B - Day Delegate Package

Arrival refreshments: Filter coffee, tea, still and sparkling mineral water and fresh baked mini Danish.

Lunch: A selection of deli sandwiches, wraps and baguettes served with kettle crisps and sliced from still and sparkling mineral water.

Afternoon refreshments: Filter coffee tea, wrapped biscuits, still and sparkling mineral

By ordering a day delegate pac all the items you can make right C - Day Delegate Package Arrival refreshments: Filter coffee, tea, still and

sparkling mineral water and fresh baked Pain au raisin.

Mid morning refreshments: filter coffee, tea, still and sparkling mineral water, and home baked cookies.

Lunch: A selection of deli sandwiches, wraps and baguettes served with kettle crisps and sliced fruit, still and sparkling mineral water.

Afternoon refreshments: Filter coffee, tea, still and sparkling mineral water and selection of chocolate brownies and fresh baked cookies.



BESPOKE TO ORDER & HOT BOWLS CANAPE EVENT/FORMAL DINING



Hot Bowls - minimum order of 6 bowls per option

Deep fried cauliflower with Chimichurri sauce and straw fries (v) Kuka Paka coconut chicken Mac and cheese with crispy smoked bacon dust Mac 'N' Shroom - with wild mushrooms (v) Battered fish chunks with twice fried chips, and pea puree Risotto butternut with goats cheese and watercress (v)

Add ons

Chicken tikka skewers with mango chutney Warm Scotch beef pie Homemade pork Scotch egg (made with delicacy quail eggs) Indian samosa and bhaji with coriander mango chutney (v) Provencal vegetable and cheese tart (v) Canapé package - minimum order of 10 (3 canapés per person)

Canapé package includes:

Smooth chicken Pate with red onion chutney on rosemary toast Cream cheese and sun blushed tomato with pesto Avocado and pepper salsa crostini

Canapé Event – we provide a basic range of canapés, however if you are looking for something a little more special we offer a deluxe bespoke canapé range. These bite sized canapés use traditional flavour combinations but with a modern presentation. They will be presented to guests on wooden olive boards and rustic slates. Each individual canapés having a bespoke garnish is designed to create instant appeal, both visually and when eaten.



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REFRESHMENTS





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Hot Drinks

Starbucks Fairtrade coffee Clipper Fairtrade tea Clipper flavoured speciality Fairtrade teas

Wrapped biscuits Freshly baked cookie (x1) Fairtrade tray bakes individually wrapped Fairtrade cookie Gluten Free Muffins (gf)

Cold Drinks

Fruit juice (1 ltr) orange, apple, pineapple or cranberry (1 litre usually serves 5 glasses)

Vivreau, still or sparkling water (750ml) Life water, still or sparkling (1.5 ltr) Fentimans Fairtrade Orange juice (200ml)



ALCOHOLIC DRINKS





White Wines

Rey Viejo Blanco NV

Light and refreshing Spanish white wine mainly made of Sauvignon Blanc and Airen. It has a delicate and floral nose with some subtle peachy fruit. The palate is bright, fresh and clean with some pleasant zesty acidity on the finish.

Operetto Garganega Pinot Gric

Floral nose of jasmine and honeysuckle that is fresh and zesty on the palate. Good structure with a mineral finish.

Alto Bajo Chardon

"Alto Bajo" translates as "High Low" and reflects the varied regional landscape of Chile. This Chardonnay is deliciously fruity with lots of ripe, tropical fruit flavours but also the tiniest pint of vanilla.

Valdivieso Sauvignon Blanc 201

This is a crisp and aromatic Sauvignon Blanc with lots of citrus and gooseberry aromas. Crisp and refreshing with lemon and lime flavours together with a steely mineral quality.

Red Wines

Rey Viejo Tinto NZ

Classic Spanish red made of Garnacha, Tempranillo and Merlot, bursting with juicy fresh red berries and soft velvety tannins. It is light and refreshing with a lovely violet edge to the finish.

A wine displaying aromas of blackberries and violets. The palate is full bodied with blackberry brambly fruits and coffee flavours. intertwined within a soft tannin structure.

This wine has the typical deep, dark violet color of Argentine Malbec. The nose offers intense aromas of black stone fruit interwoven with notes of chocolate and sweet spice. Balanced acidity leads into a long, velvety finish.

Intense fresh fruity aromas of blackberries and plums, intermingled with soft toasty notes and sweet vanilla. Medium-bodied, soft tannins and a pleasant finish.



Sparkling Wines

Vaperetto Prosecco

Straw yellow with lightly green hints. It is a fine and persistent wine. It has flavours and aromas of fruity apple, with light hints of apricot and citrus. It has floral notes (white and meadow flowers).

Beer

Becks (bottle 275ml) Budweiser (bottle 330ml) Chapel Down Curious IPA (bottle 33cl)



TASTE FAVOURITES

Day to day favourites: 'Pub grub' Paddle Board Black rice salad Beetroot and feta salad Chicken tikka skewers lemon posset pot

Looking for something special?: Korean chicken 'hot' bowl Handmade Scotch egg Provencal Tart Indian paddle board Warm rice pudding with coconut and pears Tropical fruit skewers





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