



Manchester  
Metropolitan  
University

Facilities

# Hospitality



Welcome to

# Manchester Metropolitan University Catering

## The University Hospitality Menu 2011/12

The Hospitality menu for this year includes a trip around our region's amazing specialties as well as firm favourites and world foods.

We have provided a new range of meeting solutions for your events that will suit every pocket and palate.

If you have any special requests we will be happy to discuss them.

Jacqui McPeake  
Head of Catering  
Facilities

## Our Food...

We are committed to sustainable procurement with most of our main food suppliers being in the North West region.

MMU is an official Fair Trade University and we only use Fair Trade tea and coffee and we supply 'one water' only on campus which funds clean water projects in Africa.

All our menus are designed with seasonal produce in mind and we are happy to discuss any dietary requirements that you may have.



**freshh!**

**one** 



*All prices are exclusive of VAT and are valid until 31st August 2012*

## Refreshments

### Beverages

Tea, coffee and biscuits	£1.80
Tea, coffee and mini Danish	£2.30
Tea, coffee and cake selection	£2.30
Tea and coffee	£1.40
Coffee only	£1.40
Tea only	£1.40
Speciality tea	£1.40
Still mineral water 1.5L (1:10 covers)	£2.70
Sparkling mineral water 1.5L (1:10 covers)	£2.70
Still mineral water (glass) 750ml (1:8 covers)	£2.70
Sparkling mineral water (glass) 750ml (1:8 covers)	£2.70
Fresh orange juice	£2.70
Fresh apple juice	£2.70
House red or white wine	£11.50

### Breakfast/Elevensies/Afternoon Treats

Bacon barm (served up to 11am)	£1.85
Sausage barm (served up to 11am)	£1.85
Croissant with preserves	£1.35
Danish pastries	£1.35
Mini pack biscuits	£0.60
Plate biscuits (unwrapped)	£0.70
Fresh fruit platter	£1.65
Eccles cakes	£0.90
Scone with butter and preserves	£1.00
Cake selection	£0.90
Tray bakes e.g. flapjack	£0.90
Fairtrade muffin	£0.85
Sweets/mints	£0.65
Crisps and nuts	£1.05



# Sandwiches, Rolls and Wraps

**Sandwiches will be served on a variety of malted, white and wholemeal bread.**

**Rolls will include a selection of granary, white and seeded varieties.**

**Soft tortilla wraps will include a selection of plain, sundried tomato and spinach varieties.**

Meat sandwich platter e.g. roast ham with grain mustard; chicken mayonnaise & lettuce; beef with horseradish	£4.45
Fish sandwich platter e.g. poached salmon & cucumber tuna mayo & sweetcorn; citrus cream cheese & smoked salmon	£4.45
Vegetarian sandwich platter e.g. cheese & spring onion; hummous carrot & spinach; onion bhaji & mint mayo	£4.45
Meat rolls e.g. beef & tomato; ham & grain mustard; turkey	£4.72
Fish rolls e.g. prawn marie rose; tuna mayonnaise & sweetcorn	£4.72
Vegetarian rolls e.g. cheese & tomato; egg mayonnaise; cream cheese & cucumber	£4.72
Meat Wraps e.g. chicken tikka; hoi sin duck; chicken Caesar	£4.72
Fish wraps e.g. tuna, chervil & red onion; prawn mayonnaise	£4.72
Vegetarian wraps e.g. three cheese & celery; two bean, cheese & salsa; egg mayonnaise with peppers	£4.72
Add a mug of soup (this will be a vegetarian option e.g. red lentil & tomato) to any sandwich/roll/wrap platter	£1.30



## Working Lunches

### **Working Lunch 2**

£6.20

Selection of filled wraps and sandwiches (meat, fish and veg)

Homemade cake

Fresh fruit platter

Tea and coffee

### **Working Lunch 2**

£7.50

Selection of filled wraps and sandwiches (meat, fish and veg)

Cajun chicken skewer

Indian selection with mango dip

Spinach & feta bruschetta

Fresh fruit platter

Tea and coffee

### **Working Lunch 3 (lighter option)**

£7.50

Healthier sandwiches/wraps using light mayonnaise

Smoked salmon bites

Vegetable crudites with dips

Vegetarian tortilla bites

Fresh fruit platter

Tea or coffee

### **Working Lunch 4**

£7.50

Premier choice sandwich selection with crisps and side salad

Homemade soup or sweet potato wedges

Tea and coffee

Add soup to any working lunch menu

£1.30

Add a cake selection to any working lunch menu

£0.90



## Canapé menu

**3 items** **£3.95**  
**Additional items** **£1.40**

### Choose from the following items:

Peppered beef crostini with horseradish mousse

Oak smoked salmon with a dill citrus dressing

Lime and coriander king prawns

Parmesan shortbread with goats cheese and watercress (v)

Red pepper & spinach tortilla bites (v)

Wild mushroom & herb tartlet (v)

Mini smoked salmon terrines

Chicken liver parfait crostini with onion chutney

Cheddar cheese and chive scone

Chicken, basil and sun-dried tomato skewer



# Finger buffet menu

**Includes tea, coffee and mineral water £10.15 per person**

A selection of crudities with dips/hummous  
Fruit platter

## **Plus four items from the following:**

Sushi selection  
Pesto chicken skewer  
Lamb kofta kebab & tzatziki  
Chicken and spring onion yakitori  
Savoury vegetable scone  
Mini savoury tartlets, mushroom, tomato and asparagus  
Salmon & herb goujons with chive & lemon dip  
Miniature Yorkshire pudding with beef & horseradish  
Honey & mustard sausage  
Breaded king prawns with sweet chilli dipping sauce  
Smoked salmon roulade  
Mini vegetable cracker spring roll

## **Plus one item from the following:**

Chocolate and Praline Choux Buns  
Mini Desserts  
Fresh Fruit Tartlets



## Fork Buffets

# Cold Fork Buffets

**Includes tea, coffee and mineral water £15.95 per person**

### Cold Fork Buffet 1

Roasted Cheshire ham  
with a sweet maple glaze

Poached & smoked salmon terrine with  
dill and lemon dressing

Mushroom & blue stilton tart

Pesto potatoes

Classic coleslaw

Mixed green salad including oak leaf, endive,  
rocket, lollo rosso, peppers and cucumber

Selection of breads

Banoffee pie

Fresh fruit platter

### Cold Fork Buffet 2

Ploughmans pie

Poached salmon fillet with dill and tarragon  
mayonnaise

Goats cheese & spinach roulade

New potato & chive salad

Cherry tomato & red onion salad with basil

Mixed green salad including oak leaf, endive,  
rocket, lollo rosso, peppers and cucumber

Selection of breads

Lemon meringue mallow

Fresh fruit platter

### Cold Fork Buffet 3

Lemon and thyme chargrilled chicken

Mixed seasonal seafood platter, Marie Rose  
sauce & lemon chive mayo

Mediterranean vegetable frittata

New potatoes in herb butter

Beef tomato & basil salad

Mixed green salad including oak leaf, endive,  
rocket, lollo rosso, peppers and cucumber

Selection of breads

Strawberry tartlets

Fresh fruit platter



## Fork Buffets

# Hot Fork Buffets

**Includes tea, coffee and mineral water £15.95 per person**

### Hot Fork Buffet 1

Lancashire hot pot

Wild mushroom & Garstang blue pasta bake

Salmon fillet in Morcambe Bay shrimp butter

Braised red cabbage

Buttered new potatoes

Mixed green salad including oak leaf, endive, rocket, lollo rosso, peppers and cucumber

Classic coleslaw

Manchester tart

Fresh fruit platter

### Hot Fork Buffet 2

Braised beef bourguignon

Spiced sweet potato & chick pea Wellington

Jerked red snapper

Braised rice

Layered potato bake

Mixed green salad including oak leaf, endive, rocket

Beef tomato & red onion salad

Profiteroles & chocolate sauce

Fresh fruit platter

### Hot Fork Buffet 3

**We are happy to substitute a curry dish for an alternative item on request**

Selection of mini nan bread

Poppadoms and mango chutney

Chicken jalfrezi

Green Thai vegetable curry

Goan fish curry

Pilau rice

Bombay potatoes

Mixed green salad including oak leaf, endive, rocket, lollo rosso, peppers and cucumber

Julienne of oriental vegetables

Chilled mandarin and passion fruit parfait

Pineapple and cinnamon kebabs



Dinner

## Dinner menus

**Includes tea, coffee and mineral water £26.95 per person**

### Dinner Menu 1

Pancetta and sun blushed tomato salad  
with toasted pine nut and honey dressing

Wild mushroom terrine with confit tomatoes

Corn fed chicken breast tomato & basil

Goats cheese & spinach tart

Raspberry & almond tart

### Dinner Menu 2

Potted Morcambe Bay shrimp

Roasted pepper & mascarpone soup

Pan fried breast of Barbary duck

Baked portabello mushroom

Vanilla pannacotta

### Dinner Menu 3

Chicken liver & smoked chicken terrine

Pea & asparagus soup

Seared rack of lamb

Sweet potato & butternut squash Wellington

Lime & ginger cheesecake

### Optional extras

Sorbet **£3.10**

Cheese and biscuits **£4.25**



# Wine

## White

### **Terre Forti Trebbiano Chardonnay**

*Emilia Romagna 2010 (House White)*

£11.50

### **Saam Mountain Paarl Chenin Blanc 2007**

*Paarl 2010*

£15.20

### **Spy Valley Marlborough Sauvignon Blanc**

*Marlborough 2010*

£20.95

### **Petit Chablis Jaffelin**

*Burgundy 2009/2010*

£24.95

## Red

### **Acacia Tree Cinsault/Cabernet/Merlot Western Cape 2010**

*(House Red)*

£11.50

### **Fleurie La Cerisaie Mommessin**

*Beaujolais 2009*

£24.00

### **Castillo de Clavijo Rioja Tempranillo NV**

£16.00

### **Piropo Merlot Malbec**

*Mendoza 2010*

£14.20

## Rose

### **Conto Vecchio Pinot Grigio Blush**

*Venezie 2010*

£14.20

## Sparkling

### **Marquis de la Tour Brut**

*Loire Valley*

£16.95

### **Conti Neri Bis Bis Raboso/Prosecco Rose Frizzante**

*Veneto NV*

£18.00

### **Prosecco Valdobbladene Brut Jeio Bisol**

*Veneto NV*

£20.60

## Fair trade and organic

### **Vinedos de la Posada Torrontes**

*La Rioja 2010*

£16.80

### **Vinedos de la Posada Merlot**

*La Rioja 2010*

£16.80

**All prices are exclusive of VAT**

# How to order

Please order using the FIN 70 form, available at [www.efin70.mmu.ac.uk/eFIN70](http://www.efin70.mmu.ac.uk/eFIN70)  
Once you have completed the form please email to the appropriate Catering Manager

## All Saints North and Aytoun

Julie Davies  
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## All Saints South

Phil Rhodes  
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## Gaskell and Hollings

Louise Garvey  
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## Didsbury

George Reti  
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## Crewe

Carol Tennant  
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## FAQ

When ordering hospitality, a notice period of four working days is needed; for larger events (70+) and last minute requests please speak to individual Catering Managers directly.

We cannot guarantee allergen or GM free ingredients.

Hot food is not available in some areas where hospitality is served due to equipment restrictions; please speak to individual Catering Managers directly.

Buffets and dinners have a minimum order of 25 covers and a minimum delivery value of £10.00 is levied on all hospitality.

For reasons of food safety and quality we will clear all buffets away where possible after four hours, any food that is taken away and consumed after this is at the customers own risk.

Our team will collect and clear away your hospitality; however an additional charge may be levied upon missing equipment after your function.

If you have special requirements or need themed or specific menus, do not hesitate to contact the Central Management Team and we will be happy to help you.

## Head of Catering

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## Catering Development Manager

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