



CAMPUS
Kitchen

MAIN MENU






BREAKFAST



Served with tea and coffee

One choice per person for £5.35 | Two choices per person for £8.35

Honey, Brie and Tomato Croissant (available as )


Overnight Oats (available as )

Avocado and Cream Cheese Bagel  (available as )

Spiced Fruit Salad with Lime Yoghurt  (available as )

Buttered Croissant 

Muffin Selection 

Sausage Butty (available as )

Parma Ham and Cream Cheese Bagel

Salmon and Cream Cheese Bagel

Bacon Butty


Honey, Salami and Brie Croissant

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.



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 at least two options of the Victoria Sponge, Lemon Drizzle, Chocolate Cake or Coffee Cake.


Carrot Cake £2.25 

Chocolate Biscoff Cake £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 

Banana Cake £2.25 

Scone with Cream and Jam £1.85 

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MINI DESSERTS

Three choices per person for £5

Banoffee Pie  (available as )

Baileys Tiramisu  (available as )

Key Lime Pie  (available as )


Triple Chocolate Brownie, Mousse and Sauce  (available as )

Apple Crumble and Custard  (available as )

Black Forest  (available as )

Eton Mess  (available as )

Lemon Meringue Pie  (available as )

Churro, Chocolate and Caramel 



Coconut Posset, Mango and Lime 

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AFTERNOON TEA

Comes with Tea and Coffee, served on crockery

Selection of finger sandwiches (available as  )

Half Fruit Scone with Cream and Raspberry Jam (available as  )

Mini Cake (1 per person, choice of 2 flavours per order)

Chocolate  (available as ) , Carrot  (available as ) , Brownie  (available as ) , Victoria  , Coffee 

Mini Desserts (one choice per order)

Whipped Chocolate Ganache Pot  (available as )

Lemon Curd Posset  (available as )

Mini Tart

Glazed Berry Tart  (available as )

Seasonal Berries with Crème Pâtissière

£10.25 per person

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SANDWICH AND WRAP PLATTER


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


£4.75

FINGER BUFFET



A choice of three of the following for £5.00 | A choice of four of the following for £6.00 | A choice of five of the following for £7.00


Masala Potato Roll 


Edamame and Tomato Bruschetta 

Moroccan Hummus and Crudité 

Onion Bhaji and Mango Chutney 

Beetroot Falafel and Minted Yoghurt  (available as )

Goats Cheese Tartlet with Pickled Red Onion  (available as )

Three Cheese Quiche 

Piri Piri Prawn Skewer

Tandoori Chicken Skewer

Smoked Salmon, Cream Cheese
and Caper Tart

Pork Pie and Brown Sauce

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LIGHT LUNCH

On the go packed lunch

A Prepacked Sandwich

A Piece of Fresh Fruit



Handmade Traybake

A Packet of Crisps

A 330ml Bottle of Still Water

£6.50 per person

Soup and sandwich

Soup with a Cheesy Baguette *(available as*   *)*
(minimum order five people)

£4.50 per person

Add to any of our main menu options:

Add Soup of the Day and Bread Roll for **£1.70**

Add Cake of the Day for **£1.20**

Add a Piece of Fruit for **50p**

Add Fruit Platter **£1.50**

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SALAD BOXES

Individual salad box for one person (500g portion) **£6.50**

Roasted Cauliflower Asian Salad

Gochujang Roasted Cauliflower, Sushi Rice with Avocado and Coriander, Edamame, Smashed Cucumber Salad, Crispy Seaweed, Soy, Lime and Ginger Dressing

Chickpea Caesar Salad (available as)

Crunchy Roasted Chickpea, Baby Gem, Croutons, Vegan Parmesan, Crispy Onion, Caesar Dressing

Super Salad (available as)

Oak Leaf, Endive, Radicchio, Celery, Cucumber, Green Pepper, Radish, Avocado, Edamame, Green Goddess Dressing, Crispy Onion, Toasted Sunflower Seeds

Spiced Chicken Asian Salad

5 Spice Chicken, Sushi Rice with Avocado and Coriander, Edamame, Smashed Cucumber Salad, Crispy Seaweed, Soy, Lime and Ginger Dressing

Chicken Caesar Salad

Lemon and Pepper Chicken, Baby Gem, Croutons, Parmesan, Crispy Parma Ham, Caesar Dressing

Tuna Nicoise

Flaked Tuna, Green Beans, Cherry Tomatoes, Soft Boiled Egg, New Potato, Olive, Gem Lettuce, French Dressing

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PLATTERS

Indian Platter

*Onion Bhaji, Potato Masala Roll, Samosa, Vegetable Pakora, Naan Bread,
Mango Chutney, Raita, Kachumba Salad, Poppadom, Whipped Dhal*

Vegetarian Platter (available as)

*Potato Masala Roll, Yorkshire Cheddar, Beetroot Bread, Grilled Artichoke, Cheddar and Leek Tart,
Beetroot Hummus, Tomato Chutney, Stuffed Aubergine, Breads*

Yorkshire Platter

*Pork Pie, Sausage Roll, Roast Beef, Horseradish Cream,
English Mustard Mayo, Pickles, Bread and Butter*

Charcuterie Platter

Salami, Parma Ham, Chorizo, Bocconcini, Brie, Olives, House Pickles, Beetroot Bread

Price £6.50 per person

(minimum order five people)

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PLATTERS


Add on (minimum 5 portions):


Add bread basket for £0.50 per person


Add salad for £1.20 per person

Choose from:

Mixed Leaf and Balsamic Dressing 

Moroccan Cous Cous with Chickpea and Apricot 

Beetroot, Green Bean and Grilled Artichoke 

Broccoli and Edamame with Chilli Dressing 

Harissa Roasted Cauliflower With Coconut Yoghurt and Nigella Seeds 

Crunchy Slaw 

Potato Salad with Basil and Lemon 

Red Onion, Cucumber and Feta with Oregano Oil 

Penne with Pea, Spinach and Pesto 



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PIZZAS

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

Margherita  (available as )

Feta, Spinach and Sun Blush Tomato  (available as )


Roast Mediterranean Veg  (available as )

Tandoori Chicken and Roasted Peppers


Pepperoni

Spicy Meat Feast

£12.10 per pizza

Garlic Bread 

£8.50

Garlic Bread with Cheese  (available as )


£9.50

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CANAPES


Beetroot, Horseradish and Apple Cup 

Coronation Cauliflower Tart 

Avocado and Cucumber Maki 

Fig and Blue Cheese Tart 

Sunblush Tomato Mousse with Basil 

Goats Cheese and Pear 

Lemon and Ginger Prawn Skewer

Crispy Nori, Trout and Sriracha

Smoked Salmon, Crème Fraiche and Chive Blini

Pressed Ham Hock with Apricot Gel

Smoked Chicken Caesar

Reuben

Freshly made canapés - chef's choice (*four per person*) **£6.95**


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COLD BUFFET

Served with four salads (mixed leaf salad, crunchy slaw, penne pasta with pea, spinach and pesto, potato salad with basil and lemon), bread rolls, butter, tea and coffee. Please choose four items.


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

Focaccia with Hummus and Balsamic Oil Dips 


Coronation Chickpea Saladette 

Stuffed Aubergine Rolls 

Selection of Cheeses, Celery, Grapes and Chutney  (available as )

Tomato and Basil Quiche 

Yorkshire Cheddar and Leek Tart with Sunflower Seeds 

Sausage Roll (available as )

Smoked Salmon and Leek Tart

Prawn Cocktail

Roast Trout with Sesame and Ginger Dressing

Smoked Chicken Caesar Saladette

Cured Meat Selection with Pickles

Yorkshire Ham with Mustard Mayonnaise

£12.75 per person

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STREET FOOD

Minimum order of 20 portions, please contact us if your event has more than 50+ guests.

Pricing:

£9 per person – please choose one main, one hot side and one salad

£17 per person – please choose two mains, one hot side and one salad

£25 per person – please choose three mains, two hot sides and two salads

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STREET FOOD | MAINS

Lamb Kofta and Falafel

Pita, Whipped Feta, Slaw, Crispy Chickpeas, Confit Garlic and Mint Yoghurt

Soy Glazed Salmon Yakitori and Soy Glazed Vegetable Yakitori

Pickled Carrot, Pak Choi and Sesame

BBQ Beef Brisket and BBQ Pulled Mushroom

Flatbread, Southern Slaw, Pickles, Ranch Dressing

Chicken Shawarma and Halloumi Shawarma

Khubz Bread, Hummus, Salsa, Yoghurt Dressing

Chimichurri Pulled Pork Taco and Chimichurri Roasted Cauliflower Taco

Tortilla, Avocado, Pickled Red Onion, Grilled Corn Salsa, Mojo Sauce

Harissa, Honey and Lemon Chicken Thigh and Harissa Roasted Chickpea and Cherry Tomato Stuffed Peppers with Feta

Tomato and Turmeric Rice

Lemongrass and Ginger Prawn Skewer and Lemongrass and Ginger Roasted Butternut Squash Skewer



Nam Jim, Coriander and Mint Dressing

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STREET FOOD | HOT SIDES

Hot sides

Elotes  (available as )
Corn Cob, Lime Mayo, Chilli,
Crumbled Feta, Coriander

Mac N Cheese  (available as )
3 Cheese Sauce, Crispy Onion Panko Crumb

Crispy Crushed New Potatoes 
(available as )
Parmesan, Rosemary

Loaded Jacket Skins
Spring Onion, Cream Cheese, Cheddar,
Chives  (available as )
Or
Bacon, Cream Cheese, Cheddar and Chive

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STREET FOOD | SALADS

Salads

Moroccan Cous Cous

*Raisins, Chickpeas, Dried Cranberry,
Orange Dressing*

Green Goddess

*Edamame, Celery, Cabbage, Avocado,
Spring Onion, Baby Gem, Goddess Dressing*

Fattoush

*Freekeh, Tomato, Cucumber, Green Pepper,
Pitta Chips, Romaine Lettuce, Parsley and Mint,
Pomegranate and Sumac Dressing*

Potato Salad

*Green Beans, Olives, Red Onion,
Sun-blush Tomatoes, French Dressing*

Smashed Cucumber Salad

*Soy, Sesame Seeds, Coriander,
Lime and Gochujang Dressing*

Mixed Leaf

Romaine, Oak, Lollo Rosso, Baby Spinach

Glass Noodle Salad

*Vermicelli Noodle, Carrot, Cucumber,
Lime and Ginger Dressing*

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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.
Please choose four salads, four mains and one dessert.*


£20.10 per person

Mains

Pea, Leek and Feta Tart  (available as )

Halloumi and Roast Pepper Skewer  (available as )
with Pesto Dressing

Courgette and Goats Cheese Tartlette  (available as )
with Honey and Chilli Dressing

Spanakopita 
Savory Spinach and Feta Pastry Pie

Poached Salmon
with Devilled Eggs

Roast Beef
with Horseradish Cream

Harissa, Honey and Lemon Chicken
with Flatbread and Minted Yoghurt

Roast Gammon
with Pineapple and Spring Onion Salsa

Lemon and Ginger Prawns
with Namjim Dressing and Crispy Noodles

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THE KNAVESMIRE MENU *continued*

Salads

- Mixed Leaf and Balsamic Dressing 
- Moroccan Cous Cous with Chickpea and Apricot 
- Beetroot, Green Bean and Grilled Artichoke 
- Broccoli and Edamame with Chilli Dressing 
- Harissa Roasted Cauliflower With Coconut Yoghurt and Nigella Seeds 
- Crunchy Slaw 
- Potato Salad with Basil and Lemon 
- Red Onion, Cucumber and Feta with Oregano Oil 
- Penne with Pea, Spinach and Pesto 

Desserts

- Raspberry Posset  (available as )
- Chocolate Orange Tart 
- Lemon Tart 

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