DELICIOUS AND FRESH
We provide refreshments, buffets, lunches, snacks and much more to any Cardiff University location.

Our dedicated catering team deliver high quality food which offers fantastic value for money. We only use the best ingredients that have been locally, ethically or sustainably sourced. All prices exclude VAT and are per person, unless otherwise indicated.

All Delivered Hospitality food is prepared at University Hall, located in Cyncoed, and delivered by one of our dedicated and professional team members in a refrigerated vehicle.
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FAIRTRADE TEA AND COFFEE £1.20
Selection of fruit teas
Red berries, lemongrass, ginger and citrus fruit, peppermint, green tea, white tea, elderflower

SOFT DRINKS
Canned soft drinks £1.00
Fairtrade fruit juice (500ml) £1.60
Welsh mineral water (500ml) £1.00
Fruit juice carton: cranberry, apple, orange (6 glasses) £2.80

HEARTSEASE WELSH BOTTLED DRINKS £1.70
Radnor Hills lies in the old county of Radnorshire in mid-Wales. In this very under populated area, the water is able to filter naturally through layers of rock to achieve its exceptional taste and purity. As you enjoy your drink you will be consuming one of the natural wonders of mid-Wales

- Elderflower
- Blackcurrant crush
- Raspberry lemonade
- Fiery ginger beer

BRITA VIVREAU PURIFIED WATER
As part of our commitment to reduce and re-use food and beverage products we have chosen to bottle our own water on site. Our Vivreau water bottling system is helping to save the environment. We provide the best quality water from the most local source

- Still water re-useable bottle
  1 litre £1.90
- Sparkling water re-useable bottle
  1 litre £1.90
CAKES, BAKES AND SWEET TREATS

FIND THE PERFECT TREAT FOR EVERY OCCASION FROM OUR DELICIOUS SELECTION OF DELIGHTS.

**BISCUITS £0.65**
One pack containing 2 delectable biscuits, including divinely chocolate chip cookies, butterscotch crunch, chocolate chip shortbread, oat crumbles and viennese whirls

**BARA BRITH £1.00 (1 PER PERSON)**
Farmhouse fruit cake recipe with fruit, tea, spices and a local Welsh marmalade

**WELSH CAKES £1.00 (1 PER PERSON)**
Delicious, soft moist griddle cakes crammed with vine fruits

Welsh cakes and bara brith are produced in Pembrokeshire, west Wales

**MINI DANISH PASTRIES £1.10 (1 PER PERSON)**
An assortment of freshly baked pastries, including maple pecan plaits, custard crowns, apple crowns, cinnamon swirls, raspberry crowns

**LITTLE AFTERNOON TEA SELECTION £2.20 (3 PER PERSON)**
Mini victoria sponge, lemon drizzle, fondant bakewell

**THE HANDMADE CUPCAKE COLLECTION £2.20 (1 PER PERSON)**
- **Sicilian lemon cupcake** - a light lemon sponge with a lemon curd filled centre, topped with yellow, lemon icing and candied lemon peel
- **Carrot and mascarpone cupcake** - a moist carrot and walnut sponge, topped with mascarpone cheese icing and grated walnuts.
- **Red velvet cupcake** - a red vanilla cake with a slight hint of chocolate, topped with vanilla cream cheese icing and a sprinkling of the red sponge crumb
- **Belgian chocolate cupcake** - a moist chocolate sponge topped with a rich dark belgian chocolate ganache icing and white chocolate flakes
TRAY BAKES (1 PER PERSON)
Cranberry, orange and polenta £1.80
Sponge cake with cranberries, raspberries and orange topped with a sweet glaze and a sprinkling of sweet dusting

Coffee and walnut £1.95
Moist sponge topped with sweet coffee butter cream icing, generously decorated with crunchy chopped walnuts

Carrot cake £1.65
An American style carrot cake topped with sweet frosting and decorated with walnut pieces

Chocolate fudge £1.60
Dark chocolate fudge brownie smothered in rich chocolate fudge

White rocky road £2.35
Blend of biscuit pieces, dried apricots, marshmallows, glace cherries, nuts, raisins and cranberries smothered in a white chocolate mix

WE ALSO HAVE A SELECTION OF DELICIOUS GLUTEN FREE CAKES AND VEGAN TARTS

VEGAN
Plum and apple (1 slice) £2.25
A gluten free pastry case with apple and plum fruit filling, topped with demerara sugar and sugared pecans

Chocolate and coconut (1 slice) £2.40
Date and mixed nut case filled with a Belgian chocolate and coconut filling finished with a coconut swirl

Treacle and apple (1 slice) £2.00
A sweet pastry case filled with a light treacle filling, topped with sweet apple slices and caramelised sugar

GLUTEN FREE
Pecan walnut (1 slice) £2.20
Lemon drizzle (1 slice) £1.95
Mini iced fruitcake (2 squares) £1.50

TRAIL BARS £1.05
Made with 5 natural ingredients – Apple, seed and nut cacao, carrot cake

We make snacks inspired by our wild trail, Craig yr Aderyn (bird rock). Just a stone’s throw from our factory in Aberystwyth

Simple outdoor energy, fruit and nut bars, high in fibre, gluten and dairy free, no added sugar, suitable for vegans
SANDWICH LUNCH £4.00
Made with a selection of white and brown multigrain bread

Meat - chicken sweetcorn mayonnaise, chicken bacon mayonnaise, ham, chicken, ham and tomato, honey mustard chicken

Vegetarian - cheese and onion, egg mayonnaise, cheese and tomato, just cheese, cheese and pickle, hummus and carrot

GLUTEN FREE POPPY SEED ROLLS/SANDWICH OPTIONS (individual) £5.00
We have a range of gluten free poppy seed rolls and handcut sandwiches available

PREMIUM RANGE SANDWICH LUNCH £5.00
Made with a selection wholegrain, oatmeal and farmers multi-seeded brown bread

Meat - bacon, lettuce and tomato, roast chicken salad, beef and horseradish, ham mature cheddar and chutney, gammon ham salad

Fish - prawn mayonnaise, tuna sweetcorn mayonnaise, teriyaki tuna, smoked salmon and cream cheese, prawns with seasoned mayonnaise

Vegetarian - wild west country, egg mayonnaise and cress, cheddar ploughman’s, vegan super-slaw, falafel salad

Vegan - curried chick pea, spinach and pine nut falafel with pine nut and kale, marinated carrot and smokey tomato

MINI BAGUETTE LUNCH £5.00
Meat - coronation chicken, chicken sweetcorn, ham salad, tuna sweetcorn

Vegetarian - egg mayonnaise salad, cheese and spring onion, cream cheese and pepper, mature cheddar and caramelised onion

MINI SOFT FILLED WRAP LUNCH £5.50
Mixed - real fajita, chicken and bacon caesar, falafel and mint yoghurt salad, piri piri chicken with slaw

Vegetarian - cheese and coleslaw, mozzarella and pesto, egg and spinach, falafel and couscous

READY TO GO SANDWICH, BAGUETTE OR WRAP LUNCHES

ALL SANDWICH, BAGUETTE AND WRAP LUNCHES ARE SERVED WITH BOWLS OF TAYLORS CRISPS, WHO USE THE BEST POTATOES “BORN AND RAISED IN WALES” WITH SPECIALY SELECTED NATURAL SEASONINGS AND THEIR OWN UNIQUE COOKING PROCESS. PLATTERS ARE SERVED WITH BOWLS OF WELSH CRISPS.

DELICIOUS AND FRESH
LUNCH BAGS AND BUFFETS

OUR PACKED LUNCH MENUS ARE IDEAL FOR SCHOOL VISITS, YOUTH GROUPS, FIELD TRIPS OR OTHER EVENTS.

STANDARD LUNCH BAG £5.60
- Sandwich
- Taylors Welsh crisps
- Apple
- Kit kat
- Welsh mineral water

HEALTHY LUNCH BAG £6.60
- Sandwich low fat filling
- Popcorn
- Banana
- Healthy eating bar
- Welsh mineral water

SCHOOL VISIT £4.95
- Fresh plain sandwiches
- Mini stone baked cheese and tomato pizzas (v)
- Cucumber and carrot sticks with tomato and mayonnaise dips
- Taylors Welsh crisps (v/v+)
- Popcorn (v/v+)
- Mini chocolate muffins and fresh fruit (v)

Suitable for (v) Vegetarian, (v+) Vegan, (gf) Gluten Free
BUFFET 1 £5.95
Sandwich quarters (meat and vegetarian)
   Welsh cheddar and onion tartlet (v)
   Chicken tikka skewer with a mint and yogurt dip (gf)
   Taylors Welsh crisps (v/v+ gf)
   Fresh fruit

BUFFET 2 £6.95
Sandwich quarters (meat and vegetarian)
   Smoked haddock leek and mature cheddar mini fishcake
   Sun dried tomato and basil tartlet (v)
   Pulled pork croquettes with chipotle mayonnaise
   Fresh fruit platter
   Selection of mini desserts

BUFFET 3 £8.50
Soft filled wraps chicken fajita, chicken and bacon caesar, falafel and cous-cous, sticky Asian chicken, cheese and coleslaw, mozzarella and pesto, egg and spinach, falafel and couscous
   Spicy butternut squash quinoa bites with sweet chilli dip (v/v+)
   Crumbed and spiced chicken karaage with soy and lime dipping sauce
   Prawn lollipops (gf)
   Selection of mini cakes
   Fresh fruit platter

BUFFET 4 £9.50
Mini baguettes coronation chicken, chicken sweetcorn, ham salad, tuna sweetcorn, egg mayonnaise salad, cheese and spring onion, cream cheese and pepper, mature cheddar and caramelised onion
   Salmon and cream cheese vegetable pastry cup
   Goat’s cheese and beetroot vegetable cup (v)
   Chicken liver parfait toasts with red onion marmalade
   Crudites with lemon and coriander hummus / salsa (v/v+/gf)
   White chocolate and caramel shortbread (v)
   Chocolate tiffin bites (v)
   Fresh fruit skewers

HEALTHY BUFFET £7.95
Soft filled wraps chicken fajita, chicken and bacon caesar, falafel and cous-cous, sticky Asian chicken, cheese and coleslaw, mozzarella and pesto, egg and spinach, falafel and couscous
   Root vegetable crisps and popcorn (v/v+/gf)
   Ginger and lemongrass chicken skewer (gf)
   Crudites with low fat hummus and salsa (v/ v+/gf)
   Fresh fruits with Greek yogurt, honey and seeds (v/gf)

VEGAN BUFFET £7.50
Sandwich quarters curried chick pea, spinach and pine nut falafel with pine nut and kale, marinated carrot and smokey tomato
   Butternut squash and quinoa bites
   Sweet potato falafels
   Red pesto pate on toasted bread
   Crudites with hummus and salsa
   Fruit skewer with coulis dip

Suitable for (v) Vegetarian, (v+) Vegan, (gf) Gluten Free
DELICIOUS AND FRESH

SHARING PLATTERS
SERVES APPROXIMATELY 8 PEOPLE

TASTY FOOD FOR YOUR BREAKFAST MEETING, WORKING LUNCH OR EVENING RECEPTION WITH OUR SHARING PLATTERS. READY TO SERVE PARTY FOOD ON PLATTERS AND SAFE IN THE KNOWLEDGE THAT THESE HAVE BEEN FRESHLY PREPARED, FOR YOU, ON THE SAME DAY OF DELIVERY.

**BREAKFAST / BRUNCH PLATTER**  
SERVES 8  **£36.00**
- Mini buttered croissants (v)
- Sliced ham and cheese (gf)
- An assortment of freshly baked pastries, including maple pecan plaits, custard crowns, apple crowns, cinnamon swirls, raspberry crowns
- Selection of fresh fruit

**AFTERNOON TEA PLATTER**  
SERVES 8  **£64.00**
- Selection of teas
- Selection of finger sandwiches
- Scones with jam and clotted cream (v)
- Selection of mini afternoon tea cakes mini victoria sponge, lemon drizzle, fondant bakewell

Everyone loves afternoon tea but there isn’t always the space for the full blown experience. Our delivered afternoon tea will have all the delicious things that you love but without the fuss and formality. We don’t want you to miss out so we’ve designed a selection of cakes and sandwiches to be served simply on platters

**MEDITERRANEAN PLATTER**  
SERVES 8  **£79.60**
- Selection of meats to include salami, chorizo and prosciutto
- Red peppers filled with cream cheese
- Peli pablo Welsh goats cheese pearls
- Sun dried tomatoes, olives and grapes
- Rocket with parmesan shavings
- Zesty mediterranean quinoa salad
- Selection of artisan breads to include, rye, sourdough, crusty white and olive
- Shirgar Welsh butter
- Mini dessert selection

Fruit kebabs

Suitable for (v) Vegetarian, (v+) Vegan, (gf) Gluten Free
**ORIENTAL PLATTER**  
SERVES 8 £60.00  
Char sui pork steamed buns  
Malaysian chicken wonton  
Szechuan beef lettuce cups  
Thai vegetable moneybags  
Duck mini spring roll  
Thai fishcake  
Hoi sin, chilli and lime soy dipping sauces

**WELSH CHEESE PLATTER**  
SERVES 8 £42.50  
Perl Wen (White Pearl) organic, creamy blue soft cheese  
Caerphilly, hard white crumbly cheese  
Perl Las (Blue Pearl) delicate blue taste  
Harlech, mature cheddar favoured with horseradish and parsley  
Grapes and celery  
Handmade Welsh chutneys sweet and sticky onion marmalade and sweet plum chutney  
Welsh savoury biscuits spinach and celery seed,  
Pear and Earl Grey tea, wafer biscuits with Welsh butter

**INDIAN PLATTER**  
SERVES 8 £40.00 (V)  
Mini vegetable samosas  
Mini vegetable and spinach pakoras  
Mini onion bhajis  
Mini naan breads and mini poppadums  
Crisp lettuce and red onion salad  
Mango chutney, yoghurt and mint

Suitable for (v) Vegetarian, (v+) Vegan, (gf) Gluten Free

DELICIOUS AND FRESH
FANCY A LITTLE EXTRA?

OUR RANGE OF COLD SAVOURY AND SWEET BUFFET ITEMS ARE STRAIGHT FROM OUR KITCHEN. THE RANGE INCLUDES SOME OF OUR CHEF’S FRESH AND EXCITING HOMEMADE SPECIALS. THESE ITEMS OFFER YOU THE PERFECT OPPORTUNITY TO ADD ITEMS TO YOUR BUFFET.

STANDARD £1.25 PER PERSON

- Buffet pork pie (1)
- Scotch egg half
- Pulled pork croquettes (1)
- Vegetable samosas (v/v+) (2)
- Vegetable pakoras (v) (2)
- Onion bhaji and mango (v/v+) (2)
- Crudité and dips (gf,v/v+) (2)
- Mini sausage rolls (2)
- Sweet potato falafels (v/v+) (2)
- Spicy butternut squash quinoa bites with sweet chilli dip (v/v+) (2)
- Chicken tikka skewer with a mint and yoghurt dip (gf) (1)
- Ginger and lemongrass chicken skewer (gf) (1)

PREMIUM £1.50

- Welsh cheddar and onion tartlet (v) (1)
- Red pesto pate on toasted bread (1)
- Sun dried tomato and basil tartlet (v) (1)
- Salmon and cream cheese pastry cup (2)
- Beetroot and cream cheese pastry cup (2)
- Mini fish cake (1)
- Ratatouille vegetable pastry cup (v/v+) (2)
- Fresh fruit skewer (1)
- Mini cake and tart selection (2)
- Crumbed and spiced chicken karaage with soy and lime (Japanese style with soy and ginger sauce) (2)

Suitable for (v) Vegetarian, (v+) Vegan, (gf) Gluten Free
Portion sizes highlighted in brackets
DELI STYLE COLESLAW £6.00
Crunchy shredded cabbage and carrot dressed in low fat mayonnaise, and garnished with chives

GREEK SALAD £10.85
Vine tomatoes, cucumber, red onion, olives, and barrel aged feta cheese drizzled with extra virgin olive oil and topped with oregano

PESTO PASTA WITH FRESH ROCKET £7.70
Pasta with basil, pine nuts, parmesan, olive oil and rocket to give it a beautiful fresh flavour

MIXED LEAF SALAD £5.50
Freshly prepared mixed leaves

COUS COUS WITH ROAST VEGETABLES £8.80
Oven roast mixed peppers, red onions and courgettes flavoured with limes and fresh coriander

JEWELLED HARISSA GIANT COUS COUS £8.80
Giant cous cous with harissa, roasted butternut squash, coriander and pomegranate

CRUNCHY THAI SALAD WITH PEANUT DRESSING £8.80
Thinly sliced napa cabbage, red cabbage, peppers, carrot, spring onion, beansprouts and mango coated in a rice wine vinegar, sriracha and peanut dressing topped with fresh mint and roasted peanuts

SWEET POTATO AND PARSNIP COLESLAW £6.00
Thinly shredded sweet potato, parsnip, red cabbage and red onion mixed in a light mayonnaise and topped with chives

LIGHTLY SPICED POTATO AND YOGHURT SALAD £7.50
Diced potato and red onion in a lightly spiced yoghurt topped with chillies and coriander

AS A GUIDE WE WILL ALWAYS HAVE THE FOLLOWING AVAILABLE. EACH BOWL SERVES 8-10 PEOPLE.
The nature of our hospitality is that all our food and drink has to be fully packaged to ensure it is kept safe from contamination. However, we do everything possible to ensure that we minimise the environmental impact. For example all of our paper cups and boxes are compostable and we re-use our service platters. We continually strive to ensure we are making the most of local suppliers. We are committed to buying and using fresh, seasonal produce.

We work with the Soil Association, Food for Life Catering Mark and Sustainable Restaurants. These awards provide an independent guarantee that what is on your menu is freshly prepared, free from undesirable additives and better for animal welfare.

All of our tea and coffee is Fairtrade, supporting farmers and workers in the developing world through better prices, decent working conditions, local sustainability, and fair terms of trade.

As part of our commitment to reduce and reuse food and beverage products we have chosen to bottle our own water on site. Our BRITA/Vivreau water bottling system is helping save the environment. We will provide the best quality water from the most local source, eliminating the need for costly and polluting transportation and packaging.

The installation of our table water bottling system with re-useable glass bottles for pure chilled still and sparkling drinking water, has an immediate and dramatic impact on our carbon footprint.
CUSTOMER INFORMATION

UNIVERSITY CATERING EQUIPMENT
• All catering equipment delivered with your booking remains the property of University Catering. Any damage to items or the non-return of items after the booking will be charged at the full replacement cost.
• Once you have finished with your catering items, please pack these up in the delivery boxes provided and leave outside the room for collection.
• It is not the responsibility of the University Catering team to pack away delivered items. This service is only included if staffing has been booked.
• If items are not packed away, then it will impact on those using the meeting room after you and you will incur a charge of 25% of the cost of your booking, up to the amount of £25.00.
• If the person who places the order is not present at the event, please ensure that somebody from the attending group is aware that all items need to be packed up.

ROOM BOOKING FOR CATERING
• It is the responsibility of the customer to book the room and check that the room being used is one in which catering is permitted and that there is adequate space to lay out the delivery.
• Please ensure tables are available for the delivery.
• If catering is not permitted in the room, it is the policy of University Catering that the team will not set it up and an alternative location will need to be found.
• Where possible, it is advisable to book a separate room for lunch deliveries to minimise disruption to your meeting.

UNIVERSITY CATERING EQUIPMENT
• When your food has been delivered, store it carefully away from direct sunlight or heat sources, such as radiators. If at all possible, ensure that fresh cream products are kept apart from strong flavoured foods. Keep your food covered until it is required to ensure its freshness.
• Food deteriorates when left out at room temperature for long periods. We advise that you consume your meal within 1 hour of receipt. Food should not be consumed after 3 hours for food safety reasons.
• University Catering at Cardiff University uses nominated suppliers for all its food products and therefore we cannot accept responsibility for any food items purchased outside and consumed on campus. In accordance with the Food Safety Act, customers are strongly recommended not to undertake the preparation of food themselves.

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CARDIFF UNIVERSITY
DELIVERED HOSPITALITY SERVICE

Conference and Events Team

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