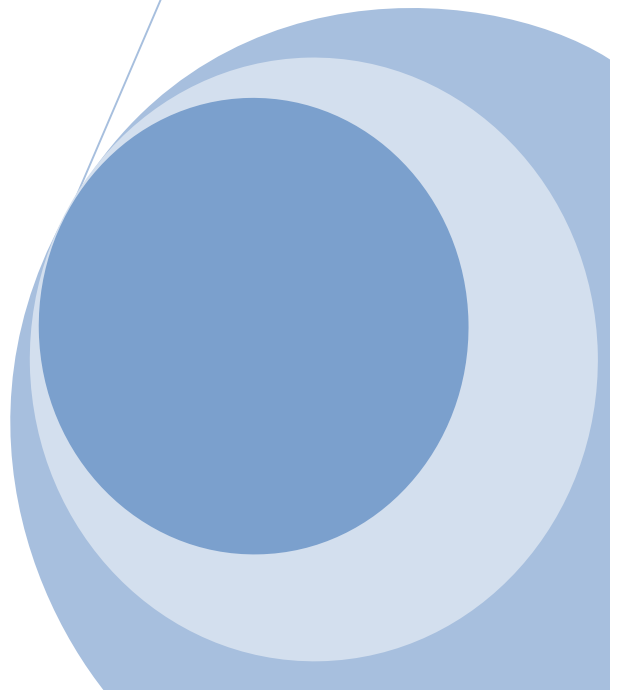


# Menus

University of East Anglia  
Alumni, Conferences & Events Office



# Welcome to the University of East Anglia

Our team of Event Managers are here to help you make the right choices for your event and to ensure everything runs smoothly and successfully. Our menus offer a varied choice for all your needs:

- ✦ The Conference Team can offer anything from tea and cookies to formal five course dinners in a wide range of catering outlets across campus or delivered directly to your meeting room.
- ✦ Our catering selections are suitable for the most popular and practical options for conference catering and can be tailored to meet your requirements.
- ✦ Meals are served in our modern, self service restaurants, with refreshments and sandwich buffet lunches delivered to your meeting room throughout the day.
- ✦ The Sainsbury Centre for Visual Arts is the perfect setting for your Conference Dinner. It is one of the most beautiful banqueting venues in East Anglia and hosts the Sir Robert and Lady Lisa Sainsbury art collections. Pre-dinner drinks receptions, a tour of the art collections and a tailored menu overlooking a beautiful Henry Moore sculpture can all be easily arranged with our diverse menus.
- ✦ A selection of hot and cold buffet menus are available to suit a variety of tastes and budgets.
- ✦ Our teas, coffees and chocolate drinks are Fair-trade and we will supply locally sourced produce where we can.
- ✦ We will happily provide alternative food choices for specific dietary requirements.

We hope you like the look of our catering menus; please do call the Conference Team if you have any questions about the food and drink on offer as we would be happy to help.

## Contents

	Page
Refreshments	4
Breakfast	5
Sandwich Buffets, Snacks, Packed Lunches	6-8
Hot & Cold Fork Buffets	9-10
Barbeques	11
Desserts	12
Canapés	13
Banqueting	14-17
Wine List & Drinks	18-19
Our Contact Details	20

## Refreshments

### Teas and Coffees

Freshly brewed coffee and a selection of teas served with either:

- ✦ A variety of biscuits £1.55 per person
- ✦ Freshly baked cookies £1.60 per person
- ✦ Freshly baked Danish pastries £2.50 per person
- ✦ Freshly prepared bacon or sausage baps (vegetarian options available) £2.50 per person
- ✦ Freshly prepared croissants with jam & butter £2.50 per person
- ✦ Slice of Victoria sponge cake £3.00 per person

### Mineral Water, Fruit Juice and Fruit Platters

- ✦ Sparkling or still mineral water (can serve up to 10 people) £1.85 per litre
- ✦ Individual bottles of sparkling or still mineral water (500ml bottle) £1.10 per bottle
- ✦ Orange Juice (can serve up to 10 people) £2.35 per litre
- ✦ Peeled & sliced fruit platter £2.00 per person

# Breakfast

## Breakfast Baps

£2.00 per person

Available from 7.30-10.00am Monday to Friday

- ✦ Grilled bacon
- ✦ Sausage
- ✦ Vegetarian sausage or mushrooms

Choose from wholemeal or white rolls

Alternatively choose one of our full menus below, served hot and fresh straight from the kitchen.  
Available in Vista only from 7.30-10.00am Monday to Friday.

## Continental Breakfast

£6.80 per person

Tea, coffee & orange juice

Freshly baked croissants with butter & jams

-Plus choose any 2 items from the list below:-

- ✦ Sliced fresh fruit platter
- ✦ Freshly baked Danish pastries
- ✦ Selection of continental meats & cheeses with warm bread rolls
- ✦ Luxury fruit yogurt
- ✦ Grilled breakfast Panini:
- ✦ Bacon, cheese & egg
- ✦ Vegetarian sausage, cheese & egg
- ✦ Selection of donuts
- ✦ Whole fruit basket

## Full English Breakfast

£10.95 per person

Tea, coffee & freshly squeezed juice

Full English breakfast

-Plus choose any 2 items from the list below:-

- ✦ Freshly baked croissants & pain au chocolat
- ✦ Selection of continental meats & cheese
- ✦ Cereals & muesli
- ✦ Sliced fresh fruit platter
- ✦ Natural yoghurt with peaches, grapefruit & prunes
- ✦ Toast, butter & jams

## Sandwich Buffets

### Buffet A

£6.50 per person

A selection of freshly made sandwiches with a variety of meat, fish & vegetarian fillings

(1.5 rounds)

Mineral water & orange juice

-Plus choose 4 items from the following list:-

- ✦ Cocktail sausages x2
- ✦ Cheese straws x2 v
- ✦ French onion quiche v
- ✦ Honey & mustard glazed sausages x2
- ✦ Sweet potato curry bites x2 v
- ✦ Vegetarian crostini selection x2 v
- ✦ Spiced chickpea with mint yoghurt dip x2 v
- ✦ Vegetable pakoras x2 v
- ✦ Chicken satay skewers x2
- ✦ Lemongrass marinated king prawn skewers x2
- ✦ Jacket potato wedges with sour cream and chives v
- ✦ Vegetable crudités with houmous and salsa v
- ✦ Mini oriental crab cakes x2
- ✦ Scotch eggs and pork pies with pickle

Sweet items

- ✦ Chocolate éclair
- ✦ Home baked cookies
- ✦ Iced finger bun
- ✦ Mini chocolate or blueberry muffins
- ✦ Fresh sliced fruit platter
- ✦ Home baked tray bake selection
- ✦ Black forest gateaux

**Crisps or nuts can be added for  
50p per person**

**Tea and coffee can be added for  
£1.20 per person**

### Buffet B

£8.00 per person

A selection of ciabatta breads or tortilla wraps with a variety of meat, fish & vegetarian fillings

Mineral water & orange juice

-Plus choose 4 items from the following list:-

- ✦ Roast vegetable quiche v
- ✦ Spinach & feta cheese quiche v
- ✦ Thai chicken snack selection x2
- ✦ Marinated roast salmon skewers x2
- ✦ Onion bhajis with mint yoghurt dressing x2 v
- ✦ Bite size ham & cheese/Sausage & onion turnover x2
- ✦ Chicken & chorizo skewers x2
- ✦ Pizza parcel filled with tomato, chilli & vegetables x2 v
- ✦ Mozzarella cheese & cherry tomato skewers x2 v
- ✦ Vegetable samosa with coriander & lime yoghurt dip x2 v
- ✦ Tempura battered chilli squid with mango salsa
- ✦ Baked potato skin loaded with Mediterranean vegetables, mozzarella & nut free pesto x2 v
- ✦ Spicy chicken fajita bites x2
- ✦ Stir fried garlic, chilli & ginger king prawns x2

Sweet items

- ✦ Yum yum doughnut fingers
- ✦ Belgian chocolate & Boston cream doughnut
- ✦ Cup cake (Strawberry or chocolate)
- ✦ Fresh fruit skewers
- ✦ Homemade Victoria sponge
- ✦ Bite size New York cheesecake
- ✦ Fresh scone filled with jam & vanilla cream

**Crisps or nuts can be added for  
50p per person**

**Tea and coffee can be added for  
£1.20 per person**

## Snacks

### **'Classic' Snacks Package**

£1.50 per person

A selection of snacks served in china bowls, including:  
Crisps, Twiglets, Mixed nuts & raisins, Mini cheese biscuits and Peanuts

### **'Executive' Snacks Package**

£2.50 per person

A selection of snacks served in china bowls, including:  
Kettle chips, Tortillas with salsa dip, Crudities with hummus, Spicy broad beans and Marinated olives

These snacks make a perfect accompaniment to your drinks reception, please see pages 18 & 19 for our drinks selection.

## Packed Lunches

### **'Scholars' Packed Lunch**

£3.95 per person

Sandwich filled with:

- ✦ Ham
- ✦ Cheese
- ✦ Tuna mayonnaise

A packet of crisps

A piece of fresh fruit

Cake bar

Fruit juice drink

### **'Professors' Packed Lunch**

£4.95 per person

Ciabatta roll or Foccacia bread filled with:

- ✦ Barnards prime baked gammon
- ✦ Walsingham cheese & pickle
- ✦ Crayfish tails in lemon mayo with roquette

A piece of fresh fruit

A packet of Pipers Crisps

Chocolate & caramel shortbread slice

Fair-trade fruit smoothie

Healthy eating snack

---

## Hot Fork Buffets

### Hot Buffet Menu A

£12.50 per person

Locally sourced braised beef with baby onions, smoked bacon, mushrooms, tarragon & red wine  
Sweet potato, leek & spinach hot pot v  
Hot steamed rice  
Seasonal leaf salad  
Cous cous salad  
Tomato/Cucumber  
Chunky cut bloomer & butter

### Hot Buffet Menu B

£12.50 per person

Salmon, prawn & cod fricassee with creamed leeks and dill in a white wine sauce  
Wild mushroom stroganoff v  
Hot steamed wild rice  
Seasonal leaf salad  
Celeriac & apple salad  
Tomato/Cucumber  
Chunky cut bloomer & butter

### Buffet Menu C

£12.50 per person

*(can be prepared for a Halal diet. Certification available on request)*

Spanish style chicken\* casserole  
Butternut squash, spinach & cauliflower Korma v  
Pilau rice  
Seasonal leaf salad  
Minted cucumber  
Tomato & basil  
Chilli bean salad

A selection of tasty desserts can be found on page 18 and can be added to any Buffet or BBQ package

Orange juice 2.35 per litre

Mineral water 1.85 per litre

Tea and coffee £1.20 per person

Other refreshments are available; please see our refreshments and wine lists

---

## Cold Fork Buffets

### Cold Buffet Menu A

£14.00 per person

Carved local ham served with pickles and mustard  
Prawn and smoked salmon terrine with lemon and dill mayo  
Char grilled halloumi, courgette and plum tomato stack v  
Seasonal leaves  
Cous cous salad  
Coleslaw  
Tomato/Cucumber  
Fresh baked bread roll & butter

### Cold Buffet Menu B

£14.00 per person

Peppered Shropham beef garnished with water cress, horseradish sauce & Colman's mustards  
Poached salmon pieces with lemon, cucumber & mint crème fraiche dressing  
Greek salad tartlet v  
Seasonal leaves  
Cous cous salad  
Coleslaw  
Tomato/Cucumber  
Fresh baked bread roll & butter

### Cold Buffet Menu C - Vegetarian option

£14.00 per person

Homemade sun blushed tomato, goat's cheese & basil quiche  
Roast Mediterranean vegetable & Cous cous timbales  
Vegetable crudités with houmous and guacamole  
Bowls of marinated olives  
Seasonal leaves  
Cous cous salad  
Coleslaw  
Tomato/Cucumber  
Fresh baked bread roll & butter

A selection of tasty desserts can be found on page 18 and can be added to any buffet or BBQ package

Orange juice 2.35 per litre

Mineral water 1.85 per litre

Tea and coffee £1.20 per person

Other refreshments are available; please see our refreshments and wine lists

---

## Barbeques

### Standard Barbecue Package

£16.50 per person

Beef burger  
Sausage/veggie sausage  
Vegetable kebabs  
Chicken pieces  
Salmon parcel  
Coleslaw  
Mixed leaf salad  
Tomato & cucumber salad  
Rice salad  
Roll and butter  
Warm new potatoes  
Orange juice and bottles of still & sparkling mineral water  
(Minimum of 40 people required)

### Deluxe Barbecue Package

£21.00 per person

Minute steak  
Seafood brochette  
Lamb cutlet  
Vegetable kebabs  
Stuffed pepper parcel  
Coleslaw  
Mixed leaf salad  
Tomato and cucumber salad  
Rice salad  
Roll and butter  
Warm new potatoes  
Orange juice and bottles of still & sparkling mineral water  
(Minimum of 20 people required)

A selection of tasty desserts can be found on page 18 and can be added to any buffet or BBQ package

Orange juice 2.35 per litre

Mineral water 1.85 per litre

Tea and coffee £1.20 per person

Other refreshments are available; please see our refreshments and wine lists

## Dessert Selection

**Desserts can be added to any of the Buffet and BBQ menus:**

£4.50 per person

- ✦ Baked vanilla cheesecake served with seasonal fruit compote
- ✦ Chocolate crème brûlée
- ✦ Sliced fresh fruit platter
- ✦ Citrus lemon tart accompanied by a raspberry coulis

## Canapés

### 'Classic' Package

£7.00 per person

#### ✦ Cold Selection

Smoked ham, apple & Colman's mustard tartlet  
 Mini chicken Caesar salad canapé  
 Brie and sun blushed tomato crostini V  
 Char grilled asparagus and ricotta filo basket V  
 Smoked salmon and sour cream blinis  
 Roast pepper & courgette flavoured with basil & tapenade on pumpernickel V  
 Rock lobster tail on sesame biscuit with red pepper and chilli jam  
 Stilton and walnut crostini on almond biscuit

#### ✦ Hot Selection

Cocktail sausages glazed with honey and mustard  
 Warm wild mushroom tart V  
 Cocktail vegetable samosa with a lime and coriander dip V  
 Mini duck and hoisin spring roll  
 Char grilled chicken satay skewer  
 Butternut squash and mushroom brochette with a sweet chilli dip V  
 Mini salmon and courgette skewers with a light herb mayonnaise

### 'Deluxe' Package

£11.95 per person

#### ✦ Cold Canapés

Quail egg and Waldorf salad tartlet  
 Mini dill flavoured scone filled with oak smoked salmon and cream cheese  
 Char grilled asparagus, artichoke & sun blushed tomato tart with basil puree V  
 Binham blue with red onion marmalade on almond biscuit V  
 Bresoua (air cured beef) with roquette, parmesan and black pepper on toast  
 Foie gras mousse on marjoline  
 Grilled aubergine wrap with tofu and roast peppers V  
 Prawn and mango bouchee flavoured with coriander and sweet chilli

#### ✦ Hot Canapés

Mini steak beef burgers topped with tangy tomato relish  
 Cajun monkfish and pepper brochette  
 Seared beef teriyaki  
 Bite size salmon and leek en crouete  
 Char grilled scallops wrapped in smoked bacon  
 Asparagus and gruyere fritters served with a herb mayonnaise V  
 Plum tomato, buffalo mozzarella and basil bouchee V

#### ✦ Dessert Canapés

Chocolate mousse with fresh raspberry  
 Deep fried choux fritters in vanilla sugar  
 Mini banoffee pie  
 Mango and strawberry brochette  
 Bite size lemon meringue pie

#### Please note:

You can make a selection of up to ten different items. The quantity provided is suitable for a reception lasting 90 minutes. Canapé menus can be taken in conjunction with a choice from our wine list.

# Banqueting

Please choose one starter, one main course and one dessert from the following menus.

Vegetarian options available throughout, marked with a 'v'.

You may choose a vegetarian alternative on both the starter and main courses and please let us know of any other dietary requirements at your earliest convenience.

Banqueting menus are £33.00 per person (including VAT)

## Starters

- ✦ Chargrilled vegetable terrine served with a red pepper coulis v
- ✦ Smoked salmon, smoked trout & leek tartlet served with lemon & chive dressing & seasonal leaves
- ✦ Roast plum tomato soup with poached langoustine & lemon scented crouton
- ✦ Gratin of forest mushrooms in basil, white wine & cream sauce served with crusty bread v
- ✦ Baked goats cheese crostini set on a roquette and walnut salad with a piquant raspberry vinaigrette v
- ✦ Char grilled aubergine, sun blushed tomato and feta cheese salad, flavoured with a fresh oregano and citrus dressing v
- ✦ Fresh cured salmon flavoured with dill and mustard seeds with cucumber ribbons, crème fraiche and black pepper dressing
- ✦ Homemade chicken liver and wild mushroom parfait served with red onion marmalade & rye bread
- ✦ Carrot, honey & ginger soup v
- ✦ Traditional melon with Parma ham, roquette salad & lemon dressing
- ✦ Warm garlic tiger prawn salad with a pineapple & tomato salsa balsamic and seasonal leaves
- ✦ Roast Mediterranean vegetables with roquette and parmesan salad and tapenade dressing v

## Main Courses

- ✦ Guinea fowl supreme with fondant potato, sauté cabbage and a light port jus garnished with glazed shallots, smoked pancetta & mushrooms
- ✦ Herb crusted fillet of cod on crushed new potatoes with lemon and olive oil served with a wholegrain mustard and tarragon sauce
- ✦ Baked Aubergine filled with sauté spinach, roast butternut squash and toasted pine nuts with a smoked pepper sauce (v)
- ✦ Roast Barbary duck breast set on a bubble & squeak galette garnished with honey roasted root vegetables, baby onions and red wine thyme infused gravy
- ✦ Pan fried fillet of bream served on sauté baby leaf spinach and curried sweet potatoes garnished with a sweet red pepper dressing, crème fraiche & coriander
- ✦ Roast tomato, courgette and goats cheese tart drizzled with basil oil (v)
- ✦ Char grilled canon of lamb on gratin dauphinoise potatoes served with a fresh mint and caper red wine jus
- ✦ Fillet of sea bass on lemon and basil mash with ratatouille, basil & chilli butter and tomato dressing
- ✦ Lightly spiced chick pea and coriander cakes garnished with a tangy tomato and lime salsa (v)
- ✦ Char grilled fillet steak with celeriac and horseradish mash accompanied by roast caramelised shallot gravy & chive butter
- ✦ Pan fried supreme of corn fed chicken filled with leeks & Walsingham cheese, with sauté potatoes & ratatouille
- ✦ Cheese and parsnip roulade with sage and onion stuffing (v)
- ✦ Roast rack of lamb sliced over boulangere potatoes with spinach and roasted vine tomatoes, rosemary & port gravy
- ✦ Baked fillet of salmon on roast butternut squash and leek risotto with crispy bacon & lemon oil dressing
- ✦ Chestnut and wild mushroom nut roast sliced over a shallot tartin served with port gravy (v)

## Desserts

- ✦ Summer berry pudding with fruit coulis and clotted cream
- ✦ Rhubarb & vanilla tartlet served with stem ginger ice cream
- ✦ Raspberry ripple crème brûlée with orange shortbread biscuits
- ✦ Pineapple & coconut torte served with a fresh mango compote
- ✦ Baked pear & almond tart served warm with vanilla fudge ice cream
- ✦ Glazed lemon & lime tartlet, pistachio anglaise and crystallised fruit
- ✦ Exotic sliced fresh fruit platter with passion fruit sorbet and orange syrup
- ✦ Individual brioche and baileys pudding served warm with a fresh chocolate custard
- ✦ Warm chocolate fondant pudding served with chocolate sauce and vanilla ice cream
- ✦ Orange and rum flavoured panna cotta garnished with fresh raspberry and orange salad

Followed by coffee or tea and mints

Please see following pages for a selection of tempting additional courses

## Sorbet, Fish & Cheese Courses

To make your dining experience even more special, you may wish to select an additional, mouth watering course to your banquet:

**Sorbet Course** **£2.50 per person**

Served in small iced shot glasses

Choose from lemon, raspberry, orange or champagne flavour

(Please note this cannot be chosen as a starter or dessert)

**Fish Course** **£6.50 per person**

✦ Seared scallops on braised fennel risotto with lemon & dill oil

✦ Pan fried fillet of salmon with wild mushrooms and a lemon infused basil dressing

✦ Pan fried red mullet fillets on sauté leaf spinach and a plum tomato & olive dressing

✦ Poached lemon sole, salmon and prawn medley with sauté leeks in a light saffron and tarragon broth

**Cheese Course**

Individual plate of local & British cheeses served with celery, grapes & cheese biscuits (can be ordered instead of a dessert) **£5.80 per person**

Cheese platter per table including British & Continental cheeses with celery, grapes & cheese biscuits (minimum of 3 orders per table) **£4.95 per person**

## Drinks

### By the Glass

Bucks Fizz	£3.00
Kir Royale	£3.00
Mulled Wine (seasonal)	£3.00

### By the Jug

Elderflower Fizz (elderflower cordial and sparkling wine)	£13.50
Pimms & Lemonade (serves up to 5 people)	£13.50

### Non Alcoholic Jugs

Mixed fruit punch	£7.50
Sparkling Elderflower (serves up to 5 people)	£8.50

### By the Bottle

Bottles of Lager, bitter or cider	£3.00
Adnams Carbon Neutral Beer	£3.95

## Pimms Reception

A perfect choice for a Summer reception

£9.00 per person

A selection of tasty homemade cakes, freshly baked scones, topped with jam and cream with servings of juicy strawberries and cream.

Accompanied by jugs of fruit, iced Pimms and lemonade and non-alcoholic fruit punch or sparkling elderflower.

---

## Wine List

### White Wine

- |   |        |
|---|--------|
| 1. Hardy's 'The Riddle' Chardonnay-Semillon, (South Eastern Australia)<br>A delicious whirl of creamy lime layers | £9.95  |
| 2. Corte Vigna Pinot Grigio, Pavia (Italy)<br>Racy, crunchy green fruit with a floral flourish                    | £12.45 |
| 3. Whispering Hills Premium White, California (USA)<br>Whispers of ripe peaches and pears                         | £11.95 |

### Rosé Wine

- |   |       |
|---|-------|
| 4. Hardy's 'The Riddle' Cabernet-Grenache Rosé, (South Eastern Australia)<br>Sumptuously stunning, summer berry freshness | £9.95 |
|---|-------|

### Red Wine

- |   |        |
|---|--------|
| 5. Hardy's 'The Riddle' Shiraz-Cabernet, (South Eastern Australia)<br>Spiced vanilla cream, layers of raspberries | £9.95  |
| 6. Whispering Hills Merlot, California (USA)<br>Sun-drenched berries, juicily soft                                | £11.95 |
| 7. Pinot Noir Nobles Vignes VdP d'Oc, Aiméry (France)<br>Strawberry and vanilla cream flavours                    | £13.95 |

### Sparkling Wine

- |  |        |
|--|--------|
| 8. Berri Estates Cuvée Brut (South Eastern Australia)<br>Bursting bubbles of juicy berries               | £12.95 |
| 9. Berri Estates Brut Rosé (South Eastern Australia)<br>Soft, exotic fruitiness and summer berry bubbles | £12.95 |

**If you would like to see more of a selection of wines, please ask the Conference Team and we will be happy to supply a more extensive list. If you have anything in particular in mind, please do let us know and we can match your requests or even suggest some wines with your menu choices.**



## Alumni, Conferences & Events Office

The Registry

University of East Anglia

Norwich

Norfolk

NR4 7TJ

Tel: 01603 591111

Email: [conference.sales@uea.ac.uk](mailto:conference.sales@uea.ac.uk)

Website: [www.ueaconferences.co.uk](http://www.ueaconferences.co.uk)

We look forward to welcoming you to  
the University of East Anglia

