

STUDENT GUILD SOCIETIES AND CLUBS CELEBRATION PACKAGES



Dedicated packages available for Guild registered societies or Athletic Union registered clubs. Celebrate in style with your friends and peers, at one of our many venues on the Streatham or St Luke's Campus. We can offer exclusive use, whether a drinks reception, winter celebration or your spring and summer ball.

Easy Entertaining

Allowing your guests to serve themselves at the table

2 Courses with ½ bottle of house wine £28.50pp

2 Courses with drinks bucket ONE £24.50pp

MAIN

(Select one dish)

Toasted coconut chicken curry / Thai green vegetable curry (V) Served with wild or basmati rice

Fruity lamb tagine / Chickpea and apricot tagine (V)
Served with pearled coriander couscous

Cumberland sausage / Heck vegan sausage (V/GF)
Served with mash and red onion gravy

Beef stroganoff / Mushroom stroganoff (VE/GF)
Served with champ

Chicken, leek and bacon pie / Quom and creamy leek pie (V)
Served with sweet potato mash and kale

Malaysian coconut lamb / Coconut vegetables (V)
Served with wild or basmati rice

DESSERT

(Select two to be served as a selection platter)

New York cheesecake with berry coulis

Salted caramel brownie with toffee sauce (VE/GF)

Strawberry and rhubarb cheesecake (GF)

Chocolate and clementine torte (VE/GF)

Spiced clementine mess (GF)

Boozy cherry mess (GF)

Winter fruit trifle (GF)

Blackcurrant crumble and custard (VE/GF)

Tia Maria tiramisu

Classic crème brulee

Willie's cacao chocolate pot

Seasonal fruit salad served alongside

Dietary key

V = Vegetarian

VE = Vegan

GF = Gluten free

Your Menu

For all dining we ask that you select one option per course, plus a vegetarian choice.

An additional option can be added for a supplement of £1.50pp per additional choice

Pre-orders and dietary requirements are required 14 days prior to your event

All packages are subject to minimum of 70 guests

“The meal was utterly fantastic, and service slick, efficient and incredibly professional”

EVENT ORGANISER

STUDENT GUILD SOCIETIES AND CLUBS CELEBRATION PACKAGES



Banqueting Menu

Dine in style amongst friends

2 Courses with ½ bottle of house wine £30.00pp

3 Courses with ½ bottle of house wine £35.00pp

2 Courses with drinks bucket ONE £26.00pp

3 Courses with drinks bucket ONE £31.00pp

AUTUMN/WINTER (SEP - MAR)

STARTER (Select two to be served as a selection platter)

Ham hock terrine, watercress pea purée and wholegrain mustard mayo

Antipasti (meat) – Bresaola, Milano salami, prosciutto and chorizo

Antipasti (veg) – Bocconcini, sun blushed tomatoes, basil pesto, cherry tomatoes and artichoke hearts (V)

MAIN COURSE (Select one meat/fish and one vegetarian)

Roasted breast of free range chicken wrapped in Parma ham on a leek and tarragon spelt risotto with Chantenay carrots

Fillet of Brixham pollock on buttered leeks, curly kale and a woodland mushroom and vermouth cream sauce (GF)

Portobello mushroom and stout tart with roasted sweet potato and a thyme jus (V)

Bulgar wheat, mushroom, cranberry and walnut stuffed squash, Somerset cider sauce (GF/VE)

DESSERT (Select two to be served as a selection platter)

West Country cheese platter of Taw Valley cheddar, Cornish brie and Devon blue with grapes and crackers

Blackcurrant crumble slices with Devon Clotted cream (GF/VE)

Salted caramel brownie with toffee sauce (GF/VE)

Profiteroles and eclairs with dark chocolate sauce

Seasonal fruit salad served alongside

SPRING/SUMMER (APR-AUG)

STARTER (Select two to be served as a selection platter)

Ham hock terrine, watercress pea purée and wholegrain mustard mayo

Antipasti (meat) – Bresaola, Milano salami, prosciutto and chorizo

Antipasti (veg) – Bocconcini, sun blushed tomatoes, basil pesto, cherry tomatoes and artichoke hearts (V)

MAIN COURSE (Select one meat/fish and one vegetarian)

Breast of free range chicken, with roasted celeriac, asparagus, broad beans and a Somerset cider brandy sauce (GF)

Roasted fillet of salmon with French beans, garden peas, mangetout, herb crusted new potatoes and a sorrel hollandaise (GF)

Summer garden spelt with broad beans, courgettes, peas and roasted fennel, parsley and lemon pesto, and parmesan crisp (VE/GF)

Red pepper and vine tomato tarte tartin with asparagus, rocket and a basil dressing (V)

DESSERT (Select two to be served as a selection platter)

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Drinks Buckets and Reception Packages

Why not select a variety drinks bucket, to suit all taste buds – a perfect mixture of beers, wines and soft drinks for all guests to enjoy.

Bucket One £33

10 Bottles of lager or cider

Bucket Two £36

1 Bottle of house white wine
3 Bottles of lager
3 Bottles of cider
2 Bottles of J20

Bucket Three £45

1 Bottle of house white wine
1 Bottle of house red wine
3 Bottles of lager
3 Bottles of cider
2 Bottles of J20

Bucket Four £55

1 Bottle of house white wine
1 Bottle of house red wine
1 Bottle of house rose wine
3 Bottles of lager
3 Bottles of cider
4 Bottles of J20

Bucket Five £55

1 Bottle of Gin or Vodka
14 Mixers (tonic, coke, lemonade)
Ice, lemon and lime

Advanced bookings only

To order your drinks package, or for further information speak to a member of the team



Reception Packages

Add on a glass of Prosecco on arrival for £7.75

Add on a glass of Pimms on arrival for £4.50

Speak to a member of the team for further options, including soft drink reception packages