

STUDENT CELEBRATIONS



Celebrate in style with friends and peers at one of our many venues on the Streatham or St Luke's Campus
We can offer exclusive use for drinks receptions, winter celebrations or your spring/summer ball

/ HOT GOURMET ROLLS

Hot Rolls

£15.00 per person*

Pulled BBQ plant tenders (VG)

Or

Pulled BBQ pork

Served with

Rainbow slaw and fries (VG)

*Minimum number of 50 applies

/ ARTISAN PIZZA

Our own hand-crafted 12" thin and crispy base

£15.00 per person*

THE MIGHTY VEGAN (VG)

Tomato passata with artichoke, pimentos, courgette, rosemary and mozzarella Sheese

THE MARGHERITA (V)

Tomato passata topped with mozzarella and fresh basil

THE BBQ CHICKEN

Tomato passata with BBQ chicken, sweetcorn and mozzarella

THE PEPPERONI

Tomato passata with pepperoni and mozzarella

Served with fries and

Mayo (VG) BBQ sauce (VG) Sweet chilli (VG)

Fries (VG)

VENUES

Whatever the occasion, we have an event space to suit. These menus are suitable for the following venues:

- [Lemon Grove](#)
- [Reed Hall](#)
- [Forum Kitchen](#)
- [Cross Keys](#)

Speak to a member of the team who can help bring your event ideas to life.

STUDENT STREET FOOD

Forum Kitchen



/ HOT DOGS

DOGS

Currywurst plant dog (VG)

Currywurst meat dog

served in a brioche bun (VG)

TOPPINGS

Pickled red onions (VG)

Gherkins (VG)

Crispy onions (VG)

Sauerkraut (VG)

Currywurst sauce (VG)

SIDES

Fries

/ FRIED CHICKEN

CHICKEN

Quorn buttermilk style burger (VG)

Buttermilk chicken burger

served in a brioche bun (VG)

TOPPINGS

Lettuce, tomato and red onion (VG)

Smoked Applewood-style cheese (VG)

Mature Cheddar cheese (V)

BBQ sauce (VG)

Mayo (VG)

SIDES

Fries

/ INDIAN

INDIAN

Indian lentil, spinach and chickpea dahl (VG)

Butter chicken curry

served with pilaf rice (VG)

TOPPINGS

Poppadom chaat (VG)

Green chutney (VG)

Mint yoghurt (V)

Choose one street food concept

50+ £19.00 per person

100+ £15.00 per person

*minimum number of 50 applies

STUDENT BBQ MENU



/ SAVOURY

BURGERS AND DOGS

Garden Gourmet plant burgers (VG)

Smoky plant hot dog sausages (VG)

Quarter pounder beef burgers

Elston Farm pork sausages

Served in brioche buns or hot dog rolls (VG)

/ EXTRAS

TOPPERS

Caramelised onions (VG)

Smoked Applewood cheese slice (VG)

Cheddar cheese slice (V)

SAUCES

BBQ Sauce (VG)

Vegan mayo (VG)

Sweet chilli (VG)

Tomato ketchup (VG)

SALADS

Potato salad with spring onion, chive and mayonnaise (VG)

Mixed leaves, tomato, cucumber and pepper (VG)

Rainbow slaw (VG)

/ DESSERT

Choose one dessert - £6.50

Chocolate brownie with sweet toffee sauce (VG)

Fresh fruit salad (VG)

New York vanilla cheesecake with seasonal berry coulis (V)

Sharing mini bites board – mini chocolate éclair, chocolate brownie and lemon tarts (V)

£28.50 per person

*minimum 50 people

STUDENT RELAXED DINING

A choice of buffet style or family style dining



/ MAIN COURSE

Select one dish

Keralan vegetable and tofu curry (VG) and Keralan chicken curry both served with rice

Cumberland Quorn sausage (VG) and Cumberland sausage both served with caramelised red onion gravy, colcannon mas potato and roasted roots

Butternut squash, haricot bean and root vegetable stew (VG) and shoulder pork and root vegetable stew both served with Sandford Orchard cider and sage cream sauce and herbed new potatoes

/ DESSERT

Select one to be served on a platter

Dark chocolate torte with crème Chantilly and raspberry (VG)

Seasonal Eton mess, crushed meringue, fruit and citrus whipped cream (V)

New York vanilla cheesecake with seasonal berry coulis (V)

Family style two courses
£27.50*

Buffet style two courses
£22.75*

*minimum number of 50 applies

Your menu

Your chosen main course will be served as 50% vegetarian and 50% meat

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

STUDENT GALA DINNER

AUTUMN/WINTER



/ STARTER

Roasted butternut squash soup with chilli flakes and coconut milk (VG)

Goat's cheese mousse, pickled beetroot and rocket salad, sprinkled with roasted spiced seeds (V)

Chicken and apricot terrine, toasted sourdough and Otter Vale spiced apple chutney

/ MAIN

Chipotle borlotti bean and lentil ragout with panko spiced smoked tofu and crispy kale (VG)

Wild mushroom, leek and Quicke's Cheddar tart served with roasted roots and winter greens (V)

Roast chicken supreme with butternut squash purée, garlic confit potato, roasted roots and a chicken red wine jus

/ DESSERT

Dark chocolate torte with crème Chantilly and raspberry (VG)

Berry custard tart with blackberry coulis (VG)

New York vanilla cheesecake with seasonal berry coulis (V)

Two courses £30.00*

Three courses £33.00*

*minimum number of 50 applies

STUDENT GALA DINNER

SPRING/SUMMER



/ STARTER

Pea and mint falafel, tabbouleh and houmous, served with toasted flatbread (VG)

Ham hock terrine, pea purée, pickled carrot and tarragon mayonnaise, served with toasted sourdough

Chicken noodle salad with Pak choi and edamame beans, served with sweet ginger dressing

/ MAIN

Slow roasted aubergine and Moroccan spiced cous cous, with roasted chickpeas and a garlic and tahini dressing (VG)

Hoisin maple glazed tofu, stir fried vegetables and noodles with chilli, with a kaffir lime and cashew nut crumb (VG)

Roast chicken supreme with a pancetta crumb, served with fondant potato, seasonal vegetables and a chicken jus

/ DESSERT

Dark chocolate torte with crème Chantilly and caramelised white chocolate (VG)

Seasonal Eton mess, crushed meringue, fruit and citrus whipped cream (V)

New York vanilla cheesecake with seasonal berry coulis (V)

Two courses £30.00*

Three courses £33.00*

*minimum number of 50 applies

DRINKS BUCKETS AND RECEPTIONS

Why not select a variety drinks bucket, with something for all tastes – a perfect mixture of beers, wines and soft drinks for all your guests to enjoy



/ BUCKETS

BUCKET ONE £37.50

10 bottles of lager or cider

BUCKET TWO £41.75

1 bottle of house white or red wine
3 bottles of lager
3 bottles of cider
2 bottles of Frobisher's

BUCKET THREE £53.00

1 bottle of house white wine
1 bottle of house red wine
3 bottles of lager
3 bottles of cider
2 bottles of Frobisher's

/ SOCIETY MIXED BUCKETS

MIXED BUCKET ONE £36.50

6 cans of soft drinks
1 bottle of house white wine
1 bottle of house rosé wine

MIXED BUCKET TWO £42.00

6 premium glass bottles of soft drinks
1 bottle of house white wine
1 bottle of house rosé

RECEPTION PACKAGES*

Arrival drinks –

Glass of Prosecco £8.25

Glass of Pimms £4.95

Soft drink reception packages available on request. Speak to a member of the team

*Advanced bookings only