



STUDENT CELEBRATIONS 2025

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

£15.75 pp

Pulled BBQ plant tenders (VG)

or

Pulled BBQ pork

SERVED WITH

Rainbow slaw and fries (VG)

Minimum number of 50 applies. One portion per person.

ARTISAN PIZZA

Our own hand-crafted 12" thin and crispy base

£15.75 pp (half pizza)

THE MIGHTY VEGAN (VG)

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

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 SAUCES

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

Prices inclusive of VAT

VG - Vegan
V - Vegetarian





STUDENT BBQ 2025

£29.50 pp

SAVOURY BURGERS AND DOGS

One burger and one dog per person

Garden Gourmet plant burger (VG)

Smoky plant dog (VG)

Quarter pounder beef burger

Elston Farm pork dog

All served in buns and hot dog rolls

TOPPERS

Caramelised onions (VG)

Smoked Applewood style cheese slice (VG)

Cheddar cheese slice (V)

SAUCES

BBQ Sauce (VG)

Mayo (VG)

Sweet chilli (VG)

Tomato ketchup (VG)

Burger mustard (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 - £5.00 pp

Fresh fruit salad (VG)

Selection of mini cakes, tarts and éclairs (VG/V)

Freshly baked cookies (VG/V)

Yarde Farm ice cream mini tubs (VG/V)

chocolate, strawberry, honeycomb, clotted cream vanilla

VG - Vegan
V - Vegetarian

Minimum of 50 people

Prices inclusive of VAT





STUDENT RELAXED DINING 2025

A choice of buffet style or family style dining

MAIN COURSE

SELECT ONE DISH

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

Cumberland Quorn sausages (VG) or Cumberland sausages served with caramelised red onion gravy, roasted roots and colcannon potatoes

Butternut squash and haricot bean stew (VG) or braised shoulder of pork with cider and sage cream sauce served with roasted roots and herbed new potatoes

DESSERT

SELECT ONE TO BE SERVED ON A PLATTER

Glazed lemon tart with a fruit coulis (VG)

Salted caramel chocolate brownie with pouring cream (VG)

Eton Mess - crushed meringue with fruit and whipped cream (V)

Family style two courses £28.50 pp

Buffet style two courses £23.75 pp

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

Minimum of 50 people

Prices inclusive of VAT

VG - Vegan
V - Vegetarian





STUDENT STREET FOOD 2025

HOT DOGS

Currywurst plant dog (VG)

Currywurst pork dog
served in a bun

TOPPINGS

Pickled red onions (VG)

Gherkins (VG)

Crispy onions (VG)

Sauerkraut (VG)

Currywurst sauce (VG)

SIDES

Fries (VG)

FRIED CHICKEN

Quorn buttermilk style burger (VG)

Buttermilk chicken burger
served in a bun

TOPPINGS

Lettuce, tomato and red onion (VG)

Smoked Applewood style cheese (VG)

Mature Cheddar cheese (V)

BBQ sauce (VG)

Mayo (VG)

SIDES

Fries (VG)

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+ £20.00 pp

100+ £16.00 pp

Minimum of 50 people

Prices inclusive of VAT

VG - Vegan
V - Vegetarian





STUDENT GALA DINNER MENU 2025

Select two starters, two mains and one dessert

STARTERS

Smashed chickpea with green lentil tabbouleh, sumac houmous and pickled pink onions (VG)

Carrot, coconut and lemon grass velouté with bhaji bites and coriander oil (VG)

Chicken & apricot terrine with pickled carrot and caramelised red onion chutney

MAINS

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

Wild mushroom arancini with butternut squash and white bean ragout and gremolata (VG)

Roasted fillet of chicken with a lemon and thyme crumb served with seasonal vegetables, fondant potato and a chicken jus

DESSERTS

Glazed lemon tart with a fruit coulis (VG)

Salted caramel chocolate brownie with pouring cream (VG)

Seasonal Eton mess - crushed meringue with fruit and whipped cream (V)

(VG) - Vegan
(V) - Vegetarian

Two courses £32.00 pp

Three courses £35.00 pp

Minimum number of 50 applies
Prices inclusive of VAT



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 £39.50

10 bottles of lager or cider

BUCKET TWO £43.75

1 bottle of house white or red wine

3 bottles of lager

3 bottles of cider

2 bottles of Frobisher's

BUCKET THREE £54.50

1 bottle of house white wine

1 bottle of house red wine

3 bottles of lager

3 bottles of cider

2 bottles of premium soft drinks

MIXED BUCKETS

MIXED BUCKET ONE £39.00

6 cans of soft drinks

1 bottle of house white wine

1 bottle of house rosé wine

MIXED BUCKET TWO £44.00

6 premium of soft drinks

1 bottle of house white wine

1 bottle of house rosé

3 bottles of lager

RECEPTION DRINKS

Arrival drinks –

Glass of Prosecco £9.25

Jug of Pimm's £31.50

Soft drink reception packages available on request.

Speak to a member of the team

