Breakfast

Selection of two mini Danish £1.65
Hot sausage, bacon or egg in floured bap or muffin £1.85
All butter croissant, butter and jam £1.65
Pain au chocolat £1.65
Fresh Fruit Bowl or Platter £1.50 per person
Whole Fruit – Apple, banana, pear, orange 50p per item

Beverages

English breakfast/Twinings fruit teas & filtered coffee £1.10
Tea selection & coffee with homemade biscuits £1.60
Tea selection & coffee with homemade mini cakes £2.50
Tea selection & coffee with mini Danish pastries £2.75
Orange juice 70p per person
Still or sparkling water £1.50 per bottle
Canned drinks 75p each

Sandwich Lunch

Choice of baguette, wrap or sliced sandwich bread
with the following fillings:

- Beef, tomato and horseradish
- Gammon, grain mustard and salad
- Chicken Caesar, olives and crispy lettuce
- Flaked tuna and peppers in mayonnaise
- Smoked salmon, cream cheese and cucumber
- Prawn Marie Rose with crispy lettuce
- Bacon, lettuce & tomato
- Egg mayo & cress (v)
- Houmous & roasted vegetables (v)
- Tomato, mozzarella and pesto (v)
- Brie and grapes (v)
- Cheddar cheese and coleslaw (v)

Selection of crisps
Seasonal fruit platter or fruit bowl
Still or sparkling water and orange juice

One round per person £4.65
One and a half rounds per person £5.65

*** All sandwiches will be prepared on thinly sliced bread with margarine unless otherwise requested ***

Finger Buffet

To supplement your sandwich lunch
Two pieces per portion from choices

- Cucumber cups with tuna salsa & mayo
- Savoury scone with selection of fillings:
  - Cream cheese and smoked salmon
  - Egg mayo & cress (v)
  - Coronation chicken
- Selection of skewers:
  - Teriyaki salmon & honey and soya dip
  - Roasted peppers with houmous (v)
  - Chicken and olive with tomato & basil dip
- Cocktail sausage in filo pastry with grain mustard mayonnaise
- Gingered chicken cakes with mango and red onion salsa
- Ham and cheese puffs
- Omelette roll:
  - Sweet chilli chicken and vegetables
  - Honey, soy and ginger shredded vegetables (v)
- Pork belly square with apple chutney
- Cranberry and brie tartlets (v)
- Spring roll and samosas with sweet chilli dip (v)
- Bruschetta with selection of toppings:
  - Houmous with roasted vegetables (v)
  - Tuna mayo & chives
  - Ham mayonnaise & mango
- Mini quiche:
  - Smoked salmon and dill
  - Cheese and bacon
  - Roasted vegetable and goat’s cheese (v)
  - Broccoli and stilton (v)

£1.20 per portion

Selection of Cold Buffets

Choice of one platter from the following:

- Meat platter to include smoked ham, rare roasted beef and diced chicken bound in mayonnaise dressing (coronation, sweet chilli or Veronique)
- Poached dressed side of salmon fillet, smoked mackerel pate, Atlantic prawns and avocado bound in lemon mayonnaise
- Selection of English and continental cheeses, celery, fresh fruit and chutney
- Selection of condiments: mustard, horseradish and pickle

Choice of two salads from the following:

- Couscous with roasted vegetables in balsamic dressing
  - Pasta salad tossed in pesto with sundried tomatoes, sweetcorn and peas
- Tomato, red onion and mozzarella, basil dressing
  - Mexican chilli bean salad
  - Coleslaw
  - Homemade bread roll or biscuits
  - Still or sparkling water
  - £10.50 per person

Dessert

Fruit scone with jam and cream £1.50
Chocolate brownie £1.50
Meringue kisses lemon cream £1.50
Mini cake selection £1.40
Shortbread biscuits 50p person (two biscuits)
Fresh fruit platter or fruit salad £1.50

Our standard menu aims to offer you reasonable flexibility of choice – it is not exhaustive. If your requirements are outside the scope detailed here, please ask.

Please advise us on booking of any special dietary requirements.

Whilst we make every effort to accommodate your requirements, menu lines may be subject to change in response to notice period and availability.
Service Guidelines

For short notice bookings substitutions or a reduced range may be provided. To guarantee your menu choice lunches should be booked at least 3 full working days prior to the date required.

Non-standard menus require at least one working weeks notice. For larger events (30 or more people) we require at least two working weeks’ notice to ensure that we have sufficient staffing in place to manage the hospitality.

Cancellations must be received a minimum of two working days prior to the date required, otherwise there may be a charge for food ordered/prep work done.

All prices are subject to VAT at the current standard rate.

For more details please contact:
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Hospitality at Begbroke Science Park

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