Hospitality Menu

November 2024





Beverages & Refreshments

Filter coffee, English breakfast tea or specialty tea	£2.20
Bottled still or sparkling water (750ml)	£2.90
Bottled still or sparkling water (330ml)	£1.80
Orange or apple juice	£1.30
Cans	£1.85

Homemade Biscuits (two per serving) £1.50

Cookie biscuit Hobnob Ginger nut

Or Premium Bronte biscuits

£1.10



Breakfast

Mini Danish pastries (2 per serving)	£2.60
Croissant	£2.50
Pain au chocolat	£2.60
Pain aux raisins	£2.60
Fresh fruit platter (per person, minimum of 6)	£2.30
Natural yogurt pot with granola & fruit compote	£2.35
Additional butter and jam	£0.60

Breakfast rolls

Crispy bacon	£3.70
Cumberland sausage	£3.70
Fried egg and sauté mushroom	£3.70

Continental Breakfast

Croissant filled with cheddar and tomato chutney, continental meat and cheese platter, mini Danish pastries & freshly baked bread and butter. With orange juice, freshly brewed filter coffee & selection of teas.

Begbroke Science Park tenants receive a 10% discount on all items.

£12.25



Working Lunch (one round)

Chef's Option One £6.50 Selection of wholemeal sandwiches, whole fruit and potato crisps.

Chef's Option Two

£7.95

Selection of sandwiches, wraps and ciabatta, potato crisps with either freshly cut fruit platter or one traybake option.

Chef's Option Three

£10.50

Selection of sandwiches, wraps and ciabatta, tortilla chips with dips, freshly cut fruit platter and selection of traybakes.

Sandwiches, wraps and ciabattas come as a selection of meat, fish and vegetarian

Vegan and other dietary options available



Finger Food Selection

£2.75 per serving - Minimum of six portions per menu choice

Balsamic red onion & crumbled feta tartlet Cheddar & bacon tartlet Honey & mustard glazed mini Cumberland sausages Mozzarella, sun dried tomato & fresh basil bruschetta Mini vegetable spring rolls with sweet chillisauce Beetroot & sweet potato falafel bites with lemon houmous Sausage rolls or vegan sausage rolls Scotch egg (£3.25 each)

All finger food is served as two items per menu choice, excluding the scotch egg.



Sharing Boards

£15.95 per person, minimum order for six

The Oxford Board

Selection of charcuterie deli meats & hand carved cold cuts. Homemade fresh bread with butter, chutneys, pickles & olives, with olive oil & balsamic vinegar.

The Farmhouse Board

Stilton, soft brie, bocconcini & mature cheddar cheese. Sundried tomatoes, homemade fresh bread, butter, crackers, Mediterranean vegetables & marinated olives.



Seasonal Salad Bowl

Why not add a seasonal salad bowl to any working lunch.

£3.65 per person, minimum order for six

Seasonal meat salad.

Seasonal fish salad.

Seasonal vegetarian or vegan salad.



Homemade Soup Of The Day

Fresh seasonal soup and homemade bread with butter.

£3.60 per person

If you would like to request a specific flavour, please ask at enquiries@begbroke.ox.ac.uk



Something Sweet

Homemade Bake Selection (two pieces)	£2.35
Triple chocolate brownie	
Chocolate tiffin	
Traditional flapjack	
Millionaire shortbread	
Honey, pumpkin seed & fruit flapjack	

Cake of the day (minimum order for six)

£2.75

Bespoke Special Occasion Cake

(contact restaurant to place order and confirm price - minimum two working days notice)



Bespoke Menu Options

If you would like to discuss other options that are not included in this menu, please contact <u>enquiries@begbroke.ox.ac.uk</u>

Please advise on booking of any special dietary requirements. Please see food allergens included.



All Hospitality Food Allergens Listed

Breakfast

Mini Danish pastries Croissant, butter and preserve Pain au chocolat Pain aux raisin Fresh fruit platter Contains: no key allergens Natural yoghurt with granola and fruit compote **Breakfast Rolls** Cumberland sausage Crispy bacon Sauté mushroom & fried egg **Begbroke Continental Breakfast** Butter croissant with cheddar and tomato chutney Mini Danish pastry Contains: gluten, egg, milk & nuts Cheese and continental meat platter Contains: milk & sulphites Fresh bread, butter & preserves Fresh fruit platter Contains: no key allergens

Contains: gluten, milk & sulphites. May contain sesame Contains: gluten, egg & milk. May contain nuts & soya Contains: gluten, egg & milk. May contain nuts Contains: gluten, egg & milk. May contain nuts & soya Contains: gluten, milk & sulphites. May contain peanuts, soya, sesame & other nuts Contains: gluten, milk & sulphites. May contain sesame Contains: gluten & milk. May contain sesame Contains: gluten, milk & egg. May contain sesame Contains: gluten, egg, milk, sulphites & mustard. May contain nuts & soya Contains: gluten & milk. May contain sesame & soya

All Hospitality Food Allergens Listed

Finger Food Selection Balsamic red onion & crumbled feta Honey& mustard chipolata Cheddar & bacon tartlet Scotch eggs Mozzarella, sun dried tomato & basil bruschetta Mini vegetable spring rolls with sweet chilli Beetroot & sweet potato falafel Sausage rolls & vegan sausage rolls

Additional Salad Bowl

Seasonal meat salad Seasonal fish salad Seasonal vegetarian or vegan salad **Sharing Boards** The Oxford Board The Farmhouse Board **Soup Of the Day** Soup Bread & butter Contains: gluten, egg, milk & sulphites Contains: gluten, sulphites & mustard Contains: dairy, gluten, sulphites & egg Contains: gluten,egg, sulphites Contains: gluten, sulphites & milk. May contain sesame & soya Contains: gluten, celery, soy & sulphites Contains: sesame Contains: gluten, sulphites

Allergens will be displayed with the salad Allergens will be displayed with the salad Allergens will be displayed with the salad

Contains: gluten, milk, sulphites. May contain sesame & soya Contains: gluten, milk, sulphites. May contain sesame & soya

Contains: celery & sulphites Contains: gluten & milk. May contain sesame & soya

Food Allergens

Working Lunches	
White thick sliced bread	Contains: gluten & soya
Wholemeal thick sliced bread	Contains: gluten & soya
Soft flour tortilla wrap	Contains: gluten
Ciabatta	Contains: soya, dairy, mustard, sesame, gluten, cereal
Tortilla chips with dips	Contains: sesame, dairy

Meeting Refreshments –Homemade biscuits

Cookie biscuit Gingernut biscuit Hobnob biscuit Contains: gluten, egg, milk & soya Contains: gluten, milk & soya Contains: gluten, milk & soya

Food Allergens

Something Sweet – Homemade bake selection

Oat, honey & seed flapjack	Contains: gluten & milk
Millionaires shortbread	Contains: gluten, milk & soya
Triple chocolate brownie	Contains: gluten, egg, milk & soya
Traditional flapjacks	Contains: gluten & milk
Chocolate tiffin	Contains: gluten, milk & soya

Something Sweet –Homemade cake selection

Cake of the Day

Contains: gluten, egg, milk & soya

Please give three days notice in advance for all food orders and two days for drinks and meeting room refreshments. Where possible, we will supply food at shorter notice but please bear in mind this may affect options and availability. All orders that are just drinks, will require a minimum order for six. For non-standard menus we require one weeks notice.

All prices are per person unless otherwise stated. Cancellations must be received a minimum of three days prior to the date required. Cancellation charges apply.

If you would like further information on allergies or dietary requirements, please speak to our chef.

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



