Hospitality Menu

November 2024





Beverages and 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 and fruit compote	£2.35
Additional butter and jam	£0.60

Breakfast rolls

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

Continental Breakfast

Includes:

- Croissants filled with cheddar and tomato chutney
- Continental meat and cheese platter
- Mini Danish pastries
- Freshly baked bread and butter
- Orange juice, freshly brewed filter coffee and a 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 and crumbled feta tartlet Cheddar and bacon tartlet Honey and mustard glazed mini Cumberland sausages Mozzarella, sun dried tomato and fresh basil bruschetta Mini vegetable spring rolls with sweet chilli sauce Beetroot and sweet potato falafel bites with lemon houmous Sausage rolls or vegetarian 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 and hand carved cold cuts. Homemade fresh bread with butter, chutneys, pickles and olives, with olive oil and balsamic vinegar.

The Farmhouse Board

Stilton, soft brie, bocconcini and mature cheddar cheese. Sundried tomatoes, homemade fresh bread, butter, crackers, Mediterranean vegetables and 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's shortbread	
Honey, pumpkin seed and 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.



Breakfast

Mini Danish pastries Croissant, butter and preserve Pain au chocolat Pain aux raisin Fresh fruit platter Natural yoghurt with granola and fruit compote

Begbroke Continental Breakfast

Butter croissant with cheddar and tomato chutney Mini Danish pastry Cheese and continental meat platter Fresh bread, butter and preserves Fresh fruit platter

Breakfast Rolls

Cumberland sausage Crispy bacon Sautéed mushroom and fried egg Contains: gluten, soya & eggs. May contain sesame. Contains: gluten, egg & dairy. May contain nuts & soya. Contains: gluten, egg, soya & dairy. May contain nuts. Contains: gluten, egg & dairy. May contain nuts, sesame & soya. Contains: no key allergens. Contains: gluten, dairy & sulphites. May contain peanuts,soya,sesame & other nuts.

Contains: gluten, egg, dairy, sulphites & mustard. May contain nuts & soya. Contains: gluten, egg, dairy & nuts. Contains: dairy & sulphites. Contains: gluten & dairy. May contain sesame & soya. Contains: no key allergens.

Contains: gluten, dairy & sulphites. May contain sesame. Contains: gluten & dairy. May contain sesame. Contains: gluten, dairy & egg. May contain sesame.

Finger Food Selection

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

Additional Salad Bowl

Seasonal meat salad Seasonal fish salad Seasonal vegetarian or vegan salad

Sharing Boards

The Oxford Board The Farmhouse Board Contains: gluten, egg & dairy. Contains: gluten, sulphites & mustard. Contains: dairy, gluten, sulphites & egg. Contains: gluten, egg, sulphites, dairy. Contains: gluten, sulphites & dairy. May contain sesame & soya. Contains: gluten, celery, soy & sulphites. Contains: sesame, gluten. May contain sesame. Contains: gluten, sulphites, dairy.

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

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

Soup Of the Day Soup Bread and butter Working Lunches White thick sliced bread Contains: gluten & soya. Wholemeal thick sliced bread Contains: gluten & soya. Soft flour tortilla wrap Contains: gluten. Ciabatta Tortilla chips with dips Contains: sesame, dairy & sulphites.

Meeting Refreshments – Homemade biscuits

Cookie biscuit Gingernut biscuit Hobnob biscuit

Allergens will be displayed with the soup. Contains: gluten & dairy. May contain sesame & soya.

Contains: soya, dairy, mustard, sesame & gluten.

Contains: gluten, egg, dairy & soya. Contains: gluten, dairy & egg. Contains: gluten, dairy & soya.

Something Sweet – Homemade bake selection

Oat, honey and seed flapjack	Contains: gluten, dairy & sulphites.
Millionaire's shortbread	Contains: gluten, dairy & soya.
Triple chocolate brownie	Contains: gluten, egg, dairy & soya.
Traditional flapjacks	Contains: gluten & dairy.
Chocolate tiffin	Contains: gluten, dairy, soya & sulphites.

Something Sweet – Homemade cake selection

Cake of the Day

Contains: gluten, egg, dairy & 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.



