

University of  
**Cumbria** 

**baxterstorey**  
we **love** this business

**University of Cumbria working in  
partnership with Baxter Storey**

*Ambleside Conference Hospitality Menu 2021*



# Introduction

The University of Cumbria working in partnership with Baxter Storey aim to provide the very best service for all our guests and are happy to accommodate any hospitality needs you might have.

The Head Chef and the team have created a bespoke range of hospitality for all tastes and budgets. We are committed to responsible sourcing of seasonal and local produce, with all dishes prepared on campus with passion and flair.

Baxter Storey's hospitality team is dedicated to ensuring that all your catering needs are met in a timely and professional manner.

## Prices

Prices are valid until 31<sup>st</sup> December 2021

## Special Diets

We can accommodate special dietary requirements, provided they are communicated at the time of booking.

## Allergies

Traces of nuts may be found in some of our products. If you have any allergy concerns, please do not hesitate to contact a member of our team. All of our products are subject to availability and seasonality.

## Additional information

Vegetarian options are denoted with (v)

All our tea, coffee and sugar is Fairtrade.



# Hot Beverages

Beverage trays are price per person

## Beverage tray 1

Tea, freshly brewed coffee, hot chocolate and a selection of fruit teas.

**£1.95**

## Beverage tray 2

Tea, freshly brewed coffee, hot chocolate and a selection of fruit teas  
Served with a selection of 'hand baked' biscuits.

**£2.50**

## Beverage tray 3

Tea, a selection of fruit tea, freshly brewed coffee and hot chocolate,  
Served with a selection of mini Danish pastries.

**£3.40**

## Beverage tray 4

Tea, freshly brewed coffee, hot chocolate and a selection of fruit teas, accompanied  
by a delicious cake.

**£3.95**

# Cold Beverages

## Harrogate mineral water

1ltr still or sparkling – suitable for 5 people

**£1.95**

## Harrogate mineral water

500ml – suitable for 1 person

**£1.20**

## Selection of chilled bottled drinks

500ml - Diet Coke, Coke, Fanta Orange, Fanta Lemon and Coke Zero

**£2.20**

## Fairtrade Juice

500ml - Orange or Apple

**£3.50**

## Juice of Jug

Orange, Cranberry and Apple. 1ltr – suitable for 5 people.

**£4.99**

# Working Breakfasts

## **Red Tractor bacon bap**

3 slices of crispy Red Tractor back bacon in a floured bap

**£3.99**

## **Pork sausage Bap**

3 pork sausages in a buttered floured bap

**£3.99**

## **Vegetarian sausage bap**

3 Quorn sausages in a buttered floured bap (v)

**£3.99**

All individually wrapped and served with tomato and brown sauce sachets

## **The Bakers Breakfast**

Warm butter croissants (v)

Mini Danish pastries (v)

Fruit preserves

Crusty white and wholemeal Petit Pans

Freshly brewed tea and coffee

Selection of fruit juices

**£6.99**

# Working Lunches

All our working lunches can be supplied entirely gluten free or vegetarian on request.

## Sandwich Lunch 1

### (Minimum of 6 people)

Selection of freshly made sandwiches to include; prepared meat, fish and vegetarian sandwiches. Our bread will include thick cut white and granary (One and a quarter round per person).

Served with crisps, a fresh fruit bowl and a selection of cakes.

**£6.99**

## Sandwich Lunch 2

### (Minimum of 6 people)

Selection of freshly made sandwiches to include; prepared meat, fish and vegetarian sandwiches. Our bread will include thick cut white, granary tortilla wraps and mini rolls (One round per person).

Served with crisps, Chicken skewers, a fresh fruit bowl and selection of cakes.

**£10.50**

## Soup and Sandwich

### (Minimum of 10 people)

Served in a vacuum flask with crockery bowls

Homemade soup (v) (*gluten and dairy free*)

Served with seasoned herbed croutons.

Selection of freshly made sandwiches to include; prepared meat, fish and vegetarian sandwiches. Our bread will include thick cut white and granary.

**£8.50**

## Packed lunches to go!

Bespoke packed lunches to suit your requirements,

**From £8.75**

# Buffets

## Finger Buffet (Minimum of ten people)

Chef's selection of sandwiches (v)

Sticky chicken yakatori

Tomato & cheese bruschetta (v)

Filo King prawns with sweet chilli sauce

Dim sum selection (v)

Mini Scotch pie

Mini dessert selection

**£12.50**

## Beef or Meat Free Chilli Bowl

A slow cooked beef and/or meat free chilli served on a bed of nachos, topped with lashings of cheese, soured cream & guacamole. Add Jalapenos if you dare!

**£10.50**

## Curry Club - Your Way

Choose from our favourite curry selection (chicken, beef or meat free – you decide)

- Tikka
- Jalfrezi
- Korma
- Madras

All served with pilau rice, naan bread, poppadum and mango chutney.

**£10.50**

## BBQ

100% Beef burger in Brioche bun with fairground onions

Spicy Bean burger with tangy salsa

Traditional/Vegetable sausage Hot Dog with ultimate BBQ Sauce

Selection of salads

Assorted pickles and chutneys

Hand Cooked crisps

**£12.50**

## Cold Meat Buffet

Poached Salmon with Caper and Olive Mayo

Dinner Roll Selection

Honey Roast Cumbrian Ham

Tomato and Fresh Basil Pesto Pasta Salad

Rainbow Slaw and mixed Salad selection

**£16.50**

# Something Sweet

## Selection of Traybakes

Selection of mouth-watering homemade cakes.

**£2.75 per person**

## Scone Cream and Jam

Freshly baked from our recipe book `Butter Wouldn't Melt` filled with strawberry jam and topped with vanilla cream.

**£2.99 per person**

## Afternoon tea

Chefs' selection of freshly prepared sandwiches

Fresh scone with butter, jam and cream

Miniature homemade cakes and pastries

Served with freshly brewed tea and coffee

**£11.99 per person**

# Something Different

## Canapés & Sparkling wine

Selection of five homemade canapés (including vegetarian) with a glass of sparkling wine.

**£12.99 per person**

## Nibbles

To include nuts, breadsticks, Olives, Hummus, Salsa, & Crisps.

**£5.95 per person**

## Nibbles and drinks

A selection of alcoholic and non-alcoholic cold drinks served with nuts, breadsticks, Olives, Hummus, Salsa, & Crisps.

**£9.50 per person**