

Hospitality Menu

2025/2026

Welcome to University of Hull. Our mission is to provide a quality and sustainable value for money food and beverage service to all of our customers across the University of Hull campus. We aim to provide a delivered hospitality service that suits the tastes and dietary requirements of our guests.

To guarantee our consistent delivery of a quality service through The University we request that you read our booking terms and conditions reference in your booking form quote/confirmation. For internal bookings please see our [Sharepoint page](#).

Please place your orders via hospitality@hull.ac.uk or by calling (46)6926.

Please note that we require a minimum of 24 hours' notice when either placing a new booking or amending an existing one. Any bookings or amendments made with less than 24 hours' notice cannot be guaranteed.

Whilst all reasonable precautions have been taken in the production of our food we cannot guarantee that it is completely allergen free due to it being produced from fresh in our central production kitchen that handles and uses all allergens.

For a comprehensive list of allergens in our menu items please visit beyond-events.co.uk/allergens

To register your interest in online hospitality booking training days, prior to the launch, please email beyondevents@hull.ac.uk or by calling (46) 6926.

All prices are shown exclusive of VAT. Prices indicated are valid for services supplied from 1st August 2025 until 31st July 2026 and are confirmed at the point of confirmation of your order with us. Advertised prices and specific products are subject to adjustments accounting for availability, supply & demand and VAT.

Breakfast

Hot sandwich -

£4.05 each

V – Vegetarian

VE – Vegan

GF – Gluten Free

DF – Dairy Free

Hospitality menu 2025/26, V24.11.14.

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Bacon, pork sausage, plant-based sausage

Danish pastries

£2.900ach

A selection of: Pain au chocolate, Croissant, Almond Croissant, Chocolate Twist

Yoghurt pots

£3.50 each

Greek yogurt with lemon curd, passionfruit and topped with flapjack (v)

Greek yogurt with fresh strawberries and topped with homemade chocolate brownie chunks (GF,V)

Piece of Fresh Fruit V DF GF Priced per piece

£0.95

Fruit Platter VE GF priced per head, minimum 4

£3.20

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Set finger buffet menus

The complete lunchtime solution. Beverages are not included.

For the benefit of your guests we recommend limiting your serving selection to a single set finger buffet choice (aside from any specific dietary requirements)

A minimum order of 10 applies for each set finger buffet menu.

Finger buffet 1 £9.20 per person

Selection of Sandwiches (meat/fish/veg)
Homemade Vegetable Quiche (v)
Crudities and Dips (vegan)
Sausage Rolls / Cheese Rolls (v) (50/50)
Ready Salted Crisps (gf, vegan)
Chef's choice of dessert from: Homemade Flapjack (V), Homemade choc brownie (v,gf),
assorted cakes (v) for 75% of guest numbers
Fruit Selection for 25% of guest numbers

Finger buffet 2 £9.40 per person

Malted Bloomer Sandwich selection (meat/fish/veg)
Pork Pie and Pickle
Homemade Cheese & Tomato Quiche (v)
Pizza Square (v)
Chicken Pieces
Chef's choice of dessert from: Homemade Flapjack (V), Homemade choc brownie (v,gf),
assorted cakes (v) for 75% of guest numbers
Fruit Selection for 25% of guest numbers

Continued overleaf

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Finger buffet 3 £9.50 per person (This menu is entirely vegetarian)

Assorted Wraps (v)
Cheese Rolls (v)
Cheddar and Cherry Tomato Skewers (v)
Brie and Mango Bites (v)
Ready Salted Crisps (v)
Chef's choice of dessert from: Homemade Flapjack (V), Homemade choc brownie (v,gf),
assorted cakes (v) for 75% of guest numbers
Fruit Selection for 25% of guest numbers

Finger buffet 4 - Plant Based (suitable for vegans) £9.50 per person

Assorted Sandwich (plant-based)
Plant-based sausage Roll (plant-based)
Crudities (plant-based)
Vegetable Crisps (plant-based)
Spring Onion and Chive, New Potato Salad (plant-based)
Home Made plant-based chocolate brownie (plant-based) of guest numbers, fruit Selection
for 25% of guest numbers

Finger buffet 5 - (GF) £9.50 per person

Assorted Sandwiches (GF)
Cherry Tomato and Cheddar Cheese Skewer (GF)
Ready Salted Crisps (vegan, GF)
Marinated Tomato, Mozzarella, Olive and Basil Salad (GF,V)
Celery Sticks & Humus (Vegan)
Home Made Brownie (GF)/ Fruit Selection (75/25)

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Salad bowl

Individually-packaged salad served in plant-based compostable packaging.

Mixed bean and spinach salad GF, VE, DF **£8.70**

Mixed beans, mixed leaf, tomato, cucumber, red onion and spinach

Greek salad GF, V **£8.70**

Mixed leaf, cucumber, tomato, red onion, feta cheese, olives balsamic dressing

Tuna niçoise GF **£8.70**

Mixed leaf, cucumber, new potatoes, green beans, red onion, boiled eggs, olives, tuna, French dressing

Chicken Caesar salad **£8.70**

Cos lettuce, chicken breast, Parmesan cheese, crispy croutons and Caesar dressing

Chicken and Bacon salad GF, DF **£8.70**

Mixed leaf, cucumber, tomato, red onion, peppers, bacon and chicken breast

Additional Nibbles Selection

Served in bowls, priced per person portion, to supplement your lunch menu (available only as an add-on)

Pipers' crisps	£1.40
Vegetable Crisps	£1.40
Walkers Crisps	£1.10
Peanuts	£1.40
Mini Cheddars	£1.10

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Packed Lunches

(Can be made to suit all dietary requirements, please state when ordering).

Veg, Pesc, GF, DF

Packed lunch 1 £4.95

Fresh homemade sandwich, Walkers crisps, still or sparkling mineral water.

Packed lunch 2 £6.65

Fresh homemade sandwich, Walkers crisps, still or sparkling mineral water, cereal bar, and piece of fruit.

Premium packed lunch £10.15

Fresh homemade sub roll or wrap, Pipers crisps, sausage or vegan roll, homemade brownie or flapjack and a can of mineral water.

12" Pizza £9.85

Served hot, boxed and sliced, Choose from:

Margarita (v), Pepperoni, Mixed Veg (v), BBQ Jackfruit (VE, 10" Pizza), Gluten Free
Margarita (v), Gluten free Mixed veg (v).

Note that these products are delivered only to Canham Turner venues.

Afternoon Tea

Served on cake stands with coffee and a selection of teas. Please advise of any dietary requirements at the time of ordering.

Minimum of six people - **£13.30 per person**

Bite size sandwiches; cucumber (vegan), York ham, smoked salmon (p), egg and cress (v) (4 pieces)

Homemade scone with cream & jam (v) (1 piece)

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Homemade mini cakes; Bakewell tartlet (v), chocolate brownie (V, GF), flapjack (V) (3 pieces)

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Beverages

Coffee and Tea Freshly brewed coffee, tea and a selection of speciality teas.	£1.80
Coffee, Tea and Biscuits Freshly brewed coffee, tea, a selection of speciality teas and a selection of biscuits.	£2.30
Bottled filtered water (Still or Sparkling) 750ml returnable Glass Bottle (charges apply for bottles unreturned).	£3.20
Spring Water (Still or Sparkling) 330ml bottled/canned portion.	£1.20
Orange / Apple Juice Individual glass bottle 250ml.	£2.30
PepsiCo Assorted Canned Drinks 330ml.	£1.30

Dessert selection

Our dessert selections make the perfect accompaniment to an afternoon refreshment serving. We recommend limiting your selection to 2 options.

Piece of Fresh Fruit V DF GF	£0.95
Fruit Platter VE GF	£3.20
Yoghurt pots Greek yogurt with lemon curd, passionfruit and topped with flapjack (v) Greek yogurt with fresh strawberries and topped with homemade chocolate brownie chunks (GF, V)	£3.50
Home-made Chocolate Brownie V GF	£2.55
Homemade Flapjack V	£2.55
Traybake selection (chef's choice) (V , VE , GF , DF on request)	£2.90

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Outlet & Pantry Vouchers

As an alternative to hospitality catering you can offer you guest vouchers to be used throughout our retail outlets on campus. These available in any denomination set by you. Please request by contacting our hospitality team via email: hospitality@hull.ac.uk

Conference & Events Hot Catering

Canham Turner Building Only

If you're holding a conference or event and would like an alternative to a buffet. We can provide you with a private hot meal of your choice, either served in your event space or in a breakout space. Please see sample menu below and contact beyondevents@hull.ac.uk for further information. Quote provided on request.

Dietary Requirements/Specific Allergies

For any dietary requirements not catered for within the hospitality menu our sales staff will be delighted to discuss your individual requirements and help to devise customised menus.

Please take note that, although we can supply food that is free from nuts, we cannot guarantee that any food is prepared in a nut free environment.

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