# DURHAM UNIVERSITY INTERNAL HOSPITALITY





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Welcome to Internal Hospitality at Durham University, where exceptional food meets convenience. Whether you're hosting a meeting, conference, or special event, our catering service offers a diverse selection of freshly prepared dishes, designed to suit every occasion.

From energizing breakfasts to corporate working lunches, our menus showcase high-quality ingredients, with options from indulgence to healthy or supporting our flavours of the North East menu, the choice is yours. We take pride in delivering delicious, sustainable, and beautifully presented food right to your chosen location on campus.

Let us take care of the details so you can focus on your guests.

Explore our menu and discover the perfect catering options for your event.

All prices listed are inclusive of VAT at the current rate.

Minimum order numbers apply and are detailed on the menu.

Products are subject to change depending on seasonal availability.

If your booking is taking place in a Central Room and you would like to request alcohol or staffing, please book via Event Durham (event@durham.ac.uk).

Please note, a £5 delivery charge applies for all orders fulfilled by Delivered Catering.

Please note, the prices and food offerings supplied on this menu begin on 23 June 2025. All prices are subject to change.

# **BREAKFAST**

Croissant VE	£2.65
Pain au Chocolate 🚾	£2.65
Cinnamon Swirls VE	£2.65
Overnight Oats with Chia Seeds, Greek Yoghurt & Blueberry Compote 🕫	£3.30
Overnight Oats with Chia Seeds, Greek Yoghurt & Yuzu Marmalade 🚾	£3.30





## SANDWICH PLATTERS

### **VEGETARIAN PLATTER**

£28.50

No Minimum Order - 1 Platter Serves 6

Free-range Egg Mayonnaise & Cress in Malted VE

Mozzarella, Pesto, Tomato & Rocket in White VE

Cheese & Tomato in White VE

### **MEAT PLATTER**

£32.40

No Minimum Order - 1 Platter Serves 6

Ham & Cheddar in White

Chicken, Sweetcorn & Lettuce in Malted

Chicken & Stuffing in Oatmeal

### SEAFOOD PLATTER

£32.40

No Minimum Order - 1 Platter Serves 6

Tuna Mayonnaise & Sweetcorn in White

Prawn Mayonnaise in Oatmeal

Salmon, Cucumber & Mayonnaise in Oatmeal

### PACKED LUNCH

£7.15

Minimum Order 6

Selection of Vegan, Vegetarian, Fish or Meat Sandwiches

Piece of Fruit v

Packet of Crisps



## **FINGER BUFFETS**

BUFFET 1 £9.50

Minimum Order 6

Selection of Vegan, Vegetarian, Fish or Meat Sandwiches

Pork & Caramelised Red Onion Sausage Roll

Fresh Fruit Bowl v

BUFFET 2 £10.75

Minimum Order 6

Selection of Vegan, Vegetarian, Fish or Meat Sandwiches

Pork & Smoked Cheese Sausage Roll

Vintage Cheddar & Chive Quiche VE

Fresh Fruit Bowl v

BUFFET 3 £12.50

Minimum Order 6

Selection of Vegan, Vegetarian, Fish or Meat Sandwiches

Savoury Herb Muffin Filled with Whipped Goats Cheese VE

Mature Cheddar & Kale Quiche with a Herb Crumb Topping

Double Chocolate Loaf VE



## FLAVOURS OF THE NORTH EAST

Minimum Order 6 £14.50

Traditional Newcastle Stottie Filled with Hand Carved Ham &

Homemade Peaes Pudding

Flaked Tuna & Durham Riverside Wild Garlic Pesto Mayonnaise

Northumberland Nettle Cheese with Watercress Pesto & Vine Tomato VE

Homemade Pork & Apple Sausage Roll

Blaydon Beetroot, Goats Cheese & Onion Chutney Quiche VE

Beckleberry's Homemade Lemon Drizzle Loaf Cake VE

Buston Northumberland Crisps (v)

Our chefs here in Durham have created a menu that brings together and celebrates flavours and business from North East – what says this better than a stottie sandwich! We have collaborated with Big River bakery in Newcastle for an authentic delicious stottie – you must try them! The sandwich fillings and sausage rolls are made by our chef team here in Durham, let them do the hard work and you can enjoy a delicious lunch! Even the crisps on this menu come from a North East Farm near Alnwick, a family run business that grow the potatoes, taking the care to hand cook in small batches for the best possible flavour!







# VEGETARIAN & VEGAN BOXES

### **VEGETARIAN BOX**

£9.95

No Minimum Order

Wensleydale & Carrot Chutney in Dark Seeded Malt 😕

Egg Mayonnaise in White VE

Vegan Spicy Hummus & Spinach in Malted VE

Vegan Onion Bhaji Tortilla 🔻

Sage & Red Onion Savoury Muffin with Black Pepper & Cream Cheese Filling VE

Mature Cheddar & Kale Quiche with Herb Crumb Topping VE

Fresh Fruit Bowl v

### **VEGAN BOX**

£9.95

No Minimum Order

Vegan Onion Bhaji Tortilla 🔻

Vegan Ploughman's in Malted 🔻

Vegan BLT in Malted 🔻

Vegan Spicy Hummus & Spinach in Malted 🔻

Vegan Salad Shot, Moroccan Spiced Cous Cous with Harissa Roasted Squash,

Slow Roast Peppers & Pomegranate 🔻

Vegan Mozzarella with Basil Pesto, Cherry Tomato & Spinach Skewer 🔻

Vegan Banana & Brown Sugar Mini Loaf Cake 🔻







v Vegan

**VE** Vegetarian

## **GLUTEN FREE BOX**

No Minimum Order £9.95

Chicken Salad Sandwich

Tuna & Sweetcorn Sandwich

Egg Mayonnaise & Cress Sandwich VE

Piri Piri Falafel Mezze Tortilla 🔻

Salad Shot, Turmeric Tofu with Edamame, Radish, Kimchi, Kale Slaw &

Pickled Red Onions V

Mozzarella, Cherry Tomato, Basil Pesto & Spinach Skewer 😕

Caramel Shortbread VE







# BOXED SALADS

Moroccan Spiced Cous Cous with Harissa Roasted Squash, Slow Roast	£5.75
Peppers & Pomegranate v	
Turmeric Tofu with Edamame, Radish, Kimchi, Kale Slaw &	£6.95
Pickled Red Onions v	
Super Food Salad, Sweet Potato, Quinoa, Roasted Cauliflower, Smashed	£5.75
Avocado, Bean Sprouts & Crumbled Feta 🕠 🔻	
Moroccan Spiced Cous Cous with Harissa Roasted Squash, Slow Roast	£6.95
Peppers, Shawarma Style Chicken & Pomegranate	



# **DESSERTS**

TREAT BOX	£15.50
No Minimum Order - 1 Box Serves 6	
Oat & Raisin Flapjacks with White Chocolate Topping 🚾	
Lemon Drizzle Loafs 🚾	
Double Chocolate Loafs VE	
FILLED SCONES	
Minimum Order 6 Per Item	
Fruit Scones Filled with Strawberry Preserve & Clotted Cream 🕫	£2.20
Cheese Scones Filled with Herb Creamed Cheese VE	£2.20
CAKES & FRUIT	
Minimum Order 6 Per Item	
Banana & Brown Sugar Loaf v	£2.70
Lemon Drizzle VE	£2.70
Caramel Shortbread VE	£2.70
Oat & Raisin Flapjack with White Chocolate Topping 🕫	£2.70
Double Chocolate Loaf 🚾	£2.70
Fresh Cut Fruit with Vanilla Crème Fraiche 🕫	£3.95
Fruit Bowl (v)	£1.20



# ADD-ONS

Pork & Caramelised Red Onion Sausage Roll	£2.20
Pork & Smoked Cheese Sausage Roll	£2.20
Pork & Apple Sausage Roll	£2.20
Vintage Cheddar & Chive Quiche 🚾	£2.20
Blaydon Beetroot, Goats Cheese & Onion Chutney Quiche VE	£2.20
Mature Cheddar & Kale Quiche with Herb Topping 🕫	£2.20
Savoury Herb Muffin Filled with Whipped Goats Cheese ve	£2.30
Sage & Red Onion Savoury Muffin with Black Pepper Cream Cheese Filling 🕫	£2.30
Salad Shot, Turmeric Tofu with Edamame, Radish, Kimchi, Kale Slaw	£2.70
& Pickled Red Onions v	
Salad Shot Giant Spiced Cous Cous with Roasted Squash,	£2.70
Pomegranate & Harissa v	
Vegan Mozzarella, Cherry Tomato & Basil Pesto Skewer 🔻	£2.10
Mozzarella, Cherry Tomato & Basil Pesto Skewer 🕫	£2.10
Premium Hand Cut Crisps 150g 🔻	£2.70







### **DRINKS**

### **HOT DRINKS** Tea & Coffee £2.85 Tea, Coffee & Biscuits £3.60 **Biscuits** £0.95 £0.50 Surcharge for Crockery Per Person **COLD DRINKS** Marlish Still Water 750ml Bottle (Serves 4) £3.30 Marlish Sparkling Water 750ml Bottle (Serves 4) £3.30 Fresh Orange Juice 1ltr Jug (Serves 6) £6.00 Elderflower Presse 750ml Bottle (Serves 4) £4.95 Canned Still & Sparkling Water 330ml £1.45 £2.70 Frobishers Fresh Juice 250ml Fentimans Premium Soft Drinks 275ml £3.30 £1.45 Carton of Orange or Apple Juice 200ml **ALCHOLIC DRINKS** Selection of Bottled Lagers 330ml Bottle £4.50 £4.75 Selection of Local Ales 500ml Bottle £4.50 Magners Cider 330ml Bottle House Red or White Wine 70cl Bottle (Serves 5-6) £16.95 Prosecco 70cl Bottle (Serves 5-6) £19.50 Champagne 70cl Bottle (Serves 5-6) £72.00 1 Staff Member for Drinks Reception Minimum 3 Hours £45.00 £0.50 Surcharge for Glassware Per Person