Winter Graduation Menu 2022 via Warwick Food & Drink

To celebrate this important time in the University calendar, our Chef has selected some bespoke menus specific for events being booked for Winter Graduation across campus where they are in centrally time tabled areas or department spaces.

The pricing includes the use of crockery on dressed buffet tables. Staffing is advised and can be arranged at an additional cost.

Please contact us should you wish to arrange a site visit and to discuss further requirements, including any staffing, flowers or decoration.

(All menus sold in multiples of 10)

**Finger Buffet Option 1**

£109.50

Selection of sandwiches, including meat, fish and vegetarian fillings
Chicken goujons with sweet chilli mayo
Vegetable spring roll vg
Beetroot falafel with houmous dip vg
Crisps
Selection of mini desserts and cakes

**Finger Buffet Option 2**

£145.00

Selection of sandwiches, including meat, fish and vegetarian fillings
Panko breaded prawns with sweet chilli dip
Mushroom arancini v
Selection of savoury quiche v
Selection of savoury nibbles v
Great British loaf cake selection: English farmhouse, lemon Madeira and cherry v

**Afternoon Tea Option 1**

£149.50

Selection of sandwiches
Scones filled with clotted cream and jam
Selection of mini desserts
Macaroons
### Afternoon Tea Option 2
£149.50

Selection of traditional cakes

### Nibbles
£45.00

- Kettle chips
- Flavoured popcorn
- Pretzels

### Drinks

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>Tea and coffee</strong></td>
<td>£15.00</td>
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<tr>
<td>(Served in disposables in multiples of 10)</td>
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<tr>
<td>Coffee, hot water with tea bags (Yorkshire Tea), fresh semi skimmed milk, sugar and sweeteners.</td>
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<tr>
<td><strong>Tea and coffee</strong></td>
<td>£19.50</td>
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<tr>
<td>(Served in crockery in multiples of 10)</td>
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<tr>
<td>Coffee, hot water with tea bags (Yorkshire Tea), fresh semi skimmed milk, sugar and sweeteners.</td>
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<tr>
<td><strong>Juice</strong></td>
<td>£2.60</td>
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<td>(1 litre - serves 4)</td>
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<tr>
<td>Apple, cranberry or orange</td>
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</table>
Drinks Receptions

A full wine list is available upon request.

**Pato Torrente Merlot - Chile 12.5%**
£19.95
_A wine bursting with an aroma of blackberries and plums, intense flavours of ripe red fruits and a hint of vanilla._

**Barramudi Shiraz - Australia 14.0% vg**
£21.50
_Rich and fruity with ripe black fruit flavours of cherry and plums and a hint of spice, pepper and vanilla._

**Pato Torrente Sauvignon Blanc - Chile 12.5% vg**
£19.95
_Crisp and aromatic with tropical aromas of grapefruit, passionfruit and ripe citrus fruit flavour._

**La Bastille Blanc - France 11% vg**
£19.95
_A delicious crisp balanced white wine with a floral and citrus fruit bouquet on the palate._

**Compass Point Rose - California 10.5%**
£19.95
_Lively and refreshing flavours of ripe strawberries and juicy watermelon combined with delicate sweetness and acidity._

**Amori Prosecco Extra Dry DOC, 11% vg**
£23.75
_This sparkling wine has a seductive aroma with flavours of honey, golden apple and white peach, lovely and refreshing on the palate._

**Bottled beer**

A selection of bottled beers can be provided from the range available.

Alternative drinks are available. For further options please view the delivered to you _menu_.

Standard terms and conditions apply on all bookings, please see _website_ for details.

Food prices do not include VAT and are valid until 31st January 2023.