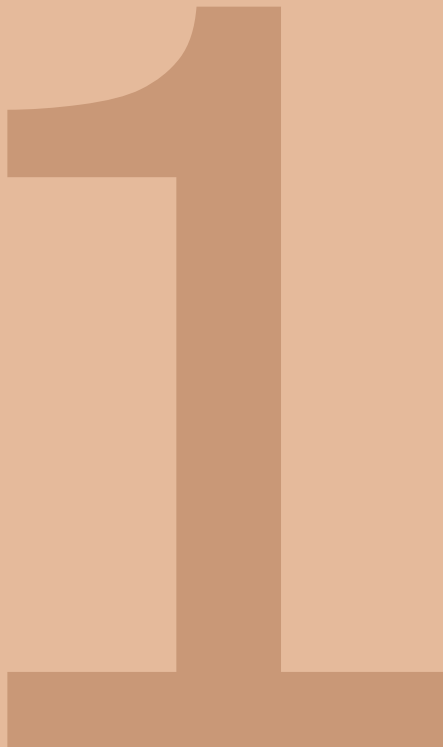


HOSPITALITY AND EVENTS



SELECTING YOUR MENU

Booking procedures

Once you have made your selection from this menu, email events@unison.co.uk and cc m.mark@unison.co.uk or p.pallas@unison.co.uk

Or make the booking through Condeco.

Please note that we require a minimum of 1 day's notice for tea and coffee requests and 3 day's notice on all other menus.

Please be advised that cancellations for tea and coffee bookings made within 1 working day of the scheduled time or within 3 working days on all other menu items will be charge in full.

Working hours

We are here from 8am to 4pm, 5 days a week, however if you need service out of these core times then we can work with you to provide service for your event. A labour charge will be incurred for weekend events or events outside of core working hours.

Emails sent after 4pm will be responded to the following working day. Meetings larger than 20 will need to book in room catering.

Allergens and dietary requirements

If you or your guests have any dietary requirements or allergen. Please let us know in advance. The catering team will be able to advise.

Please note we do use all known 14 allergens in our kitchen.

Bespoke events

If you would like something a bit different, please let us know. Our hospitality team will be happy to create an event menu specific to your requirements.

REFRESHMENTS



HOT BEVERAGES

Minimum of 4 people

Please give a minimum of a working days' notice

Tea & filter coffee

Tea, filter coffee & biscuits

Tea, filter coffee and mini Danish pastries

Tea, filter coffee and muffin

Tea, filter coffee and cake

COLD BEVERAGES

Minimum of 4 people

Orange juice

1 litre jug-serves 4 people

Apple juice

1 litre jug -serves 4 people

Smoothies

1 litre jug -serves 4 people please choose from:

Breakfast energy smoothie with banana, oats, and a peanut butter

Very Berry Boost smoothie, with mixed fruits of the forest and beetroot

The Green goddess smoothie with spinach, kiwi, apple, banana and avocado

Selection of canned drinks

Pepsi, Pepsi max, Tango apple, Tango orange, 7Up

BREAKFAST

Served with freshly prepared fairtrade coffee and tea

VITALITY KITCHEN HEALTHY BREAKFAST

Minimum of 4 people

Please give a minimum of 3 working days' notice

Watermelon, mint, cucumber, and lime cooler

Apple and oat muesli bircher pot

Fluffy **banana pancakes**

Scrambled free range egg and crushed avocado on sourdough toast

BREAKFAST BUTTIES

Minimum of 4 people

Please give a minimum of 3 working days' notice

The 'classic' breakfast sandwich served on chunky farmhouse white, brown and granary artisan rolls, with brown sauce and tomato ketchup

Please choose two fillings from the following:

Smoked back bacon

Cumberland sausage and red onion marmalade

Scrambled egg and mushroom

Grilled Portobello mushroom and tomato

Roast breakfast ham and cheddar cheese

An adult typically needs 2000 kcal per day

LUNCH

Sample menus to give a taste of some of the delicious things our chefs can rustle up using seasonal ingredients

All working lunches are served with still water, crisps, platter of seasonal cut fruit and juice

STANDARD SANDWICH LUNCH

Included with delegate rate

Minimum of 4 people

Please give a minimum of 3 working days' notice

Selection of seasonal core sandwiches.

MEAT PLATTER

Selection of British ham and chicken and bacon sandwiches

FISH PLATTER

Selection of tuna and prawn sandwiches

VEGETARIAN PLATTER

Selection of cheese, eggs and beans sandwiches

BREADLESS SANDWICH LUNCH

Minimum of 4 people

Please give a minimum of 3 working days' notice

No tuna, wasabi and pickled cucumber Chinese leaf wrap

Vietnamese poached chicken with sesame citrus dressing, and shredded spring onions in rice paper wrap

Roasted red pepper hummus with carrot, spinach and feta in a wrap made without gluten

Peppered pastrami, gherkin, pickled shallot, and mustard in little gem lettuce

LUNCH

Sample menus to give a taste Of some Of the delicious things our chefs can rustle up using seasonal ingredients

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EXECUTIVE SANDWICH LUNCH

Minimum of 4 people

Please give a minimum of 3 working days' notice

Selection of gourmet sandwiches serves with selection of seasonal core sandwiches

Chicken Caesar wrap

Hoisin duck wrap

Hummus and falafel wrap

Onion bhaji wrap

Chicken and pepper focaccia

Pastrami and pickle focaccia

Capresse focaccia

LUNCH

Sample menus to give a taste of some of the delicious things our chefs can rustle up using seasonal ingredients

Minimum of 4 people

WARM SAVOURY BITES

Please give a minimum of 3 working days' notice

MEAT *per
item*

Yorkshire sausage and mash potato

Homemade sausage roll with tomato ketchup

Cajun spiced chicken skewer

Duck spring rolls with hoi sin dip

FISH

Breaded lemon sole goujons served with tartare sauce

Homemade smoked salmon and cream cheese vol-au-vent

VEGETARIAN

Sable biscuit with whipped goat cheese and beetroot

Falafel bites with minted yoghurt dip

Mozzarella and sundried tomato quiche

FORK BUFFET

*Please select 1 meat, 1 fish, and 1 vegetarian option.
Served with rice or potatoes and two seasonal vegetables, seasonal salad,
artisan breads & butter with still and sparkling water
Sample menus to give a taste of some of the delicious things our chefs
can rustle up using seasonal ingredients*

*(minimum of 12 people to 150 people) Please give a
minimum of 3 working days' notice.*

MEAT

- Lemon basil chicken
- Beef and stilton pasties

FISH

- Lincolnshire fishcake lemon butter sauce
- Oven roasted tilapia with fresh salsa verde

VEGETARIAN

- Sun blush tomato, spinach and feta frittata
- Aubergine, butter & pomegranate bake with tahini sauce

DESSERT

- Lemon drizzle cake
- Chocolate brownie

CAKES

Sample menus to give a taste of some of the delicious things our chefs can rustle up using seasonal ingredients

Choice of two

CAKE BOX

Minimum of 4 people

Please give a minimum of 3 working days' notice

Chocolate fudge

Victoria sponge with strawberry jam and vanilla cream

Carrot cake

Lemon cake

BISCUIT BOX

Minimum of 4 people

Please give a minimum of 3 working days' notice

Chocolate chip cookies

Ginger nut biscuits

Honey and oat

Almond and orange biscuits

GRAZING BOARDS



CHARCUTERIE

Minimum of 4 people

Please give a minimum of 3 working days' notice

Salami

Serrano ham

Chicken liver pate

Manchego cheese

Brie

Served with sourdough bread and chutney

PLOUGHMANS

Minimum of 4 people

Please give a minimum of 3 working days' notice

British ham

English farmhouse cheddar with apple chutney

Sausage roll or cocktail sausages

Cheese and onion roll or free range hard boiled egg

Celery sticks

Served with balsamic onions, cornichons, pickle and toasted sour dough

GRAZING BOARDS



PLANT BASED SELECTION

MEZZE PLATTER

*Minimum of 4 people 591 kcal per board
Please give a minimum of 3 working days' notice*

Falafel 159 kcal per serving

Hummus 105 kcal per serving

Crudities 22 kcal per serving

Roasted Mediterranean vegetables 63 kcal per serving

Olives 69 kcal per serving

Tzatziki (Vegan) 19 kcal per serving

Served with pitta 154 kcal per serving or khobez bread 58 kcal per serving

NIBBLES

*Minimum of 4 people 495 kcal per board
Please give a minimum of 3 working days' notice*

Crisps 194 kcal per serving

Nuts 124 kcal per serving or pretzels 116 kcal per serving

Olives 69 kcal per serving

Wasabi peas 108 kcal per serving