



# HOSPITALITY BROCHURE

2024



St Edmund's College  
University of Cambridge



## HOSPITALITY BROCHURE

Here at Thomas Franks we're incredibly proud of our hospitality offer. From beautiful breakfasts to bespoke fine dining experiences, we can provide whatever you and your guests require.

We have created this brochure to give you an idea of what we're able to offer. Using the freshest local produce, our team will help you plan your menu and ensure everything goes smoothly from start to finish.

The following are just suggestions; the sky is the limit when it comes to innovation and creativity!



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## INTRODUCTION

We are delighted to offer you a fresh looking (and tasting) hospitality offer that we feel will suit your business needs when ordering for a function, special event or hospitality for a meeting. We have put together a menu incorporating both classic bestsellers and often-requested items, alongside some innovative and on-trend dishes and ingredients, with a view to providing you with consistent quality, and the ability for it to be delivered (and collected) discreetly.

For a fantastic talking point to any lunch please look to our themed "tables" made using the best ingredients we can get our hands on. Please contact the Conference and Events office to talk through your requirements and to make a booking on [conference@st-edmunds.cam.ac.uk](mailto:conference@st-edmunds.cam.ac.uk)



## **BEVERAGES** *\*Price per person*

### **TEA AND COFFEE**

A selection of Nemi speciality teas and filter coffees (decaffeinated available) **£2.95**

*\*Why not add some homemade cookies for £1.25*

### **FRUIT JUICES**

*\*£0.80 per person, Minimum 5 people*

- Orange juice
- Apple juice
- Cranberry juice

### **SOFT DRINKS**

- Still and sparkling Harrogate spring water
- Sparkling Elderflower Pressé

**£1.85 per person, minimum 5 people**

## **ALL DAY GRAZING** *\*Price per person*

### **SOMETHING SWEET**

- Freshly baked cakes **£2.45**
- Seasonal fruit pot **£2.45**
- Yoghurt and granola **£2.45**

### **SOMETHING SAVOURY**

- Homemade sausage roll **£2.75**
- Homemade scotch egg **£2.75**
- Hand cooked crisps **£1.65**



## **CONFERENCE BREAKFAST**

### **BREAKFAST ROLLS**

Crispy back bacon  
Breakfast sausage  
Fried egg, mushroom and cheese  
Halal chicken sausage  
Quorn sausage  
- **£3.45 per roll, please make your selection in advance.**

### **ENGLISH BREAKFAST BUFFET**

7-item English Breakfast  
(Bacon, sausage, fried egg, hash brown, baked mushroom, black pudding)  
Vegetarian Breakfast also available  
(Add sliced toasted bloomer )  
- **£8.60 per person**

### **LIGHT BREAKFAST**

Baked Danish pastry - **£2.25**  
Selection of mini fruit yoghurts topped with granola  
(blueberry/strawberry/raspberry/honey) - **£2.25**  
Fresh fruit platter - **£2.95**



## WORKING LUNCH

All prices per head and include Tea Coffee and Biscuits, why not look at our cake selection for an extra treat

### BRONZE SANDWICH LUNCH

A selection of classic sandwiches **£7.95**

### SILVER SANDWICH LUNCH

A selection of classic sandwiches, wraps and baguettes - vegetarian and meat - served with a bowl of crisps and a fresh fruit platter **£10.95**

### GOLD SANDWICH LUNCH

A selection of classic sandwiches, wraps and baguettes - vegetarian and meat - served with a bowl of crisps and a fresh fruit platter. Includes 3 add-ons. **£17.95**

## ADD ONS

### FROM THE GREENGROCER

- Curried onion bhaji with mango chutney
  - Feta and sun-blushed tomato scone with cream cheese filling
  - Mini poppadom filled with a smoked tofu and red pepper chutney
  - Three cheese twist with black olive crumb and rich tomato reduction
- £2.50 per item**

### FROM THE BUTCHER

- Chorizo and chicken skewer with bacon jam and jalapeños
  - Mini lamb kofte with yoghurt and mint sauce
  - Chicken paella bite with cured meats and olives
  - Moroccan beef meatball with a burnt onion and paprika purée
- £2.75 per item**

### FROM THE FISHMONGER

- Fried coconut shrimp with sweet chilli and sesame
  - Crab stuffed harissa mushroom
  - Grilled jerk shrimp and pineapple skewers
  - Salmon croquettes with cajun sour cream
- £2.95 per item**



## DESSERT POTS

- Chocolate mousse, raspberry cream
  - Set vanilla cream with blueberries and shortbread
  - Meringue, cream and fruit compote
  - Churros with chocolate sauce
- £3.25 per item per person**

## BAKERY & CAKES

### CHEF'S CHOICE CAKE BITES

- Gluten free lemon drizzle bites
  - Flapjack bites
  - Brownie bites
- £2.95 for all**

### CHEF'S CHOICE MUFFINS

- Blueberry
  - Double chocolate
  - Banana and salted caramel
  - Lemon curd
- £2.95 per person for up to 3 options**



## **WORKING LUNCH BUFFET**

(Minimum booking of 10 covers required, all prices per head)

### **BRITISH PICNIC TABLE**

Cheddar cheese, gammon ham, sausage roll, sweet pickle, apple, celery, baguette and butter, garden salad, house slaw. (Why not bolt on some Eton mess pots to finish?) - **£15.95 per head**

### **CHARCUTERIE DELI TABLE**

Salami and prosciutto, tomato and mozzarella skewers, charred vegetables, rocket and parmesan salad, ciabatta, oil and balsamic, olives. (Goes great with some Sicilian-style homemade lemonade!)

- **£15.95**

### **SEAFOOD TABLE**

Retro prawn gem leaves, smoked salmon and peppered mackerel, tartare salsa, lemon courgette and fennel salad, crusty bread and butter. (Perfect with some tangy lemon drizzle cake to finish.) - **£18.95**

### **MEZZE TABLE**

Baked falafels, lamb kofta kebabs, houmous and crudités, sumac roasted vegetables, olives and feta, Greek salad, flatbread. (Complement this table with our homemade set vanilla cream, raspberry and shortbread.) - **£15.95**

**All includes tea and coffee**

## CANAPÉS

### FROM THE GREENGROCER

- Red pepper, goat's cheese gougère
- Baby Greek salad in an heirloom cherry tomato shell
- Sourdough cracker, beet pesto and pickled vegetables
- Walnut, fig and vegan sour cream blini

### FROM THE BUTCHER

- Pressed lamb bon bon with harissa salsa
- Mini Yorkshire pudding, roasted rare beef, horseradish cream
- Potato rosti nest topped with aoli and crispy pancetta.
- Thai chicken lollipop with basil raita

### FROM THE FISHMONGER

- Torched mackerel, prawn cracker, nasturtium, cucumber gel
- Tuna tartare, sesame, ginger on a cucumber shell
- Home-cured salmon, radish and caper crispbread

Choose 4 options, £12.50 per head



## AFTERNOON TEA

### SELECTION OF FINGER SANDWICHES

- Scottish smoked salmon and cream cheese
- Honey roast ham and sweet pickle
- Classic cucumber (V)

### SERVED WITH

- Hand cooked sea salt crisps

### SELECTION OF MINIATURE CAKES

- Lemon drizzle sponge
- Victoria sandwich
- Fruit scones with jam and cream

### SELECTION OF NEMI TEAS & FILTER COFFEE

£16.50 per head

Add a glass of prosecco for £5.00 pp





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Special requirements and further  
information please contact:  
[catering@st-edmunds.cam.ac.uk](mailto:catering@st-edmunds.cam.ac.uk)