



GATHER
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GATHER

HOSPITALITY BROCHURE

prepared for

University of
Gloucestershire

Roasted Fennel
with Roasted
Vegetables, Chili
2 to

A top-down view of a white bowl filled with a vibrant pink acai bowl. The bowl is topped with a variety of fresh fruits: sliced bananas, kiwi slices, blueberries, and orange segments. A generous portion of golden-brown granola is scattered throughout the bowl. The bowl is set against a light grey, textured background. A semi-transparent green horizontal band is overlaid across the middle of the image, featuring the word "BREAKFAST" in white, bold, uppercase letters.

BREAKFAST

BREAKFAST



FRESHLY BAKED MINI PASTRIES from Local Suppliers

Freshly cooked this morning from 2 miles down the road

£2.30 each (3 per person)

A selection of freshly baked items including:

Blueberry Croissant (Ve)

Mini Croissant (V)

Pain Au Chocolate (V)

Pain Au Raisin (V)

FRUIT AND YOGHURTS

£2 each

Coconut Yoghurt (Ve) or Yoghurt with Fruit Compote (V)

Coconut Yoghurt (Ve) or Yoghurt with Granola and Honey (V)

For those with special dietary requirements or allergies who may wish to know more about the food or drink ingredients used, please don't hesitate to ask a member of our events team.

V - Vegetarian VE - Vegan

BREAKFAST ROLLS

£2.85 each (minimum of 4 people)

Choose Tomato & Mushroom (Ve), Bacon or Sausage

BREAKFAST PACKAGE

£6.50 each (minimum of 4 people)

Fresh fruit salad (Ve)

Croissants and breakfast pastries from our local bakers (V)

Artisan breads toasted with preserves (V)

Selection of teas and coffee



Beverage
TRAYS

Beverage TRAYS



HOT BEVERAGES

Selection of tea and coffee
£1.65 per person

Selection of tea, coffee and biscuits served with water
£2.10 per person

FRUIT JUICE - £2.35

Apple, orange, and cranberry (1l jug)

SOFT DRINKS £1.45

Coke, diet coke & Coke Zero (330ml)

San Pellegrino (330ml)
Limonata or Blood orange

WATER & CORDIALS

Still and Sparkling water(1l jug) **£2.50**

Cordial jug **£3.00**

Choose from: Lime and Mint, Elderflower, or Ginger and Lemongrass

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Working
LUNCHES

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TRADITIONAL SANDWICH LUNCH

Served with water, juice, hand cooked crisps and whole fruit

£7.00 (minimum of 4 persons – 1 rounds per person)

Selection of hand cut sandwiches to include, meat, fish and vegetarian

Falafel, Beetroot houmous, spinach on granary (Ve)

Free range chunky egg mayo with cress on wholemeal bread (v)

Double Gloucester cheese, tomato and lettuce with pickle on granary bread (v)

British gammon ham, tomato, mixed leaf on granary bread

Roast chicken, tomato and lettuce on granary bread

Tuna mayo with sweetcorn and cucumber on granary bread

GOURMET WRAP AND BAGEL LUNCH

Served with water, juice hand cooked crisps and whole fruit

£9.00 (minimum of 4 persons – 1 rounds per person)

Selection of hand cut sandwiches to include, vegan, vegetarian, meat and fish

Houmous and falafel wrap with cucumber, spiced tomato chutney and lettuce (Ve)

Chicken Caesar tortilla wrap with parmesan and lettuce

Shredded Hoisin duck tortilla wrap with spring onion, cucumber and lettuce

Pastrami seeded bagel with Swiss cheese, gherkins and mustard mayo

Severn & Wye Smoked salmon seeded bagel with lemon and dill cream cheese

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Working LUNCHES



FINGER FOOD

£2.50 per piece

(minimum 5 piece per person, minimum of 4 persons)

VEGETARIAN

Chickpea , broad bean and mint falafel with houmous (Ve)

Piquillo pepper, Ragstone Goats Cheese and basil tart (V)

Onion Bhaji, Green Chutney & Mango Chutney (Ve)

FISH

Fish Taco with Pico De Galo & Soured Cream

Prawn Lettuce Cups with Marie Rose & Lemon

Chalk Stream Trout Mousse, crème fraiche Croute

MEAT

Lamb Kofte with Mint Yoghurt

Pork, Martell double Gloucester and caramelised onion sausage roll

Tandoori Chicken Skewer with Green Chutney

DESSERT

£2.00 per piece (served as bite sized pieces)

Doughlicious vegan/gluten free cookies (Ve)

Chocolate Brownie (Ve)

Fruity Flapjack (v)

Lemon Tart (v)

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Working LUNCHES



SALADS

£3.50 each (Minimum of 4 persons)

- Roast aubergine, sorrel yoghurt and pickled radish (Ve)
- Grilled broccoli, shitake mushrooms, miso and crispy shallots (Ve)
- Heritage carrots, rose harissa, labneh and toasted pumpkin seeds (V)
- Charred squash, ginger, tomato, lime cardamom and yoghurt (V)
- Pea smash, broad beans, edamame and savoury granola with feta (V)

NIBBLES

£4.00 (3 items)

- Gordal olives (Ve)
- Salted wasabi peas (Ve)
- Smoked paprika Pico breadsticks (Ve)
- Pecorino cheese straws (V)

LIGHT BITES

£1.50 each

- Guacamole and taco chips (Ve)
- Savoury popcorn (Ve)
- Hand cooked crisp bowl (Ve)
- Root vegetable crisps bowl (Ve)
- Gordal olives (Ve)
- Seasonal whole fruit (Ve)

SWEETS

£2.00 each – served as bite sized pieces

- Chocolate brownie (Ve)
- Fruity Flapjack (v)
- Energy balls (Ve)
- Loaf cake of the day (v)

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Interactive
BUFFET STATIONS

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Interactive **BUFFET STATIONS**



GLOUCESTER COUNTRY ARTISAN BUFFET a table of foods inspired and supplied locally £15.50 pp (minimum of 4 persons)

- Antipasti of marinated olives, balsamic onions, pickled chargrilled vegetables and stuffed Piquillo peppers (Ve)
- Selection of artisan cheese, Martell Double Gloucester, Rollright Cheese, Ragstone Goats Cheese, oat biscuits, chutney, celery and grapes (V)
- Selection of the finest British Charcuterie from the South West which includes Dorset Charcuterie with pickles
Or
Chalk Stream Trout Rilette, Brown Bread Crumb
- Roasted rare shorthorn West Country beef, pickled forest mushrooms, horseradish and watercress
- Salad from Total Produce and the Local Gloucester Suppliers (Ve)
- Seasonal leaves with a balsamic dressing (Ve)
- Chocolate brownies (Ve)
- Artisan breads selection (V)

For those with special dietary requirements or allergies who may wish to know more about the food or drink ingredients used, please don't hesitate to ask a member of our events team.

A close-up photograph of several gourmet canapés arranged on a dark, textured slate platter. The canapés are diverse in appearance, featuring ingredients like bread, cheese, vegetables, and meats. One prominent canapé in the center has a slice of bread topped with a creamy spread and a small green garnish. Another to its right has a slice of bread with a white cream and a pink garnish. The background is softly blurred, showing more canapés and a glass of a light-colored beverage. The overall lighting is warm and focused on the food.

CANAPÉS

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CANAPÉS

£6.90 for 3 options

Any additional option £2.30 . Minimum 6 people

VEGETARIAN

Courgette Pakora & green chutney (Ve)

Mini Greek salad, tomato, olives and feta (Ve)

Vegetarian sausage roll and toasted seeds (Ve)

Blue cheese, apple on savoury shortbread (V)

MEAT

Chicken liver pate and toasted brioche croute

Rare Roast Beef, Salsa Verde and crispy shallots

Ripe Charentais and Parma ham

Mini pork organic sausage roll, cheddar cheese and fennel seeds

FISH

Severn & Wye Salmon gravlax, crème fraiche, rye bread and crackers

Smoked mackerel pate, horseradish crème fraiche on toasted sourdough

Seared tuna and spiced tomato salsa

Mini Caesar salad, gem lettuce, smoked anchovy and toasted croutons

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Sharing
BOARDS

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CHEESEBOARD

£9.50 (minimum of 4 persons)

A selection of the finest cheeses from the British Isles:

Including: Bath Blue, Double Gloucester, Ragstone Goats Cheese (V)

Served with house fruit chutney and oat biscuits (Ve)

CHARCUTERIE BOARD

£12.50 (minimum of 4 persons)

A selection of West Country/Dorset or

Trealy Farm Sliced Charcuterie

Including: Fennel salami, cured Coppa, Silverside bresaola

Served with local sourdough, silver skin onions & pickled carrots ve

AFTERNOON TEA

£9.50 (minimum of 4 persons)

Vegan Available on Request

A selection of finger sandwiches

Coronation Chicken, Egg & Cress
smoked salmon, lemon crème fraiche & cucumber.

Double Gloucester, vine tomato & pickle V

Fruit scone, clotted cream and jam

Loaf cake

Tea and coffee

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LOCAL LARDER

within 50 miles



TERMS & CONDITIONS

DIETARY REQUIREMENTS

Please let us know of any special dietary requirements including intolerances and allergies.

PLEASE NOTE

Our Food Safety Policy guidelines suggest that food should be consumed within two hours of delivery.

NOTICE PERIODS

We kindly request the following notice for hospitality orders:

Food – 72 hours
Beverages– 48 hours

CANCELLATION PERIODS

We understand that last minute changes are sometimes unavoidable, however please observe the below cancellation periods and % of fee payable:

1 working day: 100%
2 working days: 50%
3 working days: 0%

ALL PRICES QUOTED ARE EXCLUDING VAT



ALLERGIES?

Ask the question

FOOD ALLERGIES & INTOLERANCES

Our menu dishes are prepared in environments that are not totally free from allergen ingredients.

Our hygiene practises are designed to reduce the risk of allergen contamination and our catering teams receive training to help ensure that these standards are met.

Our recipes do change from time to time.

Should you have concerns about the ingredients in our dishes; please do not hesitate to ask a member of our catering team who will happily assist you.



LUPIN



MUSTARD



MOLLUSCS



NUTS



PEANUTS



CRUSTACEANS



FISH



EGG



CELERY



SULPHUR DIOXIDE



SOYBEAN



MILK



SESAME



GLUTEN

Should you require any assistance please contact

The Catering Team

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