



Delivered catering from
 Bangor University

Where we cater to you.

Tel: 01248 382 558 Email: reservations@bangor.ac.uk

Breakfast

Croissants (Minimum order 10)	£1.20
Seasonal fresh fruit platter	£1.45 per person
Natural Welsh yoghurt, Granola and fresh fruit pot	£1.50



Buffet Menus

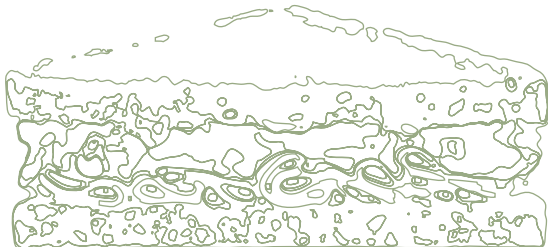
Menu A _____ £3.95

Savoury

- A selection of sandwiches freshly made on the premises including local meats, fish and vegetarian fillings

Dessert

- Granola and fruit Welsh yoghurt pot
- Fresh fruit platter



Menu B _____ £5.20

Savoury

- A selection of sandwiches freshly made on the premises including local meats, fish and vegetarian fillings

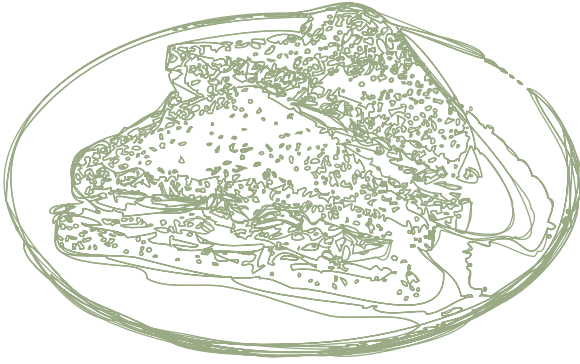
Salads

- Our own redslaw made with light mayonnaise
- Greek salad with tomato, cucumber, red onion, feta cheese, oregano and a Welsh cider vinegar dressing
- Grated carrot and raisins with cumin and lemon dressing
- Cucumber and minted Welsh yoghurt salad

Dessert

- Carrot cake with a ginger topping
- Sliced fruit platter

Buffet Menus
continued...



Menu C _____ £6.50

Savoury

- A selection of sandwiches freshly made on the premises including local meats, fish and vegetarian fillings
- Vegetarian free range eggs mini quiches
- Thai green fresh free-range chicken skewers
- Cucumber tower with fresh salmon rilletes
- Chicken liver pate croutes
- Tomato and mozzarella baguette slices
- Celery barquette filled with Y Fenni cheese studded with chives
- Pepperdew, olive and cherry tomato skewer

Dessert

- Double chocolate brownie

Menu D _____ £6.99

Savoury

- A selection of sandwiches freshly made on the premises including local meats, fish and vegetarian fillings
- Thai green curry marinated free-range chicken fillet skewer served cold with a green curry dip
- Cold poached salmon with a light lemon and lime mayonnaise

Salads

- Our own redslaw made with light mayonnaise
- Greek salad with tomato, cucumber, red onion, feta cheese, oregano and a Welsh cider vinegar dressing
- Grated carrot and raisins with cumin and lemon dressing
- Cucumber and minted Welsh yoghurt salad

Dessert

- Chocolate brownies
- Granola and fruit pots with natural Welsh yoghurt
- Sliced seasonal fresh fruit platter



Executive Buffet Menus

Menu A _____ £12.99

Savoury

- Selection of Welsh, English and continental breads
- Thai green curry marinated chicken fillet skewer served cold with a green curry dip
- Caernarfon ham, Welsh roast beef, turkey and free range chicken platter
- Selection of Llandudno smoked and fresh fish platter served with a Conwy horseradish creme fraiche
- Welsh Cheeses with biscuits, Llanrwst chutney, celery and grapes

Salads

- Our own redslaw made with light mayonnaise
- Greek salad with tomato, cucumber, red onion, feta cheese, oregano and a Welsh cider vinegar dressing
- Grated carrot and raisins with cumin and lemon dressing
- Cucumber and minted Welsh yoghurt salad

Dessert

- Chocolate brownies
- Granola and fruit pots with natural Welsh yoghurt
- Sliced seasonal fresh fruit platter

Menu B _____ £14.99

Savoury

- Selection of bread from around the world
- Prosciutto
- Salami
- Marinated artichokes
- Kalamata olives
- Grilled courgettes
- Marinated wild mushrooms.
- Cheeses from around the world with biscuits, chutney, celery and grapes

Salads

- Our own redslaw made with light mayonnaise
- Greek salad with tomato, cucumber, red onion, feta cheese, oregano and a Welsh cider vinegar dressing
- Grated carrot and raisins with cumin and lemon dressing
- Cucumber and minted Welsh yoghurt salad
- Oriental green bean salad with sesame seeds
- Pasta salad with cooked chorizo

Desserts

- Chocolate brownies
- Granola and fruit pots with natural Welsh yoghurt
- Sliced seasonal fresh fruit platter



Add Ons

Savoury

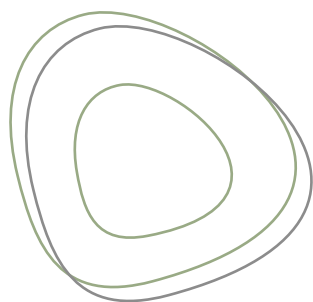
- Mixed side salad £0.60
- Welsh pork sausage skewer with honey & Conwy mustard dip(2) £0.85
- Baked onion bahji with raita dip (2) £0.95
- Tandoori chicken skewer £1.10
- Baked vegetable spring rolls with plum sauce £1.00
- Hand cooked potato crisps £0.75

Cakes & Fruits

- Fresh fruit platter £1.45
- Lemon drizzle cake £1.00
- Welsh bara brith £1.10
- Welsh cakes (2) £1.20
- Freshly baked scone with strawberry jam and clotted cream £1.50

Packed lunches £4.75

- Freshly made sandwich
- Seasonal fruit
- Bottle of water



Fork Buffet Events

(Served in chaffing dishes)

(Only available in accessible areas)

Menu A _____ £9.70

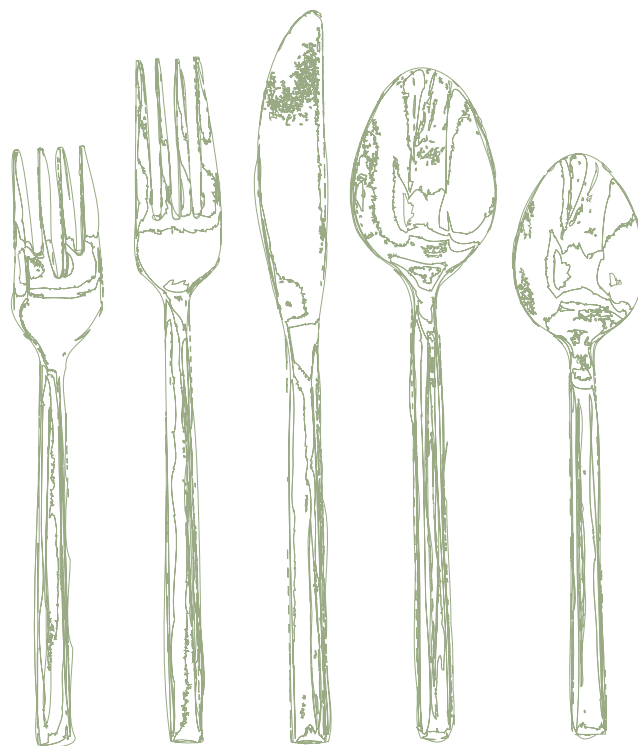
- Free range Anglesey chicken breast in a chasseur sauce
- Vegetable pasta bake topped with mozzarella
- Pilaf rice
- Honey roasted root vegetables
- Fresh fruit salad flavoured with elderflower cordial

Menu B _____ £11.50

- Fresh lasagne made with Welsh beef and topped with Caerphilly cheese
- Vegetable lasagne with courgette, aubergine, peppers and topped with Caerphilly cheese
- Fresh chopped mixed salad with tomato, cucumber and lettuce
- Fresh fruit salad flavoured with elderflower cordial

Menu C _____ £16.99

- Navarin of Welsh mountain lamb in a cumin and dried apricot sauce studded with fresh vegetables
- Wild mushroom and asparagus risotto with fresh parmesan
- Minted new potatoes
- Vanilla cheesecake topped with griottines served with a mango coulis



Dinner Menus

(3 course, plated service)

Vegetarian options available

Menu A _____ £14.75

- Cream of tomato soup, chives crème fraiche and a drizzle of olive oil
- Pan fried breast of corn fed chicken, minted crushed new potatoes, medley of beans and a tarragon sauce
- Layered Eaton mess with strawberries swirled with chocolate sauce flavoured with Penderyn whisky, served with lemon shortbread

Menu B _____ £16.99

- Pork terrine studded with black pudding and pistachio, red onion marmalade and a black pepper croute
- Cajun spiced salmon with a sweetcorn frittata, tender stem broccoli, confit vine tomato and a rosemary butter sauce
- Vanilla panna cotta with berry compote, crème anglaise and sesame tuile

Menu C _____ £20.50

- Llandudno Smoked salmon platter, horseradish crème brulée, lemon oil and baby mizuna leaves, lemon croutons
- Welsh honey and ginger marinated duck breast, fondante potatoes, roasted carrots and creamed cabbage, reduced soy jus
- Blueberry and thyme cheesecake, blood orange curd sauce, berry skewer and Chantilly cream

Menu D _____ £22.70

- Ham hock and coarse grain mustard terrine, hop tops and black pepper mousseline sauce
- Herb crusted rack of salt marsh lamb, dauphinoise potatoes, honey roast carrots and long stem broccoli, red current and rosemary jus
- White chocolate and basil bavaois, raspberry sauce and chocolate lollypop

Vegetarian menu option

- Savoury Welsh goat cheese panna cotta served with grilled piquillo peppers and toasted ciabbatta croutes
- Wild mushroom and asparagus tart, creamed spinach and roasted carrots, smoked butter sauce

Home made petit fours

selection _____ £4.25

- Truffles
- Fudges
- Dipped fruits (chocolate or sugar)
- Biscuits
- Macaroons
- Nougat
- Turkish delight

Beverages

- Fairtrade filtered coffee, tea, decaffeinated coffee, herbal teas £1.10
- Welsh sparkling mineral water 750ml £2.00
- Welsh still mineral water 750ml £2.00
- Welsh sparkling mineral water 330ml £1.00
- Welsh still mineral water 330ml £1.00
- Welsh still mineral water (PET) 500ml £1.00
- Fairtrade fruit juices (Approx 7 glass per 1 litre, choice of Orange, Apple, Cranberry) £2.50
- Freshly squeezed orange juice per litre (7 glasses) £4.50
- Fairtrade fruit cartons 200ml (Orange, Apple or Tropical) £0.75
- Fairtrade juice 500ml (Orange or Apple) £1.30



Full wine list available



Your meal is prepared by us, fresh for you today. We use the finest ingredients, locally sourced wherever possible. We are proud to support Fair Trade.

Our environmental policy ensures that all food and material waste is recycled responsibly.

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