



GLASGOW UNIVERSITY UNION BANQUET MENU

Please choose one option plus one vegetarian/vegan option from each section.

STARTERS

Cold duck rilette with focaccia and salsa verde

Thai sweet potato soup with Asian herbs and freshly baked bread (vgn)

Smoked salmon, fennel remoulade and focaccia crisp

Potato and leek soup with croutons, crispy onions and freshly baked bread (vgn)

MAINS

Beef daube Bourguignon with mash, roasted veg and a red wine jus

Roast lamb rump with chive mash, roasted vine tomatoes, peas and salsa verde

Indian spiced potato cake with dahl and cucumber chutney (vgn)

Pork belly and apple butter with black pudding bonbon, savoy cabbage, peas and cider gravy

Roast chicken breast, savoy cabbage with pancetta, steamed baby potatoes and pesto

Blush tomato and black olive spaghetti tapenade with garlic bread (vgn)

DESSERTS

Lemon tart with pistachio praline and vanilla ice cream

Caramelised pineapple with chocolate ice cream and praline (vgn)

Berry crumble with vegan ice cream (vgn)

Vanilla panna cotta served with shortbread

Caramelised pecan tart with vanilla ice cream



All menus served with freshly brewed tea or coffee and sweet treats

Add a cheese course
£4 per person

One additional option per section
£2 per person

Dietary requirements are catered for over and above the choices made. Please note minimum numbers apply, please contact for further details.



GLASGOW UNIVERSITY UNION CHILDRENS MENU

Tomato Soup (vgn)

Choice of:

Mini fish and chips with peas

Spaghetti bolognese with garlic bread

Breaded chicken strips with chips and peas

Penne tomato pasta with garlic bread (v/vgn)

Chocolate cake with ice cream

Fruit salad sundae (vgn)

£16 per child

Many items can be adjusted for dietary requirements.
Please contact for further details.



GLASGOW UNIVERSITY UNION CANAPES AND EVENING BUFFET

Canapes

Add canapes with
your reception -
three items

£7.50
per person

Hot smoked salmon oatcake with lemon crème fraiche
Smoky babaganoush crostini and pomegranate (vgn)
Duck hoisin crostini, spring onion, chilli and sesame seeds
Olive & vegan meatball skewers with pesto dressing (vgn)
Strawberries coated in dark and white chocolate (v)

Finger Buffet

Please choose
3 items

2 additional (3
additional
items p/p)
£5.50
per person

Selection of ciabattas and wraps (meat/v/vgn/gf)
Chicken caesar salad bowls
Tabboleh salad and zhoug bowls (vgn)

Pork and Stornoway black pudding sausage rolls
Vegan meatballs with chipotle sauce (vgn)
Traditional haggis bonbons served with peppercorn sauce
Vegan haggis bonbons served with peppercorn sauce (vgn)
Chicken pakora with coriander & tomato chutney (gf)
Vegetable pakora with coriander & tomato chutney (vgn/gf)

Please note minimum numbers apply,
please contact for further details

Dietary requirements catered for.





GLASGOW UNIVERSITY UNION BUFFET MENU

Hot Buffet

One Course
£15 per person

Two Courses
£19 per person

Finger Buffet

3 choices
(5 items p/p)
£10 per person

5 choices
(8 items p/p)
£15 per person

Please note minimum numbers apply,
please contact for further details

Many items can be adjusted for
dietary requirements.

Mains

Please choose three dishes:

Beef and Guinness stew with roast carrots and mash
Puffed tofu sesame stir fry noodles (v/vgn)
Lasagne with garlic bread and salad
Vegan lasagne with garlic bread and salad (v/vgn)
Thai coconut chicken curry with rice and spring rolls
Thai vegan coconut curry with rice and spring rolls (v/vgn)

Desserts

Please choose two dishes:

Strawberry meringue with pistachios (v)
Banoffee tart with chantilly cream (v)
Vegan berry nut crumble (vgn)

Please choose from:

Selection of ciabattas and wraps (meat/v/vgn/gf)
Chicken caesar salad bowls
Tabboleh salad and zhoug bowls (vgn)

Pork and Stornoway black pudding sausage rolls
Vegan meatballs with chipotle sauce (vgn)
Traditional haggis bonbons served with peppercorn sauce
Vegan haggis bonbons served with peppercorn sauce (vgn)
Chicken pakora with coriander & tomato chutney (gf)
Vegetable pakora with coriander & tomato chutney (vgn/gf)





GLASGOW UNIVERSITY UNION

BUFFET MENU

CANAPÉS

Please choose three dishes:

- Hot smoked salmon oatcake with lemon crème fraiche
- Smoky babaganoush crostini and pomegranate (vgn)
- Duck hoisin crostini, spring onion, chilli and sesame seeds
- Olive & vegan meatball skewers with pesto dressing (vgn)
- Strawberries coated in dark and white chocolate (v)

£7 per person

(minimum order of 30 people)

ANTIPASTI PLATTERS

- Selection of cured meats
- In house marinated green and black olives (vgn)
- Smoked cheddar, mini buffalo mozzarella, brie (v)
- Oatcakes (vgn)
- Apples and grapes (vgn)
- Homemade apple chutney (vgn)
- Cornichons/pickled onions (vgn)
- Tomatoes, basil, and balsamic vinegar (vgn)
- Freshly baked bread (vgn)
- Hummus (vgn)

£63 per platter

(serves up to six people
minimum 2 platters)



NIBBLES

- Selection of crisps (vgn)
- Carrot, celery and pepper crudites (vgn)
- Ranch dip and houmous (v/vgn)
- Marinated olives, gherkins and pickled onions (vgn)
- Blush tomatoes and mini buffalo mozzarella (v)
- Rosemary focaccia (vgn)
- Honey and mustard sausages

£4.50 per person

(minimum order of 10 people)

REFRESHMENTS

- Morning Tea/Coffee with hot filled roll - **£5.75 per person**
- Tea/Coffee with biscuits - **£3.75 per person**
- Hot filled rolls - **£3.00 per person**
- Fruit skewers or pieces - **£1.60 per person**
- Jugs of fruit juice - **£4.75 per jug**

Many items can be adjusted for dietary requirements. Please contact for further details.
Organisers must inform the Events Office 7 working days before the event of all dietary requirements.



GLASGOW UNIVERSITY UNION CONFERENCE DELEGATE PACKAGES

Package A

£19 per person

Morning tea and coffee with hot filled roll or pastries

Soup and Sandwiches with tea, coffee and fruit juice

Afternoon tea and coffee with selection of cakes or fruit skewers

Package B

£26.50
per person

Morning tea and coffee with hot filled roll or pastries

Finger Buffet Lunch: 5 items with tea, coffee and fruit juice

Afternoon tea and coffee with a selection of cakes and fruit skewers

Package C

£31.50
per person

Morning tea and coffee with hot filled roll or pastries

Hot Buffet Lunch: Two courses with tea, coffee and fruit juice

Afternoon tea and coffee with selection of cakes and fruit skewers

Breakfasts

£13 per person

Hot Breakfast

Bacon, sausage, veggie sausage, potato scone, tomato, mushroom, toast and beans

Continental Breakfast

Cereals, yoghurts, croissants, pastries, jams and spreads, fruit pieces

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GLASGOW UNIVERSITY UNION LUNCH AND LIGHT BITES MENU

Hot Buffet

One Course
£15 per person

Two Courses
£19 per person

Finger Buffet

3 choices
(5 items p/p)
£10 per person

5 choices
(8 items p/p)
£15 per person

Many items can be adjusted for dietary requirements. Please contact for further details.

Organisers must inform the Events Office 7 working days before the event of all dietary requirements.

Mains

Please choose three dishes:

- Beef and Guinness stew with roast carrots and mash
- Puffed tofu sesame stir fry noodles (v/vgn)
- Lasagne with garlic bread and salad
- Vegan lasagne with garlic bread and salad (v/vgn)
- Thai coconut chicken curry with rice and spring rolls
- Thai vegan coconut curry with rice and spring rolls (v/vgn)

Desserts

Please choose two dishes:

- Strawberry meringue with pistachios (v)
- Banoffee tart with chantilly cream (v)
- Vegan berry nut crumble (vgn)

Please choose from:

- Selection of ciabattas and wraps (meat/v/vgn/gf)
- Chicken caesar salad bowls
- Tabboleh salad and zhoug bowls (vgn)

- Pork and Stornoway black pudding sausage rolls
- Vegan meatballs with chipotle sauce (vgn)
- Traditional haggis bonbons served with peppercorn sauce
- Vegan haggis bonbons served with peppercorn sauce (vgn)
- Chicken pakora with coriander & tomato chutney (gf)
- Vegetable pakora with coriander & tomato chutney (vgn/gf)





GLASGOW UNIVERSITY UNION LUNCH AND LIGHT BITES MENU

PACKED LUNCH

Sandwich
Crisps
Soft drink
Fruit Piece
Chocolate bar

£8.50 per person

NIBBLES

Selection of crisps (vgn)
Carrot, celery and pepper crudites (vgn)
Ranch dip and houmous (v/vgn)
Marinated olives, gherkins and pickled onions (vgn)
Blush tomatoes and mini buffalo mozzarella (v)
Rosemary focaccia (v)
Honey and mustard sausages

£4.50 per person
(minimum order of 10 people)

SOUP & SANDWICH

Chef's homemade soup with a selection of sandwiches

£8 per person

ANTIPASTI PLATTERS

Selection of cured meats
In house marinated green and black olives (vgn)
Smoked cheddar, mini buffalo mozzarella, brie (v)
Oatcakes (v)
Apples and grapes (vgn)
Homemade apple chutney (vgn)
Cornichons/pickled onions (vgn)
Tomatoes, basil, and balsamic vinegar (vgn)
Freshly baked bread (vgn)
Hummus (vgn)

£63 per platter
(serves up to six people
minimum 2 platters)

REFRESHMENTS

Morning Tea/Coffee with hot filled roll - **£5.75 per person**
Tea/Coffee with biscuits - **£3.75 per person**
Hot filled rolls - **£3.00 per person**
Fruit skewers or pieces - **£1.60 per person**
Jugs of fruit juice - **£4.75 per jug**



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