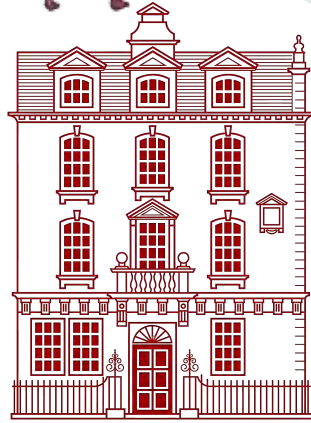




UNIVERSITY
WOMEN'S CLUB

Founded 1886

Events Menu

Private Functions | Non-Members

Canapés | page 2

Served Lunch/Dinner Menu | pages 3 to 6

Buffet Menu | page 7 - 11

Afternoon Tea | page 11

Booking Information | page 12

All prices exclude VAT

Canapés

£21.75 per serving

6 Canapés per serving from the following options

Cold Canapés

Crostini with Goat's Cheese & Artichokes

Caprese Skewers with Fresh Basil (GF)

Smashed Cannellini Bean Crostini (VG)

Smoked Salmon, Cucumber
& Cream Cheese Rolls

Fig, Prosciutto & Mozzarella Bites (GF)

Pesto & Roasted Peppers Bruschetta

Fillet Mignon & Crispy Onion, Garlic Toast

Pea & Broad Bean Crostini

Mushroom Crostini with Lemon, Rosemary
& Cashew Cream

Beetroot & Cream Cheese Tart

Guacamole, Prawn & Cucumber Bites (GF)

Mushroom Crostini with Garlic & Basil (VG)

Baba Ghanoush Crostini with Cherry
Tomato Salsa (VG)



Sweet Canapés

Rich Chocolate Brownies (GF)

White Chocolate Truffles

Honey Glazed Pecan & Cinnamon Tartlets

Fruit Salad Skewers (GF)

Glazed Fruit Tartlets & Vanilla Custard

Mini Vanilla Bean Cheesecake

Banoffee Pie

Tiramisu

Apple Tatin

Passionfruit Meringue



Hot Canapés

Salt & Pepper Calamari with Aioli

Chicken, Red Peppers & Basil Meatballs (GF)

Chicken Satay with Peanut Sauce (GF)

Fish & Chips with Tartar Sauce

Vegetable Spring Rolls (VG)

Wild Mushrooms & Parmesan Arancini

Steak Frit with Horseradish (GF)

Honey Mustard Pork Chipolatas (GF)

Falafel Balls & Cucumber Tzatziki

Mini Quiche with Seasonal Vegetables

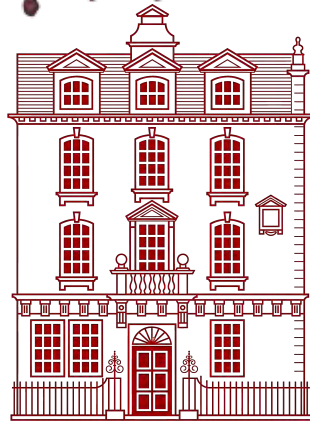
Kale Pesto & Cauliflower Mini Pies (VG)

Baked Cauliflower Wings (VG/GF))

Sweet Basil Corn Nuggets (VG)



GF - Gluten Free | VG - Vegan



UNIVERSITY
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Lunch & Dinner Menu

Two or Three Courses | Served Meal

Please select up to three menu options in each category

Starters | page 5

Mains | page 6

Desserts | page 7

*We can adapt dishes to cater to dietary needs that are communicated to us ahead of time.
Kindly let us know about any allergies or specific dietary requests before your event.*

Starters

Mozzarella Portobello Mushrooms with Roast Peppers & Basil Pesto (GF) | £9.50

Pea, Beetroot, Roast Peppers & Goat's Cheese Tart | £9.25

Beef Tomatoes Filled with Spinach, Rice & Feta Cheese (GF) | £9.50



Beef Carpaccio with Rocket & Parmesan (GF) | £13.50

Parma Ham & Fig Salad with Grilled Halloumi (GF) | £10.00

Lemon Marinated Artichoke, Feta & Yellow Cherry Tomatoes Salad (GF) | £9.50

Chicory, Pear & Brie Salad with Croutons | £10.00



Roast Cauliflower & Root Vegetable Salad with Chilli Oil (GF/VG) | £9.25

Filo Parcels Filled with Spinach, Butternut Squash & Green Pesto (VG) | £9.50

Warm Pear & Walnut Caesar Salad | £9.25

Sriracha Grilled King Prawns with Pineapple Salsa (GF) | £10.00

Smoked Mackerel Pate with Cucumber Salsa & Sourdough Bread | £11.25

Salmon Ceviche with Vanilla, Pink Peppercorns & Dill Crème Fraiche (GF) | £12.50

GF - Gluten Free | VG - Vegan

Mains

Confit Duck, Hasselback Potatoes, Roast Balsamic & Honey Beetroots | £33.00
with Red Wine & Blackberry Sauce

Roast Cornfed Chicken Breast, Green Beans, Dauphinoise Potatoes | £25.50
with Shallot with White Wine Sauce

Roast Chicken with Mozzarella, Sundried Tomato Pesto | £29.00
& Roast Mediterranean Vegetables (GF)

Pan Fried Salmon Fillet with Ginger Fragrant Rice, Green Beans, | £27.95
Cucumber & Cherry Tomato Salsa (GF)

Sea Bass with Rosemary New Potatoes & Sauce Vernique | £26.95



Lamb Tagine with Herb & Garlic Rice (GF) | £27.95

Pork Medallions in BBQ Sauce with Roast Sweet Potatoes | £23.50
& Tenderstem Broccoli

Crispy Crackling Slow Cooked Pork Belly, Colcannon, | £23.95
Apple Sauce & Gravy

Braised Ox Cheeks with Cauliflower Gratin, | £28.00
Leek & Spinach Herb Mash (GF)

Boeuf Goulash with Tomato Rice & Green Beans | £25.00



Gnocchi with Sundried Tomatoes & Roasted Red Peppers | £20.95
with Parmesan Shavings

Aubergine Parmigiana with Rocket Salad | £22.50

Sichuan Mixed Vegetables with Fragrant Rice (GF/VG) | £21.75

Romano Peppers Stuffed with Rice, Spinach & Feta | £21.75
with Rocket Salad & Parmesan Shavings (GF)

Tofu Steak with Thai Noodle Salad (VG) | £20.95

Pea, Broad Bean & Spinach Risotto | £21.25
with Basil Pesto & Parmesan Shavings (GF)



GF - Gluten Free | VG - Vegan

Desserts

Pear, Ginger & Cinnamon Tarte Tatin | £8.00

Pecan Pie with Clotted Cream | £8.25

Lemon Tart | £7.95

Banoffee Pie | £8.50



Fruit Salad (GF/VG) | £8.25

Tunisian Orange Cake, Blueberry Crème Fraiche | £8.50

Vanilla Bean Cheesecake with Passionfruit Coulis | £8.95

Raspberry Frangipane Tart with Blueberry Crème Fraiche | £8.75

Petit Fours | £7.50

Cheese Platter with Oat Cakes | £14.00

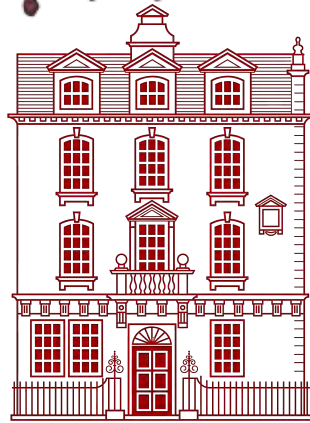
Chocolate & Salted Caramel Cake | £8.00

Chocolate Fudge Cake with Vanilla Cream | £8.25

Apple & Fig Crumble with Blackberry Coulis (VG) | £8.95

Chocolate Brownie (GF/VG) | £8.25

GF - Gluten Free | VG - Vegan



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Buffet Menu

Teas & Coffees | page 8

Breakfast | page 8

Wraps & Sandwiches | page 8

Buffet Lunch & Dinner

Minimum order 10 servings

Bowl Food | page 9

Salads & Starters | page 9

Main Courses & Side Dishes | page 10

Desserts | page 11

Afternoon Tea | page 11

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Tea & Coffee

Tea / Filter Coffee Flasks (Self-Service Flasks) | £27.00 (per flask- 16 cups)

Tea / Filter Coffee (served) | £3.50 per cup

Biscuit Selection | £1.25 (per person)



Breakfast

Continental | £16.00

Yoghurt

Cereals

Toast with a Selection of Jams & Preserves

A Selection of Pastries

Fresh Fruit

Full English | 20.00

Bacon

Eggs

Sausages

Baked Beans

Fried Tomato

Fried Mushrooms

Toast

Wraps & Sandwiches

£25.00 per serving

Please select 4 per serving from the following options

A selection of breads are available including Gluten Free

Cheddar & Pickle

Cucumber Sandwich

Egg Mayonnaise & Watercress

Grilled Mediterranean Vegetables & Basil

Mozzarella, Pesto & Tomato Wrap

Smoked Salmon & Cream Cheese

Roast Beef & Horseradish

Chicken & Baby Gem Lettuce

Bacon, Lettuce & Tomato

Ham & Cheese

Chicken Caesar Wrap



Bowl Food

Minimum order 10 portions per bowl | Price is per serving

Chicken Stir Fry with Toasted Sesame Seeds | £7.75

Brazilian Style Fish Stew with Rice | £8.25

Sesame & Chilli Vermicelli with Steamed Salmon | £8.50

Mussels, Tangy Tomato & Red Pepper Sauce, Lentils | £8.50

Grilled Prawns & Chorizo, Lemon Polenta | £8.95



Red Pesto Gnocchi, Fried Mixed Peppers | £7.50

Wild Mushroom Risotto | £7.50

Fajita Bowl with Cauliflower Rice | £7.50

Roast Beetroot & Rocket Salad with Feta Cheese | £8.50



Chilli con Carne | £8.25

Vietnamese Caramelised Pork with Lemon Grass Rice | £9.00

Beef & Guinness Stew, Mashed Potatoes | £9.25

Meatball Spaghetti with Parmesan Shavings | £7.75



Salads & Starters

Price is per serving

Green Leaf Salad with French Salad Dressing | £3.50

Bulgur Wheat, Roasted Tomatoes & Mint Salad | £5.50

Red Pesto Pasta Salad with Cherry Tomatoes, Courgettes & Parmesan | £6.75

Red Peppers & Butternut Squash Soup | £7.50

Charcuterie Platter | £12.75

Vegetable Quiche | £7.50

Sundried Tomatoes, Mozzarella & Basil Salad | £7.95

Potato Salad with Mayonnaise & Spring Onions | £5.75

Chicken Caesar Salad | £9.50



Bulgur Wheat, Broccoli, Sundried Tomatoes & Feta Cheese Salad | £8.25

Bell Pepper, Carrot, Broccoli & Chickpea Salad with Fresh Parsley | £7.50

Cherry Tomato & Spinach Salad with Avocado, Mustard Dressing | £7.75

GF - Gluten Free | VG - Vegan

Main Courses & Side Dishes

Price is per serving

Main Courses

Thai Style Char-Grilled Chicken Skewers | £14.95

Pan Fried Fillet of Salmon | £17.75

Grilled Chicken Breast with Shallot Cream Sauce | £18.75

Honey Glazed Gressingham Duck Breast | £24.50

Goat's Cheese and Butternut Squash Lasagne | £20.75

Roast Butternut Squash Risotto with Parmesan Shavings | £19.95

Pan-Fried Seabass Fillet with Spicy Tomato Salsa | £19.25

Beef Bourguignon with Button Mushrooms, Pancetta & Red Wine | £20.25



Side Dishes

Selection of Fresh Artisan Bread | £3.00

Lemon Grass Scented Rice | £3.50

Seasonal Vegetables | £6.00

Roasted Potatoes & Root Vegetables | £5.50

Crushed Dill Potatoes / Creamy Mash Potatoes | £4.50

Minted Potatoes & Stir-Fry Sweet Peppers | £6.00

GF - Gluten Free | VG - Vegan

Desserts

Price is per serving



Fruit Platter | £8.25

Cheese Platter | £14.00

Lemon Tart | £7.95

Tunisian Orange Cake with Crème Fraiche | £8.50

Carrot Cake with Cream Cheese Frosting | £7.95

Apple & Rhubarb Crumble with Custard £8.75

Rich Chocolate Brownie | £8.25

Bread & Butter Pudding with Vanilla Custard | £7.75

Afternoon Tea

£25.00 per person

Please select 4 savoury and 2 sweet from the following options:

Finger Sandwiches

Smoked Salmon & Cream Cheese

Roast Beef & Horseradish

Chicken & Baby Gem

Cheddar & Pickle

Cucumber Sandwich

Egg Mayonnaise & Watercress

Grilled Mediterranean Vegetables & Basil

Pastries & Cakes

Mini Victoria Sponges

Lemon Drizzle Bites

Frosted Chocolate Brownies



Scones with Clotted Cream & Jam; Tea /Coffee included in the price.



UNIVERSITY
WOMEN'S CLUB
Founded 1886

The University Women's Club

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+44 (0) 207 499 2268 | uwc@uwc-london.com | www.universitywomensclub.com

Dietary Allergies & Intolerances

Please inform of us of any allergies or intolerances. If you have any questions regarding any of the dishes presented please do ask a member of UWC Team who will be more than happy to assist.

Be advised that our products are prepared in an environment that contains nuts. Although we will do our utmost to provide a nut-free offering upon request, we cannot guarantee the products will be 0% trace-free.

Pricing

All prices are exclusive of VAT.

Room hire & labour charge apply

A gratuity of 12.50% will be added to your bill.

A discounted Events Menu is available to UWC Members

For event bookings & enquiries please contact:

Lukasz Szala - Operations Manager

events@uwc-london.com

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