



Conferencing & Events Menu Selector

High-quality food & beverage and friendly service are central to creating an exceptional experience for all.

At Strathclyde, we believe that our food choices shape both our health and the health of our planet. We are committed to providing healthier, more sustainable food by sourcing, procuring, serving, and disposing of our food and beverages in ways that are environmentally, socially, and economically responsible.

Our menus embrace a plant-forward approach focusing on, though not limited to, plant-based foods. We are committed to buying fresh, seasonal, local and global food to minimise our environmental footprint whilst offering a variety of options that are both nutritious and delicious.

Through innovative menu design, we emphasise whole, minimally processed ingredients, crafting well-balanced, flavourful dishes that reflect our commitment to responsible dining.



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- All prices are per person and exclude VAT at the current rate, unless otherwise indicated.
- Individual menu items will vary according to season, but prices remain valid throughout the year, from 1 January – 31 December 2025.
- Should supply chains mean that we are unable to source specific items of food and beverage, we will offer appropriate alternatives. Where possible, your Event Manager will communicate this to you in advance of your event.
- You'll find vegetarian (v), vegan (vg) and gluten-free (gf) options.
- Our chicken is suitable for Halal diets.
- We would like to make you aware that we cannot eliminate or guarantee that cross contamination of food items will not happen, from within our kitchens or on food service stations. Whilst we make every effort to limit contamination, to accommodate dietary requirements and food intolerances across our menu portfolio, our food may have come into contact with other food items and the 14 recognised allergens, further information here: <https://www.foodstandards.gov.scot/consumers/food-safety/food-allergies/allergens>
- Our Wellbeing Portals display an allergen profile for each menu item, with additional dietary information such as nutrition, ingredients and calories to help customers make safe and informed choices: <http://strath-events.mysaffronportal.com/>
- Unfortunately, we are unable to provide alternatives requested on the day of the event due to ingredient availability. We kindly request that all allergen and dietary requests are made on the confirmation of final booking requirements.

Breakfast/Snacks

Set your guests up for the day ahead and re-fuel them between sessions...

Breakfast (served until 11am)

Breakfast package **£6.50**

Freshly-brewed Fairtrade tea and coffee, fruit juices and water plus a selection of:

- Morning rolls with hot fillings (v) (vg) (gf)
- Danish pastries (v)
- Yoghurt (v) with fruit coulis (vg)

Fresh morning rolls with a selection of hot fillings (gluten free rolls available) **£3.65**
choose from...

- Smoked Ayrshire bacon (gf)
- Scottish pork link sausage
- Free range scrambled egg (v & gf)
- Vegan sausage (vg & gf)
- (Gluten free rolls available with bacon and egg)

- Danish pastry selection (v) **£2.30**
- All butter croissant (v) **£2.20**
- Pain au chocolat (v) **£2.30**
- Blueberry croissant (vg) **£2.30**

Sweet treats and snacks

- Tunnocks chocolate biscuit selection (v) **£1.20**
- Assorted biscuit selection (v) **£1.00**
- Homemade shortbread selection (vg & gf) **£1.30**
- Selection of cakes and bakes (vg available) **£2.30**
- Homemade cookies (v) **£1.50**
- Selection of vegan oat bars (vg) **£2.40**
- Fresh fruit bowl (10 items) (vg+gf) **£11.00**
- Fresh fruit platter (serves 10) **£26.00**

Beverages

- Freshly-brewed Fairtrade tea and coffee with organic milk **£2.50**
Decaffeinated coffee and herbal teas provided as standard
- Fruit smoothies (mango, banana, mixed berries) (vg & gf) **£3.50**
- Milkshakes (chocolate, strawberry, vanilla) (vg & gf) **£3.50**
- Freshly-squeezed orange juice (per litre) **£4.10**
- Cloudy apple juice (per litre) **£4.10**
- Still /sparkling water (per 750ml) **£2.40**
- Cans of soft drink (330ml) **£2.20**

Classic Buffets

Fork Buffet

£16.75 per person

Our hot fork buffet is a lunchtime mainstay, sure to satisfy the hungriest of delegates!

Our Chefs prepare different options daily. Your Event Manager will confirm your menu in advance, but you can expect it to include a selection from the dishes below.

We serve a 50/50 split of meat/fish and plant-forward options, unless you request otherwise.

- Spanish chorizo and roast pepper mac and cheese
- Mexican sweet potato and puy lentil bake (vg & gf)
- Moroccan turkey ragu with spinach & chickpeas
- Smoky lentil, mushroom & squash hot pot (vg & gf)
- Lamb tagine with apricot and coriander
- Sri Lankan vegetable curry (vg & gf)
- Lemon and maple glazed salmon
- Spicy butter bean, spinach and black olive stew (vg & gf)
- Chicken tikka masala
- Mediterranean aubergine & courgette gratin (vg & gf)

Your delicious hot dishes will be complimented by the Chef's choice of seasonal salad, and followed by a tasty sweet treat.

Build on our classic offer with a selection of mouth-watering sides!

£20 per bowl (serves 10)

- Brown rice, quinoa and sun blushed tomato salad (vg & gf)
- Green lentil and vegetable salad with feta cheese (v & gf)
- Spicy chickpea, mediterranean vegetable and rocket salad (vg & gf)
- Indian spiced quinoa and vegetable salad (vg & gf)
- Spiced cous cous and spinach salad (vg)

Classic Buffets

Finger Buffet

£16.75 per person

A selection of five of our Chef's favourite hot, cold and sweet items, which always includes vegetarian and vegan options.

Chef's selection of sandwiches & wraps (v, vg & gf)
Arran chutney & Mull cheddar quiche (v)
Patatas bravas with a chive and garlic mayonnaise dip (vg & gf)
Asian snack selection (spring rolls, veg gyoza) with a hoisin dipping sauce (vg)
Pork, leek and Arran mustard sausage rolls
Vegan sausage roll (vg)
Moroccan marinated chicken with a herb yoghurt dip (gf)
Salt and chilli crispy tofu with sweet chilli jam (vg & gf)

Canapés

**Bite-sized delights, offered to your guests by our hospitality staff
- perfect for drinks receptions.**

£2.60 per canapé - please choose a minimum of three per person.

Haggis bonbon
Haggis bonbon (vg)
Goats cheese and caramelised onion arancini (v)
Duck liver pate with pickled sultanas (gf if required)
Mushroom and truffle arancini (v)
Smoked salmon, sour cream and chive (gf if required)
Vegan mozzarella caprese (vg & gf)
Basilicata and mozzarella arancini (v)

Banqueting Options

A selection of skilfully prepared and beautifully presented dishes for formal occasions.

Simply select one main, plus one starter and/or one dessert, with vegetarian alternatives.

Two courses £38.00 Three courses £45.50

Starters

- Scottish game terrine, fruit chutney, pea shoots, Arran oaties
- Cream of potato and ham hock soup
- Haggis, neeps and tatties, skirlie, whisky sauce
- Roasted marinated squash, West coast goats' cheese, kale pesto (v)
- Cream of potato soup (vg & gf)
- Smoked West Coast trio of salmon, pickled vegetables, lemon, bread crisps (gf)
- Honey roasted beetroot, Fife buffalo mozzarella, radish, soft herb salad (v & gf) (£2 supplement)
- Roast marinated squash, scorched tofu, kale pesto (vg + gf)
- Honey roast beetroot, tarragon duxelles, radish, soft herb salad (vg + gf)

Mains

- Roasted fillet of Scottish salmon, crushed Scotch baby potatoes, savoy cabbage, wild mushroom, chervil butter sauce
- Roast tikka cauliflower steak, basmati rice, spinach, tikka sauce, coriander dressing (vg & gf)
- Fillet of Highland venison, herb mash potato, garlic greens, red wine sauce (£5.00 supplement)
- Spelt, barley and butternut squash risotto, crispy kale (vg)
- Slow-braised shoulder of blackface lamb, rosemary fondant potato, roasted roots, East Lothian ale gravy
- Mull cheddar and herb crusted cod, rumbledethump potato, shallot and lemon dressing
- Oven baked corn fed chicken, potato and celeriac terrine, charred broccoli, shallot and madeira sauce (gf)

Desserts

- Tablet cheesecake, raspberries (v & gf)
- Set yoghurt, roast seasonal fruits, vanilla shortbread (v & gf)
- Lemon brûlée slice, seasonal berry compote, almond granola (v)
- Sticky toffee pudding, butterscotch sauce, Scottish berry ice cream (v)
- Scottish cheese, oatcakes, chutney
- Coconut panna cotta, roast seasonal fruits, vanilla shortbread (vg & gf)
- Scottish seasonal fruit Pavlova (vg & gf)

All served with freshly-brewed Fairtrade tea and coffee

Drinks

Wines

Everyday

Solino Bianco (v), Italy

- A blend of Chardonnay and Trebbiano grapes, this wine is crisp and fresh with citrus and peach flavours and grassy notes. **£19.00**

Solino Rosso (v), Italy

- Ruby red in the glass, this juicy Italian red is packed full of flavours of red fruit and spice. It can be served lightly chilled. **£19.00**

Classics

Fat barrel Sauvignon Blanc, South Africa

- An aromatic Sauvignon Blanc with tropical fruit flavours alongside freshly cut grass and white asparagus. Crisp and fresh with a long finish. **£24.00**

Fat barrel Cabernet Sauvignon Shiraz, South Africa

- An enticing bouquet of cassis and blackberry together with sweet spice and vanilla. It has dense black fruit flavours of blackberry and blackcurrant. **£24.00**

New favourites

Balauri Feteasca Regala (v), Romania

- White pepper, cinnamon, fresh quince and floral aromas and flavours mesh seamlessly with the vibrant structure. **£23.00**

Balauri Pinot Noir (v), Romania

- Dark, rich and potent, with layers of complex black cherry, raspberry and cinnamon. Deep, with pretty fruit cake and spicy aromatics. **£23.00**

Treat yourself!

Entreflores Alberino, Spain

- An intense and complex white wine with aromas of pineapple, lemon verbena and white flowers. **£29.50**

Carmel & Joseph Villa Blanche Malbec, France

- Deep purple in the glass with aromas of jammy red fruit, cedar and spice notes. **£29.50**

Bericanto Prosecco Doc 1754 Spumante (B-Corp, vg)

- Bright and vivid in colour, sparkling and slightly aromatic note, bubbly and refreshing taste with a dry finish. **£29.90**

Drinks - continued

For the planet

Petrarinusa Organic Grillo, Italy

– An elegant white wine with aromas of Sicilian citrus fruits.

£23.00

Petrarinusa Organic Nero D'Avola, Italy

- Red wine with a good body, soft tannins and intense Mediterranean scents.

£23.00

Sea Change Prosecco (v), Italy

- Crisp yet delicate with aromas of peach and pear.

Sales are used to help protect ocean research and conservation.

£32.00

Beers & soft drinks

Selection of bottled beers (330ml)

£4.90

Selection of bottled ciders (330ml)

£4.90

Non-alcohol bottled beer (330ml)

£4.90

Cans of soft drinks (330ml)

£2.20

Cocktails

A selection of canned cocktails

£6.30

Corkage:

If you're looking to supply your own alcoholic beverages, or have been gifted drinks for your event, we will take receipt of your drinks, store and chill them as appropriate and provide glassware and staff to ensure service runs smoothly.

Table wine

£13.50

per 750ml bottle

Sparkling wine/champagne

£19.50

per 750ml bottle

Spirits

£31.00

per 70cl bottle

Beer/cider

£3.00

per 330ml bottle

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