



# Q&A TASTE

AUTUMN - WINTER 2023/24



# WE UNDERSTAND THE POWER OF FOOD.

To refuel and refresh, to engage, activate and motivate. Now we're using that power to help our clients and customers move confidently towards the post-Covid world.

Our new hospitality solutions combine great quality food and beverages with smart delivery options. Whether you choose box or bowl food you'll find a menu suit a wide range of tastes!

Whether we're catering special events, facilitating great breaks or fuelling effective meetings it's all about getting the best from the moment.

From what we cook to the way we communicate, from the menu to the mood, it's all designed have a positive impact on people – so they can have a positive impact on your business. And together, we can do our bit for the health of the nation.



# TRY BLISS A N A S T A S T A S T A S T



## **OUR FOOD.**

We're passionate about supporting local and smaller suppliers up and down the country.

**So much so that 80% of our food comes from the UK**

We have fine-tuned our menus so much that if a strawberry is not perfect, we'll substitute to a raspberry, making sure that the quality of our dishes remains high.

## **OUR PEOPLE.**

We take pride in looking after our staff welfare and we are proud to be a London Living Wage Employer.

We provide hot food to all our staff, no matter the length of their shift - this includes a hot breakfast, lunch and dinner for the team plus treats throughout the day.



**MENU**





# Autumn Veg salad

cracked wheat and blackberry dressing (ve)  
349KCal



# Wholewheat pasta salad

roasted squash, caramelised shallot, kale and  
pumpkin seed pesto (ve)  
399KCal



# Rice noodle salad,

tofu, broccoli, scallions, kimchi style Chinese  
leaves, kimchi dressing (ve)  
301KCal



# Cabbage & beetroot salad

Shaved red cabbage, fermented hispi cabbage and  
grated carrots slaw, beetroot and lime dressing (ve)  
214KCal



# Baba Ganoush

with chickpea & buckwheat Tabbouleh, minted  
labneh and grilled flatbread  
390KCal



Klimato and calorie information are based on bowl food  
servings.

Adults Need Around 2000 kcal a day  
Calculations provided are per average serving

COFFITIONS



## Beetroot cured Chalk Stream Trout and capers salad

pumpkin and sultana granola, rocket salad,  
pickled beetroots  
404KCal



0.2  
kg CO<sub>2</sub>e

## Parsley oil poached chicken salad

parsley root and watercress with mustard  
and parsley dressing  
361KCal



0.2  
kg CO<sub>2</sub>e

## Smoked pulled Duck salad, mizuna, pickled feta with winter berries, lemon dressing

392 KCal



0.5  
kg CO<sub>2</sub>e

## Flamed goat cheese, pear, chicory and charred onions 261 KCal



0.2  
kg CO<sub>2</sub>e

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COULD BE TASTY







# SUNFLOWER

Roasted curried cauliflower, bhaji leaves and stalks, sultana and coriander rice, coconut and mint yoghurt (ve)

382 KCal



Roasted pumpkin spiced with cinnamon and clove, braised cabbage with chestnuts mushrooms and thyme, thyme jus (ve)

225 KCal



Ton Katsu tofu, sticky rice, katsu sauce, pickled cucumber (ve)

330 KCal



Wild mushroom & barley 'risotto', chive oil, cep mushroom butter (ve)

479 KCal



Blackened miso Hake, sesame crust, confit sweet potatoes, mooli and carrot slaw, sticky soy dressing

315 KCal



Brine roasted Sea bass, confit celeriac, red wine sauteed chicory, red wine sauce

149 KCal



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# SEVEN NOTES TO THE

Severn & Wye Salmon and spring onion 'croquettes', sauteed kale and leeks, clams and olive oil sauce  
KCal

Fish and chips  
with tartar sauce and lemon  
522 KCal - available with bowl food only



Venison Bolognaise,  
rice gnocchi, pecorino shavings,  
parsley pesto  
331 KCal



Chicken bourguignon,  
roasted baby onions, garlic confit  
potatoes, crispy pancetta  
120 KCal



Roasted Turkey roulade  
filled with chestnut and truffle,  
roasted roots, truffle jus  
218 KCal



Chinese 5 spice  
Pork shoulder, honey roasted  
carrots and bok choy, egg noodles,  
sweet sesame dressing  
440 KCal



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Apple and Cranberry crumble,  
Cinnamon Custard (ve)  
302 KCal



Spotted Dick - Currant cake  
with vanilla custard (ve)  
376 KCal



Poached Pears with  
Parkin Cake and caramel whipped  
cream (ve)  
352 KCal



Rice Pudding, Rhubarb  
and ginger compote (ve)  
264 Kcal



Caramelised Pineapple and  
coconut mousse, coconut flakes (ve)  
233 KCal



Chocolate & parsnip ganache,  
chocolate crumble (ve)  
501KCal



Black Forrest mousse  
Dark and White choc mousse, cherry  
compote and chocolate drizzle (ve)  
189KCal



Banana Panacotta,  
Speculoos topping (ve)  
280 Kcal



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If you're with us for a full day why not opt for a days package which includes:

- Fairtrade coffee and tea with Danish pastries, juices and smoothies
- Fairtrade coffee and tea with homemade treats
- Fairtrade coffee and tea
- Your chosen lunch option
- Filtered water with all of the above breaks and lunch

Box food £45.90 menu only / £59.75 daily package

Bowl food £48.95 menu only / £62.85 daily package



A MIX OF TASTIER  
OPTIONS



A GREAT WAY FOR  
YOUR GUEST TO EAT  
ON THE GO, IDEAL FOR  
NETWORKING EVENTS!

\*\*All prices are ex vat and are valid from  
1st October 2023 – 31st March 2024





**ENHANCE  
YOUR  
EVENT**

Fairtrade coffee + tea 3.60

Fairtrade coffee + tea  
with biscuits 4.10

Freshly baked mini  
pastries 3.65

Chocolate chia seed pots  
coconut yoghurt (ve) 3.65

Banana and dates  
overnight oats (ve) 3.65

Soya yoghurt with  
apple and blackberry compote (ve) 3.65

Breakfast baps 4.75  
Scrambled egg, bacon  
or sausage

Breakfast pots 5.65  
Vegan, vegetarian or  
full English breakfast  
options

# BREAKFAST

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# SWEET ADDITIONS

Pineapple & pumpkin seed granola bar	3.80
Chocolate loaf cake (ve)	3.80
Pumkin seed and cranberry madaleine (ve)	3.80
Apple & caramel crumble cake (ve)	3.70
Lemon drizzle cake	3.80
Banana + poppy seed cake	3.80

# SAVOURY ADDITIONS

Selection of savoury mini pastries	3.80
Red pepper + onion frittata Smoked tomato chutney	3.80
Savoury muffin	3.80
Sausage roll / vegan roll	3.80
Chipotle chicken quesadilla Smoked cheese and lime sour cream	3.80
Kimchi fritter (ve) Spring onion mayo	3.80

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# CANAPES SESS

CHOOSE ANY  
6 CANAPES  
FOR £24

CHOOSE ANY  
8 CANAPES  
FOR £32

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# SEWARD CANAL

Spiced wild mushroom gyoza (ve)

Sesame and ginger dip

Toasted tofu and sesame tart (ve)

Garlic chips and mayo

Corn taco, sauteed wild mushroom (ve)

Crispy kale

Caramelised squash tart (v)

Lovage pesto, sunflower seeds

Mini pizzas

Choose mozzarella / grilled courgette / smoky chorizo

Fish & chips

Citrus cured Chalk Stream trout blinis

With avruga and lime

Smoked mackerel crispy cone

Preserved lemon and pickled mooli

Mini fish pie, pea gel

Chicken & stilton tart

Spiced pear chutney

Mini smoked chicken burger

Spiced red onions

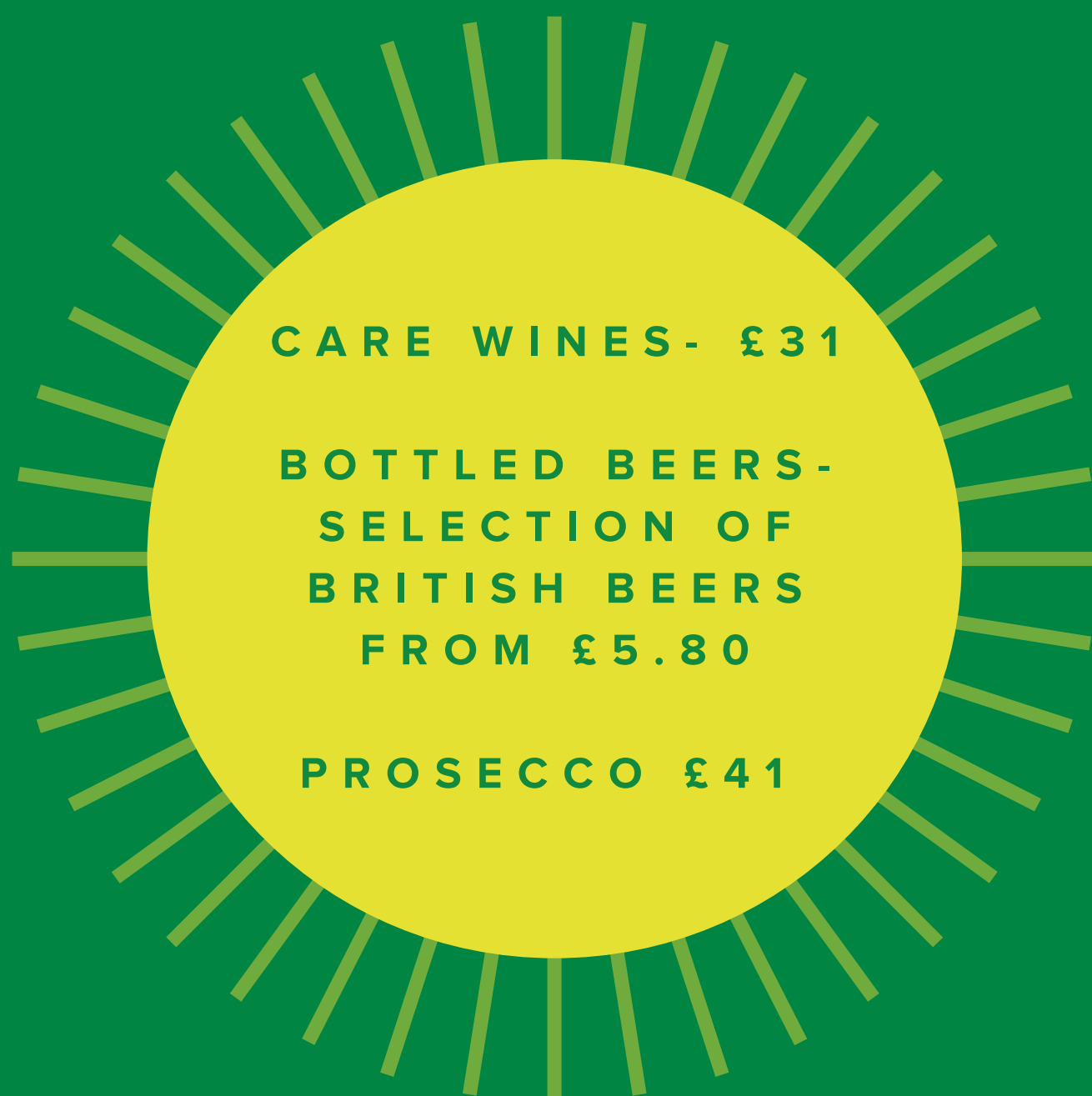
Lamb samosa preserved lemon mayo

Duck rilette, pickled winter berries

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# S E N N W I N E C A R E



The Care wines are part of an eco-conscious approach to be carbon neutral and support biodiversity, the packaging follows an ecodesign and the winery offsets their carbon emissions.

They have totally converted to certified organic production (ICEA body) and for more than 10 years, has played an active role in La Fabbrica Sostenibile of Confindustria di Alessandria, an annual event in which companies in the province pledge their commitment to reduce the environmental footprint, to improve the conditions of the local community and to promote the development of the territory.

The ever-dynamic Planeta continue to move their inspirational projects forward. They have launched a wine made with grapes grown on the slopes of Mount Etna, beginning an environmental project called Planeta Terra.

**If you would like to try something different, then speak with your Taste Event Manager, who will match a wine to your catering option.**

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# DRINKS PACKAGES

## ALL DRINKS PACKAGES INCLUDE:

Red and white wines

Bottled beers

Canned drinks

Mineral water

Fruit juices

**PACKAGE 1**  
**£17.50**

ONE HOUR UNLIMITED  
DRINKS PACKAGE

**PACKAGE 2**  
**£28.80**

TWO HOURS UNLIMITED  
DRINKS PACKAGE

**PACKAGE 3**  
**£36**

3 HOURS UNLIMITED  
DRINKS PACKAGE

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# Klimato

Our eating habits have a bigger climate impact than the global transport industry and so by making more climate-friendly food choices, we can reduce the impact of climate change on our planet.

Levy UK+I and Klimato are working together to create our climate labelling menus so that it makes it easier for you to eat more planet friendly.

We will be using the icons below to show the carbon labelling for your food.



Low  
0.1-0.5 kg CO<sub>2</sub>e



Medium  
0.6-1.5 kg CO<sub>2</sub>e



High  
1.6+ kg CO<sub>2</sub>e

An average UK meal has a carbon footprint of 1.6kg CO<sub>2</sub>e.

We can provide allergen information for all of our dishes, speak with your QEII Taste Event Manager for further details.

Cereals  
Containing Gluten



Crustaceans



Eggs



Fish



Nuts



Celery



Mustard



Sesame Seeds



Sulphur Dioxide + Sulphites



Lupin



Peanuts



Molluscs



Soyabeans



Milk



ALLERGENS





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