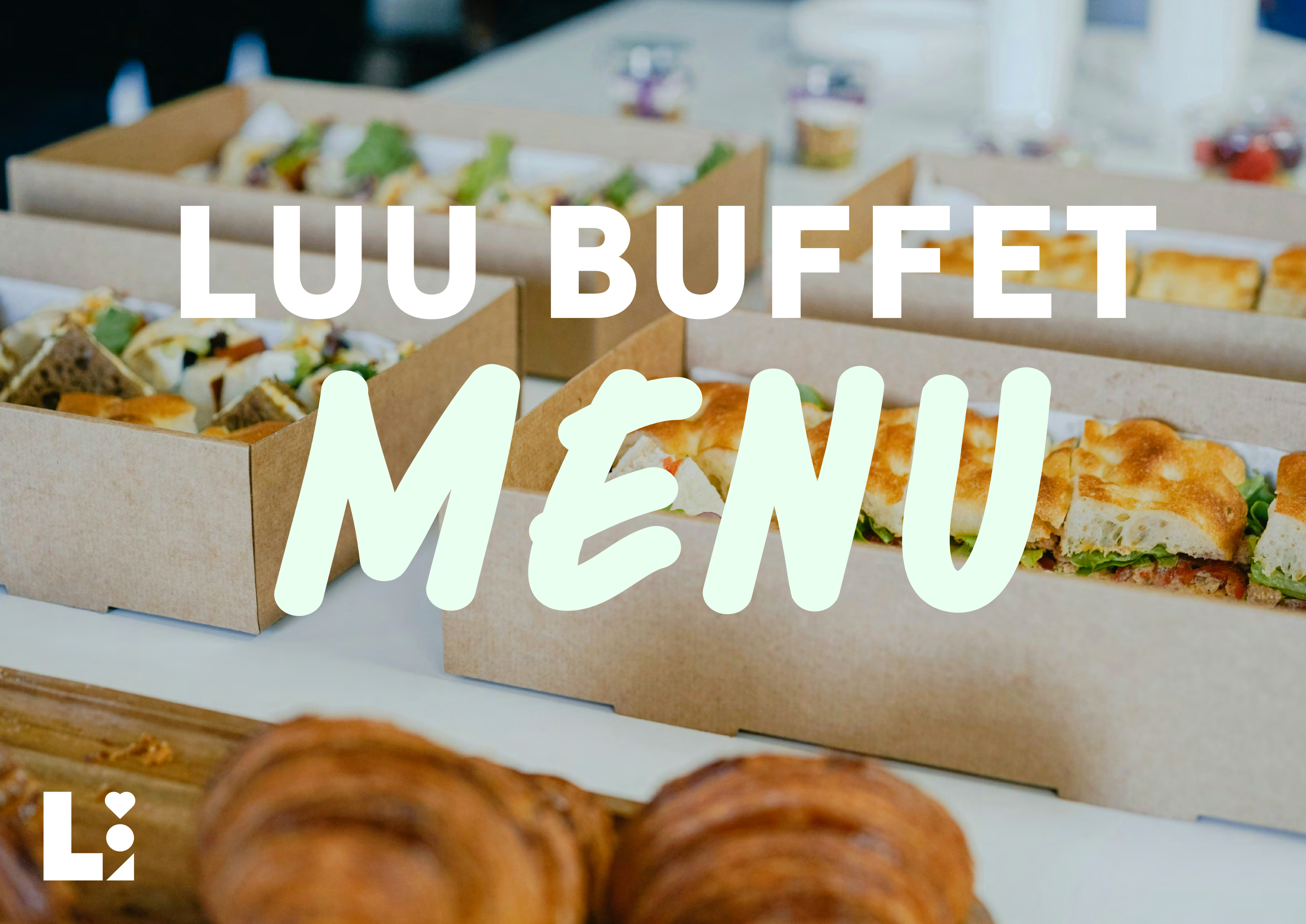


The background image shows a buffet spread. In the foreground, there are several cardboard boxes filled with different types of food, including what looks like sandwiches, salads, and bread. In the bottom left corner, there is a wooden tray with several round, golden-brown pastries or bread rolls. The text "LUU BUFFET" is overlaid in the center in a large, white, sans-serif font.

LUU BUFFET

MENU



LUU Catering

Elevate your next meeting or event with our carefully curated Buffet Menu, brought to you by LUU. Whether you're planning an early morning briefing, a working lunch, or an evening reception, our menu is designed to provide delicious, satisfying options that suit every occasion.

Prepared with care and attention by our in-house team, our catering uses high-quality, seasonal ingredients sourced from trusted suppliers wherever possible. From freshly baked pastries and wholesome buffets to indulgent sweet treats and premium refreshments, every dish is crafted with passion and delivered with pride.

We offer a wide variety of menu options, including classic buffets, warm quesadilla platters, canapés, cakes, bakes, and breakfast favourites – all created to help you deliver memorable, seamless events. We also cater to a range of dietary preferences and requirements, with vegan and gluten-free options clearly marked throughout the menu.

Whether you're ordering a round of morning coffees, hosting a formal lunch, or celebrating with wine and fizz, our Buffet service is here to support your event with delicious food and professional service.

To place your order or discuss your requirements, please get in touch:
Oldbar@luu.ac.uk

Please note: All items are subject to availability and require a minimum of five full working days' notice.





BREAKFAST

Breakfast

Pastries: * (**)

Plain Croissant	£1.50 (V)	(219 kcal)	Contains: Wheat, Egg, Butter, Gluten
Cinnamon Swirl (V)	£1.50	(381 kcal)	Contains: Wheat, Egg, Milk
Pain Au Raisin (V)	£1.80	(319 kcal)	Contains: Wheat, Butter, Eggs, Milk
Pain Au Chocolat	£1.80	(304 kcal)	Contains : Wheat, Butter, Eggs, Milk, Soya
Blueberry Croissant (VG)	£2.50	(393 kcal)	Contains: Wheat, Spelt

Fresh Fruit: *

Green Apple	£0.90 (56 kcal)
Red Apple	£0.90 (95 kcal)
Banana	£0.90 (89 kcal)

Coffee (minimum 10 people) £2.20 per person

(70 kcal per serving) Contains: Milk, Oats (depending on milk choice)

Tea (minimum 10 people) £2.20 per person

(Earl Grey, Decaf, Green Lemon, Blackberry & Raspberry, English Breakfast, Peppermint, Camomile) (54 kcal per serving) Contains: Milk, Oats (depending on milk choice)

* Subject to availability
** Alternatives available on request

Image for illustration purposes only.



BUFFETS

Classic Buffets

Minimum order of 10 on all buffets

Classic Option 1 - £7.50 per head

Chicken Caesar wrap (245 kcal) Contains: Gluten, Wheat, Dairy, Eggs

Falafel & Hummus wrap (VG) (227 kcal) Contains: Gluten, Wheat, Soya, Celery, Mustard, Celery

Mixed Salad (VG) (62 kcal) Contains: No Allergens

Breaded Chicken Goujons (162 kcal) Contains: Gluten, Wheat, Celery

Vegetarian Samosa (VG) (123 kcal) Contains: Gluten, Wheat

Classic Option 2 - £9.50 per head

Chicken Caesar wrap (245 kcal) Contains: Gluten, Wheat, Dairy, Eggs

Falafel & hummus wrap (VG) (227 kcal) Contains: Gluten, Wheat, Soya, Celery, Mustard, Celery

Mixed Salad (VG) (62 kcal) Contains: No Allergens

Breaded Chicken Bites (162 kcal) Contains: Gluten, Wheat, Celery

Moroccan Style Cauliflower Bites (VG) (95 kcal) Contains: No Allergens

Fries (VG) (209 kcal) Contains: No Allergens

Classic Option 3 - £11.50 per head

Chicken Caesar wrap (245 kcal) Contains: Gluten, Wheat, Dairy, Eggs

Falafel & Hummus wrap (VG) (227 kcal) Contains: Gluten, Wheat, Soya, Celery, Mustard, Celery

Mixed Salad (VG) (62 kcal) Contains: No Allergens

Breaded Chicken Goujons (162 kcal) Contains: Gluten, Wheat, Celery

Moroccan Style Cauliflower Bites (VG) (95 kcal) Contains: No Allergens

Fries (VG) (209 kcal) Contains: No Allergens

Vegetarian Samosa (VG) (123 kcal) Contains: Gluten, Wheat

Onion Bhajis (VG) (82 kcal) Contains: No Allergens



Image for illustration purposes only.

Light Bite Buffet

Minimum order of 10 on all buffets

Ploughmans Lunch - £7.50 Per Head (V) (678 kcal)

Cheddar, Brie, Goats Cheese, Grapes, Apple, Petit Pain, Branston Pickle, Gherkins, Pickled Onions, Cherry Tomato & Cucumber garnished with mixed leaf salad.

Contains: Wheat, Gluten, Dairy

Add a slice of Thick Cut Wessex Ham (+60 kcal) for just £1.00 per head



Image for illustration purposes only.

Buffet Extras

Buffet Additions – £1.75 Per Head

Fruit Salad (VG) (64 kcal) Wedge of Pineapple, Melon, Apples, Orange & Grapes

Fries (VG) (209 kcal) Contains: No Allergens

Mozzarella Sticks (V) (142 kcal) Contains: Gluten, Wheat, Dairy, Soya

Moroccan Style Cauliflower Bites (VG) (95 kcal) Contains: No Allergens

Vegetarian Samosas (VG) (123 kcal) Contains: Gluten, Wheat

Breaded Chicken Goujons (162 kcal) Contains: Gluten, Wheat, Celery

Moroccan Style Falafel Balls (VG) (90 kcal) Contains: No Allergens

Canapes – Minimum order of 20

4 items per person – £7.50

6 Items per person – £10



Image for illustration purposes only



SWEET TREATS

Sweet Treats * (**)

* Subject to availability
** Alternatives available on request

Ice-Cream: * - £2.50 per head

Selection of 100ml ice cream tubs

Yorvale Strawberry Sensation (V) (132 kcal) Contains: Milk

Yorvale Double Chocolate Chip (V) (170 kcal) Contains: Milk, Soya

Yorvale Vanilla (V) (175 kcal) Contains: Milk

Yorvale Caramel Honeycomb (V) (156 kcal) Contains: Milk, Soya

Northern Bloc Chocolate & Blood Orange (VG)(180 kcal) Contains:
No Allergens

Cookies

Double Chocolate Cookie (VG) £2.90 (418 kcal) Contains: Wheat, Soya

Pistachio Creme Cookie (V) £2.90 (355 kcal) Contains: Wheat, Milk,
Pistachio, Soya, Egg

Milk Chocolate Chip Cookie (V) £2.90 (362 kcal) Contains: Wheat,
Milk, Soya, Egg

White Chocolate & Hazelnut Cookie (V) £2.69 (396 kcal) Contains:
Wheat, Barley, Eggs, Milk, Soya, Hazelnuts

Cakes & Bakes

Blueberry Muffin (V) £4.50 (344 kcal) Contains: Wheat, Almonds, Milk,
Egg, Sulphites

Gluten-Free Chocolate Chip Muffin (GF) £4.50 Contains: Dairy, Egg, Soya

Sourdough Treacle Tart (VG) £3.25 (420 kcal) Contains: Wheat, Rye, Soya

Big Rock Traybake (V) £3.25 (475 kcal) Contains: Soya, Wheat, Milk

Super Granola (VG) £3.25 (467 kcal) Contains: Oats, Sulphites, Almonds,
Hazelnuts

Gluten-Free Granola Slice (V/VG) £3.25 (392 kcal) Contains: Sulphites

Gluten-Free Bakewell Slice (V) £3.25 (297 kcal) Contains: Egg, Milk, Almond

Toffee Apple Blondie (V) £3.25 (411 kcal) Contains: Milk, Wheat, Egg

Full Cakes available on request.

Scones (V)

Scone with butter, Strawberry Jam and clotted cream £3.70 (218 kcal)
Contains: Wheat, Egg, Milk, Sulphites

Image for illustration purposes only.

Sweet Treats

Option 1 (Brownies & Blondies Selection) £21.00 (£2.10 per head)

3 x Vegan bites, 3 x Gluten-Free bites & 4 x Dairy Cakes bites

Option 2 (Cookies and Cakes) £42.00 (£2.10 per head)

6 x Selected Cookies, 9 x cake bites, 5 x Gluten-Free and/or Vegan cake bites

Option 3 (Cookies, Muffins & Cakes Selection) £85.00 £2.83 per head)

7 x Selected Cookies, 8 x cake bites, 8 x Selected Muffins, 7 x Gluten-Free and/or Vegan cake bites



* Subject to availability
** Alternatives available on request

Image for illustration purposes only.



DRINKS

Cold Drinks

Beer, Wine & Fizz

Our bottles are served in buckets of ice to keep them chilled. Alternatively our wines, fizz & Juice can be poured and ready for you on arrival if requested.

Wine / Fizz

White Wine - Luna Sauvignon Blanc £15.00

Taste is driven by tropical fruits of kiwi and gooseberry with hints of green paprika. Well balanced and refreshing in the mouth.

White Wine - Primi Soli Pinot Grigio £16.00

Crisp and dry notes of tree fruits including pears and peaches, plus hints of lemon on the finish.

Rosé Wine - Charlie Zin White Zinfandel £15.00

Light pink in colour with notes of summer fruits such as strawberry and fresh citrus, this wine is rich in flavour with a medium-sweet, elegant finish.

Rosé Wine - Primi Soli Pinot Grigio Blush £16.00

A very easy style of wine with a soft, refreshing burst of summer red fruits.

Red Wine - Luna Azul merlot £15.00

Deep red in colour, rich and full bodied in the mouth, A composition of red wild berries and hints of chocolate.

Red Wine - Petrarinusa Organic Nero D'Avola £16.00

A Nero d'Avola made entirely from organic grapes produced in the sunny Sicilian hills. A refined wine with smooth tannins, full-bodied character and a powerful Mediterranean aroma.

Sparkling Wine - Healy & Gray Frizzante £18.00

A wonderful Fruity nose, with hints of apple and apricot. Fresh with plenty of fizz.

Sparkling Wine - Sea Change Rose Prosecco £20.00

Delicate aromas of summer berries complimented by a gentle taste profile and fine, streaming bubbles. A wonderful elegant taste of Prosecco Rose that is both flavoursome and refreshing.

Alcohol Free - Belle & Co Alcohol Free Sparkling £12.00 (154 kcal)

A refreshing and finely balanced non-alcoholic drink combining sparkling fermented grape juice blended with premium green tea for body.

Bottled Beers & Ciders

Bottle of flavoured Cider (500ml) £4.75 (Old Mout Berries & Cherries, Old Mout Pineapple & Raspberry, Old Mout Strawberries & Apple)

Can of craft beer (330ml) £5.00

Alcohol Free Bottles

Corona Cero 330ml £3.00 (56 kcal)

Old Mout AF 500ml £4.00 (170 kcal)

Beavertown Lazer Crush IPA £4.00 (83 kcal)

Image for illustration purposes only

Hot Drinks

Coffee *(minimum 10 people) £2.20 per person*

(70 kcal per serving) Contains: Milk, Oats (depending on milk choice)

Tea *(minimum 10 people) £2.20 per person*

(Earl Grey, Decaf, Green Lemon, Blackberry & Raspberry, English Breakfast, Peppermint, Camomile) (54 kcal per serving) Contains: Milk, Oats (depending on milk choice)



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