

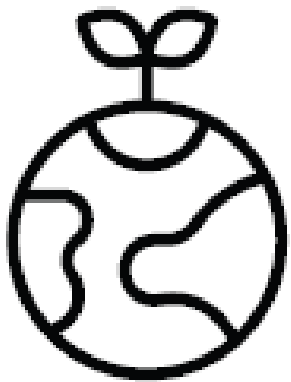
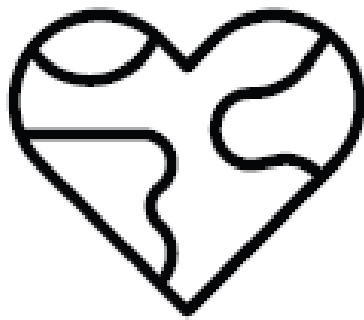


# QEI TASTE

AUTUMN - WINTER 2024/25



# SUSTAINABILITY



100% SEASONAL  
SOURCING

LONDON LIVING  
WAGE EMPLOYER



TRANSITION TO NON-  
DAIRY ALTERNATIVES

HOT MEALS &  
SNACKS FOR ALL  
STAFF ON SHIFT



AIR FREIGHT BAN  
ON ALL PRODUCE

PROACTIVE  
SAFETY  
CULTURE



see



care



share



WORKING ON 80%  
OF ALL PRODUCE  
SOURCED FROM UK  
BY 2026

COLLABORATING  
WITH LOCAL,  
ETHICAL SUPPLIERS  
LIKE GOOD &  
PROPER TEA!





**MENU**







## Autumn salad

Caramelised parsnips, kale, pan roasted chestnuts, poached conference pear, toasted hemp seeds (ve, NGCI)



## Roasted Za'atar spiced cauliflower

charred hispi cabbage, red quinoa, carrot hummus, carrot shavings (ve, NGCI)



## Tartare of rainbow beetroots

pickled red cabbage, vegan feta, sanguinello orange, grilled baby gem, orange and rapeseed dressing (ve)



## Wholewheat pasta

sautéed mixed wild mushrooms, stilton, truffle and artichoke pesto



## Caramelised squash & burella

spinach, crispy shallots, toasted pumpkin seeds, cherry molasses (ve)



Foodsteps and calorie information are based on bowl food servings.

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

ve = vegan suitable

NGCI = made with non-gluten containing ingredients

COLORTIONS

# COLLECTION



## Pad Thai style rice noodles

Atlantic prawns, edamame beans, vegetable spaghetti, 'PeaNot' butter dressing (NGCI)



## Smoked Cornish mackerel

chickpeas, semidried tomatoes, rocket, tahini and lemon dressing (NGci)



## Sticky soy pulled duck

sesame and soy roasted aubergines, scallion, coriander and chilli salad (NGCI)



## Harissa spiced chicken

bulgur wheat, raisins, coconut and lemon labne, toasted coconut shavings

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# SUNOFTOIT



Butternut squash tagine, sauteed winter greens Moroccan spiced cous cous, preserved lemon (ve)



Chickpeas and split pea dahl, pilau rice, roasted cauliflowers lime pickle, cauliflower leaves and onion bhaji (ve)



Teriyaki roasted tofu, sweet potato katsu, sticky rice, homemade pickles (ve)



Mixed wild mushrooms, carrots and lentil 'Shepherd' pie, olive oil whipped mash, parsley crumb (ve)



Moqueca style curried Tilapia, roasted sweet peppers, charred bok Choi, steamed rice, coriander and scallions



Taco spiced Coley bites, refried beans, red quinoa, pickled red onions, sweetcorn, corn tortilla, tomatillo salsa (NGCI)

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# SUNFLOUTOTHI

Fish and chips  
with tartar sauce and lemon



Mixed seafood Bouillabaisse with  
hake, clams, mussels and Atlantic  
prawns, slow roasted leeks, saffron  
potatoes (NGCI)



Lemon and thyme roasted free  
range Norfolk chicken, truffled  
celeriac mash, smokey oyster  
mushroom, oyster mushroom and  
treacle jus (NGCI)



Berkshire Venison haunch goulash,  
paprika spiced caramelised swedes,  
steamed potatoes, cornichons



Pressed slow cooked pork shoulder  
with orange and star anise, roasted  
root vegetables, London honey jus  
(NGCI)



Lamb Keema, Bombay potatoes,  
pomegranate seeds, coriander and  
mint yoghurt

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Pear and chocolate crumble, vanilla cream (ve)  
351 KCal



Sticky toffee pineapple pudding, caramel sauce (ve)  
346 KCal



Orange and Chocolate cake, chocolate custard (ve, NGCI)  
367 KCal



Spiced Pumpkin Panacotta, rosemary Chantilly, Toasted Pumpkin Seeds (ve, NGCI)  
269 Kcal



Cherry Parfait, cherry compote, Chocolate Crunch (ve, NGCI)  
275 KCal



Mocha Coffee Mousse, Chocolate Coffee bean (ve, NGCI)  
296 KCal



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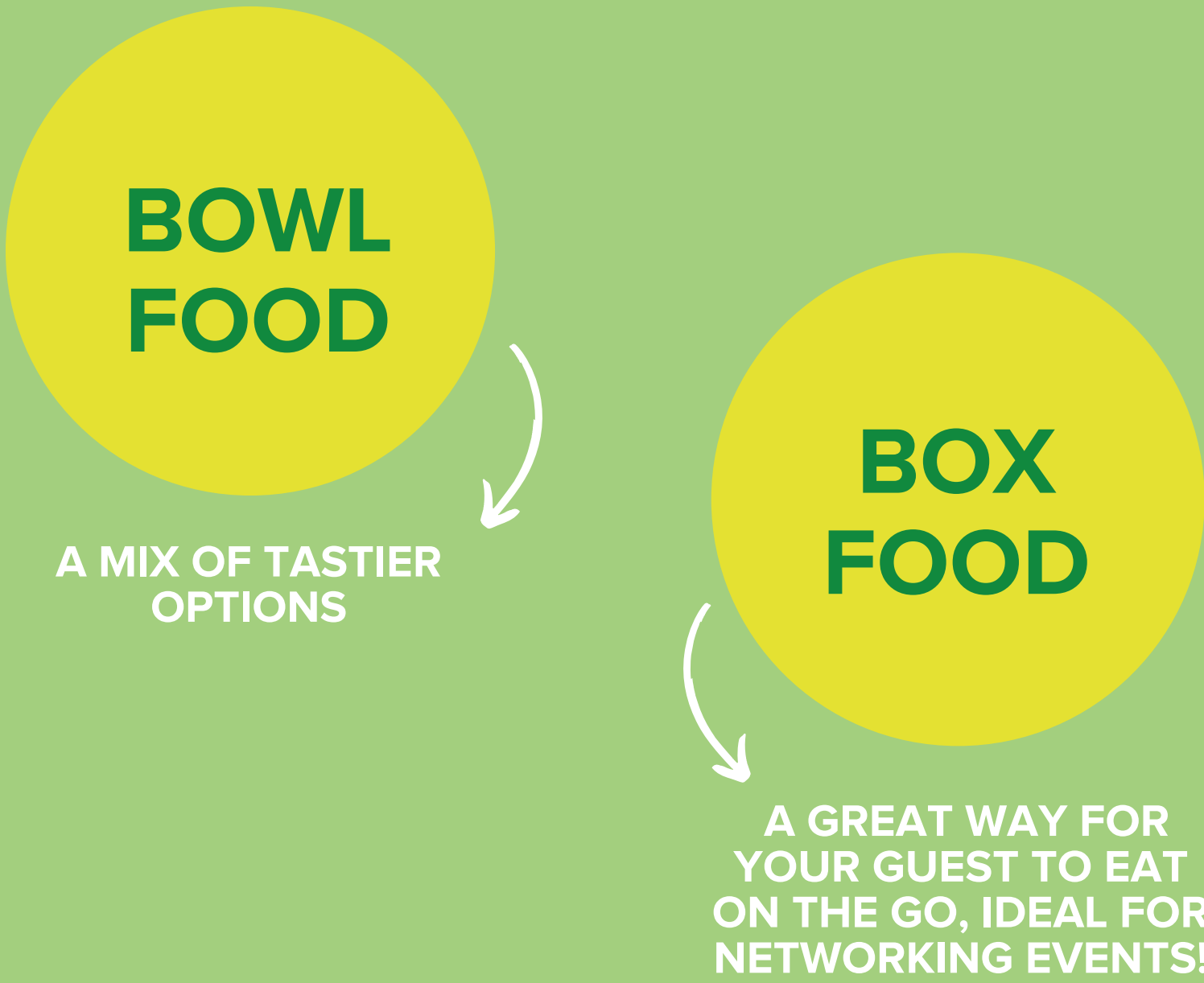


If you're with us for a full day why not opt for a days package which includes:

- 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 £47.50 menu only / £61.50 daily package

Bowl food £51.00 menu only / £64.50 daily package



\*\*All prices are ex vat and are valid from 1st October 2024– 31st March 2025





**ENHANCE  
YOUR  
EVENT**



Fairtrade coffee + tea	3.75
Fairtrade coffee + tea with biscuits	4.25
Freshly baked mini pastries and croissants	3.75
Blackberry and chia seed pot, apple compote (ve)	3.90
Golden raisin and banana overnight oats (ve)	3.90
Coconut yoghurt with prunes and toasted oats (ve)	3.90
Breakfast baps Scrambled egg, bacon or sausage	4.95
Breakfast pots Vegan, vegetarian or full English breakfast options	5.65

# BREAKFAST

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1st October 2024– 31st March 2025







# SWEET ADDITIONS

Quinoa and apricot flapjack	3.90
Cranberry and orange loaf (ve)	3.90
Candied lemon madaleine (ve)	3.90
Raspberry jam doughnuts (ve)	3.90
Date, rye and banana loaf (ve)	3.90
Stem ginger cake (ve)	3.90
Coconut + cherry cake (ve, NGCI)	3.90

# SAVOURY ADDITIONS

Selection of savoury mini pastries	3.90
Red pepper + onion frittata	3.90
Smoked tomato chutney	
Savoury muffin	3.90
Sausage roll / vegan roll	3.90
Chipotle chicken quesadilla	3.90
Smoked cheese and lime sour cream	
Kimchi fritter (ve)	3.90
Spring onion mayo	

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ve - vegan suitable

NGCI - Made with non-gluten containing in gredients





# 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

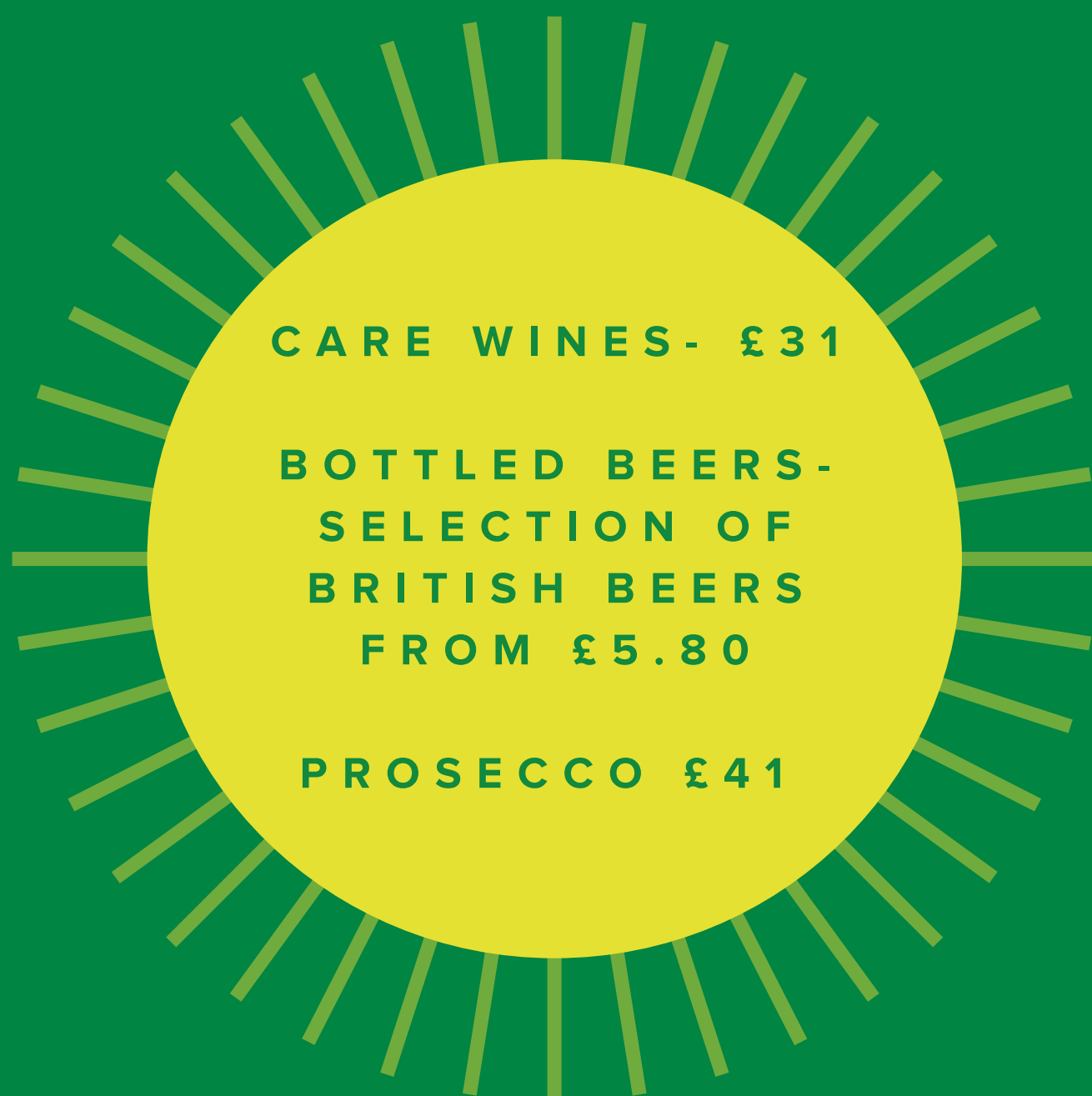
Spiced red onions

Lamb samosa preserved lemon mayo

Duck rilette, pickled winter berries



# 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  
£17.85

ONE HOUR UNLIMITED  
DRINKS PACKAGE

PACKAGE 2  
£29.00

TWO HOURS UNLIMITED  
DRINKS PACKAGE

PACKAGE 3  
£36.50

3 HOURS UNLIMITED  
DRINKS PACKAGE

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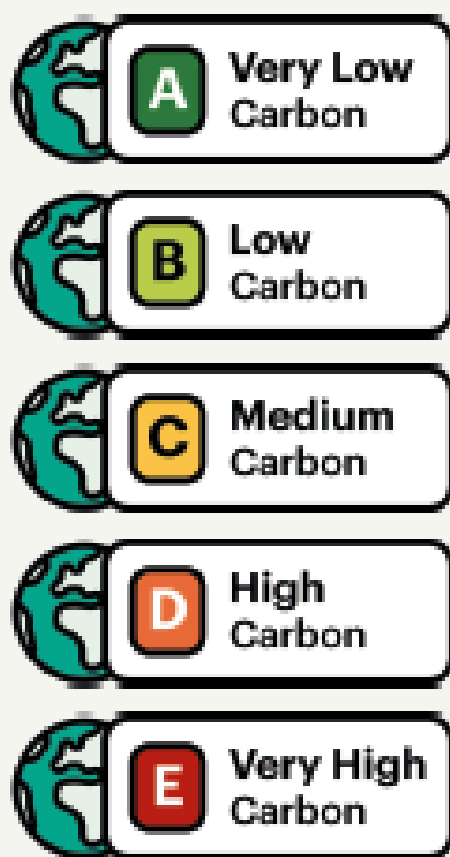


What do these labels mean?

Help your customer  
make **planet conscious**  
food choices.

Did you know that an A-rated label from us means your recipe or product aligns with the Paris Climate Agreement's goal of limiting global warming temperature of 1.5°C?

#### Rating Key



Share your  
commitment to  
sustainable menus  
with your customers  
using comprehensible  
carbon labels.





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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