



# HOSPITALITY

AT THE UNIVERSITY OF PLYMOUTH

External Menu 2024



# CATERING BOOKING INFORMATION

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We are the University's official catering delivery service, providing local, sustainable and ethically sourced food, conveniently delivered to your choice of location by our professional and friendly team. From a small meeting, to a delivered lunch or a celebration, our hospitality service aims to support and enhance the work of the University.

In line with the University of Plymouth's 12-point climate action plan, our menu is designed to increase the provision of local, sustainable food and reduce the reliance on imports.

We choose to invest in local South West producers and have been awarded the following awards and acknowledgements:-

- Sustainable Restaurant Association Gold 3-star rating since 2014
- Fairtrade University Award 2-star rating since 2024
- People & Planet Awards – joint first in the Sustainable Food Category 2021
- Named as one of the top 20 sustainable businesses in the Food Made Good awards 2019
- ISO14001 accredited since 2019
- We serve Fairtrade and Organic Coffee, roasted just 11.5 miles from the City Centre campus
- All our tea, coffee, sugar, limes and bananas are Fairtrade
- 75% of our suppliers are based in the South West of England
- Winner in the Food and Drink category of the Green Gown Awards

The menu has been designed to provide a range of fresh, local and delicious food and refreshing drinks to meet the needs of everyday meetings as well as formal occasions.

However, we know that every event is different so if you would like a quote or price based on a bespoke offer, require any further guidance or have any specific dietary requirements we will be happy to accommodate.

In order to meet your hospitality request all bookings and final confirmations are required **48 hours** prior to the event by email to [catering@plymouth.ac.uk](mailto:catering@plymouth.ac.uk)

Late orders may not be accepted but we will always attempt to accommodate late bookings, however, this may result in alternative menu items and delivery times. All buffet items are subject to availability and where it is unavoidable suitable substitutions will be made.

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## MINIMUM ORDER & DELIVERY TIMES / CHARGES

- The minimum order value is £25 per delivery.
- Standard delivery times 08:00-18:00, Monday to Friday.
- Deliveries and events outside of these times will be subject to a surcharge to cover additional costs:-  
£60 Monday to Sunday (3 hours minimum)
- All other booking information including terms and conditions can be found on page 12.



## CONTACT DETAILS

Catering Services, University of Plymouth, Caprera Cottage,  
95 North Road East, Drake Circus, Plymouth, PL4 8AA  
t: +44(0)1752 588580 or email: [catering@plymouth.ac.uk](mailto:catering@plymouth.ac.uk)





# BREAKFAST

## HOT AND COLD DRINKS

Our tea and coffee, sourced from the local roaster Owens Coffee, are both Fairtrade and organic. Unless otherwise specified, an equal amount of tea and coffee will be served.



Fairtrade tea, including herbal infusions & filter coffee (per serving) £1.65

Individually wrapped biscuits (per serving) £0.70

Individually wrapped gluten-free biscuits (per serving) £1.00

Bottled mineral water  
750 ml (serves 6) £2.35  
330 ml £1.50

One Water (330 ml) (canned water) £1.25

100% Fruit juice (1 litre) £2.35  
Orange, apple or pineapple (serves 6)



Karma Drinks can (250 ml) £2.25

- Cola or Cola sugar-free,
- Orangeade,
- Organic Gingerella,
- Organic Lemony Lemonade,
- Organic Razza Raspberry

Luscombe Organic Drinks (750 ml) (serves 6) (recycled glass) £6.50



**Please note that we procure Fairtrade bananas & limes**

## BREAKFAST

Hit the ground running with our breakfast offer, all breakfasts include Fairtrade tea including herbal infusions & filter coffee.

Breakfast baps

• Sauteed mushrooms & hashbrowns £5.50

• Local bacon £5.50

• Farmhouse pork sausage £6.00

A selection of mini sweet pastries (2 per person) £3.60

Plain butter croissant (1 per person) £3.00

Add jam pot and butter portions £1.20

Vegan blueberry croissant (1 per person) £3.60

Hand-made cinnamon bun (1 per person) £3.60

Pastel de nata (1 per person) £3.75

Ham & emmental cheese panier (1 per person) £3.60

Handmade flapjack (1 per person) £4.00

**Please note: Tea and coffee are not included with these breakfast items:**

Yoghurt with berry compote & granola £3.25

Fruit bowl (serves 10) £9.50

Seasonal fruit platter (serves 10) £22.50



# SANDWICH LUNCHES

Keep it simple with our sandwich lunch menu. Take your pick from our classic and premium sandwich or wrap selection. All options are accompanied with Burts Crisps made in Plymouth.

Gluten free options available upon request.

## Premium Sandwich Selection

### Vegetarian | £26.50 (serves 4)

- Mature Cheddar cheese ploughman's
- Feta & roasted vegetables
- Free range egg mayonnaise with salad cress

### Fish | £28.50 (serves 4)

- Smoked salmon, cream cheese & cucumber
- Tuna, sweetcorn & spring onion
- Prawn Marie Rose & lettuce

### Meat | £28.50 (serves 4)

- Coronation chicken with rocket
- Beef with horseradish & rocket
- Bacon, lettuce & tomato (BLT)

## Classic Sandwich Selection

### Vegan | £22.50 (serves 4)

- Vegan tikka & rocket
- Hummus with roasted vegetables
- Vegan cheese & pickle

### Fish | £26.50 (serves 4)

- Tuna mayonnaise & cucumber
- Prawn Marie Rose & lettuce
- Salmon & cucumber

### Meat | £24 (serves 4)

- Chicken & sweetcorn mayonnaise
- West Country ham with Hogs Bottom red onion chutney
- Ham & cheddar cheese

### Vegetarian | £22.50 (serves 4)

- Three cheese & onion
- Free range egg mayonnaise with salad cress
- Cheddar cheese & pickle

### Mixed Platter | £30 (serves 6)

- Three cheese & onion
- Free range egg mayonnaise with salad cress
- Tuna mayonnaise & cucumber
- Prawn marie rose & lettuce
- Chicken & sweetcorn mayonnaise
- West Country ham with Hogs Bottom red onion chutney

\*\* Sandwiches will be served on the same platter

## Classic Wrap Selection

### Vegan Wraps | £26.50 (serves 4)

- Vegan tikka & rocket
- Hummus with roasted vegetables
- Vegan cheese & pickle

### Fish Wraps | £30 (serves 4)

- Tuna mayonnaise & cucumber
- Prawn Marie Rose & lettuce
- Salmon & cucumber

### Vegetarian Wraps | £26.50 (serves 4)

- Three cheese & onion
- Free range egg mayonnaise with salad cress
- Cheddar cheese & pickle

### Meat Wraps | £26.50 (serves 4)

- Chicken & sweetcorn mayonnaise
- West Country premium ham with Hogs Bottom red onion chutney
- Ham & cheddar cheese



# FINGER BUFFET

Upgrade your sandwich lunch, using premium ingredients and bespoke products, our finger buffets offer a fulfilling meal for delegates, guests or any gathering you host.

**All finger buffets include a variety of classic sandwiches (vegetarian, fish or meat options - vegan & gluten free options available on request), Burts crisps and a fresh fruit bowl.**

In addition to the above and to create your menu please choose 3, 4 or 5 items from the selection below.

3 items at £12.00 per person

4 items at £14.00 per person

5 items at £16.00 per person

(minimum order 12 guests)

## VEGETARIAN & VEGAN

Seasonal vegetable crudites & hummus (vg)

Sweet potato & chickpea sausage roll (vg)

Whipped blue cheese with pear & candied walnuts on crostini  
(can be made gf)

Mozzarella, sun blushed tomato & olive skewer (gf)

Cauliflower buffalo wings in sticky Sriracha (can be made gf)

Cheese straws with whipped feta dip with honey & rosemary  
Homity pies

## FISH

Panko coated prawns with sweet chilli dip

Battered cod bites with a minted pea puree dip

Smoked salmon on bruschetta with cucumber pickle relish (gf)

King prawn skewer with avocado, cucumber, mint, garlic & lime juice (gf)

## MEAT

Artisan sausage roll

Chunky chorizo & mozzarella skewer with basil oil (gf)

Tandoori marinated chicken skewer with tzatziki dip (gf)

Classic Scotch eggs

Crispy coated chicken meatballs filled with mozzarella  
served with a rich BBQ sauce

KEY - V VEGETARIAN / VG VEGAN / GF GLUTEN FREE







# ADDITIONAL EXTRAS

## Add something special to your order

Homemade mini quiche selection (serves 10)	£20.00
Homemade quiche selection (gf) (serves 10)	£45.00
A selection of mini pasties (serves 10)	£22.50
Artisan sausage rolls (equal split of pork & mixed herbs, & sweet potato & chickpea) (serves 10)	£12.00
Selection of cookies (serves 10)	£10.00
Jam duffins served with Cornish clotted cream (serves 10)	£10.00
Selection of flowerpot muffins (serves 10)	£21.50
Devon scones (plain & fruit) with jam & Cornish clotted cream (vg available) (serves 10)	£21.50
Devon scones (plain & fruit) with jam & Cornish clotted cream (gf) (serves 10)	£29.50
Selection of handmade brownies & blondies (serves 10)	£15.00
Mini brownies (gf, vg) (serves 10)	£10.50
Cake platter selection (vg available) (serves 10)	£15.00
Cake platter selection (gf, vg) (selection of Honey Buns cakes) (serves 10)	£30.00



## SHARING BOARDS

### **Nibbles board**

Dormen bar mix, nachos, banana chips & popcorn  
(serves 10)

£32.50

### **Local bread selection with olives, sun blushed tomatoes & feta stuffed baby peppers**

(serves 10)

£25.00

### **Charcuterie board with olives, sun blushed tomatoes, grapes & gherkins**

(serves 10)

£30.00

### **Local cheeses, with locally made crackers, grapes & chutney**

(serves 10)

£45.00

## NIBBLES & EXTRAS

### **Burts crisps, made in Plymouth**

(serves 5)

£3.00

### **Dormen bar mix**

Rice crackers & coated peanuts  
(serves 5)

£6.00

### **Marrakesh spicy peanuts from Mr Filberts, based in Glastonbury**

(serves 5)

£5.00

## CLASSIC PACKED LUNCH BOX

### **ALL FOR JUST £7.50 PER PERSON**

#### **1 x round of sandwich**

(vegetarian, fish or meat options)

#### **1 x can of mineral water**

#### **1 x packet of Burts crisps made in Plymouth**

#### **1 x snack bar**

#### **1 x piece of fruit**

(gluten free & vegan options available)



# HOT FORK BUFFET

Our hot fork buffets are a great way to enjoy an informal dinner. For a balanced selection, we would advise picking one meal from each selection of vegetarian, meat and fish choices.

**Minimum order 20, £21.50 per head**

KEY - V VEGETARIAN / VG VEGAN / GF GLUTEN FREE

## VEGETARIAN

Pumpkin & sage ravioli with seasonal ratatouille (vg)  
Sweet potato, vegan feta, spinach, chickpea, tomato & coconut filo pie (vg)  
Aubergine parmigiana with a tomato & thyme compote served with fresh green salad  
Green lentil & vegetable coconut curry served with basmati rice & accompaniments

## FISH

Locally sourced fish, creamy wine sauce, butterbean, crispy kale served with colcannon mash, rocket & parmesan salad  
Seafood pasta bake with conchiglie pasta served with roasted seasonal vegetables and dressed leaf salad  
Seasonal fish katsu curry with sticky rice and Asian inspired salads  
Roasted seasonal fish, fondant potato, cacciatore sauce and buttered greens

## MEAT

Slow cooked beef madras curry, garlic basmati rice and onion bhaji  
Creamy Tuscan chicken with chive & spring onion roasted mash, roasted lemon broccoli and balsamic carrots  
Roast pork loin & crackling served with potatoes and vegetables with apple pear & sage sauce  
Spinach, feta, mozzarella & cream cheese stuffed chicken breast served with Spanish style lentil salad and roasted vegetables in a tahini lemon dressing & a red wine jus

## ADD DESSERT

**Minimum order 20, £3.50 per head**

Chocolate & orange tart (vg)  
Individual seasonal fruit pavlova  
Crème brulee  
New York cheesecake  
Sticky toffee pudding





# CANAPÉS

Handcrafted canapés. A fashionable and classic way to serve your guests. For a balanced selection, we would advise picking two canapés from each of our selection of vegetarian, fish and meat choices. Add two dessert options if you wish for that little bit extra.

Vegan and gluten free options available on request.

## VEGETARIAN

Coconut, carrot & dill balls (vegan)

Carrot, halloumi & dill balls

Mini spanakopita phyllo cup (can be made vegan)

Savoury cheesecake (parmesan, & rosemary shortbread with goats cheese & homemade tomato & thyme jam)

Avocado & feta mousse cup topped with crispy kale (gf)

## FISH

Tandoori spiced seasonal fish with tomato cumin puree on poppadum

Smoked salmon pancake wrap with cream cheese, cornichon & dill

Seasonal fish & crispy potato coin with pea puree

Spicy panko coated king prawn with sweet chilli dip

## MEAT

Mini Yorkshire pudding with rare beef celeriac and horseradish cream

Ham hock & pea terrine with local piccalilli on bruschetta

Mini creamy chicken & leek pie topped with cheddar chive crumble

Prosciutto basket with balsamic onions, local blue and micro rocket

## DESSERT

Mini bakewell tart (gf)

Handmade chocolate truffles

Lemon meringue tart (gf)

Mini sticky ginger cake with fresh Chantilly whipped cream

Minimum canapé order 20 guests

6 canapés  
£15.00

8 canapés  
£18.00

KEY - V VEGETARIAN / VG VEGAN / GF GLUTEN FREE





# SAVOURY BISCUITS

## FOR ALCOHOL

Homemade savoury alcohol pairing biscuits.  
Small round crispy buttery savoury shortbread biscuits in which the dominant flavours are added to match & compliment your chosen wine or beer.

### TO PAIR WITH WINE



#### **Brie, garlic & cumin**

Viognier

#### **Cheddar, toasted pine nut, spring onion & sage**

Chenin Blanc

#### **Camembert & dried cranberries**

Riesling

#### **Goats cheese, chilli & walnut**

Sauvignon Blanc

#### **Gouda, pistachio & cardamom**

Chardonnay

#### **Monterrey Jack cheese**

Pinot Grigio



#### **Toasted chopped hazelnuts & Shropshire blue cheese**

White Zinfandel



#### **Parmesan & toasted almond**

Prosecco

### TO PAIR WITH BEER



#### **Cheddar & jalapeno**

Blond Ale

#### **Cheddar & toasted pecan**

Brown Ale

#### **Curry spices & pistachio**

Amber Ale & IPA

#### **Gorgonzola, smoked bacon & walnut**

Stout



#### **Brie, rosemary & mixed nuts**

Pinotage

#### **Brie, walnut & chive**

Pinot Noir

#### **Camembert, hazelnut & rosemary**

Shiraz

#### **Gorgonzola, thyme & oregano**

Cabernet Sauvignon

#### **Gouda with tomato, basil & oregano**

Merlot

#### **Gouda & walnuts**

Syrah

#### **Mature cheddar**

Malbec



#### **Oat, sage Derby cheese & walnut**

Pale Ale & Bitters

#### **Smoked cheddar, chilli & ground almond**

Light / Belgian Beers / Lagers

**serves 10 | £9.50**



# AFTERNOON TEA

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Experience a true taste of British indulgence with afternoon tea in Devon

## HIGH TEA

£9.95 per person

Fair-trade tea including herbal infusions & filter coffee

A selection of finger sandwiches

Mini scones with jam & Cornish clotted cream

Clotted cream shortbread

Selection of blondie & brownie bites

## AFTERNOON TEA

£5.75 per person

Fair-trade tea, including herbal infusions & filter coffee

A selection of traditional cakes, scones (plain & fruit) with jam & Cornish clotted cream



# ALCOHOL

## WHITE WINE

**Mack & Collie Sauvignon Blanc (New Zealand - Marlborough)** £20.00

Fresh herbs sprinkled over passion fruit and melon while lime zest hangs around in the background. This is bright, vibrant and full of energy and demands a second glass. **13% abv**



**Saam Chenin Blanc (South African - Paarl)** £19.50

A dry, crisp and refreshing wine with juicy white fruit flavours and a gentle spicy undertone leading to a long mineral finish. **13%**

**Santa Ana Viognier Reserve (Argentina - Mendoza)** £19.50

Vibrant, intense fruity aromatics, rounded, waxy texture, unctuous fruit with just enough acidity to wash it back. Well balanced, with a decent finish. **13% abv**

**Il Molo Pinot Grigio (Italy)** £16.50

Straw in colour, with an intensely floral fragrance and a ripe green fruit character and aroma. Steely mineral tones balance the acidity and add a pleasingly dry crispness **12% abv**

## ROSE WINE

**La Vidaubanaise Comte de Provence Rosé (France - Provence)** £22.50

As dry and crunchy as a dry and crunchy thing. Herbaceous red fruits with a hint of salinity, grapefruit and pomegranate. The very style that Provence is known, and indeed popular, for producing. **13% abv**

**West Coast Swing White Zinfandel (USA)** £16.50

Full of ripe fruit aromas such as peaches, mango and melon. Juicy on the palate with strawberry and tropical fruit flavours with fresh acidity balancing the sweetness. **10% abv**

**Locally produced bottled lagers, ales & ciders (500ml)**

We are able to source a variety of lagers, ales & ciders from local breweries

**Homemade mulled wine (per litre)**

£4.50

£15.00

## RED WINE

**Trapiche Melodias Winemaker Selection Malbec (Argentina)** £21.50

A juicy, medium bodied wine with notes of ripe plums, black cherries and a touch of sweet spice. **12.5% abv**



**Saam Pinotage (South African - Paarl)** £19.50

Prunes, cherries and ripe berry notes with hints of vanilla oak. The palate is filled with ripe fruit and rich soft tannins with a long lasting finish. **14%**

**Tooma River Shiraz (Australia - South East)** £19.50

Shiraz has found its natural home in the sun kissed Australian vineyard, where it produces a ripe, fruit forward style loved for its immediate approachability. Our Reserve Shiraz is no exception, with a rich nose redolent with red and black berry aromas and a smooth, textured palate dripping with juicy dark fruits, hints of chocolate and lively spices. **14% abv**

**Il Molo Merlot (Italy - Veneto)** £16.50

Intense flavours of ripe fruit such as strawberry, plum and cherry are abound in this Merlot. Hints of oak notes come through to provide a spicy soft structure. **12% abv**

## SPARKLING WINE

**Via Vai Prosecco Rosé DOC (Italy)** £25.00

A beautiful fresh and light sparkling rosé with an intensely red berries character. **11% abv**

**Via Vai Prosecco (Italy)** £22.50

A lively, crisp, sparkling wine with a delicate lemon character and an aromatic, dry, refreshing finish. **11% abv**



# TERMS & CONDITIONS

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## MAKING A BOOKING & DELIVERY

All bookings and final confirmation of numbers, dietary requirements, etc, are required 48 hours prior to your event. Your booking should not be considered as confirmed until you receive a catering booking sheet from us with the relevant KX reference.

When making a booking, please state the start and finish times that you require the booking for. Please do not allow for a delivery/set up time as this will be managed by our delivery team. Where possible it is advisable to book a separate room for lunch deliveries to minimise disruption to your meeting. If you require tablecloths please ensure these are booked as an item. UCSP Hospitality does not provide free of charge tablecloths.

When placing your booking please also inform us of any specific dietary requirements or allergens, including vegan, gluten free, etc.

Please note all catering bookings will be given a scheduled delivery time throughout the working day. Late orders may not be accepted, but we will always attempt to accommodate late bookings, although this may result in alternative menu items and delivery times. All buffet items are subject to availability and where it is unavoidable, suitable replacements will be made. We will endeavour to inform you of any changes, but this may not always be possible.

It is the responsibility of the customer to book the room and check that the room being used is one in which catering is permitted and there is adequate space to lay out the delivery.

Should catering not be permitted, it is the customer's responsibility to find an alternative location. If one is not found within a suitable timeframe the policy of UCSP Hospitality is that the team will not set up. However, charges will still apply.

Prices are correct at the time of going to print. However, some adjustments may be made in the event of seasonal variation or shortage. You will be advised at the time of booking.

UCSP Hospitality does not accept liability for any catering items that have gone missing once delivered. Please ensure that a secure location for delivery is specified or a responsible person is available to take receipt of the order.

## LOSS OF EQUIPMENT OR BREAKAGES

Customers are responsible for any loss or damage to our equipment whilst in their charge.

All catering equipment delivered with your booking remains the property of UCSP Hospitality. Any damage to items or the non-return of items after the booking will be charged at the full replacement cost.

## MINIMUM ORDER & DELIVERY CHARGES

The minimum delivery spend is £25.00.

All prices are based on supply between 08.00 & 18:00, Monday to Friday.

Deliveries and events outside core trading periods will be subject to a surcharge of £60.00 Monday to Sunday (for 3 hours minimum).

## COLLECTION

We will endeavour to collect items on the day of delivery, however, if this is not possible or we are experiencing a high number of catering requests, collections will be made on the following day. Once you have finished with your catering, please pack it up and ensure that all items and containers are left in the room or outside the room for collection. Please do not move any items to another location.

If you require catering to be cleared at a specific time, for instance, if a room is in use after your booking, please state when ordering. We will endeavour to meet the stated time where possible.

## CANCELLATION

If you need to cancel or amend your booking, you must give a minimum of 48 hours' notice (excluding Bank Holidays and weekends) prior to the time of your confirmed delivery.

Cancellation charges of all food items will be applied to any booking cancelled less than 48 hours prior to the start date of the event/meeting.

## FOOD SAFETY & STORAGE

We operate a strict food safety policy and all fresh delivered products have been designated to be consumed within 2 hours of delivery, as food deteriorates when left out at room temperature for long periods. UCSP Hospitality will not be liable for quality or food safety outside of this timeframe.



# TERMS & CONDITIONS

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We request that you do not remove leftover food from the room for later consumption. Food items removed are consumed at your own risk and UCSP Hospitality will not be liable for quality or food safety outside of this time frame.

We provide allergen information with all our buffets but if you require further information please ask a member of staff or contact us on 01752 588580. We advise that food prepared on site may contain or have come in to contact with celery, gluten, shellfish, fish, eggs, lupin, milk, mustard, nuts, sesame seeds, soya beans or sulphur dioxide.

Our guarantee is that our equipment will hold drinks at the optimum temperature for up to two hours. Drinks consumed after this will be past their best.

## **PAYMENT**

All prices are per person and subject to VAT where applicable. Prices in this menu exclude VAT. An invoice will be issued after the event.

The University of Plymouth and its subsidiaries offer strict 30 day credit terms from the date of invoice.

Alternatively, should you wish to pay by card, payment can be made via the [eStore](#).

## **ENVIRONMENTAL COMMITMENT**

UCSP Hospitality are always looking for new ways to improve our environmental credentials. The nature of our delivery service is that all our food and drink has to be fully packaged to ensure it is kept safe from contamination. We do everything possible to minimise the environmental impact by re-using our service platters and attempting to eliminate the use of single use plastic, providing only glass bottles or canned drinks.

We continually strive to ensure we are making the most of local suppliers and are committed to buying and using seasonal, fresh produce. We choose to invest in local South West producers and ensure that:

- All eggs are free range.
- All milk and dairy products are locally sourced.
- Menus are changed to incorporate seasonal produce.
- All of our bananas, limes, tea, coffee and sugar is Fairtrade.
- Coffee is 100% certified organic and Fairtrade.

In line with the University of Plymouth's [12-point climate action plan](#), we are increasing the provision of local, sustainable food and reducing our reliance on imports.

Where this is not possible, we are committed to following the [Fairtrade Principles of better prices](#), decent working conditions, local sustainability, and fair terms of trade for farmers and workers, both within the UK and elsewhere. We will purchase products with the Fairtrade mark where viable. This reassures us that the product was produced in the most sustainable way and ensures that the University finds a sustainable balance in our food provision between local and Fairtrade drivers.

We are passionate about educating our staff, students, and our local community about the benefits of local produce, Fairtrade, trade justice and ethical consumption.

## **FOOD SAFETY ACT 1990**

The sale of food within the UK is controlled by the Food Safety Act 1990. UCSP Hospitality and the University is committed to providing catering services which meet the requirements of the Act and associated regulations.

Should staff in a department be considering bringing in their own food or using an outside caterer for an event, it is important to understand the legal status of food. The Food Safety Act relates only to food that is being sold, but "sale" is defined to include the supply of food in the course of a business, whether it is sold or given away. If a department provides food to guests, that food will be deemed to have been sold and would be within the scope of the Act. Members of the University staff are strongly advised not to make their own private catering arrangements, as in doing so they are taking on a responsibility in law for the supply. This responsibility rests with UCSP Hospitality where they are the supplier of the catering services.

## **EXTERNAL CATERING SUPPLIERS – APPROVAL REQUIRED**

UCSP Hospitality is the only internal catering provider for the University and should be consulted with regards to any catering requirements.

External companies should not be used, unless approved by Sarah Patten, Catering & Hospitality Manager ([sarah.patten@plymouth.ac.uk](mailto:sarah.patten@plymouth.ac.uk)).

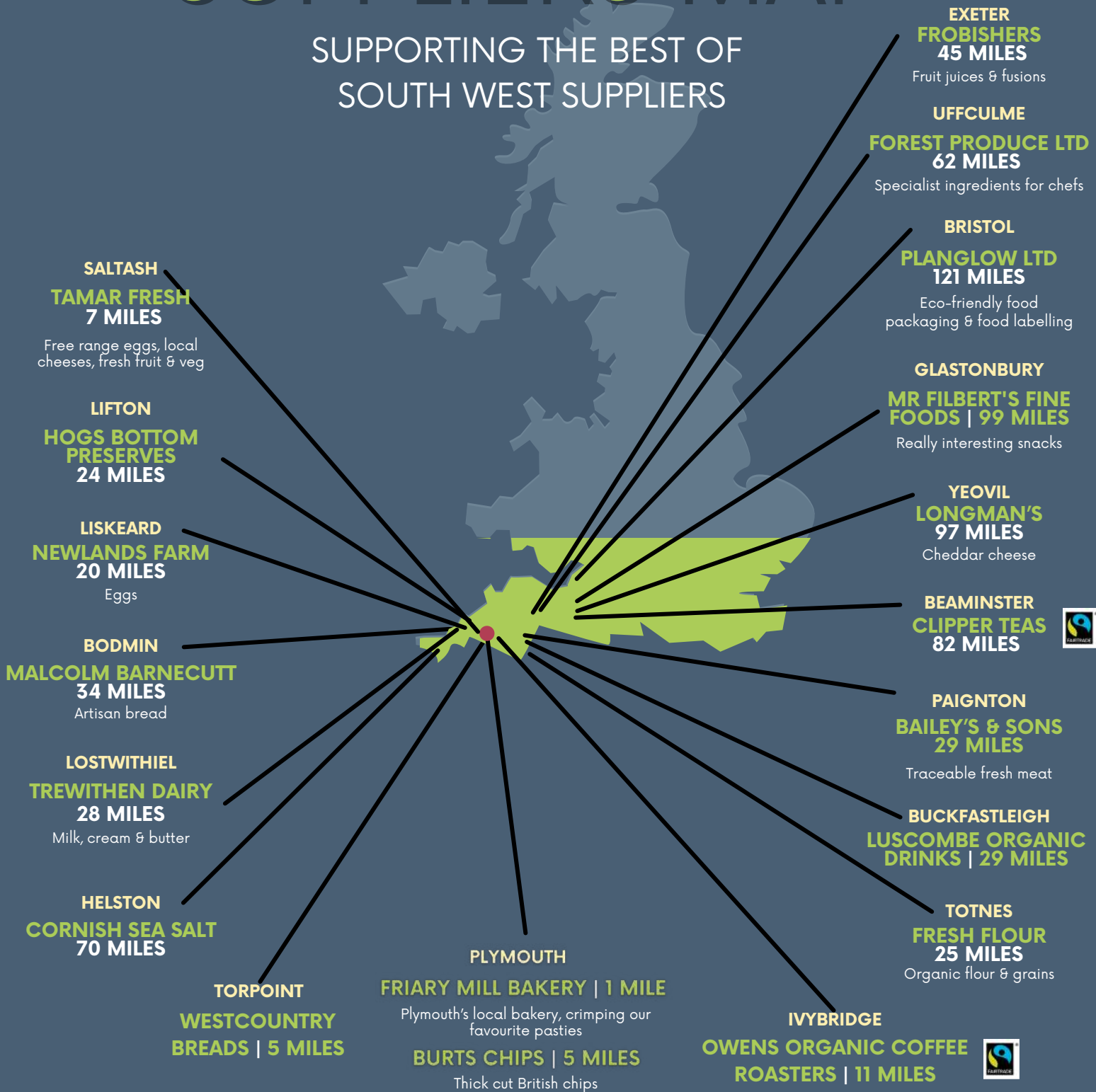
## **COMPLAINTS PROCEDURE**

In the unlikely event that you are dissatisfied with our products or services, please contact [catering@plymouth.ac.uk](mailto:catering@plymouth.ac.uk) within 48 hours so that a member of our team can investigate your complaint as soon as possible.











# SUPPLIERS MAP

SUPPORTING THE BEST OF  
SOUTH WEST SUPPLIERS



## FRESH PRODUCE

- Plymouth - Sliced ham 
- Cargreen - Round lettuce - 10 miles 
- St Dominick - Raspberries & strawberries - 14 miles 
- Downderry - Potatoes - 18 miles 
- Salcombe - Broccoli, cabbage & leeks - 24 miles 
- Totnes - Devon blue cheese - 24 miles 
- Cullompton - Courgette & parsnips - 57 miles 
- Ponsanooth - Yarg Cheese - 62 miles 

 Devon  Cornwall



**HOSPITALITY**  
AT THE UNIVERSITY OF PLYMOUTH





# HOSPITALITY

AT THE UNIVERSITY OF PLYMOUTH

For more information or enquiries about your catering and hospitality requirements, please contact:

Catering Services,  
University of Plymouth,  
Caprera Cottage,  
95 North Road East,  
Drake Circus,  
Plymouth,  
PL4 8AA

[catering@plymouth.ac.uk](mailto:catering@plymouth.ac.uk)

t:+44(0)1752 588580



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**EAT&  
DRINK**  
on campus

