

THE TARIFF

by culinera

BREAKFAST

Bacon / Sausage Roll	from £2.35	
Toast bar (WITH BUTTER, JAM OR MARMITE)	60p	
Morning pastries	from £1.45	
Cereal	£1.10	
Cut fruit	£1.45	
Whole fruit / melon wedge	50p/£1.40	
Porridge (40P FOR TOPPINGS)	FREE*	
*FREE TO STUDENTS WHEN PURCHASED WITH A TOPPING OR		
FRUIT. FREE TO STAFF WITH A HOT DRINK OR £1.00.		

DRINKS

HOT SELF SERVE







£1.25 / £1.50 £1.60 / £1.90 £1.70 / £2.00







Bring your own cup for 10p off

COLD DRINKS

Bottled water	85p / 95p
Culinera ice	£1.00 / £1.50
Milkshake	£1.40
Cartons	from £1.00
Cans	from £1.40
Flavoured bottles	from £1.20

HYDRATION STATION

Fruit shot	£1.00
500ml reusable bottle	£3.00

COLD GRAB AND GO

POTS	
Jelly / Yoghurt	90p / £1.30
Puddings pots	from £1.45
Cut fruit	£1.45
Whole fruit / melon wedge	50p / £1.40
Boxed salads	£2.60
Pasta salad	£1.80 / £2.20

CLASSIC







80p from £1.00 £1.60 £2.30

PREMIUM

Bloomer	£2.10
Wrap	from £2.40
Baguettes	from £2.65

Ultimate range

Items from £2.80





THE BAKERY AND SNACK SHOP







€AKES £1.30

30 £1.45

£1.65



£1.10



TOPPINGS £1.60 80Z / £2.10 120Z / £2.50 160Z

with daily changing

Pasta Bar

THE SOCIAL KITCHEN

(OPTION OF ADDITIONAL BOLT ONS)

Showcase course

Showcase puddings

S@URDOUGH



Classic £1.60 VEG £2.10 MEAT / Slipper £2.30

£2.60

£1.45

CulineraConcepts from £2.85
(MAIN COURSE)

Jacket potato with topping and leaves £2.40 (ADD OTHER TOPPING FOR 50P)

Paninis £2.50 VEG £2.70 MEAT

(HALF FOR HALF THE PRICE!)

Marketplace hot grabs from 80p

Homemade soup (WITH BREAD) £1.80

ALLERGENS

Culinera understands that food allergens can present serious problems for some of our pupils who eat within our dining facilities. We ask our customers with special dietary needs or allergies, to speak with our Executive Chef / Manager or one of our 'Allergen Champions' (who are wearing a pink badge) on a daily basis to find out which food they are able to purchase for that day, and they will do their best to cater for this. Where possible we may produce a bespoke dish, if required. It is not feasible to share entire menus in advance with customers as we produce and sell daily in excess of 70 items per day and our menus change regularly. Despite our best efforts, our food/drink is prepared in areas where cross contamination may occur and therefore, we are unable to guarantee that our dishes/drinks are ever totally free from any allergen.

Our position on nuts - Culinera does not use nuts in any of the food that we prepare in-house and serve. We are however unable to guarantee that dishes/products served are totally free from nuts / nut derivatives. This is because, ingredients, for example, croissants may be made in a factory containing nuts, bread may be baked in a factory handling nuts, or some production lines may have machines lubricated with nut oil. In some cases and mainly within our Sixth Form outlets, we purchase pre-packaged products which may contain nuts products, for example cereal bars. It is not always possible to list all ingredients in all of our dishes and therefore we ask all pupils with nut allergies to follow our special dietary needs process detailed above, which is to speak with our Executive Chef / Manager or one of our 'Allergen Champions' on a daily basis.



SCAN QR TO GIVE FEEDBACK

The Culinera team are always looking for ways to improve your offer. Scan the QR code or visit **feedback.culinera.co.uk** to give us your thoughts and feedback.









culinera Concepts

HEALTHY APPETITE?
Why not try our

healthier options

VAT: Sorry, we have to add VAT at the current rate, to all sales of hot food and beverages to non-students.

