CONTINENTAL BREAKFAST
Served between 07.00 and 10.30  £11.00 per person

A selection of:
» freshly baked pastries, croissants and muffins served with butter and preserves
» Fresh seasonal fruit
» Greek yoghurt with granola and honey
» Freshly brewed fairtrade coffee and tea
» Herbal teas
» Fresh orange juice

BREAKFAST TREATS
» Freshly baked danish pastry  £1.60
» Freshly baked croissant with butter and jam  £1.60
» Mini savoury croissant platter, serves 10  £12.00
» Bacon roll  £3.00
» Scrambled egg on toast  £2.50

BEVERAGES  Available all day
» Freshly brewed fair trade tea and coffee, per cup  £2.50
» Freshly brewed fair trade tea, coffee and biscuits, per cup  £3.00
» Apple | Orange | Cranberry juice, per litre  £3.00
» Coca Cola | Sprite | Fanta, per 330ml can  £1.50
» Innocent Smoothies  £2.00
» Still | Sparkling mineral water, per litre  £2.75
» Selection of Bottlegreen sparkling presses (275 ml)  £3.00
ginger and lemongrass | lime | elderflower

CAKES AND BAKES
» Mini muffins – triple berry and triple chocolate  £1.60
» Caramel shortbread | flapjack | chocolate brownie  £1.60
» Cinnabun | yum yum doughnut  £1.50
» Freshly baked scones with butter and jam  £2.75

SNACKS
» Olives | Nuts, serves 5  £3.00
» Kettle crisps (small / large)  £4 / £10
» Fruit platter for 5  £15.00
» Cheeseboard with grapes, nuts and dried fruit, serves 5 / 10  £25 / £50
» Fresh seasonal fruit  £0.75

Prices exclude VAT
WORKING LUNCHES
Served with sandwich and roll selection and finest Kettle crisps £17 per person

Please compile your menu by selecting 3 items.
Add an additional item for £2.50 per item.

MEAT
» Mini Aberdeen angus cheese burger with bacon
» Mini pie selection - beef and chicken
» Honey glazed korker sausages with grainy mustard dip
» Baked fig and parma ham wrap
» Lamb samosa with mango dip
» Chicken yakitori
» Southern fried chicken strips
» Breaded chicken caesar fillets
» Chicken sate skewer

FISH
» Sushi
» Beer battered cod goujon
» Salmon, watercress and tomato tart
» Southern fried fish goujon, bbq dip
» Hot and spicy coated prawns
» Tempura king prawns, sweet chilli dip

VEGETARIAN
» Homemade soup
» Vegetarian sushi
» Rocket, tomato, mozzarella and parmesan tart
» Marinated vegetables, artichokes, sun blush tomato and olives
» Baguette pizza - mixed vegetable and mozzarella
» Spinach and roasted red pepper tortilla
» Red pepper and jalapeno goujons
» Vegetable spring rolls with a hoisin dip

SWEETS
» Triple chocolate mini loaf
» Lemon mini loaf
» Pineapple sticks, yoghurt red berry sauce
» Mini brownies, caramel bites and flapjacks
» Macaroons
» Cinnabuns
» Yum yum doughnuts
» Fresh fruit
» Cheese and biscuits

Prices exclude VAT
170 Queen’s Gate
London

Menus

HOT AND COLD FORK BUFFET
For parties of 20 or more; Served with bread rolls, tea and coffee £29 per person
Please choose 2 main course items, 2 salads and 2 desserts

COLD MAIN COURSES
» Dressed fresh salmon and prawns
» Smoked fish platter - salmon, mackerel, trout
» Meat platter - ham, beef, pastrami and turkey
» Ardenne pate, toasted baguette slices and gherkins
» Avocado, roast artichokes, quails eggs and sun blush tomato
» Marinated roasted vegetables, asparagus, quails eggs and sun blush tomato
» Goat’s cheese, watercress and tomato tart

HOT MAIN COURSES
» Braised beef in red wine with mushrooms, bacon and shallots and potatoes
» Chilli beef with mixed beans and rice
» Roast butterfly leg of lamb with apricot and horseradish sauce, served with potatoes
» Greek lamb stew with tomatoes and olives, served with potatoes or rice
» Chicken with red and yellow peppers and tomato sauce, served with potatoes or rice
» Chicken rogan josh with mini naan and rice
» Seafood fricassee with a saffron sauce and mashed potato
» Escalope of salmon, roast red pepper, rocket sauce and potatoes
» Vegetable korma with mini naan and rice (v)
» Chickpea and roast vegetable tagine in a tomato and apricot sauce with rice or potatoes (v)
» Sweet potato chilli with rice (v)
» Melanzane parmigiani - aubergine, tomato and parmesan bake, served with potatoes (v)

SELECT TWO SALADS
» Greek salad
» celery, apple, fennel, white cabbage and walnut
» wild rocket, frissee salad, parmesan cheese and croutons
» mixed roasted vegetables with couscous
» crispy rainbow salad - mixed leaf and seasonal vegetables
» pesto pasta, spinach, pine nuts and cherry tomatoes

SELECT TWO DESSERTS
» Tropical fruit salad served with greek yoghurt and honey
» Cheeseboard with grapes, nuts and dried fruit
» Chocolate ganache tart
» Peach and almond tart
» Key lime pie
» Blueberry brûlée tart

Prices exclude VAT
AFTERNOON / EVENING RECEPTION SELECTION

6 items  £15.00 per person
Additional items  £2.50 per item per person

HOT ITEMS
» Mini yorkshire pudding
» Minted lamb kofta
» Honey glazed korker pork sausage with a grainy mustard dipping sauce
» Chicken tikka splits
» Southern fried chicken fillets
» Crispy oriental duck spring rolls
» Lemon sole goujon with a caper and parsley mayonnaise
» Hot and spicy coated prawns
» Chilli and ginger salmon skewer
» Marinated prawn skewer
» Crab cake with chilli dipping sauce
» Prawn twisters
» Dim sum selection
» Mozzarella and sun dried tomato parcels (v)
» Fig and goat's cheese parcels (v)
» Breaded brie with cranberry dipping sauce (v)
» Tomato, feta and roasted pepper open pie (v)
» Selection of indian delights, mango dip (v)

COLD ITEMS
» Marinated olives (v)
» Sushi
» Vegetarian sushi (v)

Prices exclude VAT
170 Queen’s Gate
London

Menus

GARDEN BARBEQUE
Menus available on request £30.00 per person

THREE COURSE SET LUNCHES
These lunch menus include bread rolls, a selection of seasonal vegetables, freshly brewed fairtrade tea and coffee £32.50 per person

Please compile your menu by selecting one option from each of the following courses:

STARTERS
» Risotto primavera with soya beans, celery and thai asparagus (v)
» Artichoke, grapefruit, frissee and rocket with parmesan shavings, toasted almonds and lemon dressing (v)
» Melon, avocado and mozzarella salad (v)
» Smoked mackerel, remoulade and caper vinaigrette

MAIN COURSES
» Pan roasted lamb chump with salsa verde and crushed cherry tomatoes
» Supreme of guinea fowl served with a grainy mustard, shallot and chive sauce
» Corn fed chicken supreme with red and yellow peppers in tomato sauce
» Rib eye steak topped with welsh rarebit and mushrooms
» Roast fillet of cod with roasted red peppers and prawns
» Escalope of salmon with a couscous crust and tomato and olive vinaigrette

DESSERTS
» Tropical fruit salad with lemon sorbet
» Blueberry brûlée tart
» Apple galette
» Cherry marquise torte
» Key lime pie
THREE COURSE SET DINNERS

These dinner menus include bread rolls, a selection of seasonal vegetables, freshly brewed fairtrade tea and coffee and after dinner chocolates. Please choose one starter, one main course and one dessert for your party.

STARRERS
» Parma ham and cantaloupe melon with balsamic roast figs and rocket
» Risotto with soya beans, celery, asparagus and rocket (v)
» Smoked salmon on brioche croute, crème fraiche, salsa of chopped shallots, capers, parsley, gherkin and lemon
» Avocado, smoked chicken, rocket and mustard and cress
» Asparagus and soft goat's cheese puff pastry wrap with red onion confit (v)
» Roast figs, wrapped in prosciutto and filled with dolcelatte
» Smoked salmon and prawn with keta caviar cocktail

MAIN COURSES
» Roast fillet of beef rolled in fresh herbs, portobella mushrooms and prosciutto ham
» Roast tournedos with mousse de foie gras, truffle and a madeira jus
» Roast rack of venison with red wine, lemon thyme and chocolate sauce
» Oven roasted lamb loin, cardamom and cinnamon rub, mint and sherry jus served with risotto, dried apricots and sultanas
» Artichoke, parmesan and walnut crusted rack of lamb, truffle oil, red wine and tomato jus
» Pan fried supreme of chicken with tomato and roast pepper sauce
» Supreme guinea fowl with green pepper brandy sauce
» Griddled duck supreme, kumquat, cranberry and marjoram sauce
» Baked cod loin with red peppers and thyme and black olive dressing
» Roast sea bass fillet with a pine nut crust and served with a red wine jus
» Delice of lemon sole with samphire, white wine and crème fraiche sauce and avruga caviar
» Pave of sea trout wrapped in parma ham with a roasted tomato jus
» Peppered lemon sole with a creamy oyster mushroom sauce
» Egg fried aubergine rolls filled with mozzarella and roasted red peppers (v)
» Parmesan roulade with ricotta, spinach and sun blush tomato filling (v)
» Roast portobella mushroom with an artichoke, red onion, spinach farce, wrapped in puff pastry (v)
» Gorgonzola cheesecake with figs in red wine (v)
» Spinach, artichoke and tomato filo pie (v)
» Mille feuille of grilled halloumi, slow roasted peppers, field mushrooms, thai asparagus and cherry tomato compote (v)

DESSERTS
» Summer fruit eton mess (available June – September)
» Apple tarte tatin with vanilla ice cream
» Mango, papaya, pineapple and orange salad with passion fruit syrup
» Deep lemon tart with raspberries and crushed meringue
» Baked fig and mascarpone tart
» Chocolate cherry marquise torte
» Rhubarb ginger delice
» Apple strudel with cinnamon cream

Add a cheeseboard as a fourth course for £5 per person

Prices exclude VAT