



170 Queen's Gate

L o n d o n

Menus

CONTINENTAL BREAKFAST

£10.50 per person

Minimum numbers 20 people

A selection of:

- » Freshly baked mini pastries, croissants and muffins
- » Fresh seasonal fruit
- » Greek yoghurt with granola and honey or berries compote
- » Freshly brewed Fairtrade coffee and tea
- » Herbal teas
- » Freshly squeezed orange juice

BREAKFAST TREATS

- » Freshly baked mini Danish pastry £1.20
- » Freshly baked mini croissant £1.20
- » Mini savoury croissant platter (ham & cheese or cheese & tomato), serves 10 £19.95
- » Platter of mini bagels with smoked salmon and cream cheese, serves 10 £13.10
- » Charred haloumi & crushed avocado muffin (V) £2.75
- » Avocado and smoked salmon muffin £2.75
- » Black pudding and hash brown muffin (Vegan) £2.75
- » Bacon roll £3.30
- » Egg roll (V) £2.80
- » Ubley tick & creamy yoghurts £1.20
- » Fresh seasonal fruit £1.05

BEVERAGES

- » Freshly brewed fair trade tea and coffee, per cup £2.20
- » Freshly brewed fair trade tea, coffee and biscuits, per cup £3.30
- » Apple | orange | cranberry juice, per litre £2.20
- » Coca Cola | Sprite | Fanta, per 330ml can £1.20
- » Smoothies 330ml (can only be ordered in sets of 8) £2.20
- » Still | sparkling mineral water, per litre £2.20
- » Selection of Bottlegreen sparkling presses (275 ml) £2.30

CAKES AND BAKES

- » Small Mini Cake Platter (15 mini cake slices) - Seeded Flapjack (Vegan), Banana Cake with Lemon Frosting (Vegan), Chocolate Brownie (Vegan), Bakewell Slice, Carrot & Walnut Cake £16.80
- » Large Mini Cake Platter (15 mini cake slices) - Seeded Flapjack (Vegan), Banana Cake with Lemon Frosting (Vegan), Chocolate Brownie (Vegan), Bakewell Slice, Carrot & Walnut Cake £36.00

- »Mini muffins – blueberry or double chocolate £1.70

- » Caramel shortbread | flapjack | chocolate brownie £1.60
- » Freshly baked scones with butter and jam £2.60
- » Selection of cakes (1 piece) £2.10
- » Mini macaroons (2 pieces) £1.80
- » Cupcakes – Carrot Cake, Belgium Chocolate and Mixed Berry £2.00
- » Mini fruit kebab £1.50

SNACKS

- » Olives, serves 5 £4.15
- » Nuts, serves 5 £3.30
- » Kettle crisps, serves 5 £3.30





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WORKING LUNCHES

£16.00 per person

Minimum numbers 10 people

Served with sandwich and roll platter selection and finest Kettle crisps.

Please compile your menu by selecting 3 items.

Add an additional item for £2.65 per item.

MEAT

- » Chicken satay brochette with toasted peanut dip (GF)
- » Hoisin duck spring roll, light soy and chilli dip
- » Chicken gyoza with ponzu and black sesame dip
- » Mini cocktail sausages with honey and grain mustard glaze (GF)
- » Crispy lamb samosa, coriander and pickled lime dip

FISH

- » Salmon Skewer
- » Lemongrass and ginger prawn brochette with sweet chili and lime dip (GF)
- » Mini Thai fish cake with sweet chilli sauce
- » Lemon Sole goujons with tartare sauce

VEGETARIAN

- » Spinach and vegetables pakoras with coriander and pickled lime dip (Vegan)
- » Veg gyoza with ponzu and black sesame dip (Vegan)
- » Mini goat cheese and caramelised onion quiche
- » Baby brie wedges with balsamic glaze
- » Thai vegetable spring rolls with light soy and chilli dip (Vegan)
- » Mini vegetable kebabs with basil pesto (GF) (Vegan)

SWEETS

- » Assorted mini pastry selection
- » Mini brownies, caramel bites and flapjacks
- » Mini macaroons
- » Fresh fruit skewers with lime syrup (Vegan)
- » Mini chocolate eclairs



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HOT FORK BUFFET

£32.00 per person

Minimum numbers 30 people

*A main course and a Chef's choice of seasonal salad
Served with bread rolls, tea and coffee*

We will provide the full buffet as 80% meat/fish and 20% vegetarian unless otherwise specified

MAIN COURSES

MEAT

- » Chilli Beef in black bean sauce with stir fried egg noodles
- » Slow roasted sirloin English beef, chimichurri, red peppers, double cooked chips
- » Confit of Gressingham duck leg, pickled white cabbage, radicchio and Duck gravy
- » Seared rump of Welsh spring lamb, rosemary, broad beans, peas and minted new season potato
- » Chicken Rendang with mixed papers, fresh coriander and Jasmin rice
- » Marinated Grilled chicken breast, wild rocket, red currants, preserved lemon (GF)

FISH

- » Pan roasted Anglesey sea bass, pickled samphire and hot potted shrimps
- » Aromatic Fish Thai red curry, two grain wild & brown rice with prawn cracker
- » Seared Cornish black bream, braised baby gem lettuce, potato cake
- » Smoked Haddock and salmon fishcakes, wilted spinach & spiced mayonnaise»
- » Roast loch duart Salmon, steamed broccoli and almond, lemon & chervil sauce (GF)

VEGETARIAN

- » Green peas, bell peppers and broad bean "paella", vegan saffron aioli (VE)
- » Potato gnocchi, crumbed ricotta, caramelised red onion, sage butter (VG)
- » Baked field mushrooms with sautéed leeks, mature cheddar cheese topped with buttered breadcrumbs (GF)
- » Stilton and quince quiche, rocket and sundried tomato salad (VG)

DESSERTS

additional £2.50 per person

- » Champagne poached strawberries & vanilla panna cotta (GF)
- » Apple and sultana crumble tart
- » Belgian chocolate ganache tart
- » Lemon cheesecake
- » A selection of English artisan cheeses - Stilton, Cornish brie, Quickies cheddar, grapes, figs, crackers, and chutneys



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FINGER FOOD BUFFET SELECTION

£16.80 per person

For parties of 30 or more

Additional items

Please compile your menu by selecting 6 items.

£2.80 per person

MEAT

- » Mini Cocktail Sausages with honey and mustard
- » Oriental Duck Spring rolls
- » Chicken Yakitori Skewers
- » Lemongrass and Ginger Chicken Brochette
- » Chicken Tikka Skewers

FISH

- » Mini Roasted Salmon Skewers
- » Lemongrass and ginger prawn brochette with sweet chili and lime dip (GF)
- » Mini Thai fish cake with sweet chilli sauce
- » Lemon Sole goujons with tartare sauce

VEGETARIAN

- » Indian tiffin bites samosas, bahjis, and pakoras with mango chutney
- » Mixed tempura vegetable with lime pickled yoghurt
- » Breaded mini brie wedges with balsamic glaze

VEGAN

- » Chickpea and kale falafel
- » Thai vegetable spring rolls
- » Carrot and coriander sausages

SWEETS

- » Pistachio Mini Carrot Cake
- » Mini Macaroons
- » Toffee Chocolate Brownie
- » Mini Eclairs



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GARDEN BARBEQUE

£32.00 per person

Menus available on request

AFTERNOON TEA

£14.50 per person

Minimum numbers 20

- » A choice of freshly brewed coffee and tea – Earl Grey, English breakfast, camomile and peppermint
- » Selection of finger sandwiches – cucumber, egg mayonnaise and cress, smoked salmon and cream cheese
- » Freshly baked scones with clotted cream and strawberry jam
- » Selection of afternoon cakes

PLATTERS

Prices are per platter

- | | | |
|---|---|--------|
| » | Mixed bagel platter
<i>serves 6</i>
Salt beef club, Smoked salmon and cream cheese & Brie with onion confit and rocket | £20.50 |
| » | Deluxe Sandwich platter
<i>serves 5</i>
Choose from meat, fish, vegetarian or vegan | £21.50 |
| » | Sushi platters, fish or vegetarian
<i>serves 5</i> | £19.45 |
| » | Deli platter
<i>serves 10</i>
Beef striploin, Honey roast ham, Pastrami, Chorizo, Serrano ham, Balsamic pickled onions, Caper berries, Seared vine cherry tomatoes & Selection of bread | £89.20 |
| » | Fish platter
<i>serves 10</i>
Smoked Salmon, Smoked Trout, Smoked haddock, Smoked mackerel, Prawns & Selection of bread | £91.00 |
| » | Greek meze platter
<i>serves 10</i>
Chargrilled green peppers, Stuffed vine leaves, Campagnola olives, Houmous, Tzatziki, Sunblushed tomatoes & Selection of bread | £67.65 |
| » | English cheese platter
<i>serves 5</i>
<i>Served with dried apricots, grapes, walnuts and cheese biscuits</i> | £33.40 |

» Fresh seasonal fruit platter
Serves 5

£16.80

SALADS

Serves 10 people

Roast new potato and aged parmesan pesto salad (V)	£22.00
Beetroot Chard and sour cream salad (V)	£24.00
Charred aubergine and sweet potato with dried tomato oil (V)	£22.00
Mixed wild rice with roasted broccoli salad (V)	£22.00
Classic Caesar salad	£24.00





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Canapé Menu

Choose 6 items from the selections below
Add an additional item

£24.15 per person
£3.00 per item per person

Minimum number of 30 people applies

When ordering any canapés from this selection, Gluten Free (GF), Dairy Free (DF), need to be stipulated on the order

CANAPÉS

MEAT SELECTION

- » Glazed Cut Duck Parfait on Pain de Mie with Fresh Fig
- » Smoked Duck with duck mousse and blackberry on ficelle
- » Chicken Liver Parfait, Spiced Port Jelly Tower on Toast
- » 6 dots smoked chicken mousse on Seeded cracker, mango chutney & pistachio
- » Open bagel with smoked chicken mousse toasted Almond flakes & spring onion
- » Chorizo and Red Pepper Mousseline with Spring Onion
- » Grilled Gammon with Mixed Peppers and Curly endive on Ficelle
- » The Bacon Lettuce and Tomato on Toast
- » Fig Wrapped in Parma ham, With Stick
- » Parma ham rose with mixed peppers and Flat Parsley on Feuillète
- » Peppered Beef with Beetroot Chutney and Horseradish on Crouton
- » Roast Beef with Horseradish on Yorkshire Pudding

FISH SELECTION

- » Tuna Mousseline with Celery & Peppers on White Bread
- » Smoked salmon on triangular dark rye bread with garlic and chive cream cheese
- » Blinis with Keta and Avruga Caviar
- » Tortilla Cup Caesar Salad with Quail Egg and Anchovy
- » King prawn ash tartlet with avocado mousse & cherry tomato
- » Rolled omelette with Smoked Trout and Keta Blinis
- » Smoked Salmon Carpaccio with Mayonnaise keta on Crostini
- » Beetroot Marinated Smoked Salmon Roll with Avruga on Rye Bread
- » Spicy crab salad & radicchio in Tortilla Cup avocado salsa
- » Quail egg Wrapped with Smoked Salmon with Avruga on Toast
- » Pastry Cone filled with Smoked Trout Mousse, Keta Caviar and chives
- » Seared Sea Bass with Thai Vegetables on Focaccia



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Canape Menu

CANAPÉS

VEGETARIAN SELECTION

- » Stack of Mozzarella and Roast Vine tomato with Pesto and Yellow Salsa
- » Walnut Bread with Mature Stilton and Figs
- » Goats cheese log with beetroot dust on Paprika shortbread with yellow salsa
- » ½ Baby Artichoke Heart, Porcini Mousse, Mixed Peppers
- » Mixed Roasted Peppers with Red Pepper Pesto on Ficelle
- » Goats cheese pistachio Pink pepper Corn, and cranberry ball with pick
- » Smoked Applewood Cheese Fan with Red Fruit Jam on Blinis
- » Avocado Mousse with Parmesan Black Olive on Mediterranean Bread
- » Half Quail Egg, Spicy Mayo, Leek on Ficelle
- » Bagel Basil Pesto Mousse with Brie and Fried Parsley Leaf
- » Zucchini & Pine Nut Omelette with marinated Roast Peppers
- » Cheddar Ploughman, Curly Endive, Pecan, Pickle, Granary Bread

GLUTEN FREE AND DAIRY FREE CANAPÉS

- » Mille Feuille of Smoked Chicken, Red Pepper Mousseline, Grapes
- » Chargrilled Asparagus with cured Ham and Sundried Tomato
- » Cut Roasted potato, Smoked Salmon Rosette, Avruga
- » Chargrilled Carrot and Zucchini Tower with Tapenade and Peppers Salsa (V)
- » Tiny Vegetable on grilled Courgette with Asparagus tip (V)
- » Aubergine Mousseline and Sweet Pepper on Roasted Potato (V)
- » Carrot Cup with Grated Celeriac Salad and Red Pepper (V)
- » Bundle of Julienne vegetable bundle chives balsamic dressing (V)
- » Gluten free bread green Avocado salsa, Black Olive Crumble fresh half-moon tomato (V)

DESSERT SELECTION

- » Fresh Fruit on Creamy Genoise
- » Pistachio and Blackcurrant Tartlet
- » Lemon Curd meringue tartlet
- » Mini Carrot cake, Vanilla Beans dusting with Crystallised Ginger
- » Rich Chocolate Brownie with Fresh Raspberry's & Cream (Nuts)
- » Rich Chocolate Brownie with Seared Apple Fan & Apple Cream (Nuts)
- » Sable Biscuit, passion fruit mousse, candied lime zest
- » Mini Fresh Fruit Tartlet with Vanilla Cream
- » Lemon and Almond Scone topped a lemon mousse and Kiwi (Nuts)
- » Rhubarb Cream Brule & Pistachio dessert Tart (Nuts)
- » Mini Banoffie Pie
- » Mini Opera Gateau (Nuts)
- » Lemon tartlet, Lemon Zest



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Terms and conditions

MINIMUM CATERING SPEND

A minimum catering spend include audio visual equipment applies as follows:

	Council Room	Solar Room	Drawing Room
08.00–18.00	£1,000	£500	£500
18.00–22.30	£2,000	£1,200	£1,200

The minimum catering spend does not reduce if a half-day meeting has been booked.

The catering services we provide is recharged at cost to our clients. The service is not for profit

CANCELLATION / REDUCTION OF ROOMS

Due to high demand on bookings, the cancellation and/or reduction period is now as follows:

- For bookings where the total minimum spend is below £1,000: In the event of meeting rooms being cancelled within 10 working days prior to the date of the event, the Catering department reserves the right to charge 100% of the minimum spend.

- For bookings where the total minimum spend is above £1,000: In the event of meeting rooms being cancelled within 20 working days prior to the date of the event, the Catering department reserves the right to charge 60% of the minimum spend.

ALL NOTIFICATIONS MUST BE IN WRITING. VERBAL INSTRUCTIONS WILL NOT BE ACCEPTED.

FINAL CATERING NUMBERS

- (a) Five working day notice is required for change in numbers of more than 10%.
- (b) Three working day notice is required for change of numbers of less than 10%.

SMOKING POLICY

In accordance with governmental legislation, smoking is not permitted at 170 Queen's Gate. Details of additional smoking zones on campus can be found via the following link:

www.imperial.ac.uk/health-and-wellbeing/smoke-free-imperial

ACCESS TO 170 QUEEN'S GATE

170 Queen's Gate is a listed building. The main entrance includes stairs, which limits accessibility for wheelchair users.

USE OF 170 QUEEN'S GATE

As 170 Queen's Gate is accessible to a large number of people, we cannot take responsibility for any items left in the cloakroom, meeting rooms or catering areas. We would suggest that you make your delegates/guests aware of this and provide appropriate cover.

The meeting rooms at 170 Queen's Gate are not sound-proof. Therefore, total silence from other users of the building cannot be guaranteed.

Visitors and delegates are not permitted to consume food, alcoholic or non-alcoholic beverages on the premises that have not been supplied by the venue.

All food served at 170 Queen's Gate is to be consumed only on the premises.