HOSPITALITY MENU
at Birkbeck College
Welcome to the Hospitality offer at Birkbeck. Our dedicated catering team at the university strives to ensure our hospitality service represents fantastic quality and variety at great value.

Menus
Our new brochure contains suggestions for all your hospitality and event needs from our refreshment offerings through to our speciality menus.

All menus incorporate fairtrade, red tractor & MSC certified dishes. All dietary requirements including vegetarian, vegan, gluten free and halal selections are available on request.

Ordering
Orders can be placed by contacting room bookings for centrally allocated rooms. For all non allocated rooms the booking form can be found at:
http://www.bbk.ac.uk/roombookings/catering

Should you require a bespoke menu or service, or wish to discuss your event further, please contact the catering team via: catering@bbk.ac.uk

Kind Regards
The Sodexo Catering Team
CATERING SERVICE LEVEL AGREEMENT

Where catering services have been requested as part of the facilities, the client shall confirm final timings, menus and any special food requirements (as per the catering options provided by BBK from time to time) to room bookings, in writing not less than 3 clear working days prior to the provision of the facilities. The client accepts the BBK may be unable to meet any late requests.

If additional catering services are required on the day of the event, the client should contact room bookings, who will investigate if the additional catering can be provided. The client or an acceptable signatory will be asked to sign a catering order to confirm that additional catering has been provided. Any additional catering will be charged for according to the brochure prices.

Where catering has been booked in advance the following cancellation policy will apply:

No charge will be made for the cancellation of tea, coffee, biscuits, cookies, water, and fruit juice up to 4pm on the working day prior to the day of the event.

Tea, coffee, biscuits, cookies and fruit juice cancelled on the day of the event will be charged.

Tea, coffee, biscuits, cookies and fruit juice ordered for a weekend event must be cancelled by noon of the Friday preceding the weekend of the event otherwise a full charge will be made.

A reduction or cancellation of any other catering services must be confirmed in writing to room bookings by noon 2 clear working days prior to the event.

Catering not cancelled in accordance to this procedure will be charged in full.

Where any special requirements have been agreed in respect of catering services these will be charged in full where BBK has place a food order for such catering from its supplier and are unable to cancel this request with the supplier without cost.

Any items used to serve hospitality that are damaged or missing will be charged to the account for the full cost of replacement.

Any items hired will be hired for a small fee. Any broken or missing items will be charged against the account at the full cost of replacement.

There is a minimum order of £12.00 per day for all catering bookings. There is a minimum order of £50.00 for bookings which occur on a Sunday.

In an attempt to reduce our glass use, all water for hospitality is supplied in re-usable bottles. A charge of £5.00 will be levied to the booking if these bottles are not returned with the order.

Any loss or damage to cutlery, crockery or glasses will also have a fine levied on the order.

All prices in this brochure are exclusive of VAT
THE CONTENTS

- Refreshments
- Pastries, Treats & Breakfast
- Conference Packages
- Sandwich Platters
- Artisan & Premium Lunches
- Finger Buffet
- Grazing Platters
- Cold Fork Buffet
- Hot Fork Buffet
- Formal Dining
- Reception Bites & Nibbles
- Canapes & Wine
OUR REFRESHMENTS

Hot Drinks

Fairtrade Tea and Coffee £1.55
Including a selection of herbal teas, de-caffeinated coffee.

Cold Drinks

Vivreau Water SPARKLING 1L £1.90
Vivreau Water STILL 1L  £1.90
Selection of Canned Drinks 330ml £1.15
Orange Juice 1L £2.19
Apple Juice 1L  £2.19
Innocent Smoothies 250ml £1.89
Tropicana Orange Juice 250ml £1.84
Cranberry Juice 1L £2.19
Elderflower Fizz 275ml  £2.10

Aspretto
Great coffee that does great things.
# PASTRIES & TREATS

## Biscuits & Cookies
- Premium Biscuit Selection: £0.63
- Wrapped Biscuit Selection (2 per pkt): £0.54
- Freshly Baked Cookies each: £0.99
- Biscuit of the Month: £0.63
- Chocolate Biscuit Selection: £0.63

**Fresh baked pastries** (2 per person): £1.50
A selected mix of: Maple Pecan Plaits, Raspberry Crowns, Vanilla Crowns, Cinnamon Swirls and Apple Coronets

## Treats
- **Afternoon Tea** (per person): £6.72
  - Fairtrade tea, sandwiches, homemade cakes & scones served with jam & clotted cream.

  **Cake Slice** (1 per person): £2.62
  - Organic Banana cake
  - Organic Carrot cake
  - Fruit Cake

- **Mini Cake Selection**
  - Bite size cake selection (3 per person): £2.10
  - Scones and Jam (1 per person): £1.63
  - Flower Pot Muffin (1 per person): £2.41
  - Chocolate Bar: £0.81
    - Kit Kat, Mars, Wispa and Galaxy Caramel

- **Fruit, Nuts & Seed Bag**: £1.67
  - Berry Mix, Fruit, Nut and Seed Mix, Yoghurt Peanuts and Milk Chocolate Peanuts

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**Fairtrade**
Fairtrade is about better prices, decent working conditions, local sustainability, and fair terms of trade for farmers and workers in the developing world. Our Aspretti coffee is 100% Fairtrade and 100% organic.
# BREAKFAST

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacon Roll</td>
<td>£2.55</td>
</tr>
<tr>
<td>Rashers of bacon served with</td>
<td></td>
</tr>
<tr>
<td>Tomato Ketchup or brown sauce in a</td>
<td></td>
</tr>
<tr>
<td>crusty roll.</td>
<td></td>
</tr>
<tr>
<td>Sausage Roll</td>
<td>£2.57</td>
</tr>
<tr>
<td>Cumberland sausage served</td>
<td></td>
</tr>
<tr>
<td>with Tomato Ketchup or brown sauce</td>
<td></td>
</tr>
<tr>
<td>in a crusty roll.</td>
<td></td>
</tr>
<tr>
<td>Ham &amp; Cheese Croissant</td>
<td>£2.54</td>
</tr>
<tr>
<td>Tomato &amp; Cheese Croissant</td>
<td>£2.54</td>
</tr>
<tr>
<td>Smoked Salmon &amp; Cream Cheese Bagel</td>
<td>£2.79</td>
</tr>
<tr>
<td>Seasonal Fresh Fruit</td>
<td></td>
</tr>
<tr>
<td>Classic Fruit Bowl</td>
<td>£5.92</td>
</tr>
<tr>
<td>6 pieces of seasonal fruit</td>
<td></td>
</tr>
<tr>
<td>Individual Fruit Salad Pots</td>
<td>£2.11</td>
</tr>
<tr>
<td>Piece of Fruit</td>
<td>£1.04</td>
</tr>
<tr>
<td>Fresh Fruit Platter</td>
<td>£14.96</td>
</tr>
<tr>
<td>serves average of 10 people</td>
<td></td>
</tr>
<tr>
<td>Yoghurt &amp; Granola Pot</td>
<td>£2.00</td>
</tr>
<tr>
<td>Porridge Pot</td>
<td>£2.00</td>
</tr>
</tbody>
</table>
CONFERENCE PACKAGES

*Package 4 is only available for a minimum of 15 people. Weekend hot fork buffet, £50 service charge. Prices quoted are per person.

CONFERENCE PACKAGE 1

Morning
Freshly brewed filter coffee & teas, still and sparkling water.

Lunch
A selection of meat, fish & vegetarian sandwiches, selection of fruit, still and sparkling water.

Afternoon
Freshly brewed filter coffee & teas, served with biscuits, still and sparkling water.

£10.80

CONFERENCE PACKAGE 2

Morning
Freshly brewed filter coffee & teas served with biscuits, fruit juice, still and sparkling water.

Lunch
A selection of meat, fish & vegetarian sandwiches & wraps, fresh fruit platter, fruit juice, still and sparkling water.

£14.21

CONFERENCE PACKAGE 3*

Morning
Freshly brewed filter coffee & teas served with baked cookies, fruit juice, still and sparkling water.

Lunch
A selection of Artisan sandwiches, wraps with meat, fish & vegetarian fillings. Vegetable crisps Fresh fruit platter Fruit juice, still and sparkling water.

£18.51

CONFERENCE PACKAGE 4*

Morning
Freshly brewed filter coffee & teas served with baked cookies, fruit juice, still and sparkling water.

Lunch
Choice of hot or cold buffet, fruit juice, still and sparkling water.

£21.95

Afternoon
Freshly brewed filter coffee & teas, biscuits still and sparkling water.

(Not available at Russell Square, only cold buffet available at 43 Gordon Square)
## OUR SANDWICH PLATTERS

### Classic Sandwich Platters

*Classic range comes with 24 quarters per platter serving 6 people*

<table>
<thead>
<tr>
<th>Platter</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><em>Classic meat sandwich platter</em></td>
<td>£17.37</td>
</tr>
<tr>
<td>Ham, chicken &amp; sweetcorn, beef,</td>
<td></td>
</tr>
<tr>
<td>turkey, ham &amp; tomato, chicken</td>
<td></td>
</tr>
<tr>
<td>mayo</td>
<td></td>
</tr>
<tr>
<td><em>Classic vegetarian sandwich platter</em></td>
<td>£17.37</td>
</tr>
<tr>
<td>Cheese, egg and tomato, egg and</td>
<td></td>
</tr>
<tr>
<td>watercress, cheese &amp; pickle, soft</td>
<td></td>
</tr>
<tr>
<td>cheese &amp; cucumber, two cheese &amp;</td>
<td></td>
</tr>
<tr>
<td>onion</td>
<td></td>
</tr>
</tbody>
</table>

### Premium Sandwich Platters

**Premium range comes with 20 quarters per platter serving 5 people**

<table>
<thead>
<tr>
<th>Platter</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Premium meat sandwich platter</strong></td>
<td>£17.75</td>
</tr>
<tr>
<td>BLT, ham salad, chicken salad,</td>
<td></td>
</tr>
<tr>
<td>chicken &amp; bacon, chicken &amp; stuffing</td>
<td></td>
</tr>
<tr>
<td><strong>Premium vegetarian sandwich platter</strong></td>
<td>£17.75</td>
</tr>
<tr>
<td>Cheddar ploughmans, egg and watercress,</td>
<td></td>
</tr>
<tr>
<td>houmous and crunchy veg, two cheese &amp; onion, onion bhaji</td>
<td></td>
</tr>
<tr>
<td><strong>Premium fish sandwich platter</strong></td>
<td>£17.75</td>
</tr>
<tr>
<td>Smoked salmon &amp; dill, prawn lemon</td>
<td></td>
</tr>
<tr>
<td>mayo &amp; rocket, prawn Marie Rose,</td>
<td></td>
</tr>
<tr>
<td>smoked salmon &amp; soft cheese, tuna</td>
<td></td>
</tr>
<tr>
<td>mayonnaise &amp; cucumber</td>
<td></td>
</tr>
<tr>
<td><strong>Premium mixed sandwich platter</strong></td>
<td>£17.75</td>
</tr>
<tr>
<td>Ham &amp; cheese Ale chutney, new york deli,</td>
<td></td>
</tr>
<tr>
<td>salmon &amp; horseradish soft cheese, goats cheese &amp; grilled peppers, bbq chicken &amp; bacon</td>
<td></td>
</tr>
</tbody>
</table>

### Classic Sandwich Working Lunch

A selection of classic meat, fish & vegetarian sandwiches, in-house filtered water, selection of seasonal fruit  
£8.90

### Premium Sandwich Working Lunch

A selection of premium meat, fish & vegetarian sandwiches, in-house filtered water, fruit juice, fresh fruit platter  
£9.91

### Lunch on the go

Packed lunches include sandwich, packet of crisps water and apple. Served on trays (served in bags 25p extra)  
£6.91

### Mixed Wrap Platter (serves 4)

Wrap platter serves around 4 people  
Piri piri chicken, hoi sin pulled pork, chicken with yogurt & mint crème fraîche  
£18.08
Below is a list of Vegan, Halal and Gluten Free alternatives which are available for any event. Please order with your catering 4 working days prior. Should you have additional special dietary requirements, please contact the catering team to discuss other alternatives.

### Biscuits & Snacks

#### Gluten Free

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Biscuits</td>
<td>£0.70</td>
</tr>
<tr>
<td>- Walkers Chocoltae Chip Shortbread</td>
<td></td>
</tr>
<tr>
<td>Cookies</td>
<td>£0.63</td>
</tr>
<tr>
<td>- Triple Chocolate Fudge Cookie</td>
<td></td>
</tr>
<tr>
<td>- White Chocolate and Brazil Nut Cookie</td>
<td></td>
</tr>
<tr>
<td>Crisps (per packet)</td>
<td>£1.00</td>
</tr>
<tr>
<td>- Darling Spuds Crushed Natural Sea Salt</td>
<td></td>
</tr>
<tr>
<td>- Darling Spuds Sea Salt &amp; Italian Balsamic Vinegar</td>
<td></td>
</tr>
<tr>
<td>- Darling Spuds West Country Cheddar, Leek &amp; Pink Peppercorns</td>
<td></td>
</tr>
</tbody>
</table>

#### Vegan

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Selection of Naked Fruit Bars</td>
<td>£1.30</td>
</tr>
<tr>
<td>- Cashew Cookie</td>
<td></td>
</tr>
<tr>
<td>- Berry Delight</td>
<td></td>
</tr>
<tr>
<td>- Cocoa Orange</td>
<td></td>
</tr>
<tr>
<td>- Pecan Pie</td>
<td></td>
</tr>
<tr>
<td>Biscuits</td>
<td>£0.55</td>
</tr>
<tr>
<td>- Mixed Berries Oat Biscuits</td>
<td></td>
</tr>
<tr>
<td>- Dark Chocolate Chip Oat Biscuits</td>
<td></td>
</tr>
<tr>
<td>- Stem Ginger Oat Biscuits</td>
<td></td>
</tr>
<tr>
<td>Crisps (per packet)</td>
<td>£1.00</td>
</tr>
<tr>
<td>- Quinoa Chips</td>
<td></td>
</tr>
<tr>
<td>- Houmous Chips</td>
<td></td>
</tr>
</tbody>
</table>

### Cakes & Traybakes

#### Gluten Free

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Honeybun’s mini cakes</td>
<td>£1.50</td>
</tr>
<tr>
<td>- Cranberry and Pecan Flapjack</td>
<td></td>
</tr>
<tr>
<td>- Ginger &amp; Polenta Shortbread with a Lemon sponge topping</td>
<td></td>
</tr>
<tr>
<td>- Dark Chocolate Brownie</td>
<td></td>
</tr>
<tr>
<td>Traybakes</td>
<td>£1.35</td>
</tr>
<tr>
<td>- Caramel Shortcake</td>
<td></td>
</tr>
<tr>
<td>- Chocolate Brownie</td>
<td></td>
</tr>
<tr>
<td>- Lemon Drizzle Slice</td>
<td></td>
</tr>
<tr>
<td>Cakes</td>
<td>£2.62</td>
</tr>
<tr>
<td>- Chocolate</td>
<td></td>
</tr>
<tr>
<td>- Carrot</td>
<td></td>
</tr>
<tr>
<td>- Victoria Sponge</td>
<td></td>
</tr>
<tr>
<td>- Cappucino</td>
<td></td>
</tr>
<tr>
<td>Scone</td>
<td>£1.63</td>
</tr>
<tr>
<td>- Sultana Scone</td>
<td></td>
</tr>
</tbody>
</table>

#### Vegan

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Selection of Naked Fruit Bars</td>
<td>£2.62</td>
</tr>
<tr>
<td>- Vegan Pistachio Loaf</td>
<td></td>
</tr>
<tr>
<td>- Vegan Chocolate and Raspberry</td>
<td></td>
</tr>
<tr>
<td>- Vegan Trail mix Flapjack</td>
<td></td>
</tr>
</tbody>
</table>

These are all alternative options to be included in your chosen catering delivery for those with special dietary requirements.
ARTISAN WORKING LUNCHES

Our Artisan boxes contain a mix of mini-rolls, focaccia, wraps and ciabattas.

Artisan
Meat Deli Working
Lunch

British ham & mustard mayonnaise mini rolls
Roast chicken with basil pesto focaccia,
Roast beef & rocket ciapini,
Signature British pulled chicken salad on malted bread
Chicken Caesar tortilla wrap
Hoisin duck tortilla wrap
£7.98

Artisan
Mixed Deli Working
Lunch

Chicken salad mini rolls,
Tuscan tuna focaccia
Barbers mature cheddar & salad ciabatta
Signature smoked salmon & cream cheese on granary bread
Chicken Caesar tortilla wrap,
Sunshine wrap
£7.98

Artisan
Vegetarian Working
Lunch

Free range egg & mustard cress mini rolls, garden vegetable
Croxton Manor cream cheese focaccia, Barbers mature cheddar
Cheese & salad ciapini
Signature British free range egg & Heinz salad cream on malted bread
Houmous & falafel flatbread wrap
Sunshine wrap
£6.98

All Artisan lunches are served with vegetable & kettle crisps and orange juice & water.
Prices quoted are per person. Minimum order of 5
## PREMIUM WORKING LUNCHES

*Our premium contain a selection of baguettes, wraps and ciabattas*

### Mixed Baguette Box
- Baguette with red pepper pesto, Parma Ham, Rocket and Parmesan
- Baguette with Brie grape and Victorian chutney
- Baguette with grained mustard butter, Ham, gruyere cheese and gherkin
- Baguette egg mayonnaise bacon salad cress
- Baguette salmon tartare with cucumber
- Baguette tomato cheddar onion chutney

*Platter serves 6 people*

**£55.44**

### Mixed Vegan/Vegetarian Box
- Wrap with Lebanese salad, Hummus, roasted red peppers and falafel
- Wrap Mixed crunchy Vegetable salad with Mayonnaise
- Wrap Roasted Vegetable, basil pesto and spinach
- Ciabatta with tomato tapenade, Avocado, baby mozzarella and black olive
- Ciabatta cheddar with pickle and Mixed Salad
- Ciabatta red pesto cream cheese, mixed peppers, spinach and parsley

*Platter serves 6 people*

**£55.44**

### Mixed Fish Box
- Wrap with hot smoked salmon flakes, mayonnaise and cucumber
- Wrap tuna salad, celery, mayonnaise and mixed Salad
- Wrap Taramasalata Lebanese Salad, Spinach
- Ciabatta smoked mackerel, tomato and fresh herbs
- Ciabatta Prawn Curry Mayonnaise and iceberg
- Ciabatta salmon tartare and rocket

*Platter serves 6 people*

**£55.44**

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*All premium working lunches are served with vegetable & kettle crisps and orange juice & water.*
OUR FINGER BUFFET

Why not add a few of our cold finger buffet items to your sandwich buffet?

Cold finger buffet selection. Minimum order 20. select 4 choices from list.

Sweet chilli chicken skewers £5.88
Mini Duck spring rolls
Marinated chicken skewer with a pesto salsa verde
Coconut prawns with chilli dip
Indian spiced samosa(v)
Mini onion bhaji
Tomato, mozzarella & basil skewer(v)
Mini beef sliders
Honey glazed sausages
Nachos served with sour cream dip

Price per person

Cheeseboard (serves 10) £28.10
Selection of British and continental cheeses, water biscuits, seasonal chutneys, pickles, grapes & celery

Fresh Fruit Platter £14.96
Serves average of 10 people
GRAZING PLATTERS

Our sharing boards are designed to offer a change from the traditional finger buffet. These platters offer a modern twist on some classic favourites.

Vegan/Vegetarian Grazing Platter  £79.60
Served with a selection of artisan breads & mixed leaf salad with extra virgin olive oils and balsamic vinegar
Grilled Mediterranean vegetables
Hummus & tzatziki dip
Marinated olives
Sun-blushed tomatoes
Artichoke hearts

Ploughman’s Grazing Platter  £82.50
Served with a selection of artisan breads & mixed leaf salad with extra virgin olive oils and balsamic vinegar
Selection of British & continental cheeses
Pork and apple pie
Pickled onion & gherkins
Pickles

Anti-pasti Grazing Platter  £92.50
Served with a selection of artisan breads & mixed leaf salad with extra virgin olive oils and balsamic vinegar
Selection of cured meats & ham
Marinated olives
Sun-blushed tomatoes
Artichoke hearts

World Grazing Platter  £92.50
Served with a selection of artisan breads & mixed leaf salad with extra virgin olive oils and balsamic vinegar
Mini beef sliders
Indian savoury selection with raita dip
Goats cheese & red onion tart
Marinated chicken Tandoori skewer
Thai fishcakes with dipping sauce

Please note that these items are subject to a minimum of 10 guests. Prices quoted above are per platter and serves 10
Red Tractor covers all aspects of the supply chain from farm to fork. This includes food safety and hygiene, animal welfare, and environmental protection.

The logo is not just about Farm Assurance. Standards must be met at every critical link in the supply chain. All of our British fruit, vegetables, milk and cream are Red Tractor certified.
COLD FORK BUFFET

Cold Fork Buffet - £13.61 per person (not available in Russell Square)

Please choose two options from the mains selection below:
- Mustard glazed gammon with pineapple salsa
- Coronation chicken
- Roast topside of beef with watercress and horseradish
- Roast salmon with green beans and citrus crème fraîche
- Tuna Niçoise
- Caramelised onion, stilton and thyme tart (v)
- Spinach and pepper fritatta (v)

Please choose three options from the following salad options:
- Mixed 5 leaf salad
- Coleslaw dressed with yoghurt
- Indian spiced rice with mango, apricots and coriander
- New potato, watercress and spring onion with grain mustard dressing
- Couscous, squash and red pepper salad
- Heritage tomato salad
- Caesar salad undressed

Please choose one option from the following dessert options:
- Lemon posset with ginger biscuit
- Bramley apple, fig and cinnamon crumble
- Caramel apple trifle
- Chocolate orange pots
- Raspberry crème brûlée
- Chocolate brownie with honeycomb dressing
- Fresh Fruit Salad

Please note that these items are subject to a minimum of 15 guests.
28% of the world's fish stocks are overfished or depleted. The Marine Stewardship Council (MSC) ecolabel guarantees that your fish came from an independently-certified fishery employing sustainable, environmentally friendly and effective management practices. Sodexo UK is proud to be the first caterer worldwide to get all of its restaurants MSC certified.
HOT FORK BUFFET
Available in certain buildings, please contact the catering team for more information

Hot fork buffet - £13.61 per person

Weekend service charge £50

Please select two main choices from the below

Vegetarian
• Stir fried teriyaki Asian vegetables with tofu (v)
• Tartiflette (v)
• Spinach, butternut squash & chickpea tagine (v)
• Oven roasted root vegetables (v)
• Vegetable gratin (v)

Meat
• Lamb & redcurrant casserole
• Traditional Moussaka
• Thai red beef curry
• Braised beef, button mushrooms, silverskin onions, bacon and red wine
• Roast chicken with lemon, garlic and thyme

Fish
• King prawns in creamy turmeric sauce
• Grilled cod with a herb & lime crust
• Poached hake with tomato and parsley
• Seafood linguine with chervil
• Cod with basil mozzarella and tomato

Please select 2 items to accompany your buffet

• New potatoes
• Steamed rice
• Cous Cous
• Mixed salad leaves
• Seasonal vegetables

Please select 1 dessert

• Vanilla pannacotta
• Bramley apple, fig and cinnamon crumble
• Chocolate brownie with honeycomb dressing
• Salted caramel chocolate torte
• Raspberry crème brulee
• Caramel apple trifle
• Fresh fruit salad

Please note that these items are subject to a minimum of 15 guests.
FORMAL DINING

3 courses - £34.50 per person (includes tea, coffee). Select one dish per course to create a set menu for your guests with vegetarian alternatives if required

**To Commence**
- Smoked haddock risotto with dill oil and parmesan crisp
- Smoked salmon salad with celeriac, chilli and prawns
- Rotisserie chicken skewer with micro cress, olive oil white wine vinegar
- Warm black pudding with mixed leaves, pine nuts, sliced apple and Parma ham crisps
- Fresh heritage tomato salad with rock salt, olive oil and micro leaves
- Broad bean and parsley cream soup

**To Continue**
- Herb crusted cod loin with a red pepper puree, sliced green beans and chorizo sauce
- Fillet of hake, fennel confit with seasonal vegetables and dry sherry sauce
- Sea bass fillet, saffron mash, asparagus and sauce vierge
- Rump of lamb sous vide, baby onion, cherry tomato and fondant potato
- Lemon & thyme roasted chicken, with new potatoes and seasonal vegetables
- Wild mushroom gnocchi with artichokes and spinach
- Vine tomato tarte tatin with rocket leaves and a parsley dressing

**To Conclude**
- Eton Mess with seasonal fruits
- Black forest trifle
- Poached fruits with champagne jelly
- Basil crème brulee
- Brioche bread and butter pudding with sauce anglaise
- Dark chocolate torte with burnt orange and cream

*Please note that these items are subject to a minimum of 15 guests. Prices quoted are per person.*
The Rainforest Alliance works to conserve biodiversity and promote the rights and well-being of workers, their families and communities. Their work is based on keeping forests standing by ensuring that it remains profitable for businesses and communities to do so.
Price per bowl, 1 bowl serves 5

- Peanuts: £5.80
- Darling spuds selection of crisps: £5.80
- Vegetable crisps: £5.80
- Caramelised mixed nuts: £5.80
- Marinated olives: £5.80
- Tomato & basil savoury snacks: £5.80
- Tempura seaweed crackers: £5.80
- Wasabi nuts: £5.80
- Chilli rice crackers: £5.80
- Classic caramel gourmet popcorn: £5.80
- Edamame beans: £5.80
COLD CANAPÉ PLATTERS

Minimum order for 10 guests – should you require tray service then additional labour charges will apply.

Vegetarian Canapé Platter
(2 of each canapé per person)

- Avocado mousse with parmesan olive on tomato bread
- Goats cheese with chives & provençal peppers on shortbread
- Waldorf salad in tortilla basket with apple and pecan nut

£127.60 per platter

Mixed canapé platter
(1 of each canapé per person)

- Rosette of smoked salmon with dill mousseline on blinis
- Open prawn with tomato mousseline on pain de mie
- Cointreau marinated chicken with orange confit sauce on crostini
- Duck parfait with rhubarb vanilla essence on pain de mie
- Feuilleto of caviar d’aubergine and sweet pepper
- Parmesan shortbread, mozzarella, sunblushed tomato & pesto

£65.10 per platter

Dessert canapé platter
(1 of each canapé per person)

- Selection of macaroons
- Lemon meringue tartlet
- Chocolate fudge brownie
- Mini fruit kebabs

£65.10 per platter

Menus subject to seasonal variations, hot canapes available on request.
OUR WINE LIST

All our wines and beers are available sale or return, please speak to a member of the team to discuss your requirements.

**White Wine**

**Le Troubador blanc** £8.70
A wine from south france made with two grape varieties, fruity flavours of pear and stone fruit

**Gavi riva leone 2012** £10.42
The wine has fresh citrus & elegant floral aromas

**Kleine rust fairtrade chenin sauvignon** £9.77
A Fairtrade and organic white wine

**Rose Wine**

**Operetto pinot grigio blush 2012** £8.74

**Beer & Cider**

Meantime London Lager 330ml £3.05
Meantime London Pale Ale 330ml £3.20
Peroni 330ml £3.20
London Pride 330ml £3.20
Magners Cider 330ml £3.20
Recorderlik Cider 330ml £3.20

**Red Wine**

**Le Troubador rouge 2013** £8.75
A soft and smooth wine, with flavours of plum and blackberry's

**Tasari nero d’avola** £10.42
This wine has an intence spicy cherry aroma with rich dark fruit flavours

**Kleine rust fairtrade pinotage shiraz** £9.77
A Fairtrade and organic red wine

**Sparkling Wine**

**Marquis de la tour brut NV** £13.85
Light crisp and fresh sparkling wine from the loire valley

**Prosecco Jeio NV** £17.01
Fresh light and crisp, prosecco, the grape has a slight sherbert finish