Hospitality  BIRKBECK COLLEGE

Birkbeck
UNIVERSITY OF LONDON

sodexo
QUALITY OF LIFE SERVICES
Welcome

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 brochure contains suggestions for all your hospitality and event needs from the refreshments on offer through to the speciality menus.
All menus where possible incorporate Fairtrade, Red Tractor & MSC certified dishes.
All dietary requirements including vegetarian, vegan, gluten free and halal selections are available within the brochure and further options available upon request.

Ordering
Catering orders for centrally allocated rooms are booked via room bookings on-line catering form.
Catering orders for non-centrally allocated rooms are booked via the catering office on-line catering form.
http://www.bbk.ac.uk/roombookings/catering

Staffing
Should you require a bespoke menu or service, or wish to discuss your event further, please contact the catering office.
Email: catering@bbk.ac.uk or telephone: 0207 631 6293 / 0207 631 0784
Monday to Saturday service charge is included in hospitality prices.
Sunday service charge is at £12.75 per hour per member of staff for a minimum of 4 hours (£51.00)
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 that 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.

- There is a minimum order of £12.00 per day for all catering bookings Monday to Saturday inclusive of labour. There is a minimum order of £50.00 for catering bookings which occur on a Sunday with a labour charge of £12.75 per member of staff per hour with a minimum of 4 hours (£51.00)

  **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 4:00 pm 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 at full price.

  - 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.

  **Additional charges**
  - 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.

  - In an attempt to reduce our glass use, all water for hospitality is supplied in reusable 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.
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 Aspretto coffee is 100% Fairtrade and 100% organic.
# Contents

<table>
<thead>
<tr>
<th>Section</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Refreshments</td>
<td>6</td>
</tr>
<tr>
<td>Pastries &amp; treats</td>
<td>7</td>
</tr>
<tr>
<td>Breakfast</td>
<td>8</td>
</tr>
<tr>
<td>Conference packages</td>
<td>9</td>
</tr>
<tr>
<td>Sandwich platters</td>
<td>11</td>
</tr>
<tr>
<td>Artisan working lunches</td>
<td>13</td>
</tr>
<tr>
<td>Baguette working lunches</td>
<td>15</td>
</tr>
<tr>
<td>Halal, Gluten Free, Vegan</td>
<td>17</td>
</tr>
<tr>
<td>Finger buffet</td>
<td>19</td>
</tr>
<tr>
<td>Grazing platters</td>
<td>21</td>
</tr>
<tr>
<td>Fork buffet cold</td>
<td>23</td>
</tr>
<tr>
<td>Fork buffet hot</td>
<td>25</td>
</tr>
<tr>
<td>Formal dining</td>
<td>27</td>
</tr>
<tr>
<td>Nibbles</td>
<td>28</td>
</tr>
<tr>
<td>Mixed canapes</td>
<td>29</td>
</tr>
<tr>
<td>Wine and beer</td>
<td>31</td>
</tr>
<tr>
<td>Location availability</td>
<td>32</td>
</tr>
</tbody>
</table>
Refreshments

Hot drinks
Fairtrade tea and coffee £1.63
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 £1.22
Orange juice 1l £2.30
Apple juice 1l £2.30
Cranberry juice 1l £2.30
Innocent smoothies per bottle 250ml £1.99
Tropicana orange juice per bottle 250ml £1.94
Elderflower fizz per bottle 275ml £2.20
Pastries & Treats

**Biscuits & cookies**
- Wrapped biscuit selection (2 per packet)  £0.61
- Premium biscuit selection (2 per person)  £0.66
- Biscuit of the month (2 per person)  £0.66
- Freshly baked cookies each (1 per person)  £1.07

**Treats**
- Freshly baked pastries (2 per person)  £1.58
- A selected mix of: maple pecan plaits, cinnamon swirls, apple coronets, raspberry and vanilla crowns
- Afternoon Tea (per person)  £7.14
- Fairtrade tea or coffee, sandwiches, homemade cakes & scones served with jam & clotted cream

- Cake slice (1 per person)  £2.75
- Scones and jam (1 per person)  £1.73
- Cake bitesize selection (3 per person)  £2.24
- Flower pot muffin (1 per person)  £2.55
- Kit Kat chocolate bar (1 per person)  £0.87
- Fruit, nuts and seed bag (1 per person)  £1.79
Breakfast

- Bacon roll £2.70
- Sausage roll £2.70
- Yoghurt & granola pot £2.14
- Porridge pot £2.14
- Ham & cheese croissant £2.70
- Tomato & cheese croissant £2.70
- Smoked salmon & cream cheese bagel £2.96

Seasonal fresh fruit

- Classic fruit bowl – 6 pieces of seasonal fruit £6.27
- Individual fruit salad pots £2.24
- Piece of fruit £1.12
- Fresh fruit platter – serves average of 10 people £15.86
Conference Packages

Minimum of 15 people required for conference package 4
Conference package 4* hot fork buffet option only available at Malet Street Building
Weekend hot fork buffet, £55.00 additional charge

Conference package 1
Morning
Freshly brewed filter coffee & teas served with wrapped biscuits, still and sparkling water

Lunch
A selection of classic meat & vegetarian sandwiches, fresh fruit, fruit juice, still and sparkling water

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

£11.48 per person

Conference package 2
Morning
Freshly brewed filter coffee & teas served with wrapped biscuits, fruit juice, still and sparkling water

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

Afternoon
Freshly brewed filter coffee & teas served with freshly baked cookies, still and sparkling water

£15.10 per person

Conference package 3
Morning
Freshly brewed filter coffee & teas served with freshly baked pastries, fruit juice, still and sparkling water.

Lunch
A selection of artisan deli working lunches with vegetables crisps, fresh fruit platter, fruit juice, still and sparkling water

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

£19.64 per person

Conference package 4*
Morning
Freshly brewed filter coffee & teas served with freshly baked pastries, fruit juice, still and sparkling water.

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

Afternoon
Freshly brewed filter coffee & teas, served with freshly baked cookies, still and sparkling water

£23.31 per person
**Sandwich Platters**

<table>
<thead>
<tr>
<th>Sandwich platter classic (per platter)</th>
<th>£20.40</th>
</tr>
</thead>
</table>

**Sandwich platter classic meat**
Ham, chicken & sweetcorn, beef, turkey, ham & tomato, chicken mayo

**Sandwich platter classic vegetarian**
Cheese & pickle, cheese, egg & tomato, two cheese & onion, soft cheese & cucumber, egg and watercress

  Platter serves 6 people

**Sandwich platter classic mixed**
BLT, egg and watercress, tuna and cucumber, chicken salad and cheddar Ploughman’s

  Platter serves 5 people

**Wraps mixed platter**
BBQ pulled pork, goat’s cheese & caramelised red onion, chicken Caesar, falafel and beetroot slaw

  Platter serves 4 people

<table>
<thead>
<tr>
<th>Sandwich platters premium (per platter)</th>
<th>£21.42</th>
</tr>
</thead>
</table>

**Sandwich platter premium meat**
BLT, ham salad, chicken salad, chicken & bacon, prawn mayo, chicken & stuffing

**Sandwich platter premium vegetarian**
Cheddar Ploughman’s, double egg & cress, falafel humous & coriander, two cheese & red onion, mozzarella & pesto

**Sandwich platter premium fish**
Prawn Marie Rose, tuna mayo & cucumber, hot smoked salmon with cucumber, prawns & lemon mayo

**Sandwich platter premium mixed**
Ham & cheese Ale chutney, new york deli, salmon & horseradish soft cheese, goats cheese & grilled peppers, BBQ chicken & bacon

  Platter serves 5 people

<table>
<thead>
<tr>
<th>Sandwich lunch on the go (per person)</th>
<th>£7.34</th>
</tr>
</thead>
</table>

**Packed lunches include simple sandwich, packet of crisps, water and apple. Served on trays**

  25p extra to be served in bags

<table>
<thead>
<tr>
<th>Sandwich working lunch classic (per person)</th>
<th>£9.44</th>
</tr>
</thead>
</table>

A selection of classic meat, fish and vegetarian sandwiches, crisps, still and sparkling water, selection of seasonal fruit

  Minimum order 4 people

<table>
<thead>
<tr>
<th>Sandwich working lunch premium (per person)</th>
<th>£10.51</th>
</tr>
</thead>
</table>

A selection of premium meat, fish and vegetarian sandwiches, vegetable crisps, still and sparkling water, fruit juice and fresh fruit platter

  Minimum order 4 people
Artisan Working Lunches
Served with vegetable crisps, fruit juice, still and sparkling water
Minimum order 5 people

Artisan meat deli lunch
British ham and mustard mayonnaise mini rolls
Roast chicken with basil pesto focaccia
Roast beef and rocket Ciapini ciabatta
Signature British pulled chicken salted on malted bread
Chicken Caesar tortilla wrap
Hoisin duck tortilla wrap

£8.47 per person

Artisan mixed deli lunch
Chicken salad mini rolls
Tuscan tuna focaccia
Barbers mature cheddar and salad ciabatta
Signature smoked salmon and cream cheese on granary bread
Chicken Caesar tortilla wrap
Sunshine wrap

£8.47 per person

Artisan vegetarian lunch
Free range egg and mustard cress mini rolls, garden vegetable
Croxton manor cream cheese focaccia
Barbers mature cheddar cheese and salad Ciapini ciabatta
Signature British free range egg and Heinz salad cream on malted bread
Houmous and falafel flatbread wrap
Sunshine wrap

£7.40 per person
Baguette Working Lunches
Served with vegetable crisps, fruit juice, still and sparkling water
Minimum order 6 people

Baguette working lunch mixed box
Baguette with red pepper pesto, Parma ham, rocket and parmesan
Baguette with brie grapes 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

£9.79 per person

Baguette working lunch vegetarian box
Wrap with Lebanese salad, houmous, 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

£9.79 per person

Baguette working lunch fish box
Wrap with hot smoked salmon flakes, mayonnaise and cucumber
Wrap tuna salad, celery, mayonnaise and mixed salad
Wrap Taramasalata Lebanese salad and spinach
Ciabatta smoked mackerel, tomato and fresh herbs
Ciabatta prawn curry mayonnaise and iceberg
Ciabatta salmon tartare and rocket

£9.79 per person
Halal, Gluten Free, Vegan

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

### Biscuits and snacks

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Biscuits</td>
<td>£0.75</td>
</tr>
<tr>
<td>• Walkers chocolate chip shortbread</td>
<td></td>
</tr>
<tr>
<td>Cookies</td>
<td>£0.66</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>Darling Spuds Crisps (per packet)</td>
<td>£1.05</td>
</tr>
<tr>
<td>• Crushed natural sea salt</td>
<td></td>
</tr>
<tr>
<td>• Sea salt and Italian balsamic vinegar</td>
<td></td>
</tr>
</tbody>
</table>
| • West country cheddar leek and pink peppercorns | | | Vegan
| Selection of naked fruit bars             | £1.40 |
| • Cashew cookie                           |       |
| • Berry delight                           |       |
| • Cocoa orange                            |       |
| • Pecan pie                               |       |
| Oat Biscuits                              | £0.60 |
| • Mixed berries                           |       |
| • Dark chocolate chip                     |       |
| • Stem ginger                             |       |

### Cakes and tray bakes

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Gluten free</td>
<td></td>
</tr>
<tr>
<td>Honeybun’s mini Cakes</td>
<td>£1.60</td>
</tr>
<tr>
<td>• Cranberry and pecan flapjack</td>
<td></td>
</tr>
<tr>
<td>• Ginger and 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>£1.40</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>£2.75</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>• Cappuccino</td>
<td></td>
</tr>
<tr>
<td>Sultana Scone</td>
<td>£1.70</td>
</tr>
<tr>
<td>• Pistachio loaf</td>
<td></td>
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<tr>
<td>• Chocolate and raspberry</td>
<td></td>
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<tr>
<td>• Trail mix flapjack</td>
<td></td>
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</tbody>
</table>

### Sandwich platters (per platter) £21.42

| Item                                      | |
|-------------------------------------------| |
| Gluten free wraps mix platter             | |
| Falafel and red pepper hummus, Harissa chicken, lemon chicken salad, egg and tomato | |
| Halal sandwich platter                    | |
| Chicken salad, piri piri chicken, Chicken and sweetcorn | |
| Vegan sandwich platter                    | |
| Bhaji bonanza, falafelicious, shabby chic pea | |
| One platter serves 5 people               | |
Finger Buffet
Add a few of the finger buffet items to your sandwich buffet

Select 4 choices from the below list: £5.99 per person (minimum order 20 people)

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

Cheeseboard £30.09
A selection of British and continental cheeses, savoury biscuits, seasonal chutneys, pickles, grapes and celery

1 board serves 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. All served with a selection of artisan breads & mixed leaf salad with extra virgin olive oils and balsamic vinegar. Minimum 10 people

<table>
<thead>
<tr>
<th>Grazing platter vegetarian</th>
<th>£8.47 per person</th>
<th>Grazing platter Gluten free</th>
<th>£8.77 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheddar and onion tart (V)</td>
<td></td>
<td>Stuffed bell peppers (V)</td>
<td></td>
</tr>
<tr>
<td>Stuffed bell peppers (V)</td>
<td></td>
<td>Mozzarella and sun-blushed tomato skewer (V)</td>
<td></td>
</tr>
<tr>
<td>Mozzarella and sun-blushed tomato skewer (V)</td>
<td></td>
<td>Spinach and pepper frittata (V)</td>
<td></td>
</tr>
<tr>
<td>Roasted vegetable bruschetta (V)</td>
<td></td>
<td>Parma ham wrapped halloumi</td>
<td></td>
</tr>
<tr>
<td>Spinach and pepper frittata (V)</td>
<td></td>
<td>Chicken satay</td>
<td></td>
</tr>
<tr>
<td>Black olive tapenade crostini (V)</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Grazing platter anti-pasti</th>
<th>£9.84 per person</th>
<th>Grazing platter world</th>
<th>£9.84 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>European charcuterie</td>
<td></td>
<td>Mini beef sliders</td>
<td></td>
</tr>
<tr>
<td>Marinated char-grilled vegetable salad (V)</td>
<td></td>
<td>Indian savoury selection with raita dip (V)</td>
<td></td>
</tr>
<tr>
<td>Sun-blushed tomatoes (V)</td>
<td></td>
<td>Goats cheese and red onion tart (V)</td>
<td></td>
</tr>
<tr>
<td>Black olive tapenade crostini (V)</td>
<td></td>
<td>Marinated chicken tandoori skewer</td>
<td></td>
</tr>
<tr>
<td>Pesto marinated feta (V)</td>
<td></td>
<td>Thai fishcakes with dipping sauce</td>
<td></td>
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</tbody>
</table>
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.
Fork Buffet Cold

£14.59 per person
Minimum of 15 people

Please choose TWO options from the following mains selection:

Mustard glazed gammon with pineapple salsa
Coronation chicken
Smoked salmon, egg and leek flan
Spinach and pepper frittata (v)
Roast salmon with green beans and citrus crème fraiche
Tuna Niçoise
Caramelised onion, stilton and thyme tart (v)

Please choose THREE options from the following salad selection:

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
Cous cous, squash and red pepper salad
Cherry tomato salad
Caesar salad undressed

Please choose ONE from the following dessert selection:

Lemon posset with ginger biscuit
Chocolate brownie with honeycomb dressing
Caramel apple trifle
Chocolate orange pots
Raspberry crème brulée
Marine Stewardship Council

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.
Fork Buffet Hot

£14.59 per person
Weekend £55.00 service charge

Please select TWO main courses from the below selection:

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, onions, bacon and red wine
- Roast chicken with lemon, garlic and thyme

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

Sides – please select TWO to accompany your main course:
- New potatoes
- Steamed rice
- Cous cous
- Mixed leaf salad
- Seasonal vegetables

Dessert – please select ONE dessert to conclude your buffet:
- Fresh fruit salad
- Vanilla pannacotta
- Bramley apple, fig and cinnamon crumble
- Chocolate brownie with honeycomb dressing
- Salted caramel chocolate torte
- Caramel apple trifle
- Raspberry crème brûlée

Minimum of 15 people
Only available at Malet Street
Rainforest Alliance

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.
Formal Dining

3 courses £37.64 per person (includes tea and coffee)
Available for serviced events in selected locations only
Minimum 25 guests

To Commence
Smoked haddock risotto with dill oil and parmesan crisp
Smoked salmon salad with celeriac, chilli and prawns
Cod breaded with vegetable and micro cress
Grilled salmon in a fish broth
Fresh heritage tomato salad with rock salt, olive oil and micro leaves
Beetroot-cured salmon with rock salt, olive oil and micro leaves

To Continue
Herb crusted cod loin with a red pepper puree, sliced green beans and chorizo sauce
Grilled cod on spring onion mash with a soy butter sauce
Fillet of hake, fennel confit with seasonal vegetables and dry sherry sauce
Braised shoulder of lamb with creamed potatoes and baby vegetables in a red wine jus
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 brulée
Brioche bread and butter pudding with sauce anglaise
Dark chocolate torte with burnt orange and cream
Nibbles

Served in bowls, 1 bowl serves 5 people

Salted peanuts £6.12
Mixed luxury nuts £6.12
Lightly salted kettle crisps £6.12
Vegetable crisps £6.12
Marinated green and black olives £6.12
Tomato & basil savoury snacks £6.12
Tempura seaweed crackers £6.12
Risotto chilli crackers £6.12
Mixed Canapés

Selection of mixed canapes £13.26 per person (6 in total)
Please select 6 items from the below
Minimum order 20 guests
Tray service available at £12.75 per member of staff per hour with a minimum of 4 hours

Vegetarian
Devilled egg cup
Roast tomato and guacamole crostini
Waldorf salad in tortilla basket with apple and pecan nut
Asian noodle salad filo cup
Whipped goats cheese, lemon& thyme arancini
Crudité pots with beetroot or pea houmous

Meat
Mini chicken tikka kebab
Fig with prosciutto and sauce verde
Crouton of roast beef and horseradish sauce
Gloucester old spot sausage with parsley mash& crispy shallots on spoons
Tandoori chicken skewers
Duck liver parfait with red onion jam
Smoked chicken mousse on ginger bread & pickled carrots

Fish
Smoked Cornish mackerel with beetroot, horseradish & crispy capers in filo basket
Honeyed Fresh Salmon with Avocado and Lemon on French Bread
Spicy crab with sweet red pepper on roasted potato
Open prawn with tomato mousseline on pain de mie
King prawn with fish mousseline in tortilla basket
Smoked salmon with salmon mousse and lemon zest on brown bread
Wine and beer

All wines and beers are available sale or return
Please speak to a member of the team to discuss your requirements
Please ensure wine / beer is left in a secure location overnight for sale and return purposes

**White wine**

- **Le Troubadour Blanc**
  - £9.95
  - A wine from south France made with grape varieties, fruity flavours of pear and stone fruit

- **Kleine rust chenin sauvig**
  - £10.71
  - A fairtrade and organic wine

- **Moon River Pinot Grigio**
  - £11.95
  - Pinot Grigio, Hungary

**Beer and Cider**

- Meantime London lager 330ml
- Meantime London pale ale 330ml
- Peroni 330ml
- London pride 330ml
- Magners Cider 330ml
- Recorderlik cider 330ml
- £3.42

**Red Wine**

- **Le Troubadour rouge**
  - £9.95
  - A soft and smooth wine with flavours of plum and blackberry’s

- **Stellenrust pinotage shi**
  - £10.71
  - A fairtrade and organic wine

- **Acacia Tree Pinotage**
  - £11.95
  - Sinsault, South Africa

**Rose wine**

- **Il Banchetto Rosato**
  - £9.95
  - Taste Test is our exclusive wine & customer profiling system

**Sparkling wine**

- **Marquis de la tour brut**
  - £14.33
  - Light crisp and fresh sparkling wine from the loire valley

- **Prosecco Jeio**
  - £21.52
  - Fresh light and crisp, prosecco, the grape has a slight sherbet finish
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