



## Catering Menu for Member Meetings and Events

\*\* Please advise of any special dietary requirements or allergies when placing your order.



## Breakfast Buffet Style

We can supply anything from freshly baked croissants, Danish pastries, mini bagels, tropical fruit platters to a hot breakfast. Hot items are delivered in insulated boxes.

*The below set menus are for a minimum of 4 people per menu.*

### Continental Breakfast Menu

**£7.15**

A selection of mini freshly baked croissants (1)  
A selection of mini freshly baked Danish pastries (1)  
Exotic fresh fruit platter

### Savoury Breakfast Menu

**£10.25**

Fresh home-baked large breakfast muffins (1)  
Large croissants filled with a selection of savoury breakfast fillings (1)  
Delicious yoghurt with mixed red berries topped with granola (1)

### Healthy Breakfast Menu

**£10.50**

Mini open bagel with light cream cheese/cucumber & houmous/avocado (1) V  
Delicious yoghurt with mixed red berries topped with granola (1)  
Honey, sultana Bran muffin (1)  
Homemade fruit smoothie (250 ml) (1)

### 'Free From' Breakfast

**£10.30**

Gluten Free tortilla wrap with avocado, houmous & salad (2) V  
Soya yoghurt, mixed berries & Gluten Free muesli (1) V  
Large seasonal fruit skewer (1) V  
Dairy-free strawberry smoothie made fresh in the morning (1) V

### Hot Breakfast Menu

**£12.20**

Large warm soft rolls filled with a selection of

- Grilled bacon
- Sausage
- Fried egg

A selection of mini freshly baked croissants (1)  
Individual exotic fruit salad pots (1)



## Breakfast Platters

We can supply anything from freshly baked croissants, Danish pastries, mini bagels, tropical fruit platters to a hot breakfast. Hot items are delivered in insulated boxes.

*The below set platters can be ordered for a minimum of 1 platter.*

### **Croissant and Danish Pastry Platter** **£22.00**

A selection of mini freshly baked croissants (6)

A selection of mini freshly baked Danish pastries (6)

### **Yoghurt, Granola Pots Platter** **£21.50**

Greek yoghurt pots with mixed berries topped with oat granola (6)

### **Breakfast Muffins Platter** **£21.20**

A selection of freshly baked breakfast muffins (6)

- Mega berry burst
- Banana and toffee
- Honey, sultana and bran
- Multi-seed, carrot and yoghurt

### **Vegan Mini Open Bagel Platter** **£20.50**

A selection of mini open bagels with vegan toppings (6)

- Crushed avocado and chickpea
- Peanut butter, banana and coconut
- Beetroot houmous, sliced avocado and sesame

### **Filled Savoury Croissant Platter** **£28.25**

A selection of large savoury filled croissants (6)

- Sussex gammon and farmhouse cheddar
- Scottish smoked salmon and cream cheese
- Free range boiled egg and heritage tomato

### **Mini Bacon Soft Rolls Platter** **£36.00**

Mini soft sesame rolls filled with grilled smoked back bacon with ketchup (12)



## Sandwich Lunches

Our Sandwich Lunch Menus are beautifully presented on black platters and meat, fish and vegetarian sandwiches are plated separately.

*The below set menus are for a minimum of 4 people per menu.*

### **Working Lunch 1** **£10.20**

Sandwich and tortilla wrap selection – generously filled sliced bread and delicious filled wraps combination (6 pieces per person)  
Hand-baked crisps with houmous

### **Working Lunch 2** **£11.00**

Sandwich and speciality bread selection – generously filled sliced bread and delicious speciality bread combination (6 pieces per person)  
Exotic sliced fresh fruit platter

### **Working Lunch 3** **£13.30**

Wraps and mini rolls selection – generously filled plain, spinach and tomato tortilla wraps and filled mini gourmet soft rolls (5 pieces per person)  
Selection of homemade cakes and desserts (2)  
Large tropical fruit skewers (2)

### **Working Lunch 4** **£13.80**

Mixed pretzel roll selection - a selection of meat, fish and vegetarian filled pretzel rolls (4 pieces per person)  
Mini dessert pot combination (2)  
Crunchy crudité platter with dips  
Exotic sliced fresh fruit platter

### **Working Lunch 5** **£13.75**

Flatbread selection - a selection of meat, fish and vegetarian filled flatbreads (6 pieces per person)  
Hand-baked crisps with houmous  
Exotic sliced fresh fruit platter





## Sandwich Platters

Our Sandwich Platters are beautifully presented on black platters.

*The below set platters can be ordered for a minimum of 1 platter, which provide 4 pieces per person (serves 6).*

### Italian Ciabatta and Focaccia Platter

**£43.00**

Ciabatta, black olive and sun-blushed tomato ciabatta and focaccia breads filled with the following Italian fillings.

- Salami and provolone
- Bresaola Parmesan and rocket
- Tuna with black olives and peppers
- Smoked salmon, cream cheese and rocket
- Tomato basil and mozzarella and avocado
- Grilled vegetables with pesto

### American Bagels Platter

**£42.00**

Generously filled bagels, a mixture of plain, poppy seed and sesame seeded bagel for the following American fillings.

- Salt beef, mustard, dill pickle
- BLT
- Smoked salmon and cream cheese
- Crayfish and shrimp mix with baby gem lettuce
- Cream cheese and avocado with chilli flakes
- Sliced egg, tomato and American mustard mayo

### French Baguettes Platter

**£42.00**

Generously filled French baguettes, classic white, wholemeal multigrain and poppy seed baguette filled with the following French fillings.

- Jambon and gruyere
- Chicken salad with Dijon mustard mayo
- Tuna Nicoise salad
- Salmon rillettes with iceberg lettuce
- Brie and grape
- Boursin and sweet onion chutney with salad leaves



## Finger Menus

Our Finger menus work perfectly for a corporate meeting, beautifully presented on our black platters. Meat, fish and vegetarian are plated separately.

*The below set menus can be ordered for a minimum of 4 people per menu, prices are per person.*

### Oxford Menu

**£15.50**

Sandwich selection - prepared on thick cut wholemeal, malted granary and white sliced bread with a selection of fillings

(4 pieces per person)

Szechuan chicken skewer (1)

Spinach falafel with beetroot yoghurt and mint dip (2)

Selection of homemade cakes and desserts (2)

Seasonal sliced fresh fruit platter (1)

### Whitehall Menu

**£17.95**

Sandwich and speciality bread selection (4 pieces per person)

Spiced chicken strips with chili crème fraiche (1)

Asian marinated spiced salmon skewers (1)

Rocket and parmesan pizza (1)

Spinach and potato pakora with raita dip (2)

Selection of homemade cakes and desserts (2)

Seasonal sliced fresh fruit platter (1)

### Mayfair Menu

**£17.95**

Sandwich and speciality bread selection (4 pieces per person)

Jamaican beef patty (1)

Ciabatta crostini with hot smoked salmon & horseradish cream (1)

Ricotta & spinach tortellini skewer in pesto marinade, cherry tomato, and black olive (1)

Beetroot and feta turnover with fresh mint (1)

Selection of homemade cakes and desserts (2)

Seasonal sliced fresh fruit platter (1)

### Parklane Menu

**£20.25**

A selection of generously filled wraps to include – spinach, tomato, and plain wraps with fillings (4 pieces per person)

Chili mango bread crumbed prawn (1)

Smoked paprika chicken with cooling sour cream dip (1)

Hoisin duck pancake rolls (2)

Vegetarian sushi (2) V

Selection of homemade cakes and desserts (2) Seasonal sliced fresh fruit platter (1)

**Piccadilly Menu****£20.25**

Sandwich and speciality bread selection (4 pieces per person)  
Chicken Gyoza with soy dipping sauce (2)  
Clementine marinated salmon skewer (1)  
Sweet potato falafel with hummus dip (2)  
Fig and goats cheese parcel (1)  
Selection of homemade cakes and desserts (2)  
Seasonal sliced fresh fruit platter (1)

**Kensington Menu****£24.25**

Generously filled sandwiches and delicious mini open bagel combination (4 pieces per person)  
Cherry tomato, bocconcini & basil skewer with pesto dip (1) V  
Mini crab cake with lime mayonnaise (2)  
Vegetable quiche (1)  
Chorizo chicken skewer (1)  
Smoked salmon pinwheel (1)  
Selection of homemade cakes and desserts (2)  
Seasonal sliced fresh fruit platter (1)



## Speciality Themed Platters Menus

These platters are great for sharing and work perfectly for a corporate lunch meeting or an afternoon grazing station. Each platter is suitable for 6-8 people sharing.

*The below set platters can be ordered for a minimum of 1 platter.*

### Mezze Platter

**£63.00**

Middle eastern traditional homemade hummus, aubergine moutabel dip, labneh cream cheese, chickpea moussaka, tabbouleh, falafel, stuffed vine leaves, pickled vegetables and traditional salad garnish.

Served with toasted pitta bread.

### Antipasto Platter

**£63.00**

Sliced Parma ham, Milano salami, stuffed piquillo peppers with cream cheese, bocconcini, sun-blush tomato, spicy herbed mixed olives with marinated chargrilled artichoke, aubergine, courgette, peppers, and salad garnish.

Served with toasted ciabatta slices.

### Greek Platter

**£63.00**

Feta cheese, hummus, taramasalata, tzatziki, roasted onions drizzled with a pomegranate glaze, chargrilled marinated chicken fillet, stuffed vine leaves and salad garnish.

Served with toasted pitta bread.

### Charcuterie Platter

**£63.00**

Selection of sliced salt beef, chorizo, ham, turkey, Milano salami and duck terrine with gherkins, silver skin onions, with mustard mayonnaise sauce and salad garnish.

Served with crispy crostini.

### Tapas Platter

**£69.00**

Selection of sliced salami, chargrilled chorizo sausages, Parma ham, tortilla Espanola, roasted pimiento pepper in vinaigrette and mexi zucchini fritters and salad garnish.

Served with toasted ciabatta slices.



**Indian Platter****£69.00**

Selection of spicy vegetable samosas, mini onion bhajis, vegetable pakoras, chicken tikka skewers and tandoori chicken skewers, with mango chutney and salad garnish. Served with toasted naan bread and mini poppadum.

**Sushi & Oriental Platter****£82.00**

Futomaki vegetable roll, salmon, and prawn nigiri, mirin glazed salmon pieces, sweet chilli glazed king prawns, duck pancake rolls with hoisin sauce and salad garnish. Served with a selection of dips - wasabi, pickled ginger, and soya sauce.

**Cheese Platter****£64.00**

Selection of continental cheese to include brie, Manchego, gorgonzola, smoked Cheddar, mature Cheddar, Red Leicester, Sage Derby, gruyere, and bocconcini, with quince, celery sticks, mini gherkins, silver skin onions, grapes, and apricots. Served with savoury biscuits.

**Caribbean Platter****£69.00**

Selection of spicy jerk chicken skewers, authentic Jamaican patties, coconut breaded prawns, sweet potato bites, mini split pea and spinach burgers, fried breadfruit, salt fish and achee salad served with a mango chilli dip. Served with toasted sliced rolls.



## Salad Bowl Menus

All salad bowls are freshly prepared on the morning of delivery, beautifully presented in black bowls. Each bowl is suitable for up to 6 people sharing.

*The below salad bowls can be ordered for a minimum of 1 bowl. Portions are equivalent of a small side salad pp.*

### Meat Salads

<b>Medium bowls serves 4-5 sharing</b>	<b>£32.50</b>
<b>Large bowls serves 8-10 sharing</b>	<b>£40.50</b>
Chicken and avocado garden salad	
Chicken teriyaki salad	
Wild rice and roasted paprika chicken salad	
Chicken Caesar salad	
Oriental duck noodle salad	
Chorizo sausage and chickpea salad	

### Fish Salads

<b>Medium bowls serves 4-5 sharing</b>	<b>£35.50</b>
<b>Large bowls serves 8-10 sharing</b>	<b>£44.50</b>
Poached salmon and new potato salad	
Poached salmon and avocado salad	
Tuna Niçoise salad	
Marinated king prawn and avocado salad	

### Vegetarian Salads

<b>Medium bowls serves 4-5 sharing</b>	<b>£26.50</b>
<b>Large bowls serves 8-10 sharing</b>	<b>£34.50</b>
Red and golden beetroot salad	
Greek feta cheese salad	
Pesto penne salad	
Honey roast sweet potato and pearl couscous salad	
Roasted artichoke and Mediterranean vegetable salad	
Fresh garden salad	<b>£24.00</b>



## Fruit and Desserts

The delicious mouth-watering exotic fruit platters and skewers add a stunning dash of colour to complement your order. Or be tempted with the delectable cakes and mini desserts selection, freshly prepared by the professional pastry chefs.

*The below set menus are for a minimum of 6 people, unless otherwise stated.*

**Sliced Fresh Fruit Platter** **£4.60**

**Large Fruit Skewer** **£3.20**

**Fruit Box Selection of Whole Fruit (Serves 20)** **£30.25**

**Individual Fruit Salad Pot** **£4.20**

**Best of British Desserts Platter (Serves 10)** **£50.00**

Lemon drizzle  
Cherry and almond  
Victoria sponge  
Fruit and nut  
Jam and coconut

**Dessert Slice Platter (Serves 10)** **£50.00**

Citron slices  
Cherry Frangipane  
Pecan Tart  
Baked Cookie Cheesecake  
Rich Chocolate Brownie

**Selection of Homemade Cakes and Desserts (2 pieces pp)** **£4.20**

Double chocolate brownie  
Carrot cake with vanilla cream frosting  
Lemon & poppy seed cake  
Mini Victoria sponge cake  
Coffee & walnut cake with cream frosting  
Mini red velvet cup cakes  
Fruit & nut cake



## Canapes

Ready-to-serve canape trays are made for four people having six canapes each.

*The below set menus are for a minimum of 4 trays per menu option and are available from 4pm.*

### Ready to serve canapé menu 1

**£68.00**

Marinated sweet cherry tomato and bocconcini skewer with basil leaf and pesto (V) GF  
 Artichoke wrapped in bresaola with balsamic pearls and chervil GF  
 Filo basket of spiced chicken suya with crisp vegetables and sesame seeds  
 Tuna wrapped in nori with wasabi mayonnaise, soy sauce and pickled ginger GF  
 Smoked salmon, cream cheese, quail egg and caper served in a crisp tomato shell  
 Cauliflower pakora with pickled lime and minted yoghurt (V)

### Ready to serve canapé menu 2

**£68.00**

Jerk chicken skewer with pineapple glaze, chilli, coriander, and rocket GF  
 Profiterole of mushroom duxelles with pickled shimeji and porcini seasoning (V)  
 Tartlet of beetroot and hummus with feta cheese (V)  
 Scotch quail egg with tomato relish  
 Charcoal tart of hot smoked salmon with smoked salmon mousse and keta caviar  
 Chinese pancake of barbeque duck with fresh ginger, cucumber, and plum sauce

### Ready to serve canapé menu 3

**£68.00**

Thai crab and prawn cake with lime mayonnaise dipping sauce  
 Pate of cauliflower & pine-nut wrapped in nori with a sweet chilli and tamarind sauce (Vegan) GF  
 Crisp tartlet of Parma ham with mascarpone and apple caviar  
 King prawn cocktail with Marie-rose sauce and baby gem GF  
 Homemade mini-Yorkshire pudding with rare beef Carpaccio and a creamy horseradish sauce  
 Goat's cheese tossed in alfalfa served in a basil panier with sundried tomato (V)

### Dessert canapés

**£68.00**

Home-made profiterole filled with pistachio cream topped with a rich Belgian chocolate ganache  
 Espresso and Tia Maria infused syrup with Chantilly cream  
 Crisp meringue, Chantilly cream, fresh berries, and berry compote  
 Miniature carrot cake with a sweet cream cheese icing and walnut  
 Polenta and almond baked with a rich lemon syrup  
 Crisp puff pastry baked with a smooth vanilla custard



## Drinks and Snacks

Teas, coffee and water are available on a self-serve basis in our member area to all guests free of charge.

### Soft drinks

Orange juice (1 litre)	£3.00
Apple juice (1 litre)	£3.00
Dalston's craft flavoured sodas (330ml cans)	£2.50
Diet Coke (330ml cans)	£2.50

### Alcohol

*Available from 4.30pm only*

Red wine	£14.00
White wine	£14.00
Beer (330ml bottle)	£3.00
Alcohol free beer (330ml bottle)	£3.00

### Snacks

Crisps (bowl)	£3.00
Pretzels (bowl)	£3.00
Popcorn (bowl)	£3.00
Pizza (XXL 12 slices)	£25.00