



# **ONE BIRDCAGE WALK**

Institution of  
**MECHANICAL  
ENGINEERS**

Hospitality  
Menus

# CHARLTON HOUSE AT ONE BIRDCAGE WALK

One Birdcage Walk has partnered with Charlton House, one of the most respected and cutting edge companies within the food service sector. Charlton House has a reputation for fine food, unrivalled service and a passion for making each and every eating experience a memorable one.

At One Birdcage Walk we only use fresh, seasonal ingredients to create exciting, contemporary menus. The food which is rich in flavour, aroma, texture and colour always exceeds expectations. We also take into consideration important issues such as sustainability, traceability and the environment when sourcing our food.



# BREAKFAST

## **CONTINENTAL BREAKFAST**

- Freshly baked continental pastries (croissants, pain au raisin & pain au chocolate)
- Butter, preserves & honey
- Fruit juices
- Seasonal fruit platter
- Freshly brewed coffee & speciality teas

## **FULL ENGLISH BREAKFAST**

- Scrambled egg, tomato & toast served with a selection of: cumberland sausage, crispy bacon, baked beans, mushrooms and hash browns
- Fruit juice
- Freshly brewed coffee & speciality teas

## **BACON OR GOURMET SAUSAGE CIABATTA**

- Crispy bacon or gourmet sausage ciabattas
- Freshly brewed coffee & speciality teas

## **MORNING HEALTH KICK**

- Fresh fruit smoothies
- Berry granola
- Fresh fruit platter

## **FRUIT BOWL**

- Selection of fresh fruit

## **FRUIT PLATTER**

- Selection of freshly cut fruit
  
- Freshly brewed coffee & speciality teas

# WORKING LUNCHES

**Each working lunch includes 1.5 rounds of sandwiches per person accompanied by chef's choice savoury tartlets (one vegetarian and one fish or meat), vegetable crisps & fruit kebabs.**

## WORKING LUNCH A

A selection of white, brown, multigrain and ciabattas with fillings including a selection of:

- Smoked cheese and back bacon with tomato salsa
- Honey-roasted salmon with crème fraîche and chard lettuce
- Falafel with mango chutney and iceberg lettuce ✓
- 2 sandwiches of the chef's choice

## WORKING LUNCH B

A selection of sliced granary, baguettes, bloomer and rolls with fillings including a selection of:

- Cray fish in a sweet chilli sauce with rocket and cherry tomato salad
- Pastrami, gherkin and American mustard
- Mozzarella, vine tomato and aged balsamic ✓
- 2 sandwiches of the chef's choice

## WORKING LUNCH C

A selection of sliced granary, baguettes, bagels & wraps with fillings including a selection of:

- Rare roast beef with horseradish cream
- Smoked salmon with cream cheese
- Hummus and roasted pepper and spinach ✓

*Plus 2 items from the savoury selection*

### Savoury selection

- Teriyaki salmon, pink ginger & wasabi
- Char-grilled tiger prawn brochette
- Marinated tuna with avocado on toasted ciabatta
- Curried smoked haddock & leek tartlets
- Aromatic duck pancake with hoi sin sauce
- Marinated chicken in lemon & parsley
- Individual smoked ham & wild mushroom tart
- Mini pita bread with lamb kofta & mint yoghurt
- Baked goat's cheese with olives & tomato salsa ✓
- Mozzarella & Mediterranean vegetable tartlet ✓
- Oven-baked new potato with aubergine caviar ✓

### Add ons for working lunch menus

- Additional savoury items
- Fruit platter
- Assorted cheese and biscuits
- Dessert of the day

# FINGER BUFFET

**This includes one round of chef's choice sandwiches plus your selection of four, six, or eight finger buffet items.**

## COLD BUFFET

- Marinated chicken in lemon & parsley
- Oven-baked new potato with aubergine caviar
- Individual smoked ham & wild mushroom tart
- Marinated tuna with avocado on toasted ciabatta
- Baked goat's cheese with olives & tomato salsa
- Scottish smoked salmon blinis, crème fraîche & mustard cress
- Parma ham, fig & red onion chutney
- Compote of roasted peppers on a pesto croute with baby mozzarella & marinated artichoke ✓
- Spinach & wild mushroom tart with marinated cherry tomatoes ✓
- Oven-dried tomato & fresh pesto bruschetta ✓

## HOT BUFFET

- Beef Wellington bites
- Aromatic duck pancake with hoi sin sauce
- Char-grilled tiger prawn brochette
- Curried smoked haddock & leek tartlets
- Teriyaki salmon fillets with a creamed horseradish glaze
- Indonesian chicken satay
- Mozzarella & Mediterranean vegetable tartlet
- Mini pita bread with lamb kofta & mint yoghurt
- Pan-fried Thai crab cakes, topped with chilli & fine beans
- Assorted individual warm vegetable tartlets ✓
- Homemade vegetarian spring rolls ✓
- Halloumi, pesto & red pepper kebab ✓
- Chickpea, garlic & mint fritters with tzatziki dip & pita bread ✓

## DESSERT

- Chocolate brownie with soft fruit & mascarpone
- Lemon meringue tartlets
- Orange & almond biscotti
- Chestnut mocha cream in a chocolate cup with crystallised ginger

# COLD FORK BUFFET

## MEAT & FISH

### Choose two from the following:

- Ballotine of salmon with lime & cucumber salsa
- Char-grilled chicken supreme stuffed with marinated raisins
- Air-dried bresaola with beetroot & parmesan crisps
- Seared tuna with chilli, coriander & lime dressing
- Crispy duck rolls with hoi sin & sesame glaze
- Pepper-cruste beef served with a cranberry compote
- Hot kiln-smoked salmon with tiger prawns & crème fraiche
- Selection of English & continental charcuterie

## VEGETARIAN

### Choose one from the following:

- Platter of roasted Mediterranean vegetables & grilled halloumi ✓
- Feta cheese with roast pepper quiche ✓
- Asparagus & sun-blushed tomato quiche ✓

## SALADS

### Choose two from the following:

- Rocket, lamb's lettuce & watercress salad ✓
- Little Gem lettuce with bacon & spiced roquefort dressing
- Greek salad with mustard vinaigrette ✓
- Asian-spiced rice salad with seasonal vegetables ✓
- Vine tomato, basil & red onion salad ✓
- Potato salad with fresh herbs ✓
- Mixed mushroom & tomato salad, cracked black pepper ✓
- Salad of fine beans, tomato, olives & balsamic dressing ✓

## DESSERTS

### Choose one from the following:

- Roasted apricot & almond tart
- Baby marbled chocolate cheesecake
- Individual dark chocolate slice
- Lemon curd cheesecake with seasonal fruits
  
- Additional cheese selection available on request

# HOT FORK BUFFET

## MEAT & FISH

### Choose two from the following:

- Pan-fried balsamic glazed salmon on a bed of sautéed roquette
- Sesame & soya coated beef strips with pickled ginger & spring onions
- Sliced duck breast wrapped in parma ham
- Classic lasagne al forno
- Fresh tuna loin with herb vinaigrette
- Breast of chicken cordon bleu with smoked ham & cheese
- Classic beef bourguignon

## VEGETARIAN

### Choose one from the following:

- Baked pepper & goats cheese en croustade ✓
- Mozzarella & Mediterranean vegetable tart ✓
- Tomato & goats cheese capaletti with fresh parmesan ✓
- Fresh herb & mushroom quiche ✓

## POTATO, RICE OR PASTA

### Choose one from the following:

- Lemon & chive potato salad ✓
- Aromatic steamed rice ✓
- Baked seasonal potatoes with crème fraîche ✓
- Mushroom risotto ✓
- Pesto & olive tagliatelle ✓
- Steamed cous cous with coriander ✓

## VEGETABLES

### Choose one from the following:

- Roast Mediterranean vegetable ragout ✓
- Roast seasonal vegetables ✓
- Stir-fry vegetable with toasted almonds ✓

## DESSERTS

### Choose one from the following (60 people or more can choose two at a 50/50 split):

- Warm glazed lemon tart
- Danish pudding with cinnamon anglaise
- Baked rum & raisin cheesecake
- Tiramisu
  
- Additional cheese selection available on request

# CHEF'S CHOICE FORK BUFFET

## TWO COURSE HOT FORK BUFFET LUNCH

### Choose two of the following:

- Marinated lamb balls with coriander & tomato salsa
  - Chicken & mushroom stew with herbs & garlic
  - Salmon fillet wrapped in spinach & puff pastry
  - Roulade of lemon sole, chive & white butter sauce
  - Roasted Mediterranean vegetable with aged balsamic & basil ✓
  - Feta cheese & mushroom quiche ✓
- 
- Chef's choice of rice, pasta or potato dish & seasonal vegetables or salad
  - Freshly prepared fruit platter
  - Hot or cold dessert of the day

## TWO COURSE COLD FORK BUFFET LUNCH

### Choose two from the following:

- Peppered-cured beef with rocket & parmesan
  - Home-smoked chicken with mango & papaya
  - Ballotine of salmon with avocado & lime salsa
  - Marinated & seared tuna with cucumber & tomato
  - Asparagus & sun-blushed tomato tart ✓
  - Carpaccio of marinated provencal vegetables, basil pesto ✓
- 
- Chef's choice of three salads
  - Freshly prepared fruit platter
  - Hot or cold dessert of the day
- 
- Additional cheese selection available on request

**Please choose four, six or eight items per person from the following list:**

## **AMBIENT**

- Smoked chicken & coriander in filo pastry
- Cured beef, horseradish mousse on toasted brioche
- Ballotine corn-fed chicken, truffle oil, red onion marmalade
- Scottish smoked salmon on blinis with cream cheese
- Peppered seared tuna with citrus salad
- Smoked haddock & leek tartlet
- Roasted provençal vegetable skewers & basil pesto ✓
- Crostini of char-grilled peppers & mozzarella ✓
- Oven-dried tomato & goats cheese crostini ✓
- Crostini of wild mushroom & mozzarella ✓
- Mini caesar salad with sour dough croutons ✓
- Goats cheese & roasted peppers crostini ✓

## **HOT**

- Mini cumberland sausage with rosemary & mustard
- Marinated chicken & asparagus tartlet
- Galette of pork with caramelised onion & sage
- Duck rilette with spring onion salad
- Shepherd's pie tartlet topped with mature cheddar mash
- Mini poppadom with seared lamb fillet, spiced lentils & mango chutney
- Salmon & haddock fish cake with lime
- Cinnamon-scented salmon in brick pastry
- Dill & lemon crumbed plaice with saffron aioli
- Mini fish cake with tartare sauce
- Char-grilled tiger prawns with salsa verdi
- Red onion, feta & black olive tartlet ✓
- Brie & sun-dried tomato arranchinni ✓
- Mini vegetable samosas ✓

## **DESSERTS**

- Mini lemon meringue
- Individual banoffee pie
- Strawberry & cream tartlets
- Mini choux eclairs
- Assorted mini fruit tartlets

**Please choose one of the options below:**

**A choice of three items plus a pudding equalling a volume of four bowls per person.**

**A choice of four items (three per person) plus a pudding equalling a volume of four bowls per person.**

*Additional bowls can be ordered (costs apply).*

## **COLD**

- Fillet of salmon with sweet chilli noodles
- Rare roast beef with fine beans, truffle oil & asparagus salad
- Roast Mediterranean vegetable with chargrilled halloumi ✓
- Penne pasta with confit tomatoes & roquette salad ✓
- New potato & pea salad with mint dressing ✓
- Salad of watermelon, feta, green leaves & pumpkin seeds ✓
- Oriental noodle salad with stir-fried vegetables & sesame dressing ✓

## **HOT**

- Roast chicken with french beans & new potatoes
- Braised lamb, mashed potato & root vegetables
- Seared tuna & egg noodles with a soy dressing
- Fish & chips with tartare sauce
- Mini gourmet sausages with sweet potato mash & gravy
- Sautéed chorizo with a warm tomato & potato salad
- Jerusalem artichoke risotto with fresh parmesan ✓
- Thai green vegetable curry with lemon grass & ginger rice ✓
- Spinach & ricotta tortellini with a wild mushroom cream sauce ✓

## **DESSERTS**

- Passion fruit cheesecake
- Chocolate mousse & orange sauce
- Homemade fruit smoothie shots
- Mascarpone tart with poached pear
- Mango tart, vanilla & autumn berry sauce
- Warm seasonal berries & clotted cream

# LUNCH & DINNER MENU

**A choice of one item from each course.**

## STARTERS

- Assiette of salmon (marinated, seared & ballotine)
- Pickled fillet of red mullet, aioli potato & coriander vinaigrette\*
- Seared seabass & caramelised onion risotto\*
- Terrine of poached fish with a fennel & cucumber salad
- Braised ham hock terrine with celeriac rémoulade
- Ballotine of corn-fed chicken with a cinnamon & date chutney\*
- Chicken liver parfait with fine bean salad
- Roast vine tomato broth with parmesan croutons ✓
- White bean & wild mushroom velouté ✓
- Chilled cucumber & mint soup with crème fraiche ✓
- Griddled asparagus with slow-roasted tomato\* ✓
- Marinated mozzarella & tomato tart ✓
- Traditional caesar salad, parmesan crisp & sour dough croutons ✓
- Steamed fillet of lemon sole with french beans & champagne sauce
- Beef braised in red wine, horseradish mash potato & root vegetables
- Roasted supreme of guinea fowl, red cabbage & cinnamon jus
- Char-grilled rump of lamb with pearl barley risotto\*
- Fillet of beef, fondant potato & madeira jus\*
- Breast of black leg chicken, confit potato & tarragon jus
- Pithivier of wild mushroom, fresh chives & truffle cream ✓
- Spinach, ricotta & walnut crêpe served with a fresh parsley sauce ✓
- Mild ginger veloute served over pumpkin risotto ✓

## DESSERTS

- Mascarpone cheesecake with seasonal berries
- Roast seasonal fruit tart with caramel ice cream
- Dark chocolate mousse, pistachio ice cream & roasted hazelnuts
- Glazed lemon & passion fruit tart with vanilla ice cream
- Tiramisu with amaretti
- Lavender pannacotta, caramelised pear & sugared filo
- Slow-roasted pineapple with malibu & coconut ice cream

## MAIN COURSE

- Fillet of sea bream with olive mash potato & vine tomato vinaigrette
- Char-grilled supreme of salmon, basil crushed potato with balsamic jus
- Roast halibut, pea puree & a light red wine sauce\*

*Each lunch or dinner is accompanied by freshly brewed tea, coffee and petit fours.*

*\*Supplementary charges apply*

# ADDITIONAL COURSES

## SORBETS

- Champagne
- Lemon
- Raspberry
- Passion fruit

## SOUPS

- Roast squash with chive and truffle cream
- White onion veloute, thyme crème fraiche
- Tomato consommé, Mediterranean vegetable brochette ✓
- Leek and potato soup with stilton crouton
- Lightly Thai-spiced chicken consommé, noodles and shredded chicken
- Classic gazpachio ✓

## CHEESE

- Selection of British cheese with oatcakes & grape chutney

## LUNCH & DINNER PACKAGE

### The package includes:

- Two reception drinks (sparkling wine cocktails) and three canapés on arrival
- Three course meal
- Unlimited bottled water
- ½ bottle of house wine per person
- Tea, coffee & petit fours
- One glass of port or brandy per person

*Additional courses can be made to the package (costs apply).*

*No supplementary charges apply for the lunch & dinner package.*

# DIRECTOR'S MENU

## **MENU 1**

### **Starter**

- Beef consommé with braised oxtail ravioli

### **Intermediate course**

- Champagne sorbet

### **Main course**

- Wild fillet of sea bass, on a bed of basil crushed new potatoes, spinach puree and roasted vine tomato sauce

### **Dessert**

- Dark chocolate truffle torte with a white chocolate shot

### **Cheese course**

- Cashel Blue, Cornish Yarg and petit crottin served with cheese biscuits and home made chutney

## **MENU 2**

### **Starter**

- Salmon four ways, beetroot marinate, seared, hot smoked and mousse

### **Intermediate course**

- Galette of plum tomatoes, buffalo mozzarella, basil and reduced balsamico

### **Main course**

- Supreme of guinea fowl, stuffed with morel mushrooms, glazed baby vegetables, thyme scented dauphinoise and Madeira jus

### **Dessert**

- Ginger and chilli marinated carpaccio of pineapple, coconut ice cream

### **Cheese course**

- Cashel Blue, Cornish Yarg and petit crottin served with cheese biscuits and home made chutney

*Each dinner is accompanied by freshly brewed tea & coffee and petit fours.*

## REFRESHMENTS

- Tea & coffee
- Tea, coffee & biscuits
- Tea, coffee & a muffin
- Tea, coffee & a danish
- Tea, coffee & a croissant
- Tea, coffee & bacon ciabatta
- Afternoon tea  
(tea, coffee, scones & tea cakes)
- Mini danish pastries (2 per person)
- Fruit juice (1 litre)
- Freshly squeezed juice (1 litre)
- Soft drinks (200ml)  
Coca cola, diet coke, lemonade,  
bitter lemon, ginger ale, tonic
- Bottled water (1 litre)
- Smoothies (200ml)

## CHOCOLATE BREAK

- Chocolate milk shake shot
- Double chocolate mini muffins
- Dark and white chocolate cookies

## ENERGIZER

- Vanilla and honey smoothie
- Cola jellies
- Fairtrade flapjacks

## FRUIT BREAK

- Mini fruit kebabs
- Seasonal berry smoothie shot
- Mini seasonal fruit tart

## NIBBLES

- Mixed pretzels
- Selection of vegetable crisps
- Marinated olives  
& sun-blushed tomatoes
- Cheese straws

## SPECIALITY NIBBLES

- Honey & rosemary baked olives
- Lemon & pepper cheese twists
- Homemade onion biscuits
- Rich tomato sable





## **One Birdcage Walk**

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Contact our Venue and Room  
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