

# ONE BIRDCAGE WALK

Institution of  
MECHANICAL  
ENGINEERS



## ONE BIRDCAGE WALK 2017 Catering menu

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## FULL DAY CATERING PACKAGES

### **BUSINESS DAY PACKAGE**

**£25.00 per person**

(minimum order: 5 guests  
maximum order: 30 guests)

#### **ARRIVAL COFFEE BREAK**

Tea/coffee & mini Danish pastries  
(one pastry per person)

#### **MID-MORNING COFFEE BREAK**

Tea/coffee & an assortment of  
twin pack biscuits

#### **BUSINESS LUNCH**

Classic lunch - a selection of three  
different sandwiches (meat, fish &  
vegetarian), two savoury items, rustic  
potato crisps, fruit bowl,  
a sweet treat, jugs of iced water

#### **MID-AFTERNOON COFFEE BREAK**

Tea/coffee & an assortment of  
twin pack biscuits

### **PREMIUM DAY PACKAGE**

**£29.00 per person**

(minimum order: 5 guests  
maximum order: 60 guests)

#### **ARRIVAL COFFEE BREAK**

Tea/coffee & mini Danish pastries  
(one pastry per person)

#### **MID-MORNING COFFEE BREAK**

Tea/coffee & an assortment of  
twin pack biscuits

#### **PREMIUM LUNCH**

Artisan lunch- a selection of three  
different sandwiches (meat, fish &  
vegetarian), two savoury items, chef's  
seasonal salad, rustic potato crisps, fruit  
bowl, a sweet treat, jugs of iced water

#### **MID-AFTERNOON COFFEE BREAK**

Tea/coffee & an assortment of  
twin pack biscuits

### **BUFFET DAY PACKAGE**

**£39.45 per person**

(minimum order: 15 people)

#### **ARRIVAL COFFEE BREAK**

Tea/coffee & mini Danish pastries  
(one pastry per person)

#### **MID-MORNING COFFEE BREAK**

Tea/coffee & an assortment of  
twin pack biscuits

#### **BUFFET LUNCH**

Hot fork buffet - two main course dishes -  
one meat **or** fish dish & one vegetarian  
option, one side, one dessert, selection of  
seasonal steamed vegetables, freshly-  
baked bread & butter, jugs of iced water

#### **MID-AFTERNOON COFFEE BREAK**

Tea/coffee & an assortment of  
twin pack biscuits

All catering prices are exclusive of VAT

Dishes are prepared in environments that are not totally free from allergen ingredients. Please let us know if you have any guests who have special dietary requirements.

## AFTERNOON TEA PACKAGES

**AFTERNOON  
TEA PACKAGE**  
**£13.50 per person**  
(minimum order: 15 people)

Tea & coffee  
Finger sandwiches  
Selection of cakes

**PREMIUM AFTERNOON  
TEA PACKAGE**  
**£18.50 per person**  
(minimum order: 15 people)

Tea & coffee  
Finger sandwiches  
Selection of cakes  
Scones with jam & cream  
Seasonal berries  
Apple juice

**PROSSECO AFTERNOON  
TEA PACKAGE**  
**£23.50 per person**  
(minimum order: 15 people)

Tea & coffee  
Finger sandwiches  
Selection of cakes  
Scones with jam & cream  
Seasonal berries  
Apple juice  
1 glass of Prosecco per person

All catering prices are exclusive of VAT

Dishes are prepared in environments that are not totally free from allergen ingredients. Please let us know if you have any guests who have special dietary requirements.

## EVENING CATERING PACKAGES

### **DINNER PACKAGE**

**£58.00 per person**

(minimum order: 15 people)

Please select one starter, one main course & one dessert for the group, as well as vegetarian options if required.

#### **3 COURSE DINNER MENU**

Served with freshly-baked bread & butter and a selection of herbal tea infusions & freshly brewed coffee with petit fours

#### **HALF A BOTTLE WINE PER PERSON**

Half a bottle of house wine per person with the meal

#### **HALF A BOTTLE OF WATER PER PERSON**

Half a bottle of still or sparkling water per person with the meal

### **PREMIUM DINNER PACKAGE**

**£61.00 per person**

(minimum order: 15 people)

Please select one starter, one main course & one dessert for the group, as well as vegetarian options if required.

#### **3 COURSE DINNER MENU**

Served with freshly-baked bread & butter and a selection of herbal tea infusions & freshly brewed coffee with petit fours

#### **HALF A BOTTLE WINE PER PERSON**

Half a bottle of The War Horse, Stellenbosch, South Africa per person

#### **HALF A BOTTLE OF WATER PER PERSON**

Half a bottle of still or sparkling water per person with the meal

All catering prices are exclusive of VAT

Dishes are prepared in environments that are not totally free from allergen ingredients. Please let us know if you have any guests who have special dietary requirements.

## EVENING CATERING PACKAGES

### **WINE PACKAGE A - £12.75 per person**

(minimum order: 15 people)

#### **30 minute post conference reception**

1 glass of house wine per person, fruit juice & seasonal fizz, still & sparkling bottled water, selection of bar snacks

### **WINE PACKAGE B - £16.00 per person**

(minimum order: 15 people)

#### **1 hour post conference reception**

2 glasses of house wine per person, fruit juice & seasonal fizz, still & sparkling bottled water, selection of bar snacks

### **WINE PACKAGE C - £29.00 per person**

(minimum order: 15 people)

#### **1 hour post conference reception**

2 glasses of house wine per person, fruit juice & seasonal fizz, still & sparkling bottled water, 3 finger food items & 3 canapés per person

### **WINE PACKAGE D - £21.00 per person**

(minimum order: 15 people)

#### **1 hour post conference reception**

2 glasses of premium wine per person, fruit juice & seasonal fizz, still & sparkling bottled water, selection of bar snacks, 2 canapés per person

### **PROSECCO AND WINE PACKAGE - £32.50 per person**

(minimum order: 15 people)

#### **2 hour post conference reception**

1 glass of prosecco per person on arrival, half a bottle of house wine per person, fruit juice & seasonal fizz, still & sparkling bottled water, selection of bar snacks, 4 canapés per person

All catering prices are exclusive of VAT

Dishes are prepared in environments that are not totally free from allergen ingredients. Please let us know if you have any guests who have special dietary requirements.



**TEA AND COFFEE PACKAGES** – per person  
(minimum order: 5 people)

Tea & coffee - £3.10

Tea/coffee & a selection of Danish pastries - £5.45

Tea/coffee & a selection of mini muffins - £4.40  
(includes a selection of blueberry & chocolate muffins)

Tea/coffee & freshly baked cookies - £4.30  
(includes a selection of white, milk & triple chocolate cookies)

Tea/coffee & assorted twin pack biscuits - £3.95

**COFFEE BREAK ADD-ONS** – per person  
(minimum order: 5 people)

Fresh fruit platter - £2.50

Fresh fruit bowl (whole fruit) - £2.00

Granola pot - £3.25

Selection of mini cakes - £3.50  
(includes carrot cake, brownies, flapjacks & lemon drizzle cake)

Warm scones with clotted cream & strawberry preserve - £3.75

Selection of freshly baked muffins - £3.00  
(includes a selection of blueberry & cream cheese & triple chocolate with Belgian milk chocolate centers)

**COLD BEVERAGES**  
(served on consumption)

Fruit juice - £4.95 (per litre)

Seasonal fizz - £4.95 (per litre)

Freshly made lemonade - £6.50 (per litre)

Fresh fruit smoothie - £8.50 (per litre)

Freshly pressed juice (orange or apple) - £8.30 (per litre)

Bottled water (still & sparkling) - £3.50 (per litre)

Tap water - £1.00 (per litre)



### **GOURMET BREAKFAST PACKAGE - £7.95 per person**

(minimum order: 5 people)

- Selection of herbal teas & freshly brewed coffee
- Gourmet rolls - please choose ONE of the below:
  - » Smoked back bacon & roasted tomato
  - » Cumberland sausage with caramelized onions
  - » Smoked salmon & cream cheese
  - » Scrambled free range egg & cheddar cheese (v)
  - » Portobello mushroom, cheddar cheese & tomato (v)

### **HEALTHY BREAKFAST PACKAGE - £10.75 per person**

(minimum order: 10 people)

- Selection of herbal teas & freshly brewed coffee
- Mini blueberry & kiwi shots
- Fresh seasonal fruit platter
- Selection of juices
- Bottled still & sparkling water
- Mini breakfast plate - please choose ONE of the below:
  - » Chef's choice mini savoury muffins\*
  - » Ham & cheese mini croissants\*
  - » Porridge served with dried fruit, nuts & honey
  - » Blueberry pancakes with maple syrup
  - » Homemade baobab & honey flapjacks

*\*vegetarian options available on request*

### **CONTINENTAL BREAKFAST PACKAGE - £14.50 per person**

(minimum order: 10 people)

- Selection of herbal teas & freshly brewed coffee
- Freshly baked mini pastries & croissants with butter, preserves & honey
- Cheese & meat platter
- Granola yoghurt pot
- Fresh seasonal fruit platter
- Selection of juices
- Bottled still & sparkling water

Lunch

**CLASSIC LUNCH**

**£15.50 per person**

(minimum order: 5 people  
maximum order: 30 people)

- A selection of three different sandwich fillings on bloomer breads or wraps
- Two savoury items
- Rustic potato crisps
- Seasonal fruit bowl (whole fruit)

Sample sandwich menu

(our sandwich fillings are changed seasonally)

Pastrami & wholegrain mustard, mayo Classic BLT  
Smoked ham salad  
Chicken & sweetcorn  
Chicken salad  
Fajita prawns with romaine  
Smoked salmon & cream cheese  
Tuna with parsley & cucumber  
Egg mayonnaise & spinach (v)  
Wensleydale & carrot chutney (v)  
Red pepper hummus & char grilled vegetables (v)

Sample savoury item menu

(our savoury items are changed seasonally)

Cumberland sausage & wholegrain mustard  
Spicy pulled pork cake  
Satay chicken sticks  
Cumin lamb kofta, mint yoghurt  
Cajun spiced salmon skewers  
Fish cakes, tartare sauce  
Garlic & pepper tossed squid  
Blue cheese & roast vegetable tart (v)  
Classic bruschetta (v)  
Cauliflower bhajia (v)

**ARTISAN LUNCH**

**£19.50 per person**

(minimum order: 10 people  
maximum order: 60 people)

- A gourmet sandwich selection using ciabatta, bagel & bloomer breads
- Two savoury items (please see Classic lunch samples)
- A choice of salad (v):
  - » Toasted sweetcorn, avocado & quinoa, chili vinaigrette
  - » Goat's cheese, broad bean, barley & mint salad
  - » Cumin spiced watermelon, feta, marinated olives, lemon dressing
  - » Spiced bulgur wheat, chickpea & roasted squash salad
  - » Fennel, puy lentils & wild rice, lemon Dijon mustard
- Rustic potato crisps
- Seasonal sliced fruit
- Sweet bite, chef's choice

Sample sandwich menu

(our sandwich fillings are changed seasonally)

Ham hock & piccalilli  
Chicken & chorizo  
Hoisin duck, spring onion & grated carrot  
Crayfish with lemon mayonnaise  
Line caught tuna, mayonnaise & red pepper  
Mozzarella, roasted tomato & pesto wrap (v)  
Onion bhaji & mango chutney (v)  
Harissa hummus & pomegranate (v)

Sample sweet bite menu:

Brownie  
Lemon drizzle cake  
Carrot cake  
Chocolate chip cookie  
Flapjack



### LUNCH PLATTER ADD-ON - £7.50 per person

(minimum order: 10 people)

#### Meat platter

Selection of premium charcuterie served with olives & freshly-baked bread

#### Classic platter

Beef sliders, iceberg lettuce, tomatoes, pickled gherkins, toad in the hole, Maryland chicken, Scotch eggs & Welsh rarebit with truckle cheddar, Lea & Perrins

#### Seafood platter

Selection of seafood served with pickled vegetables, olives & freshly baked bread

#### Cheese platter

Selection of continental cheeses served with homemade chutney & biscuits

#### Mezze platter

Mini lamb kebabs with mint dip, harissa spiced chicken skewers, cumin calamari with lemon & garlic mayonnaise, feta, olive & oregano filo parcels, spicy beetroot hummus & herb pita chips

### SAVOURY ADD-ON - £3.95 per person

(minimum order: 10 people)

#### HOT

Beef steak & ale pie

Beef burger, mature cheddar, crispy bacon, gherkins, mushroom ketchup

Cumin & harissa lamb kofta

Pulled barbeque pork, pickled red cabbage, pretzel bun

Tandoori chicken skewers, cucumber raita

Battered cod, chunky tartare sauce

Cajun & lime salmon skewers

Thai fish cakes with sweet chili sauce

Warm caramelized onion & goat's cheese tart (v)

Mixed vegetable & truffle risotto balls (v)

Roasted squash, caramelized fig & brie tartlet (v)

#### COLD

Seared beef tenderloin bruschetta, horseradish sauce

Italian BLT, Parma ham, romaine & Roma tomato

Chicken Caesar wrap

Chicken & bacon bagel

Sesame salmon & wok fried vegetables, lettuce cups

Lime & coriander ceviche on crispy corn tortilla

Basil ricotta & char grilled pepper on olive croute (v)

Wild & truffle mushroom quiche (v)

### SWEET ADD-ON - £3.95 per person

(minimum order: 10 people)

Dark chocolate mousse, orange confit

Tonka bean crème brûlée

Apple & raisin crumble, custard cream

Panna cotta, mango coulis

Bakewell tart

### **HOT FORK BUFFET**

(minimum order: 15 people)

Our hot fork buffet is served with a selection of seasonal steamed vegetables, freshly-baked bread & butter.

### **TWO MAIN DISHES - £28.50 per person**

Please choose TWO main dishes (one meat **or** fish **and** one vegetarian), one side & one dessert.

### **THREE MAIN DISHES - £33.50 per person**

Please choose THREE main dishes, **including one vegetarian**, one side & one dessert.

### MAIN DISH

Classic beef bourguignon, bacon, mushroom & silver skin onions  
Slow cooked sweet barbecued brisket, sticky beef sauce  
Chicken, chorizo & butter bean stew, with tomatoes & peppers  
Moroccan lamb tagine, chick peas & apricots  
Creamy chicken masala, golden fried onions & cashew nuts  
Pork a' la king  
Spiced harissa chicken, with sweet potato & toasted cashew nuts  
Poached cod, mussel & cockle velouté  
Pan fried haddock with lemon, chili & coriander crust  
Seafood bake with salmon & prawns  
Thai fish curry, red onion & fried aubergine  
Teriyaki salmon, sautéed bok choy

### SIDE DISH

Fragrant basmati rice  
Parsley potatoes  
Creamed potato  
Mixed herb Israeli couscous

### VEGETARIAN MAIN DISH

Butternut squash risotto, pine nuts & parmesan (v)  
Wild mushroom, cheddar & tomato lasagna (v)  
Spinach & ricotta parcels, pesto cream (v)  
Mixed vegetable korma with almonds (v)  
Black truffle ravioli, roasted Jerusalem artichoke (v)  
Spinach & goat's cheese wellington with garlic cream(v)  
Vegetable tagine, nuts & raisins (v)

### DESSERT

Madagascan chocolate tart  
Chocolate & orange cake, crème Chantilly  
Bramley apple tart, clotted cream  
Burnt Cambridge cream  
Red berry cheesecake



**COLD BUFFET - £23.00 per person**

(minimum order: 10 people)

- Two seasonal salads
- Two quiches
- One cold meat platter
- One savoury item
- One dessert/cake
- Rustic potato crisps
- Seasonal fruit bowl (whole fruit)

**Sample salad menu (v)**

Toasted sweetcorn, avocado & quinoa, chili vinaigrette  
Goat's cheese, broad bean, barley & mint salad  
Cumin spiced watermelon, feta, marinated olives, lemon dressing  
Spiced bulgur wheat, chickpea & roasted squash salad  
Fennel, puy lentils & wild rice, lemon Dijon mustard

**Sample quiche menu**

Smoked ham & cheddar  
Smoked salmon & garden pea  
Broccoli & stilton (v)  
Beetroot & feta (v)  
Wild mushroom & parmesan (v)  
Spinach, leek & pepper (v)

**Sample meat platter menu**

Roasted beef striploin, red wine jus  
Pork loin with crackling, apple sauce  
Roast leg of rosemary lamb, mint sauce  
Grilled chicken breast, rosemary jus

**Sample savoury item menu**

Cumberland sausage & wholegrain mustard  
Spicy pulled pork cake  
Satay chicken sticks  
Cumin lamb kofta, mint yoghurt  
Cajun spiced salmon skewers  
Fish cakes, tartare sauce  
Garlic & pepper tossed squid  
Blue cheese & roast vegetable tart (v)  
Classic bruschetta (v)  
Cauliflower bhajia (v)



## **BOWL FOOD**

(minimum order: 15 people)

5 items – £30 per person

6 items – £33.50 per person

### HOT

- Beef & Guinness casserole, colcannon mash, gravy
- Red wine braised beef, potato puree, root vegetables
- Maple pork belly, sauerkraut, caramelized apples, gravy
- Cumberland sausages, mustard mash & onion gravy
- Confit Gressingham duck, mixed bean cassoulet
- Chicken masala, basmati rice, cucumber raita
- Chicken roulade, buttered mash, mushroom sauce
- Battered fish & chips, tartare sauce, lemon wedge
- Pan fried salmon, squid ink pasta, creamy spinach
- Roasted cod, creamy spinach & cherry tomatoes
- Thai prawn curry with jasmine rice, crispy shallots
- North African spiced vegetables, parsley & apricot couscous (v)
- Wild mushroom risotto, crème fraiche, parmesan (v)
- Potato gnocchi, cheese sauce, truffle essence (v)
- Spinach & ricotta tortellini, roasted peppers, pesto cream (v)

### COLD

- Vietnamese beef salad
- Chorizo, marinated olive & feta salad
- Pressed Suffolk ham, pea & mint
- Roasted chicken, couscous & orange
- Smoked mackerel, potato & pickled onion salad
- Prawn cocktail, spicy tomato dressing
- Smoked salmon, mixed baby cress, caper oil
- Goat's curd, heritage vegetables, lemon vinaigrette (v)
- Orzo pasta, cherry tomato & bocconcini (v)
- Watermelon, feta, mint & pomegranate (v)

### SWEET

- Saffron risotto, fig compote
- Classic Eton mess
- Tonka bean crème brûlée
- Apple & walnut crumble, custard cream
- Baked chocolate tart, macerated raspberry
- Exotic fruit salad, lime chilli syrup

**LUNCH FINGER FOOD**

(minimum order: 15 people)

8 items – £29 per person

HOT

Beef steak & ale pie

Beef burger, mature cheddar, crispy bacon, gherkins, mushroom ketchup

Cumin & harissa lamb kofta

Pulled barbeque pork, pickled red cabbage, pretzel bun

Tandoori chicken skewers, cucumber raita

Battered cod, chunky tartare sauce

Cajun salmon skewers, lime zest

Thai fish cakes with sweet chili sauce

Warm caramelized onion & goat's cheese tart (v)

Mixed vegetable & truffle risotto balls (v)

Roasted squash, caramelized fig & brie tartlet (v)

COLD

Seared beef tenderloin bruschetta, horseradish sauce

Italian BLT, Parma ham, romaine & Roma tomato

Chicken Caesar wrap

Chicken & bacon bagel

Sesame salmon & wok fried vegetables, lettuce cups

Lime & coriander ceviche on crispy corn tortilla

Basil ricotta & chargrilled pepper on olive croute (v)

Wild mushroom & truffle quiche (v)

SWEET

Tonka bean crème brûlée

Lemon curd & almond slice

Red fruit Bavaois, honeycomb

Rich chocolate mousse, cocoa beans

Seasonal fruit skewer with red berry coulis

Fine dining

**SEATED LUNCH - £50 per person**  
(minimum order: 15 people)

**SEATED DINNER - £53 per person**  
(minimum order: 15 people)

Please select one starter, one main course & one dessert for the group as well as vegetarian options if required.  
Served with freshly-baked bread & butter and a selection of herbal tea infusions & freshly brewed coffee with petit fours.

Please let us know if your guests have any special dietary requirements.

**AUTUMN & WINTER**

STARTER:

Yorkshire game terrine, grape chutney, grilled sourdough  
Chicken roulade, pickled radish, walnut puree, crispy skin  
Duo of smoked & confit duck, mushroom salad, sherry & orange dressing  
Pan seared scallops, confit chicken wings, roasted sweetcorn - £3.00 sup  
Potted salmon, crème fraiche, pickled cucumber, melba toast  
Smoked mackerel pate, woodland foliage, praline crunch  
Goat's curd, ruby beetroot, golden puff pastry, candied walnuts (v)  
Jerusalem artichoke soup, truffle croutons (v)

MAIN:

Grilled rib eye steak, triple cooked chips, sautéed spinach & peppercorn sauce - £5.00 sup  
Slow cooked pork belly, caramelised apple mash, roasted squash & calvados jus  
Chicken stuffed with lemon & pine nuts, potato & pancetta gratin, savoy cabbage & white wine velouté  
Duo of duck, butternut squash, radicchio, sherry jus  
Slow braised beef, dauphinois potatoes, root vegetables & red wine jus  
Pan fried sea bass, roasted cauliflower puree, sautéed spinach, cockle & mussel velouté - £5.00 sup  
Herb crusted cod loin, aged parmesan & Israeli couscous, red pesto cream  
Wild mushroom & pea risotto, parmesan crisp, truffle oil (v)  
Oakwood smoked cheddar, leek & pumpkin pithivier, sautéed spinach, roasted garlic cream (v)

DESSERT:

Rich dark chocolate & blood orange tart, vanilla Chantilly  
Baileys Cambridge burnt crème, banana & toffee ice cream  
Sticky toffee pudding, vanilla bourbon ice cream  
Cherry & amaretto cheesecake, dark chocolate ice cream  
Blackberry & apple, cinnamon & brazil nut crumble, apple crumble ice cream

Fine dining



**SEATED LUNCH - £50 per person**  
(minimum order: 15 people)

**SEATED DINNER - £53 per person**  
(minimum order: 15 people)

Please select one starter, one main course & one dessert for the group as well as vegetarian options if required.  
Served with freshly-baked bread & butter and a selection of herbal tea infusions & freshly brewed coffee with petit fours.

Please let us know if your guests have any special dietary requirements.

**SPRING & SUMMER**

STARTER:

Potted pulled chicken, sauerkraut, black pepper, crème fraiche, grilled sourdough  
Rabbit terrine, prune chutney, watercress dressing, toasted brioche  
Chilled pea & mint soup, smoked ham hock & chive olive oil  
Roasted chilli king prawns, Thousand Island dressing & cucumber salad  
Beetroot cured salmon, horseradish, celeriac remoulade & rye bread  
Cornish crab cakes, pickled vegetable salad, lovage mayonnaise  
English asparagus, avocado mousse, coriander hollandaise (v)  
Heritage tomato, buffalo mozzarella, tomato essence & basil gel (v)

MAIN:

Spring lamb rump, sweet bread croquette, buttered white asparagus & pencil carrots, Madeira jus  
Apricot stuffed chicken breast, sweet potato mash, garlic French beans & red wine sauce  
Gressingham duck breast, confit duck leg spring roll, dauphinoise potato, vanilla scented carrot puree, blackberry & orange jus  
Herb stuffed guinea fowl, confit baby potatoes, spring greens, truffle jus  
Fillet of cod, pearl barley risotto, samphire, lemon thyme dressing  
Line caught salmon, parsley mash, tender stem, Pernod butter sauce  
Pan fried sea bream, crushed potatoes, broad beans, warm chilli dressing  
Gnocchi, girolles, garden peas, garlic butter (v)  
Asparagus, beetroot, spinach & goat's cheese tart, crunchy walnut salad, balsamic glaze (v)

DESSERT:

Tonka bean Eton mess, fresh berries & coulis  
Orange posset with poached rhubarb, all butter shortbread  
Lemon meringue tart, lime sorbet  
Chocolate fondant with vanilla bourbon ice cream  
Passion fruit & mango panna cotta, brandy snap  
Pineapple, lemon thyme & bourbon vanilla carpaccio, mango sorbet

Fine dining



**CHEF'S SIGNATURE DINNER - £53 per person**

(minimum order: 15 people)

Our three course chef's signature menu is served with freshly-baked bread & butter, a selection of herbal tea infusions & freshly brewed coffee with petit fours.

Please let us know if any of your guests are vegetarian or have any special dietary requirements.

**STARTER:**

Jerusalem artichoke velouté,  
confit duck, truffle croutons

**MAIN:**

Pan fried lamb cutlet, pink lamb loin, polenta & parmesan croquette,  
roasted cauliflower puree, Vichy carrots & Madeira jus

**DESSERT:**

Wild berry & white chocolate mille-feuille,  
white chocolate ice cream



Evening reception food

**PLATTERS - £7.50 per person**

(minimum order: 10 people)

Ideal for drinks receptions.

**Meat platter**

Selection of premium charcuterie served with olives & freshly baked bread

**Classic platter**

Beef sliders, iceberg lettuce, tomato, pickled gherkins, toad in the hole, Maryland chicken, Scotch eggs & Welsh rarebit with truckle cheddar, Lea & Perrins

**Seafood platter**

Selection of seafood served with pickled vegetables, olives & freshly baked bread

**Cheese platter**

Selection of continental cheeses served with homemade chutney & biscuits

**Mezze platter**

Mini lamb kebabs with mint dip, harissa spiced chicken skewers, cumin calamari with lemon & garlic mayonnaise, feta, olive & oregano filo parcels, spicy beetroot hummus & herb pita chips

**BAR SNACKS - £7.50 per person (4 ITEMS)**

(minimum order: 5 people)

Mediterranean olives (v)

All butter cheese twists (v)

Salted, sweet & spicy nut selection (v)

Japanese mix (v)

Hot rice crackers (v)

Flavored popcorn (v)

Vegetable & potato crisps (v)

Moroccan seed mini bites (v)

Evening reception food



**CANAPES**

(minimum order: 15 people)

4 items – £13 per person

6 items – £18.50 per person

8 items – £23.50 per person

HOT

Beef tataki, spring onion, soy dip

Ham hock croquette with pea puree

Seared duck skewers, watermelon, toasted cashews, crispy shallots, Thai dressing

Kaffir lime chicken skewers, soy peanut dip

Seared foie gras on toasted brioche with caramelised orange

Honey & mustard Cumberland sausage skewers

Monkfish satay, Indonesian dipping sauce

Thai fish cakes, chilli & coriander dip

Crispy whitebait with a beetroot crème fraiche

Mixed wild mushroom & taleggio arancini (v)

Halloumi, chestnut mushroom & garlic aioli veggie burger (v)

COLD

Rare roast beef, Yorkshire pudding, caramelised onions & horseradish cream

Fillet of lamb, smoked aubergine hummus

Chicken liver parfait with smoked bacon

Smoked chicken, mango & red chilli, bamboo cone

Smoked salmon & cream cheese blinis, tobiko

Mandarin glazed tuna, lime guacamole & cucumber

Gravadlax, pumpernickel & soured beetroot

Creamy stilton & spiced pear, tomato paniers (v)

Shallot & mascarpone in croustades, honey cress (v)

Goat's cheese mousse in a buttery profiterole with red onion jam (v)

DESSERT

Rich mini dark chocolate panier

Salted caramel mini éclairs

Assorted macarons

Chocolate brownie

Raspberry & custard shots

Sticky date pudding, butterscotch, pecan

Evening reception food



**EVENING FINGER FOOD MENU**

(minimum order: 15 people)

4 items – £17 per person

6 items – £23 per person

HOT

Beef steak & ale pie

Beef burger, mature cheddar, crispy bacon, gherkins, mushroom ketchup

Cumin & harissa lamb kofta

Pulled barbeque pork, pickled red cabbage, pretzel bun

Tandoori chicken skewers, cucumber raita

Battered cod, chunky tartare sauce

Cajun salmon skewers, lime zest

Thai fish cakes with sweet chilli sauce

Warm caramelized onion & goat's cheese tart (v)

Mixed vegetable & truffle risotto balls (v)

Roasted squash, caramelized fig & brie tartlet (v)

COLD

Seared beef tenderloin bruschetta, horseradish sauce

Italian BLT, Parma ham, romaine & Roma tomato

Chicken Caesar wrap

Chicken & bacon bagel

Sesame salmon & wok fried vegetables, lettuce cups

Lime & coriander ceviche on crispy corn tortilla

Basil ricotta & chargrilled pepper on olive croute (v)

Wild mushroom & truffle quiche (v)

SWEET

Tonka bean crème brûlée

Lemon curd & almond slice

Red fruit Bavaois, honeycomb

Rich chocolate mousse, cocoa beans

Seasonal fruit skewer with red berry coulis



**Wine list**

## WHITE WINE

**Sommelier's choice:** Rocca Trebbiano, Puglia, Italy - £22.00  
A wonderful straw yellow colour, followed by a delicate and fruity aroma, with ripe citrus flavours and a dry refreshing finish.

**Spinnaker White, Western Cape, South Africa, 2015 - £19.00**  
A fresh, crisp and thirst quenching white wine blend from South Africa's Western Cape.

**Tarabilla Blanco, Galicia, Spain - £20.00**  
A delicious blend that makes this very easy to drink. Full of fresh green apple, citrus and pear flavours, with a clean, crisp finish.

**La Source Reserve Blanc, Pays D'Oc, France - £24.00**  
This delicious southern French blend shows lovely confit of lemon on the nose with hints of almond. On the palate, it has a juicy, citrusy aroma with a touch of white pepper on the finish.

**The War Horse 2015, Stellenbosch, South Africa- £26.00**  
A sensational, explosively refreshing and cleansing Chenin, full of vibrancy and freshness with beautiful citrus notes, juicy, ripe fruit and a lovely crispness.

**Clef d'Argent Sauvignon Blanc, Pays D'Oc, France - £28.00**  
This lovely Southern French Sauvignon is straw coloured with a gooseberry-green fruit nose and lemon zest - expansive, flamboyant, luscious and refreshing.

**Picpoul de Pinet "Les Courtelles", Languedoc, France- £30.00**  
Made from grapes grown close to the Mediterranean shore, this is a bone-dry white wine, with a distinctive combination of nuttiness, peach fruit and stoney flavours.

**Chablis, Louis Robin, Burgundy, France - £34.00**  
Classic Chablis flavours of green apples and ripe, zippy citrus fruits and complemented by a creamy texture and an ever so slightly honeyed note on the finish.

## RED WINE

**Sommelier's choice:** Rocca Sangiovese, Puglia, Italy - £22.00  
A lovely red-purple hue with soft aromas followed by flavours of cherry, soft tannins and well-balanced acidity on the palate.

**Spinnaker Red, Western Cape, South Africa, 2015 - £19.00**  
A smooth, rich and round red wine made with a blend of cape varieties from the Western coast of South Africa

**Tarabilla Tinto, Galicia, Spain - £20.00**  
A light, juicy red with aromas of raspberries, plums and cherries, along with soft tannins and a savoury spiciness.

**La Source Reserve Rouge, Pays D'Oc, France - £24.00**  
Seamlessly blend of the soft ripe fruits from the Cabernet and Merlot, with the vibrant sweet spices of Syrah with blend notes of chocolate and a rich creamy texture.

**The War Horse Shiraz 2015, Stellenbosch, South Africa- £26.00**  
Dark plum colour with a purplish rim, vibrant aromas of raspberries, cherries, blackberries and gentle flavours of vanilla ending with wonderfully soft and silky tannins.

**Lacrimus, Bodegas Sendero Royal, Rioja, Spain - £28.00**  
The bright, fleshy and modern flavours of the young Tempranillo wine have harmonised beautifully with the older, softly oaked, barrel-aged Rioja to make this silky, modern, slightly fleshier, bright style of Rioja.

**Cotes du Rhone, "Esprit Barville", Rhone Valley, France - £30.00**  
Typical warming spice, herbal qualities. Dried herb and spicy dark fruit. Medium bodied. Dry.

**Chateau du Puy Bonnet, Montagne St Emilion, France - £38.00**  
With lush, plum blackberries, ripe berries, dark chocolate and a touch of menthol, silky tannins and a delicious finish.

## Wine list

### ROSE WINE

Pinot Grigio Rose, Villa San Martino, Italy - £23.50  
Fruity and fun, this is an easy drinking dry and refreshing rosé.

### CHAMPAGNE AND SPARKLING WINE

Prosecco Frizzante doc, La Tordera Treviso NV, Italy -  
£26.50

The Vettoretti family have run this fine estate for three generations and harvesting is all done by hand. A delicious prosecco - ultra fresh, fruity and fine.

A Laurance Collection Privee Brut, Loire Valley, France -  
£33.00

Clean, crisp aromas of fresh granny smith apple, followed by citrus fruits, pear and more granny smith flavours, complemented by a gentle fizz.

Wiston Brut NV, West Sussex, England –  
£42.50

Perfectly balanced wine, made up of the three classic varieties: Chardonnay, Pinot Noir and Pinot Meunier. Toasty, savoury fizz with fine bubbles, lots of yeasty, bready autolysis and a bone dry, tapering finish.

Laurent Perrier, Brut, Tour sur Marne, NV France –  
£65.00

The Queen of Champagnes - elegant, with clean and crisp refreshing flavours.



## Cocktails

### AVIARY COCKTAILS

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**The Redbird - £8.95 per glass**  
Vodka, cranberry juice and lime juice

**The Blue Hummingbird - £8.95 per glass**  
rum, blue Curacao, blueberry, lime juice, mint

**The Western Tanager - £5.95 per glass**  
non-alcoholic: soda water, elderflower, lime juice

**The Yellow Finch - £5.95 per glass**  
non-alcoholic: grenadine, orange juice

### CLASSIC COCKTAILS

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**Amaretto Sour - £8.95 per glass**  
Amaretto, sugar and lime

**Quintessentially Classic - £8.95 per glass**  
Gin, tonic water, lime and elderflower

**White peach Sangria - £6.95 per glass**  
White wine, archers, peaches

**Pimms - £6.95 per glass**  
Pimms, lemonade, fruit

### DISPENSER COCKTAILS

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**Sangria - £140 per dispenser\***

**Pimms - £140 per dispenser\***

*\*Served in 6l dispensers, approx. 24 x 250ml glasses;*

# Additional information

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Our in-house caterer Ampersand offer a range of delicious menus from coffee breaks to canapés & fine dining.

Our catering prices are shown as exclusive of VAT.

Our dishes are prepared in environments that are not totally free from allergen ingredients.

Please let us know if you have any guests who have special dietary requirements or if you require any further information about the allergens contained in our dishes.

Should ingredients not be available a similar substitution may be used.

The logo for Ampersand features the word "Ampersand" in a serif font. The ampersand symbol is stylized and colored in a vibrant green, while the rest of the text is in a dark red or maroon color.