

ONE BIRDCAGE WALK

Institution of
MECHANICAL
ENGINEERS



ONE BIRDCAGE WALK 2020 Catering Menu

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Full Day Catering



Business Day
£27.00 per person
(min: 5 people)

Arrival coffee break

Tea, coffee & mini Danish pastries

Mid-morning coffee break

Tea, coffee & an assortment of twin pack biscuits

Business 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

Afternoon coffee break

Tea, coffee & an assortment of twin pack biscuits



Cold Buffet Day
£35.95 per person
(min: 10 people)

Arrival coffee break

Tea, coffee & mini Danish pastries

Mid-morning coffee break

Tea, coffee & an assortment of twin pack biscuits

Cold Buffet lunch

A choice of menu options (see page 6), two chef's seasonal salads, dessert pots, freshly-baked bread & butter, rustic potato crisps, fruit bowl, jugs of iced water

Afternoon coffee break

Tea, coffee & an assortment of twin pack biscuits



Hot Buffet Day
£40.95 per person
(minimum order: 15 people)

Arrival coffee break

Tea, coffee & mini Danish pastries

Mid-morning coffee break

Tea, coffee & an assortment of twin pack biscuits

Hot Buffet lunch

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

Afternoon coffee break

Tea, coffee & an assortment of twin pack biscuits

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Coffee Breaks

TEA & COFFEE – per person (minimum order: 5 people)

- Tea & coffee - £3.40
- Tea, coffee & a selection of mini muffins - £4.85
(includes a selection of blueberry & chocolate muffins)
- Tea, coffee & freshly baked cookies - £4.85
(includes a selection of white, milk & triple chocolate cookies)
- Tea, coffee & an assortment of twin pack biscuits - £3.80

COLD BEVERAGES

(served on consumption)

- Fruit juice - £5.60 (per litre)
- Seasonal fizz - £5.60 (per litre)
- Freshly made lemonade - £6.50 (per litre)
- Fresh fruit smoothie - £8.50 (per litre)
- Freshly pressed juice (orange or apple) - £6.60 (per litre)
- Bottled water (still & sparkling) - £2.65 (per litre)
- Iced tap water - £1.00 (per person per serving)

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Breakfast

FRESHLY BAKED PASTRIES- £6.95 per person

(minimum order: 5 people)

- Selection of teas & freshly brewed coffee
- Mini croissants
- Pains au chocolate
- Danish pastries

BREAKFAST BRIOCHE ROLLS - £9.15 per person

(minimum order: 5 people)

- Selection of teas & freshly brewed coffee
Gourmet rolls - please choose ONE of the below and a vegetarian option, if required:
- Sweet cured bacon
- Cumberland sausage
- Portobello mushroom and egg (v)

CONTINENTAL BREAKFAST - £15.50 per person

(minimum order: 10 people)

- Selection of teas & freshly brewed coffee
- Selection of fruit juices
- Still & sparkling water
- Freshly baked mini pastries & croissants
- Cheese & meat platter
- Granola yoghurt pot
- Seasonal fruit platter

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Breakfast

HEALTHY BREAKFAST - £17.75 per person

(minimum order: 10 people)

- Selection of teas & freshly brewed coffee
- Peanut butter, banana and honey smoothies
- Yoghurt fruit pots
- Mini bagels with smoked salmon and cream cheese
- Crushed avocado, grapefruit and rye bread
- Selection of fruit juices & iced water
- Fresh fruit platter

BREAKFAST ADD-ONS – per person

- Granola pot - £3.50
- Porridge - £3.00
- Selection of smoothies - £8.50 (per liter)
- Compressed fruit skewers - £1.50
- Tropical fruit platter - £3.75

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.



Lunch

CLASSIC LUNCH

£17.50 per person

(min order: 5 people)

- Artisan breads with meat, fish and vegetarian filling
- Two of the chef's choice finger food
- Rustic potato crisps
- Seasonal fruit bowl

LUNCH ADD-ONS – per person

- Chips - £2.50
- Seasonal salad - £ 3.95
- Soup of the day - £4.50
- Cheeseboard - £6.50 (min order: 10 people)
- Cured meat platter - £ 7.75 (min order: 10 people)

FINGER FOOD ADD-ONS

1 add-ons - £4.75 per person

4 add-ons - £18.00 per person

6 add-ons - £24.00 per person

- Homemade sausage rolls
- Chicken satay skewers with mint dip
- Ham hock and smoked cheese croquettes
- Breaded cod with homemade Marie Rose sauce
- Lemon and herb prawns, burnt ketchup
- Sticky salmon with chilli jam
- Triple cooked chips with dip
- Courgette fritters
- Spinach and pumpkin muffins

COLD BUFFET LUNCH

£26.00 per person

(minimum order: 10 people)

Please choose ONE of the below menu options

Menu 1

- Salmon pastrami with English mustard yoghurt
- Roast beef, tomato and watercress
- Greek salad
- Caesar salad
- Seasonal dessert pots
- Freshly baked breads
- Rustic potato crisps
- Seasonal fruit bowl

Menu 2

- Cured stone bass with smoked almonds and sherry vinegar dressing
- Duck terrine with pistachio and carrots
- Tomato, mozzarella and basil
- Watercress, radish, samphire and spring onion salad
- Seasonal dessert pots
- Freshly baked breads
- Rustic potato crisps
- Seasonal fruit bowl



Lunch

HOT FORK BUFFET

(minimum order: 15 people)

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

Chef's choice two dishes - £29.50 per person

A chef's choice selection of TWO dishes (one main & one vegetarian/vegan), one side & one dessert.

Two dishes - £32.50 per person

Please choose from the menu options listed.

Menu 1

- Glazed corn-fed chicken, heritage carrots, duck fat mash, jus
- Courgette, feta and mint gnocchi
- Seasonal salad
- Fruit platter
- Bakewell tart
- Freshly baked breads

Menu 2

- Steamed Asian pork buns
- Textures of artichoke with hazelnut butter, sea beet and truffle
- Seasonal salad
- Fruit platter
- Lemon posset, seasonal berries and almond biscuits
- Freshly baked breads

Menu 3

- Braised ox cheek, butter mash and bourguignonne sauce
- Roast pumpkin, feta and sage
- Seasonal salad
- Fruit platter
- Panna cotta
- Freshly baked breads

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Lunch

BOWL FOOD

(minimum order: 15 people)

4 items – £29.00 per person

5 items – £32.00 per person

6 items – £34.65 per person

Cold

Duck, grapefruit and ginger salad

Confit chicken and Asian greens

Sea bass ceviche

Grilled octopus, chickpeas, piquillo peppers and gremolata

Whole roast cauliflower, tikka masala toasted quinoa and basmati

Grilled courgettes, lemon, chilli and sourdough pangrattato

Hot

Cypriot sheftalia sausage, pickled onion and lemon

Korean fried chicken bun with kimchi

Red mullet, spiced aubergine, ginger and basil dressing

Salt cod croquettes, board beans, mint and confit lemon

Mac and cheese with herb crumble

Mushroom gnocchi with herb cream sauce

Dessert

Sticky toffee pudding

Chocolate brownies and salted caramel sauce

Apple and blackberry crumble with vanilla custard

Carrot cake, walnuts and candied carrot

Ginger and chocolate cheesecake

Lemon posset



Canapés

CANAPÉS

(minimum order: 15 people)

4 items - £15.00 per person

6 items - £21.25 per person

8 items - £27.00 per person

Cold

Picked oyster, horseradish crème fraiche, celery, dill oil

Mint cured bass, mushroom, egg yolk puree, pea shoot

Mackerel pate, cider jelly seaweed

Confit duck terrine, pistachio, carrot, coriander

Smoked cured beef, Asian vegetables

Rolled ham hock, quince

Savoury choux bun, herb cream cheese

Goat's cheese truffle, pickled carrot

Artichoke, truffle, hazelnut

Hot

Flatbread, cod roe, almond dressing

Crispy prawns, Marie Rose sauce, seaweed

Red mullet, spiced aubergine, basil, ginger

Grilled sirloin, chimichurri, crushed artichoke, hazelnut

Pork belly terrine, soy, sesame seed, honey glaze

Asian chicken, bok choy

Smoked cheese, spring onion croquettes, aioli

Bhaji, chaat masala

Courgette, feta, garlic aioli

Dessert

Lemon meringue tartlets

Mini éclairs

Dark chocolate and coffee cones

Chouchous

Cheesecake cones

Banoffee spoons

Additional information

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.