



Banqueting Menus

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BREAKFAST

CONTINENTAL BREAKFAST

£12.50 per person

Orange or cranberry juice

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Croissants and Danish pastries

~

Tea or coffee

COOKED BREAKFAST

£24.00 per person

Orange or cranberry juice

~

Croissant and preserves

~

Grilled bacon and Cumberland sausage, hash browns, grilled tomato and button mushrooms
with your choice of scrambled, poached or fried eggs

Or

Scrambled eggs with smoked salmon and chives

Or

Grilled kipper with butter

~

Tea or coffee

All prices are inclusive of VAT.

Please contact the events office, if you have any dietary requests or require any allergen advice on the menu options.



HEALTHY BREAKFAST

Organic porridge with Bonne Maman honey, fig jam or maple syrup	£5.00
Organic yoghurt with granola, raspberries & blueberries	£6.50
Organic Greek yoghurt with a selection of seasonal fresh fruit	£7.00
Denham estate Cox's apple juice (750ml)	£6.85

COFFEE BREAKS

Tea and coffee	£2.25
Tea/coffee and biscuits.....	£4.00
Tea/coffee and chocolate brownie.....	£7.00
Tea/coffee and assorted muffins.....	£7.00
Tea/coffee and Danish pastries	£7.00
Tea/coffee with honey roast ham & cheddar cheese filled croissant	£9.00
Tea/coffee with gruyere & tomato filled croissant.....	£9.00
Tea/coffee, fruit juice and bacon roll.....	£10.00

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WORKING LUNCHES

*Our sandwiches are made with a variety of delicious breads including:
White, Granary, Wholemeal, Carrot and Coriander, Roasted Onion, Basil & Herb and Sun Dried Tomato.
Please feel free to let us know if you have a particular preference.*

CITY CLUB MENU

£26.00 per person

Freshly made sandwiches with assorted savoury fillings

A selection of warm savoury tartlets

~

Selection of cheese and seasonal fruits

~

Fruit cake

~

Tea or coffee

BUSINESS MENU

£29.50 per person

Freshly Made Ciabatta Bread with assorted savoury fillings

Hot items – choose two from the following:

Vegetable samosa, minted yoghurt and cucumber **(v)**

Welsh rarebit **(v)**

Onion bhaji with a green mango relish **(v)**

Smoked chicken and spinach tart

Honey roasted Cumberland cocktail sausages

~

Selection of cheese and fruit skewers with mint yoghurt dip

~

Tea or Coffee

All prices are inclusive of VAT.



EXECUTIVE MENU

£33.00 per person

Freshly made focaccia bread with assorted savoury fillings

Hot items – choose four from the following:

Vegetable samosa, mint yoghurt raita (v)

Grilled paneer cheese, spiced mango chutney (v)

Sesame prawn toast with soy sauce

Bread crumbed squid, saffron and lime aioli

Chicken satay with peanut sauce

Veal and mushroom brochette with grain mustard

~

Selection of cheese and fruit skewers with mint yoghurt dip

~

Tea or coffee

BOWL FOOD

£35.50 per person

(With a maximum number of 50 people only)

Please select five from the following:

Thai green pork curry with rice

Sauté of beef with mushrooms

Fish pie

Mussel and prawn risotto with chive oil

Aubergine, chick pea and spinach curry with basmati rice (v)

Stir fried vegetables, noodles and bok choy (v)

Desserts

Spotted dick with custard

Vanilla panacotta with cardamom syrup

Rhubarb and custard

Baked apple with Greek yoghurt and cinnamon

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FORK BUFFET

£40.00 per person

Please select: 1* Main Course, 1 Vegetarian Main Course, 3 Accompaniments & 1 Dessert

***£45.00 per person for additional Main Course**

(Based on standing service and for minimum of 15 people)

Main Course

Thai green chicken curry
Sauté of pork, apples and sage
Beef casserole with horseradish dumpling
Lamb Rogan Josh with pilau rice and naan bread
Salmon and chive fishcakes with tomato salsa
Fish pie with sweet potato

Vegetarian Main Course

Mushroom stroganoff
Chickpea and spinach curry
Portobello mushroom and roasted pepper crumble with basil
Spinach gnocchi with blue cheese and rocket

Hot Accompaniments

Roasted new potatoes with rosemary
Tarragon scented rice
Cous cous with raisins and pine nuts
Buttered new potatoes with mint
French beans
Panache of seasonal vegetables

Cold Accompaniments

Marinated beetroot with dill
Rice salad
Watercress and walnut salad
Hummus with warm pitta
Mixed leaf salad with club dressing
Artichokes with basil and almonds
Focaccia with sea salt and rosemary

Dessert

Chocolate tart with Chantilly cream
Sticky toffee pudding with custard
Lemon posset
White chocolate delicé with pistachio biscuit
Warm apple and cardamom tart
Steamed pear pudding with vanilla sauce
Selection of Salcombe dairy ice cream and sorbet
Welsh rarebit

Served with a selection of bread rolls and coffee to finish.

Supplement applies for seated fork buffet, contact the Events office for details.



COCKTAIL PARTY MENU

Canapé Menu A

£20.00 per person

Selection of six Cold Canapés from the following:

FISH

*Smoked eel, horseradish and watercress
Potted salmon with rocket
Chilli crab with marinated cucumber
Smoked salmon blinis with caviar
Mackerel parfait with beetroot gel*

MEAT

*Salt beef with horseradish
Ham terrine with piccalilli
Foie gras mousse with apple gel
Chorizo and green olive tart
Smoked chicken with walnuts*

VEGETARIAN

*Polenta with confit courgette
Bocconcini with cherry tomato & basil
Quail Egg with truffle pea purée
Californian roll
Poached pear with stilton mousse*

Pre-Dinner Option

£10.00 per person – *Selection of three Cold Canapés*

CANAPÉ MENU B

£29.00 per person

Selection of six Cold Canapés from above

Plus

Your choice of any three Hot items listed below:

*Brie and cranberry tart (v)
Vegetable spring roll with sweet chilli dipping sauce (v)
Welsh rarebit (v)
Bread crumbed salmon goujons with citrus aioli
Sesame prawn toast with soy dipping sauce
Chicken satay with peanut sauce
Honey roast cocktail Cumberland sausages
Lamb samosa with mango chutney
Fried chilli squid with citrus aioli*

SWEET SELECTION

Additional £4.50 per person

*Mini key lime pie
Salted caramel cheesecake
Chocolate brownie*

(v) – Vegetarian dishes



SET LUNCH & DINNER MENUS

MENU A

£40.00 per person

Roasted squash soup with toasted seed scone (v)

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Breast of corn fed chicken
with pearl barley and oyster mushrooms

~

Banana crème brûlée with caramel shortbread

~

Coffee

MENU B

£43.00 per person

Cured pork and pigeon terrine with a grape and
apple chutney

~

Fillet of salmon
with cauliflower purée and sorrel sauce

~

Treacle tart with clotted cream

~

Coffee

MENU C

£48.00 per person

Salmon rillettes, pickled beetroot and
toasted sough dough

~

Breast of Gressingham duck
with salsify a la crème and burnt orange sauce

~

Steamed pear and ginger pudding
with vanilla sauce

~

Coffee

MENU D

£66.00 per person

£110 with suggested wines to accompany

Terrine of rabbit and foie gras with sauternes jelly
Gewurztraminer Fleur 2005 Domaines Schlumberger

~

Grilled seabass, sea urchin risotto with clams
Mâcon Lugny 2016 Domaine Rochebin

~

Loin of venison, mushroom croquette and
caramelised shallots
La Chapelle de Potensac 2007

~

Salted caramel delicé with honeycomb crumble and
clotted cream

Muscat de Rivasaltes 2015

~

Selection of British artisan cheeses
Fonseca Vintage 1992

~

Coffee & petit fours

Vegetables and potatoes or rice accompany all Main Courses.

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À LA CARTE MENU SELECTION

Please select one dish from each course, the same to be served to all your guests.

STARTERS

Pumpkin soup with toasted seed scone (v)	£ 6.75
Vegetable barley broth (v)	£ 6.75
Cauliflower and pine nut soup (v)	£ 6.75
Spinach gnocchi with blue cheese and rocket (v)	£ 7.50
Parfait of goat's cheese with pickled pear and walnut bread	£ 9.00
Pressed ham and ox tongue terrine with an apple cider chutney	£ 9.50
Warm pigeon, smoked bacon and black pudding salad with a grain mustard dressing	£ 10.00
Beetroot cured salmon with brioche crumb and horseradish cream	£ 10.00
Warm Dorset crab and lee tart with shellfish velouté	£ 12.50
Fillet of smoked eel, smoked bacon wafer and pea dressing	£ 12.50

MAIN COURSE

Herb crusted goat's cheese, confit tomatoes and pine nuts (v)	£16.50
Cassoulet of candy beetroot and white beans with radicchio and oyster mushrooms (v)	£16.50
Pumpkin ravioli, oyster mushrooms and parsley emulsion (v)	£16.50
Breast of Corn Fed Chicken, buttered kale and roasted carrot purée	£18.00
Confit pork cheek, braised white cabbage and glazed apples	£18.50
Braised shoulder of lamb, minted white beans and red wine sauce	£19.00
Baked fillet of hake, chorizo, tomato and roasted peppers	£19.00
Grilled fillet of salmon, sorrel and crayfish velouté	£19.50
Grilled fillet of seabass, shellfish and saffron nage	£20.50
Fillet of Scotch beef, bone marrow and shallot tatin	£27.00

Vegetables and potatoes or rice accompany all main courses

SWEETS & SAVOURIES

Baked lemon tart with ginger ice cream	£ 7.50
Dark chocolate parfait with praline wafer	£ 7.50
Baked apple and cinnamon cheesecake with cranberry compôte	£ 7.50
Warm plum and almond tart with clotted cream	£ 8.00
Selection of British farmhouse cheeses	£ 8.50
Savouries: <i>Welsh rarebit, Devils on horseback or Mushrooms on toast - All</i>	£ 6.50
Coffee & petit fours	£ 5.50

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DAILY DELEGATE PACKAGES

Standard Package

Minimum number of 15 delegates

Main Meeting Room Hire

Tea, Coffee & Danish Pastries on Arrival

City Club Menu (Page 3)

Afternoon Tea, Coffee & Biscuits

Jugs of Iced Water

1 Flipchart

Note Pads & Pens

Delegate Rate at £75.00 per person

Superior Package

Minimum number of 20 delegates

Main Meeting Room Hire

Tea, Coffee & Filled Croissant on Arrival

Fork Buffet Menu (Page 5)

Afternoon Tea, Coffee & Muffins

Jugs of Iced Water

1 Flipchart

Note Pads & Pens

LCD Projector & Screen

Delegate Rate at £88.00 per person

All prices are inclusive of VAT.

Service charge of 12.5% will apply on the total invoice amount including the Daily Delegate Rates.

Additional items required or menu upgrade options can be made available upon request and will be charged for accordingly.



BANQUETING WINE LIST

WHITE WINES

135	Mâcon Villages 2015 Château de Mirande	£25.00
251	Albarino 2015 Pazo das Bruxas 2014 Rias Baixas, Spain	£25.00
143	Sauvignon Touraine 2014 Fauvette Ackerman	£25.00
140	Mâcon Lugny 2016 Domaine Rochebin	£27.50
271	Sauvignon Reserva 2012 Cefiro, Chile	£27.50
180	Petit Chablis 2015 Domaine Gautheron	£27.50
195	Pinot Blanc d' Alsace 2014 Maison Hugel et Fils	£30.00
150	Mâcon Uchizy 2016 Domaine Talmard	£30.00
154	Saint Veran Les Pommards 2014 Les Vieilles Pierres	£35.00
186	Pouilly Fume 2015 Domaine Belair	£37.50

RED WINES

329	Bourgogne Pinot Noir 2015 Maison Jaffelin	£25.00
264	Malbec 2015 Mendoza, Piedra Negra, Argentina	£25.00
408	Château Méaume 2012 Bordeaux Supérieur	£27.50
500	Château Bernadotte 2011 Haut Médoc	£27.50
210	Côtes du Rhône 2012 Domaine E Guigal	£27.50
266	Rioja Crianza 2013 Vinestral, Spain	£30.00
493	Château Tanesse 2010 Premières Côtes de Bordeaux	£35.00
331	Hautes Côtes de Beaune 2014, Domaine Prieuré	£37.50
462	Château Ducasse 2010 Graves	£45.00

The City of London Club fine wine list is available on request.

All prices are inclusive of VAT. Please note that availability, vintages and prices will occasionally change.



BANQUETING WINE LIST

RED WINES "EN MAGNUMS"

982	Château Bernadotte 1996 Cru Bourgeois Haut Médoc	£130.00
981	Château Malescasse 2003 Cru Bourgeois Supérieur Médoc	£130.00

CHAMPAGNE & SPARKLING

125	Prosecco Superiore, Rivani Italy	£32.50
128	Champagne Ayala NV Brut	£49.50
121	Rosé Champagne Ayala NV Brut	£49.50
122	Rosé Champagne Laurent Périer NV Brut	£90.00
127	Champagne Bollinger NV Brut	£85.00

PORTS & DESSERT WINES

236	Seigneurs de Monbazillac 2012, Monbazillac Dordogne	£35.00
288	Muscat de Rivasaltes 2015	(50 cl bottle) £25.00
289	Château Rieussec 2006 1 er Cru Grand Cru Classé Sauternes	(half bottle) £65.00
345	Fonseca Bin 27	£35.00
346	Taylor's Fine Tawny	£35.00
381	Fonseca Vintage 1992	£65.00

Wine Corkage (per bottle)	£14.50
Champagne/Sparkling wine Corkage (per bottle)	£17.50

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REFRESHMENTS & BAR TARIFF

WATER & SOFT DRINKS

Mineral Water - <i>Still and Sparkling</i> (Litre)	£3.00
Fresh Orange Juice (Litre)	£6.70
Cranberry Juice (Litre), Apple Juice (Litre)	£5.80
Tomato Juice (Litre)	£5.00
Elderflower sparkling (275ml)	£3.95
Soft Drinks - <i>Coke, Diet Coke and Lemonade</i> (bottle)	£2.00
All Baby Mixers	£1.50

LAGER & BEER

Bottles - Becks, Peroni, Kronenberg 1664	£4.00
Speckled Hen	£4.50
Guinness	£4.50
Magners Cider	£5.00
Tetley's Draught (4 Pint Jug)	£15.00

SPIRITS & LIQUEURS

All spirits are served in a measure of 50ml or multiples thereof

Gordon's Gin	£5.00
Hendricks Gin	£8.50
Smirnoff	£5.00
Grey Goose (Various Flavours)	£10.00
Famous Grouse	£5.50
Malt Whiskey	<i>from</i> £7.50
Bacardi	£6.00
Jack Daniels	£6.00
Cognac	<i>from</i> £8.00
Armagnac VSOP	£9.00
All Liqueurs	£7.00

SEASONAL BEVERAGES

Pimms (2 Litre)	£40.00
Mulled Wine (Litre)	£20.00
Signature Cocktail	<i>£ p o a</i>
Fruit Punch (2 Litre)	£25.00