



## **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

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### **COOKED BREAKFAST**

**£23.50 per person**

Orange or cranberry juice

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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

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## **COFFEE BREAKS**

Tea and coffee .....	£2.00
Tea/coffee and biscuits.....	£3.75
Tea/coffee and chocolate brownie.....	£7.00
Tea/coffee and assorted muffins.....	£6.95
Tea/coffee and Danish pastries .....	£6.95
Tea/coffee with honey roast ham & cheddar cheese filled croissant .....	£8.80
Tea/coffee with gruyere & tomato filled croissant.....	£8.80
Tea/coffee, fruit juice and bacon roll.....	£9.00

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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

**£25.50 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)**

Thai style pork brochette, green mango and corn relish

Mini lamb Kofta, spring onion and coriander salad

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**

**£32.00 per person**

Freshly made focaccia bread with assorted savoury fillings

**Hot items – choose four from the following:**

Mushroom arancini with rocket **(v)**

Grilled paneer cheese, spiced mango chutney **(v)**

King prawn, Asian slaw and sesame dressing

Bread crumbed squid, saffron and lime aioli

Chicken satay with peanut sauce

BBQ short rib of beef

~

Selection of cheese and fruit skewers with mint yoghurt dip

~

Tea or coffee

## **BOWL FOOD**

**£33.50 per person**

(With a maximum number of 50 people only)

**Please select five from the following:**

Thai green chicken curry with rice

Stir fried chilli beef with water chestnuts, bean sprouts and coriander

Grilled Lyme Bay mackerel, potato and chive salad

Seafood risotto, broad beans and pea frills

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

Stir fried vegetables, noodles and bok choy **(v)**

### **Desserts**

Strawberries with clotted cream

Eton mess

Marinated melon, roasted pineapple and anise syrup

Baked figs with Greek yoghurt and lavender honey

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## **FORK BUFFET**

**£35.50 per person**

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

**\*£40.00 per person for additional Main Course**

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

### **Main Course**

Thai lemon chicken with coconut sauce  
Sauté of pork, apples and sage  
Beef goulash with sour cream and gherkins  
Lamb tagine with cumin and apricots  
Salmon and chive fishcakes with tomato salsa  
Grilled salmon, marinated white radish and fennel

### **Vegetarian Main Course**

Curried squash, mushrooms and spinach  
Melanzane pomodoro  
Portobello mushroom and roasted pepper crumble with basil  
Tomato and basil tortellini with baby spinach

### **Hot Accompaniments**

Roasted sweet potato with rosemary  
Pilau rice  
Cous cous with courgettes and chick peas  
Buttered new potatoes with mint  
French beans  
Courgettes with pine nuts  
Panache of seasonal vegetables

### **Cold Accompaniments**

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

### **Dessert**

Lemon tart with honey crème fraiche  
Eton mess  
Lemon posset  
Selection of seasonal fruits  
Fresh fruit in passion fruit syrup  
Chocolate and cinnamon crème Brûlée  
Chocolate and hazelnut tart with pear  
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**

**£19.00 per person**

***Selection of six Cold Canapés from the following:***

#### **FISH**

*Mackerel and truffle pea mousse  
Trout parfait with horseradish  
Crayfish, lemon aioli and rocket  
Smoked salmon blinis with caviar  
Beetroot cured bass with ginger*

#### **MEAT**

*Pigeon, celeriac and walnut  
Cured pork, apple and capers  
Foie gras mousse with apple gel  
Chorizo and green olive tart  
Curried chicken with coriander cress*

#### **VEGETARIAN**

*Mushroom á la grecque  
Bocconcini with cherry tomato & basil  
Quail Egg with confit aubergine  
Californian roll  
Red pepper mousse with cauliflower*

### **Pre-Dinner Option**

**£9.50 per person – Selection of three Cold Canapés**

### **CANAPÉ MENU B**

**£28.50 per person**

***Selection of six Cold Canapés from above***

***Plus***

***Your choice of any three Hot items listed below:***

*Blue cheese, rocket and walnut tart (v)  
Vegetable spring roll with sweet chilli dipping sauce (v)  
Welsh rarebit (v)  
Bread crumbed salmon goujons with citrus aioli  
Tiger prawn brochette with Thai dipping sauce  
Lemon chicken skewer with coconut sauce  
Honey roast cocktail Cumberland sausages  
Lamb samosa with mango chutney  
Thai fish cake with sweet chilli dip*

### **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

**£38.50 per person**

Green pea and courgette soup  
with minted sour cream (v)

~

Breast of corn fed chicken  
with confit tomatoes and charred broccoli

~

Eton mess

~

Coffee

### MENU B

**£42.50 per person**

Smoked chicken terrine with marinated mushrooms  
and red onion chutney

~

Fillet of sea bass  
with Palourde clams, pea and chorizo dressing

~

Warm poached pear and almond tart

~

Coffee

### MENU C

**£47.00 per person**

Hendricks gin cured salmon with marinated  
cucumber and tonic and lime gel

~

Roast rump of Cornish lamb  
with asparagus, broad beans and tomato ragout

~

Blueberry crème Brûlée  
with hazelnut biscotti

~

Coffee

### MENU D

**£64.00 per person**

**£110.00 with suggested wines to accompany**

Pressed rabbit and chicken terrine  
with confit leeks, saffron and pistachio wafer  
*Côtes du Rhône Blanc 2015 Domaine E Guigal*

~

Warm mackerel, clams, mussels and artichoke nage  
*Mâcon Villages 2015 Château de Mirande*

~

Fillet of McDuff beef " Rossini"  
*Château Beaumont 2010 Haut Médoc*

~

White and dark chocolate mille feuille with Kent  
raspberries and praline  
*Muscat de Rivasaltes 2015 Château L'Esparrou*

~

Selection of British artisan cheeses  
*Fonseca Vintage 1992*

~

Coffee & petit fours

*Vegetables and Potatoes or Rice accompany all Main Courses.*

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





## À LA CARTE MENU SELECTION

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

### **STARTERS**

Spiced tomato and chickpea broth (v)	£ 6.75
White onion and fennel soup and parsley scone (v)	£ 6.75
Chilled sweet potato and yoghurt soup with mint croutons (v)	£ 6.75
Tomato and basil ravioli with pesto dressing (v)	£ 7.50
Pressed guinea fowl and pigeon terrine, pickled white radish and walnuts	£ 9.50
Carpaccio of smoked venison, roasted fig and celeriac	£ 9.50
Fried Soft shell crab Asian slaw and coriander dressing	£ 10.00
Seared foie gras, watercress and damson cheese with a sour dough crostini	£ 11.50
Délice of lemon sole, Kent asparagus and a lemon balm emulsion	£ 11.50
Darjeeling smoked mackerel, granny smith apple and mustard dressing	£ 9.00

### **MAIN COURSE**

Asparagus gnocchi, charred chicory and broad beans (v)	£15.50
Cassoulet of candy beetroot and white beans with radicchio and oyster mushrooms (v)	£15.50
Mushroom tortellini, textures of cauliflower (v)	£15.50
Breast and confit leg of duck, burnt onion puree and liquorice jus	£19.00
Breast of Corn Fed Chicken, mushroom purée, vegetables Barigoule	£17.50
Roasted pork belly, braised apple purée and sweet potato dauphinoise	£18.00
Roasted halibut, baby leeks and shellfish jus	£20.50
Fillet of seabass, marinated fennel, confit tomato and basil	£19.50
Fillet of herb crusted salmon, minted peas and asparagus	£19.00
Fillet of Scotch beef, smoked bone marrow, wild mushrooms and burgundy jus	£25.00

*Vegetables and Potatoes or Rice accompany all Main Courses*

### **SWEETS & SAVOURIES**

Eton mess	£ 7.50
Yoghurt Panacotta with raspberries	£ 7.50
Caramel delice with honeycomb	£ 7.50
Mango mousseline, ginger tuile and coconut ice-cream	£ 7.50
Dark chocolate and mint mousse, caramel cream and ginger cookie	£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	£ 4.00

*All prices are inclusive of VAT.*

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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**

147	Mâcon Villages 2015 Château de Mirande	£25.00
276	Chenin Blanc 2016 Grootse Post, South Africa	£25.00
251	Albarino 2015 Pazo das Bruxas, Rias Baixas Spain	£25.00
143	Sauvignon Touraine 2014 Fauvette Ackerman	£25.00
271	Sauvignon Reserva 2013 Cefiro, Chile	£27.50
180	Petit Chablis 2015 Domaine Gautheron	£27.50
195	Pinot Blanc d' Alsace 2014 Maison Hugel et Fils	£27.50
140	Mâcon Lugny "Les Genevrières" 2014	£30.00
150	Mâcon Uchizy 2016 Domaine Talmard	£30.00
186	Pouilly Fume 2015 Domaine Belair	£37.50

### **Rosé**

255	M de Minuty 2016 Côtes de Provence	£30.00
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### **RED WINES**

477	Château Terrefort Quancard 2010 Bordeaux Supérieur	£25.00
329	Bourgogne Pinot Noir 2015 Maison Jaffelin	£25.00
264	Malbec 2015 Mendoza, Piedra Negra, Argentina	£25.00
408	Château Mèaume 2012 Bordeaux Supérieur	£27.50
500	Château Bernadotte 2011 Haut Médoc	£27.50
210	Côtes du Rhône 2015 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	£35.00
462	Château Ducasse 2010 Graves	£40.00

*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	£32.00
128	Champagne Ayala NV Brut	£45.00
121	<b>Rosé</b> Champagne Ayala NV Brut	£45.00
122	<b>Rosé</b> 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	<b>(50 cl bottle)</b> £25.00
289	Château Rieussec 2006 1 er Cru Grand Cru Classé Sauternes	<b>(half bottle)</b> £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> (Glass)	£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