



Banqueting Menus

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BREAKFAST

CONTINENTAL BREAKFAST

£12.50 per person

Orange or cranberry juice

~

Croissants and Danish pastries

~

Tea or coffee

COOKED BREAKFAST

£23.50 per person

Orange or cranberry juice

~

Croissant and preserves

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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	£2.00
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

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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

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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)

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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.

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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

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

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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
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	£25.00
180	Petit Chablis 2015 Domaine Gautheron	£30.00
195	Pinot Blanc d' Alsace 2014 Maison Hugel et Fils	£27.50
140	Mâcon Lugny "Les Genevrières" 2014	£30.00
150	Mâcon Uchizy 2015 Domaine Talmard	£30.00
164	Saint Véran "Les Deux Moulins" 2014 Domaine Latour	£35.00
197	Sancerre "La Galette" 2015 Domaine Sylvain Bailly	£37.50

RED WINES

408	Château Mèaume 2012 Bordeaux Supérieur	£25.00
329	Bourgogne Pinot Noir 2015 Maison Jaffelin	£25.00
264	Malbec 2015 Mendoza, Piedra Negra, Argentina	£25.00
302	Juliéna 2012 Domaine Joubert	£25.00
500	Château Bernardotte 2011 Haut Médoc	£27.50
493	Château Tenesse 2008 Premières Côtes de Bordeaux	£27.50
210	Côtes du Rhône 2015 Domaine E Guigal	£27.50
266	Rioja Crianza 2013 Vinestral, Spain	£30.00
470	Château Sainte Marie 2012 Vieille Vignes, Bordeaux Supérieur	£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

BIN

125	Prosecco Superiore, Rivani Italy	£32.50
128	Champagne Ayala NV Brut	£45.00
121	Rosé Champagne Ayala NV Brut	£45.00
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 Filhot 1997 Grand Cru Classé Sauternes	£75.00

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