



## **Banqueting Menus**

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## **BREAKFAST**

### **CONTINENTAL BREAKFAST**

**£13.00 per person**

Orange or cranberry juice

~

Croissants and Danish pastries

~

Tea or coffee

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### **COOKED BREAKFAST**

**£24.50 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 .....	£5.50
Organic yoghurt with granola, raspberries & blueberries .....	£7.00
Organic Greek yoghurt with a selection of seasonal fresh fruit .....	£7.50

## 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

## AFTERNOON TEA

**£26.00 per person**

*(Minimum order for 10 guests)*

Selection of Finger Sandwiches

~

Scones with Clotted Cream and Preserves

~

Selection of Cakes

~

Fresh Orange Juice

~

Selection of Twining's Tea

**Add some Champagne from £50.00 per bottle**

*All prices are inclusive of VAT.*

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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

**£26.50 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**

**£33.50 per person**

Freshly made focaccia bread with assorted savoury fillings

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

Oyster mushroom and spinach tart (v)

Grilled paneer cheese, spiced mango chutney (v)

Kind prawn, Asian slaw and sesame dressing

Bread crumbed squid, saffron and lime aioli

Chicken satay with peanut sauce

Barbecue short rib of beef

~

Selection of cheese and fruit skewers with mint yoghurt dip

~

Tea or coffee

## **BOWL FOOD**

**£36.00 per person**

(With a maximum number of 50 people only)

**Please select five from the following:**

Thai green chicken curry with rice

Braised neck of lamb with white beans and mint

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**

**£41.00 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 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  
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  
Baby Gem and artichokes with basil and almonds  
Focaccia with sea salt and rosemary

### **Dessert**

Lemon tart with honey crème fraîche  
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**

(Minimum order for 25 guests)

### **Pre-Dinner**

£11.00 per person

*Selection of three savoury canapés*

### **Canapé menu A**

£21.00 per person

*Selection of six savoury canapés*

### **Canapé menu B**

£30.00 per person

*Selection of seven savoury canapés and two sweet canapés*

## **Savoury**

### **Fish**

*Smoked eel, beetroot and radish  
Salmon parfait with watercress  
Crayfish, lemon aioli and rocket  
Smoked salmon blini with caviar  
Seabass with fennel and apple*

### **Meat**

#### **COLD:**

*Pigeon, celeriac and walnut  
Ham terrine with piccalilli  
Foie gras mousse with apple gel  
Chorizo and green olive tart  
Curried chicken with coriander cress*

### **Vegetarian**

*Courgette à la Greque  
Bocconcini, cherry tomato and basil  
Quail Egg with aubergine confit  
California roll  
Avocado, artichoke and peperonata*

#### **HOT:**

*Salmon goujons with citrus aioli  
Thai fish cakes with  
sweet chilli dipping sauce  
Smoked haddock and chive tartlet*

*Honey roast cocktail sausages  
Piri piri chicken brochette with  
avocado salsa  
Lamb samosa with mango chutney*

*Stilton, rocket and walnut tart  
Vegetable spring roll with  
sweet chilli dipping sauce  
Welsh rarebit*

## **Sweet**

*Mini key lime pie  
Salted caramel cheesecake  
Chocolate brownie*

*All prices are inclusive of VAT.*



## SET LUNCH & DINNER MENUS

### MENU A

**£41.00 per person**

Chilled watercress and sweet potato soup (v)

~

Breast of corn fed chicken  
with oyster mushrooms, pancetta and  
butter beans

~

Red berry panna cotta with ginger biscuit

~

Coffee

### MENU B

**£45.00 per person**

Pressed tongue and ham hock terrine  
with grape chutney and warm brioche

~

Fillet of salmon  
with cauliflower, pine nuts and a basil dressing

~

Eton mess

~

Coffee

### MENU C

**£49.00 per person**

Citrus cured salmon, beetroot and  
white radish salad

~

Roast rump of Cornish lamb  
with asparagus, broad beans and courgettes

~

Blueberry crème brûlée  
with hazelnut biscotti

~

Coffee

### MENU D

**£67.00 per person**

**£115 with suggested wines to accompany**

Confit chicken and foie gras terrine,  
Granny Smith gel and toasted sour dough  
*Gewurztraminer Fleur 2005 Domaines  
Schlumberger*

~

Salmon and crayfish ravioli, sorrel emulsion and  
lemon verbena

*Mâcon Lugny 2016 Domaine Rochebin*

~

Loin of Balmoral venison, cocoa and Hispi cabbage

*La Chapelle de Potensac 2007*

~

Dark chocolate and caramel délicé,  
raspberries and honeycomb

*Muscat de Rivasaltes 2015*

~

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**

Gazpacho with croutons <b>(v)</b>	£7.50
Chilled sweet potato and chive soup <b>(v)</b>	£7.50
Chicken and summer vegetable broth	£7.50
Artichoke ravioli, marinated mushrooms and charred shallots <b>(v)</b>	£8.50
Terrine of smoked pigeon, celeriac remoulade and caper dressing	£10.00
Carpaccio of beef, rocket and horseradish	£10.00
Mosaic of smoked fish, saffron and caper mayonnaise	£10.50
Terrine of foie gras, confit leek and compressed apple	£11.50
Dorset scallops, curried cauliflower and nasturtium leaves	£12.50

### **MAIN COURSE**

Asparagus gnocchi, charred chicory and broad beans <b>(v)</b>	£16.00
Spiced courgette and aubergine tart <b>(v)</b>	£16.00
Goats cheese tortellini, buttered spinach and pine nuts <b>(v)</b>	£17.00
Braised belly of pork, spiced apple purée and sweet potato dauphinoise	£19.00
Fillet of mackerel, charred broccoli with sesame and ginger dressing	£19.50
Breast of duckling, charred Hispi cabbage and gooseberry compôte	£20.00
Breast of corn fed chicken, broad beans and asparagus	£20.00
Roasted grey mullet, seaweed and cockle butter	£20.50
Fillet of seabass, marinated fennel, confit tomato and basil	£22.00
Fillet of Scotch beef, braised oxtail, celeriac purée and red wine sauce	£35.50

*Vegetables and potatoes or rice accompany all main courses*

### **SWEETS & SAVOURIES**

Eton mess	£8.00
Yoghurt panna cotta with raspberries	£8.00
Caramel délicé with honeycomb	£8.00
Mango mousseline, ginger tuile and coconut ice cream	£8.00
Dark chocolate and mint mousse, caramel cream and ginger cookie	£8.50
Selection of British farmhouse cheeses	£10.00
Savouries: <i>Welsh rarebit, Devils on horseback or Mushrooms on toast - All</i>	£7.00
Coffee & petit fours	£6.00

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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 £78.00 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	£26.00
251	Albarino 2015, Pazo das Bruxas, Rias Baixas Spain	£26.00
143	Sauvignon Touraine 2014, Fauvette Ackerman	£26.00
180	Petit Chablis 2015, Domaine Gautheron	£30.00
150	Mâcon Uchizy 2017, Domaine Talmard	£31.00
195	Pinot Blanc d' Alsace 2015, Maison Hugel et Fils	£31.00
186	Pouilly Fume 2015, Domaine Belair	£38.00

### ***RED WINES***

329	Bourgogne Pinot Noir, Buissonnier Rouge 2015, Vignerons de Buxy	£26.00
264	Malbec 2017 Mendoza, Piedra Negra, Argentina	£26.00
500	Château Fayau 2015, Cadillac Côtes de Bordeaux	£28.00
210	Côtes du Rhône 2014, Domaine E Guigal	£28.00
266	Rioja Crianza 2013, Vinestral, Spain	£31.00
331	Hautes Côtes de Beaune 2015, Domaine Prieuré	£38.00
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	£33.00
124	J. Lemoine NV Brut	£51.00
128	Champagne Ayala NV Brut	£51.00
121	<b>Rosé</b> Champagne Ayala NV Brut	£51.00
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 2013, Monbazillac Dordogne	£36.00
288	Muscat de Rivasaltes 2015	<b>(50 cl bottle)</b> £26.00
289	Château Rieussec 2006 1 er Cru Grand Cru Classé Sauternes	<b>(half bottle)</b> £66.00
346	Taylor's Fine Tawny	£36.00
381	Taylor's Vintage 1992	£66.00

Wine Corkage (per bottle)	£15.00
Champagne/Sparkling wine Corkage (per bottle)	£18.00

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## **REFRESHMENTS & BAR TARIFF**

### **WATER & SOFT DRINKS**

Mineral Water - <i>Still and Sparkling</i> (Litre)	£3.00
Fresh Orange Juice (Litre)	£6.90
Cranberry Juice (Litre), Apple Juice (Litre)	£5.90
Tomato Juice (Litre)	£5.50
Elderflower sparkling (275ml)	£4.00
Soft Drinks - <i>Coke, Diet Coke and Lemonade</i> (bottle)	£2.90
All Baby Mixers	£2.00

### **LAGER & BEER**

Bottles - Becks, Peroni, Kronenberg 1664	£4.50
Speckled Hen	£5.00
Guinness	£5.00
Magners Cider	£5.50
Tetley's Draught (4 Pint Jug)	£15.50

### **SPIRITS & LIQUEURS**

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

Gordon's Gin	£5.50
Hendricks Gin	£8.50
Smirnoff	£5.50
Grey Goose (Various Flavours)	£10.00
Famous Grouse	£5.90
Malt Whiskey	<i>from</i> £8.00
Bacardi	£6.50
Jack Daniels	£6.50
Cognac	<i>from</i> £8.50
Armagnac VSOP	£9.50
All Liqueurs	£7.50

### **SEASONAL BEVERAGES**

Pimms (2 Litre)	£41.00
Mulled Wine (Litre)	£26.00
Signature Cocktail	<i>£ p o a</i>
Fruit Punch (2 Litre)	£26.00