



Banqueting Menus

| | |
|--|--------------|
| Breakfast | 1 |
| Coffee Breaks | 2 |
| Working Lunches & Bowl Food | 3-4 |
| Fork Buffet | 5 |
| Cocktail Party Menu | 6 |
| Lunch & Dinner Set Menus | 7 |
| À la Carte Menu Selection | 8 |
| Daily Delegate Packages | 9 |
| Banqueting Wine List | 10-11 |
| Refreshments & Bar Tariff | 12 |



BREAKFAST

CONTINENTAL BREAKFAST

£13.00 per person

Orange or cranberry juice

~

Croissants and Danish pastries

~

Tea or coffee

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 | £2.50 |
| Tea/coffee, biscuits and mints | £4.25 |
| 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 |

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 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

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Selection of cheese and fruit skewers with mint yoghurt dip

~

Tea or Coffee

All prices are inclusive of VAT.

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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, with spiced mango chutney **(v)**

Kind prawn, Asian slaw and sesame dressing

Bread crumbed squid, with 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

£25.00 per person

(With a maximum number of 50 people only)

Please select three from the following:

Thai green chicken curry with rice

Sauté of beef with mushrooms and red wine

Salmon goujons with fennel salad

Seafood risotto, broad beans and pea frills

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

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

Desserts

Spotted dick with custard

Vanilla panna cotta with roasted pineapple

Rhubarb and custard

Apple crumble with custard

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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
Couscous 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
Sticky toffee pudding with clotted cream
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

Cold:

Meat

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

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

Hot:

Fish

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

Meat

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

Vegetarian

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.

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SET LUNCH & DINNER MENUS

MENU A

£41.00 per person

Roasted squash soup, with a toasted seed
scone

~

Breast of corn fed chicken
with barley and oyster mushrooms

~

Blueberry crème brûlée with lemon
shortbread

~

Coffee

MENU C

£49.00 per person

Salmon tartare and caviar, with white radish
and chive oil

~

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

~

Steamed pear and ginger pudding with vanilla
sauce

~

Coffee

MENU B

£45.00 per person

Cured pork and pigeon terrine with apple and
grape relish

~

Fillet of seabass, golden sultana, coriander and
ginger dressing

~

Treacle tart with clotted cream

~

Coffee

MENU D

£67.00 per person

£115 with suggested wines to accompany

Terrine of rabbit and ham hock, with apple gel
and watercress

*Gewurztraminer Fleur 2005 Domaines
Schlumberger*

~

Smoked trout tortellini, with beetroot and
Traiche7ish

Mâcon Uchizy 2017 Domaine Talmard

~

Fillet of Scotch beef, marrow, salt baked celeriac
and red wine jus

Château La Tour de By 2010

~

Warm prune and almond tart with clotted cream

Muscat de Rivasaltes 2015

~

Selection of British artisan cheeses

Taylor's 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

| | |
|--|--------|
| Celeriac and apple soup with herb gnocchi (v) | £7.50 |
| Spiced red lentil and smoked garlic soup (v) | £7.50 |
| Smoked haddock chowder with corn beignets | £8.50 |
| Pumpkin ravioli with sage butter and toasted pine nuts (v) | £8.00 |
| Parfait of Goats curd, with pickled pear and walnuts | £9.00 |
| Pressed Ox tongue and cheek, with date and apple chutney | £10.00 |
| Mosaic of smoked fish, saffron and caper mayonnaise | £11.50 |
| Terrine of foie gras, confit leek and compressed apple | £13.50 |
| Warm smoked eel and apple Pithivier, with sultana dressing | £12.50 |

MAIN COURSE

| | |
|--|--------|
| Salt baked beetroot, confit tomatoes and rocket (v) | £17.00 |
| Charcoal roasted aubergine, with white bean and fennel cassoulet (v) | £17.00 |
| Tomato and basil ravioli, creamed spinach and aged parmesan (v) | £17.00 |
| Pork belly, Victorian cabbage and roasted carrot purée | £19.00 |
| Wood pigeon, forest mushrooms and lentils | £19.50 |
| Gressingham duck breast, confit leg, with red cabbage and juniper | £24.00 |
| Breast of corn fed chicken, buttered kale and winter squash | £19.50 |
| Butter poached fillet of salmon, almond velouté and bronze fennel | £24.00 |
| Fillet of seabass, mussels and saffron nage | £22.00 |
| Fillet of rose veal, ceps, black truffle and red wine jus | £39.50 |

Vegetables and potatoes or rice accompany all main courses

SWEETS & SAVOURIES

| | |
|--|--------|
| Baked lemon tart with ginger ice-cream | £8.00 |
| Dark chocolate parfait with praline and crème fraîche | £9.00 |
| Warm plum and almond tart | £8.00 |
| Roasted pineapple, with coconut ice-cream | £8.00 |
| Lemon posset with ginger cookie | £8.00 |
| 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

Executive Menu (Page 4)

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 2016, Château de Mirande | £26.00 |
| 251 | Albarino 2015, Pazo das Bruxas, Rias Baixas Spain | £26.00 |
| 143 | Sauvignon Touraine 2017, Fauvette Ackerman | £26.00 |
| 180 | Petit Chablis 2015, Domaine Gautheron | £30.00 |
| 150 | Mâcon Uchizy 2017, Domaine Talmard | £31.00 |
| 154 | Saint Veran Les Pommards 2015, Les Vieilles Pierres | £36.00 |
| 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 | Rosé Champagne Ayala NV Brut | £51.00 |
| 122 | Rosé Champagne Laurent Pérrier 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 | (50 cl bottle) £26.00 |
| 289 | Château Rieussec 2006 1 er Cru Grand Cru Classé Sauternes | (half bottle) £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 | from £8.00 |
| Bacardi | £6.50 |
| Jack Daniels | £6.50 |
| Cognac | from £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 |