



170 Queen's Gate

L o n d o n

— Menu —

REFRESHMENTS

BEVERAGES

Freshly brewed fairtrade tea and coffee		
<i>per cup*</i>		£3.70
<i>with biscuits, per person*</i>		£4.70
Still / sparkling mineral water	1 litre	£3.20
Fruit juice	1 litre	£3.70
Apple orange cranberry		
Selection of Bottlegreen sparkling presses	275ml	£3.15
Coca Cola, Sprite or Fanta	330ml can	£1.90
Fruit smoothies	330ml	£3.50
<i>Can only be ordered in sets of eight</i>		

BREAKFAST

BREAKFAST TREATS

Freshly baked mini Danish pastry	£2.30
Freshly baked mini croissant	£2.30
Mini savoury croissant platter <i>serves 10</i> Ham and cheese or cheese and tomato	£23.00
Platter of mini bagels with smoked salmon and cream cheese <i>serves 10</i>	£23.00
Bacon roll	£4.10
Egg roll	£3.40
Ubley thick and creamy yoghurt	£2.30
Fresh seasonal fruit <i>per piece</i>	£1.40

BREAKFAST CONTINUED

CONTINENTAL BREAKFAST

£13.15 per person. Available from 07.30—10.30. Minimum order 20.

A selection of:

Freshly baked mini pastries

Croissants

Muffins

Greek yoghurt with granola and honey

Fresh seasonal fruit

Freshly brewed Fairtrade tea and coffee

Herbal teas

Freshly squeezed orange juice

CAKES, BAKES AND SNACKS

CAKES AND BAKES

Mini muffins triple berry triple chocolate	£2.90
Mini bites caramel shortbread flapjack chocolate brownie	£2.90
Freshly baked scones with butter and jam	£3.90
Selection of cakes	£3.90
Mini doughnuts	£2.90
Mini macaroons (two pieces)	£2.90

SNACKS

Olives Nuts <i>serves five</i>	£5.50
Kettle crisps <i>serves five</i>	£5.50

PLATTERS AND SALADS

FRESH SEASONAL FRUIT PLATTER *serves five* £23.00

SUSHI PLATTER *serves five* £27.50

Fish | Vegetarian

DELI PLATTER *serves 10* £105.00

Beef strip loin, honey roast ham, pastrami, chorizo, Serrano ham, balsamic pickled onions, caper berries, seared vine cherry tomatoes and a selection of bread

GREEK MEZZE PLATTER *serves 10* £105.00

Chargrilled green peppers, stuffed vine leaves, campagnola olives, houmous, tzatziki, sunblushed tomatoes and flatbread

FISH PLATTER *serves 10* £105.00

Smoked salmon, smoked trout, smoked haddock, smoked mackerel, prawns and a selection of bread

ENGLISH CHEESE PLATTER *serves five* £40.00

Served with dried apricots, grapes, walnuts and cheese biscuits

PLATTERS AND SALADS CONTINUED

SALADS

Chorizo, roast squash and quinoa salad <i>serves 10</i>	£70.00
Smoked salmon with steamed broccoli salad <i>serves 10</i>	£70.00
Vegan cheese and roasted cauliflower salad  <i>serves 10</i>	£70.00
Greek salad <i>serves 10</i>	£70.00
Orzo pasta salad with roasted peppers <i>serves 10</i>	£70.00

WORKING LUNCH

£24.00 per person. Additional items £3.40 per person. Minimum order 10.

Served with a sandwich and roll selection, and finest Kettle crisps
Choose three items from the selection below.

MEAT

Chicken satay brochette

Hoisin duck and vegetable spring roll, light soy and chilli dip

Chicken gyoza with ponzu dip

Mini cocktail sausages with honey and mustard

Crispy lamb samosa with coriander and pickled lime dip

FISH

Teriyaki salmon skewers

Coconut breaded king prawn

Lemongrass and ginger prawn brochette

Crispy calamari cheese bites

Cod buttercrisp goujons with tartare sauce

WORKING LUNCH CONTINUED

VEGETARIAN

Mini Italian bruschetta selection

Spinach and vegetable pakoras

Vegetable gyoza and ponzu dip

Mozzarella, sun blushed tomato mini pizzas

Baby brie wedges with balsamic glaze

Thai vegetable spring rolls 

SWEETS

Selection of mini loaf cakes

Mini macarons

Mini éclairs

Mini brownies, flapjacks and caramel bites

Fresh fruit

Mini cheesecake selection

AFTERNOON TEA

£20.50 per person. Minimum order 20.

Available between 15.30 and 17.30.

A CHOICE OF FRESHLY BREWED COFFEE AND TEA

Earl Grey

English Breakfast

Camomile

Peppermint

SELECTION OF SANDWICHES

Cucumber

Egg mayonnaise and cress

Smoked salmon and cream cheese

SCONES

Freshly baked scones with clotted cream and strawberry jam

CAKES

Selection of afternoon cakes

AFTERNOON AND EVENING RECEPTION

£21.00 per person. Additional items £3.40 per person. Minimum order 30.

Choose six items from the selection below.

MEAT

Mini cocktail sausages with honey and mustard

Oriental duck spring rolls

Chicken yakitori skewers

Lemongrass and ginger chicken brochette

Chicken tikka skewer

FISH

Mini roasted salmon skewers

Red and charcoal prawns

Lemongrass and ginger skewers

Crispy calamari cheese bites

VEGETARIAN

Indian tiffin bites: samosas, bahjis, and pakoras with mango chutney

Mixed tempura vegetable with lime pickled yoghurt

Breaded mini brie wedges with balsamic glaze



vegetarian



vegan



gluten-free



dairy-free

AFTERNOON AND EVENING RECEPTION CONTINUED

VEGAN

Chickpea and kale falafel

Thai vegetable spring rolls

Mango and tomato salsa wonton

Carrot and coriander sausages

SWEETS

Pistachio mini carrot cake

Mini macarons

Toffee chocolate brownie

Mini éclairs

FORK BUFFET

£40.00 per person. Minimum order 30.

Please choose two main courses, one side, one salad and two desserts.
Served with bread rolls, tea and coffee.

HOT MAINS

Braised beef with mushrooms and shallots

Chilli beef with mixed beans

Roasted leg of lamb with apricot and horseradish sauce

Greek lamb stew with feta, tomatoes and olives

Chicken balti with cucumber raita

Chicken rogan josh with mini naan

Seafood fricassée with a saffron sauce and mashed potato

Escalope of salmon with roast red pepper and rocket sauce

Vegetable korma with mini naan (V)

Chickpea and roast vegetable tagine in a tomato and apricot sauce (V)

Mushroom ravioli with parmesan, rocket and cream sauce (V)

FORK BUFFET CONTINUED

SIDES

Mixed vegetable noodles in black bean sauce

Vegetable fried rice

Crushed new potatoes with crispy onion and parsley

Garlic sautéed green beans

SALADS

Greek salad

Celery, apple, fennel, white cabbage and walnut

Wild rocket and frisée salad with parmesan cheese and croutons

Mixed roasted vegetables with couscous

Crispy rainbow salad with mixed leaves and seasonal vegetables

Pesto pasta, spinach, pine nuts and cherry tomatoes

FORK BUFFET CONTINUED

DESSERTS

Tropical fruit salad served with Greek yoghurt and honey

Cheeseboard with grapes, nuts and dried fruit

Chocolate ganache tart

Baked vanilla cheesecake

Blueberry brûlée tart

CANAPÉS

£28.00 per person. Additional items £5.00 per item per person.
Minimum order 30.

Please choose six items from the selection below. When ordering any canapés from this selection, gluten-free and dairy-free options need to be stipulated on the order.

MEAT

Glazed cut duck parfait on Pain de Mie with fresh fig

Smoked duck with duck mousse and blackberry on ficelle

Chicken liver parfait and spiced port jelly tower on toast

Six Dots smoked chicken mousse on a seeded cracker with mango chutney and pistachio

Open bagel with smoked chicken mousse, toasted almond flakes and spring onion

Chorizo and red pepper mousseline with spring onion

Grilled gammon with mixed peppers and curly endive on ficelle

Bacon, lettuce and tomato on toast

Fig wrapped in Parma ham

Parma ham rose with mixed peppers and flat parsley on feuilleté

Peppered beef with beetroot chutney and horseradish on crouton

Roast beef with horseradish on yorkshire pudding

CANAPÉS CONTINUED

FISH

Tuna mousseline with celery and peppers on white bread

Smoked salmon on triangular dark rye bread with garlic and chive cream cheese

Blinis with keta and avruga caviar

Tortilla cup ceaser salad with quail egg and anchovy

King prawn ash tartlet with avocado mousse and cherry tomato

Rolled omelette with smoked trout and keta blinis

Smoked salmon carpaccio with mayonnaise keta on crostini

Beetroot marinated smoked salmon roll with avruga on rye bread

Spicy crab salad and radicchio in a tortilla cup with avocado salsa

Quail egg wrapped in smoked salmon with avruga on toast

Pastry cone filled with smoked trout mousse, keta caviar and chives

Seared sea bass with Thai vegetables on focaccia

CANAPÉS CONTINUED

VEGETARIAN

Stack of mozzarella and roast vine tomato with pesto and yellow salsa

Walnut bread with mature stilton and figs

Goats cheese log with beetroot dust on paprika shortbread with yellow salsa

Half baby artichoke heart with porcini mousse and mixed peppers

Mixed roasted peppers with red pepper pesto on ficelle

Goats cheese, pistachio, pink peppercorn and cranberry ball

Smoked applewood cheese fan with red fruit jam on blinis

Avocado mousse with parmesan and black olive on Mediterranean bread

Half quail egg with spicy mayo and leek on ficelle

Bagel, basil pesto mousse with brie and fried parsley leaf

Zucchini and pine nut omelette with marinated roast peppers

Cheddar ploughman with curly endive, pecan and pickle on granary bread

CANAPÉS

CONTINUED

GLUTEN-FREE AND DAIRY-FREE

Mille feuille of smoked chicken, red pepper mousseline and grapes

Chargrilled asparagus with cured ham and sundried tomato

Cut roasted potato with smoked salmon rosette and avruga

Chargrilled carrot and zucchini tower with tapenade and pepper salsa (V)

Tiny vegetable on grilled courgette with asparagus tip (V)

Aubergine mousseline and sweet pepper on roasted potato (V)

Carrot cup with grated celeriac salad and red pepper (V)

Bundle of julienne vegetables with chives and balsamic dressing (V)

Gluten-free bread with avocado salsa, black olive crumble and fresh half-moon tomato (V)

CANAPÉS CONTINUED

DESSERT

Fresh fruit on creamy Génoise

Pistachio and blackcurrant tartlet

Lemon curd meringue tartlet

Mini carrot cake with vanilla bean dusting and crystallised ginger

Rich chocolate brownie with fresh raspberry and cream *contains nuts*

Rich chocolate brownie with seared apple fan and apple cream *contains nuts*

Sablé biscuit with passion fruit mouse and candied lime zest

Lemon and almond scone topped with a lemon mousse and kiwi
contains nuts

Rhubarb creme brulée and pistachio dessert tart *contains nuts*

Mini banoffee pie

Mini Opera gâteau *contains nuts*

Lemon tartlet with lemon zest

Mini fresh fruit tartlet with vanilla cream

THREE-COURSE SET MENU SPRING/SUMMER

£70.00 per person. Available from 18.00. Minimum order 30.

Served with bread rolls, tea, coffee and after dinner chocolate.
Please choose one item from each course for the whole of your party.

STARTERS

Alaskan cured salmon with pickled carrot, cucumber and caper berry salad

Smoked corn-fed chicken Caesar salad served with baby kale, parmesan and croutons

Carpaccio of golden beetroot served with roasted fig and quinoa salad 

Chilli coated feta with pomelo, watermelon and raisin and oregano dressing served with British baby leaf and toasted hazlenuts 

Beef bresola served with red chicory, British bocconcini and honey mustard dressing

Sesame coated tuna served with Thai vegetables and rice noodle salad

THREE-COURSE SET MENU SPRING/SUMMER CONTINUED

MAINS

Roasted corn-fed chicken supreme served with red lentil and chorizo ragout and watercress

Pan-fried gnocchi with asparagus, sun blushed cherry tomato, yellow courgettes, parmesan and balsamic glaze

Baked fillet of hake served with roasted charlotte potatoes, tenderstem broccoli, tomato tapenade and gin buerre blanc

Garlic roasted beef fillet served with horseradish mash, spinach and carrot purée

Roasted Scottish salmon fillet with warm petits pois, pak choi, fennel and sweet potato salad with a sesame glaze

Pea and cauliflower kofta curry served with zafrani wild mushroom pilau and cucumber raita

DESSERTS

Lemon tart with raspberry coulis

Vegan crème caramel panacotta 

Strawberry delice with chocolate sauce

Chocolate mascarpone cheesecake with vanilla ice cream

Orange and lemon sorbet with fresh summer berry salad

Fresh English strawberries served with baby basil, clotted cream, amaretto crumb and balsamic glaze

BARBEQUE

£41.00 per person. Minimum order 30.
Available between 1 May and 30 September.

Please choose two main courses and one dessert.

MAIN COURSES

All dishes are accompanied by a crunchy coleslaw; mixed salad leaves with cherry tomatoes, cucumber and spring onion; potato wedges and corn on the cob.

Prime beef steak burger (served with cheese, optional)

Smoked paprika and garlic chicken kebab

Cajun BBQ chicken brochette

Suffolk pork and apple sausages

Lincolnshire sausages

Caribbean jerk boneless chicken legs

Sweet chilli and coriander salmon

Butternut, beetroot and goats cheese burger 

Vegetable quarter pounder 

Pesto marinated halloumi and vegetable kebab 

Mushroom and tarragon sausages 

BARBEQUE CONTINUED

DESSERTS

Lemon tart

Exotic fresh fruit salad

Portuguese custard tarts

Mandarin cheesecake

OUR DRINKS

WHITE AND ROSÉ

HOUSE WINE

Imperial College Sauvignon Blanc, France £29.00

A pale golden colour with a lovely fresh citrus fruit nose, a light to medium body with a gentle tingling acidity coupled with a lingering finish, a very well made wine.

DRY, DELICATE & LIGHT

Pinot Grigio di Pavia, Collezione Marchesini, Italy £23.00

Lovely buttery, crisp and dry style with typical pear fruit from the area of central northern Italy in the southern section of Lombardy.

Macon-Villages Reserve, Vigneron des Terres Secretes, Burgundy, France £36.00

Fresh and intense with notes of citrus, white flowers and honey.

Gavi di Gavi La Toledana, Domini Villa Lanata, Piedmont, Italy £38.50

Unoaked, fresh and minerally, Gavi can be compared to Chablis with respect to its flavour profile which makes it very good for partnering with fish and seafood.

Chablis Premier Cru, Domaine des Marronniers, Montmains, Burgundy, France £66.90

An extremely elegant Chablis that is light, refreshing and dry with intense citrus and apple flavours. Classic, complex flinty nose with some lovely white flowers and citrus fruits (lemon, quince) as well as a touch of toasted almonds & hazelnuts. Very dense. Mineral, structured and a long, lingering palate.

WHITE AND ROSÉ

DRY, HERBACEOUS & AROMATIC

Riverstone Ridge Sauvignon Blanc, Marlborough, New Zealand £29.00

This wine exhibits ripe gooseberry and citrusy aromas with herbaceous notes; the lively palate shows some tropical fruit and lime flavours, and the finish is both refreshing and dry.

Flagstone Word of Mouth Viognier, Western Cape, South Africa £31.50

Aromas of fresh, ripe watermelon and juicy peaches are encased in a delicate hint of spice. Medium bodied but with a richness to the palate (common to Viognier) the wine finishes fresh, again with hints of Oriental spice.

Domaine de la Chezatte Sancerre, France £47.50

This wine has a bright and refreshing style and is fresh and crisp. There are plentiful aromas of lemon, apple and lime fruit flavours and a mineral note that comes from the limestone soils of the vineyard.

Pouilly Fume, Cuvée du Tronsec, Joseph Mellot, France £46.00

Grown on the stone and clay soils around the town of Saint Laurent Abbey; this wine shows citrus and mineral notes along with the classic gunflint aroma associated with the best wines of this area.

FRUITY

Berri Estates Unoaked Chardonnay, South-Eastern Australia £20.00

The grapes for this fresh lemony Chardonnay are fermented and matured in stainless steel with no oak contact; the aim is to retain the fresh varietal fruit, crisp, ripe acidity and weight to produce a classic Chardonnay. Fresh citrus, melon and peach flavours and a soft creamy palate.

WHITE AND ROSÉ

***** Legato Inzolia, IGT Sicilia, Italy**

£21.50

Bright straw coloured wine with aromas of citrus and melon, white flowers and lemongrass. Well balanced with a fresh tingling acidity and a zesty, pleasant citrus finish.

FULL FLAVOURED OAK

***** Pouilly Fuisse La Croix, Domaine Robert Denogent, France**

£63.00

Silky and harmonious fruit flavours of white peach and lemon are beautifully balanced together with a well-judged use of oak coming through on the finish.

ROSÉ

Petit Papillon Granache Rose, Vin de Pays d'Oc, Languedoc, France

£21.50

Pale pink colour. Fresh and aromatic nose of raspberries and spices. This wine is lively and rich on the palate.

RED

HOUSE RED

Imperial College Claret, Bordeaux Superior, France £29.00

The cuvee is prepared from Merlot and Cabernet Sauvignon grapes, which gives the wine a beautifully balanced and delicate expression. On the palate, ripe well-balanced tannins follow a fresh bouquet. A soft and excellent finish.

LIGHT & DELICATE

Montepulciano d'Abruzzo, Collezione Marchesini, Italy £21.50

The Montepulciano grape grown on the hills along the Adriatic coast around Pescara and Chieti produces a red wine with spicy fruit and firm tannins.

JUICY, MEDIUM-BODIED & FRUITY

Argento Malbec, Mendoza Valley, Argentina £24.30

This superb Malbec, with bags of character, is deep purple in colour and offers powerful aromas of black stone fruit and floral notes. Juicy flavours of plum and blackberry with a touch of chocolate and vanilla from oak aging lead into a long lingering finish with ripe velvety tannins.

Spy Valley, Pinot Noir, Marlborough, New Zealand £43.00

Sweet cherry and red fruits are underlined by fragrant notes of incense, mocha and lavender. Fresh fruit supports a crisp and crunchy texture, with a long firm finish. Just a touch of the usual liquorice note from the vineyard. Smokey, earthy and intensely fruity



vegetarian



vegan



gluten-free



dairy-free

RED

Chateau Beau-Site 2010, Bordeaux, France £52.00

Concentrated nose of ripe red and black fruits with a hint of oak in the background, with a nice, lifted leafy fragrance. Refined tannins.

Chateau Haut-Bages Monpelou 2010, Bordeaux, France £54.50

Simple nose with a rounded soft forward palate for pauillac, creamy cedar wood and dark plum fruit. Creamy long finish. Medium bodied.

Chateau Domaine de L'Eglise 2010, Bordeaux, France £66.00

Discreet mocha and savoury nose; some toasty oak. Broad, rounded and fleshy, with good weight of fruit and ample generosity. Opulent fruit on the palate. Firm, long finish.

PEPPERY, SPICY & WARMING

Cotes du Rhone, Gentilhomme, A Ogier et Fils, France £26.00

Made in traditional, robust style using a high percentage of Syrah and benefitting from oak barrel ageing. A 'serious' example of this appellation produced by a top company based in Chateauneufdu-Pape.

Castellani Caparelli Chianti Riserva, Tuscany, Italy £27.50

A fruity nose, packed full of violets and spicy fruit aromas. A wonderful savoury palate with black cherry and dark chocolate flavours of the Sangiovese, plus spicy oak on the finish. It has the complexity and structure that is so common in wines of this region.

Castillo di Clavijo, Rioja Crianza, Spain £27.50

Aged for 12 to 18 months in American and French oak casks, it shows bright red berry fruit balanced with vanilla and spice to add richness and body. Red cherry and spicy oak linger on the palate with a smooth finish.

RED

***** Crozes-Hermitage, La Tuilière, Jean-Luc Colombo, France** £37.00

The wine possesses typical aromas of Syrah from the northern Rhone: small red fruits, blackcurrants, supported by spicy notes.

LIGHT & DELICATE

Delicato, Gnarly Head Old Vine Lodi, Zinfandel, USA £64.50

Classic blackberry and raspberry Zinfandel flavours plus a soft and supple mouth feel, with this big, bold wine. Liquorice, spice and toasty oak finish this well-balanced Zinfandel.

Chateau Bergat 2010, Saint-Emilion, France £84.50

A mix of black fruit notes and oaked aromas on the nose. Warm, concentrated palate, still fiery.

Chateau Batailley, AC Pauillac, Grand Cru Classe 5th, Bordeaux, France £87.50

Intense flavours of ripe black fruit (blackberry and cassis), wild hedgerow, cedar, and rich, tasty oak with a touch of blueberry toward the finish.

Lush and full-bodied with a very long finish. This wine really is enticing!

SPARKLING WINE AND CHAMPAGNE

SPARKLING WINE

Marquis de Valette Brut NV £30.00

A fun and fresh sparkling wine that places the emphasis on crisp, fresh fruit with soft green apple, lemon and peach flavours and a gentle fizz.

***** Prosecco DOC Bel Star** £40.00

Bright pale lemon and lime. Good mineral effervescence. Fresh fruity nose with a palate to match. Well balanced.

Graham Beck Pinot Noir Chardonnay Brut, South Africa £40.00

Rich, yeasty aromas with hints of clean lime fruit on the nose. An exciting fine mousse and a creamy complexity on the palate. The wine ends with an elegant long finish.

***** Graham Beck Brut Rose** £70.50

Perfect for all seasons and settings this is flirtatious and fun, yet elegant and structured. Pale silverpink with aromas of raspberries cherries.

CHAMPAGNE

Laurent Perrier, AC Champagne, Tours-sur-Marne France £80.30

Pale gold in colour with fine and persistent bubbles. Delicate and fresh aromas with good complexity and notes of citrus fruit. Fresh and supple on the palate with rounded and expressive fruity flavours.

SPARKLING WINE AND CHAMPAGNE

Pol Roger, AC Champagne, Extra Cuvee Reserve, Epernay, France £87.50

Consistently one of the most elegant of the Grande Marques' NVs this has subtle brioche and hazelnut aromas and a crisp, refreshing palate with understated fruit and a delicate creamy mousse.

Veuve Clicquot, AC Champagne, Yellow Label Brut, Rheims, France £87.50

Golden colour with rich yeasty biscuity aromas. Well-structured palate with balanced acidity and toasty, citrus flavours. Elegant with a long lingering finish.

Please notify us of any special dietary requirements that you or your guests may have as soon as possible so we can accommodate your requirements.

We are able to provide kosher and halal options but require at least five working days' notice. Special menus may incur an additional charge.

Prices exclude VAT

Minimum delivery spend applies.