



CITY *of* LONDON CLUB

Banqueting Menus

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



BREAKFAST

CONTINENTAL BREAKFAST

£12.50 per person

Orange or Cranberry Juice
~

Croissants and Danish Pastries
~

Tea or Coffee

COOKED BREAKFAST

£22.50 per person

Orange or Cranberry Juice
~

Croissant and Preserves
~

Grilled Bacon and Cumberland Sausage, Sauté Potatoes, 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

HEALTHY BREAKFAST

Organic Porridge with Bonne Maman Honey, Fig Jam or Maple Syrup.....	£4.90
Organic Yoghurt with Granola, Raspberries & Blueberries	£6.50
Organic Greek Yoghurt with a Selection of Seasonal Fresh Fruit	£6.50
Denham Estate Cox's Apple Juice (750ml)	£6.85

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.



COFFEE BREAKS

Tea and Coffee	£2.00
Tea/Coffee and Biscuits	£3.75
Tea/Coffee and Assorted Muffins.....	£6.60
Tea/Coffee and Danish Pastries.....	£6.60
Tea/Coffee and Chocolate Brownie	£6.80
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

AFTERNOON TEA

£24.50 per person

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 £45.00 per bottle

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.



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

£23.50 per person

Freshly Made Sandwiches with Assorted Savoury Fillings
Selection of Warm Savoury Tartlets
~ ~ ~

Selection of Cheese and Seasonal Fruits
~ ~ ~

Fruit Cake
~ ~ ~

Tea or Coffee

BUSINESS MENU

£27.50 per person

Freshly Made Ciabatta Bread with Assorted Savoury Fillings
Hot items - choose two from the following:

Vegetable Spring Rolls (v)

Welsh Rarebit (v)

Salmon Tempura with Sweet Chilli Sauce

Honey Roasted Cumberland Cocktail Sausages
~ ~ ~

Selection of Cheese and Fruit Skewers with Mint Yoghurt Dip
~ ~ ~

Tea or Coffee

EXECUTIVE MENU

£30.75 per person

Freshly made Focaccia Bread with Assorted Savoury Fillings
Hot items - choose four from the following:

Halloumi and Mushroom Brochettes (v)

Cauliflower Beignet with Salsa Verde (v)

Sesame Prawn Toast with Light Soy Sauce

Thai Style Pork with Cashew Nuts

Grilled King Prawns and Asian Slaw

Chicken Tikka with Naan Bread and Cucumber Raita
~ ~ ~

Selection of Cheese and Fruit Skewers with Mint Yoghurt Dip
~ ~ ~

Tea or Coffee

All prices are inclusive of VAT.



BOWL FOOD

£32.50 per person

Please select five from the following:

Chicken Caesar Salad with Sour Dough Crostini
Filo Prawns with Asian Slaw
Lamb Kofta with Coriander & Rocket Salad
Cod, Chips & Pea Purée
Chargrilled Polenta & Tomato Confit (v)
Provençale Vegetables with Cous Cous (v)

Desserts

Seasonal Fruit Salad
Panacotta with Limoncello
Summer Pudding with Clotted Cream
Poached Pear with Vanilla Ice-Cream & Chocolate Sauce

BUFFET SELECTION

£37.50 per person

Cold Selection

Chilled Poached Salmon with Lemon and Herb Mayonnaise
Honey Roast Gammon
Roast Turkey Breast
Selection of Charcuterie

Selection of Cheeses

Brie
Mature Cheddar
Goats Cheese

Salads

Niçoise Salad
Tomato, Red Onion and Feta Salad
New Potatoes with Coriander and Yoghurt
Bocconcini with Sun blushed Tomato

~
Selection of Seasonal Fruits

~
Fresh Orange Juice

A Barbecue menu is available on request for any bookings in the Garden room.

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.



FORK BUFFET OPTIONS

(Minimum Number of 15 people)

MENU A

£30.50 per person

Starter

Celeriac & Apple Soup (v)

Potted Salmon
with Radish & Lemon Balm

Main Course

Confit Beetroot Cannelloni
with Cauliflower & Truffle (v)

Thai Green Chicken Curry
with Rice, Peanuts & Coriander

Dessert

Tarte au Citron with Raspberries

Vanilla Crème Brûlée
with Lavender Shortbread

MENU C

£35.50 per person

Starter

Bouillabaisse Terrine
with Avocado Salsa

Fillet of Smoked Lamb
with Peppermint & Artichoke Salad

Main Course

Medallions of Pork Tenderloin
with Date & Apple Dressing

Fillet of Lyme Bay Mackerel
with Warm Niçoise Salad

Dessert

Iced Yoghurt & Fig Parfait

Coconut & Pistachio Mousse with Ginger Tuile

MENU B

£33.00 per person

Starter

Terrine of Chicken Livers & Cured Pork
with Apple & Cardamom Relish (v)

Melanzane Pomodoro
with Basil Cress (v)

Main Course

Linguine with Rocket, Pine Nuts & Tomato (v)

Stir Fried Duck & Asian Greens
with Fine Egg Noodles

Dessert

Eton Mess

White Chocolate & Butterscotch Parfait
with Ginger Cookie Crumble

MENU D

£37.50 per person

Starter

Fennel Cured Sea Bass
with Saffron Emulsion

Venison Carpaccio with Heritage Carrots
& Truffle Cream

Main Course

Breast of Maize Fed Chicken with Confit Leg
Croquette & Thyme Jus

Fillet of Salmon with Marinated Cucumber
& Roasted Pepper Dressing

Dessert

Dark Chocolate Tart with Ginger Ice Cream

Strawberry Tart with Black Pepper Gel & Clotted
Cream

All Buffet options are served with a Selection of Bread Rolls, Vegetables and Potatoes or Rice and Coffee to finish.



COCKTAIL PARTY MENU

Canapé Menu A

£17.50 per person

Selection of six Cold Canapés from the following.

FISH

*Sea Bass with Celeriac Remoulade
Gravadlax with Citrus Panacotta
Tuna Carpaccio with Rocket
Chilli Crab with Marinated Cucumber
Smoked Salmon Blinis with Caviar
Prawn Cocktail*

MEAT

*Chicken Liver Parfait with Plum Jelly
Cured Duck with Black Onion Seeds
Ham Hock & Parsley Terrine
Smoked Chicken with Mango Gel
Foie Gras with Orange Compôte
Prosciutto with Basil Polenta &
Balsamic Gel*

VEGETARIAN

*Bean Terrine with Guacamole
Polenta Cake with Aubergine Caviar
Mushroom & Pepper Tart
Bocconcini with Cherry Tomato & Basil
Quail Egg with Pea Purée & Chives
Californian Roll*

Pre-Dinner Option

£9.00 per person – *Selection of three Cold Canapés*

CANAPÉ MENU B

£26.50 per person

Selection of six Cold Canapés from above

Plus

Your choice of any three Hot items listed below:

*Stilton & Red Onion Tart (v)
Onion Bhaji with Mango Chutney (v)
Breadcrumbs Halloumi Chips with Roasted Fig Purée (v)*

*Mackerel & Crab Fish Cakes with Salsa Verde
Salmon Goujons with Tartare Sauce
Sesame Prawn Toast with Light Soy Sauce
Honey Roast Cocktail Cumberland Sausages
Spiced Lamb Samosa with Cucumber & Mint Yoghurt
Chicken Satay with Peanut Sauce*

SWEET SELECTION

Additional £4.50 per person

*Strawberry Tart
Baked Apple with Saffron Crumble
Caramelised Lemon Tart*

(v) – Vegetarian Dishes



SET LUNCH & DINNER MENUS

MENU A

£36.50 per person

Gazpacho
with Croutons, Rouille & Pea Shoots (v)

~

Breast of Guinea Fowl with
Sweet Potato Purée & Mushroom Fricassée

~

Red Berry Panacotta
with Vanilla Shortbread

~

Coffee

MENU C

£45.50 per person

Smoked Venison with Caramelised Figs &
Raspberry Oat Cracker

~

Fillet of Monkfish with Palourde Clams,
Pancetta & a Saffron Velouté

~

Dark Chocolate Delicé
with Honeycomb Crumble & Kumquat
Compôte

~

Coffee

MENU B

£40.50 per person

Escabèche of Mackerel
with Fennel, Rocket & White Radish

~

Chargrilled Cutlet of Pork with Bulgur Wheat,
Chorizo & Black Olive Dressing

~

Roasted Spiced Pineapple
with Star Anise & Coconut Ice Cream

~

Coffee

MENU D

£62.00 per person

£108.00 with suggested wines to accompany

Pressed Foie Gras & Rabbit
with Marinated Mushrooms & Cauliflower Beignet
*Gewurztraminer Fleur 2005 Domaines
Schlumberger*

~

Line Caught Sea Bass
with Braised Fennel & Dill Emulsion
Chardonnay 2012 Maison Jaffelin

~

Loin of Spring Lamb
with Pea Purée, Spring Vegetables & Truffle Jus
Château Louvie 2006 St Emilion

~

Red Berries in Rose Jelly with Basil
*Sauvignon Blanc "La Playa" Late Harvest 2007
Chile*

~

Selection of British Artisan Cheeses
Gould Campbell 1997

~

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 Basil Soup with Sour Cream (v)	£ 6.50
Mushroom Consommé with Sage Gnocchi (v)	£ 6.50
Vichyssoise with Chive Crème Fraîche (v)	£ 6.50
Crab Ravioli with Shellfish Broth	£ 8.50
Pressed Veal Cheek and Tongue with Piccalilli and Watercress	£ 8.75
Carpaccio of Venison with Marinated Mushrooms and Pickled Walnuts	£ 8.95
Hickory Smoked Lamb with a Mint Crust and Compressed Pear	£ 8.95
Gratin of Dorset Scallops with a Herb Brioche Crumb	£ 9.50
Terrine of Foie Gras with Agen Prunes and Apple Jelly	£ 10.95
Butter Poached Lobster with Sauternes and Sea Greens	£ 15.50

MAIN COURSE

Beetroot and Spring Onion Risotto with Parmesan Wafer (v)	£15.50
Mushroom Ravioli with Roasted Peppers and Spinach (v)	£15.95
Chicory and Heritage Tomato Tart Tatin with Rocket (v)	£15.95
Breast of Maize Fed Chicken with Pancetta and Butternut Squash Purée	£18.25
Fillet of Sea Bream with Broad Beans and Dorset Crab Emulsion	£18.50
Breast of Spiced Duckling with White Bean and Truffle Cassoulet	£18.95
Grilled Fillet of Salmon with Marinated Courgettes and Romesco Sauce	£19.25
Chargrilled Tuna with Artichoke, Olives and Sundried Tomatoes	£20.50
Fillet of Castle Mey Beef with Black Treacle Bavette and Pearl Onions	£20.95
Saddle of Cornish Lamb with Salt Baked Turnip and Sweetbreads	£24.50

Vegetables and Potatoes or Rice accompany all Main Courses

SWEETS & SAVOURIES

Eton Mess	£ 7.95
Summer Pudding with Clotted Cream	£ 7.25
Iced Yoghurt and Fig Parfait with Almond Wafer	£ 7.50
White Chocolate and Coconut Delicé with Ginger Shortbread	£ 7.75
Sweetened Goats Cheese and Apple Panacotta with Cinnamon Biscuit	£6.95
Selection of British Farmhouse Cheeses	£ 7.95
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.

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



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 & Pencils

Delegate Rate at £68.00 per person

Superior Package

Minimum number of 20 delegates

Main Meeting Room Hire

Tea, Coffee & Danish Pastries on Arrival

Business Lunch Menu (Page 3)

Afternoon Tea, Coffee & Muffins

Jugs of Iced Water

1 Flipchart

LCD Projector & Screen

Delegate Rate at £76.00 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.



REFRESHMENTS & BAR TARIFF

WATER & SOFT DRINKS

Mineral Water - <i>Still and Sparkling</i> (Litre)	£2.95
Fresh Orange Juice (Litre)	£6.70
Cranberry Juice (Litre)	£5.80
Apple Juice (Litre)	£5.80
Tomato Juice (Litre)	£4.80
Elderflower (275ml)	£3.20
Soft Drinks - <i>Coke, Diet Coke and Lemonade</i> (Glass)	£2.00
All Baby Mixers	£1.50

BEER

Bottled - <i>Becks, Peroni, Kronenberg 1664</i>	£3.50
Magners Cider	£4.00
Guinness	£4.00

SPIRITS & LIQUEURS

Gordon's Gin	£5.00
Hendricks Gin	£8.50
Smirnoff	£5.00
Grey Goose (Various Flavours)	£10.00
Famous Grouse	£4.80
Malt Whiskey	<i>from</i> £7.50
Bacardi	£5.00
Jack Daniels	£6.00
Cognac	<i>from</i> £7.00
All Liqueurs	£7.00

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

SEASONAL BEVERAGES

Pimms (2 Litre)	£40.00
Mulled Wine (Litre)	£20.00
Signature Cocktail	£25.00
Fruit Punch (Litre)	£18.00
Wine Corkage	<i>(Per Bottle)</i> £12.00
Champagne/Sparkling Corkage	<i>(Per Bottle)</i> £15.00



BANQUETING WINE LIST

SPARKLING

BIN

125	Prosecco Superiore, Rivani Italy	£27.50
134	Crémant de Limoux “Cuvée Eugénie” Antech	£29.50

CHAMPAGNE

128	Ayala NV Brut	£45.00
132	Rosé Ayala NV Brut	£50.00
122	Rosé Laurent Périer NV Brut	£75.00
127	Bollinger NV Brut	£75.00
129	Magnum Beaumet NV Brut	£80.00

WHITE WINES

143	Sauvignon Touraine 2013 Domaine de Marcé	£25.00
177	Chardonnay 2012 Maison Jaffelin	£25.00
158	Mâcon Uchizy 2013 Maison Benjamin and Mallory Talmard	£25.00
191	Muscadet de Sévre et Maine 2012	£25.00
276	Chenin Blanc 2014 Groote Post, South Africa	£27.50
271	Cefiro Reserva Sauvignon 2013, Vina Casablanca	£27.50
147	Mâcon Charnay “Les Chênes” 2012 Manciat-Poncet	£32.50
142	Saint Véran 2012 Domaine Jaffelin	£35.00
153	Chablis “Le Classique” 2013 Maison Pascal Bouchard	£37.50
148	Mâcon Fuissé 2013 Domaine Pacquet	£37.50
197	Pinot Gris Reserve Trimbach 2011	£39.50
151	Rully Blanc “La Chaume” 2010 Jacques Dury	£42.50
137	St Romain “La Combe Bazin” 2006 Billard Père et Fils	£45.00
145	Pouilly Fuissé 2013 Domaine Saumaize-Michelin	£50.00
175	Chablis 1er Cru “Montmains” 2011 Domaine Chanson	£55.00
159	Meursault 2010 Domaine Prieur-Brunet	£75.00
160	Chassagne Montrachet Vieilles Vignes 2010 Morey-Coffinet	£85.00



BANQUETING WINE LIST

RED WINES

329	Bourgogne Pinot Noir 2012 Maison Jaffelin	£25.00
435	Château des Gravières 2011, Graves	£25.00
493	Château Tanesse 2008 Premières Côtes de Bordeaux	£27.50
210	Côtes du Rhône 2011 Domaine E Guigal	£27.50
266	Rioja Crianza 2011 Vinestral, Spain	£27.50
486	Château Bonnet 2011 Bordeaux	£30.00
477	Château Lescalle 2008 Bordeaux Supérieur	£30.00
321	Fleurie 2011 Domaine Pierre Ponnelle	£35.00
470	Château Sainte Marie 2012 Vieille Vignes, Bordeaux Supérieur	£35.00
431	Château des Roques 2007 Puisseguin-St Emilion	£35.00
423	Château Haut Couloumey 2010 Cuvée Prestige, Médoc	£37.50
402	Château Gachon 2010 Montagne St Émilion	£37.50
306	Mercurey Rouge Vieilles Vignes 2007 Domaine Tupinier-Bautista	£47.50
502	Château Potensac 2006 Domaine Delon Médoc	£55.00
429	Château Larmande 1998 Grand Cru Classé St Émilion	£62.50
419	Château Cantemerle 2007 5ème Grand Cru Classé Haut Médoc	£75.00
478	Château Gruaud Larose 2006 2ème Grand Cru Classé, St Julien	£90.00

RED WINES "EN MAGNUMS"

982	Château Bernadotte 1996 Cru Bourgeois Haut Médoc	£120.00
981	Château Malescasse 2003 Cru Bourgeois Supérieur Médoc	£120.00

PORTS & DESSERT WINES

228	Château Les Arroucats 2006 Sainte Croix du Mont Sauternes	£36.00
287	Sauvignon Blanc "La Playa" Late Harvest 2007 Chile	<i>(Half Bottle)</i> £22.50
289	Château Filhot 1997 Grand Cru Classé Sauternes	£75.00
345	Fonseca Bin 27	£35.00
384	Gould Campbell 1997	£65.00

All prices are inclusive of VAT. Please note that availability, vintages and prices will occasionally change. Special requests will be accommodated where possible, please contact the Events office for assistance.