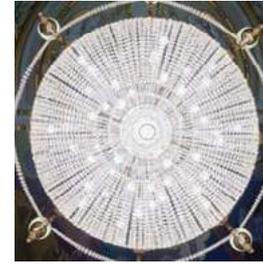




For further information or to make a booking please contact: **Sales and Events**
Tel: +44 (0)20 7665 2323 or email: info@onegreatgeorgestreet.com



One Great George Street

Welcome

It is with great pride that the team at One Great George Street present to you the 2015 catering menu. The diverse team of talented chefs and front of house staff have vast experience over many years and operate from the in-house kitchens that have been recently refurbished to the highest specifications. In the food Hygiene Rating Scheme which is run by local authorities in partnership with the Food Standards Agency, we were awarded the highest rating of 5 by Westminster City Council.

As an independent venue, we have the freedom to purchase from specialist suppliers on a daily basis and therefore use the freshest produce and the very finest ingredients to create a bespoke offering. In addition we have created a list of wines from around the world to complement the dishes.

The following menus are intended as a guide to help you. If you have any other requirements or a special theme in mind, we will be happy to create some suggestions. Please do not hesitate to ask us. We look forward to making your event a successful and memorable occasion.

One Great Venue, One Great Standard



Contents

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Key:

(V) Vegetarian dishes

(G) No gluten containing ingredients

(D) No dairy containing ingredients

Refreshments



- A selection of refreshments and snacks that are available throughout the day

Beverages

A selection of Fair Trade teas, herbal infusions and filter coffee	£2.50	Soft drinks – assorted 330 ml cans	£1.60
A selection of Fair Trade teas, herbal infusions and filter coffee with an assortment of biscuits	£3.60	Individual bottled fresh fruit smoothies	£2.10
Freshly squeezed orange juice, 1 litre	£7.75	Freshly made lemonade, 1 litre	£5.20
Orange, apple or cranberry juice, 1 litre	£3.50	Iced tea with lemon, 1 litre	£2.25
Other juices are available on request		Still or sparkling water, 750 ml bottles	£2.60

Accompaniments

Mini muffins (two per person) (V)	£1.65	Goat's cheese & black pepper popcorn (V)	£3.10
Slice of cake (V)	£2.10	Fruit skewers served with Greek yoghurt and honey (G, V)	£2.25
Freshly baked cookies (V)	£1.25	Whole fruit (D, G, V)	£2.25
Nuts and crisps per large bowl (D, G, V)	£3.10	A selection of Afternoon Tea finger sandwiches, pastries and scones with clotted cream and fresh strawberry (Includes a selection of tea & coffee)	£12.80
Nuts and vegetable crisps per large bowl (D, G, V)	£3.90	Scones with clotted cream and fresh strawberry (V)	£3.75
Tempura seaweed and risotto chilli crackers (D, V)	£3.90	Finger sandwiches	£4.75
Selection of Olives (D, G, V)	£7.65	Mini pastries (two per person)	£3.75
Moroccan seed mini bites (V)	£3.10		

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Breakfast



07

- Available as a self-service buffet until 10:30
- Dishes served in bite-sized portions
- Teas, coffee, fruit juice and water are available. Please see the Refreshments menu

Hot Dishes

£2.25 (2 per person)

Grilled bacon in small floured baps	Warm banana pancakes with maple syrup (V) (available with smoked streaky bacon)
Grilled sausage in small floured baps	Smoked haddock and spinach tart with poached quail egg and hollandaise sauce
Egg & chive in small floured baps (V)	Smoked salmon and spring onion potato cake with dill mayonnaise
Croissants with smoked applewood, spring onion and ham	Gruyère cheese and Mortadella croque monsieur
Sun blushed tomato and Caerphilly cheese scones (V)	Individual porridge pots (V)
Pineapple bran superfood muffins (V)	

Cold Dishes

£2.25 (* indicates 2 mini pieces per person)

Smoked salmon and cream cheese bagel *	Fruit skewers with Greek yoghurt and honey (G, V) *
Muffins (V) *	Whole fruit bowl (per person) (D, G, V)
Croissants served with butter and jam on the side (V) *	Individual fruit yoghurts (G, V)
Danish pastries (V) *	Individual goji and cranberry Bircher muesli with Greek yoghurt, blueberries and hemp seeds (V)

English Breakfast

£15.50 per person

Scrambled eggs, Cumberland sausages, back bacon, black pudding, grilled tomato, baked beans, sautéed mushrooms and toast

(Includes a selection of tea and coffee)

(Price includes plated table or buffet service for up to 30. An additional charge may apply over these numbers)

Continental Breakfast Selection

£13.50 per person

A selection of sliced breakfast meats and cheeses with croissants, preserves and butter, fruit skewers and natural yoghurt

(Includes a selection of tea, coffee and orange juice)

(Price includes plated table or buffet service for up to 30. An additional charge may apply over these numbers)

Business lunch and Finger Food



- For groups of 31 and over the minimum spend is £21.50 per head (Includes 1 Main and 5 Sides)
- For groups of 30 and under the minimum spend is £13.70 per head (Includes 1 Main and 2 Sides)
- Optional additional: Main dishes £8.50 each, side dishes £2.60 each
- For less than 6 guests a bespoke menu can be created to suit your needs
- For events starting after 17:30 a supplement of £5.00 per person will be added

Mains

£8.50

A selection of sandwiches and wraps with a variety of fresh fillings including vegetarian options

Vegetarian mezze platter of olives, grilled vegetables, feta cheese, houmous and stuffed vine leaves with tomato and oregano salad, tzatziki and warm pitta bread (V)

"Posh ploughman's" with sliced cold roast British beef, Weald smoked chicken, Kentish ham, chicken liver pâté and hard boiled quail's eggs, served with a Boilie Irish goat's cheese, brown ale and caramelised onion marmalade, crusty bread and pickles

"Fish lovers" platter of hot-smoked salmon pâté, rollmops, seafood salad and peppered mackerel served with dill cucumber salad, lemon crème fraîche dressing (G)

Salad Bowls

£2.60

Choose a delicious salad from our selection or let us know if you have a personal favourite. Served in a large bowl but charged per person. (For a minimum of 10 people per salad)

Roast Mediterranean vegetable salad with marinated mushrooms, Manchego, olive oil and basil (G, V)

Hoi sin duck salad with rice noodles, cucumber, spring onion, marinated plums, white radish and coriander (G, D)

Saffron couscous and roast chilli butternut salad with sugar snap peas, pecans and pomegranate seeds (V)

Pearl barley, red onion, tomato and cucumber salad with oregano, parsley and chilli, white balsamic and lemon juice oil (D, V)

Caramelised onion and potato salad with bacon, Dijon mustard, soured cream and chives

Indian potato salad with cauliflower, tomatoes, paneer, peas and cashew nuts, curried yoghurt dressing (G, V)

Red rice salad with oranges, pistachio, flat leaf parsley and mint (D, G, V)

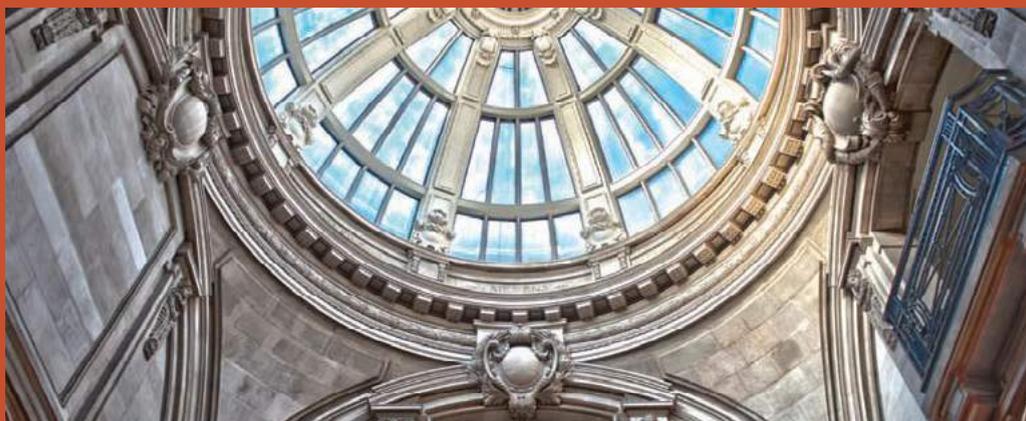
Red quinoa, chia seeds and feta super salad (G, V)

Sugar snap, asparagus, pea, courgette and fennel salad with honey mustard dressing (D, V)

Tuna, butter bean, black olive, cherry tomato and red onion salad, smoked garlic and sherry vinaigrette (D)

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Business lunch and Finger Food continued



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Hot Side Dishes

£2.60

Wild mushroom and tarragon risotto balls, garlic and chive dip (V)

Pork, apple and chorizo sausage rolls

Vegetarian spring rolls with sweet chilli sauce (D, V)

Chicken katsu skewers

Prawn gyoza with honey, soy and ginger

Harissa lamb skewers with minted houmous (D)

Mini roast potatoes filled with Cheddar, sour cream, bacon and chives (available without bacon for vegetarians) (G)

Butternut squash and feta falafel with smoked chilli crème fraîche (V - Contains sesame)

A selection of quiches with vegetarian and non vegetarian available (V)

Cold Side Dishes

£2.60

Fresh vegetable crudités with a selection of three dips (G, V)

Sushi selection served with soy sauce, wasabi and pickled ginger (G) (vegetarian available on request)

Char-grilled bruschetta topped with houmous, roast red peppers, smoked paprika, toasted pinenuts and chopped herbs (V)

Confit garlic sour dough dipping bites with smoked aubergine dip, Danish remoulade and guacamole (V)

Mini Scotch eggs with smoked chilli ketchup

Coronation chicken filo cup

Dessert Side Dishes

£2.60

Sliced cake (V)

Fruit skewers with Greek yoghurt and honey (G, V)

Lemon drizzle cake (V)

Chocolate, hazelnut, cranberry and pumpkin seed buckwheat bake (G)

Whole fruit (D, G, V)

Fair Trade chocolate brownie slices (V)

Portuguese custard tarts (V)

Stem ginger and apricot flapjacks (V)

Buffet



- Standing or seated buffets are available throughout the day for 30 people and over
 - Available for 20 people and over with only cold dishes
 - Two main dishes (one to be vegetarian), two side dishes, one dessert and coffee per person
£26.50 per person for lunch
- Or
- Three main dishes (one to be vegetarian), four side dishes, two desserts and coffee per person
£32.50 per person for lunch
£37.50 per person for dinner
 - Seated buffets carry an additional charge of £3.50 per person (includes bread basket per table)
- | | |
|---|---|
| • Additional main dishes
£6.25 per person for lunch
£7.75 per person for dinner | • Additional side dishes
£3.00 per person for lunch
£4.00 per person for dinner |
|---|---|

Classic British Main Dishes

Beef and Guinness pie topped with suet pastry

Free-range chicken, smoked bacon, baby onions and mustard pie with puff pastry

Scottish smoked haddock, spinach and cream sauce bake, bread and butter crust

Cottage pie with richly flavoured minced beef and a cheesy mash topping (G)

Chicken and leek casserole with sage and onion crumble

Farmer's British lamb, root vegetable and pearl barley stew (D)

Pork, black pudding, apple and mushroom casserole in Scrumpy cider sauce

International Main Dishes

Spanish chicken, chorizo and potato stew (G)

Strips of beef glazed with honey, soy and ginger, served with roasted mixed peppers, beanshoots and palm hearts (G)

Peruvian shrimp chowder with diced potato, beans, chilli and spring onion, creamy paprika and oregano sauce (G)

Lamb tagine with dried apricots and chickpeas in traditional Moroccan spiced sauce (G, D)

Spanakopita – A traditional Greek pie made with feta cheese, spinach and pine nuts with a crispy filo crust (V)

Louisiana seafood, tomato, celery and garlic rice bake (G)

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Buffet continued

Low Calorie Main Dishes

Roast farmed seabass on a bed of lime, coriander and mango salsa (G, D, 200 cal)

Mediterranean free-range chicken marinated in honey and lemon served with pepper, courgette, mushroom, aubergine and artichoke, virgin olive oil and balsamic dressing (G, D, 375 cal)

Sweet and sour turkey stir-fry (G, D, 460 cal)

Marinated poached salmon on a shallot, garlic, smoked paprika and cherry tomato compôte (G, D, 300 cal)

Sweet potato, courgette, pea and Yarg frittata (V, G, 430cal)

Delicatessen Main Dishes

Gochujang marinated chicken breast with Asian slaw, peanut and sesame dressing (D)

Chilled hot-smoked salmon with chimichurri rice salad and horseradish mayonnaise (G)

Harrisa grilled chicken with lemon couscous, sumac croutons, pomegranate seeds and coriander yoghurt

Vegetarian mezze platter of olives, grilled vegetables, feta cheese, houmous and stuffed vine leaves with tomato and oregano salad, tzatziki and warm pitta bread (V)

"Posh ploughman's" with sliced cold roast British beef, Weald smoked chicken, Kentish ham, chicken liver pâté and hard boiled quail's eggs, served with Boilie Irish goat's cheese, brown ale and caramelised onion marmalade, crusty bread and pickles

"Fish lovers" platter of hot-smoked salmon pâté, rollmops, seafood salad and peppered mackerel served with dill cucumber salad, lemon crème fraîche dressing (G)

Super salad of ginger and sweet chilli marinated tofu with red quinoa, freekeh and chickpeas (D, V)



Vegetarian Main Dishes

Asparagus and ricotta stuffed gnocchi with red pepper, tomato and basil sauce (V)

Artichoke tortellini with goat's cheese and pesto (V)

Quorn lasagne with a vegetable, herb and tomato base and white cheese sauce (V)

Polenta and butternut squash with balsamic red onions and sage (D, G, V)

Mushroom, leek and Stilton oat crumble (V)

Thai yellow coconut curry with tofu, sweet potato and spinach (D, G, V)

Lentil moussaka - a vegetarian version of the classic Greek dish with layers of aubergines and braised lentils (V)

Baked macaroni cheese with Gruyère and leeks (V)

Creamy chestnut mushroom, white onion and spinach gratin (V)

Pumpkin, cashew nut and cauliflower korma (V)

Main Dishes for Seated Buffets only

All the meat and fish in this section is sourced from within the UK

Roast Sirloin with Yorkshire puddings, horseradish and red wine sauce

Roast loin of pork with crackling, apple sauce, sage and onion stuffing

Salmon en croûte with spinach and ricotta wrapped in puff pastry, served with a watercress sauce

Roast leg of lamb noisettes with sun-dried tomato, basil, olive and garlic stuffing, rosemary jus (D)

Mushroom Wellington with a nut and herb farce wrapped in puff pastry, tomato and basil sauce (V)

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Buffet continued

Hot Side Dishes

Roast new potatoes infused with rosemary (D, G, V)

Dauphinoise potatoes cooked in garlic, cream and cheese (G, V)

Champ potatoes mashed with spring onion and butter (G, V)

Baked cauliflower cheese with nutmeg (V)

Moroccan couscous with North African spices, herbs and dried fruits (D, V)

Roast root vegetables with a honey glaze (D, G, V)

Sweetcorn and peas simply buttered and seasoned (G, V)

Beans and carrots steamed, buttered and seasoned (G, V)

Braised red cabbage (G, V)

Pilaf rice (G, V)

Cold Side Dishes

Caramelised onion and potato salad with bacon, Dijon mustard, soured cream and chives

Adzuki bean, carrot, yellow pepper and spring onion salad with rice wine vinegar, tamari and basil dressing (G, V)

Greek salad with plum tomatoes, olives, feta cheese, cucumber, iceberg lettuce and red onions (G, V)

Mixed leaf salad with tomato, cucumber, spring onion and herbs (D, G, V)

Fusilli pasta salad with red pepper pesto and sun-blushed tomatoes (D, V)

Five bean salad with lemon and poppy seed dressing (D, G, V)

Traditional coleslaw (D, G, V)

Brown rice and cashew nuts, sunflower seeds, sultanas, parsley and onion (D, V)

Grilled Mediterranean salad with roast cherry tomatoes and nut-free pesto (G, V)

Sugar snap, asparagus, pea, courgette and fennel salad with honey mustard dressing (D, V)

Desserts

Choose yourself or ask our chef to make a selection for you

Pear and ginger cheesecake

Sticky toffee pudding with butterscotch sauce (V)

Bakewell tart with almond frangipane and raspberry jam (V)

Lemon and passion fruit Charlotte

Carrot cake (V)

Chocolate and orange bread and butter pudding (V)

Fudgy white chocolate brownie with Bourbon toffee cream (V)

Limoncello and white chocolate trifle

Pecan, walnut and blueberry pie (V)

Apple and cinnamon crumble served warm with fresh cream (V)

Freshly cut fruit salad in a light syrup (D, G, V)

Lemon tart (V)

Marbled chocolate gâteau (V)

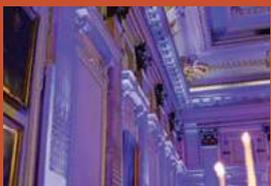
Passion fruit meringue tart (V)

Fresh fruit tart (V)

Fruit skewers served with Greek yoghurt and honey (G, V)

A selection of cut British cheeses served with crackers, grapes, celery and chutney

Bowl Food



- Choose 5 dishes for £27.50
- Additional bowls £4.25 each

Fish Bowls

Salt and pepper squid with Asian slaw (D) **HOT**

Beer battered fish, chips and mushy peas **HOT**

Fish pie with white wine, cream & chive sauce, cheesy potato mash topping (G) **HOT**

Crayfish tails and avocado cocktail (G, D) **COLD**

Crab, watermelon, cucumber, mango, pickled ginger and dill salad (G, D) **COLD**

Tuna loin seared and marinated on a pomegranate and avocado salad with tempura flakes and a soy, fresh lime and ginger dressing (D) **COLD**

Meat Bowls

Lamb tagine with Moroccan apricot couscous or chickpea tagine for vegetarians (D) **HOT**

Thai green chicken or vegetarian curry with sticky rice (D, G,) **HOT**

Beef Bourguignon with saffron mash (G) **HOT**

Lamb meatballs and tabouleh with a mint and pomegranate yoghurt dressing **COLD**

Smoked chicken, artichoke and pickled walnuts with rocket and watercress (G, D) **COLD**

Confit duck, coconut, onion, herb and papaya salad with lime dressing (G, D) **COLD**

Vegetarian Bowls

Tortellini with smoked paprika and tomato sauce (V) **HOT**

Butternut, asparagus and mascarpone risotto (G, V) **HOT**

Mushroom stroganoff with saffron rice (G, V) **HOT**

Caesar salad – traditional or with lemon chicken (V) **COLD**

Feta, cherry tomato, artichoke and red onion salad (G, V) **COLD**

Fennel, asparagus and Boilie Irish goat's cheese (G, V) **COLD**

Sweet Bowls

Eton mess (G, V) **COLD**

Chocolate brownies with white chocolate sauce (V) **HOT**

Profiteroles (V) **COLD**

Citrus posset with shortbread crumble (V) **COLD**

Crème caramel (G, V) **COLD**

Blackberry and apple pie (V) **HOT**

Canapés



- For 10 pieces £20.50 per person
- 5 pieces £10.50 per person (available when followed by a seated meal)
- Additional canapés available at £2.00 each

Hot Canapés

Mini beef Wellingtons served with horseradish Hollandaise

Shrimps with lemon and Cayenne pepper in a filo basket

Glazed crab croustades with mustard and watercress

Chorizo bonbons, tequila and red pepper dip

Sweet potato and thyme tart with hazelnut crumble (V)

Cocktail boar chipolatas coated in a honey and lavender glaze (D)

Salt and pepper popcorn fish bites with lemon mayonnaise

Stuffed beetroot and goat's cheese gnocchi, herb beurre noisette (V)

Pork, apple and black pudding sausage rolls

Pancetta, onion and crème fraîche tart

Mini roast potatoes filled with Cheddar, sour cream, bacon and chives (available without bacon for vegetarians) (G)

Chicken katsu lollipop with curry dipping sauce

Vegetarian spring rolls with sweet chilli dipping sauce (D, V)

Spiced paneer and red onion chutney cup (V)

Smoked haddock croquettes with Danish remoulade

Salt cod beignets with jerk crème fraîche dip

Brie and cranberry croque monsieur (V)

Butternut squash and feta falafel with smoked chilli crème fraîche (contains sesame) (V)

Cold Canapés

Smoked salmon blinis

Crab with lime, coriander and mayonnaise in a pastry tart

Fresh asparagus tip wrapped in bresaola (G)

Shredded confit duck with hoi sin, spring onion and cucumber pancake wraps (D)

Dolcelatte polenta cake with fig and red onion compôte (V)

Smoked salmon, nori and sesame pancake stack, wasabi mayonnaise

Marinated cherry tomato with fresh pesto and Parmesan flakes (V)

Paprika shortbread with chive goat's cheese and blueberry chutney (V)

Harissa lamb lollipops with dukkah crust

Caesar chicken mousse in a filo pastry with a pancetta crisp

Sushi selection - vegetarian and fish nigiri and Californian rolls (G, D)

Moroccan lemon chicken and apricot cups

Asparagus, yellow pepper, ricotta and pecorino frittata with tapenade (V)

Parma ham and Boursin roulade on pumpernickel, melon jelly

Feta and watermelon stack with balsamic pearls (G, V)

Roquefort and pear tartlets (V)

Sweet Canapés

Chocolate dipped strawberries (G, V)

Mixed mini macaroons (V)

Cassis crème fraîche in strawberry cones (V)

Mini berry Pavlova (G, V)

Espresso crème brûlée spoons (G, V)

Salted caramel truffles (V)

Fudgy white chocolate brownies (V)

Canapés and Bowl Food Packages



- Canapés can be combined with our Bowl food menu at the same price of £20.50 per person.
- We suggest 2 bowls and 6 canapés.

Sample menu

Bowls

Thai green chicken with sticky rice (D, G) **HOT**

Feta, cherry tomato, artichoke and red onion salad
(G, V) **COLD**

Canapés

Mini beef Wellington served with horseradish
Hollandaise **HOT**

Glazed crab croustades with mustard and
watercress **HOT**

Sushi selection - vegetarian and fish nigiri and
Californian rolls (G, D) **COLD**

Dolcelatte polenta cake with fig and red onion
compôte (V) **COLD**

Caesar chicken mousse in a filo pastry with a
pancetta crisp **COLD**

Fudgy white chocolate brownies (V) **COLD**

Lunch & Dinner



- Available for 10 people and over
- All dishes are plated and served by our waiting staff to seated guests
- Coffee and salted caramel truffles are included
- Please choose one starter, one main and one dessert. Dietary requirements can be catered for separately
- Prices per dish per person:

3 Course Lunch £39.00

Starter: £9.00

Main Course: £21.00

Dessert: £9.00

Cheese as an additional Course: £4.50

3 Course Dinner £46.50

Starter: £10.00

Main Course: £26.50

Dessert: £10.00

Additional Intermediate Course
and/or Cheese Course: £6.75 each

Starters

Tian of lemon cured fresh salmon and white crab with keta, lime and chive crème fraîche dressing (G)

Brochette of tiger prawns with mango, cucumber, spring onion and carrot salad, white miso aioli (G, D)

Scottish smoked salmon, caper and dill citrus dressing, warm lemon blinis

Tuscan chicken liver pâté with fig and mustard seed compôte and caramelised onion focaccia

Pan-fried seabass niçoise with green bean and potato salad, quail's eggs and tapenade (G, D)

Chilli-roasted feta with watermelon and mizuno, balsamic pearl dressing (V, G)

Asparagus wrapped with Parma ham, a warm poached egg and Hollandaise dressing (G) (also available wrapped in white radish or smoked salmon)

Wafer thin bresaola with caramelised pear, curly endive and Manchego shaving salad, gremolata dressing (G)

Smoked venison and redcurrant terrine with sour dough toast and piccalilli

Warm sweet potato, pinenut and goat's cheese galette, roquette salad (V)

Spinach and ricotta roulade with grilled courgette ribbons, roast red pepper and smoked paprika sauce (V, G)

Grilled Crottin de Chavignol on toasted brioche with smoked chilli jam and endive salad (V)

Risotto with green vegetables, lemon thyme and Oxford Isis (G, V) or saffron, pea and pancetta (G) or red mullet, pistachio and fennel (G)

Lemongrass and ginger marinated duck breast, crispy vegetable salad and lotus root garnish (G, D)

Parma ham and burrata salad with slow roasted cherry tomato compôte and fig balsamic dressing (G)

Twice baked smoked haddock soufflé with a white wine, Parmesan and English mustard sauce (also available with leek and Stilton instead of smoked haddock)

Tuna loin seared and marinated on a pomegranate and avocado salad with soy, fresh lime and ginger dressing, tempura flakes (D) (The tuna will be cooked rare unless otherwise requested)

Crab and spring onion cake with grain mustard cream sauce and baby cress

Caramelised red onion tart with ratatouille (V)

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Lunch & Dinner continued

Main Course

Pan-fried farmed seabass on pomme mousseline and asparagus with citrus beurre blanc (G)

Maple and miso glazed organic salmon with mouli, carrot and coriander cress salad, jasmine pilaf rice and crushed wasabi peas (D, G)

Pan-fried monkfish Bourguignon with saffron and celeriac mash

Roast cod on a tapas style base of chorizo, red pepper, sautéed potato, garlic, and thyme with salsa verde (G)

Lemon and cumin marinated free-range chicken breast with a sweet potato fondant, Persian pomegranate sauce and char-grilled spring onions (G)

Pan-fried Guinea fowl breast served on creamy tarragon mash with braised leeks and peppercorn sauce (G)

Free-range chicken breast on cannellini bean mash with wild mushroom, pinenut, broad bean and plum tomato salsa (G)

Twice-cooked belly of pork rubbed with fennel seeds, served with red cabbage and garlic mash, creamy grain mustard sauce (G)

Roast rump of lamb served with dauphinoise potatoes, spinach, roast vine tomatoes and rosemary jus (G)

Roast breast of duck with kumquat jus, pomme Anna and braised baby leeks (G)

Braised lamb shank in a rich root vegetable and pearl barley sauce with mashed swede and potato

Tournedos of beef with a peppercorn crust, potato rosti, buttered green beans, Madeira mushroom jus (£2.00 supplement)

Braised Scottish beef rump with spicy sausage and smoked bacon cassoulet, saffron cocotte potatoes and watercress (G)

Beetroot tart Tatin with warm potato and chive salad, vanilla scented beans (V)

Mediterranean vegetable mille-feuille with roast peppers and aubergines served with roquette salad and tapenade cream cheese (V)

Mushroom and nut Wellington with broccoli and tomato basil sauce (V)

Gnocchi stuffed with spinach and ricotta in grain mustard and chive Mornay sauce, garlic focaccia (V)

Polenta cake topped with baby roast aubergine, sun-blushed tomato and marinated artichoke, basil oil dressing (G, V, D)

Desserts

Apricot and almond frangipane tart (V)

Pear, sultana and white chocolate brioche pudding served with berry compôte (V)

Elderflower and crème fraîche in a pastry case with strawberries (V)

White chocolate and raspberry mousse (V)

Brown sugar Pavlova with black cherries and crème Chantilly (G, V)

Tart Tatin with caramelised pear, served with stem ginger cream (V)

Lemon cheesecake

Baked chocolate fondant served with ice cream (V)

Eton mess style dessert with meringue, cream, fresh strawberry and raspberry crumble topping (G, V)

Kumquat crème brûlée with a pistachio crust (V)

Lemon verbena posset served with lavender shortbread (V)

Cornish blue and walnut savoury cheesecake with pear and grape chutney (V)

A selection of British and Continental cheeses served with grapes, chutney, celery and crackers



Bespoke and Seasonal Suggestions



Bespoke Menus

Our kitchen team represent more than seven countries from around the world. This diversity makes way for a myriad of creative menu design opportunities, one of the many benefits of our stand-alone, autonomous conference and events venue. We are therefore able to work with clients on their specific requirements to produce the perfect menu for their perfect event.

For many cultures the style and authenticity of food is an important part of the celebration and in the past we have used clients' own family recipes to draw inspiration from Persian, Jewish, Greek, Indian and Chinese cuisine. These are just a few of the many themes from which we have created bespoke menus.

Our in house Executive Chef and his team will be happy to design a seasonal bespoke menu accompanied by wine suggestions from our expertly trained Wine & Spirit Education Trust Sommeliers to accompany each dish.

Suggested Seasonal Menus

- 3 course lunch: £39.00
- 3 course dinner: £46.50

(all served with coffee and salted caramel truffles)

Winter

Smoked venison and redcurrant terrine with sour dough toast and piccalilli

Pan-fried Guinea fowl breast served on creamy tarragon mash with braised leeks and peppercorn sauce (G)

Pear, sultana and white chocolate brioche pudding served with berry compôte (V)

Summer

Chilli-roasted feta with watermelon and mizuno, balsamic pearl dressing (G, V)

Lemon and cumin marinated free-range chicken breast with a sweet potato fondant, Persian pomegranate sauce and char-grilled spring onions (G)

Lemon verbena posset served with lavender shortbread (V)

Spring

Crab and spring onion cake with a grain mustard cream sauce and baby cress

Roast breast of duck with kumquat jus, pomme Anna and braised leeks (G)

Elderflower and crème fraîche in a pastry case with strawberries (V)

Autumn

Parma ham and burrata salad with slow roasted cherry tomato complôte and fig balsamic dressing (G)

Twice-cooked belly of pork rubbed with fennel seeds, served with red cabbage and garlic mash, creamy grain mustard sauce (G)

White chocolate and raspberry mousse

30

Additional Information

There is an additional charge for refreshments served before 07:30 or after 17:30.

Final guaranteed numbers for catering must be advised three working days in advance. Working days are deemed as Monday to Friday not including public holidays.

Dishes from the menu may contain traces of nuts.

One Great George Street does not knowingly use genetically modified products.

A supplement may apply when numbers for catering are less than 100 at weekends and public holidays.

Prices shown are exclusive of VAT, which shall be charged at the rate in force at the time of purchase. These prices are also subject to change should the government introduce additional costs.

If you require a choice menu, this may be available for a seated lunch or dinner at an additional cost.

Should ingredients not be available a similar substitution may be used.

2015 prices are guaranteed for 90 days.

All of our suppliers provided information for our Corporate Social Responsibility policy which can be downloaded from our website:

www.onegreatgeorgestreet.com

In addition, we source local produce where possible to help reduce the impact on the environment.

Please ask one of our team if you require further information on the allergens contained in our dishes.



Keep in touch with news from our resident bloggers



David Wilkinson our Executive Chef here at One Great George Street has over 30 years of 5 Star experience. He takes great pride in leading a highly motivated and diverse team within our Westminster meetings and events venue. Chef talks about everything 'going down in the Street' in his blog. From the food and the team to special events with the odd recipe idea thrown in. His blog can be found, read and shared at www.oggsdining.blogspot.com



Perry Simmonds is a Meetings industry professional with over 25 years of Westminster experience within a 100 metre radius and is the Events Manager at One Great George Street. He shares interesting Westminster news and stories. Amongst other things, he also blogs about high profile events and shows what our great building looks like when it has been 'dressed up' for client events. His blog can be found, read and shared at www.oggsvvenue.blogspot.com

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