

<https://www.privatediningrooms.co.uk/restaurant/stephen-st-kitchen/>

STEPHEN ST KITCHEN

Events Menu

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Sustainable Hospitality

Minimising our impact on our environment has long been a priority for us. Below are a few highlights:

- We only ever use organic milk.
- We buy seasonal fruit and vegetables from a co-operative of farms based in Kent, Watt's Farms.
- All of our chicken is British in origin, Freedom food and RSPCA approved.
- We work with and support the charity Jamie's Farm. For more details please visit: www.jamiesfarm.org.uk
- We are working with Sustainable Fish City to make London the world's first 'sustainable fish city'.
www.sustainweb.org

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Events Menu

Meetings Menu

Breakfast Meeting

1–2hrs

Unlimited coffee & loose leaf tea	£5.00pp
Unlimited coffee & loose leaf tea	£7.50pp
Croissants, pain au chocolat, pain aux raisin	
Freshly squeezed fruit juice	
Unlimited coffee & loose leaf tea	£9.50 pp
Savoury croissants –	
Portobello mushroom & egg	
Wiltshire ham & Swiss cheese	
Fresh fruit, granola & Greek yogurt	

Half Day Meetings

2-4hrs

Unlimited coffee & loose leaf tea	£8.50pp
Unlimited coffee & loose leaf tea	£16.50pp
Freshly squeezed fruit juice	
Unlimited natural still & sparkling water	
Fresh fruit	
Sandwiches 1 ½ per person	
Wraps, baguettes, bagel & focaccia	
Cookies	£1.00
Crisps/popcorn	£1.00
Cakes	£2.50

All Day Meeting Rate

Unlimited coffee & loose leaf tea £10.50pp

Unlimited coffee & loose leaf tea £24.50pp

Croissants, pain au chocolat, pain aux raisin

Freshly squeezed fruit juice

Unlimited natural still & sparkling water

Fresh fruit

Croissants, pain au chocolat, pain aux raisin

Cookies

Sandwiches 1 ½ per person

Wraps, baguettes, bagel & focaccia

Crisps/popcorn

Cakes



Canapé Menu

£2.50 per item

Meat

Hamburger, aged beef, onion marmalade, Swiss cheese, dill pickle
Chorizo picante, aioli
Arabic lamb flatbread, coriander
Yorkshire pudding, roast beef, horseradish
Free range Norfolk chicken & vegetable skewer, peanut dipping sauce

Fish

Salmon fish cakes, tartar sauce
Shellfish cocktail, baby gem, Marie rose, celery cress
Severn & Wye smoked salmon, blini, crème fraiche
Cornish crab on toast, mayonnaise, capers, gremolata
Salt & pepper squid, aioli
Rock shrimp tempura, soy & ginger dressing

Vegetarian

Mushroom & Montgomery cheddar croquettes
Vegetable crudities, hummus
Welsh Rarebit, Montgomery cheddar, Coleman's mustard
Wood roasted Provençal vegetables, focaccia, dukkah
Padron peppers, parmesan
Falafel, tahini

Dessert

Lemon curd tart
Treacle tart, clotted cream
Warm doughnuts, sugared, cinnamon, chocolate sauce
Chocolate truffle

Drinks Menu

Sparkling Wine

Bottle

NV Brut Reserve, Charles Heidsieck, Champagne, FRANCE	£65.00
2013 Prosecco Spumante Extra Dry DOC, Cantina Colli Euganei SCA, Veneto, ITALY	£35.00

White Wine

2013 Vermentino IGP Pays d'Oc, Les Vignes de L'Eglise, Languedoc, FRANCE	£19.00
2013 Picpoul de Pinet Coteaux du Languedoc, Domaine La Croix Gratiot, Languedoc, FRANCE	£27.00
2012 'Sharis', Livio Felluga, Friuli-Venezia-Giulia, Italy	£45.00

Red Wine

2013 Merlot/Grenache IGP Pays d'Oc, Les Vignes de L'Eglise, Languedoc, France	£19.00
2011 McLaren Vale Shiraz/Viognier, Willunga 100, South Australia, AUSTRALIA	£33.00
2011 Ultra Mendoza Malbec, Kaiken, Mendoza, ARGENTINA	£41.00

Rosé Wine

2013 Rose de Syrah IGP Pays d'Oc, Les Vignes de L'Eglise, Languedoc, FRANCE	£19.00
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Beers / Ciders

Soft Drinks

Nils Oscar God Lager (33cl)	£4.50	Coke/Diet Coke/Sprite	£2.50
Heineken (33cl)	£4.50	Fresh Juice	£2.50
Einstok Pale/White Ale (33cl)	£5.80	Gosling Ginger Beer	£3.50
		Still-sparkling water	35cl £2.00 75cl £4.00

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