



BY MONTCALM®
SHOREDITCH
LONDON TECH CITY

CONFERENCE & EVENTS MENU

AUTUMN / WINTER 2015

BREAKFAST

Tea, coffee and biscuits	£3.50	Bacon, sausage or egg butties	£5.95
Tea, coffee and pastries	£4.50	Scones and jam with clotted cream	£5.50
Tea, coffee and fresh fruit	£3.85	Chocolate brownies	£3.75
Fruit smoothies	£4.50	Tea, coffee & Madeira cake	£4.50
Yoghurt and granola pots	£4.50	Breakfast buffet	£20.00

SANDWICH LUNCH

£15

*Please select three
of the following items*

Coronation chicken wraps

Smoked salmon and cucumber bagels

Heritage tomato and mozzarella
on tomato & herb bread (v)

Honey roast ham and mustard
on onion bread

Egg and watercress on white bread (v)

*Served with vegetable crisps
and a seasonal fruit platter*

BREAKFAST BUFFET

£20

Blueberry and banana smoothie shots

Granola and seasonal fruit pots

Sausage and Bacon rolls

Selection of mini pastries (croissant,
pain au chocolat, pain au raisin)

Artisan bread

Charcuterie and cheese selection

Fresh fruit salad

Tea & coffee

All prices are exclusive of VAT at current rate of 20% and service charge of 12.5%
Foods described within this menu may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance
please notify a member of management who will be pleased to discuss your needs with the Head Chef

FINGER FOOD BUFFET

£17.50

Please select three sandwiches from the sandwich menu and five items from the following selection

Caesar croquettes
Crispy pork with apple sauce
Chicken satay sticks
Lake District Farmers black pudding sausage rolls and homemade plum condiment
Lake District Farmers mini cheese burgers
Soused herrings in cider
Oxford blue cheese, pear and walnut tartlets (v)
Butternut squash soup shots (v)
Salmon fishcakes and tartare sauce
Wild mushroom arancini (v)
Mini toad in the hole
Spring vegetable rolls (v)
Quinoa, pomegranate and avocado (v)
Confit duck & spring onion rolls
Mini pavlova, rhubarb curd
Chocolate brownies with tonka cream
Banoffee tartlets

FORK BUFFET

£25.00

Please select two main courses, three side dishes and two desserts from the following selection

MAIN COURSES

Chicken and wild mushroom terrine
Cold poached salmon with beetroot
Broccoli and blue cheese quiche (v)
Pulled BBQ pork sliders
Chicken, chickpea and red pepper casser
Thai green vegetable curry with quinoa (v)

SALADS & SIDES

Heritage tomato and fennel salad (v)
Tabbouleh (v)
Potato and spring onion salad (v)
Charred corn on the cob (v)
New potatoes and herb butter (v)
Secretts Farm salad with house dressing (v)

SWEET BITES

Fruit meringues
Chocolate pots
Lemon tarts
Chocolate brownies

BOWL FOOD MENU

£5.00 each

SAVOURY BOWL FOOD

Coq au vin, creamed potato
Beer braised beef 'pie'
Shrimp rigatoni
Couscous, chorizo and beans
Fish and chips with minted pea puree
Cumberland sausage and mash
Mackerel, noodles and dashi
Wild mushroom risotto, parmesan and truffle (v)
Waldorf salad and Bosworth Ash mousse (v)

DESSERT BOWL FOOD

Winter fruit fool, gingerbread biscuit
Rice pudding, spiced pear compote
Apple crumble, custard
Chestnut Tiramisu

CANAPÉ MENU

£3.00 each

COLD CANAPÉS

Gin and tonic cured salmon and dill

Cashel blue, Parmesan shortbread, apple (v)

Marinated beetroot and St Tola on brioche (v)

Curried tuna & coriander

Vintage smoked salmon, goat's cheese
and Beluski caviar

Foie gras terrine, gingerbread and prune

Ballotine of corn-fed chicken leg
with sage emulsion

Ham hock, burnt apple and hazelnut

HOT CANAPÉS

Mushroom arancini (v)

Salt baked celeriac with truffle mayonnaise (v)

Crisp confit duck, spiced plum gel

Smoked haddock fishcake
with fine herb crème fraîche

Lamb koftas and mint yoghurt

Mini beef burger

Lake District Farmers black pudding sausage
rolls with homemade HP sauce

Fish 'n' chips with Tartare sauce

DESSERT CANAPÉS

Caramel pear crumble tartlet

Baileys and white chocolate cheesecake

Chestnut Opera

Apple and blackberry delice

Praline and chocolate meringues

Selection of nuts, crisps & olives

£4.50

FOOD STATIONS

£10.00 per person per station

CHARCUTERIE STATION

Bresaola

Air dried ham

Chorizo

Fennel salami

Pork rillettes

Cornichons and pickles

BRITISH STATION

Ploughmans

Scotch eggs

Lake District Farmers black
pudding sausage rolls

Gammon, egg and pineapple

Beef, Yorkshire pudding
and horseradish

CHEESE STATION

Selection of continental cheeses

Chutney

Oatcakes and crackers

Fruit and celery

Honey

SLIDER STATION

Lake District Farmers mini cheese burgers

BBQ pulled pork

Salmon, cucumber and fennel slaw

Spiced chicken and sour cream

DESSERT STATION

Oreo cookie cheesecake

Sachertorte

Passion fruit meringue pie

Milk chocolate Gianduja brownie

Coconut & mango mousse

Lychee, raspberry and rose opera

SEATED LUNCH & DINNER MENU

THREE-COURSE MENU

£42.50

*Please select one starter, one main course and
one dessert for the whole party*

STARTERS

Bubble and squeak soup (v)

Rillette of duck, ginger bread, prune and apple

Hay smoked mackerel with cucumber ketchup and sea vegetables

Chiogga beetroot and gorgonzola, walnut crumble (v)

Classic smoked salmon

Dressed crab cocktail with avocado and fennel (supp £4)

Chicken and leek terrine, sauce Gribiche

MAIN COURSES

Truffle risotto, parmesan and rocket cress (v)

Onion tart with crispy egg and cep (v)

Bream, white bean and vanilla, mussels

Pollock, served with potato puree, lentils and bacon

Slow cooked lamb leg, cauliflower and hazelnut

Chicken, salsify and Bourguignon sauce

Beef rump Rossini, fondant and wild mushrooms (supp £7)

DESSERTS

Winter fruit mess, toffee

Spiced roasted pineapple,
rum and raisin ice cream

Hazelnut and chocolate delice,
clementine sorbet (supp £3)

Cashel blue,
dates, celery and hazelnut

Custard tart,
spiced quince sorbet

Tea, coffee & petits fours



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DRINKS SELECTION

BEER

LAGER 33CL

Steinlager
(New Zealand, Auckland)
5% £4.17

SOFT DRINKS

SODA 33CL

Coke/Diet Coke £2.92

FEVER-TREE 20CL

Tonic, Light Tonic,
Lemonade, Ginger Ale,
Ginger Beer, Bitter Lemon £2.50

JUGS OF JUICES 1.5L

Orange, Pineapple, Apple,
Grapefruit, Cranberry £7.08

MINERAL WATER 75CL

Still & sparkling £3.50

SPARKLING WINE & CHAMPAGNES

Prosecco 'Porta Leone', Treviso, Italy £26.67
Champagne Searcys Cuvée, Brut, NV £45.83
Champagne Henri Blin, Brut, NV £50.00
Champagne Andre Jacquart Blanc de Blancs
1er cru, Brut, NV £59.16
Champagne Brice Rosé
Blanc de Noirs, Brut, NV £51.16
Champagne Billecart-Salmon Rosé, Brut, NV £80.00

WHITE WINE

Domaine Robert Vic 'Reserve Petit Paul'
Colombard / Vermentino
Languedoc-Roussillon, France 2013 £16.66
Casa Lia Chardonnay, Chile 2013 £18.33
Grillo 'Njiro', Vitinicola Tola, Sicily, Italy 2013 £19.16
Picpoul de Pinet 'Reine Juliette'
Terres Rouges, Languedoc, France 2013 £21.66
Winchester Sauvignon Blanc, Harelow Cove,
Marlborough, NZ 2013 £24.16
Albarino 'Esencia Divina', Adegas Gran Vinum,
Rias Baixas, Spain 2011 £30.00
Chablis St Marc, Jean Marc Brocard,
France 2012 £35.00

RED WINE

Domaine Robert Vic 'Reserve Petit Paul'
Grenache / Cinsault / Merlot
Languedoc-Roussillon, France 2013 £16.67
Vdp D/Oc Merlot 'Les Clairieres', France 2012 £18.33
Syrah di Sicilia, Agricole Tola, Italy 2013 £20.00
Montepulciano Ilauri Bajo, Tuscany,
Italy 2013 £20.83
Casa Mariol, Samsó Crianza, Terra Alta,
Spain 2010 £24.16
Valpolicella Ripasso Le Tobeles, Veneto,
Italy 2012 £29.16
Domaine Didier Tripoz Vieilles Vignes,
Burgundy, France 2010 £30.00
Caldas Tinto, Alves de Sousa, Douro,
Portugal 2010 £30.83
Chateau des Gravieres Cuvée Prestige,
Bordeaux, France 2011 £32.50

ROSÉ WINE

Cerasuolo d'Abruzzo Chiola, Italy 2013 £20.00