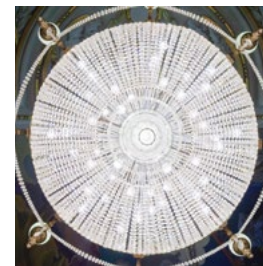






For further information or to make a booking please contact: **Sales and Events**  
Tel: +44 (0)20 7665 2323 or email: [info@onegreatgeorgestreet.com](mailto:info@onegreatgeorgestreet.com)



One Great George Street

## Welcome

It is with great pride that the team at One Great George Street present to you the 2014 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



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## Key:

(V) Vegetarian dishes

(G) Gluten free dishes

(D) Dairy free dishes

# 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	Wasabi peas and roasted edamame beans (D, G, V)	£3.10
Slice of cake (V)	£2.10	Whole or fruit skewers (D, G, V)	£2.50
Freshly baked cookies (V)	£1.25	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 crisps per large bowl (D, G, V)	£3.10	Scones with clotted cream and fresh strawberry (V)	£3.75
Nuts and vegetable crisps per large bowl (D, G, V)	£3.90	Finger sandwiches	£4.75
Tempura seaweed and risotto chilli crackers (D, V)	£3.90	Mini pastries (two per person)	£3.75
Selection of Olives (D, G, V)	£7.65		



06

# 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	Sausage and black pudding croquettes
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)	Fontina cheese and Mortadella croque monsieur
Croissants with smoked applewood, spring onion and ham	Individual cinnamon porridge pots (V)
Croissants with cream cheese and baby spinach (V)	
Warm banana pancakes with maple syrup (V) (available with smoked streaky bacon)	

## Cold Dishes

£2.25 (\* indicates 2 mini pieces per person)

Smoked salmon and cream cheese bagel *	Fruit skewers (D, G, V) *
Muffins (V) *	Bircher muesli with fresh berries (V)
Croissants served with butter and jam on the side (V) *	Whole fruit bowl (per person) (D, G, V)
Danish pastries (V) *	Individual fruit yoghurts (G, 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, cut fruit 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

2 rounds of sandwiches and wraps with a variety of fresh fillings

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, tomato, spring onion and celery salad, crusty bread and pickles

"Fish lovers" platter of hot-smoked salmon pâté, rollmops, prawns in cocktail sauce and peppered mackerel served with dill cucumber salad, lemon dressing and rustic bread

## 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)

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

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

Dolcelatte and caramelised pear salad with mizuno, herbs and walnuts (G, V)

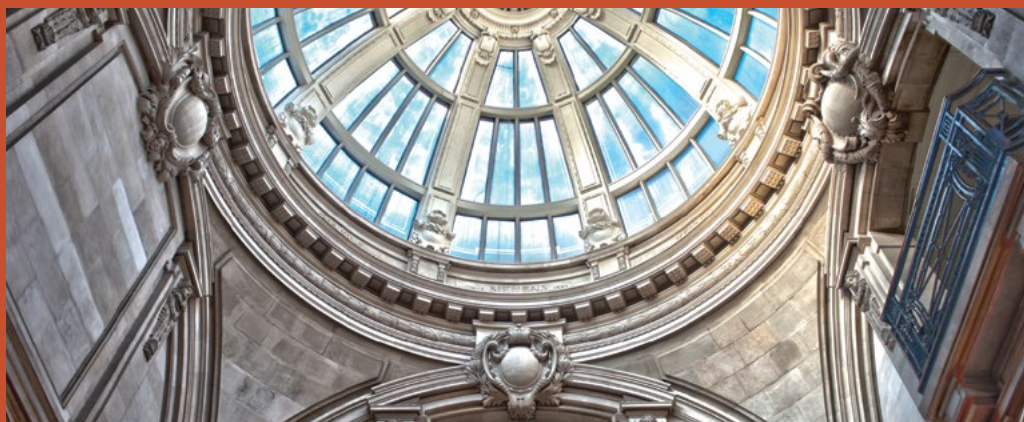
Saffron couscous and roast chilli butternut salad with sugar snap peas, pecans and pomegranate seeds (V)

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

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

Chickpea, chilli and roasted cherry tomato salad with red onion, feta and coriander, cider vinegar and cumin dressing (V)

# Business lunch and Finger Food continued



## 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)

Spanish chicken skewers with lemon yoghurt  
dressing (G)

Wasabi filled breaded prawns with pickled ginger  
mayonnaise dip

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)

## Cold Side Dishes

£2.60

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

Sushi selection served with soya 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)

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

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

Mini scotch eggs with smoked chilli ketchup

Caesar chicken cup

## Dessert Side Dishes

£2.60

Sliced cake (V)

Fruit skewers (D, G, V)

Lemon drizzle cake (V)

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)

Free-range chicken casserole in white wine, wild mushroom and tarragon sauce

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

Somerset pork casserole with sage, apple and mushrooms in a white cider sauce

## International Main Dishes

Spanish chicken, chorizo and potato stew (G)

Beef Panang – a mild Thai ginger and coconut curry

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

Catalan fish stew in an aromatic fennel and tomato sauce (D)

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



## Buffet continued

### Low Calorie Main Dishes

Roast farmed sea bass 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)

Butternut squash and chickpea tagine with traditional Moroccan spices (D, G, V, 300 cal)

### Delicatessen Main Dishes

Smoked chicken Caesar salad

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

Moroccan spiced grilled chicken with lemon cous cous, spinach, sumac croutons, pomegranate seeds and coriander yoghurt

"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, tomato, spring onion and celery salad, crusty bread and pickles

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)

"Fish lovers" platter of hot-smoked salmon pâté, rollmops, prawns in cocktail sauce and peppered mackerel served with dill cucumber salad, lemon dressing and rustic bread



### Vegetarian Main Dishes

Gnocchi with Arrabiata sauce (V)

Tortellini pasta 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 (G, V)

Peppered mushroom and Stilton oat crumble (V)

Curried cauliflower, chickpea, spinach and paneer bake (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)

Cheesy leek and potato pie, puff pastry crust (V)

Sweet potato, spinach and lentil ragoût (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 with a tomato and basil sauce (V)

## 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

Beetroot, broccoli and walnut salad with cider dressing (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)

Saffron tabouleh with lemon juice, mint, coriander, flat leaf parsley and pitta croutons

### Desserts

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

Baked raspberry cheesecake

Sticky toffee pudding with butterscotch sauce (V)

Bakewell tart with almond frangipane and raspberry jam (V)

Lemon and passion fruit Charlotte

Banoffee cheesecake made with cream cheese and caramel topped with fresh bananas and coffee cream

Pear and brioche butter pudding baked with white chocolate, egg custard and sultanas (V)

Lemon tart (V)

Steamed pear and stem ginger pudding

Peach, mascarpone and pistachio trifle (V)

Treacle tart (V)

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

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

Marbled chocolate gâteau (V)

Normandy French apple 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

## Hot Bowls

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

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

Beef Bourguignon with saffron mash (G)

Salt and pepper squid with Asian slaw (D)

Cocktail chipolatas with grain mustard mash and onion gravy

Fish & chips with tartare sauce (D)

Tortellini with smoked paprika and tomato sauce (V)

Butternut, asparagus and mascarpone risotto (G, V)

Mushroom stroganoff with saffron rice (G, V)

Shepherd's pie (G)

## Cold Bowls

Caesar salad – traditional or with lemon chicken

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

Crayfish tails and avocado cocktail (G, D)

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

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

Lamb meatballs and tabouleh with a mint and pomegranate yoghurt dressing

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

Smoked chicken, artichoke and pickled walnuts with roquette and watercress (G, D)

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

## Sweet Bowls

Eton mess (G, V)

Chocolate brownies with white chocolate sauce (V)

Profiteroles (V)

Citrus posset with shortbread crumble (V)

Crème caramel (G, V)

Blackberry and rhubarb pie (V)

# 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

Black pudding, scallop and red pepper tart

Mushroom, red Leicester and roquette roulade (V)

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

Fish and chip cones

Pork, apple and chorizo 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

Jamaican curried patties (D)

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 cup

Fresh asparagus tip wrapped in bresaola (G)

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

Vermicelli rice paper vegetable spring rolls (D, V)

Beetroot and orange cured salmon on pickled cucumber (G)

Marinated cherry tomato with fresh pesto and Parmesan flakes in a pastry cup (V)

Pecorino shortbread with chive goat's cheese and fig chutney (V)

Harissa lamb lollipops with dukkah crust

Caesar chicken mousse in a filo cup, pancetta crisp

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

North African lemon and yoghurt chicken in a charcoal cup

Baked red onion, oregano and ricotta frittata with tapenade (V, G)

Rosette of Parma ham on horseradish shortbread and celeriac remoulade

Roquefort and pear tartlets (V)

Crème fraîche and bloody Mary prawn shots (G)

## Sweet Canapés

Chocolate dipped strawberries (G, V)

Mixed mini macaroons (V)

Pistachio and mint mousse in a chocolate cone (V)

Mini berry Pavlova (G, V)

Shot glass of lemon posset (G, V)

Salted caramel truffles (V)

Almond and amaretti chocolate cups (V)



# 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

Starters: £9.00

Main Course: £21.00

Dessert: £9.00

Cheese as an additional Course: £4.50

## 3 Course Dinner £46.50

Starters: £10.00

Intermediate Course: £6.75

Main Course: £26.50

Dessert: £10.00

Cheese as an additional Course: £6.75

## Starters

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

King prawn cocktail with guacamole and Marie Rose sauce (D)

Scottish smoked salmon dressed with capers, diced red onion and lemon juice vinaigrette, 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, cider vinegar dressing (G, D)

Smoked venison with beetroot and horseradish cream, warm oatmeal pancakes

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 either green vegetables, lemon thyme and Taleggio (G, V) or queen scallops and chorizo (G) or saffron, pancetta, Gruyère and truffle (G)

Honey smoked duck breast with orange shallot compôte and pickled carrot salad (G, D)

Sliced Parma ham with Boille Irish goat's cheese, mizuno and roasted cherry tomato salad (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) (V)

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

## Lunch &amp; Dinner continued

## Main Course

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

Pan-fried organic salmon on pearl barley, celery and fennel risotto, lobster bisque sauce (G)

Roast cod with aromatic smoked bacon lentils, caper vermouth sauce (G)

Baked hake on a tapas style base of chorizo, red pepper, sautéed potato, garlic, thyme and tomato gremolata (G)

Saffron-roast free-range chicken breast with pea purée, served with fondant potato, garlic butter sauce and carrot brunoise (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 sun-blushed tomato paste (V)

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

Cannelloni filled with red pepper and spinach, Mornay sauce and garlic focaccia (V)

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

## Desserts

Apricot and almond frangipane tart (V)

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

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

White chocolate and raspberry tort (V)

Black cherry and chocolate Pavlova with crème Chantilly (G, V)

Tart Tatin with caramelised apple, crème Anglaise (V)

Lemon cheesecake

Baked chocolate fondant served with ice cream (V)

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

Kumquat crème brûlée with a pistachio crust (V)

Lemon verbena posset served with Yorkshire sugar cakes (V)

Cornish blue and walnut savoury cheesecake with pear and grape chutney

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 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

Wafer thin bresaola with caramelised pear, curly endive and Manchengo shaving salad, cider vinegar dressing (G, D)

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

Baked chocolate fondant served with ice cream (V)

### Summer

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)

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

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

### Spring

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

Saffron-roast free-range chicken breast with pea purée, served with fondant potato, garlic butter sauce and carrot brunoise (G)

Lemon verbena posset served with Yorkshire sugar cakes (V)

### Autumn

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

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

Tart Tatin with caramelised apple, crème Anglaise (V)

# Dining Packages



- All the packages include the following in the per person price:
- Room hire from 18:30 until 23:00
- Two glasses of house wine for pre-dinner drinks
- Three course set menus with coffee and salted caramel truffles
- Half a bottle of house wine with the meal
- Bottle of water

## Great Hall

£86.00 per person

Minimum numbers 130  
Includes the Smeaton and Brunel Rooms  
for pre-dinner drinks

## Council Room

£90.00 per person

Minimum numbers 30  
Includes the Stephenson Room for pre-dinner drinks

## Smeaton Room

£79.00 per person

Minimum numbers 70  
Includes the Brunel Room for pre-dinner drinks

## Stephenson or President's Dining Room

£94.00 per person

Minimum numbers 10  
Pre-dinner drinks within the dining room

## Supplements

You can add the following options to your packages:

Change house wine to sparkling wine for pre-dinner drinks reception	£1.00 per person
Change house wine to Champagne for pre-dinner drinks reception	£9.40 per person
Pre-dinner canapés	£10.50 per person
A choice menu (must be pre-ordered up to 48 hours in advance)	£11.40 per person
Additional course	£6.75 per person
Fine dining for the Stephenson Room or President's Dining Room	£14.50 per person



# 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.

2014 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](http://www.onegreatgeorgestreet.com)

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



## 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](http://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.oggsvenue.blogspot.com](http://www.oggsvenue.blogspot.com)

