


CATERING MENU

— 2024 —



One Great George Street



Welcome to our new menu for 2024 where we've done the hard work so you don't have to! Simply pick from our carefully composed menus designed to suit your budget and tastes, or contact us to create a menu tailored to your needs. As an independent venue, we have the freedom to purchase from specialist suppliers on a daily basis. We pride ourselves on our approach to sustainability, accessibility and corporate social responsibility (CSR) – take a look at our website www.onegreatgeorgestreet.com for further information. Don't forget you can also interact with our chef, wine expert and the rest of the team on our blog.

With the ongoing challenges to the hospitality industry, we have taken every proactive measure possible to continue to provide you with excellent quality produce and a seamless service. Substitutions or adjustments may be required in the event of further unforeseen events which we will communicate with you at the earliest opportunity.



GREAT HALL

Refreshments



A selection of refreshments and snacks available throughout the day

BEVERAGES

A selection of Fair Trade teas, herbal infusions and filter coffee	£3.00
A selection of Fair Trade teas, herbal infusions and filter coffee with an assortment of individually wrapped biscuits (V)	£4.00
Orange, apple or cranberry juice, 1 litre (Other juices are available on request)	£3.95
Still or sparkling water, 750 ml bottles	£2.90
Soft drinks, assorted 330 ml cans	£1.95
Willy's Kombucha ACV flavoured waters, 250ml cans	£2.50
Bottlegreen sparkling elderflower presse, 275ml bottles	£2.50

ACCOMPANIMENTS (Price per item)

Afternoon tea pastry selection	£3.40
Scones topped with clotted cream and strawberry jam (V)	£3.10
Energy bar selection (Includes DF, GF, Vg options)	£3.10
Fruit skewers (DF, GF, Vg)	£2.60
Whole fruit (DF, GF, Vg)	£1.10

SNACK BOWLS

£1.10 p.p.

Cocktail nut mix (DF, GF, Vg)
Piper's Anglesey seasalt crisps (DF, GF, Vg)
Vegetable crisps (DF, GF, Vg)
Pecorino and black pepper bread sticks
Selection of pitted olives (DF, GF, Vg)

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Breakfast Menus



£15.00 per person – choose from one of the menus below

All include a selection of Fair-Trade teas, herbal infusions and filter coffee and orange juice

Dishes are interchangeable at no extra cost

Gluten-free rolls available upon request

BREAKFAST MENU 1

Grilled smoked bacon in a soft roll (DF)

Fruit skewer with Greek yoghurt and Kentish honey (GF, V)

A selection of mini breakfast pastries and croissants (V)

BREAKFAST MENU 2

Cumberland sausage in a muffin (DF)

Mini breakfast quiche (V)

Smoked salmon pastry cup with Boursin

VEGAN BREAKFAST MENU 3

Vegan sausage rolls (DF, Vg)

Plant based patty in a soft roll (DF, Vg)

Apple, cinnamon and berry compôte with plant-based yoghurt (DF, GF, Vg)

Available as a self-service buffet until 10:30

ENGLISH BREAKFAST BUFFET

£19.75 p.p.

Scrambled eggs, Cumberland sausage, smoked back bacon, hash brown, grilled tomato, baked beans, sautéed mushrooms, toast and a selection of tea and coffee

VEGETARIAN ENGLISH BREAKFAST BUFFET

£15.00 p.p.

Scrambled eggs, sausage, hash brown, black pudding, grilled tomato, baked beans, sautéed mushrooms, toast and a selection of tea and coffee (V)

Vegan option available with scrambled tofu.

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Business Lunch and Sharing Platters



The following menus are available for 6 to 30 guests. For less than 6 guests a Chef's Choice Menu is provided.

SANDWICH MENU £15.50

A selection of the finest sandwiches, wraps and rolls served with a bowl of crisps

1 x side dish

Whole fruit (DF, GF, Vg)

VEGETARIAN PLATTER £15.50

(If you would prefer a Picnic platter please add £2.50)

A platter of olives, tomato bocconcini skewers, whipped feta and baby fig tarts, falafel, vegan sausage rolls, houmous and a bowl of crisps

1 x side dish

Whole fruit (DF, GF, Vg)

The following menus are available for parties of 10 or more guests.

SANDWICH OR VEGETARIAN PLATTER £24.50

A selection of the finest sandwiches, wraps and rolls served with a bowl of crisps OR the Vegetarian platter (V)

4 x side dishes

Whole fruit (DF, GF, Vg)

PICNIC PLATTER £26.50

A platter of sausage rolls, tandoori chicken skewers with yoghurt and coriander dip, pork pies, scotch eggs, asparagus spears in truffle vinaigrette and balsamic onions

4 x side dishes

Whole fruit (DF, GF, Vg)

Additional side dishes are charged at £3.00

All side dishes will be Chef's choice. Dietary requirements will be catered for.

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Fork Buffets



Standing or seated buffets are available throughout the day for 30 people and over

£38.00 OR £36.25 with a Chef's Choice Menu (available at one week's notice)

A seated buffet carries an additional charge of £4.00 per person, which includes bread rolls and butter

Additional main dishes £7.50 per person

Additional side dishes £3.50 per person

All fork buffet menus are served with mixed salad leaves, olive oil and balsamic vinegar, and a choice of coffee or tea

All main course dishes, all side dishes and all desserts are interchangeable at no extra cost

A reduced chef's choice menu of two main dishes (one to be vegetarian), two side dishes, one dessert and coffee is available for £31.25 per person for lunch only

MENU 1

Cold Fork Buffet

MAIN

Cold poached salmon with chilled lime, coriander and mango salsa (DF, GF)

Coronation chicken salad (DF)

Tomato and basil savoury cheesecake (V)

SIDES

New potato salad with mustard vinaigrette and fresh herbs (DF, Vg)

Quinoa and roast chilli butternut salad with green beans and pomegranate seeds (DF, GF, Vg)

DESSERTS

A selection of cupcakes (V)

Tropical fruit salad with stem ginger and lime syrup (DF, GF, Vg)

MENU 2

Hot Fork Buffet

MAIN

Beef and mushroom pie topped with puff pastry (DF)

Creamy fish pie with leeks and a cheesy parsley mash topping (GF)

Spinach tortellini with red pepper, tomato and basil sauce (V)

SIDES

Roast new potatoes infused with rosemary (DF, GF, Vg)

Minted peas with plant butter (DF, GF, Vg)

DESSERTS

Apple and cinnamon pie with pouring cream (V)

Baked lemon and vanilla cheesecake (V)

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MENU 3

Hot Fork Buffet

MAIN

Lamb moussaka

Free-range chicken, smoked bacon, baby onion and grain mustard casserole (GF)

Paneer, spinach and sweet potato masala (GF, V)

SIDES

Pilau rice (GF, V)

Greek feta salad (GF, V)

DESSERTS

Apricot, honey and cinnamon frangipane tart (V)

Lemon posset with diced mango (GF, V)

MENU 4

Vegan Hot Fork Buffet

MAIN

Mock lamb and apricot harissa tagine (DF, Vg)

Chickpea chole curry with spinach (DF, GF, Vg)

Roasted vegetables and plant based meatballs in tomato sauce (DF, Vg)

SIDES

Sesame glazed roasted carrots (DF, GF, Vg)

Brown rice with coriander and lime (DF, GF, Vg)

DESSERTS

(both served with plant based cream)

Apple, cinnamon, and berry compôte (DF, GF, Vg)

Gluten free chocolate brownies (DF, GF, Vg)

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Canapés



6 pieces £26.00 per person

8 pieces £30.00 per person

3 pieces £12.50 per person (available when followed by a seated meal)

All canapé items are interchangeable at no additional cost

CANAPÉ MENU 1

HOT

Mini beef Wellingtons wrapped in Parma ham and served with horseradish Hollandaise

Vegan spring rolls with sweet chilli dipping sauce (DF, Vg)

Chicken katsu lollipop with curry dipping sauce

COLD

Ham hock terrine, piccalilli purée (DF)

Goat's cheese rolled in dukka with apricot harrisa (GF, V)

Smoked royal fillet of salmon on a blini with citrus soured cream and chive

CANAPÉ MENU 2

HOT

Pork, apple and chorizo sausage rolls

Marinated chicken skewers with peanut satay dip (DF, GF)

Mini roast potatoes filled with Parmesan, sour cream and chives (GF, V)

COLD

Smoked salmon, nori and sesame pancake stack, wasabi mayonnaise

Bocconcini, basil and cherry tomato skewer with pesto dip (GF, V)

Caramelised onion, stilton and baby fig quiche (V)



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VEGAN CANAPÉ MENU 3

HOT

Plant based meatballs with tomato and oregano dip (DF, Vg)

Plant based sausage rolls with mustard mayonnaise (DF, Vg)

Spicy vegetable pakoras with coriander chutney (DF, GF, Vg)

COLD

Antipasti skewer with artichoke, sun-dried pepper and olives (DF, GF, Vg)

Faux salmon, cucumber and chive sushi rolls with soy sauce (DF, GF, Vg)

Char-grilled bruschetta topped with houmous, red peppers and paprika (DF, Vg)

CANAPÉ DESSERT OPTIONS

The following dessert canapés are available:

Mini cheesecakes

Chocolate brownie and raspberry skewer (DF, GF, Vg)

Vanilla, almond and honey nougat (GF, DF, V)

A selection of fruit curd filled chocolate cones (GF, V)

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Lunch & Dinner



Available for 10 people and over

Coffee and truffles are included

Please choose one starter, one main and one dessert and a vegetarian or vegan alternative if required (Chef's Choice available)

Please let your Event Executive know if there are any additional dietary requirements

Prices per person:

3 Course Lunch £53.00

3 Course Dinner £54.00

Cheese as an additional Course: £10.50 each

STARTERS

Pumpkin and herb tortelloni with red pepper, and almond sauce (DF, Vg)

Asparagus wrapped in grilled courgette with marinated artichoke salad (DF, GF, Vg)

Pear, walnut and stilton tart with endive salad (V)

Parmesan, mushroom and herb arancini with tomato compôte, cream and basil oil (V)

Persian style marinated chicken and vegetable skewers, with tahini lemon yoghurt dressing (GF)

Roast fig, mozzarella and parma ham salad, thyme infused Moscatel vinegar dressing (GF)

Chicken liver paté with ginger spiced chutney and rosemary crostini

Pan-fried seabass niçoise with preserved lemon oil (DF, GF)

London cured smoked salmon with soured cream, beetroot and dill salad (GF)

Chilli and Pernod marinated tomatoes with feta and griddled prawns (GF)



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MAIN COURSES

Peppered vegetable Wellington with turned carrots and a bean bundle, château potatoes and vegetable jus (DF, Vg)

Jackfruit stuffed aubergine with bulgur wheat and herb pilaf, Moroccan tomato sauce (DF, Vg)

Marinated tofu katsu with miso green vegetables and sesame rice (DF, Vg)

Mock lamb Massaman curry with steamed rice and cucumber relish (DF, Vg)

Pan-fried seabass with herb mash, asparagus and chive lemon beurre blanc sauce (GF)

Fillet of salmon with warm new potato salad, tenderstem broccoli and white wine parsley sauce (£1.50 supplement)

Roast fillet of beef topped with caramelised onion and mustard, blue cheese and leek potato croquette, king oyster mushroom, sautéed spinach and red wine jus (£2.50 supplement)

Confit duck leg with rustic cassoulet sauce, saffron fondant potato and roasted courgette (GF)

Roast breast of free-range chicken with fondant potato, a green bean bundle, turned carrots, creamy leek and chive sauce (GF)

Seared breast of free-range chicken with lemon spinach, boulangère potatoes, roast butternut squash and thyme jus (GF)

Roast rump of lamb served with pea and mint purée, dauphinoise potatoes, roast vine cherry tomatoes and redcurrant jus (GF)

Slow roast belly of pork with swede and potato mash, buttered lardon cabbage and creamy onion and cider sauce



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DESSERTS

Rich chocolate mousse with passion fruit curd
(DF, GF, Vg)

Sticky toffee pudding with vanilla ice cream (DF, Vg)

Fresh fruit salad with ginger and lime syrup and
tropical fruit sorbet (DF, GF, Vg)

Cherry frangipane tart with amaretto custard (V)

Champagne and strawberry mousse

Normandy apple tart with pouring cream (V)

Baked vanilla cheesecake with elderflower
marinated strawberries (V)

Baked chocolate fondant served with cherry
compôte and vanilla ice cream (V)

Individual bread and butter pudding flavoured with
white chocolate, sultanas, cardamom and lemon curd,
served with pouring cream (V)

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

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Additional Information



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

Final guaranteed numbers for catering must be advised 5 working days in advance. Working days are deemed as Monday to Friday not including public holidays.

Dishes from the menu may contain traces of allergens, including nuts. Please ask one of our team if you require further information about the allergens contained in our dishes.

A supplement will 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.

Our standard set-up for seated meals is round tables of 10. There are additional staff and linen charges for straight tables or round tables of 8 or less.

If you require a choice menu, this is available for a seated lunch or dinner at an additional cost of 25% of the menu price.

Bespoke menus and/or special requests are subject to additional charges.

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

2024 prices are subject to change with 3 months' notice advertised online.

Our Standard T&C's also apply and can be found on our website:

www.onegreatgeorgestreet.com



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