

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)



(DF) Made without dairy containing ingredients, (GF) Made without gluten containing ingredients, (V) Vegetarian dishes, (Vg) Vegan dishes

* Dishes from the menu may contain traces of allergens. Please ask one of our team if you require further information.

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

