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At One Great George Street we cater for all types of events and occasions; from the intimate to the grand and the formal to the informal. We have a tempting selection of menus covering everything from a working breakfast to a hot or cold fork buffet lunch to an elaborate seated dinner, all served to the highest standards in our elegant surroundings.

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.

Please advise us if any of your guests have food allergies or particular dietary requirements and we will aim to accommodate them.

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 Fair Trade filter coffee.
£2.25

A selection of Fair Trade teas, herbal infusions and filter coffee with an assortment of biscuits.
£3.25

Orange, apple or cranberry juice, 1 litre.
Other juices are available on request.
£3.50

Still or sparkling water, 1 litre bottles.
£3.25

Soft drinks – assorted 330 ml cans.
£1.55

Smoothies.
Individual bottled fresh fruit smoothies.
£2.05

Freshly squeezed orange juice, 1 litre.
£7.25

Freshly made lemonade, 1 litre.
£5.20

Iced tea with lemon, 1 litre.
£2.25

Pimm's No.1 Cup, 1 litre.
£19.50

Accompaniments

Muffins (one per person). (V)
£1.65

Slice of cake. (V)
£2.10

Freshly baked cookies. (V)
£1.25

Nuts and crisps per large bowl. (D, G, V)
£3.10

Nuts and vegetable crisps per large bowl. (D, G, V)
£3.90

Twiglets, Japanese rice crackers and wasabi peas. (V)
£3.90

Selection of olives. (D, G, V)
£7.65

Whole or cut fresh fruit. (D, G, V)
£2.10

Afternoon tea.
Selection of teas, assorted finger sandwiches, pastries and scones with clotted cream and jam.
£12.75

Scones with clotted cream and jam. (V)
£3.75

Finger sandwiches.
£4.75

Mini pastries. (V)
£3.75

Breakfast

Hot and cold dishes to start the day. Available as a self service buffet until 10.30am, with dishes served in bite-sized portions.

Teas, coffee, fruit juice and water are available. Please see the refreshments menu.

Price per dish per person.
Hot and cold dishes:
£2.10

Hot Dishes

(all items based on 2 per person).

Mini bacon baps.

Mini sausage baps.
(Vegetarian sausage option available)

Mini egg & chive baps. (V)

Croissants with honey-roast ham and cheddar cheese.

Crumpets with butter. (V)

Toasted raisin brioche. (V)

Eggs Benedict.

Welsh rarebit. (V)

English Breakfast

Scrambled eggs, Cumberland sausages, best back bacon, black pudding, grilled tomato, baked beans, sautéed mushrooms and toast.

(Includes a selection of tea and coffee).

£15.50 per person.

(Price includes plated table or buffet service for up to 30.
An additional charge may apply over these numbers).

Cold Dishes

(all items based on 2 per person).

Smoked salmon and cream cheese bagels.

Muffins. (V)

Croissants. (V)

Pain au chocolat. (V)

Danish pastries. (V)

Flap jacks. (V)

Other Dishes

Continental meat cuts and cheeses served with baguette.

Individual cereals with chilled milk. (V)

Fresh orange and grapefruit segments. (D, G, V)

Whole or cut fresh fruit. (D, G, V)

Organic yoghurts with fresh fruit. (G, V)

Business Lunch

The business lunch is ideal for meetings or as a refreshing break from work. For groups of 31 and over there is a minimum spend of £20.50 per head. This price is reduced to £13.00 for 30 and under. These menus are not available for less than 6 guests; in this case a bespoke menu can be created to suit your needs.

Suggested Menu Configuration.

For a balanced menu we recommend that you always select one cold main dish.

£13.00:

1 x £8.00 (Cold Mains).
1 x £2.50 (Cold Sides).
1 x £2.50 (Dessert).

Wraps and Sandwiches.
A selection of quiches. (V).
Cup cakes. (V).

£20.50:

1 x £8.00 (Cold Main).
2 x £2.50 (Hot Sides).
1 x £2.50 (Cold Sides)
2 x £2.50 (Desserts).

Delicatessen.
Arborio rice balls with wild mushrooms and mascarpone cheese. (V)
Brie and mango wontons.(V)
Crudités. (V, G)
Cut fruit. (V, G)
Lemon tart. (V)

£8.00 (Cold Mains).

Delicatessen.

A selection of British and Continental meats and smoked fish served with a mozzarella, tomato, red onion and basil salad, freshly baked breads, pickles and olives.

Vegetarian delicatessen. (V)

Grilled vegetables and a selection of cheese, marinated goat's cheese and artichoke salad, freshly baked breads, pickles and olives.

Wraps and sandwiches.

A selection of wraps and sandwiches with a variety of fresh fillings. Each serving is the equivalent of two rounds of sandwiches per person.

Indian platter.

A selection of Indian style dishes including chicken tikka, paneer, chick pea salad, bhajis, naan bread and pickles.

£7.50 (Hot Mains).

Chicken satay skewers. (G)

Three chicken satay skewers served with peanut dipping sauce and prawn crackers.

Lamb koftas. (G)

Three lamb koftas served with cucumber and mint yoghurt dip and mini poppadums.

Prawn sesame toasts.

Three toasted fingers with minced prawns, coated in sesame seeds. Served with sweet and sour dipping sauce and prawn crackers.

Fish cake.

Haddock and leek fish cake with mustard mayonnaise and skinny fries.

Tempura. (V)

Tofu and Asian vegetable tempura, sesame and balsamic dressing.

Potato skins. (G)

Smoked paprika, spring onion, bacon, cheddar and soured cream. (Available without bacon for vegetarians).

£2.50 (Cold Sides).

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

Marinated bocconcini and roasted cherry tomato salad. (G, V)

Char-grilled bruschetta with confit tomatoes, pesto, olives and rocket. (V)

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

Houmous, taramosalata and tzatziki with bread sticks.

£2.50 (Hot Sides).

Arborio rice balls with wild mushrooms and mascarpone cheese. (V)

Duck spring rolls with plum sauce. (D)

Vegetarian spring rolls with sweet and sour dip. (D, V)

Roasted tomato and goat's cheese tart fine. (V)

Spinach and ricotta cushions. (V)

Haloumi and Mediterranean vegetable skewers. (G, V)

Brie and mango wontons. (V)

£2.50 (Desserts).

Sliced cake. (V)

Cut fresh fruit. (D, G, V)

Cup cakes. (V)

Whole Fruit. (D, G, V)

Lemon tart. (V)

Buffet

Standing or seated buffets are available throughout the day for 30 people and over or for 20 people and over if only cold dishes are selected.

Seated buffets carry an additional charge of £3.50 per person

(includes bread basket per table).

Prices per person for Lunch: £25.00
Choose two main dishes, two side dishes, one dessert and coffee per person.

Prices per person Lunch: £31.00
Dinner: £36.00
Choose three main dishes, four side dishes, two desserts and coffee per person.

Additional Main Dishes:
Lunch: £6.00
Dinner: £7.50

Additional Side Dishes:
Lunch: £3.00
Dinner: £4.00

* To prove that low in saturated fat does not mean low taste, try one of these healthy and delicious dishes.

Classic British Main Dishes

Steak and real ale pie.
Braised Scottish beef with mushrooms in a rich real ale gravy and a suet pastry crust.

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

Dublin coddle.
Hearty pork sausage and ham stew with onions, carrots and potatoes.

Somerset fish casserole.
White fish cooked in a cider and lemon sauce with herbs, leek and potato.

Lancashire hotpot.
Traditional casserole with British lamb and a sliced potato crust.

Sausage and mash.
Cumberland sausage in onion gravy served with mustard mash.

International Main Dishes

Chilli-con-carne. (G)
Mexican beef chilli with kidney beans and spicy tomato sauce.

Malabar chicken curry. (G)
A mild aromatic coconut based curry from southern India served with poppadoms and dips.

Lamb tagine. (D, G)
Moroccan spiced lamb with dried apricots in a turmeric and coriander sauce.

Seafood paella.
Spanish style rice dish with saffron, squid, mussels and prawns.

Healthy Main Dishes *

Roast farmed sea bream and tropical salsa. (D, G)
Sea bream on a bed of lime and coriander mango salsa.

Mediterranean balsamic chicken. (G)
Organic chicken breast marinated in honey and lemon served with peppers, courgettes, mushrooms, aubergines and artichokes. Virgin olive oil and balsamic dressing.

Tenderloin of pork. (D, G)
Strips of lean pork with udon noodles and Chinese leaf in a piquant apple and plum sauce.

Noilly Prat salmon. (D, G)
Marinated poached salmon on a shallot, garlic, Noilly Prat and cherry tomato compote.

Ostrich chilli
A healthy alternative to the classic dish which includes the super grain, quinoa.

Delicatessen Main Dishes

Chicken Caesar.
Chilled char-grilled chicken breast with classic Caesar accompaniments.

Korean barbeque beef. (D, G)
Char-grilled marinated beef with spicy cucumber, sesame and carrot salad.

Chilled salmon. (G)
Fillet of poached salmon on a bed of rice salad. Served with lemon mayonnaise.

Delicatessen.
A selection of British and Continental meats and smoked fish served with a mozzarella, tomato, red onion and basil salad, freshly baked breads, pickles and olives.

Vegetarian delicatessen. (V)
Grilled vegetables and a selection of cheese, marinated goat's cheese and artichoke salad, freshly baked breads, pickles and olives.

Buffet

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Additional Main Dishes:

Lunch:
£6.00

Dinner:
£7.50

Additional Side Dishes:

Lunch:
£3.00

Dinner:
£4.00

Vegetarian Main Dishes

(In order to cater for vegetarians, both pre-notified and not, we strongly recommend that you choose a vegetarian main dish as one of your choices)

Gnocchi. (V)

Potato gnocchi with roasted sweet potato in a sage and pea cream sauce.

Rigatoni Napolitana. (V)

Rigatoni pasta with Neapolitan sauce, goat's cheese and pesto.

Vegetarian sausage cassoulet. (V)

Vegetarian sausage and a mixture of beans and pulses in a Provençale sauce.

Vegetarian cottage pie. (V)

Garden vegetables in a tomato sauce finished with a mashed potato and cheddar crust.

Polenta and butternut squash ragoût. (G, V)

Roast polenta and butternut squash, marinated mushrooms, aubergines and courgettes.

Mushroom, broccoli and Stilton crumble. (V)

Mushrooms and broccoli in a cream sauce with a Stilton crumble.

Roast vegetable frittata. (G, V)

Italian style omelette soufflé with oregano and roast vegetables.

Lentil moussaka. (V)

Vegetarian version of the classic Greek dish with aubergines and lentils in a tomato sauce.

Vegetable en croûte. (V)

Smoked applewood cheese, leek and potato in puff pastry.

Main Dishes for Seated Buffets only

Beef Wellington.

(£1.00 supplement.)

Fillet of beef and mushroom duxelle wrapped in pastry and served with a rich Madeira jus.

Rib-eye of pork.

Braised rib-eye of pork with chorizo, thyme and caramelised apple stuffing balls.

Salmon en croûte.

Salmon fillet and spinach mousse wrapped in puff pastry served with a fresh horseradish cream sauce.

Guinea fowl.

Breast of Guinea fowl stuffed with wild mushrooms and figs in a brandy and pink peppercorn sauce.

Leg of lamb roulade.

Roast lamb with sun-dried tomatoes, basil, olives and confit garlic.

Hot Side Dishes

Roast new potatoes. (D, V)

Roast new potatoes infused with rosemary.

Dauphinoise. (V)

Sliced potato cooked in garlic, cream and cheese.

Champ potatoes. (G, V)

Mashed potatoes with spring onion and butter.

Pilaf rice. (G, V)

Made with either brown or white rice.

Cauliflower cheese. (V)

Cauliflower in a Mornay sauce with nutmeg.

Moroccan couscous. (D, G, V)

Warm couscous with Moroccan spices, herbs and dried fruits.

Roast vegetables. (D, G, V)

Roast root vegetables with a honey glaze.

Sweetcorn and peas. (G, V)

Buttered sweetcorn and garden peas.

Beans and carrots. (G, V)

Seasonal green beans with buttered baton carrots.

Seasonal cabbage. (G, V)

Braised cabbage of the season.

Cold Side Dishes

Potato salad. (G, V)

Potato salad with crème fraîche, spring onions and chives.

Greek salad. (G, V)

Plum tomatoes, olives, Feta cheese, cucumber, iceberg lettuce and spring onions.

Beetroot Waldorf salad. (G, V)

Celery, apple, beetroot and walnut salad with a light mayonnaise dressing.

Coleslaw. (G, V)

Traditional coleslaw.

Mixed leaf salad. (D, G, V)

Served with tomato, cucumber, spring onion and herbs.

Bean and pasta salad. (D, V)

Fusilli pasta with a mixture of beans and pulses with a light vinaigrette dressing.

Tabouleh salad. (D, V)

Bulgar wheat with cucumbers, green peppers and tomatoes, fresh mint and thyme.

Mediterranean salad. (D, G, V)

Roasted aubergine, peppers, courgette and tomato with garlic and basil.

Desserts

You may wish to make your own dessert selection, or alternatively our chef can choose for you.

Marbled chocolate gâteau. (V)

White and dark chocolate truffle finished with marbled dark and white chocolate ganache.

Pear and ginger cheesecake.

Classic set cheesecake on a biscuit base.

Caramelised apple and sultana crumble tart. (V)

Stewed apples with brown sugar and sultanas in a sweet pastry case finished with traditional crumble topping.

Bellini mousse. (G)

Whipped mousse of white peaches and Prosecco jelly.

Bread and butter pudding. (V)

Served warm, this classic recipe contains layers of bread soaked in custard with sultanas and then baked.

Sticky toffee pudding. (V)

Toffee sponge pudding with toffee glaze served with butterscotch sauce.

Lemon tart. (V)

Traditional lemon curd made with fresh lemon juice.

Jam Roly Poly.

Steamed suet pudding served with warm custard.

Trifle. (V)

Strawberry and white chocolate with jelly and custard.

Cherry frangipane tart. (V)

Black cherries in almond frangipane baked in a sweet pastry case with a light apricot glaze.

Chocolate pecan pie. (V)

Classic American style pie in a sweet pastry case.

Fresh fruit salad. (D, G, V)

Freshly cut fruit in a light syrup.

Mango delice. (V)

Mango mousse layered with vanilla sponge, topped with a mango glaze.

Sliced fruit. (G, V)

Seasonal fruit with no added sugar, served with Greek yoghurt and honey.

Cheese board.

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

Canapés

Canapés to accompany drinks and gatherings. Choose 10 pieces at £20.50 per person.

Additional canapés £1.95 each.

When followed by a seated meal you may choose 5 pieces per person at £10.00

Cold Canapés

Smoked salmon blinis.

Fresh crab, mango and pickled ginger in a cornet with mint and coriander.

Californian rolls with avocado, wasabi and red pepper. (D, G, V)

Smoked salmon and beetroot jelly on pumpernickel with crème fraîche and dill.

Salt beef, gherkin and American mustard on rye.

Shredded confit duck with hoi sin, spring onion and cucumber pancake wraps.

Sweet potato and green pepper frittata. (G, V)

Smoked mackerel and horseradish mousse with pickled cucumber.

Marinated cherry tomato with fresh pesto and Parmesan flakes. (V)

Goat's cheese, red pepper and chilli jam wrap. (V)

Harissa lamb with olive oil and dukkah dip. (D)

Chicken and bacon skewer with a Caesar dip. (G)

Hot Canapés

Shrimps with lemon and cayenne pepper in a filo basket.

Grilled scallops on a crostini with chilli and yellow pepper salsa.

Chicken and pistachio roulade with cranberry. (G)

Mini beef Wellingtons served with horseradish Hollandaise.

Parma ham-wrapped monkfish with red pesto dip. (G)

Polenta square with Mediterranean vegetables and green pesto. (G, V)

Smoked haddock and leek fishcakes.

Party Food Canapés

Cocktail size sausages with a honey glaze. (D)

Garlic king prawns with a peanut dipping sauce. (G)

Fish and chips in cones.

Chicken tikka skewer with a mint and turmeric yoghurt dip. (G)

Mini Cornish pasties with HP sauce.

Mini toad in the hole with a sausage centre. (Vegetarian sausage option available).

Mini roast potatoes filled with cheddar, sour cream, bacon and chives. (Available without bacon for vegetarians).

Thai chicken bites. (D, G)

Salmon puff pastry wraps with sesame seeds and whisky cream dip.

Vegetarian spring rolls with sweet chilli dipping sauce. (D, V)

Onion bhajis with a hot and sour dip. (D, G, V).

Stinking bishop and pear tart. (V)

Mini chicken Kiev.

Sweet Canapés

Chocolate dipped strawberries. (G, V)

Lime and lemon tarts. (V)

Mini berry Pavlovas. (V)

Piedmont cake in chocolate cups. (V)

Sherry trifles. (V)

Cinnamon doughnuts. (V)

Lunch and Dinner

Add to any occasion with a seated lunch or dinner.

Available for 10 people and over. All dishes are plated and served by our waiting staff to seated guests. Coffee and Florentines are included.

Prices per dish per person:

Lunch Starter:

£8.25

Lunch Intermediate Course:

£4.00

Lunch Main Course:

£19.50

Lunch Dessert:

£8.25

Lunch Cheese as an additional course:

£4.00

Dinner Starter:

£9.50

Dinner Intermediate Course:

£6.00

Dinner Main Course:

£24.50

Dinner Dessert:

£9.50

Dinner Cheese as an additional course:

£6.00

Choose canapés before your meal

5 pieces at £10.00 per person.

Starter

Tian of cured salmon, crab and avocado. (G)

Lemon marinated fresh salmon, white crab and avocado with keta crème fraîche and chive dressing.

Potted shrimps.

Brown shrimps in clarified butter with brown bread.

Scottish smoked salmon.

The finest hand-smoked salmon dressed with capers, diced red onion and lemon juice vinaigrette, warm lemon blini.

Smoked venison. (G)

Finely sliced smoked venison loin served with roast red pepper, caper and watercress salad, celery vinaigrette.

Lemon sole. (G)

(£1.00 supplement)

Steamed lemon sole served with duxelle, petit pois, tomato and Champagne sauce.

Haloumi and chickpea salad. (V, G)

Chickpea salad with confit garlic, pickled lemons, sprouting lentils and rocket, warmed haloumi and Greek yoghurt dressing.

Asparagus Hollandaise. (G)

Asparagus wrapped with Cumbrian ham, a warm poached egg and Hollandaise dressing. (Vegetarian option available without ham).

Antipasti. (D)

A selection of cured meats, slow-roasted peppers, courgette and aubergine salad, artichoke and chargrilled bread. Served with olive oil and balsamic vinegar. (Available as a vegetarian option).

Spinach and ricotta roulade. (G, V)

Baked roulade with roasted tomato sauce and crispy basil.

Goat's cheese brioche. (V)

Grilled Crottin de Chavignol on toasted brioche with smoked chilli jam, endive salad and fig vincotto.

Wild mushroom risotto. (V)

Arborio rice cooked slowly with wild mushrooms and served with truffle oil.

French onion soup

Traditional favourite served with a melted cheese croûte.

Smoked duck. (G)

Tea smoked duck with shallot and orange compote, pickled carrot and mouli.

Prawn wontons. (G, V)

King prawn and pork wontons in a fresh turmeric, coconut and coriander broth.

Main Course

Farmed sea bass. (G)

Pan-fried farmed sea bass on a bed of asparagus with pomme mousseline, citrus beurre blanc sauce.

Organic salmon.

Salmon fillet with a pesto crust, dauphinoise potato, roast vine cherry tomatoes and broad beans.

Pan-fried halibut. (G)

Pan-fried halibut served with a roast potato and fennel Niçoise, aniseed dressing.

Red mullet. (G)

Served on a light red onion and potato rostis with curried lentils and coriander chutney.

Saffron-roasted organic chicken. (G)

Saffron-roasted organic chicken breast on a pea purée base, served with fondant potato, garlic butter sauce and carrot brunoise.

Belly of pork. (G)

Roast belly of pork rubbed with caraway seed and garlic, served with creamy mash, kale and caramelised apple.

Rump of lamb. (G)

Roast rump of lamb served with pomme boulangère, spinach, roast vine tomatoes and rosemary jus.

Braised lamb shank.

Lamb shank with a bouillon sauce of mixed vegetables, served with mashed Swede and potato.

Beef tournedos. (G)

(£1.00 supplement)

Dry-aged Scottish fillet steak with wild mushrooms, balsamic onions and spinach, confit potato, red wine jus.

Beef rump. (G)

Scottish beef rump with white bean and pepper succotash, roast cocotte potatoes.

Quorn and lentil cream pie. (V)

Quorn and lentil pie in a soya milk sauce served with pomme purée and steamed broccoli.

Mediterranean vegetable mille-feuille. (V)

Mille-feuille with roast peppers and aubergines served with roquette salad and red pepper pesto.

Butternut parcel. (V)

Filo pastry stuffed with butternut squash, ricotta and cinnamon, watercress salad and turmeric yoghurt dressing.

Vegetarian lasagne. (V)

Layers of pasta with nuts, mushrooms and vegetables in a tomato sauce, served with green salad and garlic bread.

Mushroom Stroganoff. (D, V)

Wild mushroom Stroganoff served with soft polenta and char-grilled courgette ribbons.

Dessert

Apricot and almond tart. (V)

Apricots in almond frangipane, baked in a sweet pastry case with a light apricot glaze & topped with toasted almonds.

White chocolate bread and butter pudding. (V)

Baked brioche and butter pudding with sultanas and white chocolate. Served with berry compote.

Caramel & honey mousse. (V)

Honey mousse layered with vanilla sponge topped with a caramel glaze.

Steamed banana and lime pudding. (V)

Served with palm sugar cream.

Seasonal fruit Pavlova with hazelnut Chantilly. (V)

A light meringue case filled with hazelnut Chantilly and served with seasonal fruit.

Tarte Tatin. (V)

Classic French pastry tart cooked upside down with caramelised apple, crème Anglaise.

Grenadine panna cotta. (V)

A classic Italian dessert with a twist.

Champagne and strawberry torte.

Strawberry mousse laced with Champagne topped with strawberry glaze.

Chocolate fondant. (V)

Baked chocolate fondant served with clotted cream.

Passion fruit and mango mess. (V)

Eton mess style dessert with meringue, cream, mango and passion fruit.

Lemon posset. (V, G)

Light and refreshing lemon mousse served with candied lemon zest and almond short bread.

Cheese board. (V)

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

Suggested Menu

3 Course Lunch: £36.00

3 Course Dinner: £43.50

Scottish smoked salmon.

Rump of lamb. (G)

Chocolate fondant. (V)

Coffee & Florentines.

Additional Information

There is an additional charge for refreshments served on their own 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 menus 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. The prices are also subject to change should the government introduce additional taxes.

If you require a choice menu, this may be available for a seated lunch or dinner at an additional charge.

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

2010 prices are guaranteed for 90 days.

All of our suppliers provided information for our Corporate Social Responsibility policy which can be downloaded on our website:

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