



Catering Brochure



One Great George Street



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Key

- (DF) Made without dairy containing ingredients
- (GF) Made without gluten containing ingredients
- (V) Vegetarian dishes
- (PB) Plant-based dishes

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Meet your Chefs



Welcome to One Great George Street and our new menus for 2026.

Meet your chefs — a talented team led by our Executive Chef, David Wilkinson, who brings a wealth of experience from some of London's finest kitchens. Renowned for their creativity and passion for seasonal British cuisine, David and his team have carefully curated these menus using a mixture of seasonal and locally sourced ingredients alongside traditional favourites, ensuring your event is a true culinary success.





Seasonal and Locally Sourced



Proud holders of the Gold ECOsmart accreditation, we are committed to embedding sustainability into everything we do. Our menus celebrate seasonal and locally sourced produce, selected in partnership with specialist suppliers to minimise environmental impact whilst maximising freshness and flavour. As an independent venue, we offer the flexibility to tailor menus to your needs while staying true to our values.

Three-course menu – £65.00 per person

Fork Buffet menu – £46.00 per person

SPRING/SUMMER MENU

APRIL - SEPTEMBER

STARTER

Gin & tonic cured pavé of Forman's royal salmon served with an English summer soft herb and flower meadow salad with citrus sour cream (GF)

Windrush valley English goat's cheese with lemon zest, radish with elderflower vinaigrette and toasted focaccia (V)

Charred asparagus spears with red pepper houmous, toasted pinenuts and edible flower petals (GF, DF, PB)

MAIN

Seared breast of Devon white chicken on a warm salad of Jersey Royals, green bean, fennel and heritage tomato served with buttermilk dill dressing (GF)

Spring lamb rump served with celeriac dauphinois, seasonal green vegetables, pea purée and rosemary jus (GF)

Cauliflower, spring onion and Quicke's cheddar cheesecake, served with asparagus, spring greens and kale, watercress sauce (V)

DESSERT

Panna cotta with rhubarb compôte and orange zest shortbread

Summer pudding with Cornish clotted cream (V) (can be made plant-based on request)

Eton mess swirl with English strawberries and raspberries (GF, V)

AUTUMN/WINTER MENU

OCTOBER - MARCH

STARTER

Mixed wild mushroom risotto with a king oyster mushroom crisp (GF, V) (can be made plant-based on request)

Cream of parsnip soup with toasted focaccia croutons and confit garlic oil (V) (can be made plant-based on request)

Black truffle royal salmon sliced on a sour cream potato and chervil salad with gribiche sauce (GF)

MAIN

Roast pancetta and cracked black pepper wrapped venison loin served on iron bark pumpkin purée, with kale, a sage and onion stuffing ball and cloudberry juniper sauce

Roast breast of pheasant with thyme and blackcurrant stuffing on a rosti potato, with apple and caraway braised red cabbage, port and moscatel vinegar sauce (GF)

Plant-based cottage pie with cauliflower mash, sautéed savoy cabbage and glazed turned beetroot (GF, DF, PB)

DESSERT

Plum, blackberry and ginger crumble with vanilla custard (V)

Soaked sticky date pudding with toffee whipped cream and spiced pear (V) (can be made plant-based on request)

Rum baba served with stewed apple and whipped cream (V)



Spring/Summer Fork Buffet

APRIL - SEPTEMBER

MAIN

Spring Devon chicken salad on English cucumbers, heritage tomatoes and fresh herbs with ranch dressing (GF)

Chilled Wells Farm pulled lamb with roasted turmeric cauliflower, green beans and rocket pesto (GF)

Asparagus, watercress and pea quiche with Quicke's Cheddar (V)

SIDES

Roasted Kentish beetroot salad with pickled sliced shallots (GF, DF, PB)

Jersey Royal potatoes with olive oil and mint (GF, DF, PB)

DESSERTS

Roasted gooseberry and elderflower fool (GF, V)

British summer berry tarts with crème pâtissière (V)

**These menus are only available during the months indicated*

Autumn/Winter Fork Buffet

OCTOBER - MARCH

MAIN

Braised shin of English Aubrey Allen beef with a mustard and shallot cream sauce (GF)

Norfolk turkey, stuffing and Kentish parsnip pie with shortcrust pastry

Roasted squash, wild mushroom and kale lasagne with ricotta cheese (V)

SIDES

English leek and potato boulangère (GF, DF, PB)

Roasted Brussel sprouts and chestnuts (GF, DF, PB)

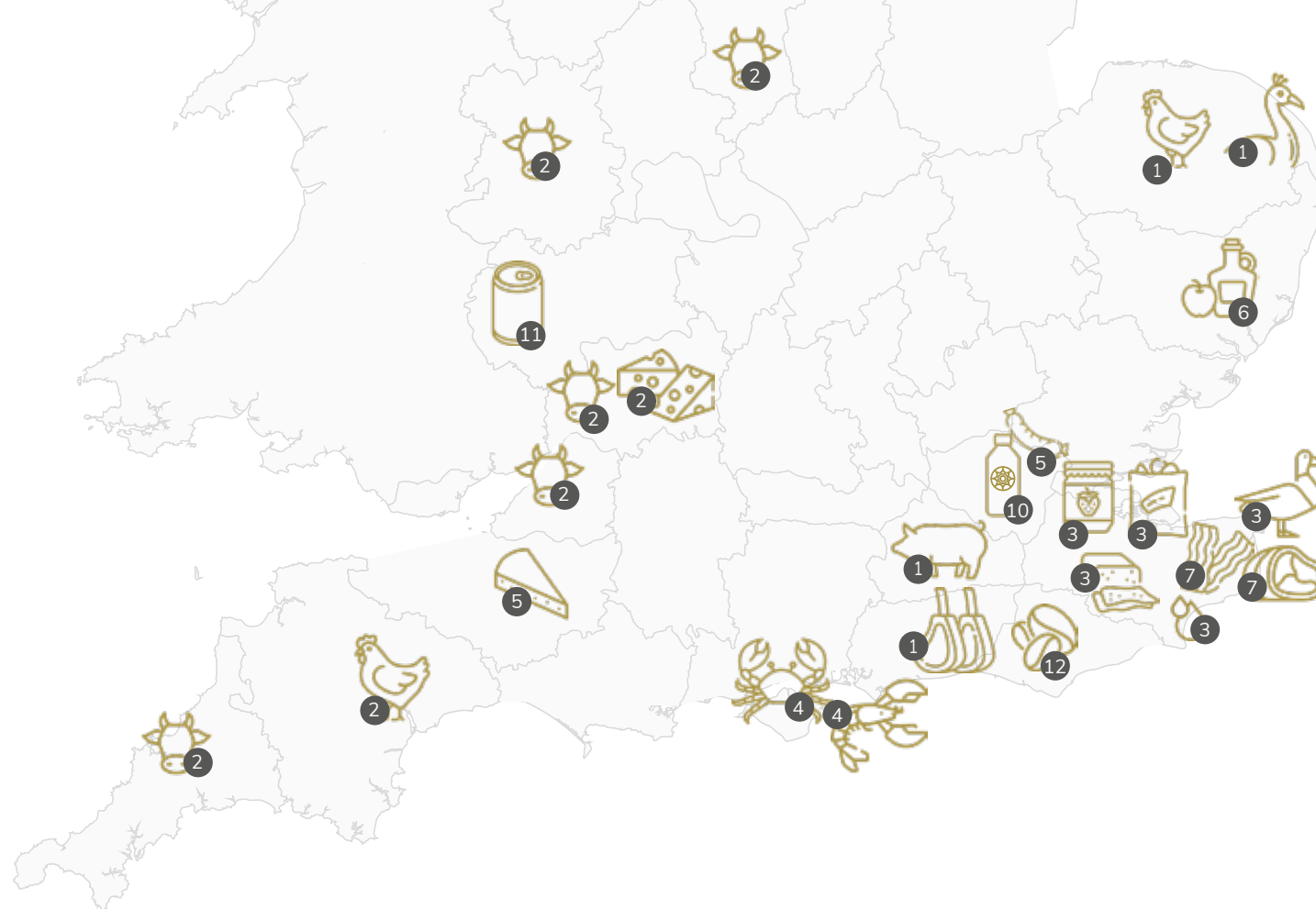
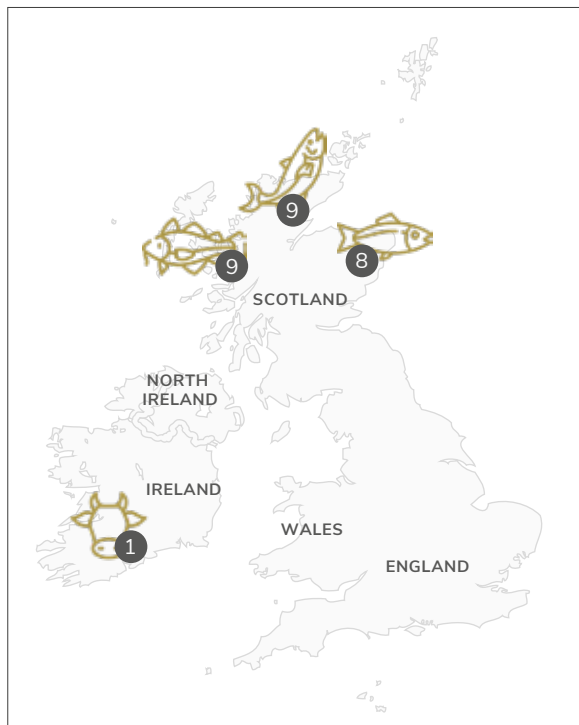
DESSERTS

Apple, plum and blackberry crumble with oat and brown sugar topping served with custard (V)

Winter spiced pear sponge with toffee sauce (V)



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Discover our Partners

At the heart of our catering is a commitment to fresh, responsibly sourced ingredients. By choosing to work with nearby suppliers, we ensure every dish is made with ingredients at their peak, while also aiming to support small businesses and reduce our environmental footprint. From seasonal produce and local ingredients to ethically sourced meats, fish and dairy, each item reflects the care, tradition, and expertise of our region.

1. **Wells Farm**; Pork, Surrey; Chicken, Norfolk
Turkey, Norfolk; Lamb, Sussex; Beef, Ireland
2. **Aubrey Allen**; Chicken, Devon;
Beef, Cornwall, Bristol, Telford, Gloucester.
Peak District, Brecon Beacons (Wales);
Goat's cheese, Windrush Valley, Cotswolds
3. **KFF**; Kentish rapeseed oil, Kent;
Smoked duck, Kent;
Wye strawberry jam, Kent;
Salted crisps, Kent;
Honey baked ham, Kent;
4. **Portland Shellfish**; Crab, Portland;
Lobster, Portland
5. **Harvey Brockless**; Cobble lane salami, Islington;
Brie cheese, Somerset
6. **John Mower**; Cider vinegar, Suffolk
7. **Beals Farm**; Pancetta, Kent;
Mangalitsa coppa ham, Kent
8. **Fish for Kings**; Cod fillet, Peterhead, Scotland
9. **Forman & Son**; London cured smoked Scottish salmon, Scotland;
Fresh salmon fillets, Scotland
10. **58 & CO**; House gin, Haggerston, East London
11. **Willy's**; ACV drinks, Herefordshire
12. **Small Batch Coffee**; Coffee, Brighton, East Sussex



Snacks & Refreshments



A selection of refreshments and snacks available throughout the day

BEVERAGES

A selection of Fair-Trade teas, herbal infusions and our signature coffee	£4.50
A selection of Fair-Trade teas, herbal infusions and our signature coffee with an assortment of individually wrapped biscuits (V)	£5.50
Orange, apple or cranberry juice, 1 litre (other juices are available on request)	£7.00
Still or sparkling water, 750 ml	£3.50
Soft drinks, assorted 330 ml	£2.75
Willy's Kombucha ACV flavoured waters, 250ml	£3.00
Bottlegreen sparkling elderflower pressé, 275ml	£3.00

ACCOMPANIMENTS

Finger sandwich selection	£15.00
Afternoon tea cake selection (V)	£4.00
Scones with Cornish clotted cream and Kentish Wye strawberry jam (V)	£4.00
Sliced fruit platters (DF, GF, PB) (serves 5-10)	£25.00
A selection of mini muffins (V)	£3.00
Freshly baked cookies (V)	£3.00
Freshly made crunchy oat flapjacks (V)	£3.00
Seasonal whole fruits bowls (DF, GF, PB) (serves 5-10)	£20.00

SNACK BOWLS (choose 3 items)

£6.00 per person

Cocktail nut mix (DF, GF, PB)
Kent salted crisps (DF, GF, PB)
Tomato and smoked paprika bread sticks (DF, PB)
Italian fennel taralli crackers (DF, PB)
Seasalt and balsamic corn, broadbean and peanut snack mix (DF, GF, PB)
Selection of pitted olives (DF, GF, PB)

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Breakfast Menus



£17.00 per person – choose from one of the menus below

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

Dishes are interchangeable and gluten-free rolls available when pre-ordered

Individual breakfast items may be ordered separately at £6.00 per item

For smaller groups (8 or fewer), Kendal's Café Bar on our lower ground floor is available. Please inform your Event Manager if you wish to dine there or use our takeaway service

BREAKFAST MENU 1

Grilled smoked back bacon in a soft roll (DF)

Fruit skewers (GF, DF, PB)

A selection of mini breakfast pastries (V)

BREAKFAST MENU 2

Cumberland sausage in a soft roll (DF)

Forman's smoked salmon, cream cheese and avocado in a mini brioche roll

Lemon and blueberry french toast bake with maple syrup crème fraîche (V)

PLANT-BASED BREAKFAST MENU 3

Plant-based patty in a soft roll (DF, PB)

Plant-based black pudding sausage rolls (DF, PB)

Baked banana oats with agave, tahini and sesame (DF, PB)

SHOTS AND POTS BREAKFAST MENU 4

Chilled cantaloupe with coconut yoghurt and ginger syrup (GF, DF, PB)

Roasted pear and walnut chai chia pots (GF, DF, PB)

Organic boiled egg with leaf spinach, sun-blushed tomato and baconnaise (GF, DF)

Available as a self-service buffet until 10:30

ENGLISH BREAKFAST BUFFET

£25.00
per person

Scrambled eggs, Cumberland sausage, smoked back bacon, hash brown, roast cherry tomatoes, baked beans, sautéed field mushrooms, sourdough toast and a selection of tea and coffee

VEGETARIAN ENGLISH BREAKFAST BUFFET

£25.00
per person

Scrambled eggs, sausage, hash brown, black pudding, roast cherry tomatoes, baked beans, sautéed field mushrooms, sourdough toast and a selection of tea and coffee (V)

Plant-based option available with scrambled tofu.

**A seated breakfast buffet carries an additional charge of £6.00 per person*

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Business Lunches & Finger Food



The following menus are available for 8 to 30 guests. For smaller groups of 8, we advise to have your lunch at Kendal's Café Bar, located on our lower ground floor. Please inform your Event Manager should you wish to dine at Kendal's Café Bar or use our takeaway service.

SANDWICH MENU

£24.00

Our selection of open and closed sandwiches are freshly prepared using artisanal breads, wraps and rolls.

We will prepare you a chef's choice selection that would usually include meat, fish and plant-based options, served with your choice of **one side dish**, Kent crisps and a bowl of fruit.

ADD A DESSERT ITEM

£6.00

Oat and ginger slices (V)

Portuguese custard tarts (V)

Mixed chocolate éclairs (V)

Mini red velvet cake (PB)

Speculoos mini doughnuts (V)

FOR GROUPS OF 10 OR MORE GUESTS

£34.00

Our selection of open and closed sandwiches are freshly prepared using artisanal breads, wraps, and rolls. Enjoy a chef's choice selection that would usually include meat, fish, and plant-based options, served with your choice of **four side dishes**, Kent crisps, and a bowl of fruit.

SAMPLE SANDWICH SELECTION

Chicken and sweetcorn mayonnaise wrap with iceberg lettuce (DF)

Chicken, avocado, sour cream, lime and coriander open sandwich on grilled ciabatta

Kent honey-baked ham with British mature cheddar and grape-mustard on malted-grain bread

English roast beef with horseradish and smoked pickles on caraway bread

Forman's smoked salmon, cream cheese, lemon and chives in a brioche bun

Tuna and free-range mayonnaise with red onion, caper and preserved lemon paste in a floured bap (DF, V)

Organic boiled egg mayonnaise and mustard cress finger sandwiches on white bread (DF, V)

Somerset brie and Kent Wye onion marmalade in a baguette (V)

Antipasti vegetables and plant-based cream cheese in a spinach wrap (DF, PB)

Houmous, red pepper and rocket in tomato focaccia bread (DF, PB)

Gluten-free options are available on pre-order

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FINGER FOOD

£29.50

If you would prefer to have a sandwich free business lunch, please select any **five dishes** of the accompanying side dishes, served with a bowl of whole fruit.

ACCOMPANYING SIDE DISHES

HOT

Surrey pork, apple and chorizo sausage rolls

Forman's salmon skewers with a gochujang and sesame glaze (DF)

Crumbed violetta artichokes with aioli dip (V)

Roast vegetable and cheese quiche (V)

Cocktail vegetarian samosa with plant-based green apple and mint raita (DF, PB)

Mushroom, Parmesan and chive arancini balls with artichoke and truffle pesto (V)

Southeast English lamb koftas with sour cherry harissa yoghurt (GF)

COLD

Mozzarella and cherry tomato skewer with pesto (GF, V)

Ciabatta bruschetta with sesame free houmous topped with saffron pickled shallots (DF, PB)

Free-range chicken caesar skewer with iceberg lettuce and smoked bacon (GF)

Forman's smoked salmon, cream cheese and caper choux buns

Antipasti skewer with Cobble Lane Islington salami and dill pickle (DF, GF)

Antipasti skewer with plant-based feta cheese (DF, GF, PB)

Savoury cheesecake with red pepper tapenade and Kentish onion marmalade (V)

SALADS

Roast aubergine and sweet potato, caramelised red onion, tahini yoghurt, toasted sesame and pomegranate seeds (GF, V)

Confit tomato, pesto and caramelised red onion pasta salad, roasted broccoli florets (DF, V)

Roast red pepper and butter bean salad with grilled tomato, olives, flat leaf parsley dressing (GF, DF, PB)

Maple and sriracha glazed carrots on houmous with spring onion and sesame seeds (DF, GF, PB)

Chilli, lime, watermelon and plant-based feta salad with mint (DF, GF, PB)

Antipasti and chargrilled vegetable platter with Turkish tomato ezme spread (DF, GF, PB)

Sliced fruit platter (GF, DF, PB)

Available for a minimum number of 20 guests.

Additional side dishes are charged at £6.00 per person

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Fork Buffets



Standing or seated buffets for 30 people and over

Menus from £46.00 per person, or £43.00 for our Chef's Choice
(available with one week's notice)

Seated buffets incur an additional £6.00 per person

All buffets include mixed salad leaves with OGGs house dressing, plus our signature coffee and tea

Main courses, sides, and desserts may be interchanged at no extra cost

Lunch option: Reduced Chef's Choice menu — £40.00 per person
Two mains (one vegetarian), two sides, one dessert, and coffee

MENU 1

Cold Fork Buffet

MAIN

Pomegranate molasses and miso glazed
Forman's salmon with grilled pineapple,
broccoli and coriander salad (DF, GF)

Chilled Wells Farm chicken on whipped feta
and charred cherry tomatoes (GF)

Savoury cheesecake with walnut and red
pepper topping (V)

SIDES

Superfood salad with English grains and Suffolk
cider vinegar dressing (DF, PB)

Healthy raw Kentish beetroot and English apple
slaw with horseradish (DF, GF, PB)

DESSERTS

Chocolate fudge gateau (V)

Passionfruit creams with lime zest (GF, V)

MENU 2

Hot Fork Buffet

MAIN

Hereford beef and mushroom pie topped
with shortcrust pastry (DF)

Roast sea bass with confit fennel, chermoula
and cherry tomatoes (DF, GF)

Baked gnocchi gratin with spinach, mushroom
and cheese sauce (V)

SIDES

Roast new potatoes with rosemary and cold
pressed Kentish rapeseed oil (GF, DF, PB)

Seasoned peas with plant butter (DF, GF, PB)

DESSERTS

Baked white chocolate and strawberry
ripple cheesecake (V)

Cut fruit salad with elderflower and lime syrup
(DF, GF, PB)

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MENU 3

Hot Fork Buffet

MAIN

Wells Farm Sussex lamb moussaka

Norfolk chicken in creamy smoked paprika sauce with red peppers and tomato (GF)

Spanakopita; spinach and feta pie (V)

SIDES

Sweet potato roasted with cider vinegar and hot honey (DF, GF, V)

Green bean, tomato and chickpea salad with cold pressed Kentish rapeseed oil (GF, DF, PB)

DESSERTS

Tiramisu (V)

Apple and cinnamon pie with pouring cream (V)

MENU 4

Hot Fork Buffet

MAIN

West Indian Wells Farm lamb curry (DF)

Italian sausage tortelloni with tomato, fennel and chilli sauce (DF)

Chestnut mushroom and lentil bake with a tahini, red onion and pomegranate crust (GF, V)

SIDES

Baked tomato and caramelised onion rice (GF, V)

Maple and lemon dressed carrot salad with mint and parsley (GF, DF, PB)

DESSERTS

Cherry Bakewell pudding with pouring cream (V)

Selection of mini cakes including red velvet, carrot and Victoria sponge (V)

MENU 5

Plant-based Hot Fork Buffet

MAIN

Mock lamb massaman curry (DF, PB)

Sweet and sour tofu with pineapple and peppers (GF, DF, PB)

Roasted vegetable and plant-based meatballs in tomato sauce (GF, DF, PB)

SIDES

Savoury spring onion and coriander rice (GF, DF, PB)

Edamame and peanut crunch salad (GF, DF, PB)

DESSERTS

Plant-based sticky toffee pudding (DF, PB)

Gluten-free chocolate brownies (GF, DF, PB)
(both served with plant-based cream)

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Bowl Food



*Bowl food is perfect for standing receptions or for a pre-meal appetiser.
Served in bowls and similar to a canapé style service they allow for a more substantial
and flexible dining option*

*Choose 5 items – £37.00
Or individual items at £7.50 per bowl*

Cold Bowls

Maple and sesame glazed Forman's salmon
with charred broccoli and ginger vinaigrette (GF, DF)

Fresh Portland crab with avocado, spring onion,
lime, coriander and cucumber salad
and a seed cracker (GF)

Wells Farm chicken caesar salad with Beal's Farm
crispy English pancetta

Sliced fillet of Aubrey Allen beef with ponzu
dressing and crispy enoki mushrooms (GF, DF)

Pannéed English goat's cheese with heritage
tomato salsa and smoked sweet chilli jam (V)

Spiced aubergine and plant-based yoghurt
with paprika oil and mint (GF, DF, Vg)

Hot Bowls

Braised Wells Farm Hereford beef cheek
bourguignon with creamy mashed potatoes (GF)

Singapore rice with shrimps, egg, stir-fried
vegetables and curry seasoning (GF, DF)

Stem ginger and mustard glazed Surrey pork
belly with red cabbage slaw (GF, DF)

Aubergine bake with tomato compôte
and mozzarella cream sauce (GF, V)

Mock lamb massaman curry with coriander
rice (DF, PB)

Leek and Stilton soufflé with English mustard
and chive sauce (V)

Dessert Bowls

Salted caramel brownies (GF, DF, PB)

Limoncello and yoghurt trifle (V)

Tiramisu cups (V)

Drambuie and honey cranachan
with homemade shortbread biscuits (V)

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Canapés



Perfect for pre-dinner or post-conference, our Chefs have put together the below menus which we feel would complement any occasion. All items may be interchanged at no additional cost.

6 pieces – £27.00 per person (suggested for receptions of two hours)

8 pieces – £34.00 per person (suggested for receptions of more than two hours)

3 pieces – £12.75 per person (available only when followed by a seated meal)

CANAPÉ MENU 1

COLD

Seared Kentish lamb fillet with dill and lemon yoghurt dip (GF)

Goat's cheese rolled in za'atar with apricot purée (GF, V)

Forman's beetroot cured royal fillet of salmon on ryebread with caper berry and cream cheese

HOT

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

Vegetable samosas with plant-based mint yoghurt dip (DF, PB)

Chicken katsu lollipop with curry dipping sauce

CANAPÉ MENU 2

COLD

Forman's smoked salmon, nori and sesame pancake stack, wasabi mayonnaise

Date filled with whipped English goat's cheese, savoury roasted hazelnut (V, GF)

Sun-blushed tomato, black olive and basil quiche brushed with confit garlic oil (V)

HOT

Korean barbeque glazed Surrey pork meatballs with spicy mango dip (DF)

Braised Wells Farm beef croquettes with a grain mustard and gherkin dip

Mini roast potatoes filled with smoked paprika, confit garlic and Parmesan (GF, V)

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CANAPÉ MENU 3

COLD

Portland lobster and lemon mayonnaise croute (DF)

Hoi sin English duck, cucumber and coriander with lotus crisps (DF)

Whipped Stilton profiterole with spiced pear chutney (V)

HOT

Quiche Arnold Bennett

Honey and ginger Devon chicken skewers with satay dip (DF)

Mini spiced vegetarian cottage pies (V)

PLANT-BASED CANAPÉ MENU 4

COLD

Antipasti mushroom, sun-blushed tomato and olive skewer (GF, DF, PB)

Korean rice balls filled with kimchi rolled in sesame and seaweed (GF, DF, PB)

Char-grilled bruschetta with houmous, red peppers and pesto (DF, V)

HOT

Plant-based meatballs with teriyaki dip (DF, PB)

Plant-based black pudding sausage rolls (DF, PB)

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



CANAPÉ DESSERT OPTIONS

Mini cheesecakes

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

A selection of macarons (GF, V)



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Bowl Food & Canapé Combination Menus



Our Executive Chef, David Wilkinson, recommends the below combination menus which are perfect for post-conference receptions and also work well for less formal occasions when networking takes priority. All combination menus are £32.00 per person and dishes may be interchanged at no extra charge.

COMBINATION MENU 1

BOWL FOOD

Braised Wells Farm Hereford beef cheek
bourguignon with creamy mashed potatoes (GF)

Maple and sesame glazed Forman's salmon
with charred broccoli and ginger vinaigrette (GF, DF)

CANAPÉS

Seared Kentish lamb fillet with dill
and lemon yoghurt dip (GF)

Goat's cheese rolled in za'atar
with apricot purée (GF, V)

Mini roast potatoes filled with smoked
paprika, confit garlic and Parmesan (GF, V)

Honey and ginger Devon chicken skewers
with satay dip (GF, DF)

COMBINATION MENU 2

BOWL FOOD

Wells Farm chicken caesar salad
with Beals Farm English crispy pancetta

Mock lamb massaman with coriander
rice (DF, PB)

CANAPÉS

Mini beef Wellingtons wrapped in Parma
ham served with horseradish hollandaise

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

Forman's beetroot cured royal fillet of salmon
on rye bread with caperberry and cream cheese

Sun-blushed tomato, black olive and basil
quiche brushed with confit garlic oil (V)

COMPLETE YOUR EVENT EXPERIENCE

Pair your menu with one of our drinks packages, perfect for pre or post-meetings, receptions, or conferences. Each package is designed to suit your budget and elevate your event, complementing our canapé and bowl food menus.

Enjoy our signature, exclusively crafted gin, a unique and distinguished addition to your event.

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Drinks Packages



To complement your event, we suggest the below drinks packages which offer great value for money and the flexibility for you to work within a defined budget. They also work well alongside our canapé and bowl food menus allowing your guests a great choice. All packages include a selection of unlimited house wines, beers and soft drinks.

DRINKS PACKAGE

1 hour drinks package

£19.00 per person

2 hour drinks package

£29.00 per person

3 hour drinks package

£35.00 per person

Minimum Food Requirements:

1 Hour Drinks Package

Snack bowls

2 Hour Drinks Package

Minimum of 6 canapés

2.5 Hour Drinks Package

Minimum of 8 canapés

3 Hour Drinks Package

Minimum of 3 canapés and 5 bowls

Add an OGGS Gin bar - £10.00 per person, per hour, for the total number of guests



We reserve the right to amend or suspend service to comply with licensing clauses.



Lunch & Dinner



Please choose one starter, main course, and dessert for all guests.

Vegetarian and plant-based options available on request.

Available for 10 people and over. Menu includes our signature coffee and truffles.

*Please inform your Event Manager of any dietary requirements
at least 5 working days in advance.*

3 Course menu – £65.00 per person

Starters

Gin & tonic cured pavé of Foman's royal salmon served with an English summer soft herb and flower meadow salad with citrus sour cream (GF)

Chilled chilli Pernod prawns with fennel and tomato compôte and whipped feta (GF)

Lime cured tuna tartare with pickled ginger, avocado and ponzu mayonnaise (DF)

Chermoula roasted sea bass on curried butternut squash purée (GF, DF)

Smoked mackerel paté with horseradish crème fraîche, pickled cucumber, fennel and toasted focaccia

Weald of Kent smokery duck breast with pickled soured cherries, bulgar wheat, dill and walnut salad (DF)

Beal's Farm mangalitsa coppa ham with ripped mozzarella, heritage tomato and basil pesto (GF)

Chicken liver parfait with whipped truffle butter, red fruit and raspberry vinegar chutney and artisanal bread

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

Charred asparagus spears with red pepper houmous, toasted pinenuts and edible flower petals (DF, GF, PB)

Savoury baked Rosary goat's cheese and fig cheesecake, balsamic glaze (V)

Wild English mushroom and thyme risotto with a king oyster mushroom and cheese crisp (GF, V)
This dish can be made plant-based



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Dishes from the menu may contain traces of allergens. Please refer to page 33 and ask one of our team if you require further information about the allergens contained in our dishes.

Mains

Roast fillet of sea bass with saffron fondant potato, ratatouille and gremolata oil (GF, DF)

Forman's pan-fried fillet of salmon with pea purée, confit fennel, roast barrel potatoes and zesty lemon sauce (GF)

Peterhead cod fillet on sautéed oyster mushrooms, onion and spinach, with charred tomato and pepper purée and dauphine potatoes

Lemon and thyme roasted Devon white chicken breast with tenderstem broccoli, nutmeg mashed potato, glazed carrots and caramelised onion jus (GF)

Devon white ezme seasoned chicken breast with butternut purée, sliced fondant potato, courgette batons and garlic, rosemary jus (GF)

Confit Gressingham duck leg with rustic cassoulet sauce, cocotte potato and sautéed savoy cabbage (GF)

Roast breast of Cornish lamb on root vegetable mash, sautéed kale with salsa verde and lamb jus (GF, DF)

Rosemary marinated rump of lamb with pea purée, glazed carrots and beans with redcurrant jus and dauphinoise potatoes (GF)

Pan-fried fillet of dry aged Aubrey Allen beef with leek mash, spinach, roast vine cherry tomatoes, mushroom croquette and Madeira jus (£2.00 supplement)

Five spice marinated crispy Surrey pork belly with miso buttered cabbage, sweetcorn purée and hoisin jus

Caramelised shallot and thyme tarte tatin topped with warm goat's cheese and balsamic fig relish, fresh herb and edible flower salad (V)



Corn and courgette cake, coriander chutney, cherry tomato salsa and tandoori roasted aubergine (DF, PB)

Braised portobello mushroom with a maple roasted squash wedge, Kentish rapeseed oil mash, British pearled spelt and mushroom jus (DF, PB)

Peppered vegetable Wellington with spinach, turned carrots, château potatoes and vegetable jus (DF, PB)

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Desserts

Plant-based chocolate mousse with raspberries and orange, served with chocolate sorbet (GF, DF, PB)

Soaked sticky date pudding with whipped toffee cream and spiced poach pear (V)

Honey nut rum baba with whipped vanilla cream (V)

Baked chocolate fondant served with cherry compôte and Hackney pistachio gelato (V)

Cherry frangipane tart with Amaretto custard (V)

Baked vanilla cheesecake with seasonal berry compôte (V)

Eton mess (GF, V)

Rum and brown sugar glazed pineapple tarte tatin with coconut sorbet (DF, PB)

Apple and caramel tart with oat crumble topping and vanilla ice cream (V)

Fresh fruit salad with elderflower syrup and tropical fruit sorbet (GF, DF, PB)

Seasonal British cheese and accompaniments

Cheese is available as an extra course at £11.00 per person or at £30.00 per half platter served in the centre of individual dining tables (lunch or dinner only)

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Food Stations



To complement your event, choose from the stations below.

Maximum of two stations per function, minimum order of 50 guests per station.

£25.00 per person

Slider Station

A selection of beef and cheese, chicken fillet and vegetarian burgers served with sweet potato chips, fried onion rings and traditional sauces and relishes.

Mac & Cheese Station

Mac & cheese served with pulled pork, crispy pancetta, chorizo, plant-based nduja, roasted Mediterranean vegetables, plant-based pesto and garlic bread.

Cheese & Charcuterie Station

A selection of seasonal British cheeses and Beal's Farm mangalitsa British charcuterie, served with mini quiches, pickles, relishes and crusty bread.

Kofta, kebab & houmous Station

Marinated chicken, koftas and falafel, served with houmous, flatbreads, chilli and garlic sauce, sliced tomatoes and crispy iceberg lettuce.

Dessert & Ice-cream Station

Mini ice cream tubs, warm waffles and maple syrup, brownie bites, mini doughnuts, chocolate dipped strawberries and custard tarts (V)

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Allergen Information



Do you have any food allergies or intolerances?

We provide information on the below allergens across all our menus. Please liaise with your Event Manager for specific allergen information. Allergen details will be clearly visible at food stations during your event.

Major Allergens



Mustard



Molluscs



Tree Nuts



Fish



Eggs



Gluten



Milk



Celery



Lupin



Soya



Crustaceans



Peanuts



Sesame



Sulphites

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(V) Vegetarian dishes

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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 and dietary requirements 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. Please refer to page 33 and 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 if 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.

Please note the service time for all lunch and dinner events is 3 hours, from the scheduled start of your drinks reception up until dessert is cleared and coffee is served. Any overrun on this 3-hour window will incur labour charges of £25.00 per table per half hour.

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

Whilst every effort is made to guarantee our commitment to sourcing local and seasonal produce, should certain ingredients not be available, a similar substitution may be used.

2026 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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