



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
- (Vg) Vegan dishes
- (*) 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.



*W*elcome to One Great George Street and our new menus for 2025. Our Executive Chef, David Wilkinson, and his team have carefully curated these menus using a mixture of seasonal and local ingredients alongside traditional favourites to ensure your event will be a culinary success. Simply choose the items for your day from our broad range of menus or call our experienced team who will work alongside you to tailor make a menu to suit your tastes or needs. As an independent venue we have the freedom to offer flexibility and the ability to cater for all occasions using our vast experience and specialist suppliers. We pride ourselves on our approach to sustainability, accessibility and corporate social responsibility which you can learn more about on our website. We look forward to seeing you soon!



Snacks & Refreshments



A selection of refreshments and snacks available throughout the day

BEVERAGES

A selection of Fair-Trade teas, herbal infusions and filter coffee	£3.10
A selection of Fair-Trade teas, herbal infusions and filter coffee with an assortment of individually wrapped biscuits (V)	£4.10
Orange, apple or cranberry juice, 1 litre (Other juices are available on request)	£5.00
Still or sparkling water, 750 ml	£3.00
Soft drinks, assorted 330 ml	£2.00
Willy's Kombucha ACV flavoured waters, 250ml	£2.75
Bottlegreen sparkling elderflower pressé, 275ml	£2.75

ACCOMPANIMENTS

Finger sandwich selection	£12.50
Afternoon tea cake selection	£3.75
Scones topped with clotted cream and strawberry jam (V)	£3.25
Energy bar selection (Includes DF, GF, Vg options)	£3.75
Seasonal whole fruits bowls (DF, GF, Vg) (serves 5-10)	£20.00

SNACK BOWLS

£1.25 per person

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

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Breakfast Menus



£15.50 per person – choose from one of the menus below

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

Dishes are interchangeable

Gluten-free rolls available when pre-ordered

All breakfast items are available to order individually at a cost of £5.50 per item

Kendal's Café Bar, located on our lower ground floor, is available for smaller groups of 8 or fewer. Please inform your Event Executive should you wish to dine here or use our takeaway service:

BREAKFAST MENU 1

Grilled smoked back bacon in a soft roll (DF)

Fruit skewers (GF, DF, Vg)

A selection of mini breakfast pastries (V)

BREAKFAST MENU 2

Cumberland sausage in a soft roll (DF)

Warm egg Florentine bake with Hollandaise sauce (GF, V)

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

VEGAN BREAKFAST MENU 3

Vegan sausage rolls (DF, Vg)

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

Almond butter, raspberry, coconut yoghurt and flaked almond pot (DF, GF, Vg)

Available as a self-service buffet until 10:30

ENGLISH BREAKFAST BUFFET

£20.00
per person

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

£20.00
per person

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 Lunches and Sharing Platters



The following menus are available for 8 to 30 guests. Kendal's Café Bar, located on our lower ground floor, is available for smaller groups of 8 or fewer. Please inform your Event Executive should you wish to dine here or use our takeaway service:

SANDWICH MENU £16.00

A selection of sandwiches including vegetarian, meat and fish options, served with a bowl of crisps

Choice of one side dish

Whole fruit bowl (DF, GF, Vg)

PLANT-BASED SANDWICH PLATTER £16.00

A selection of plant-based sandwiches served with a bowl of crisps

Choice of one side dish

Whole fruit bowl (DF, GF, Vg)

BIZ BOXES £19.50

(For up to 20 people)

Individual bento boxes with feta, pinenut and roast butternut squash, gochujang marinated cucumbers, Asian slaw and baby spinach with egg mayonnaise and sun blushed tomato (GF, V) (can be made vegan)

Whole fruit bowl (DF, GF, Vg)

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

PLANT-BASED SANDWICH PLATTER MENU £25.00

A selection of plant-based sandwiches served with a bowl of crisps (V)

Choice of 4 side dishes

Whole fruit bowl (DF, GF, Vg)

SLIDER BAR £26.50

(For up to 100 people)

Beef, chicken and plant-based sliders with traditional garnishes and fried onion rings

Choice of 4 side dishes

Whole fruit bowl (DF, GF, Vg)

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Accompanying Side Dishes

COLD

Antipasti skewers with mozzarella (GF, V)

Bruschetta with houmous, red pepper and pesto (DF, Vg)

Coronation chicken pot

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

Vegetarian quiche (V)

HOT

Pork, apple and chorizo sausage rolls

Teriyaki chicken skewer with pineapple and green pepper (DF, GF)

Mac and cheese bites with tomato fondue dip (V)

Forman's salmon fish fingers with tartare sauce

Home-made pakoras with coriander, mint, lime and coconut yoghurt dressing (DF, GF, Vg)

SALADS

Greek pasta salad with feta, peppers, cherry tomatoes and red onion (V)

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

Mixed green vegetable and brown rice salad with mustard dressing (DF, GF, Vg)

Mixed bean and sweetcorn salad with lime and coriander dressing (DF, GF, Vg)

Quinoa salad with red cabbage, baby corn, carrots, peanut dressing and Thai basil (DF, GF, Vg)

Additional side dishes are charged at £4.00 per person

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Fork Buffets



Standing or seated buffets for 30 people and over

All menus are priced at £39.00 OR £37.00 for our Chef's Choice Menu
(available at one week's notice)

A seated buffet carries an additional charge of £4.00 per person

All fork buffet menus are served with mixed salad leaves and OGGs house dressing, coffee and 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 £32.00 per person for lunch only

MENU 1

Cold Fork Buffet

MAIN

Cold poached Forman's salmon on a bed of salad niçoise (GF, DF)

Chilled herb free-range chicken on whipped feta and charred cherry tomatoes (GF)

Savoury cheesecake with walnut and red pepper topping (V)

SIDES

Moroccan cous-cous salad with aubergine, cumin, chickpea, mint and coriander (DF, Vg)

Shaved fennel with capers, orange, dill and roasted lemon dressing (DF, GF, Vg)

DESSERTS

A selection of cupcakes (V)

Lemon posset with diced mango (GF, V)

MENU 2

Hot Fork Buffet

MAIN

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

Roast seabass fillet served on ratatouille with basil oil (DF, GF)

Pumpkin gnocchi with caramelised onion and sage cream (DF, GF, Vg)

SIDES

Steamed new potatoes tossed in vinaigrette (DF, GF, Vg)

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

DESSERTS

Bread and butter pudding with white chocolate, sultanas and lemon (V)

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

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MENU 3

Hot Fork Buffet

MAIN

Lamb moussaka

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

Spanakopita spinach and feta pie (V)

SIDES

Lemon and olive oil roasted new potatoes (DF, GF, Vg)

Greek feta salad (GF, V)

DESSERTS

Baked white chocolate and strawberry ripple cheesecake (V)

Apple and cinnamon pie with pouring cream (V)

MENU 4

Hot Fork Buffet

MAIN

West Indian lamb curry (DF, GF)

Braised free-range Surrey pork and pancetta pie with onion, mustard and chives

Roasted vegetables, ricotta and parmesan lasagne (V)

SIDES

Rice and peas (DF, GF, Vg)

Red cabbage, apple and kohlrabi coleslaw with ranch dressing (GF, V)

DESSERTS

Plant based sticky toffee pudding with caramel sauce (DF, Vg)

Key lime pie

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MENU 5

Vegan Hot Fork Buffet

MAIN

Mock lamb, leek and vegetable hotpot (DF, Vg)

Plant based 'chorizo' chilli with kidney beans (DF, Vg)

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

SIDES

Roasted butternut squash with chickpeas, red onion and lime (DF, GF, Vg)

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

DESSERTS

Plant based Bakewell tart (DF, Vg)

Gluten free chocolate brownies (DF, GF, Vg)

(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 small bowls and similar to a canapé style service they allow for a more substantial and flexible dining option

*Choose 5 items – £35.00
Or individual items at £7.50 per bowl*

Cold Bowls

Beetroot cured Forman's royal fillet of smoked salmon with spring onion, horseradish and cream cheese (GF)

Seared tuna marinated in gochujang with yuzu avocado and lotus crisps (DF)

Grilled free-range Norfolk chicken teriyaki with pineapple (DF, GF)

Sliced fillet of rare roast Hereford beef with red pepper, caper and gherkin salad (DF, GF)

Grilled peach, mozzarella and pepper dressing (V)

Cudité cups with houmous (DF, GF, Vg)

Hot Bowls

Forman's salmon and prawn Durban curry with cumin rice (DF, GF)

Braised Hereford beef cheek Bourguignon with crushed new potatoes (DF)

Katsu chicken pieces with sticky coriander rice

Pea and shallot ravioli with plant-based pesto cream sauce (DF, Vg)

Jerk mock lamb on a mango, tomato, spring onion and lime salsa (Vg)

Leek and Parmesan soufflé with mustard cream and chive sauce (V)



Dessert Bowls

Almond and pistachio cake, lemon and rose water syrup (GF, V)

Black Forest ganache slice (V)

Passion fruit posset (GF, V)

Selection of Portuguese tarts (V)

Plant based salted caramel brownies (GF, DF, Vg)

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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 £26.50 per person

8 pieces £32.00 per person

3 pieces £12.75 per person (available 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)

Foreman'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

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

Chicken katsu lollipop with curry dipping sauce

CANAPÉ MENU 2

COLD

Smoked salmon, nori and sesame pancake stack, wasabi mayonnaise

Mozzarella, basil and sun blushed tomato skewer with pesto dip (GF, V)

Caramelised onion, Stilton and baby fig quiche (V)

HOT

Pork belly bites with honey mustard glaze (DF, GF)

Lemongrass and ginger chicken skewers, peanut satay dip (DF, GF)

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



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CANAPÉ MENU 3

COLD

Charred pineapple with jerk prawn and spiced coriander dip (DF, GF)

Duck and kimchi rice paper wraps with soy, honey and sesame sauce (GF, DF)

Pepper and pea Spanish omelette with aioli mayonnaise (GF, V)

HOT

Kedgeree arancini with coriander chutney

Haggis bon bons with whisky dip

Mini spiced vegetarian cottage pies (V)

VEGAN CANAPÉ MENU 4

COLD

Antipasti skewer with artichoke, sun-blushed cherry tomatoes and olives (DF, GF, Vg)

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

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

HOT

Plant based meatballs with teriyaki dip (DF, Vg)

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

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

CANAPÉ DESSERT OPTIONS

The following dessert canapés are available:

Mini cheesecakes

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

Home-made Banoffee tart (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 £30.00 per person and dishes may be interchanged at no extra charge

COMBINATION MENU 1

BOWL FOOD ITEMS

Braised beef cheek Bourguignon with crushed new potatoes

Grilled chicken teriyaki with pineapple (DF, GF)

CANAPÉS

Smoked salmon, nori and sesame pancake stack, wasabi mayonnaise

Lamb and pinenut kofta with dill and lemon yoghurt dip

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

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

COMBINATION MENU 2

BOWL FOOD ITEMS

Salmon and prawn Durban curry with cumin rice (DF, GF)

Sliced fillet of rare roast beef with red pepper, caper and gherkin salad (DF, GF)

CANAPÉS

Pork belly bites with honey mustard glaze (DF)

Lemongrass and ginger chicken skewers, peanut satay dip (DF, GF)

Pepper and pea Spanish omelette with aioli mayonnaise (GF, V)

Antipasti skewer with artichoke, sun-blushed cherry tomatoes and olives (DF, GF, Vg)

Drinks Packages

For pre or post dinner (or post conference) 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 house wines, beers and soft drinks.

1 hour drinks package £15.00 per person

2 hours drinks package £22.00 per person

3 hours drinks package £29.00 per person

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Lunch & Dinner



Please choose one starter, one main course and one dessert which will be served to all guests and a vegetarian or vegan option if required

Menu available for 10 people and over

Coffee and truffles are included

Please let your Event Executive know if there are any additional dietary requirements which will be catered for if advised within the correct timeframe (5 working days prior)

Price per person:

3 Course Lunch & Dinner Menu £55.00

Starters

Forman's London cured smoked salmon with caper berries, roasted lemon cream cheese, nasturtiums and pickled shallot rings (GF)

Korean seared tuna with watermelon, pickled ginger, cucumber and black rice salad (DF)

Pan-fried sea bass fillet with creamy clam chowder broth (GF)

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

Saffron marinated Cotswold chicken on roasted pepper and walnut purée with lemon tahini dressing and jewelled Persian salad

Mozzarella, Parma ham and antipasti salad with rocket (GF)

Salt beef and gherkin terrine with an English mustard dressing and toasted bagel wedges

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

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

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

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



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Mains

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

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

Seared breast of Cotswold free-range chicken with champ potatoes, green beans, green peppercorn and mushroom sauce (GF)

Cotswold free-range chicken breast stuffed with manchego and chorizo, with roast cherry tomato, pepper, olive and paprika compôte, lemon and parsley sautéed potatoes (GF)

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

Roast rump of English lamb with roast carrots and courgettes, dauphinoise potatoes, garlic and rosemary jus (GF)

Roast fillet of dry aged Aubrey Allen beef, horseradish mash, braised beef croquette, carrot and leek bundle, baby onions and rich red wine jus

Slow roast belly of Surrey pork with cauliflower cheese mash, braised red cabbage, sage and mustard gravy

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

Jackfruit stuffed aubergine roulade with bulgar wheat and herb pilaf, sweet potato fondant and cumin tomato sauce (DF, Vg)

Braised king oyster mushrooms with parsnip and turmeric purée, grilled asparagus and rich miso jus (GF, DF, Vg)

Mock lamb massaman curry with steamed rice and pickled vegetable salad (DF, Vg)



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Desserts

Rich chocolate mousse with tangy orange 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)

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

Cherry frangipane tart with amaretto custard (V)

Baked vanilla cheesecake with elderflower marinated strawberries (V)

Champagne and strawberry mousse

Tart tatin with salted caramel ice cream (DF, Vg)

Bread and butter pudding with white chocolate, sultanas and lemon, seasonal berry compôte and sauce anglaise (V)

Cheddar, Rosary goat's cheese with whipped Stilton mousse, grapes, julienne of celery salad, homemade fig chutney and crackers (V)

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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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.

Final guaranteed dietary requirements must be advised 5 working days in advance.

Working days are deemed as Monday to Friday not including public holidays.

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Many of our menu dishes can be prepared halal upon request. Please speak with a member of our team for more information.

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.

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.

2025 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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