



Lunch & Dinner



Available for 10 people and over

Coffee and truffles are included

Please choose one starter, one main and one dessert plus a vegetarian or vegan alternative if required

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

Prices per person:

3 Course Lunch £49.50

3 Course Dinner £53.00

Cheese as an additional Course: £10.50 each

STARTERS

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

Vegan black pudding and mushroom 'scallops', pea purée and paprika oil (DF, Vg)

Grilled vegetable mille-feuille with vegan pesto dressing and fine herb salad (DF, Vg)

Herb and roast butternut squash risotto with warm goat's cheese (GF, V)

Rosettes of London cured smoked salmon with black pepper cream cheese, fine herb salad, cucumber and dill (GF)

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

Pan-fried seabass niçoise with preserved lemon oil (DF, GF) (Available with vegan tuna, DF, Vg)

Smoked chicken, pancetta and avocado bound in a Caesar dressing with toasted garlic croutons, soft boiled egg, cos lettuce and Parmesan (Available as a vegetarian or vegan dish)

Asparagus wrapped in Parma ham with a warm poached egg and chervil Hollandaise (GF) (Also available with grilled courgette as a vegetarian or vegan alternative)

Wafer thin bresaola with marinated artichoke, rocket, walnut dressing and shaved Parmesan (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, including nuts. Please ask one of our team if you require further information.

MAIN COURSES

Peppered vegetable Wellington with asparagus, carrot and leek bundle and vegetable jus (DF, Vg)

Roast aubergine stuffed with barbequed jackfruit, pomegranate, tomato and onion tabbouleh, tahini sauce (DF, Vg)

Smoked tofu belly with vegan black pudding, herb mash, savoy cabbage, apple puree (DF, Vg)

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

Vegetarian meatball gratin with garlic ciabatta and a side salad (V)

Pan-fried farmed seabass on crushed Lyonnaise potatoes with a creamy crab, tomato and tarragon sauce and tenderstem broccoli (GF)

Roast fillet of salmon on dhal makhani with saffron roasted cauliflower florets (GF)

Roast fillet of beef with Parmesan mash, sautéed wild mushrooms, asparagus and red wine jus (£2.50 supplement) (GF)

Confit duck leg with crushed cannellini beans and chorizo, sautéed savoy cabbage and rosemary jus (GF)

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

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

Medallions of pork on bubble and squeak with an apple, French mustard and paprika sauce

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DESSERTS

Chocolate mousse with meringues and raspberries
(DF, GF, Vg)

Plant based sticky toffee pudding with vanilla ice
cream (DF, Vg)

Vegan bread and butter pudding with berry
compôte (DF, Vg)

Pear and hazelnut frangipane with chocolate sauce
and whipped ginger cream (V)

Champagne and strawberry mousse

Baked vanilla cheesecake with elderflower
marinated strawberries (V)

Normandy apple tart with pouring cream (V)

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

Lemon posset served with fresh raspberries, tart
lemon curd and mini meringues (GF, V)

A selection of British and European 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 after 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.

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.

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

2022 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

