



Lunch & Dinner Menu



One Great George Street

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, GF)

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 skewer on roasted pepper and walnut purée with lemon tahini dressing and jewelled Persian salad (DF, GF)

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

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

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)



(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.

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 puree, 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 (£2.50 supplement)

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)

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, 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 (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

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.

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.

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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