



*Bowl Food &
Canapé Combinations*



One Great George Street

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

(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.

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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