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(DF) Free from dairy-containing ingredients
(GF) Free from gluten-containing ingredients
(V) – Vegetarian
(VE) – Vegan
Breakfast

Get off to a great start with a selection of breakfast options; a perfect welcome for morning events.

- Selection of freshly-baked mini pastries: £2.50
- Fresh fruit platter (VE) (DF) (GF): £3.50
- Scrambled egg rolls (V): £3.90
- Bacon rolls: £3.90
- Yoghurt, granola, honey (GF) (VE): £3.90

Refreshments

Keep your guests refreshed throughout the day with a choice of tea, coffee and soft drinks, as well as seasonal cake and homemade biscuits.

- A selection of tea and fresh coffee: £2.95
- Tea, coffee and homemade biscuits: £3.50
- Tea, coffee and seasonal cake: £3.95
- Fresh fruit platter (VE) (DF) (GF): £3.50
- Selection of fruit juice: £6.70 per jug
- Still and sparkling mineral water: £3.50 per litre
Sandwich Menu

6 Option Sandwich Menu: £9.95pp
We suggest two rolls, two bloomers and two wraps.

Rolls / Baps
Roast beef with peppery rocket and horseradish cream
Parma ham with salad and shaved parmesan
Smoked salmon with cream cheese and mixed leaves
Wensleydale cheese with cranberry and red sorrel (V)

Sourdough / Bloomer
Turkey and stuffing with mustard mayo
Smoked chicken, chargrilled vegetables and red pesto
Tuna, pickled cucumber, red onion and mayo
Brie, avocado and oven-baked tomato (V)

Wraps
Pulled pork with hoisin sauce and crispy Asian-style vegetables
Pastrami with gherkin, roast red onion and hot mustard
Flaked salmon with avocado, salad and crème fraiche
Chargrilled vegetables with houmous (VE on request)
Squash and beetroot with brown rice (VE on request)

Side Salads:
Boost energy levels with a nutritious winter salad to be served alongside your sandwiches.

1 side salad: £3.50pp 2 side salads: £5.50pp
Crispy kale, sweet potato, chargrilled courgette and giant couscous (VE)
Orange-scented quinoa, avocado, almonds and carrots (VE) (GF)
Orzo pasta, roasted pumpkin, mozzarella and red pesto (V)

Desserts:
Treat your guests by adding a delicious homemade dessert.

1 dessert option: £3.50pp 2 dessert options: £5.50pp
Fruit platter (VE) (DF) (GF)
Rich chocolate and nut brownie (GF on request)
Bakewell tart
Chocolate mousse with a pistachio crumb (GF on request)
Please select:
Choice of 2 dishes: £14.95pp
Choice of 3 dishes: £17.95pp

Meat
Chicken penne pasta with chargrilled peppers, red pesto and shaved parmesan, served with garlic bread
Moroccan-spiced slow-cooked lamb served on roasted vegetables topped with mashed potato
Braised beef and root vegetables in a red wine sauce with herby dumplings

Fish
Tandoori-spiced salmon served with cumin rice, mango salsa and naan
Seafood paella: white fish, squid and prawns in saffron rice (DF) (GF)

Vegetarian and Vegan
Smoked tofu stir fry with jasmine-scented rice (VE) (DF)
Quorn cottage pie with caramelised onion gravy (V)
Spinach, feta and baked sweet potato in a filo parcel (V)
Canapés

The City Centre

6 canapés £18.95pp

Please select 3 hot canapés and 3 cold canapés

Served hot:
- Roast beef with horseradish cream served on a crouton
- Coronation chicken bon bon with curried mayo
- Pork belly fritter with honey and soy hoisin dip
- Salmon fishcakes with hollandaise
- Tempura tiger prawns with sweet chilli sauce
- Mushroom stroganoff on toasted focaccia (V)
- Beetroot, celery and blackberry tart (V)
- Caramelised roasted vegetable skewer (VE) (GF) (DF)

Served cold:
- Chicken mousse with grape on toasted brioche
- Beef carpaccio crostini with rocket and horseradish mustard
- Smoked ham on polenta with mozzarella (GF)
- Smoked salmon with trout mousse parcel and candied lemon (GF)
- Thai curry prawn tower with multi seed bread
- Citrus cured seabass on blini with keta and crème fraiche
- Avocado with chilli jam on a crostini (V)
- Goat’s cheese lollipop dipped in black sesame seeds (V)
- Vegetable ratatouille in an aubergine wrap (VE) (GF) (DF)

Desserts (all served cold):
- Profiterole with strawberry cream (V)
- Chocolate mousse and candied orange on shortbread (V)
- Chocolate brownie with raspberry cream and nut dust (V) (GF on request)
- Roasted pineapple dipped in chopped nuts (VE) (DF) (GF)
Please select from the following combinations:

1 hot bowl and 2 cold bowls  £16.95pp
2 hot bowls and 1 cold bowl  £17.95pp
2 hot bowls and 2 cold bowls  £20.95pp

Meat (hot)
Mini curried chicken Kiev with squash saag aloo and basmati rice
Braised ox cheek with red cabbage and smoked garlic potato
Spicy meatballs with arabiatta sauce and penne

Meat (cold)
Smoked chicken with chargrilled vegetables and red pesto
Teriyaki duck with bok choi and mooli slaw served with sticky rice
Chargrilled pork fillet served with Caesar salad and croutons

Fish (hot)
Goujons of white fish with hand-cut chips and tartare sauce
Soy-glazed salmon with rice noodles and wilted Asian-stye vegetables

Fish (cold)
Prawn noodle salad with ponzo dressing
Flaked smoked trout with niçoise salad

Vegetarian (hot)
Orzo pasta with Italian beans and salsa verde (V)
Vegetable biryani with pilau rice, naan and mango chutney (V)
Mushroom stir fry with smoked tofu and sticky rice (VE) (DF)

Vegetarian (cold)
Bean salad with polenta chips and sauce vierge (V)
Smoked tofu with root vegetables and cauliflower puree (VE) (DF)
Chargrilled vegetables with roasted beetroot and crumbed feta (V)
**Wine & Drinks**

**White**
- Chapeau Qui Rit Blanc, Cotes de Gascogne (VE) £17.95
- Kraal Bay, Chenin Blanc (VE) £19
- The Wine Merchant’s New Zealand Sauvignon Blanc £20
- Picpoul de Pinet, Domaine Félines Jourdan £24
- Albariño, Igrexario de Sajar, Bodega Sucesores de Benito Santos £24
- Rheingau Riesling, selected by Eva Fricke £29

**Red**
- Chapeau Qui Rit Rouge, Herault (VE) £17.95
- Kraal Bay, Syrah/Cinsault (VE) £19
- Berry Bros. & Rudd Good Ordinary Claret £20
- The Wine Merchant’s Malbec £24
- The Wine Merchant’s Rioja Crianza £24
- The Wine Merchant’s Pinot Noir, Pays d’Oc £29

**Rosé**
- Le Chapeau Qui Rit, Rosé (VE) £17.95

**Sparkling**
- The Wine Merchant’s Prosecco, Extra Dry (VE) £23
- Champagne Marie Demets Brut (France) £45

**Soft Drinks**
- Fruit juice (orange, apple, cranberry) £6.70 per jug
- Sparkling elderflower £3.90 per bottle
- Coke / Diet Coke £1.50 per can
- Mineral water (still/sparkling) £3.50 per bottle

**Beer**
- Peroni £3.50 per bottle
  *Other beers available on request*
Minimum numbers:

- Sandwiches: 10 guests (please ask for special menus for less than 30 guests)
- Canapes: 30 guests (please ask for special menus for less than 30 guests)
- Bowl food: 15 guests
- Hot fork menu: 15 guests

Booking:

- Final menu choices, guest numbers and dietary requirements must be confirmed at least 7 working days before an event
- Bookings are not confirmed until we receive a signed booking form and deposit payment

Dietary and allergen notes:

- (DF) Free from ingredients containing dairy
- (GF) Free from ingredients containing gluten
- (V) – Vegetarian
- (VE) – Vegan

- We will be pleased to answer any dietary enquiries; please speak to your Event Coordinator
- Full allergen menu available
- Gluten-free bread available for selected sandwiches on request
- Please note The City Centre cannot guarantee a completely allergen-free or nut-free kitchen

Important Notes:

- Named ingredients may be replaced with similar products if unavailable
- Staffing is not included and will be added to your quote
- All prices exclude VAT

For more information or to make a booking please contact the Events Team:

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