



Reception & Formal Dining  
Menus

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Whether it's a small dinner party or a conference, we take great pride in the quality of the food that we prepare and present. Our team of chefs apply their imagination, passion and knowledge to ensure that the dishes they create are a delight to the eye and to the palate.

The provenance of our ingredients means a great deal to us. Of course, we want them to be the finest and freshest available, but we also want to know that they are from suppliers with integrity.

That's why we source fish from suppliers dedicated to promoting sustainability and minimising food miles. The butchers we use can trace every link in their supply chain back to the farm. Our cheese comes from artisan makers in the UK who are passionate about their craft.

Wherever possible, our chefs use fruit and vegetables from British growers. And even our tea and coffee is supplied by importers who are as committed to the welfare of the growers as they are to the quality of the product.

At 1 with conferences and meetings

## Reception Menus

Please choose the same selection of items for all guests . Available between 11am and 8pm

### Networking nibbles

(minimum of 10 people) £5.00 per person

#### Individual Tapas (please pick 2 item)

Marinated olives  
Tomato & Halloumi skewer with a pesto sauce  
Chargrilled aubergine and pepper, balsamic glaze  
Cream cheese stuffed baby peppers

#### Individual portion bags (please pick 2 item)

Sweet chilli chickpeas  
Salted pretzels  
Roasted sea salt corn  
Vegetable chips

### Canapes

Six Canapés per person - £18.00 per person (min 20 people)

Eight Canapés - £23.00 per person or Ten Canapés - £27.50 per person (min 100 people)

#### Hot Canapés

Beef teriyaki brochette  
Lamb kofta skewer raita dipping sauce  
Mini cheese beef burger with tomato relish  
Spicy chicken lollipop, sweet chilli sauce  
Duck and spring onion pancake, plum sauce  
Salmon and sweet peppers, lemon, fresh herbs  
King prawn butterfly & sweet chilli dip  
Smoked haddock mini fishcake  
Grilled tuna with pesto and celeriac puree on toasted crostini  
Roast potato with grilled scallop and pea puree  
Provençale vegetable & pesto brochette (v)  
Deep fried halloumi & lemon dip (v)  
Spanish tortilla (v)  
Mini vegetarian quiche (v)  
Wild mushroom crostini (v)

*Further canapes are listed over the page*

(v) vegetarian

All prices exclude V.A.T. Some items may contain traces of nuts.

## Canapes cont'd....

### Cold Canapés

- Duck parfait dome with orange confit
- Mille feuille of smoked chicken, stilton & grape
- Roast beef with horseradish on Yorkshire pudding
- Parma ham on mozzarella base with tomato tapenade
- Moroccan marinated chicken, dried apricot & mango chutney on naan
- Salmon tartar pattie with Avruga caviar on arctic bread
- Avocado salsa with Mexican spiced prawns in a tortilla cup
- Crayfish on pesto oil infused toasted rye bread with beetroot mousse, basil & lemon
- Cocktail prawn salad with crab meat, tortilla
- Chargrilled tuna with spicy tomato salsa on sweet potato
- Pea panna cotta on square fennel biscuit with amaranth (v)
- Spiced aubergine, coriander, and red pepper on a crostini (v)
- Quenelle of goat cheese & onion relish on Feuillet (v)
- Crostini of pesto with chargrilled mozzarella and grilled peppers (v)
- Mediterranean vegetables on parmesan shortbread and artichoke (v)

### Vegan Canapés

- Fresh Asparagus Sundried Tomato and Black olive on Ficelle (ve)
- Mixed Roasted Peppers with Red pesto on Ficelle (ve)
- VG - North African Minted Couscous on Carrot (ve)

### Vegan & Gluten free Canapés

- VG/GF - Chargrilled Carrot Zucchini Tower Red Pepper Tapenade (ve) (gf)
- VG/GF - Caviar d'Aubergine on Rosti Potato (ve) (gf)
- VG/GF - Roasted Vine Tomato, Pesto and Shallots Salsa on Grilled Zucchini (ve) (gf)

### Dessert Canapés

- Sable biscuit, passion fruit mousse, candied lime zest
- Lemon curd meringue tartlet
- Mini fresh fruit tartlet with vanilla cream
- Elderflower, blueberry & raspberry dome on lavender & orange shortbread

(v) vegetarian    (gf) gluten free    (ve) vegan

All prices exclude V.A.T. Some items may contain traces of nuts

## Formal Dining Menu

Please choose the same starter, main course and dessert for all of your guests includes:

Room hire

Three course meal (cheese course is an additional charge)

One bottle of still or sparkling mineral water per guest

Wine will be charged on consumption

(minimum of 15 people) Last orders at 8.00pm

**£55.00 per person or £60.00 per person** (including 1/2 bottle house wine per person)

### Starters

Gin and tonic cured gravadlax and citrus salad

Chargrilled aubergine, pepper, and halloumi salad with balsamic glaze (v)

Crab and salmon fish cake with wilted baby spinach, served with a lemon butter sauce

Layered vegetable terrine served with a Stilton poached pear & watercress salad and tomato confit (v)

Layered duck terrine with a sultana relish, and ciabatta crisp

Caramelised onion tart tatin with a rocket and feta cheese salad (v)

### Mains

Char-grilled Scottish beef fillet, thyme chateau potatoes, sautéed wild mushroom, truffle cream sauce

Oven roasted cod fillet, minted pea purée, lemon confit potato and white wine velouté

Honey glazed duck supreme, fine beans, carrot puree, butter fondant potato & blackberry sauce

Seared sea bass fillet with a chard, asparagus & fennel salad, buttered cocotte potatoes, beurre blanc

Corn-fed chicken fillet, thyme chateau potatoes, sweetcorn puree. Shallot petals, chicken velouté

Wild mushroom and spinach tortellini, confit cherry tomatoes (v)

Sautéed potato gnocchi, roasted pepper sauce basil oil and rocket (v)

Sweet pea risotto with ricotta cheese and leek crisps (v)

### Desserts

White chocolate & Champagne bombe

Summer pudding, blueberry coulis Devon clotted cream, mint crisps

Dark chocolate truffle torte and Cointreau sauce

Passion fruit tart, spiced berry compote

Vanilla pana cotta with strawberry compote and strawberry sauce

Lemon cheesecake, blackberry couli

Served Fairtrade Brazilian coffee, Birchalls specialty teas & chocolate mints

(v) vegetarian (gf) gluten free

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WIMPOLE<sup>St</sup>

## Wine List



1 Wimpole Street, London W1G 0AE. United Kingdom  
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## Champagne & Sparkling Wine

### Prosecco Extra Dry, Azzillo

A delicately fruity aromatic bouquet with hints of flowers, honey and green apple. Is matched by a fine mousse and a fresh, clean palate

Italy NV **£25.50**

### Rodier Pere et Fils Brut Reserve

This wine shows fine, consistent bubbles with floral, honeyed fruit aromas white peaches on the palate and an elegant finish

France NV **£43.00**

## Rose

### Nero d'Avola Rosato, Il Paradosso

An attractive light strawberry pink rose with a fruit scented bouquet and notes of summer fruits. Soft, crisp, well-balanced on the palate

Italy 2017 **£20.50**

## White Wine

### Sauvignon Blanc, De Chansac Cotes de Gascogne

Our House White

A crisp and dry south west France sauvignon with gooseberry notes

France 2018 **£20.50**

### Unoaked Chardonnay, Los Caminos, Colchuga Valley

Tropical fruit aromas of pineapple and mango combined with citrus.

A fresh light-bodied wine with a good structure, balanced by crisp acidity

Chile 2018 **£21.50**

### Marsanne Viognier IGP d'Oc Roche de Belanne

Fragrant white flowers, apricot and honeysuckle matched by ripe peach and apple flavours

France 2018 **£22.50**

### Picpoul de Pinet Sel et Sable Languedoc

A bright, fresh Languedoc white with fragrant aromas of white flowers, quince, followed by lemon citrus, melon and honey on the palate

France 2018 **£25.00**

### Verdejo, Bodegas Cerrosol, Rueda

Modern mouthwatering style and full flavoured with ripe melon and nectarine notes

Spain 2016 **£25.80**

### Ciro, Greco Bianco, Fattori San Francesco, Calabria

Intriguing nose of passionflower, peach and almond. The plate is rich and textural, with fine balancing acidity

Italy 2017 **£25.80**

## Red

<b>Our House Red. De Chansac Old Vine Carignan</b> A Pays d'Herault, ripe, juicy style of wine full of brambly fruit	France	2016	<b>£20.50</b>
<b>Duc de Belmonde, IGP Pays d'Oc</b> 50% Cabernet Sauvignon and 50% Syrah. Deep in colour with spice and dark fruits. Smooth and spicy with a rounded finish	France	2017	<b>£22.50</b>
<b>Merlot, Los Caminos</b> A rich silky textured red with black cherry and plum flavours, a hint of mineral character and soft, rounded structure	Chile	2017	<b>£22.00</b>
<b>Raza Malbec Reserva Selection, Famatina Valley</b> Smooth, rich and concentrated Malbec from the finest grapes. Maturation in oak barrels give the wine complexity, body and character	Argentina	2017	<b>£24.50</b>
<b>Chateau Le Roc</b> Bright red and black fruits. A hint of vanilla and soft tannins	France	2019	<b>£25.00</b>

Vintages & prices are correct at time of publication; however they may be subject to change. If your wine is no longer available, we will substitute for a similar or better wine at no extra charge

### Corkage

Wine £13.00 + VAT per bottle and Champagne & Sparkling Wine £17.00 + VAT per bottle.

A bottle for the sake of these charges is 70cl or 75cl. Different size bottles will be charged pro rata. Please deliver at least 2 days prior to your event and leftovers collected within one week of the event. Goods left after this, will be subject to a storage charge of £7.50 per case, or part thereof, per week. We do not allow you to bring your own soft drinks, water, minerals, spirits, beers, fortified wines

### Pay Bars

The minimum spend for a pay bar is £200 including VAT and can open at any point throughout the day. If this amount is not met, the difference will be charged to client's final invoice. If you choose to put an amount behind the bar, this does count towards the minimum spend. Please inform your guests that we accept card payments only.

1 Wimpole Street is licensed to serve alcohol until 11.00pm