

WIMPOLESt



Menu Pack 2022

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

Breakfast

All these breakfast items are available from 8am to 11am

Morning Pastries **£1.90** per person

A selection of Mini Danish pastries, Pain au Chocolate and Croissants (v)

Pot of fresh fruit salad (v) **£2.50** per person (min 6)

Premium fruit yogurt **£2.00** per person (min 6)

Porridge **£3.75** per person (min 6)

A warming bowl of Scott's porridge oats with honey (v)

Hot Breakfast Rolls **£3.50** per person

Smoked cured back bacon and slow cooked vine tomato

Scrambled egg with watercress (v)

served with condiments of HP sauce, Heinz Tomato ketchup and Frenchs Mustard

Refreshments

Fairtrade Brazilian coffee and Birchalls specialty teas

Add

Selection of traditional biscuits (v) **£3.75** per person

Selection of biscuits & whole fresh fruit (v) **£4.50** per person

Selection of mini Danish pastries (v) **£4.85** per person

Selection of Danish pastries & fruit salad (v) **£5.50** per person

Selection of fruit juices **£9.00** (1 litre)

Coca Cola, Coke Zero, Seven-Up, Fanta **£2.00** (330ml)

Selection of wrapped tray bakes **£2.70** per item

Afternoon Tea

Full Afternoon Tea **£15.50** per person

Fruit scone with Cornish clotted cream & strawberry preserve (v)

A selection of classic tea sandwiches to include: Smoked salmon with cracked black pepper and lemon, Creamed cheese and cucumber, York ham & tomato with English mustard butter, Free range egg mayonnaise and cress (v)

Petit Gateaux (v)

Served with Birchalls speciality teas

Afternoon Tea Cream Tea **£6.00** per person

Fruit scone with Cornish clotted cream and strawberry preserve. Served with Birchalls speciality teas (v)

(v) vegetarian (gf) gluten free

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



Working lunch or supper

(minimum of 6 and maximum of 30 people)

Available between 11am and 8pm

£22.50 per person

**Chef will choose a seasonal menu to suit your
guest's dietary requirements**

Sample Menu

Chicken fillet and smoked bacon Caesar tortilla wrap
Greenland prawn mayonnaise in oatmeal bread
Hummus carrot salad vegan mayo on farmers bread (vegan)

Tandoori chicken skewer with minted yoghurt dressing
Mini quiche Lorraine

Lemon and blackcurrant slice

Served with chef's seasonal salad, olives & fruit salad
Fairtrade Brazilian coffee and Birchalls specialty teas and water

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Small Meeting Day Delegate Rate

(minimum of 6 and maximum of 15 people)
Available between 11am and 8pm

£60.00 per person

If you wish to plan a small meeting with numbers between 6 and 15 people, you can choose this Small Meeting DDR which includes room hire, catering and audio-visual facilities.

Our executive chef will advise on which menu is most suitable, taking into consideration seasonality and your delegate's dietary requirements as discussed with your account manager.

Rate includes:

- Room hire of meeting space
- Arrival tea and coffee with biscuits
- Chef's choice of a sandwich lunch menu
- Afternoon tea and coffee with biscuits
- Bottled water
- LCD screen
- Wi-Fi access

Hot Fork Buffet Menu

(minimum of 15 people).
Available between 11am and 8pm
£35.00 per person

Sample menu

Braised lamb in a tomato and rosemary sauce with chargrilled peppers
Mushroom and spinach tortellini truffle cream sauce (v)

Served with

Lyonnaise potatoes and Artisan sliced bread

Seasonal salad bar selection

Lemon cheesecake with spiced berry compote

Exotic fresh fruit salad with pouring cream

Fairtrade Brazilian coffee, Birchalls specialty teas

Buffet Menu Package

If your delegates are staying for the whole day but you would prefer not to have the Day Delegate Rate, you may like to consider our Buffet Package which includes catering only options throughout the day.

£45.00 per person

Rate includes:

Arrival tea and coffee with luxury Danish pastries and fresh fruit salad

Mid-morning tea and coffee with biscuits and whole fresh fruit

Your choice of a standing hot or cold fork buffet with salad, tea, coffee, water and juice

Afternoon tea and coffee with sweet bites and whole fresh fruit

Standard audio-visual equipment hire in the auditorium

Wi-Fi access

(v) vegetarian (gf) gluten free

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Lecture Theatre Day Delegate Rate

Monday, Friday, Saturday and Sunday - **£79.00** per person

Tuesday, Wednesday and Thursday - **£82.50** per person

If you hire the Guy Whittle Auditorium, Max Rayne Auditorium or the Naim Dangoor Auditorium and your delegates are with us for the whole day, you may prefer to have an all-in-one DDR

Rate includes:

Room hire in the auditorium and catering space

Registration desk and manned cloakroom

Organiser refreshments at registration desk

A dedicated audio-visual technician

Arrival tea and coffee with luxury Danish pastries and fresh fruit salad

Mid-morning tea and coffee with biscuits and whole fresh fruit

Your choice of a standing hot or cold fork buffet with salad, tea, coffee, water and juice

Afternoon tea and coffee with sweet bites and whole fresh fruit

Standard audio-visual equipment hire in the auditorium

Wi-Fi access

Minimum numbers for this package:

300-seat Guy Whittle Auditorium - min 150 delegates

150-seat Max Rayne Auditorium - min 90 delegates 80-seat

Naim Dangoor Auditorium - min 60 delegates

Reception Menus

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

Networking nibbles

(minimum of 10 people) £5.50 per person

Tapas (please pick 2 items)

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

Bar snacks (please pick 2 items)

Sweet chilli chickpeas
Salted pretzels
Roasted sea salt corn
Vegetable chips

Canapes

Six Canapés per person - £19.50 per person (min 20 people)

Eight Canapés - £26.00 per person or Ten Canapés - £30.00 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)

Salmon and soft herb 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

Rump of lamb roasted with rosemary and garlic, crushed potato, 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 yoghurt mousse served with mixed berry compote

Vanilla panna cotta with strawberry compote and strawberry sauce

Lemon cheesecake, blackberry coulis

Served Fairtrade Brazilian coffee, Birchalls specialty teas & chocolate mints

(v) vegetarian (gf) gluten free

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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 **£21.00**

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 **£21.00**

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

Our House Red. De Chansac Old Vine Carignan A Pays d'Herault, ripe, juicy style of wine full of brambly fruit	France	2016	£21.00
Duc de Belmonde, IGP Pays d'Oc 50% Cabernet Sauvignon and 50% Syrah. Deep in colour with spice and dark fruits. Smooth and spicy with a rounded finish	France	2017	£22.50
Merlot, Los Caminos A rich silky textured red with black cherry and plum flavours, a hint of mineral character and soft, rounded structure	Chile	2017	£22.00
Raza Malbec Reserva Selection, Famatina Valley Smooth, rich and concentrated Malbec from the finest grapes. Maturation in oak barrels give the wine complexity, body and character	Argentina	2017	£24.50
Chateau Le Roc Bright red and black fruits. A hint of vanilla and soft tannins.	France	2019	£25.00

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