

WIMPOLESt

RECEPTION & FORMAL DINING

Menu



1 OCTOBER 2023 TO 30 SEPTEMBER 2024

WIMPOLESt

ABOUT US

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

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WIMPOLESt

RECEPTION

Menu



HOT

Marinated salmon and sweet peppers in lemon & fresh herbs brochette

Lightly spiced chilli king prawn butterfly served with a sweet chilli dip

Smoked haddock mini fish cake served with a hollandaise sauce

Grilled tuna fillet and pesto served with celeriac puree on a toasted crouton

Lamb kofta skewer served with raita dipping sauce

Mini cheese beef burger with tomato relish

Spicy chicken lollipop with sweet chilli sauce

Confit Duck & spring onion pancake served with a plum sauce

Provençale vegetable & pesto brochette (v)

Deep fried halloumi skewer served with a lemon yoghurt dip (v)

Spanish tortilla (v)

Mini vegetarian quiche (v)

VEGAN

Mixed roasted peppers with red pesto on ficelle

North African minted couscous on carrot

COLD

Rosette of smoked salmon lemon zest on blinis

Tuna tapenade, half a quail egg & tomato on baguettine bread croute

Spicy crab rilette with sweet red pepper on roasted potato cake

Marinated king prawn, avocado mousse ash tartlet & cherry tomato

Duck liver parfait with rhubarb & ginger jam on pain de Mie bread croute

Mini bagel of smoked chicken mousse & garnished with grapes

Parma ham rose with mixed peppers & flat parsley on feuilleté

Smoked duck with sesame seeds served on a baguettine bread croute

Goat's cheese log with beetroot dust on paprika shortbread (v)

Grilled artichoke with humous & chickpea on herb crostini (v)

Aubergine wrapped with sundried tomato & mozzarella (v)

Mixed roasted peppers ragu with red pepper pesto on ficelle bread croute (v)

Six Canapes	£21.45 pp - Min 20 people
Eight Canapes	£28.00 pp - Min 100 people
Ten Canapes	£35.00 pp - Min 100 people

Please choose the same selection of items for all guests.

(v) vegetarian (ve) vegan (g-f) gluten-free
Some items may contain traces of nuts

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VEGAN & GLUTEN FREE

Chargrilled carrot zucchini tower red pepper tapenade

Caviar d'aubergine on rosti potato

Roasted vine tomato, pesto and shallots salsa on grilled zucchini

DESSERTS

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

POST CONFERENCE RECEPTION:

- 1 Hour Drinks and Nibbles Reception £16.50 per person
Two glasses of house wine, beer, fruit juice or filtered water
Butter cheese straws, potato crisps, & marinated olives
- 1 Hour Drinks and Snacks Reception £19.50 per person
Two glasses of house wine, beer, fruit juice or filtered water
Butter cheese straws, potato crisps, marinated olives
Tomato & halloumi skewer with

NETWORKING LIGHT BITES £6.00 pp - Minimum 10 people

BAR SNACKS (please pick 2 items)

- Sweet chilli chickpeas
- Salted pretzels
- Roasted sea salt corn
- Vegetable chips
- Butter cheese straws

TAPAS (please pick 2 items)

- Marinated black & green olives
- Tomato & halloumi skewer with a pesto sauce
- Chargrilled aubergine & pepper, balsamic glaze
- Cream cheese stuffed baby peppers
- Olive breads sticks wrapped in Parma ham

available
between
11am
8pm

£2.20 pp - Butter cheese straws, potato crisps and marinated olives

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BOWL FOOD

Minimum of 25 people - Maximum 150

Menu

Pick 1 bowl from each section to make up your menu of 3 bowls for the entire group. £26.40 Add a sweet option for £7.50

COLD BOWLS

(Pick one)

Cold Poached salmon fillet, wild rocket, shaved fennel salad & tomato chutney

Chicken Caesar salad with ciabatta crouton, egg & baby gem

Plant based shredded duck & Quinoa salad with pomegranate seeds, cucumber & a hoi sin sauce (ve)

HOT BOWLS

Vegetarian & Vegan

(Pick one)

Roasted Butternut Squash, sage & feta risotto (g-f)(v)

Plant based vegetable tagine with lemon Couscous (ve)

Sweet potato Katsu curry with coconut rice (g-f)(ve)

Meat & Fish

(Pick one)

Fish & chips with mint, crushed peas & tartare sauce

Sautéed chicken & oyster mushroom Stroganoff served with Pilaf rice (g-f)

Cumberland sausage with truffle mash, thyme jus

SWEET BOWLS

Add a sweet option for £7.50 or swap for the cold bowl

Lemon cheesecake, dark chocolate shavings

Chocolate truffle torte, berry compote & vanilla cream

Summer pudding topped with clotted cream & mint crisps

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FORMAL DINING

Minimum of 20 people | Last orders at 8pm

Menu

Please choose the same starter, main course and dessert for all of your guests Includes: Three course meal, one bottle of still or sparkling mineral water per guest. Wine will be charged on consumption.
Cheese course is an additional charge

STARTERS

Crab & salmon rilette, fennel & dill salad with a ciabatta crouton

Roasted tomato soup with pesto cream & confit cherry tomatoes (v)

Salmon & soft herb fish cake in panko bread crumb with wilted baby spinach, served with a lemon butter sauce

Pressed confit chicken & mustard terrine, red onion marmalade & toasted brioche

Marinated aubergine, pepper & courgette salad, basil oil & balsamic glaze (Vegan & gluten free)

Beetroot, caramelised goats cheese, watercress & rocket salad (v)

DESSERTS

Cappuccino mascarpone tiramisu mousse served with chocolate sauce

Zesty citrus tart topped with a scented orange cream & orange syrup

Belgian chocolate & toasted desiccated coconut tart topped with a mandarin cream

Butterscotch & chocolate cheesecake with honeycomb sprinkles

Passion fruit & mango delice with a tropical compote

Black Forest ganache slice with kirch cream & cherries

Raspberry & strawberry cheesecake with a berry couli

MAINS

Rump of lamb marinated in rosemary & garlic, thyme fondant, minted pea puree & Madeira sauce

Roasted cod fillet, fricassee of oyster mushrooms & tarragon, salsa verde

Honey glazed duck supreme, fine beans, confit potato & cranberry sauce

Seabass fillet, grain mustard potato cake, sautéed asparagus, brown shrimp & lemon beurre blanc

Corn-fed chicken supreme, carrot puree, thyme chateau potato & Port wine sauce

Poached salmon fillet, shaved fennel & radish salad, buttered cocotte potato served with a dill sauce

VEGETARIAN OPTION

Goats cheese & red pepper ravioli served with a marinara sauce, sautéed peppers & spinach (v)

Pan-fried gnocchi with vegan pesto, plant-based chicken roasted squash & rocket (Vegan)

Mushroom & pea risotto topped with vegetarian hard cheese (V)

£60 p.p | or £65 p.p includes 1/2 bottle house of wine

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