

WIMPOLE_{St}

WORKING LUNCH

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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BREAKFAST MENU

MORNING PASTRIES £1.50

A selection of mini Danish pastries, pain au chocolate & croissants (v)

HOT BREAKFAST ROLLS & CROISSANTS £3.85

Choose 2 including 1 vegetarian option
(Minimum of 10 people)

Toasted brioche buns filled with smoked cured back bacon & slow cooked vine tomato

Toasted brioche buns filled with Cumberland sausage & grilled sliced mushrooms

All butter croissant filled with York ham & Gruyere cheese

Toasted brioche buns filled with scrambled egg & watercress (v)

All butter croissant filled with melted Gruyere cheese & field mushroom (v)

HOT BREAKFAST BOWL FOOD £6.00

Choose 1 for the whole group
(Minimum of 10 people)

Scrambled eggs with cocktail sausages
Scrambled eggs with smoked salmon & chive (g-f)
Scrambled eggs with & grilled mushroom & confit cherry tomato (g-f)(v)

Vegan options available on request

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

HEALTHY BREAKFAST OPTIONS

Please pick 1 option for your group

Fresh fruit skewer (v) £3.00

Apple Bircher £3.00

Served with a selection of seeds, granola, dried fruits, & runny honey (g-f)(v)

Yoghurt bar / Yoghurt pot £3.50

Build your own yoghurt using Greek or coconut yoghurt as a base, and a selection of seeds, granola, runny honey & berry compote (v)

Porridge £4.15

A warming bowl of Scott's porridge oats with a selection of toppings (g-f)(v)

Vegan options available on request

Yoghurt bar minimum of 30 and for ground floor service only

CONTINENTAL BREAKFAST £12.00

Selection of individual low fat Greek yogurt granola pots with berry compote or tropical fruit compote (v)

Swiss Bircher topped with chopped & dried fruits (g-f)(v)

Platter of cold meats & sliced cheeses with artisan bread

Selection of freshly baked pastries including Danish, pain au chocolate & croissants (v)

Selection of boxed cereals and Fresh fruit salad with coconut yoghurt

Marmalade, jams & honey (v)

Fairtrade Brazilian coffee, Birchalls specialty teas and freshly squeezed orange juice.



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

REFRESHMENT & AFTERNOON TEA

Menu

REFRESHMENTS

Fairtrade Brazilian coffee & Birchalls specialty teas

Add a selection of...

Selection of traditional biscuits (v) £4.20

Selection of biscuits & whole fresh fruit (v) £4.95

Selection of mini Danish pastries (v) £5.00

Selection of Danish pastries & fruit salad (v) £5.75



BAKES & CAKES £3.00 per item

Selection of wrapped tray bake bars includes gluten free options

Selection of orange, lemon & chocolate loaf cakes

Vanilla slice & mini chocolate eclair

Vegan and gluten free chocolate salted caramel brownie

Selection of small cocktail cakes

HEALTHY SNACKS

Freshly cut seasonal fruit platter (g-f) £3.00

Snack pots – build your own from a selection of pumpkin seeds, cranberries, & dry fruits (g-f)(v) £3.00

Selection of wrapped Boka bars (v) £1.50

Freshly cut seasonal fruit platter (g-f) £3.00

Selection of ginger & fruit shots £2.50

AFTERNOON TEA

Full Afternoon Tea £17.00 pp

A selection of classic tea sandwiches to include: Smoked salmon with cracked black pepper and lemon, Mature Cheddar cheese and salad (v), chicken, sweetcorn and mayonnaise, egg and cress (v), Fruit scone with Cornish clotted cream & strawberry preserve (v), petits gateaux, served with Birchalls specialty teas & Fairtrade Brazilian coffee

Afternoon Cream Tea £6.50 pp

Fruit scone with Cornish clotted cream and strawberry preserve (v), petit gateaux
Served with Birchalls speciality teas & Fairtrade Brazilian coffee

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WORKING LUNCH

Menu

Dietary requirements will be accommodated for minimum 6 and maximum 30 attendees. Served with Birchalls speciality teas, Fairtrade Brazilian coffee and fruit juice.
Please choose 1 menu for the entire group. £25.00 pp

QUEEN ANNE MENU

Sandwich selection to include meat, fish,
vegetarian & vegan options
Selection of two seasonal salads & garden salad with a honey mustard dressing
Lemon, garlic & sweet chilli prawns, lime mayonnaise
Savoury mini scotch eggs, apple chutney
Cherry peppers stuffed with cream cheese (v)
Courgette, halloumi & pesto roll (v)
Selection of teatime cakes & mini sponges
Exotic fruit salad

WIMPOLE MENU

Selection of two vegan & garden salads with French dressing & tomato chutney
Plant based shredded duck with hoisin sauce.
Mezze platter of marinated chargrilled peppers, courgettes, & aubergines & olives
Vegetable crudites with hummus & guacamole,
served with flat bread, bread rolls & bread sticks
Caramel brownie
Fresh fruit salad with coconut yoghurt & berry compote

CAVENDISH MENU

- Choose one main platter from the below
1. Whole chicken supreme served on a bed of crisp baby gem leaves and a Caesar dressing
 2. Salmon fillets lightly poached and served with shaved fennel, dill, wild rocket and a lemon mayonnaise.
 3. Deep filled broccoli and stilton quiche, with a tomato chutney (v)

Served with
Two seasonal salads & garden salad with honey mustard dressing
Mezze platter of marinated chargrilled peppers, courgettes, & aubergines & olives
Crispy veg sticks with hummus & guacamole with flat bread & bread rolls
Fresh fruit salad with coconut yoghurt & berry compote
Mini mousse & cheesecakes
Tea, coffee, infusions & fruit juice

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WORKING LUNCH PACKAGE £36.00

For full day meetings you may like to choose this package which includes:

Arrival tea & coffee with exotic fresh fruit salad

Mid morning tea & coffee with biscuits

Chef's choice working lunch (sample menus above)

Afternoon tea & coffee with sweet bites

Fresh seasonal juice

Bento Box

Please choose 1 box for the entire group; dietary requirements will be accommodated for Minimum 10 maximum 25

BOX
£24.95

PLANT BASED BENTO BOX

- Plant based crispy "duck" salad
- Hummus, crispy veg sticks
- Marinated olives
- Plant based seasonal salad
- Fresh fruit salad
- Tea, coffee & infusions

SALMON BENTO BOX

- Smoked salmon with gherkin, caper salsa and blinis
- Seasonal salad
- Marinated olives
- Broccoli & stilton quiche
- Vanilla slice
- Tea, coffee & infusions