

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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www.1wimpolestreet.co.uk

WORKING LUNCH

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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 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