

WIMPOLE<sup>St</sup>

# Working Lunch & Buffet Menu



Available  
From 1st Jan 25  
to 30th Sep 25

London's Leading Conference Venue

All prices exclude VAT

## 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.

Holding an event at 1 Wimpole Street is an investment in the future of UK healthcare. All profits are reinvested into the Royal Society of Medicine's education of healthcare professionals



# Working Lunch

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Dietary requirements will be accommodated  
Minimum 6 and maximum 30 attendees  
**Please choose 1 menu for the entire group. £26.25 pp**

## HENRIETTA MENU

Please choose 2 sharing platters for the entire group

### Mezze platter

Marinated chargrilled peppers, courgettes, aubergines, sun-dried tomato artichoke & olives

### Charcuterie selection

Selection of dried cured meats to include bresaola & prosciutto served with olives & tomato chutney

### Smoked fish platter

Selection of smoked, cured fish to include smoked salmon, trout & mackerel served with dill & fennel

### Spanish tortilla

Classic Spanish tortilla with mixed peppers served with aioli & rocket leaves

Served with

Selection of bread rolls, olive ciabatta & bread sticks

Selection of mini mousse cheesecakes, fresh fruit salad & coconut yoghurt

Served with Birchalls speciality teas, Fairtrade Brazilian coffee & infusions

## WIMPOLE MENU

A selection of hot & cold finger food

### Cold

Stilton & broccoli quiche, tomato chutney (v)

Smoked salmon rosette blini with creme fraiche

Cumin & coriander chicken skewers with minted yogurt

### Hot

Vegetable falafel bites with sweet chilli dressing (ve)

Lamb kofta kebabs, mint yogurt dipping sauce

Chilli & lime tiger prawn brochette's

Fresh fruit skewers with coconut yoghurt

Selection of petit gateaux

Served with Birchalls speciality teas, Fairtrade Brazilian coffee & infusions

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

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## CAVENDISH MENU

Choose one main platter from the below:

1. Teriyaki chicken supreme with an edamame bean & rice salad
2. Soya glazed Salmon fillet with stir-fried noodles & sesame seed salad
3. Plant-based shredded duck with quinoa, spring onion & pomegranate, hoisin sauce (Ve)

Served with

Stilton & broccoli quiche, tomato chutney (V)

Garden salad & seasonal salad with honey mustard dressing

Mezze platter that includes marinated chargrilled peppers, courgettes, aubergines & olives.

Selection of bread rolls, olives ciabatta & bread sticks

Fresh fruit salad with coconut yoghurt & berry compote

Mini mousse & cheesecakes

Served with Birchalls speciality teas, Fairtrade Brazilian coffee & infusions

## QUEEN ANNE MENU

Deli-style sandwiches & finger food

Chef's daily selection of sandwiches to include meat, fish & vegetarian options

Garden salad & seasonal salad with honey mustard dressing

Smoked salmon rosette blini with creme fraiche

Cumin & coriander chicken skewers with mint yoghurt (g/f)

Mediterranean vegetables & pesto bruschetta (ve)(g/f)

Selection of petit gateaux

Fresh fruit salad with coconut yoghurt & berry compote (ve)(g/f)

Served with Birchalls speciality teas, Fairtrade Brazilian coffee & infusions

## WORKING LUNCH PACKAGE £38.85

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

(v) vegetarian (ve) vegan (g/f) gluten-free  
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# Soft Drinks

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**STILL & SPARKLING  
TABLE WATER**  
1l £3.80

**SELECTION OF  
FRUIT JUICES**  
1l £10.00

**COCA COLA**  
330 ml £2.00

**DIET COKE**  
330 ml £2.00

**COKE ZERO**  
330 ml £2.00

**SPRITE**  
330 ml £2.00

**FANTA ORANGE**  
330 ml £2.00

selection of fruit juices

**FOLKINGTON'S  
APPLE JUICE**  
250 ml £3.15

**FOLKINGTON'S  
ORANGE JUICE**  
250 ml £3.15

**FOLKINGTON'S PINK  
LEMONADE**  
250 ml £3.15

**LUSCOMBE SICILIAN  
LEMONADE**  
270 ml £3.30

**LUSCOMBE LIME  
CRUSH**  
270 ml £3.30

**LUSCOMBE HOT  
GINGER BEER**  
270 ml £3.30

**LUSCOMBE  
ELDERFLOWER  
BUBBLY**  
270 ml £3.30

House spirits & mixers available upon request  
All prices exclude VAT