

WIMPOLE<sup>St</sup>

# Working Lunch & Buffet Menu



Available  
From 1st Oct 25  
to 30th Sep 26

One of London's Leading Conference Venues

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 & present. Our team of chefs apply their imagination, passion & knowledge to ensure that the dishes they create are a delight to the eye & to the palate.

The provenance of our ingredients means a great deal to us. Of course, we want them to be the finest & 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 & 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 & vegetables from British growers. Even our tea & 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 healthcare, with profits supporting the Royal Society of Medicine's mission to share learning & support innovation within healthcare.



# Working Lunch

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Dietary requirements will be accommodated  
Minimum 6 & 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; dietary requirements will be accommodated for separately

### 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 pepper served with aioli & rocket leaves

Served with

Garden salad & Italian rice salad

Cheddar, tomato & basil quiche

Selection of bread rolls & olives 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

Tuna & lemon mousse on ciabatta croutons

Chicken & leek terrine with plum chutney on toasted brioche

### Hot

Vegetable falafel bites with sweet chilli dressing

Lamb kofta kebabs, minted 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. Please inform us of all guest allergies.

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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

Mushroom & mascarpone quiche topped with tomato chutney (V)  
Garden salad & white cabbage coleslaw 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  
Selection of mini mousse & cheesecakes

Served with Birchalls speciality teas, Fairtrade Brazilian coffee & infusions

## QUEEN ANNE MENU

Deli-style sandwiches & finger food

Deli style sandwiches & finger food  
Chefs' daily selection of sandwiches to include meat, fish, vegetarian  
Garden salad, carrot & sultana salad with honey mustard dressing  
Smoked salmon rosette blini with crème fresh  
Cumin & coriander chicken skewers with minted yogurt (g/f)  
Mediterranean vegetables & pesto brochetta (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 £3.30

## FOLKINGTON'S ORANGE JUICE

250 ml £3.30

## FOLKINGTON'S PINK LEMONADE

250 ml £3.30

## LUSCOMBE SICILIAN LEMONADE

270 ml £3.50

## LUSCOMBE LIME CRUSH

270 ml £3.50

## LUSCOMBE HOT GINGER BEER

270 ml £3.50

## LUSCOMBE ELDERFLOWER BUBBLY

270 ml £3.50

House spirits & mixers available upon request  
All prices exclude VAT