

WIMPOLESt

Working Lunch & Buffet Menu



Available
From 1st Oct 25
to 30th Sep 26

One of London's Leading Conference Venues

All prices exclude VAT

Working Lunch

WIMPOLE_{St}

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 a buckwheat tart

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

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 brocheta (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

WIMPOLE_{St}

**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

Non-alcoholic drinks packages:

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MINT BASIL LIMEADE

Basil, mint, lime juice, mint syrup, fresh lemonade & soda water

BLUEBERRY ICED TEA

Served with chamomile tea, blueberry syrup, fresh ginger, honey, & fresh mint

1WS SIGNATURE

Fresh pineapple & orange juice, served with a touch of soda water, lime juice, grenadine, & a 'secret syrup'

GLOWY SKIN SPRITZ

Sparkling rose water, served with lemon juice, strawberry syrup, & fresh strawberries.

Non-Alcoholic Package 1: Drinks £20.00 pp

- Mocktail pitchers (choose 2 Mocktails from the list beside)
- 0% Peroni beers
- Selection of Folkington juices
- Selection of Luscombe juices
- Selection of bottled Sanpellegrino
- Selection of Fentimans drinks

Non-Alcoholic Package 2: Drinks & nibbles £25.00 pp

- Mocktail pitchers (choose 2 Mocktails from the list beside)
- 0% Peroni beers
- Selection of Folkington juices
- Selection of Luscombe juices
- Selection of bottled Sanpellegrino
- Selection of Fentimans drinks
- Butter cheese straws, selection of Love corn snacks & marinated olives
- Tomato & halloumi skewer with a pesto sauce
- Chargrilled aubergine & pepper, balsamic glaze
- Cream cheese stuffed baby peppers

House spirits & mixers available upon request
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Beer & Cocktails

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SELECTION OF BOTTLED BEERS

330 ml £5.00 per bottle

SPRING GARDEN

£22 per jug

Vodka, fruity syrup, fresh lemonade & pressed apple juice.

GIN LEMONADE

£22 per jug

Gin, fresh lemonade & sparkling water

CARIBBEAN RUM PUNCH

£22 per jug

Dark Rum, orange & pineapple juice, grenadine & lime juice.

non-alcoholic

MINT BASIL LIMEADE

£13.00 per jug

Basil, mint, lime juice, mint syrup, fresh lemonade & soda water

BLUEBERRY ICED TEA

£13.00 per jug

Served with chamomile tea, blueberry syrup, fresh ginger, honey, & fresh mint

1WS SIGNATURE

£13.00 per jug

Fresh pineapple & orange juice, served with a touch of soda water, lime juice, grenadine, & a 'secret syrup'

GLOWY SKIN SPRITZ

£13.00 per jug

Sparkling rose water, served with lemon juice, strawberry syrup, & fresh strawberries.

HILDON STILL/ SPARKLING WATER

330 ml £1.50 per bottle

500 ml £1.85 per bottle

750 ml £3.50 per bottle

House spirits & mixers available upon request
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Wine

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CHAMPAGNE & SPARKLING WINE

Prosecco Extra Dry, Azzillo

Italy NV £28.50

A delicately fruity aromatic bouquet with hints of flowers, honey & green apple. Is matched by a fine mousse & a fresh, clean palate 11%

Ita Prosecco Rose, Veneto

Italy 2020 £28.50

Floral notes of roses & cherries on the palate, persistent bubbles with a smooth finish 11,5%

Blanc de Blancs, Chardonnay Brut, Louis Changarnier

France NV £32.50

This vibrant Blanc de Blancs uses the best Chardonnay grapes that have been slowly matured to capture a fine mousse & crisp citrus palate preceded by aromas of quince, brioche, & elderflower.
A fine aperitif 11,50%

Laytons

France NV £43.00

This wine shows fine, consistent bubbles with floral, honeyed fruit aromas white peaches on the palate & an elegant finish 12,5%

Taittinger Brut Reserve, France

France 2017 £96.00

Made from 40 % Chardonnay, 35% Pinot Noir & 25% Pinot Meunier, using perfectly matured grapes harvested from over 35 different vineyards. This subtle blend results in a light, elegant & balanced champagne 12,5%

WHITE WINE

Sauvignon Blanc, De Chansac Cotes de Gascogne

France 2022 £25.50

Our House White. A crisp & dry south west France sauvignon with gooseberry notes 11,5%

Indesio Pinot Grigio, Venezia

Italy 2022 £26.00

Lemon coloured with a fresh nose of orchard fruits & a hint of spice. Medium body, with note of tropical & citrus fruits 12%

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Chiringuito Cove Chardonnay, Central Valley	Chile	2024	£26.50
A medium bodied, dry, smooth Chardonnay with gentle citrus, pear & stone fruit flavours 12.5%			
Picpoul de Pinet Sel et Sable, Languedoc	France	2021	£29.50
A bright, fresh Languedoc white with fragrant aromas of white flowers, quince, followed by lemon citrus, melon & honey on the palate 12,5%			
Sauvignon Blanc, Wairau River Marlborough	New Zealand	2022	£30.00
Clean & crisp, flavours of grapefruit, gooseberry, herbs & white stone fruit expressive on the palate 13%			
Odisseia Jean-Hughes Gros, Douro	Portugal	2022	£37.50
The nose is bursting with citrus notes such as grapefruit & stone fruit such as white peach, nectarine peel & honeysuckle 13%			
Albarino 'Genio y Figuria' Attis Bodegas, Galicia	Spain	2022	£38.50
The wine is straw yellow in colour with a pronounced peachy nose. The palate is bursting full of ripe fruit flavours of apples, peach & nectarine with a fresh, citrus acidity & a subtle mineral character on the finish 13,5%			
Sancerre Domaine, Merlin Cherrier	France	2022	£48.00
A pale-yellow colour on appearance, with aromas of lemon & tangerine which, with some aeration, can open up into more tropical & coulis characters salinity. A mineral, elegant & long finish 13%			
Chablis Bourgogne 1er Cru Van Ligneau	France	2023	£49.00
The palate is powerful yet restrained with fine acidity & a creamy texture. It offers flavours of pineapple, apples & herbs with delicate creamy texture lingering on the long, persistent finish 12.5%			

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RED WINE

De Chansac Old Vine Carignan

France 2022 **£25.50**

Our House Red. A Pays d'Herault, ripe, juicy style of wine full of brambly fruit 13%

Chiringuito Cove Merlot, Central Valley

Chile 2023 **£26.50**

A medium bodied, fruity & smooth Merlot with flavours of plum, blackberry & spice 13%

Duc de Belmonde, IGP Pays d'Oc

France 2023 **£28.75**

50% Cabernet Sauvignon & 50% Syrah. Fermented in French oak, which is on the nose. Deep colour with spice & dark fruits. Smooth, spicy & a rounded finish 13.5%

Primitivo Doppio Passo, Salento

Italy 2023 **£33.00**

Fresh & aromatic red with an amazing concentration of plum, blackberry & chocolate flavours backed by naturally light & soft tannins & light acidity 13%

Raza Malbec Reserva Selection, Famatina Valley

Argentina 2021 **£36.50**

Smooth, rich & concentrated Malbec from the finest grapes. Maturation in oak barrels give the wine complexity, body & character 13%

Odisseia, Jean-Hughes Gros, Douro

Portugal 2019 **£36.50**

It's a well-rounded & layered red with notes of black plum, red cherry & a touch of chocolate. The tannins are ripe & balanced giving structure to this very drinkable wine 14,5%

Barolo, Luca Bosio, Piedmont

Italy 2019 **£53.50**

Generous & rich with dark fruits & floral notes. Full bodied with ripe tannins that frame the finish 14%

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ROSE

Santo Antini, Pinot Grigio Spain 2022 **£24.50**

Very light & refreshing with a delicate pear-drop fruit. Absolutely bright & fresh, terrifically easy to drink 12%

Chateau de Montfrin, A la Reverie Rose, Cote du Rhone France 2022 **£28.00**

Crushed summer fruits on the nose & creamy strawberries & redcurrants on the palate, this Provence rose is weighty with a long crisp finish 13,5%

PORT

Fonseca 10-year-old Tawny Portugal NV **£40.00**

Its smooth silky texture & subtle oak nuances are balanced by a fresh acidity & tannic grip that culminates in long, elegant finish 20%

Taylors Late Bottled Vintage Portugal 2017 **£42.50**

A rich, robust & fruity port, aged five to six years in wood prior to bottling 20%

DESSERT WINE

Chateau Ramon, Monbazillac, Bergerac France 2017 **£33.00**

The result is a sweet, golden wine with notes of candied orange, honey, saffron, pineapple, mango & dried apricots all balanced by a zesty acidity leaving an elegant finish 12,5%

Chateau Les Mingets Sauterns, Bourdeaux France 2019 **£35.00**

A rich & concentrated dessert wine from hand-harvested Semillon grapes affected by noble rot & mature in oak barrique. It has a concentrated, luscious character, intense flavours of caramelised fruits 13,5%

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VINTAGES

Vintages & prices are correct at time of publication; however they may be subject to change. If your wine is no longer available, we will substitute for a similar or better wine at no extra charge

CORKAGE

Wine £21.50 per bottle, Champagne & Sparkling Wine £26.00 per bottle. A bottle for the sake of these charges is 70cl or 75cl. Different size bottles will be charged pro rata. Please deliver at least 2 working days prior to your event & leftovers collected within one week of the event. Goods left after this, will be subject to a storage charge of £7.50 per case, or part thereof, per week. Soft drinks, water, minerals, spirits, beers & fortified wines, quoted on request.

PAY BARS

A minimum spend for a pay bar throughout the day can be provided upon request. If this amount is not met, the difference will be charged to client's final invoice. If you choose to put an amount behind the bar, this does count towards the minimum spend. Please inform your guests that we accept card payments only.

1 Wimpole Street is licensed to serve alcohol until 10.00pm



Contact us