W1MPOLE St

Reception & Formal Dining



Available from 1st Oct 2026 - 30th Sept 2027

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.

mia ACCREDITED VENUE

Greenpage ECOsmart 2025 SILVER AWARD

Green Meetings

Canapé Menu

WIMPOLE St

Please choose the same selection of items for all guests.

Six Canapes	£23.00 pp - Min 20 people
Eight Canapes	£30.00 pp - Min 100 people
Ten Canapes	£38.00 pp - Min 100 people

COLD

Rosette of smoked salmon lemon zest on blinis

Tuna tapenade, half a quail egg & tomato on baguettine bread croute

Spicy crab rillette with sweet red pepper on roasted potato cake

Marinated king prawn, avocado mousse ash tartlet & cherry tomato

Duck liver parfait with rhubarb & ginger jam on pain de Mie bread croute

Mini bagel of smoked chicken mousse & garnished with grapes

Parma ham rose with mixed peppers & flat parsley on feuillete

Smoked duck with sesame seeds served on a baguettine bread croute

Goat's cheese log with beetroot dust on paprika shortbread (v)

Grilled artichoke with humous & chickpea on herb crostini (v)

Aubergine wrapped with sundried tomato & mozzarella (v)

Mixed roasted peppers ragu with red pepper pesto on ficelle bread croute (v)

HOT

Marinated salmon & sweet peppers in lemon & fresh herbs brochette

Lightly spiced chilli king prawn butterfly served with a sweet chilli dip

Smoked haddock mini fish cake served with a hollandaise sauce

Grilled tuna fillet & pesto served with celeriac puree on a toasted crouton

Lamb kofta skewer served with raita dipping sauce

Mini cheese beef burger with tomato relish

Spicy chicken lollipop with sweet chilli sauce

Confit duck & spring onion pancake served with a plum sauce

Provenc ale vegetable & pesto brochette (v)

Deep fried halloumi skewer served with a lemon yoghurt dip (v)

Spanish tortilla (v)

Mini vegetarian quiche (v)

VEGAN & GLUTEN FREE

North African minted couscous on carrot (ve)

Chargrilled carrot zucchini tower red pepper tapenade (ve)(g/f)

Caviar d'aubergine on rosti potato (ve)(g/f)

Roasted vine tomato, pesto & shallots salsa on grilled zucchini (ve)(g/f)

DESSERT CANAPÉ

Sable biscuit, passion fruit mousse, candied lime zest

Lemon curd meringue tartlet

Mini fresh fruit tartlet with vanilla cream

Elderflower, blueberry & raspberry dome on lavender & orange shortbread

(v) vegetarian **(ve)** vegan **(g/f)** gluten-free
Some items may contain traces of nuts. Please inform us of all guest allergies.

Reception Menu

WIMPOLE St

POST CONFERENCE RECEPTION:

1 hour drinks & snacks reception
£20.50 per person

Two glasses of house wine, beer, fruit juice or filtered water
Butter cheese straws, potato crisps, marinated olives
Breaded halloumi with lemon yoghurt dip
Chargrilled mushroom & pepper skewer with a balsamic glaze (ve)(g/f)
Cream cheese stuffed baby peppers (g/f)

1 hour drinks & nibbles reception
£17.50 per person

Two glasses of house wine, beer, fruit juice or filtered water
Butter cheese straws, potato crisps & marinated olives

NETWORKING LIGHT BITES £6.00 pp - Minimum 10 people

BAR SNACKS (please pick 2 items)

- Sweet chilli chickpeas
- Salted pretzels
- Roasted sea salt corn
- Vegetable chips
- Marinated olives
- Butter cheese straws

TAPAS (please pick 2 items)

- Marinated black & green olives (ve)(g/f)
- Breaded halloumi with lemon yoghurt dip
- Chargrilled mushroom & pepper skewer with a balsamic glaze (ve)(g/f)
- Cream cheese stuffed baby peppers (g/f)
- Olive bread sticks wrapped in Parma ham
- Spanish tortilla with courgette & alioli sauce (v)(g/f)

£3.50 pp - Butter cheese straws, potato crisps & marinated olives

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Bowl Food Menu

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Pick 1 bowl from each section to make up your menu of 3 bowls for the entire group at £26.40
Minimum of 25 people - Maximum 150

COLD BOWLS

(Pick one)

Cold poached salmon fillet, wild rocket & shaved fennel salad with tomato chutney (g/f)
Chicken Caesar salad with ciabatta crouton, free range egg & baby gem
Plant-based shredded duck & quinoa salad with pomegranate seeds, cucumber & hoisin sauce (ve)
Spanish tortilla with courgettes served with alioli sauce & rocket salad (v) (g/f)

HOT BOWLS

Vegetarian & Vegan

(Pick one)

Roasted butternut squash, sage & feta risotto (g/f) (v) (can be vegan on request)
Chickpea, cauliflower & smoked tofu korma with pilaf rice (g/f) (ve)
Sweet potato Katsu curry with coconut rice, topped with pomegranate seeds (v)
Wild mushroom tortellini with wilted spinach & porcini cream sauce (v)

Meat & Fish

(Pick one)

Fish & chips with minted crushed peas & tartare sauce
Sauteed chicken & oyster mushroom stroganoff served with pilaf rice (g/f)
Cumberland sausage with truffle mash, red wine jus & tempura onion rings
Navarin of lamb printanier with thyme parmentier potatoes, topped with roasted peppers (g/f)

SWEET BOWLS

Add a sweet option for £7.50

Vanilla & seasonal berry cheesecake with dark chocolate shavings
Exotic fruit salad, raspberry coulis & coconut yoghurt (g/f) (ve)
Chocolate truffle torte, berry compote & vanilla cream
Caramel & chocolate brownie, coconut yogurt & berry compote (g/f) (ve)
Mango & passion fruit delice with tropical compote

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Formal Dining

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Please choose the same starter, main course & dessert for all of your guests. The dining package Includes: Three course meal, one bottle of still or sparkling mineral water per guest. Wine will be charged on consumption.

STARTERS

Crab & salmon rillette with fennel radish & dill salad accompanied with ciabatta croutons

Salmon & soft herb fish cake in panko breadcrumbs with wilted baby spinach, served with a lemon butter sauce

Pressed confit chicken & mustard terrine, red onion marmalade & toasted brioche

Cauliflower veloute with truffle oil & turmeric potatoes (v)

Marinated vegetables, rocket salad with balsamic glaze & basil oil (ve)(g/f)

Roasted fig with pickled beetroot, caramelized goats cheese & rocket leaves with a maple syrup glaze (v)(g/f)

MAINS

Rump of lamb, thyme fondant, braised Savoy cabbage, roasted carrot & Madeira sauce (g/f)

Roasted cod fillet with puy lentils, herb new potatoes, fine bean bundle & salsa Verde (g/f)

Honey glazed duck supreme, fine beans, cumin carrot puree, confit potato & cranberry sauce

Seabass fillet, grain mustard potato cake, sauteed asparagus, brown shrimp & white wine cream sauce (g/f)

Corn-fed chicken supreme, butternut squash puree, curly kale, thyme chateau potatoes & a port wine sauce (g/f)

Salmon fillet, pea puree, dill & shaved fennel, buttered cocotte potato, lemon beurre Blanc (g/f)

Wild mushroom tortellini served with porcini sauce & spinach (v)

Butternut squash & sage risotto topped with vegetarian hard cheese (v)(g/f)

Pan-fried gnocchi with vegan pesto, plant-based chicken roasted root vegetables & rocket (ve)

DESSERTS

Chocolate truffle tort served with a fruits of the forest compote

Fresh raspberry & white chocolate ingot with dark chocolate sauce

Passion fruit & mango delice with tropical compote

Vanilla & seasonal berry cheesecake with berries couli and honeycomb

Normandy French apple tart & vanilla cream

Served with Birchalls speciality teas, Fairtrade Brazilian coffee & infusions

£70 p.p or £75 p.p includes 1/2 bottle house of wine Minimumof20people Lastordersat 8pm

Cheese course available upon request

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Beverage Menu

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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 £2.55

DIET COKE
330 ml £2.55

COKE ZERO
330 ml £2.55

SANPELLEGRINO ARANCIATA
330 ml £2.75

SANPELLEGRINO LIMONATA
330 ml £2.75

selection of fruit juices

FOLKINGTON'S APPLE JUICE
250 ml £3.35

FOLKINGTON'S ORANGE JUICE
250 ml £3.35

FOLKINGTON'S PINK LEMONADE
250 ml £3.35

LUSCOMBE SICILIAN LEMONADE
270 ml

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

WIMPOLE St

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’

ROSE GARDEN 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
All prices exclude VAT

Beer & Cocktails

SELECTION OF BOTTLED BEERS
330 ml £5.15 per bottle

NON ALCOHOLIC BOTTLED BEERS
330 ml £3.55 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

non-alcoholic

MINT BASIL LIME
£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’

HILDON STILL / SPARKLING WATER
330 ml £1.50 per bottle
500 ml £1.85 per bottle

House spirits & mixers available upon request
All prices exclude VAT

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 **£33.00**

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 **£43.50**

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 **£26.00**

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

Indesio Pinot Grigio, Venezie — Italy 2022 **£26.50**

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

House spirits & mixers available upon request
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Wine

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Chiringuito Cove Chardonnay, Central Valley A medium bodied, dry, smooth Chardonnay with gentle citrus, pear & stone fruit flavours 12.5%	Chile	2024	**£26.50**
Picpoul de Pinet Sel et Sable, Languedoc A bright, fresh Languedoc white with fragrant aromas of white flowers, quince, followed by lemon citrus, melon & honey on the palate 12,5%	France	2021	**£30.00**
Sauvignon Blanc, Wairau River Marlborough Clean & crisp, flavours of grapefruit, gooseberry, herbs & white stone fruit expressive on the palate 13%	New Zealand	2022	**£30.50**
Vinho Verde, Azal, ABC Darium A light, zesty white wine from the northwest. The palate is fresh with a zingy acidity, notes of green apple, white peach, grapefruit and a hint of elderflower 12.5%	Portugal	2024	**£31.50**
Albarino 'Genio y Figuria' Attis Bodegas, Galicia 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%	Spain	2022	**£38.50**
Sancerre Domaine, Merlin Cherrier 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%	France	2022	**£48.00**
Chablis Bourgogne 1er Cru Van Ligneau 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%	France	2023	**£49.00**

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Wine

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RED WINE

De Chansac Old Vine Carignan — France — 2022 — **£26.00**

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%

Pinot Noir Saurus Familia Schroeder, Patagonia — Argentina — 2023 — **£34.50**

Deeply perfumed aromas with notes of black cherry, recurrent, summer fruit and plenty of power, spice and a silky balance. Sweet tannins and a balance acidity with fine notes of vanilla and cocoa powder 14%

Raza Malbec Reserva Selection, Famatina Valley — Argentina — 2021 — **£35.50**

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

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%

House spirits & mixers available upon request
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Wine

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ROSE

Santo Antini, Pinot Grigio — Spain — 2022 — **£25.50**

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 — **£28.50**

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 — **£41.00**

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 — **£33.50**

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 — **£37.00**

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

House spirits & mixers available upon request
All prices exclude VAT

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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