W1MPOLE St

Working Lunch & Buffet Menu



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

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 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

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

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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