



CATERING MENU

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KEY

- (DF) Free from dairy containing ingredients
- (GF) Free from gluten containing ingredients
- (V) Vegetarian dishes
- (Vg) Vegan dishes

Welcome to our new menu for 2019 where we've done the hard work so you don't have to! Simply pick from our carefully composed menus designed to suit your budget and tastes, or contact us to create a menu tailored to your needs. As an independent venue, we have the freedom to purchase from specialist suppliers on a daily basis. We pride ourselves on our approach to sustainability, accessibility and corporate social responsibility (CSR) – take a look at our website www.onegreatgeorgestreet.com for further information. Don't forget you can also interact with our chef, wine expert and the rest of the team on our blog:

www.oggsvenue.com



Afternoon Tea

Refreshments

A selection of refreshments and snacks available throughout the day

BEVERAGES

A selection of Fair Trade teas, herbal infusions and filter coffee	£2.75
A selection of Fair Trade teas, herbal infusions and filter coffee with an assortment of biscuits (V)	£3.80
Orange, apple or cranberry juice, 1 litre <i>(Other juices are available on request)</i>	£3.60
Still or sparkling water, 750 ml bottles	£2.75
Soft drinks – assorted 330 ml cans	£1.70
Individual bottled fresh fruit smoothies	£2.20
Freshly squeezed orange juice, 1 litre	£7.85
Iced tea with lemon, 1 litre	£2.25

ACCOMPANIMENTS *(Price per item)*

Cake selection (V)	£2.00
Energy bar selection (Includes DF, GF, V, Vg options)	£2.00
Organic chocolate bar selection (Includes DF, GF, V, Vg options)	£2.00
Cookie selection (V)	£1.50
Sea salt flavoured toasted corn kernels (DF, GF, V, Vg)	£1.50
Fruit skewers	£2.00

SNACK BOWLS

£1.00 per person

Salted, sweet and spicy nut selection (DF, GF, V, Vg)
Potato crisps (DF, GF, V, Vg)
Vegetable crisps (DF, GF, V, Vg)
Tempura seaweed crackers (DF, V, Vg)
Sweet and salted popcorn (GF, V, Vg)
Selection of olives (DF, GF, V, Vg)

AFTERNOON TEA

£22.50

Finger sandwiches of coronation chicken, egg & cress and smoked salmon, afternoon tea pastries, scones topped with clotted cream and strawberry jam. Served with a selection of tea & coffee



Fruit skewers

Breakfast

Available as a self-service buffet until 10:30

BREAKFAST BEVERAGES

A selection of Fair Trade teas, herbal infusions and filter coffee	£2.75
Orange, apple or cranberry juice – 1 litre <i>(Other juices are available on request)</i>	£3.60
Still or sparkling water, 750 ml bottles	£2.75

HOT DISHES (Price per item) £2.40

Grilled smoked bacon in a soft roll (DF)
Cumberland sausage in a soft roll (DF)
Herb omelette in a soft roll (DF, V)
Roasted field mushroom in a vegan roll (DF, V, Vg) <i>(All the soft rolls are served with Heinz tomato ketchup and HP sauce)</i>
Baked croissants filled with cheese and ham
Vegetarian breakfast quiche with tomato, mushroom and cheese (GF, V)
Banana and blueberry pancake stack with agave syrup (DF, GF, V, Vg)

COLD DISHES (Price per item) £2.40

Smoked salmon cup with avocado cream cheese
Croissants served with butter and strawberry jam (V)
Fruit skewers with Greek yoghurt and honey (GF, V)
Danish pastry (V)
Individual Bircher muesli with coconut yoghurt, raspberries and toasted coconut flakes (DF, V, Vg)
Nut, banana and raisin grain-free muffins (DF, GF, V)

ENGLISH BREAKFAST £18.50 per person

Scrambled eggs, Cumberland sausages, smoked back bacon, hash brown, grilled tomato, baked beans, sautéed mushrooms, thick toasted bread and a selection of tea and coffee
(Price includes plated table or buffet service)

VEGETARIAN ENGLISH BREAKFAST £13.75 per person

Scrambled eggs, onion and rosemary sausages, hash brown, grilled tomato, baked beans, sautéed mushrooms, thick toasted bread and a selection of tea and coffee (V)
(Price includes plated table or buffet service)

BUFFET CONTINENTAL BREAKFAST SELECTION £16.50 per person

A selection of sliced breakfast meats and cheeses with cherry tomatoes, croissants, Danish pastries, orange and grapefruit segments with Greek yoghurt, crusty bread, preserves, butter and a selection of tea, herbal infusions and coffee

Business Lunch and Sharing Platters

*Additional side dishes are charged at £2.60 – please choose from the list below.
Faith specific choices are available for pre-order. All prices are per person.*

*The following menus are available
for 6 to 30 guests. For less than
6 guests the chef can create a menu
to suit your needs*

SANDWICH MENU £13.90

A selection of sandwiches and wraps served
with a bowl of crisps
1 x side dish
Whole fruit (DF, GF, V, Vg)

VEGETABLE SALAD PLATTER £13.90

*(If you would prefer an alternative Sharing Platter
please add £2.00)*

Platter of grilled Mediterranean vegetables, olives,
marinated artichokes, houmous, tomato & basil,
mixed beans in vinaigrette and beetroot, olive oil,
dill and mint salad (DF, GF, V, Vg)
1 x side dish
Whole fruit (DF, GF, V, Vg)

*The following menus are available for
parties of 10 or more guests*

SANDWICH/ PLATTER MENU £21.70

A selection of sandwiches and wraps served with
a bowl of crisps or the Vegetable Salad Platter
4 x side dishes
Whole fruit (DF, GF, V, Vg)

SHARING PLATTERS £23.70

Choose one platter and add 5 x side dishes

MEAT PLATTER

A selection of sliced charcuterie, scotch eggs,
pork pie, bacon and onion quiche and Parma ham
and melon garnished with cherry tomatoes and
radishes, served with piccalilli and Branston pickle

CAESAR SALAD PLATTER

A platter of sliced grilled chicken, gem lettuce,
pancetta crisps, croutons and flaked parmesan
with a Caesar dressing on the side
(Vegetarian option available)

TUNA MAYONNAISE NIÇOISE PLATTER

Delicious salad of new potatoes, green beans,
olives, oregano and tomato served with tuna
mayonnaise (GF, DF)



Pasta salad with pesto, broccoli, rocket, cherry tomatoes and Parmesan flakes (V)

SIDE DISHES

COLD DISHES

Pasta salad with pesto, broccoli, rocket, cherry tomatoes and Parmesan flakes (V)

Char-grilled bruschetta topped with houmous, roast red peppers and aubergine with smoked paprika and basil cress (DF, V, Vg)

Fresh herb, edible flower, pea, alfalfa, pomegranate and toasted sesame salad (DF, GF, V, Vg)

Bocconcini and cherry tomato salad with virgin olive oil and ripped basil (GF, V)

Tandoori chicken skewer with raita dip (GF)

Quinoa salad with caramelized red onion, toasted chickpeas, edamame beans and pumpkin seeds (DF, GF, V, Vg)

Crispy vegetable crudities with houmous, garlic and chive cashew nut 'crème fraîche' dips (DF, GF, V, Vg)

Crusty sliced bread basket served with butter, olive oil and balsamic vinegar (V)

Chocolate dipped profiteroles filled with vanilla cream (V)

HOT DISHES

Mini jacket potatoes with chilli con-carne and melted cheddar (GF)

Vegetarian spring rolls with sweet chilli dip (DF, V, Vg)

Pork, apple and chorizo sausage rolls

Panko coated chicken pieces with katsu sauce

Vegetarian quiche (V)

Falafel with mint and coriander yoghurt dipping sauce (GF, V)

Crispy duck spring rolls with hoi-sin sauce (DF)

Cocktail vegetable patties with jerk mango dip (DF, V)

Polenta chips with coriander chutney (GF, V)

Fork Buffets

*Standing or seated buffets are available throughout the day
for 30 people and over*

£35.00 per person for lunch

A seated buffet carries an additional charge of £4.00 per person

Additional main dishes £6.25 per person

Additional side dishes £3.00 per person

All fork buffet menus are served with mixed leaf salad and a bowl of whole fruit

*All main course dishes, all side dishes and all desserts
are interchangeable at no extra cost*

A reduced chef's choice menu of two main dishes (one to be vegetarian), two side dishes, one dessert and coffee is available for £28.25 per person for lunch only

MENU 1 **COLD FORK BUFFET**

MAIN

Cold poached salmon with basil mayonnaise
(DF, GF)

Coronation chicken salad with peanut coriander
pesto (DF, GF)

Roast tomato, cheddar and herb quiche (V)

SIDES

Russian potato and vegetable salad (V)

Quinoa and roast chilli butternut salad with sugar
snap peas and pomegranate seeds (DF, GF, V, Vg)

DESSERTS

Mixed mini cheesecakes

Tropical fruit salad (DF, GF, V, Vg)

MENU 2 **COLD FORK BUFFET**

MAIN

Sliced gammon ham with honey mustard
mayonnaise dressing and roquette salad (DF)

Duck, broccoli and sesame salad with hoi-sin
dressing and crispy pancake strips (DF)

Grilled chestnut mushrooms with roasted
butternut squash, salsa verde (DF, GF, V, Vg)

SIDES

Iranian jewelled rice salad (DF, GF, V, Vg)

Marinated cucumber salad with dill (DF, GF, V, Vg)

DESSERTS

Banoffee pie (V)

Grenadine marinated orange segments with
Greek yoghurt (V)



Roast farmed seabass on a bed of lime, coriander and mango salsa (DF, GF)

MENU 3 HOT FORK BUFFET

MAIN

Beef, mushroom and ale pie topped with puff pastry (DF)

Roast farmed seabass on a bed of lime, coriander and mango salsa (DF, GF)

Spinach and ricotta stuffed gnocchi with red pepper, tomato and basil sauce (V)

SIDES

Roast new potatoes infused with rosemary (DF, GF, V, Vg)

Honey glazed roast root vegetables (DF, GF, V)

DESSERTS

Bakewell tart with almond frangipane and raspberry jam (V)

Champagne and strawberry mousse

MENU 4 HOT FORK BUFFET

MAIN

Lamb tagine with dried apricots and chickpeas in a traditional spiced sauce (DF, GF)

Marinated chicken with olives, onion and preserved lemon (DF, GF)

Lentil moussaka - a vegetarian version of the classic Greek dish with layers of aubergines and braised lentils (V)

SIDES

Couscous with flaked almonds, pomegranate seeds, carrot and sumac (DF, V, Vg)

North African tomato and cucumber salad with mint, parsley and black pepper (DF, GF, V, Vg)

DESSERTS

Cardamom, saffron, orange and caramel panna cotta (GF)

Honey roasted fig, plum and almond tart (V)



MENU 5

HOT FORK BUFFET

(Gluten Free)

MAIN

Free-range chicken, smoked bacon, baby onion and grain mustard casserole (GF)

Steamed salmon pieces on a shallot, garlic, smoked paprika and cherry tomato compôte (DF, GF)

Paneer, spinach and sweet potato masala (GF, V)

SIDES

Pilaf rice (GF, V)

Peas, diced leeks and sugar snaps tossed in minted butter (GF, V)

DESSERTS

Lemon cake (DF, GF, V, Vg)

Gluten free chocolate brownies (GF, V)

MENU 6

HOT FORK BUFFET

MAIN

Speldhurst sausages with Kentish Bramley apple gravy (DF)

Scottish salmon with a traditional English parsley sauce

Sage and caramelised onion hotpot (V)

SIDES

Heritage tomato salad with Aspath's cider vinegar dressing (DF, GF, V, Vg)

Crushed new potatoes with chives (DF, GF, V, Vg)

DESSERTS

Elderflower jelly with Rodda's clotted cream (GF)

British cheeseboard with bread and crackers served with fig, apple and Bishops finger ale chutney

(All dishes are made from predominately British ingredients from British companies)



Steamed salmon pieces on a shallot, garlic smoked paprika and cherry tomato compôte (DF, GF)

MENU 7

HOT FORK BUFFET

(Vegan Menu)

MAIN

Vegan pumpkin and sage tortelloni in olive oil with fresh herbs (DF, V, Vg)

Chickpea chole curry with spinach (DF, GF, V, Vg)

Faux frittata with courgette and caramelised onion (DF, GF, V, Vg)

SIDES

Mexican slaw with avocado and lime 'mayonnaise' (DF, GF, V, Vg)

Roasted sweet potato and cauliflower with super-seed dukka (DF, GF, V, Vg)

DESSERTS

Vegan strawberry and raspberry mess bowl (DF, GF, V, Vg)

Chocolate coconut tart (DF, GF, V, Vg)



Lamb curry with basmati rice and mini poppadums

Bowl Food

All bowl food menus are £30.00

All dishes are interchangeable without additional cost

Additional bowls £5.00 each

MENU 1

Salmon en croûte with crème fraîche watercress sauce

Braised beef cheek

Bourguignon with crushed new potatoes

Daikon salad wrap with wasabi 'crème fraîche' (GF, DF, V, Vg)

Panko coated goat's cheese with chilli jam and heritage tomato salsa (V)

Eton mess (GF, V)

MENU 2

Breadcrumbsed fish and chips, tartare sauce

Chorizo patatas bravas (DF)

Crispy duck salad with cashew nuts, watermelon and spring onion with hoi-sin dressing (DF)

Curried lentil scotch egg with tamarind chutney (V)

Falafel with houmous and tabbouleh (DF, V, Vg)

MENU 3

Lamb curry with basmati rice and mini poppadums

Crab and spring onion cake with grain mustard cream sauce

Spinach and ricotta tortellini with cheesy garlic and cream sauce (V)

Jerk tofu with avocado, lime and mango salsa (DF, GF, V, Vg)

Chocolate mousse with cherry compote (DF, V)



Salmon en croûte with crème fraîche watercress sauce



Eton mess (GF, V)

Canapés

8 pieces £21.00 per person

10 pieces £25.00 per person

4 pieces £11.00 per person (available when followed by a seated meal)

All canapés items are interchangeable at no additional cost

CANAPÉ MENU 1

HOT

Mini beef Wellingtons wrapped in Parma ham and served with horseradish Hollandaise
Vegetarian spring rolls with sweet chilli dipping sauce (DF, V, Vg)

Chicken katsu lollipop with curry dipping sauce

Turmeric and carrot falafel with gooseberry and coriander chutney (DF, GF, V, Vg)

COLD

Shredded duck in a sesame cone with hoi-sin, spring onion, cucumber (DF)

Goat's cheese rolled in poppy seeds with tomato chutney (GF, V)

Smoked salmon and asparagus blini with dill cream cheese

DESSERT

Chocolate dipped strawberries (GF, V)

CANAPÉ MENU 2

HOT

Curried lamb kofta with pinenuts and lemon yoghurt dip (GF)

Pork, apple and chorizo sausage rolls

Skewered chicken pieces with a satay dipping sauce (DF, GF)

Emmental, cranberry, caramelised onion and roquette croque-monsieur (V)

COLD

Smoked salmon, nori and sesame pancake stack, wasabi mayonnaise

Bocconcini, basil and cherry tomato skewer with nut-free pesto (DF, V)

Seared and diced fillet of beef with caper, red pepper, onion and tomato in a pastry cup

DESSERT

Mixed mini macarons mousse cups (V)





Smoked salmon, nori and sesame pancake stack, wasabi mayonnaise

CANAPÉ MENU 3

HOT

Cocktail boar chipolatas with honey mustard dip

Crispy paprika monkfish bites with lemon mayonnaise

Mini roast potatoes filled with Cheddar, sour cream and chives (GF, V)

COLD

Feta and watermelon stack with basil cress (GF, V)

Harissa lamb lollipops with sumac yogurt dip (GF)

OGGS cured gravadlax salmon with Danish remoulade (DF, GF)

Antipasti skewers with artichoke, sun-blushed tomato and olive (DF, GF, V, Vg)

DESSERT

Tiramisu in a chocolate cup (V)





OGGS cured gravadlax salmon with Danish remoulade (DF, GF)

Canapés and Bowl Food Combinations

All combination menus are £21.00

Additional bowls are £5.00 each per person

All additional canapés are £2.50 each per person

All dishes from the bowl food, canapé and combination menus are interchangeable at no additional cost

MENU 1

BOWLS

Salmon en croûte with crème fraîche watercress sauce

Daikon salad wrap with wasabi 'crème fraîche' (DF, GF, V, Vg)

CANAPÉS

Pork, apple and chorizo sausage rolls

Chicken katsu lollipop with curry dipping sauce

Curried lamb kofta with pinenuts and lemon yoghurt dip (GF)

Sunblush tomato cup with fresh pesto and Parmesan flakes (V)

MENU 2

BOWLS

Braised beef cheek

Bourguignon with crushed new potatoes

Panko coated goat's cheese with chilli jam and heritage tomato salsa (V)

CANAPÉS

Turmeric and carrot falafel with gooseberry and coriander chutney (DF, GF, V, Vg)

Vegetarian spring rolls with sweet chilli dipping sauce (DF, V, Vg)

OGGS cured gravadlax salmon with Danish remoulade (DF, GF)

Tiramisu in a chocolate cup (V)

MENU 3

BOWLS

Lamb curry with basmati rice and mini poppadums

Spinach and ricotta tortellini with cheesy garlic and cream sauce (V)

CANAPÉS

Mini beef Wellingtons wrapped in Parma ham and served with horseradish Hollandaise

Crispy paprika monkfish bites with lemon mayonnaise

Feta and watermelon stack with basil cress (GF, V)

Goat's cheese rolled in poppy seeds with tomato chutney (GF, V)



Asparagus wrapped in Parma ham with a warm poached egg and chervil Hollandaise (GF)

Lunch & Dinner

Available for 10 people and over

Coffee and salted caramel truffles are included

*Please choose one starter, one main and one dessert
plus a vegetarian alternative if required (Vegan dishes are also available)*

*Please let your event executive know if there
are any additional dietary requirements*

Prices per person:

3 Course Lunch £44.00

Cheese as an additional Course: £9.00 each

3 Course Dinner £47.00

Cheese as an additional Course: £9.00 each

STARTERS

Scottish smoked salmon with dill, caper, red onion
and gherkin cream cheese, lemon blinis
and watercress salad

Salad of white crab meat, prawns, spring onion,
tomato, cucumber and herbs bound with lemon
mayonnaise (DF) (£1.50 supplement)

Pan-fried seabass niçoise with preserved
lemon oil (DF, GF)

Twice-baked smoked haddock soufflé with a white
wine and English mustard sauce

Chicken, pancetta, toasted focaccia and cos lettuce
salad with Caesar dressing
(Available with avocado for vegetarians)

Asparagus wrapped in Parma ham with a warm
poached egg and chervil Hollandaise (GF)
(Also available with grilled courgette as a
vegetarian alternative)

Wafer thin bresaola with caramelised pear, rocket
and shaved Parmesan salad, gremolata dressing (GF)

Wild mushroom, spinach and goat's cheese
risotto (GF, V)

Italian style aubergine bake with mozzarella cream
and cherry tomato sauce (GF, V)

Pumpkin and herb tortelloni with olive oil and
sage crumb (DF, V, Vg)

Grilled Crottin de Chavignol with roasted figs and
smoked chilli jam (GF, V)

Roasted feta and watermelon with chilli and spring
onion salsa, basil cress (GF, V)

MAIN COURSES

Pan-fried farmed seabass on mashed potatoes with asparagus and saffron chive sauce (GF)

Roast fillet of cod with grilled courgettes, boulangère potatoes and rich tomato basil sauce (DF, GF)

Harissa marinated salmon fillet with roasted sweet potato, aubergine and onion, coriander verde sauce (DF, GF)

Roast beef sirloin on a caramelised onion potato cake and chargrilled asparagus, with wild mushroom and Madeira jus (GF)

(Available as a fillet of beef for a £2 supplement)

Confit duck leg on herbed mashed potato with sautéed Savoy cabbage and a rich citrus Port jus (GF)

Roast free range chicken breast with roast cocotte potatoes, tenderstem broccoli, sage and onion stuffing and gravy

Guinea fowl breast filled with mushroom & mustard with fondant potato, peas and leeks and a pink peppercorn sauce (GF)

Roast rump of lamb served with dauphinoise potatoes, spinach, cherry tomato chutney and rosemary jus (GF) *(Available as a 3 bone rack of lamb for a £2 supplement)*

Slow roasted belly of pork with sautéed kale, garlic mash and red onion gravy (DF, GF)

Tandoori marinated paneer on spinach and Bombay potatoes with a creamy masala and coriander sauce (GF, V)

Cannellini bean, seed and mushroom pithivier with chunky glazed carrots, green beans and turmeric herb sauce (DF, V, Vg)

Char-grilled tofu steak with boulangère potatoes, spinach, asparagus, tomato chutney and peppercorn sauce (DF, GF, V, Vg)



A selection of British and European cheeses served with grapes, chutney, celery and crackers



Baked chocolate fondant served with morello cherry compôte and vanilla ice cream (V)



Roast fillet of beef on a caramelised onion potato cake and chargrilled asparagus with wild mushroom and Madeira jus (GF)

DESSERTS

Blueberry frangipane tart with peach
caramel sauce (V)

Champagne and strawberry mousse

Baked vanilla cheesecake with elderflower
marinated strawberries (V)

Normandy apple tart with vanilla cream sauce
and rum soaked raisins (V)

Baked chocolate fondant served with morello
cherry compôte and vanilla ice cream (V)

Lemon posset served with fresh raspberries,
tart lemon curd and mini meringues (GF, V)

Chocolate crème caramel with Amaretti biscuits (V)

Light orange zest sponge with custard (V)

Custard chocolate pot with meringues and
raspberries (DF, GF, V, Vg)

A selection of canapé desserts including chocolate
dipped strawberries, lemon posset, macarons,
cheesecake selection, tiramisu and fruit skewers.
Served plated or from a buffet
(£1.50 supplement)

A selection of British and European cheeses
served with grapes, chutney, celery and crackers

200

YEARS
PUTTING
YOUR
EVENT
FIRST



Phil Ackers
Head of Building Services

20 years of service



Dan Hopkins
Asst. Manager, Building Services

20 years of service



Shelley Coleman
Food & Beverage Manager

14 years of service



Lenneth Edwards-Green

Asst. Food & Beverage Manager

28 years of service



Victoria Gallacher

Revenue Manager

17 years of service



Phil Clark

Audio Visual Manager

7 years of service



Michelle Berez

Head Receptionist

29 years of service



Byron Zabala Garcia

Asst. House Manager

16 years of service



Yvonne Williams

Asst. Events Manager

18 years of service



David Wilkinson

Executive Chef

18 years of service



Gary Payne

Director

13 years of service

Great Location • Great Value • Great Flexibility • Great Team

Additional Information

There is an additional staff charge for refreshments served before 07:30 or after 17:30.

Final guaranteed numbers for catering must be advised three working days in advance. Working days are deemed as Monday to Friday not including public holidays.

Dishes from the menu may contain traces of allergens, including nuts. Please ask one of our team if you require further information about the allergens contained in our dishes.

A supplement will apply when numbers for catering are less than 100 at weekends and public holidays.

Prices shown are exclusive of VAT, which shall be charged at the rate in force at the time of purchase. These prices are also subject to change should the government introduce additional costs.

If you require a choice menu, this is available for a seated lunch or dinner at an additional cost of 25% of the menu price.

Should ingredients not be available a similar substitution may be used.

2019 prices are subject to change with 3 months' notice advertised online.

Our Standard T&C's also apply and can be found on our website: www.onegreatgeorgestreet.com



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