

Hospitality Menu

Our hospitality menus have been created to suit the full range of meetings and events held at 20 Cavendish Square. All food is prepared on site using fresh ingredients of the highest quality, most of which are sourced locally.

All our menus can be customised to accommodate a wide range of diets. The Conference Services Team will be delighted to assist with any special requests to cater for your exact needs.



Beverages

Fairtrade Coffee & Tea - £2.50

Fairtrade Coffee, Tea & Biscuits - £3.25

Fairtrade Coffee, Tea & Snacks - £4.00

(Premium savoury snacks, a healthier alternative to your afternoon refreshments)

BELU Mineral Water 750ml - £3.60 (All Profits Go Back To 3rd World Water Projects)

Fruit Juice 1 Litre (1 X Jug) - £4.50

Mini Croissants & Pastry Selection (2pp) - £3.50

Mini Muffins (2pp) - £3.00

Break Time Indulgence - £5.50

Fairtrade Coffee & Tea Served With a Selection of Homemade Cakes

Please note these prices do not include VAT



Breakfast Menu

(Minimum 5 Servings)

All served with Fairtrade tea & coffee

Simply Continental £9.50

Freshly Baked Mini Croissants, Preserves & Butter, Emmental Cheese, Ham & Sliced Fruit

Healthy Option £6.50

Smoothie, Greek Yoghurt, Granola, Honey & Slices Of Fresh Fruit & Berries

Classic Butties £8.00

Selection Of Warm Baps Filled With Smoked Back Bacon Or Cumberland Sausage & Scrambled Egg Served With Ketchup, Mustard And Brown Sauce. (2pp)

RCN Full English £20.00

Full English breakfast served as a buffet with:

Scrambled Egg

Grilled Plum Tomatoes with Thyme

Sauté Mushrooms

Cumberland Sausages (Vegetarian Option Available)

Grilled Smoked Back Bacon

Baked Beans

Toast (Butter & Preserves)

Served with fruit juice

Please note these prices do not include VAT



Lunch Menu

(Minimum 5 servings)

Simple Sandwich Lunch £18.00*

Selection of Wraps & Sandwiches with Homemade Fillings (Meat, Fish & Vegetarian)
Served With Seasonal Fruit Bowl, Mini Sweet Bites, Fruit Juice And Kettle Crisps.

Premium Sandwich Lunch £20.00*

Selection of Wraps & Sandwiches with Homemade Fillings (Meat, Fish & Vegetarian), Two Finger Food Items
Served With Seasonal Fruit Bowl, Mini Sweet Bites, Fruit Juice And Kettle Crisps.

*Our Sandwich Fillings Changes on a Weekly Basis
Please Ask for This Week's Menu Selection

Please note these prices do not include VAT

Soup & Sandwich Lunch £19.00*

Soup Of The Day, Selection Of Wraps And Sandwiches With Homemade Fillings (Meat, Fish And Vegetarian) Served With Seasonal Fruit Bowl, Mini Sweet Bites, Fruit Juice And Kettle Crisps.

Ploughman's Lunch £19.00

Homemade Scotch Egg With Piccalilli
(Vegetarian Option Available)
Pork Pies & Carved Ham
English Cheese with Red Onion Chutney
Stone Baked Sourdough & Butter
Seasonal Salad & Pickles
Fruit Bowl & Fresh Juice



Cold Buffet

(Minimum 5 servings, choose one option)

£20.00

Option one: Caesar

Grilled Chicken Breast
Marinated Halloumi Skewers
Crouton, Shaved Parmesan & Cos Lettuce Salad
Served With Caesar Dressing & Selection of Breads
Fruit Bowl & Juice

Option two: Niçoise

Seared Tuna Steak or Salmon
Warm Chive & Grain Mustard Dressed New Potatoes
Niçoise Salad (French Bean, Egg,
Olives, Mixed Leaf & Tomato)
Selection of Breads
Fruit Bowl & Juice

Option three: Mediterranean Mezze

Selection of Italian & Spanish Cured Meats
Chargrilled Vegetable Salad with Fresh Basil Dressing
Aged Greek Feta, Butter Bean & Fresh Herbs
Marinated Olives, Rocket, Pickles
Served With a Selection of Breads, Fruit Bowl & Juice

Please note these prices do not include VAT



New

Light & Healthy Bowl Food

£20.00

Grilled Chicken, Seared Salmon, Marinated Halloumi
Served With Quinoa, Barley, Sweet Potato, Wild Rice Warm Salads
Selection of Sliced Fruits, Berries & Fresh Juice
Fruit & Nut Granola Bars/Energy Balls

Extras

Seasonal Fruit Bowl £3.00

Seasonal Sliced Fruit & Berries £9.00

Continental Cheeseboard Served With Biscuits, Chutneys & Grapes £7.50

Cheese Straws & Olive Oil Bread Sticks £8.00

Nibbles £4.00

(Japanese rice crackers, cheese straws, olive oil breaded sticks, mixed nuts and kettle chips).

Please note these prices do not include VAT



Afternoon Tea

£18.00

Assortment of Finger Sandwiches
(Smoked Salmon & Black Pepper Crème Fraiche; Cucumber
& Cream Cheese; Egg Mayo & Mustard Cress)

Afternoon Homemade Cakes & Scones with
Clotted Cream and Strawberry Jam
Tea & Coffee

Please note these prices do not include VAT



Hot Fork Buffet

2 Choices £24.00

3 Choices £30.00

Meat

English Beef, Baby Onion, Mushroom & Red

Wine Casserole with Creamed Potatoes.

Herb Chicken & Vegetable Fricassee,
with Braised Pilau Rice.

Ham Hock, Parsley & Vegetable Pie
with Dauphinoise Potatoes.

Grilled Herb Chicken, Salsa Verde & Parmentier Potatoes.

Fish

Smoked & Poached Salmon Casserole,
With Dill Potato Crust.

Prawn, Cod & Hake Cassoulet with
Saffron & White Wine Sauce.

Vegetarian

Bean & Sweet Potato Cakes with Mango Relish.

Butternut Squash & Feta Cheese, Filo Tart.

Aubergine, Courgette, Sun Blush

Tomato & Parmesan Bake.

Served with seasonal vegetables, 2 chef's salads &
selection of breads. Chef's dessert, fruit bowl & fruit juice.

Please note these prices do not include VAT



Drinks Reception

House Wine - £16 per bottle

White: Coni Rossi Pinot Grigio 2010

Red: Cambio 7 Cabernet Sauvignon Valle Central 2010

Rose: Cambio 7 Rose Valle Central 2010

White: Chablis Francoise Chauvent £22.00

Red: Chateaux La Croix Ferradat St Emillion £22.00

Champagne Laurent Perrier Brut On Request £38.00

Conti Neri Prosecco Di Prosecco £22.00

Drinks Reception £20.00

(Minimum 25 people)

House Wine, Selection of beers & soft drinks, accompanied by nibbles

(Includes 2 glasses of wine or 2 beers & 2 soft drinks with nibbles)

Please note, service charge will be added for an evening event. Please ask the conference team for a quote.

Full wine list on request.

Please note these prices do not include VAT



Canapés

(Minimum 25 Servings)

Please contact the conference team for a quote

Seared Beef, Horseradish Cream, Rye Crumble.
Lemon & Tarragon Chicken, Sourdough Crisp.
Serrano Ham, Red Pepper & Manchego Cheese.
Lamb Fillet, Capers & Shallot Vinaigrette.

Scottish Smoked Salmon, Spinach
Blinis, Caviar & Sour Cream.
Vietnamese Crab Cake, Coconut & Lime Jelly.
Salted Cod, Spinach Coriander Bhajis.
Grilled Sea Trout, Asparagus Emulsion.

Tofu & Sweet Potato Bon Bon.
Wild Mushroom Croquette.
Indian Spiced Lentil Cakes with Mango.
Heritage Tomato, Buffalo Mozzarella & Pine Nuts.

Chocolate & Hazelnut Boat.
Glazed French Lemon Tart.
Strawberry Shortcake.
Mini Macaroons.

Please note there will be an additional cost for labour charge.

Please note these prices do not include VAT



Finger Buffet

(Minimum 10 servings)

6 Items £20.50

8 Items £24.50

Beef Sliders, Cheddar Cheese, Relish
& Brioche Sesame Bun.
Minted Lamb Kofta, Cucumber Yoghurt Relish.
Yakitori Chicken Skewers, Sesame Glaze.
Crispy Panko Chicken, Harissa Mayo.
Grilled Chorizo, Manchego Arancini.

Cornish Crab Cakes, Apple & Celeriac Remoulade.
Seared Salmon, Herb & Mustard Salsa.
Prawn & Courgette Fritter, Lime Yuzu Sauce.

Goat's Cheese & Chive Tart, Sun Blush Tomato Relish.
Sweet Potato & Spinach Falafel,
Mango & Coriander Relish.
Lentil & Halloumi Kofta, Sesame & Tahini Mayo.
Mexican Vegetable Tortilla, Avocado & Sour Cream.

Apple & Cinnamon Crumble.
Lemon & Blueberry Drizzle Cake.
Dark & Milk Chocolate Tart, Dried Raspberry.
Chocolate & Walnut Brownie.

Please note these prices do not include VAT

*Suggested as an accompaniment to a meal or as
an alternative to canapes and nibbles.*



Fine Dining Menu

Starters

Dill Cured Scottish Salmon, Hot Smoked Salmon, Pickled & Cured Cucumber.
English Goats Curd, Golden Beetroot, Heritage Beetroot & Aged White Balsamic.
Jerusalem Artichoke Velouté, Brioche Croutons, Truffle Oil & Parmesan.
Warm Salad of Crispy Hen's Egg, Pancetta & Pedro Jimenez Dressing.
Grilled Baby Gem Lettuce, Dried Cherry Tomato, Burrata & Toasted Hazelnuts.
Spiced Confit of Duck, Chicory Leaves, Soy, Ginger & Chilli Dressing.

Please note these prices do not include VAT



Main

Vegetarian

Grilled Herb Polenta, White Bean Puree, Roast Peppers & Ricotta (V).
Artichoke Ravioli, Grilled Ceps, Baby Spinach (V).

Fish

Baked Sea Trout, Rosti Potato, Lemon Buttered Baby Vegetables.
Steamed Hake, Roasted Cauliflower, Provençale Courgette & Wild Garlic.
Lemon Sole Fillets with Salsa Verde, New Potatoes & Sea Asparagus.

Meat

Roasted Fillet of Pork, Fir Apple Puree, Salt Baked Celeriac, Creamed Savoy Cabbage.
Ballontine of Chicken, Sweetcorn Puree Baked Baby New Potatoes.
Short Rib of Black Beef, Dauphinoise Potatoes, Caramelized Shallots & Wild Watercress.

Please note these prices do not include VAT



Dessert

Peach, Vanilla & Raspberry Melba.

Pistachio Olive Cake, Salted Caramel Mousse.

Apple, Cinnamon & Calvados Crumble Cake, Vanilla English Cream.

Rich Chocolate Marquise, Coffee Sabayon & Raspberry Gel.

Sliced Fresh Fruit.

English & French Cheeses with Chutney, Grapes & Biscuits.

Please contact the conference team for a quote.

Please note these prices do not include VAT