



Menus

2024

BROUGHT TO YOU BY
GREEN & FORTUNE





Green & Fortune is an award winning, independent hospitality business delivering a wide range of catering from **multi-day conferences and meetings to private dining and receptions**. We are delighted to be working in partnership with Central Hall Westminster to provide delicious, balanced menus that complement the wide range of events hosted within the venue.

Food and drink are key elements for a successful event and we take this very seriously. Our dedicated team of chefs prepare high quality dishes **using the freshest seasonal ingredients for even the largest of events.** While the menu pack reflects **a diverse and popular range of catering styles, the chefs also enjoy creating menus to suit specific requirements.**

We are continually evolving our offering, taking inspiration from international food trends and industry developments while maintaining our focus on **good quality, honest food**. The team work with independent suppliers wherever possible to maintain this focus on quality and knowing exactly where ingredients and products are sourced from.



Below is a list of some of our valued partners:

First Choice, based in New Covent Garden, are a small family-run fruit and vegetable supplier

Allan Reader, a London based family run dairy who work closely with farmers

Upper Scale, locally fresh fish supplier based in London's Billingsgate market

Paul Rhodes Bakery a Greenwich based, leading independent bakery producing hand-crafted bread

Union Coffee, sourced from independent farms, London roasted

Celtic Fish & Game a family run business based in St. Ives supplying the finest and freshest sustainable fish and game

Hope & Glory, British tea company who are fairtrade certified and use only 100% organic ingredients

Wherever possible we use quality and independently sourced British suppliers to ensure the best possible ingredients. We produce as much as possible in-house, for example our team of chefs includes an on-site baker to help us create the sweet treats on the menus and ensures we can offer a product that is of the highest standard.

Sustainability is high on our agenda and we reduce food miles as much as we can. You'll see a number of chef's choice or chef's suggested selections throughout the menus, these offer great value for you and allow us to embrace seasonality and reduce food waste.

Unless stated otherwise, all of our menus are designed for a minimum of 10 people, please speak to the team if your numbers are fewer than this. All main catering must be ordered for the full numbers of your event.

V - vegetarian

GF - gluten free

VE - vegan

O - organic (wines only)

Our menus cater for most dietary requirements, please note that Halal catering does incur an additional charge.



Green & Fortune is committed to paying beyond the London Living Wage for all employees.

Our hourly rates are higher than the minimum wage, the London Living Wage and also the average rates paid by many companies in the hospitality sector. A fair reward for the hard work and long hours that they put in to ensure our hospitality service exceeds our customers' expectations. This is a part of our strategy to ensure we both recruit and retain great talent.



Staffing charge on food and beverage orders for events.

In acknowledgement of the immense challenges within the hospitality industry post covid for people, we add a 10% staffing charge on all food and drink elements of your event. This charge, as well as allowing us to continue paying beyond London Living Wage also enables us to provide support for our team when they need it most.

Specific Initiatives it helps to fund include 'Green & Fortune Supports', our employee assistance programme. The scheme was initially launched during the pandemic to offer help to those hardest hit, and included mentorship, training, complimentary meals and financial support if needed. Since then, it has developed to support our people through the cost-of-living crisis with one-off payments, at a cost to the business in excess of £100,000 in November 2022 and February 2023. These payments were made based on salary, with hourly employees and those earning less than £30,000 benefitting the most.

In addition to this, it also enables long service rewards, and enhanced training. If you have any questions regarding this charge, please do speak to the team who will be happy to help.





Breakfast & Breaks

A selection of hot and cold breakfasts to suit every event.
All our coffee is from independent farms and our bread is hand crafted.

BREAKFAST & BREAK REFRESHMENTS

Freshly brewed teas and coffee	£3.75
Freshly brewed teas, coffee and biscuits	£4.65
Freshly brewed teas, coffee and pastries	£7.90
Fruit juice: freshly squeezed orange, cloudy apple, pink grapefruit	per litre £12.90
Fruit juice: orange, apple or cranberry	per litre £10.00
Detox juices: freshly juiced Covent Garden blends green juice, red juice, infusions	per litre £14.00

BREAKFAST ITEMS

Hot breakfast rolls, your guests will be served a selection of:	£5.25
Rare breed Cumberland spiced sausage or maple glazed back bacon rolls or Vegan cream cheese, heritage tomato and spinach wrap	
Seasonal fruit spikes	minimum of 10 people £3.65
Whole fruit bowl <i>VE, GF</i>	serves 10 people £33.85

COMPLETE BREAKFAST minimum of 15 people

All served with freshly brewed teas and coffee	
Green & Fortune continental <i>Selection of small and large pastries, filled mini croissants, mini tulip muffins, whole fruit bowl</i>	£17.60
Green & Fortune hot breakfast <i>Butcher's sausage, treacle glazed bacon, free range eggs, grilled vine tomatoes, thyme roasted portobello mushrooms, spiced beans, hash browns, bread rolls</i>	£21.70
Plant based breakfast skillet <i>VE</i> <i>Crushed new potato, roast cabbage, onion, piquillo pepper salsa, vegan feta, grilled sourdough</i>	£17.05

BUILD YOUR OWN BREAKFAST minimum of 15 people

for 3 items **£19.10**
per extra item **£6.75**

Select individual items for a more substantial option:

Vegan cream cheese, avocado, rye bread *VE*

Greek yoghurt, grilled fruits, toasted pumpkin seeds *GF, V*

Mango and coconut yoghurt, gluten free granola *GF, VE*

Corneyside Farm minute steak, Burford brown egg, green harissa *GF*

Sweet pickled herrings, horseradish, new potato *GF*

Butcher's block sausage swirl

Turkish eggs, avocado salsa, Urfa chilli *GF, V*

BREAK & BREAKFAST ADDITIONS

per item **£4.55**

Sweet and savoury morning muffin

Mixed quinoa, puffed rice, crispy maple seeds and herbs *VE, GF*

Mango and coconut yoghurt, toasted coconut *VE, GF*

Energy pots *VE*

Dark chocolate, dried fruits, roast hazelnut *VE*

Gluten free fruit and nut granola pot with seasonal fruit compôte *VG, GF*

Apricot flapjack *VE*

Green & Fortune cookies

Orange drizzle cake

Lemon drizzle cake

Break-time board minimum of 50 people

Includes a selection of the following: cereal crunch, apricot flapjack bars, dark chocolate, dried fruits and roast hazelnuts bar, puffed wild rice bon bon

£8.80



All our
fresh
produce
is carefully
sourced
and free
from
pesticides

All prices exclusive of VAT and per person.
Staffing levy charged at 10% on food and beverage costs.

Daytime Catering Packages

These packages include catering throughout your day, from breakfast to afternoon break.



PACKAGE ONE *Suitable for up to 150 people*

£37.25

Breakfast

Whole fruit bowl *GF, VE*
Selection of freshly baked pastries
Freshly brewed teas and coffee

Morning break

Freshly brewed teas and coffee

Lunch

Selection of classic sandwiches
Whole fruit bowl *GF, VE*
Freshly brewed teas and coffee

Afternoon break

Freshly brewed teas and coffee
Baker's mixed bites

PACKAGE TWO *Suitable for up to 150 people*

£49.13

Breakfast

Rare breed Cumberland spiced sausage or treacle glazed back bacon rolls or grilled vegan halloumi, heritage tomato *VE, GF*
Whole fruit bowl *GF, VE*
Freshly brewed teas and coffee

Morning break

Freshly brewed teas and coffee, biscuit barrel

Lunch

Selection of artisan sandwiches
Individual packets of British crisps in a range of flavours *GF, VE*
Whole fruit bowl *GF, VE*
Freshly brewed teas and coffee

Afternoon break

Freshly brewed teas and coffee
Baker's cake selection



CHEF'S HOT SANDWICH STATION

If you'd like to add a bit of theatre to your lunch,
add this to package one or two

minimum of 50 people, must be ordered for full numbers

*additional £11.55 per person,
based on one sandwich per guest*

Includes a choice of two from the below:

Rare Corneyside roast beef

Slow-cooked harissa lamb shoulder

Lemon thyme roasted corn-fed chicken crown

Grilled courgette, aubergine, vegan cream cheese, red pepper harissa *VE*

Served with wraps,

Beetroot, apple and cabbage slaw,

A selection of sauces and dressings



PACKAGE THREE

£67.67

Breakfast

Green & Fortune continental breakfast including freshly brewed teas and coffee

Whole fruit bowl *GF, VE*

As described on page 5

Morning break

Freshly brewed teas and coffee

Baker's mixed bites

Lunch *Please choose your dishes from our buffet menus on pages 11-13*

Standing lunch: includes three complete dishes

Selection of freshly baked breads

Selection of sweet items

Freshly brewed teas and coffee

Afternoon break

Freshly brewed teas and coffee

Green & Fortune cookies



Lunches

From seated sandwich lunches to a hot, standing option, our menus include an option for every event.

WORKING LUNCH

£17.90

Selection of classic sandwiches
Whole fruit bowl *GF, VE*
Freshly brewed teas and coffee

ARTISAN WORKING LUNCH

£25.65

Selection of artisan sandwiches
Individual packets of British crisps in a range of flavours *GF, VE*
Whole fruit bowl *GF, VE*
Freshly brewed teas and coffee

EXECUTIVE WORKING LUNCH

£30.00

Selection of artisan sandwiches
Choice of three lunch additions items *Choose from the selection on the following page*
Individual packets British crisps in a range of flavours *GF, VE*
Whole fruit bowl *GF, VE*
Freshly brewed teas and coffee

CHEF'S WORKING LUNCH *Suitable for a minimum of 50 people*

£35.20

Chef's hot sandwich station, includes a choice of two from the below:
Rare roast Corneyside Farm beef
Slow-cooked harissa lamb shoulder
Pork porchetta
Grilled courgette, vegan cream cheese, red pepper harissa *VG*
Served with glass bread, wraps, slaw and a selection of sauces and dressings
Accompanied by
Selection of artisan sandwiches
Individual packets British crisps in a range of flavours *GF, VE*
Whole fruit bowl *GF, VE*
Freshly brewed teas and coffee

LUNCH ADDITIONS

In order to enhance your lunch, why not treat your guests to some of the below items

SAVOURY ITEMS

per item **£4.30**

HOT

- Pork and bramley apple sausage rolls
- Corneyside Farm peppered steak slider, burnt pineapple and scotch bonnet jam
- Curried Texel lamb, potato roti in spring roll pastry
- Smoked Applewood and beetroot toastie, garlic emulsion
- Salt cod beignets, saffron yoghurt
- Red onion bhajis, hot mango dip *VE, GF*
- Mac and cheese croquettes, truffle mayonnaise *V*
- Buffalo cauliflower wings, crushed chilli and black sesame *VE, GF*
- Apricot harissa falafels, minted coconut yoghurt *VE, GF*

COLD

- Confit sea trout, black garlic emulsion *GF*
- Sweet, pickled herrings, sweet mustard, pickles
- Carrot, coriander tahini, beetroot crostini *VE*
- Vintage cheddar and spring onion quiche *V*
- Cajun fried halloumi, lime mayonnaise *V*

SWEET ITEMS

per item **£4.30**

- Dark chocolate brownie *GF*
- Mini scones, cashew butter, pomegranate *VE*
- Vegan berry cheesecake *VE, GF*
- Mixed fruit skewers *VE, GF*



ADDITIONAL ITEMS

The below items are perfect to add to any of the packages or menus as an upgrade for your guests

A seasonal selection of salads, including carb-based options *per person* **£6.95**

Fresh fruit bowl *VE, GF* *serves 10 people* **£33.85**

Soup-er seasonal soup *minimum 30 people* *per person* **£8.40**

Our homemade soup of the day made using wonky vegetables



We are
dedicated
to using
seasonal,
fresh
ingredients



STANDING LUNCH Suitable for a minimum of 20 people

£41.60

Slightly different to a standard fork buffet, these menus include a choice of three complete dishes, served in slightly smaller portions to allow guests to enjoy more than one dish, as well as a selection of freshly baked breads. These are served alongside two sweet items, seasonal fruit and freshly brewed teas and coffee.

We have designed three menus to offer a well-balanced choice for your guests.

CHEF'S MENU ONE

Slow cooked Corneyside Farm beef, sweet paprika and pepper, saffron pilau, sour cream *Hot GF*

Vietnamese sea bream salad, green mango, shrimp paste, peanuts *Cold GF*

Butternut squash and spinach, pomegranate, chilli fried green beans *Hot V, GF*

Citrus panna cotta, mint crumble *GF*

Vegan chocolate cheesecake pot *VE*

CHEF'S MENU TWO

Roast corn fed chicken, tabbouleh, charred butternut salsa mint yoghurt *Hot GF*

Seafood kedgeree, soft boiled egg, saffron *Hot GF*

Heritage beetroot, red cabbage, apple salad, horseradish, pumpkin seed *Cold GF, VE*

Triple chocolate brownie *GF*

Eton mess *GF*

CHEF'S MENU THREE

Confit shoulder of Texel lamb, smoked aubergine, piperade, green verbena *Hot GF*

Curried cauliflower, spinach and sweet potato, red lentil sauce *Hot VE, GF*

Hot smoked salmon, Swiss potato salad, pickled cucumber, dill aioli *Cold GF*

Banoffee pot *GF, VE*

Mini meringue, seasonal berries, whipped cream *GF*

If you would prefer to build your own menu, full menus are on the next pages.

We recommend selecting two hot items and one cold.

BROUGHT TO YOU BY
GREEN & FORTUNE

All prices exclusive of VAT and per person.
Staffing levy charged at 10% on food and beverage costs.



COLD STANDING LUNCH DISHES

If you would prefer to build your own menu, full menus are on the next pages. We recommend selecting two hot items and one cold.

Land

Smoked duck breast, chicory, torched orange, hazelnuts *GF*

Turkish biber salçasi chicken skewer, flatbread, pickles, lemon yoghurt

Rare Corneyside Farm roast beef, horseradish, potato salad *GF*

Asian lamb, kimchi, brown rice, Asian greens *GF*

Sea

Confit tuna, olive oil potato, salad, black olives, capers *GF*

Teriyaki seabream, Asian vegetables, buckwheat soba noodles

Confit sea trout, sauce gribiche, seaweed *GF*

Smoked mackerel, heritage beetroot, rocket *GF*

Earth

Goats cheese, pine nuts, honey glazed endive *VE, GF*

Grilled courgettes and aubergines, spiced chickpeas, vegan 'nduja *VE*

Red gem, black quinoa, confit tomato, lemon and sorrel coconut yoghurt *VE, GF*



HOT STANDING LUNCH DISHES

Land

Chicken katsu, Japanese pickle salad *GF*
 Peruvian beef stew, coriander and chilli potatoes *GF*
 Verbena chicken, orange and roasted almond cous cous, mint yoghurt *GF*
 Lamb saganaki stew, tomato, braised potatoes, Greek yoghurt
 Lamb kofta, cracked wheat, coriander sour cream *GF*
 Asian pulled pork, crushed peanuts, spring onion, soy, honey
 Braised Corneyside beef, parmesan pomme purée, balsamic baby onions *GF*

Sea

Salmon and herb fishcakes, butter beans, rosemary, grilled broccoli *GF*
 Tempura mussels, seaweed greens, honey and lemon dressing *GF*
 Indian spiced king prawn brochette, pilau rice, cardamom yoghurt *GF*
 Coastal fish stew, saffron mayo, seasonal greens *GF*
 Crispy whiting, smoked mash, seaweed and green olive butter
 Oat rolled mackerel fillet, fennel and chilli ceviche *GF*

Earth

Cumin aubergine steak, green harissa and coconut yoghurt, pomegranate *VE, GF*
 Fire pit courgette, fried gnocchi, basil vegan pesto *VE*
 Sumac roasted cauliflower, miso butter, braised wild rice *VE, GF*
 Roast pumpkin, sage orzotto, balsamic endive, lemon cream *VE*
 Black quinoa, sun-dried tomato, butternut and toasted seeds *VE, GF*
 Thai red vegetable curry, coconut rice, crispy shallots *VE*
 Grilled viola artichoke, shaved fennel salad, pestorissa *VE*

Sweet

Triple chocolate brownie
 Spiced apple crumble tart, vanilla cream
 Meringue, berries, soft whipped cream *GF*
 Cinnamon, thyme, pear, pinot noir *V, GF*
 Bitter chocolate and orange tart, crème fraîche
 Roasted rhubarb, fennel, custard, biscuit
 Orange posset pots, spiced shortbread
 Lemon meringue roulade
 High gloss triple chocolate cheesecake

**Award
winning
team,
specialising
in events
catering**

Reception Packages

Planning a stand alone reception, or post conference event, these menus are great for networking and entertaining.



NIBBLES & LIGHT BITES

£8.70

Select 3 items from below:

Marinated mixed olives GF, VE

Crisps GF, VE

Chilli rice crackers VE

Giant toasted corn GF, VE

Japanese rice crackers

House baked nuts VE, GF

Mexican chilli peanuts VE

Wasabi peas VE

LUXURY BITES

£12.00

Select 3 items from below:

Roast chilli hazelnuts VE, GF

Flatbreads and labneh

Sweet and sticky popcorn GF, V

Shortcrust cheese straws V

Tomato and smoked paprika picos VE

Fried and salted broad beans VE, GF

Whole pimento stuffed olives VE, GF

POST CONFERENCE RECEPTION PACKAGES

Option One (recommended for up to 30 minutes)

£15.05

One glass of house wine, beer or soft drink

Mature Cheddar cheese straws, smoked almonds

Option Two (recommended for up to 45 minutes)

£23.25

Two glasses of house wine, beer or soft drink

Flavoured crostini and dips, zesty Maroc olives, root vegetable crisps

Option Three (recommended for up to 60 minutes)

£32.20

Two glasses of house wine, beer or soft drink

Selection of four chef's choice canapés

Option Four (recommended for up to 60 minutes)

£38.22

Two glasses of house wine, beer or soft drink

Selection of two chef's choice canapés and two bowl foods

CANAPÉS

Select six from the menu below

We recommend selecting at least one from each section, to cover the majority of dietary requirements and to offer a balanced choice.

Your choice of canapés	6 canapés per person	£30.20
Chef's choice of canapés	6 canapés per person	£26.80
	per extra canapé	£5.05

COLD

Land

Sticky pork, chilli apple salsa

Yuzu miso chicken, pickled carrot, mooli

Crusted seared Texel lamb, minted pea purée

Smoked duck, apricot harissa, sea salt blinis

Butternut squash, Parma ham, parmesan

Sea

Whipped cod's roe, charred spring onion, fennel syrup *GF*

Seared tuna, pickled ginger, wasabi mayonnaise *GF*

Smoked salmon, beetroot pâté, nasturtium gel

Earth

Goat's cheese, black olive crumble *V*

Rosemary scone, garlic buttercream, chilli jam *V*

Watermelon, cured feta, pistachio *VE, GF*

Vegan cream cheese crostini, confit tomato, fennel pollen *VE*

Saffron potato tartare, truffle mayonnaise, foraged cress *VE, GF*



HOT

Land

Confit chicken, gruère and potato truffle

Mini open Corneyside Farm beef Wellington

Spiced Lebanese chicken, black tahini yoghurt *GF*

Roast garlic and rosemary scone, apricot jam, seared Texel lamb

Roast duck breast, orange miso, pistachio *GF*

Sea

Tempura mussel, soy sauce butter

Grilled octopus, saffron aioli *GF*

Harissa tiger prawn, cayenne ketchup *GF*

Salt cod fritters, butternut custard, fennel, mango salsa

Earth

Spiced cauliflower, curry mayonnaise *VE, GF*

Salted potato and Manchego croquette *V*

Shallot tarte tatin, burnt brie, toasted pumpkin seed crumble *VE*

Sweet

Green & Fortune chocolate brownie *GF*

Passionfruit and white chocolate tartelette

Milk Chocolate truffles, sour cherry dip

Meringue, fruit and cream *GF*

Flapjack, fruit compôte *VE*

Seasonal fruit skewers *VE, GF*

Apricot frangipane, vanilla cream



BOWL FOOD

Select four from the menu below

We recommend selecting at least one from each section, to cover the majority of dietary requirements and to offer a balanced choice.

Your choice of bowls

4 bowls per person **£37.35**

Chef's choice of bowls

4 bowls per person **£35.00**

per extra bowl **£9.35**

HOT

Land

Corneyside Farm braised beef, garlic potato purée, spiced ketchup *GF*

Peruvian chicken stew, tacu tacu, green sauce

Butcher's cassoulet, lemon and herb sourdough

Slow cooked lamb neck, pistachio pilaf, mint yoghurt *GF*

Roast pork belly, Braeburn purée, crackling brittle *GF*

Confit duck potato cake, salt baked beetroot, crispy skin *GF*

Sea

Burnt seabass, ginger, chilli, vermicelli, nasturtium oil *GF*

Roast salmon fillet, orange miso, nori powder

White crab macaroni cheese, pumpkin seed crumble *GF*

Tiger prawn tempura, saffron carnaroli, garlic aioli *GF*

Earth

Asian spiced cauliflower, black tahini yoghurt, dukkah *VE, GF*

White bean chilli, pickled radish, seeded cracker *VE*

Biber salçasi falafel, aubergine caviar, preserved lemon *VE, GF*

Black dahl, roast chickpea, coriander coconut yogurt *VE, GF*

Thai vegetable curry, coriander, rice *VE, GF*

Beetroot falafel, goat curd dip *VE, GF*

COLD

Land

Rare Corneyside beef salad, brioche toast, rocket salsa verde

Chimichurri grilled chicken, carrot tahini, smoked olive oil

Crispy chilli pork, apple remoulade, sriracha mayo *GF*

Sea

Salmon confit, apple parmentier, lemon crème fraîche, pea powder *GF*

Sea trout ceviche, pickled cucumber, truffle mayo, coriander *GF*

Herb crusted tuna loin, sweetcorn purée, crispy shallots, herb oil

Earth

Courgette spaghetti, goat's curd, burnt tomatoes, quinoa granola *V*

Scorched cabbage heart, chilli and mint, whipped cream cheese *V, GF*

Chickpea tabbouleh, baba ghanoush, minted labneh *VE, GF*

Burnt orange, wild rice, pomegranate, avocado cauliflower rice, red onion, golden raisins *VE, GF*

Compressed watermelon, rocket, pistachio dukkah *VE, GF*

Pulled BBQ jackfruit, Alabama slaw, hot sauce *VE*

Sweet

Eton mess, brown sugar meringue chocolate cheesecake

Cherry and pistachio shortbread

Chocolate pot, caramel cream

Vegan chocolate orange mousse *VE, GF*

Mango chia seed pot, vegan vanilla cream *VE, GF*

Seated Dinner

Plated dinners are the perfect way to celebrate or entertain. Select from our curated menus or build your own.



SEATED DINNER Suitable for a minimum of 20 people

3 courses **£61.15**

Includes a selection of breads, petit fours and teas and coffee

Our chef has curated the below three-course menus, which include a well-balanced selection for your guests.

Please select one menu for all diners. Once you have selected this, our chef will create a vegan and gluten free menu to complement it. Other dietary requirements will be catered for on request.

CHEF'S MENU ONE

Pressed duck leg, sticky marmalade, duck fat brioche, crispy quail egg

Grilled sea bass, smoked butter potatoes, tender stem, nasturtium oil *GF*

Dark chocolate delice, toasted muesli, beetroot gel *V*

CHEF'S MENU TWO

Confit ChalkStream trout, fennel slaw, elderflower, labneh *GF*

Corneyside Farm braised beef shin, smoked aubergine, confit tomato, rosemary aioli *GF*

Vanilla parfait, tarragon biscuit, white chocolate soil *V*

CHEF'S MENU THREE

Pickled beetroot carpaccio, goats curd, toasted hazelnuts and cress *GF, V*

Corn-fed chicken supreme, sweetcorn purée, wild mushroom, tarragon cream *GF*

Braeburn apple tarte tatin, vanilla cream, smoked butter crumble *V*

Our dinner menus are served on white plates, a wider choice of plates are available at an additional charge.



If you would prefer to build your own menu, please select one dish from each of the sections below for all your guests to enjoy.

Once you have selected this, our chef will create a vegan and gluten free menu if required.

Other dietary requirements will be catered for on request.

BUILD YOUR OWN MENU

3 courses **£72.20**

Includes a selection of breads, petit fours and teas and coffee

STARTERS

Green apple blinis, goat curd, beetroot salad, chilli yoghurt **v**

Smoked duck breast, kohlrabi tartare, puffed rice, cherry molasses **GF**

Tuna tartare, confit egg yolk, green papaya, wasabi mayo **GF**

Grilled broccoli and Blue Monday cheese salad, pickled walnuts **GF**

Cornish crab cakes, chilli, rocket and lime aioli

MAINS

Pumpkin fondant, pomme purée, cavolo nero, carrots, beurre noisette **GF, v**

Corn fed chicken supreme, sweetcorn purée, wild mushroom, tarragon cream reduction **GF**

Sugar pit pork belly, cauliflower cheese, pork cheek, apple truffle, sticky jus **GF**

Heritage carrot and chickpea cake, fermented tomatoes, seeded cracker, chimichurri **VE, GF**

DESSERTS

Bitter chocolate tart, sour cherry meringue, berries, soft whipped cream **v**

Glazed lemon tart, blackberry, pistachio brittle **v**

Honey and lemon cake, coconut yoghurt **VE GF**

Rice pudding bon bon, sticky jam, vanilla sugar **v**

Pear and almond tart, vanilla custard **v**

Food for Thought

Reducing food waste and food miles is high on our agenda and many of our menu options are created with this in mind. If you're keen to send out a stronger message about food sustainability through the catering at your event we have some options for you to consider. These dishes have all been created to use underused ingredients, ingredients that might otherwise go to waste and in some cases dishes that heavily minimise waste.



BREAKFAST ITEMS

Rolled oat bircher with homemade buttermilk, stewed bruised fruits, toasted seeds *v*

Organic quinoa porridge, using oat milk made from the above dish, raw cocoa, edible flowers *v*

Whole orange and almond breakfast cake, coconut yoghurt *VE, GF*

SMALLER DISHES *Suitable to be served as canapés, bowl food or plated starter*

Sweet potato skin crisps, maple chilli relish, carrot top pesto *VE, GF*

Fried whiting, preserved lemon mayonnaise, crispy fried capers

12-hour cooked Thor's hammer, crushed skin on potatoes, horseradish *GF*

LARGE DISHES *Left over bread and butter, coconut yogurt*

Celtic fish day boat catch, green harissa yoghurt, rye husk pancakes

Flour ground using all the husk, and the day boat catch is in an abundance in local waters

Whole roast heritage carrots and beetroot, carrot leaf salsa verdi, curried spelt *VE*
Not peeled zero waste

Moroccan spiced butcher's lamb sausage, root vegetable tabbouleh
Made in house to order from our farm stock

DESSERTS *Served for any of these styles*

Left over bread and butter, coconut yoghurt *v*

Trifle pots, blended with a mix of cake trimmings, homemade fruit compôte, custard and cream *v*

BREAKFAST ITEMS <i>per item</i>	£4.85
CANAPÉ MENU <i>6 items per person</i>	£30.95
BOWL FOOD <i>4 items per person</i>	£37.35
THREE COURSE PLATED MEAL <i>per person</i>	£75.80



Reducing food waste and food miles is high on our agenda

STANDING LUNCH *Suitable for a minimum of 20 people*

£46.00

Fish Option

Crispy cod trimmings, seashore vegetables, spelt risotto *GF*

This dish uses underused cuts of fish, seasonal locally sourced seashore plants and herbs

Meat option

Sticky Corneyside Farm beef croquettes, Hasselback horseradish potato, foraged greens

This beef is sourced from our own farm in Northumberland, animals are born on the farm, are grass fed and free to roam

Vegan option

Build your own vegan beetroot burger, skin-on sweet potato fries, wonky vegetable slaw, charred spring onion, dill *VE*

This dish uses bread made in-house, English grown beetroot, vegetables, quinoa and potatoes

DESSERTS *All the fruit served is seasonal and grown in the UK*

Dorset Bramley apple cake, clotted cream icing *V*

Plant-based vegan dark chocolate and hazelnut praline delice *VE*

Windfall crumble, classic English custard *V*

Seasonal fruit *VE*

Wine

Our wine list is sourced from independent suppliers. This is our house selection, however please ask to see an extended wine list if preferred.



LOW ABV AND NO ALCOHOL WINE

Sparkling

Moscato de Ochoa 2018, Navarra DO, Spain (5.5%)	£52.00
Oddbird No Alcohol Spumante, Veneto, Italy	£47.25

White

Oddbird Low Intervention Organic Alcohol-Free White, Veneto, Italy	£52.00
--	--------

Red

Low Intervention Organic Alcohol-Free Red No.1, Veneto, Italy	£52.00
---	--------

SPARKLING

Botter Prosecco, Veneto, Italy, NV	£36.15
Prosecco 'Brut', La Jara, Treviso, Italy NV <small>VE O</small>	£45.15
Pereleda, Stars "Touch of Rose" Cava NV <small>VE O</small>	£47.75
Simpson's 'Chalklands' Classic Cuvée Brut, Canterbury, UK NV <small>VE O</small>	£65.75

WHITE WINE

Vina Temprana, Macabeo, Campo do Borja Spain <small>VE</small>	£29.35
Indomita, Nostros Reserva Riesling, Bio Bio, Chile <small>VE</small>	£32.75
Zapallares Reserva Chardonnay, Aconcagua, Chile	£35.85
Horgelus Sauvignon Blanc, Côtes De Gascogne, France	£38.15

ROSE WINE

Balade de Coline Rose, Rhone, France	£33.35
Horgelus Rose, Côtes De Gascogne, France	£39.15

RED WINE

'Old Vines Garnacha', Vina Temprana, Campo de Borja, Spain <small>VE</small>	£29.35
Lautarul, Pinot Noir, Romania <small>VE</small>	£32.75
Armigero, Sangiovese di Romagna Riserva, Emilia Romagna, Italy <small>VE</small>	£39.80
Cape Leopard Merlot, Coastal Region, South Africa <small>VE</small>	£42.70

All prices exclusive of VAT and per person.
Staffing levy charged at 10% on food and beverage costs.



MOCKTAILS

£8.95

Seedlip Cooler

Seedlip Grove 42, tonic orange slice

Sunrise

Fresh squeezed orange juice, grenadine and lime juice

Green Apple

Fresh squeezed cloudy apple juice, lemon juice, blue curacao syrup, dehydrated apple

LOW ABV COCKTAILS

£10.00

Hugo

Prosecco, elderflower cordial, mint leaves, lime wedge

Aperol Cooler

Aperol, prosecco and soda water, orange slice

Passionfruit Sangria

Red wine, lemonade, passionfruit purée, fruit medley

We put as much care into our drinks lists as we do our food menus



BEER

£5.50

Peroni

Sol

Heineken Zero

SOFT DRINKS

Mineral water 750ml

£4.10

Can O Water 330ml

£2.35

Diet Coke, Coca-Cola, Sprite

£2.95

San Pellegrino

£2.95

Lemonaid:

£3.50

Lime, Passion fruit, Blood Orange

NIX & KIX:

£3.50

Mango & Ginger, Cucumber & Mint, Blood Orange Turmeric

Fruit juice: freshly squeezed orange, cloudy apple, freshly squeezed pink grapefruit

per litre £12.90

Central Hall Westminster operates a sensible drinking policy with a guideline maximum of two drinks per person. Please speak to your Sales or Event Manager to discuss your requirements.

BROUGHT TO YOU BY
GREEN & FORTUNE