



Menus

2026

CRAFTED 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.

Green & Fortune has recently become a B-Corp accredited business. By obtaining this stamp it shows that they are joining a global movement of companies who are using business as a force for good. They have always put sustainability at the forefront of our events menus, as seen in our food for thought and chef's choice menus. Additionally, they are an accredited London Living Wage employer, lead many charitable events to raise much-needed funds and take part in community initiatives. Alongside this, they are careful to partner with local, sustainably minded suppliers wherever possible and all their beef and lamb on the menu is from their own farm in Northumberland. To become a B-Corp listed business, the Green & Fortune business has been thoroughly evaluated; to show they meet the highest standards of social and environmental performance, transparency and accountability.





Breakfast & Breaks

All our fresh produce
is carefully sourced and free
from pesticides

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



TIME FOR A BREW

Freshly brewed teas and coffee	£3.95
Freshly brewed teas, coffee and selection of biscuits	£4.65
Freshly brewed teas, coffee and a flaky pastry	£7.90
Fresh Squeeze: freshly squeezed orange, cold pressed cloudy apple, fresh pineapple	per litre £13.30
Fruit juice: orange, apple or cranberry	per litre £10.50

GREEN & FORTUNE SMOOTHIE STATION

per litre **£14.45**

Made fresh every day. Minimum order 5 litres.

The Ultimate Booster: Rise and Shine, ginger and turmeric
Berry Split: seasonal berries, banana, coconut yoghurt
Smashing: field of greens avocado, rocket, spirulina
Beets and Berries: pomegranate, grape, blueberry

BREAKFAST

Choose your selection of hot bites to suit your guests, served with tomato ketchup and brown sauce.

Dry cured streaky bacon served on lightly toasted artisan sourdough	£5.95
Cumberland sausage patty, brioche bun	£5.95
Symplicity merguez sausage patty, brioche bun <i>VE</i>	£5.95
Seasonal fruit spikes <i>VE, GF</i>	minimum of 10 people £3.95
Whole fruit bowl <i>VE, GF</i>	serves 10 people £33.85

BAKED TREATS

Freshly baked croissants <i>v</i>	£3.95
Hoxton Bakehouse buttery pain au chocolate with rich chocolate filling <i>v</i>	£4.95
Almond croissants, lightly dusted with powdered sugar <i>v</i>	£4.55
Hoxton Bakehouse cream filled vanilla bun <i>v</i>	£4.95
Seasonal mini muffins (two) <i>VE</i>	£3.95

FRUIT Minimum order 10 pax

Whole seasonal and exotic fruit bowl <i>VE, GF</i>	serves 10 people £33.85
Sliced seasonal and exotic fruit <i>VE, GF</i>	per person £3.95

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

Bircher v

Swiss Bircher muesli, runny honey, raspberry, raisins, toasted seeds, coconut

Acai Power Bowl v

Amazonian acai whipped with banana, wild seasonal berries, topped with crunchy granola, seasonal fruit, coconut flakes, hemp seed sprinkle

Probiotic Power Pots v

Vanilla bean kefir yoghurt, fruit, culture

Spiced Kheer Bowl vE

A fragrant chai-spiced coconut milk pudding infused with saffron and cardamom, layered with soft dates, roasted almonds, crushed pistachios

Fruit vE, GF

Diced seasonal and exotic fruit, toasted seeds

HUSK AND HONEY GRAIN STATION minimum of 50 people per person **£8.80**

Mix and match cereals from Husk & Honey, based in the heart of Bermondsey for a healthy start to your day. Served with a selection of milks, yoghurt and fruit compotes to customise your cereals for more gut love.

Bermondsey Granola v

Signature granola, roasted rough-chopped nuts, jumbo oats, wildflower honey.

Quinoa and buckwheat granola v

A uniquely textured granola recipe made with chopped roasted almonds, puffed grains, wildflower honey.

Chai spiced mulberry granola v

An aromatic granola; enriched with sweet spices, studded with persian mulberries.

Honey puffed brown rice v

Puffed brown rice baked with wildflower honey, orange blossom glaze, pinch of himalayan rose salt.

Cacao puffed multi grains v

A rich, malty chocolate dusting of cocoa flour leads the flavour of this puffed grain medley for a unique take on a classic breakfast cereal.

ELEGANT CONTINENTAL BREAKFAST PACKAGE **£17.60**

Indulge in sophistication with our elegant continental breakfast package, curated to delight the senses and elevate your morning experience. Maximum 50 people

Seasonal fruit platter, freshly baked morning treats, pressed fruit juices, selection of jars, freshly brewed coffee, featuring a selection of gourmet blends and herbal infusions.



COMPLETE BREAKFAST

£4.55 All served with freshly brewed teas and coffee

Green & Fortune hot breakfast

£22.00

Butcher's sausage, smoked back bacon, free range eggs, grilled vine tomatoes, thyme roasted portobello mushrooms, beans, homemade hash browns, toasted sourdough

£5.95

Plant based breakfast skillet vE

£18.25

Crushed new potato, crushed pea and avocado, piquillo pepper, salsa, vegan feta, grilled sourdough

£5.95

BUILD YOUR OWN BREAKFAST SMALL PLATES minimum of 15 people

for 3 items **£19.50**
per extra item **£6.95**

Select individual items for a more substantial option:

Vegan cream cheese, avocado, rye bread vE

Bircher museli, runny honey, raspberry, raisins, toasted seeds, coconut v

Acai power bowl, Amazonian acai whipped with banana and wild berries, topped with crunchy granola, seasonal fruit, coconut flakes, hemp seed sprinkle v

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

London Smoke & Cure chalk stream trout, homemade hash brown, creme fraiche

Butcher's block sausage swirl

Turkish eggs, avocado salsa, Urfa chilli GF, v



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Catering Additions

Enhance your catering with our delicious options, perfect for adding variety and choice

BREAK & BREAKFAST ADDITIONS

per item **£4.55**

- Sweet and savoury morning muffin
- Mixed quinoa, puffed rice, crispy maple seeds, 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 *V, GF*
- Apricot flapjack *VE*
- Green & Fortune cookies
- Orange drizzle cake
- Lemon drizzle cake

MID-MORNING NIBBLES & LIGHT BITES minimum of 15 people

Pantry and bloom

Graze your way through the day. Ever sat in a meeting and had a sudden pang of hunger? Or found yourself needing a pick me up? Pick and mix for breaks or the duration of your event, so you can graze away.

No rules, just treats! Go for a classic combo or create your own wild mix, because sweet moments are made one handful at time.

Single break **£5.95**
All day **£15.00**

- | | |
|--------------------------------------|--------------------------------|
| Chilli rice crackers | Sundried apricots |
| Giant toasted peruvian corn | Dark chocolate dates |
| Mature cheddar cheese palmers | Turmeric popcorn |
| Green & Fortune's blended baked nuts | Green & Fortune baked flapjack |

More options on the next page.



LUNCH ADDITIONS

Make your selection with a balance of hot and cold across the items.

SAVOURY ITEMS

per item **£4.85**

LAND

Hot

Lamb neck kofta skewers, burnt lime labneh *GF*
 Pulled pork collar bao bun, roast pineapple chilli salsa
 Chicken and leek croquette, sourdough bread sauce

Cold

Yucatan chicken thigh skewers, sour cream dip *GF*
 Steak sliders, focaccia toast, black garlic ketchup, watercress
 Slow cooked beef cheek and stilton sausage roll, spiced seed crust

SEA

Hot

Salt cod brandade croquette, parsley emulsion
 Seabass tempura, ponzu mayo, black sesame
 Indian masala fish burger, cabbage sabzi, tomato raita

Cold

London Smoke & Cure trout, scones, horseradish butter
 Tuna tartare, whipped avocado, keta cone
 Home pickled herring, toasted London loaf

EARTH

Hot

Trimchee bhajis, coriander yoghurt *V*
 Roasted cauliflower bites, tahini, pomegranate glaze *VE*
 Crispy nori tofu bites, wasabi vegan mayonnaise, sesame, lime *VE*

Cold

Wild mushroom gyoza, chilli crunch oil *V*
 Wookey hole cheddar, white onion, ST Ewes egg yolk custard tart *V*
 Heritage beetroot tartare, whipped cashew cheese, seed cracker *VE*

SWEET ITEMS

Dark chocolate brownie *GF, VE*
 Lemon drizzle *V*
 Vegan berry cheesecake *VE*
 Mixed fruit skewers *VE, GF*

ADD ONS

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



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Daytime Catering Packages

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



PACKAGE ONE *Suitable for up to 150 people*

£39.00

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*
Choose from freshly brewed teas and coffee or crisps and sweet treats

Afternoon break

Freshly brewed teas and coffee
Baker's mixed bites

PACKAGE TWO *Suitable for up to 150 people*

£54.10

Breakfast

Dry cured streaky bacon served on lightly toasted artisan sourdough, Cumberland sausage patty, brioche bun or Symplicity merguez sausage patty, brioche bun *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*
Sliced fruit platter *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 **£13.00** per person,
based on one sandwich per guest*

Includes a choice of two from the below:

Rare Corneyside Farm roast beef, horseradish crème fraiche

Braised Texel lamb shoulder, mint and cumin seed labneh

Garlic and thyme roasted corn-fed chicken crown, tarragon mayonnaise

Panko crusted goat's cheese, red chilli butter v

Pork porchetta

Salt and pepper tempura cauliflower, crispy garlic chilli, vegan sriracha mayonnaise VE

Served with wraps, selection of bakers bread and seasonal salads

A selection of sauces and dressings



PACKAGE THREE

£68.25

Breakfast

Green & Fortune continental breakfast including freshly brewed teas and coffee

Whole fruit bowl *GF, VE*

Morning break

Freshly brewed teas and coffee

Baker's mixed bites

Lunch *Please choose your dishes from our buffet menus on pages 10-11*

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's cookies



Lunches

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

WORKING LUNCH

£18.80

Selection of classic sandwiches

Whole fruit bowl *GF, VE*

Choose from freshly brewed teas and coffee or crisps and sweet treats

ARTISAN WORKING LUNCH

£26.45

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

£32.45

Selection of artisan sandwiches

Choice of three lunch additions items *Choose from the selection on page 6.*

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*

£38.10

Chef's hot sandwich station, includes a choice of two from the below:

Rare Corneyside Farm roast beef, horseradish crème fraiche

Braised Texel lamb shoulder, mint and cumin seed labneh

Garlic and thyme roasted corn-fed chicken crown, tarragon mayonnaise

Panko crusted goat's cheese, red chilli butter *v*

Pork porchetta

Served with bread, wraps, slaw and a selection of sauces and dressings

Accompanied by

Selection of artisan sandwiches

British crisps in a range of flavours *GF, VE*

Whole fruit bowl *GF, VE*

Freshly brewed teas and coffee

All these sandwich lunches are available for a maximum of 150 people

Standing Lunch

Slightly different to a standard fork buffet, these seasonal menus include a choice of four complete dishes, served in slightly smaller portions to allow guests to enjoy up to three dishes each, 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 Spring/Summer and Autumn/Winter menus to offer a well-balanced and seasonal choice for your guests.



SPRING/SUMMER Suitable for a minimum of 20 people

£45.90

CHEF'S MENU ONE

Corneyside Farm beef massaman curry, coconut rice, smacked cucumber *Hot*

Confit chalk stream trout, saffron and dill potato salad, pickled beetroot, parsley aioli *Cold GF*

Broad bean, sugar snap, puy lentils, cavolo nero, lemon courgettes, mint *Hot VE, GF*

Salt-baked cauliflower, roast carrot purée, beet tops, toasted pumpkin seeds, red chilli oil *Cold VE, GF*

Lemon meringue tartlet *V*

Vegan chocolate cheesecake pot *VE, GF*

CHEF'S MENU TWO

Slow cooked sumac lamb, pilaf rice, pine nuts, red onion molasses, kachumber salad *Hot GF*

Casarecce pasta, tender stem broccoli pesto, confit red chilli, toasted pumpkin seed *Hot VE*

Heritage beetroot, queen chickpea, toasted flava beans, cumin roast chickpeas *Cold GF, VE*

Hot smoked chalk stream trout, freekeh, puy lentil salad, pickled fennel *Cold*

Chocolate brownie *GF, VE*

Mini meringue, whipped cream, seasonal berries *GF, V*

CHEF'S MENU THREE

Slow cooked braised Corneyside Farm beef *Hot GF*

Gnocchi, marrow, rainbow chard, toasted seeds, pumpkin seed pesto *Hot VE, GF*

Miso butter roast cauliflower, seaweed salt puffed rice, yuzu mayonnaise *Cold V, GF*

Spiced chicken thigh, curried yoghurt, potato, soaked apricots, watercress salad *Cold GF*

Raspberry and almond frangipane *V*

Mini meringue, whipped cream, seasonal berries *GF*

Autumn/Winter menus on the next page.



We are
dedicated
to using
seasonal,
fresh
ingredients

AUTUMN/WINTER Suitable for a minimum of 20 people

£45.90

CHEF'S MENU ONE

Slow cooked shin of Corneyside Farm beef, bubble squeak mash, smoked almond salsa verde *GF Hot*

Confit chalk stream trout, cracked wheat tabbouleh, preserved lemon, dill crème fraîche *Hot*

Wilted kale, dukkah, tahini, roasted pumpkin seeds *GF, VE Cold*

Roast carrot hummus, roast rainbow carrot, feta, pecan nuts *GF Cold*

Forced English rhubarb and custard tart *V*

Blackberry Eton mess *VE, GF*

CHEF'S MENU TWO

Corneyside Farm lamb shank, chickpea, sweet carrot, apricot harissa, saffron potatoes *GF Hot*

Aubergine and pumpkin massaman curry, coconut rice, smacked cucumber hot *GF, VE Hot*

Charred hispi cabbage, stilton crumble, crispy onion, buttermilk dressing *V Cold*

Hot smoked chalk stream trout, winter beets, puy lentil, sea vegetables *GF Cold*

Black forest gateaux chocolate tart *V*

Lemon posset, burnt meringue, winter berries *GF*

CHEF'S MENU THREE

Corneyside Farm beef ossobuco, saffron risotto, gremolata, parmesan *Hot*

Tandoori butternut squash, almond and cauliflower biryani, green chutney *GF, VE Hot*

Grilled seabass, pickled fennel, freekeh, charred leek *Cold*

Wild mushroom, artichoke crisp, chive and lemon dressing *GF cold*

Dark chocolate mousse, salted honeycombe, popcorn *V*

Blood orange, honey and polenta cake *GF*

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

Chilli rice crackers VE

Crisps GF, VE

Giant toasted corn GF, VE

LUXURY BITES

£12.00

Select 3 items from below:

Roast chilli hazelnuts VE, GF

Mexican chilli peanuts VE

Flatbreads and labneh V

Wasabi peas VE

Sweet and sticky popcorn GF, VE

Tomato and smoked paprika picos VE

Shortcrust cheese straws V

Fried and salted broad beans VE, GF

House baked nuts VE, GF

Whole pimento stuffed olives VE, GF

POST CONFERENCE RECEPTION PACKAGES

Option One Recommended for up to 30 minutes

£16.60

Mature Cheddar cheese straws, smoked almonds

One glass of house wine, beer or soft drink

Upgrade to prosecco, beer and soft drink +£2.15 per person

Option Two Recommended for up to 45 minutes

£25.65

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

Two glasses of house wine, beer or soft drinks

Upgrade to prosecco, beer and soft drinks +£4.30 per person

Option Three Recommended for up to 60 minutes

£35.50

Selection of four chef's choice canapés

Two glasses of house wine, beer or soft drinks

Upgrade to prosecco, beer and soft drinks +£4.30 per person

Option Four Recommended for up to 60 minutes

£42.20

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

Two glasses of house wine, beer or soft drinks

Upgrade to prosecco, beer and soft drinks +£4.30 per person

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. Most vegetarian canapes can be made vegan on request.

Your choice of canapés	6 canapés per person	£30.20
Chef's choice of canapés	6 canapés per person	£27.60
	per extra canapé	£5.05

LAND

Cold

Aged Corneyside Farm beef tartare, brioche toast, cured egg yolk, truffle

Corn fed chicken, slow roast tomato, gem, chicken fat mayonnaise

Ham hock terrine, crackling, piccalilli *GF*

Hot

Corneyside Farm curry beef croquette, coconut sambal *GF*

Corneyside Farm lamb skewer, apricot molasses, sheep's labneh, pistachio

Corn fed chicken, sesame toast, gochujang mayonnaise

EARTH

Cold

Whipped goats cheese, honey, plum and walnut tartlet *v*

Watermelon ceviche, radish, sweet potato crisp *GF, VE*

Mushroom parfait, brioche toast, pickled girolle *v*

Hot

Chickpea and pistachio falafel, tahini, labneh *v*

Broad bean, mint, feta taco *v*

English pea and brie tartlet *v*

SEA

Cold

White crab, crème fraiche, confit tomato, seaweed cracker

Cured sea trout, yuzu, charred cucumber, keta and miso cream *GF*

Whipped avocado, sashimi tuna loin, tortilla corn ash *GF*

Hot

Seabass tempura, togarashi, puffed rice

Smoked seatrout bon bon, dill emulsion, lemon cream

Carabinero croquette, XO sauce, lime aioli

SWEET

Green & Fortune chocolate brownie *GF*

Passionfruit and white chocolate tartlet

Meringue, seasonal fruit, vegan whipped cream *GF, VE*

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

LAND

Cold

Chicken thigh bulgogi, kimchi slaw, raw shitake, gochujang oil

Pan fried duck, roast carrot puree, orange gremolata, spiced filo oil

Braised lamb shoulder, smoked aubergine, turmeric labneh, pitta croutons

Hot

Slow cooked beef cheek, peela pilau, saffron yogurt, white onion salad *GF*

Achiote pork collar, esquites, yucatan, salsa, puffed belly quaver

Lamb neck, saffron pomme puree, honey pickled carrots, smoked olive *GF*

EARTH

Cold

Cauliflower salad, chilled puree, smoked Applewood panko, golden raisin, shallot vinegarette *v*

Warm Persian wild rice salad, cumin seed roast squash, soaked fruits, seeds, pomegranate *GF, VE*

Charred tender stem, miso ginger and spring onion slaw, lemon, chilli *GF, VE*

Hot

Curried channa, sweet potato mash, tamarind chutney, tempura okra *GF, VE*

Wild mushroom orzotto, grilled king oyster scallop, salted butter emulsion *v*

South Indian aubergine curry, roast coconut pilau, pitta twigs *v*

SEA

Cold

Avocado cream, blackened chalk stream trout, foraged confetti, burnt lemon honey *GF*

Confit Cornish mackerel, fennel apple dill slaw, lemon aioli, crispy capers *GF*

Herb crusted tuna loin, cucumber seaweed salad, tamarind soy

Hot

Salt cod fishcake, lemon and herb black rice, piquillo pepper sauce

Day boat catch off the day, warm beetroot salad, lemon and caper vinegarette *GF*

Pulled sichuan pork cheeks, tiger prawns, fried rice, furikake seasoning

SWEET

Eton mess, seasonal berries, vegan whipped cream *VE, GF*

Cocoa nib fudge, vanilla shortbread crumble, baby mint *v*

Milk Chocolate pot, white chocolate curls *v*

Vegan chocolate blood orange 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 **£68.75**

Choose from one starter, main and dessert. Includes a selection of breads, petit fours and teas and coffee. Our dinner menus are served on white plates, a wider choice of plates are available at an additional charge.

Autumn/Winter

Starters

Beetroot Carpaccio, whipped goats curd, candied walnuts, Sakura cress V, GF
Charred cauliflower, apricot harissa, tahini, pomegranate, pistachio dukkha VE
'Potted' Shrimps, mace butter, pickled cucumber, samphire salad GF
Citrus Cured trout, fennel, satsuma, dill oil, rye toast
Smoked duck, confit croquette, beetroot gel, bitter leaves
Chicken liver parfait, blood orange, sourdough crisp, tarragon emulsion

Mains

Whole roast baby cauliflower, charred leaf's, cauliflower puree, puffed rice, chestnuts V, GF
Roast butternut squash fondant, Jerusalem artichoke, sage oil, toasted pumpkin seeds V, GF
Roast halibut, charred winter King beetroot fondant, sauce vierge GF
Grilled hake, fondant potato, mussel and salty finger, lemon butter
Roast cornfed chicken, onion puree, fondant potato, baby onions, lardons GF
Slow braised beef short rib, dauphinoise potatoes, red wine jus, parsnip puree, crispy kale GF

Desserts

Eton mess, chickpea meringue, poached winter fruits, vanilla cream VE, GF
Dark chocolate and olive oil cake, blood orange compote, oat crème fraiche V
Burnt Basque cheesecake, poached blackberry GF, V
Lemon posset, pistachio and cranberry biscotti V
Treacle tart, clotted cream, lemon zest V
Dulce de leche mousse, churros, cinnamon sugar V

Spring/Summer

Starters

Flat white peach, burrata, candied seed, basil V
Charred Cauliflower, apricot harissa, tahini, pomegranate, pistachio dukkha VE
'Potted' Shrimps, mace butter, pickled cucumber, samphire salad GF
Citrus Cured trout, fennel, grapefruit, dill oil, rye toast
Pulled lamb croquette, sheep's milk labneh, pomegranate gel, bitter leaves
Chicken liver parfait, rhubarb, sourdough crisp, tarragon emulsion

Mains

Whole roast baby cauliflower, charred leaf's, cauliflower puree, puffed rice, hazelnuts VE, GF
Roast summer squash fondant, globe artichoke, sage oil, toasted pumpkin seeds V, GF
Roast halibut, baby courgette, broad beans, seaweed butter, dill oil GF
Grilled hake, fondant potato, mussel and salty finger, lemon butter
Roast cornfed chicken, sweetcorn puree, fondant potato, baby onions, lardons GF
Rump of lamb, broad bean, pea a la francais, confit potato terrine

Desserts

Eton Mess, chickpea meringue, poached summer fruits, vanilla cream VE, GF
Dark chocolate and Olive oil cake, raspberry, oat crème fraiche V
Burnt Basque cheesecake, poached Yorkshire rhubarb V, GF
Lemon posset, pistachio and cherry biscotti V
Treacle tart, clotted cream, lemon zest V
Dulce de leche mousse, churros, cinnamon sugar 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. We have created a sample menu here, which will be adapted by our culinary team as the seasons change. These dishes have been specifically created to reduce waste and utilise underused ingredients, ingredients that might otherwise go to waste.



BREAKFAST ITEMS

Corneyside Farm beef sausage bap, kimchi ketchup

Made from Corneyside Farm beef produced exclusively for Green & Fortune by London Smoke & Cure. Kimchi made by Chef Oz

Forest mushroom and King Edward rosti bap *V, GF*

Elevating the humble British spud

Squish overnight oats, lemon yoghurt *V, GF*

Cold pressed Squish juices, St. Helen's Lancashire goat milk yoghurt

Berries, toasted sourdough *VE*

British whipped curd, English berries, home glaze on sourdough bread

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

Black bomber scone, London Smoke & Cure salmon, trimming rillettes

Award-winning Snowdonian cheddar, using the whole side of salmon to maximise flavour and reduce waste

Bubble and squeak falafel, greens, beans, Slopcote Sheep cheese *V*

Small producers, sustainable products with a modern twist

Beetroot plate, goat's curd, purple rocket, pumpkin seed and pastry off cut crumble *V*

Made using Cheltenham green top beets, pastry off cut to ensure no waste

LARGE DISHES

Day-boat catch of the day, warm fennel, roast carrot humous, salty fingers *GF*

Sustainably selected fish from St.lves day boats, seasonal vegetables from land and foraged sea vegetable

Whole roast heritage carrots and beetroot, carrot leaf salsa, curried spelt *VE*

Not peeled ensuring zero waste

Slow cooked Texel lamb, cauliflower rice, charred cauliflower steams, wild garlic, heritage tomato *GF*

Responsibly sourced lamb from our farm, using the whole cauliflower and seasonal additions

DESSERTS

Lemon and elderflower mousse, blackberry gel, quince meringue, macerated infused hedgerow berries *VE, GF*

Hedgerow ingredients coming together as the perfect treat

BREAKFAST ITEMS *per item*

£5.25

CANAPÉ MENU *6 items per person*

£33.50

BOWL FOOD *4 items per person*

£40.45

THREE COURSE PLATED MEAL *per person*

£80.45



Reducing food waste and food miles is high on our agenda

STANDING LUNCH Suitable for a minimum of 20 people

£49.80

Fish Option

Day-boat catch of the day, warm fennel, roast carrot humous and salty fingers *GF*
Sustainably selected fish from St. Ives day boats, seasonal vegetables from land and foraged sea vegetables

Meat option

Slow-cooked Texel lamb, cauliflower rice, charred cauliflower steams, wild garlic, heritage tomato *GF*

Responsibly sourced lamb from our farm, using the whole cauliflower and seasonal additions

Corneyside Farm beef stir fry, wonky vegetables, lime leaf pilau rice

Using the trimmings of the beef and imperfect vegetables to create a truly sustainable delight

Vegan option

Jersey Royals, new season vegetables, St Ewes salad, egg yolk emulsion, beetroot panko *V, GF*

New season English vegetables, local potatoes, free range eggs

Purple sprouting broccoli, miso and ginger slaw, lemon, chilli, shallots *VE*

Locally sourced early sprouts and broccoli

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

Build your own banoffee pie, freeze-dried bananas, fudge pieces, broken shortbread

Self-service to suit all appetites and minimise waste

Heritage carrot cake, rosemary cream cheese frosting

A new use for the heritage carrot and a twist to the frosting with a very british herb

Caramel and apple cheesecake

British apples used to give cheesecake a British twist

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
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Red

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

Grande Onore Prosecco, Veneto, Italy, NV	£41.00
Roebuck Estates, Classic Cuvée, Sussex, England, 2019 VE	£75.00
Roebuck Estates, Rosé de Noirs, Sussex, England, 2019 VE	£85.00
Dumenil 1er Cru Blanc de Blancs, Reims, France, NV	£85.00

WHITE WINE

Vina Temprana, Macabeo, Campo do Borja Spain, 2025 VE	£31.00
Indomita, Nostros Reserva Riesling, Bio Bio, Chile, 2024 VE	£36.75
Aloe Tree Chenin Blanc Western Cape, South Africa, 2024 VE	£43.00
Horgelus Sauvignon Blanc, Côtes De Gascogne, France, 2024	£45.00
Belardent Picpoul de Pinet, Languedoc-Roussillon, France, 2024	£49.35

ROSE WINE

Balade de Coline Rose, Rhone, France, 2024	£36.75
Château L'Escarelle, Rosé, AOP Côteaux Varois en Provence, France, 2024 VE O	£47.50

RED WINE

'Old Vines Garnacha', Vina Temprana, Campo de Borja, Spain, 2023 VE	£31.00
Calusari, Pinot Noir, Viile Timisului, Romania, 2024 VE	£36.75
Armigero, Sangiovese di Romagna Riserva, Emilia Romagna, Italy, 2019 VE	£43.00
Domaine Bousquet Black Rock Malbec, Mendoza, Argentina, 2024 VE ORG	£45.00
deAlto, Traditional DOCa, Rioja, Spain, 2023	£49.35

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



MOCKTAILS

£8.95

Ginger and Kiwi Spritz

Whitley Neil 0% Rhubarb and Ginger, kiwi syrup, lemonade, dehydrated lemon

Picnic Punch

Mango, honey, strawberry, coconut and cranberry juice, lime, mint

Fresh Fruit Sipper

Orange, pineapple, lime juice, watermelon syrup, pineapple garnish, lemon juice, curacao syrup, dehydrated apple

LOW ABV COCKTAILS

£10.50

Cherry Hugo

Prosecco, black cherry, mint leaves, lime wedge

Yuzu Honey Bee

White wine, yuzu puree, honey syrup

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

£5.90

Birra Moretti

Sol

Heineken Zero

SOFT DRINKS

Mineral water 750ml

£4.25

Can O Water 330ml

£2.65

Diet Coke, Coca-Cola, Sprite

£3.40

San Pellegrino

£3.40

Daily Dose Cold Pressed Juice

£6.00

Apple, carrot, ginger, lemon and turmeric or orange, strawberry, apple, lemon and basil

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

per litre £13.30

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.

Below is a list of some of our valued partners:

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

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

Old Spike Coffee, founded in Southwark, 65% of their profits directly fund their social and environmental goals which include tackling homelessness

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

London Smoke and Cure, a small streatham based company smoking and curing meat and fish from sustainable sources

Valimex, fruit and vegetables sourced from the UK and international growers, aligned with sustainable farming practices. They plant nitrogen enriching plants to stop unnecessary fertilisers being used

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, 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. These payments were made based on salary, with hourly employees and those earning the least benefitting the most.

In addition to this, it also enables long service rewards, and enhanced training through channels such as our Talent Seed development programme. If you have any questions regarding this charge, please do speak to the team who will be happy to help.

