

Banqueting Menus

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From March 2010

Introduction

Welcome to our 2010 Banqueting menu selection. We have included some of our customer's favourite dishes and popular wines as well as some new items to suit all budgets.

We are aware that your choice of food and drink is vital to the success of your event and to this end our accounts executives are more than happy to guide you through the choices.

Our intension is to make your event as special and stress free as possible. We catered for over 1100 events last year and here are a few comments we have received:

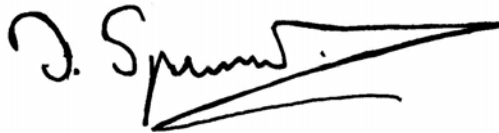
"The Quality of the food and the level of service are excellent, the location of the building makes us come back"

"Your staff were exceptionally helpful and accommodating on the day"

"We use you for the location, kudos, room size, décor and value for money"

So whether you are planning a conference, a wedding, a dinner, or simply a get together, let our team help you make it a memorable day for you and your guests.

Our mission is to say, welcome back.



Ian Sparrow
Hospitality Director

Coffee Breaks

*Why not make your coffee breaks a little different?
Here are some suggestions to suit all times of the day*

Fair Trade filter coffee and a selection of Twining Teas served with...

Biscuits	£2.95	Scones with clotted cream and jam	£6.95
Selection of American muffins	£4.50	Cookie break	£3.95
		Selection of home-baked cookies	
Croissants with preserves	£4.75	Honey roast ham and cheddar cheese filled croissant	£5.75
Danish pastries	£4.75	Gruyere and tomato filled croissant	£5.75
Flapjacks	£4.95	Smoked salmon and cream cheese bagel	£6.00
Chocolate brownie	£5.00	Seasonal fresh fruit platters	£6.75
Selection of cakes	£5.50		
Fried egg bap [v]	£6.00		
Bacon bap	£6.45		
Cumberland sausage bap	£6.45		

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Breakfasts

Continental Breakfast

Croissants and Danish pastries

Fresh fruit platters

Fruit yoghurt

Fresh orange, apple and cranberry
juices

Selection of Twining Teas and Fair
Trade filter coffee

£13.75

For our early birds who require access to the rooms at 7am the continental breakfast is the one for you and your guests to network and then get straight down to business...

For the more intimate leisurely meeting over breakfast the Full English may be more tempting.

You will surely impress any client or colleague with either choice.

The following menus are intended as a guide to help you organise your event.

Our Head Chef, Roger Evans, is extremely accommodating and if you have any particular requirements we will be happy to create some suggestions.

Please do not hesitate to ask us.

Full English Breakfast

Selection of cereals

Please select 5 of the following:

Grilled back bacon
Cumberland and vegetarian sausages
Scrambled eggs

Hash browns
Baked beans
Black pudding

Buttered field mushrooms
Grilled tomatoes

Warm bread rolls with butter and
preserves

Selection of Twining Teas and Fair
Trade filter coffee

£18.00

Business Lunches

Working Lunch

(standing or seated)

Cheese and leek tarts [v]

Pitta bread with dips

Duck Hoisin wrap

Gravadlax on rye

Brie, spinach and cranberry wrap [v]

King prawns in filo pastry with chilli jam

Mini hamburger

Baby sausages with rosemary

Vegetable spring rolls [v]

Italian Pastry

£26.00

Bowl Menu

(standing or seated)

Please select 5 of the following:

Chicken Caesar salad

Chorizo and potato salad

Bocconcini, sun-blushed tomato & basil [v]

Cottage pie

Cream of chicken and leek pie

Chilli con carne with rice

Shoulder of lamb with herb mash

Bangers and mash with onion gravy

Fish and chips

Stir-fried king prawns with noodles

Potato gnocchi, blue cheese & walnut [v]

Lentil and vegetable curry [v]

Desserts

Panacotta with poached plums

Seasonal fruit salad

Sticky toffee pudding butterscotch sauce

Dark chocolate and espresso mousse

£26.50

Seated Buffet Working Lunch

Selection of Cheeses

Brie

Mature cheddar

Goat's cheese

Selection of Cold Meats

Salamis

Bayonne ham

Roast gammon

Salads

Feta salad

Caesar salad

Penne pasta with pesto

New potatoes with smoked salmon with
crème fraîche and chives

Bocconcini with sun-blushed tomatoes &
focaccia

Orange Juice

£26.00

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Standing Fork Buffets

Fork Buffet Menu 1

Stir fried chicken with Thai basil

Fishcakes Savoy cabbage with shallots and oregano

Vegetable lasagne [v]

Steamed Jasmine rice

Bocconcini tomato and basil salad

~

Mango and coconut mousse

~

Selection of Twining Teas and Fair Trade filter coffee

£26.00

Fork Buffet Menu 2

Beef, ale and mushroom pie

Fillet of sea bass with roasted Mediterranean vegetables

Mushroom stroganoff with gherkins and rice

Parmentier potatoes with red onions and rosemary

French beans with shallots

~

Apple and berry crumble with double cream

~

Selection of Twining Teas and Fair Trade filter coffee

£27.00

Fork Buffet Menu 3

Lamb casserole with mint and grain mustard, potato cocotte

Fillet of cod basil mash with corn chowder

Asparagus risotto with pecorino

Mixed bean salad

Carrot and almond salad

~

Selection of cheeses with grapes and Shropshire biscuits

Chocolate and raspberry mousse

~

Selection of Twining Teas and Fair Trade filter coffee

£30.00

A supplement will apply for seated fork buffets, please contact your account executive for details

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Day Delegate Packages

Standard Package

(Min numbers of 15 delegates)

Main meeting room hire from 08:00 – 17:30

Tea, filter coffee and American muffins on arrival

Mid-morning tea, filter coffee and biscuits

2 course buffet lunch *

Afternoon tea, filter coffee and biscuits

Jugs of iced water

1 flipchart

Pads and pencils

£68.00 per person [member's rate]

£74.00 per person [non-member rate]

Executive Package

(Min numbers of 30 delegates)

Main meeting room hire from 07:00 – 17:30

Tea, filter coffee and American muffins on arrival

Mid-morning tea, filter coffee and biscuits

2 course buffet lunch *

Afternoon break – cookie break

Jugs of iced water

1 Flipchart

LCD projector and screen
(St James 1& 2/ Trafalgar 1 & 2 only)

£75.00 per person [member's rate]

£80.00 per person [non-member rate]

* Menu choices overleaf

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Day Delegate Fork Buffet

Please select two main courses, two dessert dishes and 3 side or salad dishes

Mains	Salads	Desserts
Bangers and mash onion gravy	Tomato and chive salad	Bread and butter pudding
Casserole of pork with olives and orange zest	Apple, brie and walnut salad	Fruit platters
Stir fried king prawns	Duo of cabbage, carrot and spicy yoghurt	Panacotta with seasonal fruits
Braised beef in ale with dumplings	Asian salad with roasted cashews	Strawberry and champagne mousse
Braised shoulder of lamb with bubble and squeak	Green bean and feta	Profiteroles with a chocolate sauce
Slow roasted belly of pork with red cabbage	Warm potato and smoked bacon	Vanilla pod and raspberry bavaois
Chicken, chorizo and white bean compote	Bocconcini, sun-blushed tomato & sunflower seed	Espresso coffee crème brulée
Fillet of sea bream with Asian greens	Caesar salad	Selection of British cheeses (suppl. £1.50 pp)
Chilli con carne with rice	Side Dishes	~
Blue cheese and walnut tortellini [v]	Creamy oven-baked parmentier potatoes	Selection of Twining Teas and Fair Trade filter coffee
Potato and lentil curry [v]	New potatoes with mint	
	Carrot and sunflower seeds	
	Savoy cabbage with cumin	
	Gnocchi Dolcelatte	
	Penne pasta with pesto	

If you wish to upgrade to a three-course lunch please contact the Hospitality Office

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Canapés

Pre Dinner – 3 Items @ £8.50 per person

Option A – 6 Items @ £15.50 per person

Option B – 8 Items @ £19.50 per person

Option C – 10 Items @ £23.00 per person

Please make your selection from the below

Hot Canapés

Belly of pork with white beans
King prawns with a lemon grass dip
Poached salmon, spinach and hollandaise
Chorizo and king prawns
Cocktail sausages
Cornet of fish and chips
Duck spring rolls with plum dip
Tempura prawns with chilli jam dip
Goujons of seafood with tartare sauce
Smoked haddock fishcakes
Chicken livers wrapped in smoked bacon
Coconut prawns with chilli dip
Chicken satay

Vegetarian Canapés

Cold

Cheese straws
Crostinis of goat's cheese and red onion
Bocconcini and sun-blushed tomato

Hot

Herb polenta with wild mushrooms
parmesan shavings
Vegetable spring rolls
Tartlet of Mediterranean vegetables
Cauliflower and sweet potato samosa
Arancine with fontina and sorrel
with a sun-blushed tomato dip

Dessert Canapés

Mini chocolate • Éclairs Florentine • Strawberry tartlets

Cold Canapés

Blinis with smoked salmon and keta eggs
Tartare of Scottish beef on crostinis
Quails eggs with pancetta
Brown crab mousse on brioche
Cucumber spaghetti with Avruga caviar
Peppered beef carpaccio on parmesan
shortbread
Oak-smoked salmon and cream cheese
Asparagus spears wrapped in smoked
salmon
Asparagus spears wrapped in Parma ham
Tartlet of Devon crab

Chef Roger Evans' Signature Canapés

Classic Canapé Menu

COLD

Smoked salmon and caper berry

Duck parfait with cranberry relish

Melon wrapped in Parma ham

HOT

Smoked haddock fish cake with tartare sauce

Chicken liver wrapped in bacon

Goujons of sole with tomato chutney

Spinach and feta samosa [v]

£16.50

Deluxe Canapé Menu

(Max 100 covers)

COLD

Foie gras on brioche

Steak tartare

Tomato mousse with asparagus spears

Orange and dill gravadlax

HOT

Steamed sea bass with ginger and pak choi

Fillet of Aberdeen beef with béarnaise sauce

Fillet of lamb with wild mushrooms

Shellfish and brandy soup shots

Breast of duck with apple and star anise compote

£26.50

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Seated Lunch and Dinner Menus

Please select 1 starter, 1 main course, and 1 dessert for all guests

£36.50 per person

Starters

Trio of salmon, fennel and dill salad

King prawns with Asian salad and Thai dressing

Venison and boar terrine with crostini

Main Courses

Breast of free-range chicken, forest mushrooms, red onions and new potatoes

Fillet of sea bream, warm nicoise salad, red wine reduction and herb oil

Elwy Valley shoulder of lamb, grain mustard mash and roasted vegetables

Desserts

Steamed lemon and sultana pudding

White chocolate, maple and pecan cheesecake

Strawberry and champagne mousse

Fair Trade filter coffee and Champagne truffles

Please see our selection of menus below.

If you would like any alternative suggestions please ask your personal Account Executive

Vegetarian Options

Starters

Risotto of spinach and pine kernels

Asparagus spears with marinated goats cheese and roasted peppers

Tart fine of tomato, shallots with red onion marmalade

Main Courses

Vegetable strudel with black sesame seed rice

Feuillete of woodland mushrooms with roasted bocconcini and tomatoes

Tempura vegetables Asian greens Japanese dipping sauce

£38.50 per person

Starters

Suffolk chicken and leek terrine with puy lentil dressing

Orange and dill gravadlax with pea shoots

Warm goats cheese with pine kernels, herbs and roasted beetroot [v]

Main Courses

Roast rump of Elwy Valley lamb, boulangere potatoes and seasonal greens

Breast and confit of duck, rosti potato and Savoy cabbage

Fillet of plaice with a saffron mousse and leaf spinach, crushed new potatoes

Desserts

Seasonal fruits with a mango crush

Raspberry brulée with sable biscuit

Warm chocolate fondant with white chocolate sauce and vanilla ice-cream

Fair Trade filter coffee and Champagne truffles

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Lunch and Dinner Menus

Please select 1 starter, 1 main course, and 1 dessert for all guests

£44.00 per person

Starters

Tian of Devon crab and tartare of salmon pea shoot salad

Slow roast belly pork black pudding and tomato chutney

Ham hock, flat parsley and duck liver terrine with pea purée

Main Courses

Roast rib of Scottish Beef, dauphinois potato with green bean bundle

Loin of Elwy Valley lamb and shepherd's pie

Fillet sea bass, crab beignet and pearl barley risotto
slow roasted red peppers

Desserts

Warm baked pear and almond tart with vanilla ice cream

Panacotta with poached fruits

Dark chocolate and raspberry truffle

Fair Trade filter coffee and Champagne truffles

£49.50 per person

Starters

Fillet of sea bass with potato pancake, herb oil

Smoked eel, coxes apple and walnut salad

Roulade of Guinea fowl with pistachio nuts

Main Courses

Loin and confit of venison, truffled mash and leaf spinach

Fillet of Scottish beef, rosti potato and wild mushrooms

Fillet of halibut with herb crust, char grilled polenta cake with a
pea and mint cream

Desserts

Mango and peach schnapps mousse char-grilled pineapple and
coconut cream

Selection of blue cheeses with oat cakes

Apple strudel with English cream and Madagascan vanilla ice
cream

Fair Trade filter coffee and Champagne truffles

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Intermediate Courses

Individually priced dishes perfect to accompany our 3 course menus

Champagne sorbet
£3.95pp

Cream of butternut squash soup scented
with rosemary
£4.50pp

Cream of wild mushroom soup with
chives
£4.50pp

Spinach and sun-blushed tomato risotto
with truffle oil
£5.95pp

Parcel of spinach, mushroom and
manchego cheese
£5.75pp

Selection of British cheeses
served with sweet seedless grapes,
apricots, and a selection of biscuits
£6.95pp

Fillet of sea bass with crab and chive
fishcake £8.50pp

Fine food, fine wine, fine dining...

**For that extra special dining
experience in London,
116 has a number of
suitable rooms offering
the perfect setting.**

**You will surely impress
any client or colleague.**

“Add Ons”

Individually priced items – a perfect accompaniment to a drink if you wish to offer your guests a bespoke choice

Spinach and feta samosa [v] £2.50

Asparagus spears rolled in smoked
salmon £2.75

Asparagus spears wrapped in
Parma ham £2.75

Chocolate brownies £2.75

Strawberry tartlets £2.85

Tempura king prawns £2.95

Goujons of fish, tartare sauce £2.95

Mini Yorkshire pudding with salt beef
And gherkins £3.30

Platter of fruit £4.75

Selection of cheeses £6.95

Chef’s selection of sandwiches £6.75

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Banqueting Bar Tariff

In putting this wine list together we have drawn from our extended wine list, recognising the need to offer you variety, quality and affordability. The entry level wines have been chosen with care to ensure you have wines that are great with finger food or with a full meal. We have wines from the classic grape varieties and regions but also some special gems such as our new IoD Claret, Chateau Meyre, which is a beautiful mature wine from a superb estate in the Haute Medoc and Verramonte Sauvignon Blanc bursting with all the flavours and style you would expect to find in a more expensive example of the sauvignon grape variety.

Basic Spirits; Whisky, Gin, Vodka	£4.75	Hildon Mineral Water (per litre)	£3.75
Deluxe Spirits	£4.75	Baby Mixers	£1.15
Sherry, Vermouth	£4.35	Fruit Juices - orange, apple, cranberry (per litre)	£4.75
Pimms (per jug)	£20.50	Lemonade, Coke (per glass)	£1.40
Bottled Beer 330ml	£3.85	Fruit Punch (per jug)	£5.00
Liqueurs	£5.65	Elderflower (per jug)	£3.50
Port – Grahams 2000 LBV	£4.35	Mulled Wine (per jug)	£22.50
Cognac VSOP	£5.90	Iced Water (per jug) charged dependant on final numbers or per table	£0.50
Vintage port – Smith Woodhouse 1985	£82.00		

***All spirits are served in measure of 50ml or multiples thereof*

Champagne and Sparkling Wines

1 or 7	Lindauer Brut or Rosé, New Zealand <i>'Methode traditionnelle' very consistent and elegant 'methode champenoise' style</i>	NV	£29.00
55	IoD Champagne <i>A cuvée for people faithful to the Champagne-making tradition</i>	NV	£37.00
3	Veuve Cliquot Ponsardin, Yellow Label <i>Biscuity style full-bodied, reflecting the predominance of black grapes in the blend</i>	NV	£52.00
111	Besserat de Bellefon, La Cuvée de Moines, Blanc de Blancs <i>A 100% chardonnay with notes of dried apricots and brut finish</i>	NV	£65.00
103	Laurent-Perrier Rosé, France <i>Delicate salmon pink colour with fragrance of ripe summer fruits</i>	NV	£76.50

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White Wines

8	Sauvignon Blanc, Ackerman, Vin de Pays Charentais, France <i>A light refreshing French sauvignon suitable for any occasion</i>	NV	£18.00
29	Viognier d'Oc, Baron Philippe de Rothschild, France <i>Apricot and honey predominate, reflecting the generic style of this grape variety</i>	2008	£18.50
45	Chenin-Blanc, Backsberg, Paarl, South Africa <i>Zingy dry fresh finish on the palate</i>	2009	£18.50
31	Chardonnay Louis Pinel, France <i>An elegant fresh Chardonnay, easy drinking with or without food</i>	2008	£18.50
44	Riesling, Rietvallei Estate, Roberston, South Africa <i>Easy drinking, fresh showing signs of lemony character and mineral undertones</i>	2007/8	£19.50
50	Verramonte, Sauvignon Blanc Casablanca Valley, Chile <i>"Decanter" gold award 2006, a wonderful sauvignon blanc</i>	2008	£21.00
43	Geoff Merrill, Chardonnay, South Australia <i>Lightly oaked clean refined style chardonnay</i>	2006	£22.00
41	Pinot Grigio, Delle Venezie Gregoris, A Fratorio, Italy <i>A superb example of a popular wine</i>	2009	£23.50
28	Macon Lugny, Les Genievres, Louis Latour, France <i>No oak, light tones of honey and apple, a great chardonnay of the Maconnais</i>	2008	£23.50
104	Chablis, Simonet-Febvre, France <i>A full bodied chardonnay with the regional flinty finish</i>	2008	£23.50
87	Pinot Blanc 'Tradition' René Mure Alsace, France <i>Crisp dry and refreshing – not to be mixed up with its "richer" neighbours in Alsace</i>	2007	£25.50
34	Sancerre, Le Paradi's Pierre Fouassier, France <i>Fragrant sauvignon which consistently delivers</i>	2007	£27.50
32	Pouilly Blanc Fume, Domaine Belair, France <i>Signature gunflint and smoke characters of a sauvignon style</i>	2008	£32.50
52	Koura Bay, Sauvignon Blanc, Marlborough, New Zealand <i>Award winning wine, one of the best Marlborough's on the market</i>	2008	£32.50

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Red Wines

78	Ackerman Merlot Carignan, France <i>Soft, good fruits and well balanced</i>	NV	£18.00
105	Las Condes, Cabernet-Sauvignon, Chile <i>A deep ruby colour with a nose of ripe blackcurrent fruit, supple with soft tannins and acidity.</i>	2008	£18.00
46	Wild Rush, Cabernet, Tinta Barocca, South Africa <i>Powerful soft fruit flavours made complex with mineral and spice on the finish</i>	2008	£18.00
19	Cabernet Sauvignon, Baron Philippe Rothschild VdP d'Oc, France <i>Rich and well structured – a well made approachable wine</i>	2007	£18.50
21	Baron Philippe, Pinot Noir, France <i>With flavours of cherry & strawberry; this is a soft, smooth wine</i>	2007	£19.00
42	Geoff Merrill, Shiraz, South Australia <i>Spice and warmth from this full bodied syrah</i>	2006	£22.00
23	Cotes du Rhone, Chateau Mont Redon, France <i>Ripe red fruits, full and rounded palate</i>	2007	£22.00
36	Navarra Crianza, Bodegas Asensio, Spain <i>Good fruity juicy tannins and balanced acidity</i>	2002	£23.50
12	Bourgogne Pinot Noir, Louis Latour, France <i>Light in colour, rich in flavour for an excellent entry level pinot noir</i>	2007/8	£25.50
83	Brouilly, Chateau de La Perriere, George Duboeuf, France <i>A Cru Beaujolais with soft red fruits</i>	2007/8	£25.50
76	Institute of Directors Claret <i>Chateau Mayre, Cru Bourgeois. This superb estate in the Haut Medoc offers a mature wine</i>	2000	£25.50
22	Crozes-Hermitage Etienne Pochon, France <i>A northern Rhone with a youthful nose and a burst of red fruits</i>	2007	£28.00
75	Savigny-les-Beaune, 'Les Gollards', France <i>Complex raspberry flavours with distinct mineral character</i>	2006	£35.50
40	Chianti Classico Reserva, 'Petri' Tuscany, Italy <i>Rich full bodied voluptuous Italian – an absolute gem</i>	2005	£39.75

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