



MILLENNIUM

GLOUCESTER HOTEL  
LONDON



**DELEGATE MENU**

**2024**

WAKE THE MIND,  
FUEL THE BODY,  
TREAT THE SOUL.



COFFEE BREAKS

LUNCH MENU

DINNER MENU

CANAPÉ MENU

# COFFEE BREAKS

## MONDAY

### WAKE THE MIND

Yoghurt Selection and Dried Fruit (V)  
Contains: Milk, Nuts

Baked Mini Croissants  
Contains: Cereal, Egg, Milk, Gluten

Pineapple Juice

Selection of Coffee and Tea

Detox Water – Cucumber, mint and lime

### FUEL THE BODY

Muffin Selections  
Contains: Cereal, Egg, Milk, Gluten

Oat Milk, Mango and Banana Smoothie  
(V)(Ve)(GF)

Whole Oranges

Selection of Coffee and Tea

Detox Water – Cucumber, mint and lime

### TREAT THE SOUL

Popcorn  
Contains: Soya, Milk

Bakewell Tarts  
Contains: Cereal, Egg, Soya, Milk, Nuts

Selection of Coffee and Tea

Detox Water – Cucumber, mint and lime



## TUESDAY

### WAKE THE MIND

Greek Yoghurt Pot with Granola  
Contains: Cereal, Milk, Nuts, Gluten

Baked Mini Pain Aux Raisins  
Contains: Cereal, Egg, Milk, Gluten

Apple Juice

Selection of Coffee and Tea

Detox Water – Blackberry, strawberry and raspberry

### FUEL THE BODY

Lemon Drizzle Cake  
Contains: Cereal, Egg, Milk, Nuts, Gluten

Oat Milk and Strawberry Smoothie  
(V)(Ve)(GF)

Whole Red Apples

Selection of Coffee and Tea

Detox Water – blackberry, strawberry and raspberry

### TREAT THE SOUL

Walnut & Coffee Cake  
Contains: Cereal, Egg, Milk, Nuts, Gluten

Warm Mini Pie  
Contains: Cereal, Egg, Milk, Nuts, Gluten

Selection of Coffee and Tea

Detox Water – blackberry, strawberry and raspberry

Menu items are subject to availability. Minimum booking of 20 or more required. If you are an allergen sufferer, please speak to our team about the ingredients in your meal when making your booking. All prices are exclusive of VAT.

# COFFEE BREAKS

## WEDNESDAY

### WAKE THE MIND

Bagel with Cucumber, Cream Cheese and Tomato (V)  
Contains: Cereal, Egg, Milk, Nuts, Gluten

Baked Mini Pain Aux Chocolate  
Contains: Cereal, Egg, Milk, Nuts, Gluten

Orange Juice

Selection of Coffee and Tea

Detox Water – Raspberry and Rosemary

### FUEL THE BODY

Carrot Cake  
Contains: Cereal, Egg, Milk, Nuts, Gluten

Oat Milk, Citrus and Pineapple Smoothie  
(V)(Ve)(GF)

Green apple

Selection of Coffee and Tea

Detox Water – Raspberry and Rosemary

### TREAT THE SOUL

Scone Station, Clotted Cream and Jam  
Contains: Cereal, Egg, Milk, Nuts, Gluten

Salted Crisps (V)  
Contains: Soya, Gluten

Selection of Coffee and Tea

Detox Water – Raspberry and Rosemary

## THURSDAY

### WAKE THE MIND

Greek Yoghurt with Mixed Berries (V)  
Contains: Milk

Baked Mini Danish Selections  
Contains: Cereal, Egg, Milk, Nuts, Gluten

Pineapple Juice

Selection of Coffee and Tea

Detox Water – Kiwi, strawberry and cucumber

### FUEL THE BODY

Mini Chocolate Muffin  
Contains: Cereal, Egg, Milk, Nuts, Gluten

Oat Milk and Blueberry Smoothie  
(V)(Ve)(GF)

Whole Oranges

Selection of Coffee and Tea

Detox Water – Kiwi, strawberry and cucumber

### TREAT THE SOUL

Baked Mini Chocolate Tart  
Contains: Cereal, Egg, Milk, Nuts, Gluten

Goat's Cheese & Broccoli Quiche  
Contains: Cereal, Egg, Milk, Nuts, Gluten

Selection of Coffee and Tea

Detox Water – Kiwi, strawberry and cucumber

## FRIDAY

### WAKE THE MIND

Yogurt Selection, Dry Banana & Cranberry (V)  
Contains: Milk, Nuts

Baked Mini Chocolate Twist  
Contains: Cereal, Egg, Milk, Nuts, Gluten

Apple Juice

Selection of Coffee and Tea

Detox Water – Watermelon and Basil

### FUEL THE BODY

Flapjacks  
Contains: Cereal, Egg, Milk, Nuts, Gluten

Oat Milk and Blackberry Smoothie  
(V)(Ve)(GF)

Whole Red apple

Selection of Coffee and Tea

Detox Water – Watermelon and Basil

### TREAT THE SOUL

Mini Lemon Tart  
Contains: Cereal, Egg, Milk, Nuts, Gluten

Tomatoes & Asparagus Quiche (V)  
Contains: Cereal, Egg, Milk, Nuts, Gluten

Selection of Coffee and Tea

Detox Water – Watermelon and Basil

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# COFFEE BREAKS

## SATURDAY

### WAKE THE MIND

Greek Yogurt Pot with Granola (V)  
Contains: Cereal, Milk, Nuts, Gluten

Baked Mini Croissants  
Contains: Cereal, Egg, Milk, Gluten

Apple Juice

Selection of Coffee and Tea

Detox Water – Orange, Lemon and Lime

### FUEL THE BODY

Flapjacks  
Contains: Cereal, Egg, Milk, Nuts, Gluten

Oat Milk and Triple Berry Smoothie  
(V)(Ve)(GF)

Green Apple

Selection of Coffee and Tea

Detox Water – Orange, Lemon and Lime

### TREAT THE SOUL

Walnut & Coffee Cake  
Contains: Cereal, Egg, Milk, Nuts, Gluten

Warm Savoury Pies  
Contains: Cereal, Egg, Milk, Nuts, Gluten

Selection of Coffee and Tea

Detox Water – Orange, Lemon and Lime



## SUNDAY

### WAKE THE MIND

Greek Yogurt with Mixed Berries (V)  
Contains: Milk

Baked Mini Pain aux Raisins  
Contains: Cereal, Egg, Milk, Gluten

Apple Juice

Selection of Coffee and Tea

Detox Water – Blueberry, Strawberry and Mint

### FUEL THE BODY

Muffin Selections  
Contains: Cereal, Egg, Milk, Gluten  
Oat Milk, Cantaloupe and Strawberry Smoothie  
(V)(Ve)(GF)

Whole Oranges

Selection of Coffee and Tea

Detox Water – Blueberry, Strawberry and Mint

### TREAT THE SOUL

Popcorn  
Contains: Soya, Milk

Bakewell Tarts  
Contains: Cereal, Egg, Soya, Milk, Nuts, Gluten

Selection of Coffee and Tea

Detox Water – Blueberry, Strawberry and Mint

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# LUNCH MENU

## MONDAY

### SET BUFFET MENU

Baby spinach, avocado, celery & baby kale (V)(Ve)(GF)

Tomato salad with basil, mint & shallot (V)(Ve)(GF)

Cumin spiced roasted sweet potato, bell peppers, courgettes (V)(Ve)(GF)

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Roasted cod loin with aubergine & baby spinach, tomato salsa (GF)

Quorn, tomato, courgette & tarragon baked (V)(Ve)(GF)

Thai Green Chicken Curry (GF)

Lemon basmati rice (V)(Ve)(GF)

Green vegetables-mange tout-green beans-broccoli (V)(Ve)(GF)

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Selection of Millennium dessert  
Contains: Cereal, Egg, Milk, Nuts, Gluten

Fruit Platter (V) (Ve) (GF)

Tea and coffee



## TUESDAY

### SET BUFFET MENU

Asparagus, courgette, cucumber, avocado & baby gem (V)(Ve)(GF)

Beef tomato salad with rocket, basil, Green olives (V)(Ve)(GF)

Spiced roasted cauliflower salad with chickpeas, mint & pomegranate (V)(Ve)(GF)

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Pot-roasted red mullet with ratatouille, herb & caper dressing (GF)

Cauliflower, spinach & chickpea curry (V)(Ve)(GF)

Lemon & thyme roasted chicken Filet with cilantro tomato sauce (GF)

Garlic thyme roasted new potato (V)(Ve)(GF)

Carrot-peas-cauliflower (V)(Ve)(GF)

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Selection of Millennium dessert  
Contains: Cereal, Egg, Milk, Nuts, Gluten

Fruit Platter (V) (Ve) (GF)

Tea and coffee

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# LUNCH MENU

## WEDNESDAY

### SET BUFFET MENU

Lentil salad with, candy beetroot, red onion  
(V)(Ve)(GF)

Sweetcorn, spring onions & butterbean salad with  
sundried tomatoes (V)(Ve)(GF)

Quinoa, kale, roasted butternut squash  
& pomegranate (V)(Ve)(GF)

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Roast Salmon Filet with courgette & shallot thyme  
butter sauce (GF)

Pan-fried gnocchi, baby spinach, chestnut mushrooms,  
sun-blushed tomatoes (V)

Beef bourguignon with onion, mushroom (GF)

Steamed Basmati rice (V)(Ve)(GF)

Green vegetables-mange tout-green beans-broccoli  
(V)(Ve)(GF)

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Selection of Millennium dessert  
Contains: Cereal, Egg, Milk, Nuts, Gluten

Fruit Platter (V) (Ve) (GF)

Tea and coffee

## THURSDAY

### SET BUFFET MENU

Beetroot salad with orange segment and spring onion  
(V)(Ve)(GF)

Roasted Pumpkin salad, coriander and asparagus  
(V)(Ve)(GF)

Cannellini beans, basil, artichoke, olives  
& cherry tomato (V)(Ve)(GF)

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Smoked Haddock & spring onion fishcakes with  
buttered leeks, chive cream sauce

Asparagus cannelloni, with plum tomato  
basil compote (V)

Moroccan Lamb tagine (GF)

Lemon coriander basmati rice (V)(Ve)(GF)

Carrot-peas-cauliflower (V)(Ve)(GF)

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Selection of Millennium dessert  
Contains: Cereal, Egg, Milk, Nuts, Gluten

Fruit Platter (V) (Ve) (GF)

Tea and coffee

## FRIDAY

### SET BUFFET MENU

Fine green beans, shaved fennel, iceberg lettuce  
& avocado (V)(Ve)(GF)

Tomato, cucumber, olive, artichoke & micro cress  
(V)(Ve)(GF)

Fried Okra, rocket salad, iceberg lettuce & avocado  
(V)(Ve)(GF)

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Baked Pollock fillet with pak choi & black bean sauce  
(GF)

Thai Vegetables curry with lemon grass and basil  
(V)(Ve)(GF)

Chicken Tikka Masala (GF)

Turmeric basmati rice (V)(Ve)(GF)

Green vegetables-mange tout-green beans-broccoli (V)  
(Ve)(GF)

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Selection of Millennium dessert  
Contains: Cereal, Egg, Milk, Nuts, Gluten

Fruit Platter (V) (Ve) (GF)

Tea and coffee

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# LUNCH MENU

## SATURDAY

### SET BUFFET MENU

Baby spinach, avocado, celery & baby kale (V)(Ve)(GF)

Tomato salad with basil, mint & shallot (V)(Ve)(GF)

Cumin spiced roasted sweet potato, bell peppers,  
courgettes (V)(Ve)(GF)

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Roasted cod loin with aubergine & baby spinach,  
tomato salsa (GF)

Quorn, tomato, courgette & tarragon baked  
(V)(Ve)(GF)

Thai Green Chicken Curry (GF)

Lemon basmati rice (V)(Ve)(GF)

Green vegetables-mange tout-green beans-broccoli  
(V)(Ve)(GF)

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Selection of Millennium dessert  
Contains: Cereal, Egg, Milk, Nuts, Gluten

Fruit Platter (V) (Ve) (GF)

Tea and coffee



## SUNDAY

### SET BUFFET MENU

Asparagus, courgette, cucumber, avocado & baby gem  
(V)(Ve)(GF)

Beef tomato salad with rocket, basil, Green olives  
(V)(Ve)(GF)

Spiced roasted cauliflower salad with chickpeas,  
mint & pomegranate (V)(Ve)(GF)

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Pot-roasted red mullet with ratatouille,  
herb & caper dressing (GF)

Cauliflower, spinach & chickpea curry (V)(Ve)(GF)

Lemon & thyme roasted chicken Filet with cilantro  
tomato sauce (GF)

Garlic thyme roasted new potato (V)(Ve)(GF)

Carrot-peas-cauliflower (V)(Ve)(GF)

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Selection of Millennium dessert  
Contains: Cereal, Egg, Milk, Nuts, Gluten

Fruit Platter (V) (Ve) (GF)

Tea and coffee

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# DINNER MENU

## LET'S BEGIN

### Bread

Board of Sourdough and Granary Bread,  
Olive Oil, Balsamic Dressing, Flavoured Butters

### Smoked Salmon

Cucumber, Golden Beetroot, Orange Goat's Cheese  
Mousse, Lemon Oil (GF)  
Contains: Fish, Soya, Milk

### Atlantic Prawn Crayfish Tian

Capers Berries, Watercress Mayonnaise, Bitter Cress  
Contains: Crustacean, Soya, Milk

### Crab Mango Fishcake,

Red Chilli Pineapple Salsa, Crunchy Vegetables,  
Spicy Mango Puree  
Contains: Crustacean, Egg, Soya, Milk

### Trio of Salmon

Salmon Fishcake with Chilli Pineapple Salsa, Smoked  
Salmon Tartar Avocado, Poached Salmon, Horseradish  
Crème Ketta Caviar, Tomato Salsa  
Contains: Cereal, Egg, Fish, Soya, Milk

### Pressed Ham Hock Terrine

Vanilla Mayonnaise, Red Chilli Peas Salad,  
Artichoke Fig Chutney Balsamic Dressing (GF)  
Contains: Soya, Milk

### Tian of Smoked Chicken Mango

Lemongrass Mayonnaise, Pineapple Chilli,  
French Baguette Toast  
Contains: Cereal, Soya, Milk

### Confit Duck Mushroom

Terrine Artichoke Mousse,  
Red Wine Jelly Plum Dressing (GF)  
Contains: Egg, Soya, Milk, Lupin

## THE MAIN EVENT

### Pan Fried Beef Fillet

Horseradish Mash, Braised Fennel Glazed Shallot,  
Heritage Carrot, Red Wine Sauce (GF)  
Contains: Soya, Milk, Celery

### Ballotine of Corn Fed Chicken

Wild Mushroom, Fondant Potato Heritage Carrot,  
Roast Parsnips, Tarragon Sauce (GF)  
Contains: Egg, Soya, Milk, Celery

### Roast Breast of Guinea Fowl

Roulade Sweet Potato Fondant,  
Braised Savoy Cabbage, Roast Carrot (GF)  
Contains: Egg, Soya, Milk, Celery

### Roasted Lamb Rump

Potato Gratin, Braised Savoy Cabbage, Turnips,  
Roast Tomato, Rosemary Sauce (GF)  
Contains: Soya, Milk

### Confit Duck Leg

Celeriac Potato Gratin, Heritage Carrot, Onion  
Mushroom, Honey Thyme Sauce (GF)  
Contains: Soya, Milk, Celery

### Roast Cod Loin Parsley Crust

Saffron Mash, Carrot, Garlic Confit, Broccoli,  
Chive Beurre Blanc  
Contains: Cereal, Fish, Soya, Milk, Celery, Mustard

### Pan Fried Sea Bass Filet

Sweet Potato Mash, Broccoli Heritage Carrot  
Lemon Cream Sauce (GF)  
Contains: Fish, Soya, Milk, Celery

### Roast Salmon Filet

Potato Lyonnaise, Green Bean, Shallots,  
Carrot Sauce Vierge (GF)  
Contains: Fish, Soya

## GUILTY PLEASURES

### Opera Cake

Strawberry Coulis, Brownie Crumble  
Contains: Egg, Soya, Milk, Nuts

### Trifle Delice

Clotted Cream, Forest Fruit Berrie  
Contains: Egg, Soya, Milk, Nuts, Sulphur Dioxide

### Chocolate Valrhona

Chantilly Cream, Berries Compote  
Contains: Egg, Soya, Milk, Nuts

### Passionata

With Mixed Fruit Berries  
Contains: Egg, Soya, Milk, Nuts

### Mango Pave

Strawberry Puree and Mint  
Contains: Egg, Soya, Milk, Nuts

### Trio of Chocolate Mousse

Mango Puree  
Contains: Egg, Soya, Milk, Nuts

### Raspberry Pave

Pear Puree and Mint  
Contains: Egg, Soya, Milk, Nuts

### Raspberry Cheesecake Dome

Orange Puree, Chantilly Cream  
Contains: Egg, Soya, Milk, Nuts

### Exotic Fruit Salad

With Sorbet (V)(Ve)

Please select one item per category. Bespoke menu available on request. Meals must be pre ordered two weeks prior to the event. Minimum booking of 20 or more required. If you are an allergen sufferer, please speak to our team about the ingredients in your meal when making your booking. All prices are exclusive of VAT.

# DINNER MENU - VEGETARIAN ALTERNATIVES (V)



## LET'S BEGIN

Beetroot Medley French Melon  
Orange Goat's Cheese Mousse, Rocket Salad,  
Balsamic Dressing (GF)(V)  
Contains: Soya, Milk

Mediterranean Vegetables Terrine  
Baby Leek, Asparagus, Artichoke, Cucumber  
and Beetroot Salsa (GF)(V)(Ve)  
Contains: Soya

Roasted Seasonal Vegetables Tart  
with Goat's Cheese Red Onion Compote (V)  
Contains: Egg, Soya

Roast Tomato Red Peppers Soup  
Herbs Crouton, Olive Oil (V)  
Contains: Cereal, Soya

Butternut Squash Soup  
Forest Mushroom (V)  
Contains: Cereal, Soya

## THE MAIN EVENT

Aubergine Moussaka  
with Mixed Vegetables and Lentil,  
Tomato Sauce (GF)(V)(Ve)  
Contains: Soya

Open Ravioli  
with Wild Mushroom and Spinach,  
Parmesan Cheese Crème Sauce (V)  
Contains: Cereal, Egg, Soya, Milk

Roasted Gnocchi  
with Bottom Mushroom, Spinach, Sun Blushed  
Tomato, Chilli |Garlic Oil, Parmesan Cheese (V)  
Contains: Cereal, Soya, Milk

Tomato, Pumpkin Risotto  
with Parsley and Parmesan Cheese (GF)(V)  
Contains: Soya, Milk

Baked Aubergine and Courgette  
Stuffed with Ratatouille Rocket Salad,  
Basil Tomato Sauce (GF)(V)(Ve)  
Contains: Soya, Milk

## THE GRAND FINALE

Petit fours per table at £10.00

British Cheeses, Biscuits, Chutney and  
Grapes per table at £23.00

Continental Cheeses, Biscuits, Quince Jelly,  
Grapes per table at £23.00



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# BBQ MENU - LUNCH OR DINNER

## SALAD OPTION:

Seasonal Leaf Salad (GF)(V)(Ve)  
Contains: Soya

Greek Salad (GF)(V)  
Contains: Soya, Milk

Homemade Luxury Coleslaw (GF)(V)(Ve)  
Contains: Soya

Roasted Vegetable Cous Cous Salad (V)(Ve)  
Contains: Cereal, Soya

Waldorf Salad (GF)(V)(Ve)  
Contains: Soya, Milk, Nuts, Celery

Watercress and Rocket Salad -  
Classic French Dressing (GF)(V)(Ve)  
Contains: Soya

Tomato Red Onion and Pesto Salad (GF)(V)(Ve)  
Contains: Soya

Fragrant Rice (GF)(V)(Ve)  
Contains: Soya

Penne Pasta, Lightly Spiced Tomato and  
Red Pepper Salad (V)  
Contains: Cereal, Egg, Soya

Fresh Beetroot and Chorizo (GF)  
Contains: Soya

Dressed Potato Salad, Fresh Herbs,  
French Dressing (GF)(V)  
Contains: Soya

## MAIN OPTION:

Beef, Pork or Lamb Burgers  
Contains: Cereal, Egg, Soya, Milk

Jumbo Pork and Sage Sausages Mint and Garlic (GF)  
Contains: Soya

Lamb Cutlets Blackened (GF)  
Contains: Soya, Milk

Cajun Chicken (GF)  
Contains: Soya

5 Spice Strip Belly Pork  
Contains: Soya

Skewered Garlic, Lemon and Thyme King Prawns (GF)  
Contains: Crustacean, Soya, Milk

Handmade Marinated Chicken (GF)  
Contains: Soya, Nuts, Celery

Satay Skewered Chicken Kebabs (GF)  
Contains: Soya

Lemon Pepper Salmon Steaks (GF)  
Contains: Fish, Soya

Grilled Corn on the cob with butter (GF)(V)  
Contains: Soya, Milk

Vegetable Kebabs (GF)(V)(Ve)  
Contains: Soya

Veggie Burgers (V)  
Contains: Cereal, Egg, Soya, Milk

Stuffed Roasted Peppers with ratatouille (V)(Ve)  
Contains: Soya



## DESSERT OPTION:

Cheesecake Red Berry Compote (GF)  
Contains: Egg, Soya, Milk

Fresh Strawberries, Chocolate Profiterole & Cream  
Contains: Cereal, Egg, Soya, Milk

Tart au Citron with Cream Chantilly  
Contains: Cereal, Egg, Soya, Milk

Selection of Mini Dessert  
Contains: Cereal, Egg, Soya, Milk, Nuts

## PACKAGE INCLUDES:

X3 Salads Choices  
x3 Mains Choices  
x2 Veggie Choices  
x2 Dessert Choices

Bespoke menu available on request. Meals must be pre ordered two weeks prior to the event. Minimum booking of 20 or more required. If you are an allergen sufferer, please speak to our team about the ingredients in your meal when making your booking. All prices are exclusive of VAT.

# MEXICAN MENU - LUNCH OR DINNER

## PACKAGE INCLUDES:

X3 Salads Choices  
x2 Mains Choices  
x2 Veggie Choices  
x1 Dessert Choices

## SALAD OPTION:

Shrimp & mango cucumber salad (GF)  
Contains: Crustacean, Soya

Kale cranberry feta cheese salad (GF)(V)  
Contains: Soya, Milk

Mexican quinoa with black beans, tomatoes diced,  
lemon juice (GF)(V)(Ve)  
Contains: Soya

Spicy Mexican corn salad with mayonnaise,  
feta, lime juice (V)  
Contains: Egg, Soya, Milk

Shredded iceberg lettuce (GF)(V)(Ve)

## TORTILLA BOWL CHIPS (V) CONTAINS: CEREAL, SOYA

### WITH:

Sour cream (GF)(V)  
Contains: Soya, Milk

Tomato salsa (GF)(V)(Ve)  
Contains: Soya

Guacamole (GF)(V)(Ve)  
Contains: Soya

Artichoke jalapeno dip (GF)(V)(Ve)  
Contains: Soya

Grated cheese (GF)(V)  
Contains: Soya



## HOT OPTION:

Beans in chilli sauce (GF)(V)(Ve)  
Contains: Soya

Lemon coriander basmati rice (GF)(V)(Ve)  
Contains: Soya

Carnitas Shredded pork (GF)  
Contains: Soya

Fiesta salsa Shredded chicken (GF)  
Contains: Soya

Shredded beef (GF)  
Contains: Soya

## DESSERT OPTION:

Selection of Mini Dessert  
Contains: Cereal, Egg, Soya, Milk, Nuts

Chocolate Brownie  
Contains: Cereal, Egg, Soya, Milk, Nuts

Sliced Seasonal Fruit Platter (GF)(V)(Ve)

# CANAPE MENU / COLD SELECTION

## VEGETARIAN

Goat cheese and sun blushed tomato on toast (V)  
Contains: Cereal, Soya, Milk

Aubergine wrap, sun-blushed tomato, rocket (V)(Ve)  
Contains: Soya

Aubergine caviar, pesto on toast (V)  
Contains: Cereal, Soya

Tomato, mozzarella skewers (GF)(V)  
Contains: Soya, Milk

Goat's cheese with pears on cucumber (GF)(V)  
Contains: Soya, Milk

## FISH

Smoked salmon, cream cheese roulade, caviar on blinis  
Contains: Cereal, Egg, Fish, Soya, Milk

Smoked mackerel, beetroot and horseradish (GF)  
Contains: Fish, Soya, Milk

Stuffed cucumber with crab (GF)  
Contains: Crustacean, Soya, Milk

Seared tuna avocado (GF)  
Contains: Fish, Soya



## MEAT

Foie gras, onion confit on toast  
Contains: Cereal, Soya, Lupin

Mini ham hock terrine (GF)  
Contains: Soya, Lupin

Smoked chicken & coriander tart  
Contains: Cereal, Soya, Milk

Liver parfait, orange confit on toast  
Contains: Cereal, Soya

Confit duck and shallot and grape tart  
Contains: Cereal, Soya

Crispy prosciutto ham, honeydew melon (GF)  
Contains: Soya

# CANAPE MENU / HOT SELECTION

## VEGETARIAN

Vegetable spring roll, sweet chilli sauce (V)  
Contains: Cereal, Egg, Soya

Mini mushroom quiche (V)  
Contains: Cereal, Egg, Soya, Milk

Mini asparagus and tomato quiche (V)  
Contains: Cereal, Egg, Soya, Milk

Mini marinated vegetable brochette (GF)(V)  
Contains: Soya

## FISH

Japanese style breaded prawns  
Contains: Cereal, Crustacean, Egg, Soya, Milk

Mini cod and red pepper brochette (GF)  
Contains: Fish, Soya

Mini lemon sole goujons, tartar sauce  
Contains: Cereal, Egg, Fish, Soya, Milk

Salmon teriyaki skewer, spring onion (GF)  
Contains: Fish, Soya

Mini fish pie  
Contains: Cereal, Fish, Soya, Milk



## MEAT

Beef and pepper brochette (GF)  
Contains: Cereal, Soya

Mini beef burger  
Contains: Cereal, Egg, Soya, Milk

Mini Lamb kofta, mint yoghurt (GF)  
Contains: Cereal, Soya, Milk

Mini chicken satay (GF)  
Contains: Soya, Celery

Duck spring roll, hoisin sauce  
Contains: Cereal, Egg, Soya

Mini shepherd's pie  
Contains: Cereal, Soya, Milk

# BOWL FOOD MENU / HOT ITEMS SELECTION

## MEAT SELECTION

Beef Stroganoff (GF)  
Contains: Soya, Milk

Chilli Con Carne (GF)(V)(Ve)  
Contains: Soya

Chicken Curry with rice with chutney an Naan bread  
Contains: Cereal, Soya, Milk

Filo Parcel of Chicken, Asparagus,  
Sweetcorn Purée, Chive Oil  
Contains: Cereal, Soya, Milk

Stir Fry Duck Breast with Sugar Snap  
and Asparagus (GF)  
Contains: Soya

Lamb Tagine with Cous Cous and coriander  
Contains: Cereal, Soya

Roasted chicken breast with  
Crunchy potato squares with herby salt (GF)  
Contains: Soya

Beef steak and Roasted potatoes in Jus (GF)  
Contains: Soya, Celery

Cumberland sausage and leek mash  
potato onion gravy  
Contains: Cereal, Soya

Chilli beef with sour cream (GF)  
Contains: Soya, Milk, Lupin

Beef and ale stew with herb dumpling  
Contains: Cereal, Soya, Lupin

Chicken fricasse with button mushroom (GF)  
Contains: Soya

Chicken tikka with pilaf rice  
Contains: Soya

Smoked chicken and tarragon gnocchi  
Contains: Soya

## FISH SELECTION

Seafood paella (GF)  
Contains: Crustacean, Fish, Soya

Mini cod and chips with tartar sauce and lemon (GF)  
Contains: Fish, Soya, Milk

Salmon en croute, béarnaise sauce (GF)  
Contains: Cereal, Egg, Fish, Soya, Milk

Linguini with prawns, Chilli and Coriander  
Contains: Cereal, Crustacean, Egg, Soya

Salted Cajun Peppered Prawns with Bean Sprouts  
Contains: Crustacean, Soya

Sea bass with mashed potatoes and Lobster sauce (GF)  
Contains: Crustacean, Fish, Soya, Milk

## VEGETARIAN SELECTION

Aubergine and Chick Pea Curry (GF)(V)(Ve)  
Contains: Soya

Grilled Halloumi with Cous Cous  
with Lightly Spiced Ratatouille (V)  
Contains: Cereal, Soya, Milk

Oven-dried Vine Tomatoes, Olives and  
Mozzarella Arancini Balls (V)  
Contains: Cereal, Egg, Soya, Milk

Shitake Mushroom Ravioli, Beetroot Purée (V)  
Contains: Cereal, Egg, Soya, Milk

Mixed vegetable Lasagna with Tomato sauce (V)  
Contains: Cereal, Egg, Soya, Milk

Goat cheese tortellini with white sauce and pesto (V)  
Contains: Cereal, Egg, Soya, Milk

Macaroni with wild mushroom and truffle (V)  
Contains: Cereal, Egg, Soya, Milk

Tagine of roasted root vegetable, lemon couscous (V)  
Contains: Cereal, Soya

Singapore Vegetarian noodles (V)  
Contains: Cereal, Egg, Soya

Choice of four items at £22.00 per person. Additional item at £5.50 per item. Menu items are subject to availability. Minimum booking of 20 or more required.

If you are an allergen sufferer, please speak to our team about the ingredients when making a booking. All prices are exclusive of VAT.

# BOWL FOOD MENU / COLD ITEMS SELECTION

Caesar salad (V)  
Contains: Cereal, Soya, Milk

Greek salad (V)  
Contains: Cereal, Soya, Milk

Thai noodle salad with green mango and chilli (V)  
Contains: Cereal, Egg, Soya

Seafood cocktail with honey mustard dressing (GF)  
Contains: Crustacean, Soya, Milk

Moroccan Cous Cous with Roasted  
Vegetables and Coriander (V)  
Contains: Cereal, Soya

Salad of Watercress, Feta and  
Candied Orange with Slow-roasted Beetroot,  
Oregano Dressing (GF)(V)  
Contains: Soya, Milk



## DESSERT

Cherry trifle (V)  
Contains: Cereal, Egg, Soya, Milk

Eaton mess (GF)(V)  
Contains: Egg, Soya, Milk

Seasonal crumble vanilla custard  
Contains: Cereal, Egg, Soya, Milk

Passion fruit Brule (GF)(V)  
Contains: Egg, Soya, Milk

Sticky toffee pudding, caramel sauce  
Contains: Cereal, Egg, Soya, Milk

Fruit Platter (GF)(V)(Ve)

## PACKAGE INCLUDES:

4 items - £22.00 per person, minimum 20pax

6 Items - £28.00 per person, minimum 40pax

8 Items - £34.00 per person, minimum 40pax

Choice of four items at £22.00 per person. Additional item at £5.50 per item. Menu items are subject to availability. Minimum booking of 20 or more required.  
If you are an allergen sufferer, please speak to our team about the ingredients when making a booking. All prices are exclusive of VAT.



# WORKING LUNCH

## MENU 1

### SALAD

Tomato salad with basil, mint & shallot (V)(Ve)(GF)

### SANDWICHES

Egg & cress mayonnaise (V)  
Contains: Gluten

Tomato and cheese (V)  
Contains: Gluten

Chicken sun dried tomato  
Contains: Gluten

### HOT

Roasted chicken wing (GF)

Vegetables samosa (V)  
Contains: Egg, Soya, Milk, Gluten

Bowl of chips

### DESSERT

Selection of mini desserts  
Contains: Cereal, Egg, Milk, Nuts, Gluten

Fruit Platter  
(V)(Ve)(GF)

Tea and coffee

## MENU 2

### SALAD

Asparagus, courgette, cucumber, avocado & baby gem  
(V)(Ve)(GF)

### SANDWICHES

Egg & cress mayonnaise (V)  
Contains: Gluten

Tuna sweetcorn  
Contains: Fish, Gluten

Roast beef with horseradish  
Contains: Milk, Gluten

### HOT

Breaded Chicken Goujon  
Contain: Egg, Milk, Gluten

Vegetables spring rolls sweet chilli sauce (V)  
Contains: Egg, Soya, Milk, Gluten

Bowl of chips

### DESSERT

Selection of mini desserts  
Contains: Cereal, Egg, Milk, Nuts, Gluten

Fruit Platter  
(V)(Ve)(GF)

Tea and coffee

## MENU 3

### SALAD

Sweetcorn, spring onions & butterbean salad with  
sundried tomatoes (V)(Ve)(GF)

### SANDWICHES

Vegetables & hummus Wrap (V)  
Contains: Gluten

Ham & Cheese  
Contains: Gluten

Smoked salmon cream cheese  
Contains: Fish, Milk, Gluten

### HOT

Breaded Fish Goujon  
Contain: Fish, Egg, Milk, Gluten

Marinated chicken kebab (GF)

Vegetables samosa (V)  
Contains: Egg, Soya, Milk, Gluten

### DESSERT

Selection of mini desserts  
Contains: Cereal, Egg, Milk, Nuts, Gluten

Fruit Platter  
(V)(Ve)(GF)

Tea and coffee

# WORKING LUNCH

## MENU 4

### SALAD

Beetroot salad with orange segment and spring onion (V)(Ve)(GF)

### SANDWICHES

Cheese & tomato, pickles (V)  
Contains: Gluten

Turkey & cranberries  
Contains: Gluten

Ham & mustard  
Contains: Gluten

### HOT

Salmon kebab (GF)  
Contains: Fish

Chicken satay skewers (GF)  
Contains: Nuts

Vegetables spring rolls sweet chilli sauce (V)  
Contains: Egg, Soya, Milk, Gluten

### DESSERT

Selection of mini desserts  
Contains: Cereal, Egg, Milk, Nuts, Gluten

Fruit Platter  
(V)(Ve)(GF)

Tea and coffee

## MENU 5

### SALAD

Fine green beans, shaved fennel, iceberg lettuce & avocado (V)(Ve)(GF)

### SANDWICHES

Cucumber cream cheese, pickles (V)  
Contains: Gluten

Tuna sweetcorn  
Contains: Fish, Gluten

Chicken Mayonnaise  
Contains: Milk, Gluten

### HOT

Roasted chicken wings (GF)

Fish Goujon  
Contain: Fish, Egg, Milk, Gluten

Vegetables samosa (V)  
Contains: Egg, Soya, Milk, Gluten

### DESSERT

Selection of mini desserts  
Contains: Cereal, Egg, Milk, Nuts, Gluten

Fruit Platter  
(V)(Ve)(GF)

Tea and coffee

## MENU 6

### SALAD

Grated Carrot salad with raisin & coriander  
(V)(Ve)(GF)

### SANDWICHES

Chicken mayonnaise wrap  
Contains: Milk, Gluten

Roasted vegetables with hummus (V)  
Contains: Gluten

Tuna sweetcorn  
Contains: Fish, Gluten

### HOT

Duck spring rolls  
Contains: Egg, Milk, Gluten

Roasted chicken wings (GF)

Fish Goujon  
Contain: Fish, Egg, Milk, Gluten

### DESSERT

Selection of mini desserts  
Contains: Cereal, Egg, Milk, Nuts, Gluten

Fruit Platter  
(V)(Ve)(GF)

Tea and coffee

### RATE:

£35.00 per person

# PACKED LUNCH AND SANDWICH MENU

## SANDWICH MENU

(choice of 3 sandwiches from the menu + Crisps)

Egg & Cress (V)  
Contains: Egg

Tuna Mayonnaise and Sweetcorn  
Contains: Fish, Milk

Sliced Cheese & Pickles (V)  
Contains: Milk

Ham & Mustard  
Contains: Mustard

Beef & Horseradish  
Contains: Milk

## WRAP

Spinach Wraps: Chicken Mayonnaise with Tarragon  
Contains: Milk

Tomato Wraps: Hummus & Vegetables (V)(Ve)

Tortillas Wraps: Tuna Mayonnaise, Sweetcorn & Salad  
Contains: Fish, Milk

Tortillas Wraps: Caesar chicken  
Contains: Milk

## VEGAN, GLUTEN FREE, VEGETARIAN, HALAL OPTIONS

Vegan tortillas wrap: lettuce, tomato, basil pesto (V)(Ve)

Gluten Free: Ham & Mustard (GF)  
Contains: Milk

Gluten Free: Tuna Mayonnaise and Sweetcorn (GF)  
Contains: Fish, Milk

Gluten Free: Egg & Cress (GF)(V)  
Contains: Milk

Vegetarian Tortillas Wrap: Roasted Vegetables with  
Hummus (V)  
Contains: Fish, Dairy

Halal: Chicken Mayonnaise with Tarragon  
Contains: Milk

## PACKED LUNCH

Sandwich (choice of 2 sandwiches from the menu)

Crisps

Cookie

Fruit

Bottled water

## RATES:

Packed Lunch - £15.00 per person  
Sandwich Menu - £18.00 per person

# AFTERNOON TEA

## Afternoon Tea

Served daily from 15:00 to 17:00

£36 per person

£40 per person including one glass of prosecco

£45 per person including one glass of house  
champagne

£15 per kid

### SAVOURY

A selection of traditional sandwiches:

Smoked salmon with Philadelphia cheese  
on wholemeal bread  
Contains: Fish, Milk, Nuts, Gluten

Roasted chicken, tarragon mayonnaise on white bread  
Contains: Milk, Nuts, Gluten

English roast beef, mustard & rocket salad  
on wholemeal bread  
Contains: Nuts, Mustard, Gluten

Heritage tomato & buffalo mozzarella with basil pesto  
on white bread (V)  
Contains: Milk, Nuts, Gluten

Grated hen eggs mayonnaise, garden cress  
on wholemeal bread (V)  
Contains: Egg, Milk, Nuts, Gluten



### SCONES

Freshly Baked Rich Butter Plain and Fruit Scones  
Contains: Egg, Milk, Gluten

Dorset Clotted Cream and Orange Marmalade,  
strawberry Preserve  
Contains: Milk (clotted cream)

### SWEET

Assortment of Seasonal Afternoon Tea Pastries  
and Cakes

#### “Eat me”

Trio of mousse shot  
Contains: Egg, Milk, Nuts

Mini opera cake  
Contains: Egg, Milk, Nuts, Gluten

Lemon tart  
Contains: Egg, Milk, Nuts, Gluten

Mango cake  
Contains: Egg, Milk, Nuts, Gluten

Mini season fruit tart  
Contains: Egg, Milk, Nuts, Gluten

#### “Drink me”

Strawberry and raspberry smoothie  
Contains: Milk

Mango and passion fruit smoothie  
Contains: Milk

# AFTERNOON TEA

## VEGAN AFTERNOON TEA

### SAVOURY

A selection of traditional sandwiches gluten free bread:

Cucumber and tomato vegan mayonnaise  
on white bread (V)(Ve)(GF)

Roasted vegetables basil pesto on brown bread  
(V)(Ve)(GF)

Hummus and caramelised red onion rocket salad  
on white bread (V)(Ve)(GF)

Avocado and tomato relish on brown bread (V)(Ve)(GF)

Beef tomato and mixed leaves on white bread  
(V)(Ve)(GF)

### SCONES

Freshly Baked Gluten Free Plain and Fruit Scones

Coconut Cream and Orange Marmalade,  
strawberry Preserve

### SWEET

Assortment of vegan Seasonal Afternoon Tea Pastries  
and Cakes

### “Drink me”

Strawberry and raspberry shot soya milk (V)(Ve)(GF)

Mango and passion fruit shot almond milk (V)(Ve)(GF)



## KIDS AFTERNOON TEA

under 12 years old

### SAVOURY

Roasted chicken, tarragon mayonnaise on white bread  
Contains: Milk, Nuts, Gluten

Sliced Ham Sandwich with cedar cheese  
on wholemeal bread  
Contains: Milk, Gluten

Grated hen eggs mayonnaise, garden cress  
on wholemeal bread (V)  
Contains: Egg, Milk, Nuts, Gluten

### SCONES

Freshly Baked Rich Butter Plain and Fruit Scones  
Contains: Egg, Milk, Gluten

Dorset Clotted Cream and Orange Marmalade,  
strawberry Preserve  
Contains: Milk (clotted cream)

### SWEET

Trio of mousse shot  
Contains: Egg, Milk, Nuts

Lemon tart  
Contains: Egg, Milk, Nuts, Gluten

Mini season fruit tart  
Contains: Egg, Milk, Nuts, Gluten

### “Drink me”

Strawberry and raspberry smoothie

Mango and passion fruit smoothie

# CHILDREN'S MENU

Soup of the day

Baguette, salad, crisps  
(choose from: cheese and salad, tuna, chicken  
or egg mayonnaise)

Round of sandwiches (white / brown / wholemeal),  
salad, crisps  
(choose from: cheese and salad, tuna, chicken  
or egg mayonnaise)

Mini beef burgers in a sesame bun (2),  
tomato relish and French fries

Beef lasagne, garlic bread (v)

Sweet & sour chicken rice

Hot dog with chips

Fish goujons with chips

Chicken nuggets with chips

Mini pizzas (3) with chips



## DESSERTS

Chocolate brownies (2)

Assortment of Ice cream (3 scoops)

## **KID'S PACKAGE £25.00 PER PERSON:**

Two food options

One dessert option

Selection of juice

Water

Package applies to children  
from 2 to 7 years old

Please select one item per category. Bespoke menu available on request. Meals must be pre-ordered two weeks prior to the event. Minimum booking of 20 or more required.  
If you are an allergen sufferer, please speak to our team about the ingredients in your meal when making your booking. All prices are exclusive of VAT.



**MILLENNIUM GLOUCESTER HOTEL  
LONDON KENSINGTON**

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MILLENNIUM

GLOUCESTER HOTEL  
LONDON



**DRINKS MENU**



# WINE LIST

## CHAMPAGNE AND SPARKLING WINE

<u>NAME</u>	<u>Price per Bottle</u>
Prosecco Via Vai NV 75cl	£34.00
Moët & Chandon Brut NV 75cl	£64.00
Veuve Clicquot Brut NV 75cl	£75.00

## ROSE WINE

<u>NAME</u>	<u>Price per Bottle</u>
Shiraz Rose 22 Pete's Pure 75cl	£25.00

## HOUSE WINE

<u>NAME</u>	<u>Price per bottle</u>
Trebbiano Rubbicone 22 Rometta	£24.00
Sangiovese Rubbicone 22 Rometta	£24.00



## WHITE WINE

<u>NAME</u>	<u>Price per Bottle</u>
Chenin Blanc 22 Stormy Cape 75cl	£24.00
Pinot Grigio Venezia Vigna Mescita 22 Sas 75cl	£27.00
Chardonnay 22 Leduc 75cl	£28.00
Sauvignon Blanc 21 The Acom 75cl	£31.00

## RED WINE

<u>NAME</u>	<u>Price per Bottle</u>
Shiraz 21 Tooma River 75cl	£25.00
Varietal Cabernet Sauvignon 22 Tarapaca 75cl	£27.50
Merlot Reserva 22 Leyda 75cl	£30.00

# SPIRITS, BEER AND CIDER



## SPIRITS

<u>NAME</u>	<u>Price per Shot</u>
Proprietary Brand	£3.50
Deluxe Brands	£4.00
Malt Whisky	£5.25
Irish Whiskey	£4.00
All Liqueurs	£4.00

## BEER AND CIDER

<u>NAME</u>	<u>Price per Bottle</u>
Meantime Lager	£5.50
Meantime Pale ale	£5.50
Peroni	£5.50
Budweiser	£5.50
Corona	£5.50
Staropramen (non-alcoholic)	£4.00
Rekorderlig Strawberry & Lime	£6.00
Rekorderlig Apple	£6.00





MILLENNIUM

GLoucester HOTEL  
LONDON



**DRINKS PACKAGE**

# DRINK'S PACKAGE

## STANDARD DRINKS PACKAGE

**Includes**      **Price per Person £20.00**

Glass of chilled prosecco on arrival  
(Prosecco Via Vai NV, Italy)

Half bottle of house wine per person at dinner

## DELUXE DRINKS PACKAGE

**Includes**      **Price per Person £29.00**

Glass of chilled champagne on arrival  
(Moët & Chandon Brut NV, Champagne, France)

Half bottle of upgraded wine per person at dinner  
(Malbec Argentino, Argentina)



## BEER / CIDER PACKAGE

**6 BEERS**      **Price per Table £27.50**  
**6 CIDERS**      **Price per Table £20.00**

Select six and pay for five bottles (Peroni/  
Heineken/ Bulmers)

## BUILD YOUR OWN PACKAGE

**Includes**      **Price per Table £200.00**

2 x Bottles of House Wine Red

2 x Bottles of House Wine White

2 x Bottles of Prosecco

10 x Bottles of Beer / Cider

## WINE PACKAGE

**Includes**      **Price per Table £180.00**

2 x Bottles of House Wine Red

2 x Bottles of House Wine White

2 x Bottles of House Wine Rose



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