

DELEGATE MENU





WAKE THE MIND,

FUEL THE BODY,

TREAT THE SOUL.



COFFEE BREAKS
LUNCH MENU
DINNER MENU
CANAPÉ MENU

## **COFFEE BREAKS**

## MONDAY

## WAKE THE MIND

- Yoghurt station with honey, compote and fruit
- Croissants with a selection of preserves
- Pineapple juice
- Selection of coffee and tea
- Flavoured water - kiwi and lime selection

## **TUESDAY**

### **WAKE THE MIND**

- · Muesli station with yoghurt, apple slices, cranberry
- Pain aux raisins
- Apple juice
- · Selection of coffee and tea
- Flavoured water strawberry, mint and pineapple selection

### **WEDNESDAY**

## **WAKE THE MIND**

- · Bagel station with cucumber, cream cheese and mild cheddar
- Pain au chocolate
- Orange juice
- Selection of coffee and tea
- Flavoured water cucumber and melon selection

### **THURSDAY**

#### WAKE THE MIND

- Yoghurt station with honey, compote and fruit
- Croissants with a selection of preserves
- Pineapple juice
- Selection of coffee and tea
- Flavoured water kiwi and lime selection

## FRIDAY

### **WAKE THE MIND**

- Muesli station with yoghurt, apple slices, cranberry
- Pain aux raisins
- Apple juice
- Selection of coffee and tea
- Flavoured water strawberry, mint and pineapple selection

### **SATURDAY**

#### **WAKE THE MIND**

- Bagel station with cucumber, cream cheese and mild cheddar
- Pain au chocolate
- Orange juice
- Selection of coffee and tea
- Flavoured water cucumber and melon selection

## **FUEL THE BODY**

- Lemon & coconut bites
- Citrus smoothie
- Oranges
- · Selection of coffee and tea
- Flavoured water - kiwi and lime selection

### **FUEL THE BODY**

- Flapjacks
- Strawberry smoothie
- Red fruit
- Selection of coffee and tea
- Flavoured water strawberry, mint and pineapple selection

- **FUEL THE BODY** Cherry & coconut loaf
- Peach & passionfruit smoothie
- Green fruit
- · Selection of coffee and tea
- Flavored water cucumber and melon selection

## **FUEL THE BODY**

- Lemon & coconut bites
- Citrus smoothie Oranges
- Selection of coffee and tea
- Flavoured water kiwi and lime selection

## **FUEL THE BODY**

- Flapjacks
- Strawberry smoothie
- Red fruit
- Selection of coffee and tea
- Flavoured water strawberry, mint and pineapple selection

## **FUEL THE BODY**

- Cherry & coconut loaf
- Peach & passionfruit smoothie
- Green fruit
- Selection of coffee and tea
- Flavoured water cucumber and melon selection

## TREAT THE SOUL

- Popcorn
- Bakewell tarts
- · Selection of coffee and tea
- Flavoured water - kiwi and lime selection

### TREAT THE SOUL

- Walnut & coffee cake
- Warm savoury pies
- · Selection of coffee and tea
- Flavoured water strawberry, mint and pineapple selection

## TREAT THE SOUL

- Scone station, clotted cream and jam
- Cucumber sandwiches
- · Selection of coffee and tea
- Flavoured water cucumber and melon selection

## TREAT THE SOUL

- Popcorn
  - Bakewell tarts
  - · Selection of coffee and tea
  - Flavoured water kiwi and lime selection

## TREAT THE SOUL

- Walnut & coffee
- pies
- · Selection of coffee and tea
- strawberry, mint and pineapple

- cake
- Warm savoury
- Flavoured water –

## TREAT THE SOUL

- Scone station, clotted cream and jam
- Cucumber sandwiches
- Selection of coffee and tea
- Flavoured water cucumber and melon selection





## **LUNCH MENU**

### MONDAY

### **SET BUFFET MENU**

- Chargrilled vegetables, roasted cherry vine tomatoes and chilli (v)
- Seasonal leaf herb salad with crispy croutons and wholegrain mustard dressing (v)
- Smoked mackerel salad with tomato, cucumber and red onion
- That green chicken curry with Kaffir lime and lemon-scented basmati rice
- Pot-roasted cod with a prawn & tarragon crust, saffron puréed potatoes and fresh herbs Orecchiette pasta with roasted red peppers, pesto & chilli (v)
- Seasonal vegetables (v)
- Selection of Millennium desserts Fruit platter
- · Tea and coffee

### **WEDNESDAY**

#### **SET BUFFET MENU**

- Palm hearts with sun-blushed tomatoes and Thai asparagus (v)
- Butternut squash, sugar snap peas & radicchio salad with mustard dressing (v)
- Herb crumbed duck confit, seasonal leaves and hoisin dressing
- Beef goulash with lemon-scented basmati rice
- Pot-roasted red mullet with ratatouille, herb & caper dressing
- Goat's cheese & red pepper tortellini, pesto & balsamic dressing (v)
- Seasonal vegetables (v)
- · Selection of Millennium desserts
- Fruit platter
- Tea and coffee

#### FRIDAY

### **SET BUFFET MENU**

- Hot smoked salmon with crème fraîche and lime
- Red cabbage slaw with French dressing and smoked paprika (v)
- Chinese wok noodles with peppers, scallions and toasted sesame (v)
- Braised Southdown lamb with roasted root vegetables and rosemary sauce
- Poached Scottish salmon, chargrilled broccoli with a warm shallot & potato salad
- Pan-fried gnocchi with baby spinach, chestnut mushrooms and sun-blushed tomatoes (v)
   Seasonal vegetables (v)
- Selection of Millennium desserts
- Fruit platter
- · Tea and coffee

### **TUESDAY**

## **SET BUFFET MENU**

- Tuna Niçoise with shallots, green beans, tomato and cress
- Tomato, mozzarella & watercress salad (v)
  Rocket & pear with vinaigrette dressing and
  parmesan (v)
- Moroccan lamb tagine with couscous and chargrilled peppers
- Haddock & spring onion fishcakes with buttered leeks and chive sauce
- Asparagus cannelloni, wilted spinach and plum tomato basil compote (v)
- Seasonal vegetables (v)
- Selection of Millennium desserts
- Fruit platter
- Tea and coffee

## **THURSDAY**

#### SET BUFFET MENU

- Caesar salad, herb croutons and shaved parmesan
- French bean & shallot salad with soy-glazed mushrooms and pea shoots (v)
- Caramelised red onion & goat's cheese tarts served with balsamic rocket salad (v)
- Chicken Madras with lemon-scented basmati rice Marinated salmon fillets with pak choi & black bean sauce
- Pumpkin & leek crumble with Cheddar cheese & spring onion sauce (v)
- Seasonal vegetables (v)
- Selection of Millennium desserts
- Fruit platter
- · Tea and coffee

## SATURDAY

## **SET BUFFET MENU**

- Chicken & sundried tomato tartlets with rocket salad
- Fattoush salad (v)
- Soba noodles with vegetable ribbons and sweet chilli dressing (v)
- Cajun chicken with smoked aubergine & plum tomato sauce
- Pan-fried fillets of bream with cumin-scented white cabbage and lobster cream
- Vegetable skewers with pesto (v) Seasonal vegetables (v)
- · Selection of Millennium desserts
- Fruit platter
- · Tea and coffee

## **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 cheese mousse, lemon oil

## Atlantic Prawn & Crayfish Tian

capers berries, watercress mayonnaise, bitter cress

### Crab & Mango Fishcake

red chilli pineapple salsa, crunchy vegetables, spicy mango puree

#### Trio of Salmon

salmon fish cake with chilli pineapple salsa, smoked salmon tartar avocado, poached salmon, horseradish crème ketta caviar, tomato salsa

### **Pressed Ham hock Terinne**

vanilla mayonnaise, red chilli peas salad, artichoke, fig chutney, balsamic dressing

## Tian of Smoked Chicken & Mango

lemongrass mayonnaise, pineapple chilli, French baguette toast

## **Confit duck & Mushroom Terrine**

artichoke mousse, red wine jelly, plum dressing

### THE MAIN EVENT

### **Pan Fried Beef Filet**

horseradish mash, braised fennel, glazed shallot, heritage carrot, red wine sauce

## Ballotine of Corn fed chicken

wild mushroom, fondant potato, heritage carrot, roast parsnips, tarragon sauce

## Roast breast of Guinea Fowl roulade

sweet potato fondant, braised savoy cabbage, roast carrot

## Roasted lamb Rump

potato gratin, braised savoy cabbage, turnips, roast tomato, rosemary sauce

## **Confit Duck Leg**

celeriac potato gratin, heritage carrot, onion mushroom, honey thyme sauce

## **Roast Cod Loin parsley crust**

saffron mash, carrot, garlic confit, broccoli, chive beurre blanc

#### Pane Fried Sea Bass Filet

sweet potato mash, broccoli, heritage carrot, lemon cream sauce

#### **Roast Salmon filet**

Potato lyonnaise, green bean, shallots, carrot, sauce vierge

#### **GUILTY PLEASURES**

## Opera Cake

Strawberry coulis, brownie crumble

## Trifle delice

Clotted cream, forest fruit berrie

## Chocolate Valrhona

Chantilly cream, berries compote

#### **Passionata**

With mixed fruit berries

## Mongo pave

Strawberry puree and mint

## Trio of chocolate mousse

Mango puree

## Raspberry pave

Pear puree and mint

## Raspberry cheesecake dome

Orange puree, Chantilly cream

### Exotic Fruit salad

With sorbet

## Tea and coffee

## **Vegetarian Alternatives (V)**

### LET'S BEGIN

## Beetroot Medley & French Melon

orange goat cheese mousse, rocket salad, balsamic dressing

## Mediterranean Vegetables Terrine

baby leek, asparagus, artichoke, cucumber and beetroot salsa

## Roasted Seasonal Vegetables Tart

with goat cheese, red onion compote

## Roast tomato & red Peppers Soup

Herbs crouton, olive oil

## **Butternut Squash Soup**

Forest mushroom

#### THE MAIN EVENT

## Aubergine Moussaka

with mixed vegetables and lentil, tomato sauce

### Open Ravioli

with wild mushroom and spinach, parmesan cheese, crème sauce

### **Roasted Gnocchi**

with bottom mushroom, spinach, sun blushed tomato, chilli garlic oil, parmesan cheese

## Tomato, pumpkin Risotto

with parley and parmesan cheese

## Baked aubergine and courgette stuffed with ratatouille

rocket salad, Basil tomato sauce

## THE GRAND FINALE

Smoking pralines per table at £17.00

Petit fours per table at £10.00

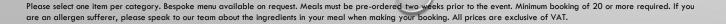
British cheeses, biscuits, chutney and

grapes per table at £23.00

Continental cheeses, biscuits, quince jelly,

grapes per table at £23.00





## **BBQ Buffet**

## Lunch or Dinner Menu

Sal	ad	O	ptı	on:	

Seasonal Leaf Salad

Greek Salad

Homemade Luxury Coleslaw

Roasted Vegetable Cous Cous Salad

Waldorf Salad

Watercress and Rocket Salad – Classic

French Dressing

Tomato, Red Onion and Pesto Salad

Fragrant Rice

Penne Pasta, Lightly Spiced Tomato and

Red Pepper Salad

Fresh Beetroot and Chorizo

Dressed Potato Salad, Fresh Herbs, French Dressing

## **Mains Option:**

Beef, Pork or Lamb Burgers

Jumbo Pork and Sage Sausages

Mint and Garlic Lamb Cutlets

Blackened Cajun Chicken

5 Spice Strip Belly Pork

Skewered Garlic, Lemon and Thyme

King Prawns

Handmade Marinated Chicken Satay

Skewered Chicken Kebabs

Lemon Pepper Salmon Steaks

Grilled Corn on the cob with butter(V)

Vegetable Kebabs (V)

Veggie Burgers (V)

Stuffed Roasted Peppers with ratatouille(V)

## **Dessert Option:**

Cheesecake & red berry compote

Fresh strawberries, chocolate profiterole & cream

Tart au citron with cream Chantilly

Selection of mini dessert

## 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.

## **BBQ BUFFET MENU**

Package includes:

- 4 Salads choices
- 5 Mains choices
- 3 Veggie choices
- 2 Dessert choices





## **Mexican Buffet**

## Lunch or Dinner Menu

## Salad Option:

Shrimp & mango cucumber salad

Kale cranberry feta cheese salad

Mexican quinoa with black beans, tomatoes diced lemon juice

Spicy Mexican corn salad with mayonnaise, feta, lime juice

Shredded iceberg lettuce

## Tortilla Bowl Chips with:

Sour cream

Tomato salsa

Guacamole

Artichoke jalapeno dip

Grated cheese

## Hot Option:

Beans in chilli sauce(V)

Lemon coriander basmati rice(V)

Carnitas Shredded pork

Fiesta salsa Shredded chicken

Shredded beef

## **Dessert Option:**

Selection of mini dessert

Chocolate brownie

Slice seasonal fruit platter

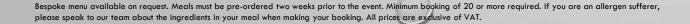


## **MEXICAN BUFFET MENU**

Package includes:

- 3 Salads choices
- 3 Mains choices
- 2 Veggie choices
- 1 Dessert choice





## Cold Canapé Selection

## Vegetarian

Goat cheese and sun blushed tomato on toast

Aubergine wrap, sun-blushed tomato, rocket

Aubergine caviar, pesto on toast

Tomato, mozzarella skewers

Goat's cheese with pears on cucumber

## Fish

Smoked salmon, cream cheese roulade, caviar on blinis

Smoked mackerel, beetroot and horseradish

Stuffed cucumber with crab

Seared tuna avocado

## Meat

Foie gras, onion confit on toast

Mini ham hock terrine

Smoked chicken & coriander tart'

Liver parfait, orange confit on toast

Confit duck and shallot and grape tart

Crispy prosciutto ham, honeydew melon

## **Hot Canapés Selection**

## Vegetarian

Vegetable spring roll, sweet chilli sauce

Mini mushroom quiche

Mini asparagus and tomato quiche

Mini marinated vegetable brochette

## Fish and Seafood

Japanese style breaded prawns

Mini cod and red pepper brochette

Mini lemon sole goujons, tartar sauce

Salmon teriyaki skewer, spring onion

Mini fish pie

## Meat

Beef and pepper brochette

Mini beef burger

Mini Lamb kofta, mint yoghurt

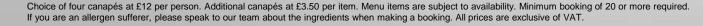
Mini chicken satay

Duck spring roll, hoisin sauce

Mini shepherd's pie

## Canapé Menu





## **BOWL FOOD MENU**

## Hot Items Selection

## **Meat Selection**

Beef Stroganoff

Chilli Con Carne

Chicken Curry with rice with chutney an Naan bread

Filo Parcel of Chicken, Asparagus, Sweetcorn Purée, Chive Oil

Stir Fry Duck Breast with Sugar Snap and Asparagus

Lamb Tajine with Cous Cous and coriander

Roasted chicken breast with Crunchy potato squares with herby salt

Beef steak and Roasted potatoes in Jus

Cumberland sausage and leek mash potato onion gravy

Chilli beef with sour cream

Beef and ale stew with herb dumpling

Chicken fricasse with button mushroom

Chicken tikka with pilaf rice

Smoked chicken and tarragon gnocchi

## Fish

Seafood paella

Mini cod and chips with tartar sauce and lemon

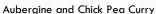
Salmon en croute, béarnaise sauce

Linguini with prawns, Chilli and Coriander

Salted Cajun Peppered Prawns with Bean Sprouts

Sea bass with mashed potatoes and Lobster sauce

## Vegetarian



Grilled Halloumi with Cous Cous and with Lightly Spiced Ratatouille

Oven-dried Vine Tomatoes, Olives and Mozzarella Arancini Balls

Shitake Mushroom Ravioli, Beetroot Purée

Mixed vegetable Lasagna with Tomato sauce

Goat cheese tortellini with white sauce and pesto

Macaroni with wild mushroom and truffle

Tagine of roasted root vegetable, lemon couscous

Singapore Vegetarian noodles

## **Cold Items Selection**

Caesar salad

Greek salad

Thai noodle salad with green mango and chilli

Seafood cocktail with honey mustard dressing

Moroccan Cous Cous with Roasted

Vegetables and Coriander

Salad of Watercress, Feta and

Candied Orange with Slow-roasted

Beetroot, Oregano Dressing

#### Dessert

Cherry trifle

Eaton mess

Seasonal crumble vanilla custard

Passion fruit Brule

Sticky toffee pudding, caramel sauce

Fruit Platter

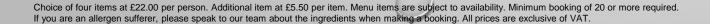
## Bowl food package

4 items - £22.00 per person, minimum 20pax

6 Items - £28.00 per person, minimum 40pax

8 Items - £34.00 per person, minimum 40pax





## **CHILDREN'S MENU**

Soup of the day, garlic or herb bread

Baguette, salad and crisps

(Choose from: cheese and salad, tuna, chicken or egg mayonnaise)

Round of sandwiches (white/brown/wholemeal), salad and 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

Penne in tomato sauce, herb bread (v)

Sweet & sour chicken with 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)

## Kids Package at £25.00, per person

two food options one dessert option selection of juice water

Package applies for children 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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## DRINKS LIST

ALL PRICES ARE EXCLUSIVE OF VAT AT 20%

WE ENDEAVOR TO TRY AND SOURCE THE BELOW FROM OUR SUPPLIERS AT ALL TIMES, BUT PLEASE NOTE THAT WINES AND VINTAGES MAY BE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

ALL SPIRITS AND LIQUEURS ARE SERVED IN MULTIPLES OF 25ML UNLESS OTHERWISE STATED.

ALL PRICES AT THE BAR ARE SUBJECT TO A 10% SERVICE CHARGE WITHIN THE CONFERENCE DEPARTMENT.





## **CHAMPAGNE & SPARKLING WINE**

NAME	Price per Bottle
PROSECCO DOC BEL STAR NV 75CL	£30.00
MOËT & CHANDON BRUT NV 75CL	£60.00
VEUVE CLICQUOT BRUT NV	£75.00

## **ROSE WINE**

NAME	Price per Bottle
La Maglia Rosa Pinot Grigio Blush 2014 75cl	£22.50
Banchetto	£22.50
Argento Rose	£27.00
Chateau d'Astros Rose Cotes de Provence 75cl (Amphora)	£29.00







## **White Wine**

NAME	Price per Bottle
Tasari Inzolla Terre Siciliane IGT 2014 75cl	£21.50
San Abello Sauvignon Blanc	£23.00
Conde Villar Vihno Verde Branco 2013 75cl	£24.00
Argento Chardonnay 75cl	£25.00
Pinot Grigio	£26.50
Johnson Estate Sauvignon Blanc 2013 75cl	£33.00

# **Red Wine**

NAME	Price per Bottle
La Picoutine Carignan Grenache Vin de France 2014 75cl	£21.50
Solarena Barrel Aged Tempranillo DO Carinena 2012 75cl	£23.00
Fico Grande Sangiovese di Romagna Poderi dal Nespoli 2015 75cl	£24.00
Valdivieso Merlot Rapel 2013 75cl	£25.00
Spier Signature Shiraz 75cl	£27.00
Argento Malbec 75cl	£30.00
Bhilar Plots Tinto Rioja Alavesa 2013 75cl	£33.00
Mademoiselle I Haut Medoc 2011 75cl	£39.00







## **House Wines**

Name	Price per Bottle
Terre Forti Trebbiano Chardonnay	£23.50
Terre Forti Sangiovese	£23.50





# **Spirits**

Name	Price per Shot
Proprietary Brands	£3.25
Deluxe Brands	£3.75
Malt Whisky	£5.00
Irish Whiskey	£3.75
All Liqueurs	£3.75

## **Beer and Cider**

Name	Price per Bottle
Meantime Lager	£5.50
Meantime Pale ale	£5.50
Peroni	£5.50
Heineken	£5.50
Tiger	£5.50
Bulmers Original Cider	£5.50
Becks Blue (non-alcoholic)	£4.00









## DRINKS PACKAGES

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## **Standard Drinks Package**

Package includes

Price per Person £ 20.00

Glass of chilled prosecco on arrival (Prosecco Brut, Stelle D'Itallia, NV, Veneto, Italy)

Half bottle of house wine per person at dinner (Trebbiano/Sangiovese, IGT Rubicone, Rometta, Emilia-Romagna, Italy)

## **Deluxe Drinks Package**

Package includes

Price per Person £ 29.00

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

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





## **Beer/ Cider Package**

Package includes

Price per Table £ 20.00

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

## **Build Your Own Package**

Package includes

Price per Table £ 167.00

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**

Package includes

Price per Table £ 100.00

2 x Bottles of House Wine Red 2 x Bottles of House Wine White 2 x Bottles of House Wine Rose

