



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

FUEL THE BODY

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

TREAT THE SOUL

- Popcorn
- Bakewell tarts
- 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

FUEL THE BODY

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

TREAT THE SOUL

- Walnut & coffee cake
- Warm savoury pies
- 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

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

- Scone station, clotted cream and jam
- Cucumber sandwiches
- 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

FUEL THE BODY

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

TREAT THE SOUL

- Popcorn
- Bakewell tarts
- 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

FUEL THE BODY

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

TREAT THE SOUL

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

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

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

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
- Thai 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

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

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

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

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

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

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.

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 delicie

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

Salad Option:

- 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

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

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



Tortilla Bowl Chips with:

Sour cream

Tomato salsa

Guacamole

Artichoke jalapeno dip

Grated cheese

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

Aubergine and Chick Pea Curry
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

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

ROSE WINE

<u>NAME</u>	<u>Price per Bottle</u>
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



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White Wine

<u>NAME</u>	<u>Price per Bottle</u>
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

<u>NAME</u>	<u>Price per Bottle</u>
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

<u>Name</u>	<u>Price per Bottle</u>
Terre Forti Trebbiano Chardonnay	£23.50
Terre Forti Sangiovese	£23.50



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Spirits

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

Beer and Cider

<u>Name</u>	<u>Price per Bottle</u>
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



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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
(Trebiano/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 Argentio, 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





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