



HAMILTON HOUSE
CATERING

MEETING ROOM MENUS
SPRING / SUMMER
2017

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Introduction

Welcome to the Hamilton House Meeting Rooms menu pack by Cooks & Partners. Overleaf, you will see a selection of menu options suitable for your event.

Our service is designed to be smart and efficient while meeting all of your needs. We aim to be unobtrusive but proactive in thinking about what you and your guests may ask for prior to the moment you ask. We provide a professional, yet friendly service with an eye for detail and flair.

Our staff will lay out your requirements ready for you and your guests to help themselves. All food and beverages will be clearly labelled for all to see.

Our food philosophy:

- Everything is home-made by our on-site chefs from British seasonal ingredients, using independent farmers and artisans and reducing our food miles
- Organic and Fairtrade produce are widely featured
- Where symbolised our menus cover:
Vegetarian (v), vegan (vg), gluten free (gf), healthy (h)
- Halal meat and other dietary requirements are available upon request
- Allergen information is available via our catering team
- We support the London Living Wage



DRINKS

HOT DRINKS

Our hot Fair-trade drinks are presented in stainless steel thermos flasks with Organic fresh milk, Fairtrade golden sugar.

Filter coffee, teas, infusions	£2.95
Filter coffee, teas, infusions, handmade biscuits (v)	£3.50
Filter coffee, teas, infusions, homemade cakes (v)	£4.25

COLD DRINKS

All of our cold drinks are presented in glass jugs

Freshly filtered still and sparkling water (litre)	£2.35
Orange juice, Apple juice, Cranberry juice (litre)	£4.75
Sparkling elderflower presse (litre)	£4.95
Freshly squeezed orange juice (litre) (min 2 litres)	£6.95
Home-made lemonade (litre) (min 2 litres)	£6.95
Lemon, mint and pomegranate cooler (litre) (min 2 litres)	£7.95
Watermelon, lime and ginger cooler (litres) (min 4 litres)	£7.95

EXTRAS (minimum of 10)

Fresh fruit bowl	£2.25
Fresh fruit platter	£2.60
Hand-cooked crisps (gf)	£0.60
Home-made cookies - chocolate chip, oat, sultana or cranberry (v)	£1.75
Chocolate brownies , carrot cake (v), flapjacks (v)	£1.95
Red velvet cupcakes with cream cheese frosting (v)	£3.50
Mug of home-made seasonal vegetable based soup (vg)(gf)(h)	£3.50

DRY SNACK MENUS (minimum of 10)

Menu 1

Cheddar cheese and paprika sables (v), salted crisps (vg) (gf), salted peanuts (vg) (gf), tortilla and dips (vg)	£2.95
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Menu 2

Chilli rice crackers (vg) (gf), root vegetable crisps (vg) (gf), parmesan cheese straws (v) marinated olives (vg) (gf)	£3.95
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BREAKFAST MENUS

All our breakfasts are presented in breakfast baskets, boards and understated white china, served with white china plates and napkins. All menus include fair-trade coffee, teas, infusions.

MORNING PASTRIES AND FRUIT £5.95
Home-made finger Danish pastries (v), selection of freshly baked breakfast pastries (v) with fresh fruit kebabs

BREAKFAST FINGER BUFFET £9.50
Ham and cheese croissants; London smoked salmon and cream cheese bagels; wholemeal muffin with sun-blushed tomato and sunflower seeds (v); Fresh fruit kebabs

HEALTHY BREAKFAST POTS (Plant based yoghurts) £11.25
Overnight oats with mango (vg)(gf)(h); Home-made granola with poached fruits and coconut yoghurt (vg)(gf)(h); Crushed nuts and blueberry pot (vg)(gf)(h); Fresh fruit kebab

CONTINENTAL BREAKFAST (min of 10) £8.50
Wiltshire ham, sliced smoked breakfast cheeses (v) and artisan breads (v)

HOT BREAKFAST SANDWICHES AND BAPS
English back bacon in bloomer or floured bap £3.75
Cumberland pork sausages in bloomer or bap £3.75
Served with tomato ketchup, HP sauces or mustard

TRADITIONAL FULL ENGLISH BREAKFAST £10.75
Free-range scrambled eggs, grilled English smoked bacon, Cumberland sausages, grilled tomato and filed mushroom with freshly baked breakfast rolls

BREAKFAST EXTRAS (these can only be added on to breakfast menus & serves 10)
Finger croissants with jam (v) £14.15
Chocolate croissants (v) (finger size) £11.50
Pecan banana bread (v) £16.25
Basket of cranberry and orange muffins (v) £16.25
Mini pots of granola, yoghurt and fruit compote (v) £17.25



SEASONAL WORKING LUNCH MENUS

Our working lunches are presented on contemporary white china, wooden boards and crates, served with white china plates and napkins. All menus include Fair-trade coffee, teas, infusions.

WORKING LUNCH MENU 1 £11.50

Selection of freshly made sandwiches on white, brown and granary breads with our daily seasonal fillings, based on 1 ½ rounds per person

Fresh fruit platter

Hand cooked crisps (gf)

WORKING LUNCH MENU 2 £12.50

Selection of freshly baked breads, mini rolls and wraps with our daily seasonal fillings - based on 6 items per person

Fresh fruit platter

Hand cooked crisps (gf)

WORKING LUNCH MENU 3 £16.50

Hand-cut artisan bread sandwiches and wraps with our daily seasonal fillings - based on 1 round per person

3 Finger food items from our daily changing menu
(1 meat, 1 fish, 1 vegetarian)

Fresh fruit platter

Hand cooked crisps (gf)



FOOD BOWL MENU

Our food bowls offer guests a complete delicious mini meal. Presented in white rice bowls, exotic glasses and black oriental bowls. All menus are based on a minimum of 10 guests.

FOOD BOWL MENU 1 £15.80
Choose 2 savoury food bowls and 1 pudding

FOOD BOWL MENU 2 £20.80
Choose 3 savoury food bowls and 1 pudding

SAVOURY

Grilled salmon with soba noodles, shredded vegetables and herb dressing (h)

Flaked red mullet with nicoise salad (gf)(h)

Barley and herb salad with shaved lamb, crumbled feta and dill yoghurt dressing

Roast beef, char-grilled artichokes, roasted red peppers and balsamic shallots with rocket and shaved parmesan (gf)

Chinese cabbage, smoked chicken, cucumber and papaya salad with ginger and chilli syrup (gf)

Shaved smoked duck with sesame potato, watercress salad and orange dressing (gf)

Roasted squash and golden beetroot superfood salad with mixed cress (vg) (gf)

Caraway scented aubergine, chickpea, baby spinach and crumbled goats' cheese salad with shaved bread crisps (v)

Caramelised carrot and goats' cheese tart with green salad and French dressing (v)

PUDDING

Steamed mango and coconut cream with lime zested raspberries (v)(gf)(h)

Watermelon jelly with chai seed tofu cream (vg)(gf)(h)

Buttermilk junket with fresh strawberries and mint salsa (gf)

Over the top Rocky road mousse (v)



FORK BUFFET MENUS

Our hot and cold fork buffets are presented in understated ceramics, white china and wooden boards, served with china plates, plain cutlery and napkins. All menus are based on a minimum of 10 guests and include freshly baked breads.

TWO CHOICE MENU £25.50

Choose 2 hot or cold main course items, 2 sides and 1 dessert

THREE CHOICE MENU £30.50

Choose 3 hot or cold main course items, 2 sides and 1 dessert

COLD MAIN

Vietnamese caramel glazed salmon with chilli sambal (gf)
Grilled flaked tuna with lentil, broccoli and citrus dressing (gf)
Chicken with saffron scented couscous crust and vinaigrette tomato salad
Char-grilled swordfish with shaved fennel, slow roasted tomatoes and capers (gf)
Char-grilled chicken salad with baby gem lettuce, roasted tomatoes and harissa dressing (gf)
Asian spiced roasted squash with crushed pea dahl and crispy leeks (gf)
Kale, ricotta and tomato filo pie with pine nuts, lemon crumbs and roasted red pepper sauce (v)

HOT MAIN

Mexican marinated beef with courgette, black beans, avocado salsa and yoghurt (gf)
Thai green chicken curry (gf)
Shepherd's pie with leek and potato topping
Chicken, chorizo and white bean stew with baby onions (gf)
Lamb vegetable tagine with apricots and toasted seeds (gf)
Fish pie with salmon, whiting and prawns
Smoked haddock and spring onion fishcake with tartare sauce
Roasted sweet potato and lentil pie (vg)(gf)
Ricotta, rocket and sun-blushed tomatoes cannelloni (v)



FORK BUFFET EXTRAS

SIDES / ACCOMPANIMENT

- Warm potato salad with lemon and chive vinaigrette (vg)(gf)
- Pasta with olive oil and black pepper (vg)
- Buttered long grain rice or Basmati rice (v)
- Crispy potatoes with rosemary and garlic (vg)(gf)
- Hot seasonal vegetables (vg)(gf)

SIDES / SALAD

- Seasonal leaf salad with French dressing (vg)(gf)(h)
- Tomato, cucumber, spring onion salad (vg)(gf)(h)
- New potato salad with minty Dijon mustard (vg)(gf)
- Rice salad with pea pesto and roasted pepper (v)(gf)
- Beetroot, red onion and radish salad with horseradish dressing (vg)(gf)

PUDDINGS

- Vanilla bean cheesecake with fresh blueberry compote (v)
- Lemon polenta cake with yoghurt cream (v)(gf)
- English plum and almond tart with honeyed soured cream (v)
- Chocolate flourless cake with peanut butter cream (v)(gf)

PUDDINGS

- English apple and golden raisin bread and butter pudding with cream (v) (served hot)
- Sticky toffee pudding with toffee sauce (v) (served hot)
- Vanilla bean cheesecake with fresh blueberry compote (v)
- Lemon polenta cake with yoghurt cream (v) (gf)
- English plum and almond tart with honeyed soured cream (v)
- Chocolate flourless cake with peanut butter cream (v)(gf)
- Fresh fruit platter (vg)(gf)



SPECIAL DIETS MENUS

Our special diet menus have been designed to accommodate you and your guest needs. They are individually sealed and labelled for the guests.

DRINKS

Fair-trade coffee, teas, (soya milk) infusions,
biscuits (gf) and chilled tap water £3.25

EXTRAS

Fresh fruit salad pot £1.50
Chocolate chip brownies (vg)(gf) £2.50
Mini chocolate and cranberry muffins (vg)(gf) £2.50
Banana and oat muffins (vg)(gf) £2.50

SANDWICH MENU

Our special diet sandwiches are made on gluten free breads, appealingly individually wrapped and labelled for your guest.

Please choose one of the following:

North Atlantic prawns with celery and cos lettuce (gf)
London smoked salmon, black pepper and Kent cucumber (gf)
Salt beef, grain mustard mayonnaise, gherkin and spring leaves (gf)
Roast shaved beef with horseradish and tomato (gf)
Curd cheese, apple chutney, grated carrot and toasted seeds (v)(gf)
Grilled artichoke and mushrooms with fresh rocket (vg)(gf)

Hand-cooked crisps (gf)

Based on 1 round of sandwiches per person £6.50
Based on 2 rounds of sandwiches per person £10.25



BREAK & DAY DELEGATE PACKAGES

BREAK MENUS

On arrival (min of 10) £6.95
Fair-trade coffee, teas and infusions, chilled juices and water,
Mini Danish pasties and breakfast muffins

Mid-morning break (min of 10) £6.95
Fair-trade coffee, teas and infusions, chilled juices and water,
Home-made cookies and fresh fruit bowl

Afternoon break (min of 10) £6.95
Fair-trade coffee, teas and infusions, chilled juices & water,
Selection of home-made cakes

DAY DELEGATE PACKAGE (min of 10)

Our day delegate packages are designed for ease. The perfect way to manage all your catering needs for the whole day. The packages Includes 3 servings of coffee, teas, Infusions, juices and water

DDR A

Working Lunch menu 1 £23.75 / menu 2 £24.80 / menu 3 £28.50

On arrival – Mini Danish pastries and fruit kebabs

Mid-Morning Break - Handmade biscuits

Lunch - Working Lunch Menu of your choice

Mid-Afternoon Break – Chocolate brownie and Flapjacks

DDR B

£29.75

On arrival – Mini Danish pastries and fruit kebabs

Mid-Morning – Handmade biscuits

Lunch – Food Bowl Menu of your choice

Mid-Afternoon - Chocolate brownies and flapjacks

DDR C

£39.50

On arrival – Morning pastries and fresh fruit platter

Mid-Morning – Homemade cookies

Lunch - Fork Buffet Menu of your choice

Mid-Afternoon – Homemade cakes

