



HAMILTON HOUSE  
CATERING



MEETING ROOM MENU SELECTOR  
SPRING | SUMMER  
2019

# INDEX

	Page number
Introduction	3
Breaks & DDR Packages	11
Drinks & Extras Menus	4
Breakfast Menus	5
Working Lunch Menus	6
Food Bowl Menus	7
Fork Buffet Menus	8
Special Diets	10



# 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.

All our menus are based on a price per head, with minimum numbers where applicable. All prices are exclusive of VAT.

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



# BREAKS & DAY DELEGATE PACKAGES

## BREAK MENUS

On arrival (min of 10) £7.30  
Fair-trade coffee, teas and infusions, chilled juices and water,  
Mini Danish pasties and breakfast muffins

Mid-morning break (min of 10) £7.30  
Fair-trade coffee, teas and infusions, chilled juices and water,  
Home-made cookies and fresh fruit bowl

Afternoon break (min of 10) £7.30  
Fair-trade coffee, teas and infusions, chilled juices & water,  
Selection of home-made cakes

## DAY DELEGATE PACKAGES (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 £26.95 | menu 2 £27.95 | menu 3 £30.95

On arrival – Mini Danish pastries and breakfast muffins  
Mid-morning break – Hand-made biscuits and fresh fruit bowl  
Lunch - Working lunch Menu of your choice  
Mid-afternoon break – Selection of home-made finger cakes

### DDR B

£33.95

On arrival – Mini Danish pastries and breakfast muffins  
Mid-morning break – Hand-made biscuits and fresh fruit bowl  
Lunch – Food bowl menu of your choice  
Mid-afternoon break – Selection of home-made finger cakes

### DDR C

£39.95

On arrival – Mini Danish pastries and breakfast muffins  
Mid-morning break – Hand-made biscuits and fresh fruit bowl  
Lunch - Fork buffet menu of your choice  
Mid-afternoon – Home-made finger cakes



# DRINKS

## HOT DRINKS

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

Filter coffee, teas, infusions	£2.95
Filter coffee, teas, infusions, handmade biscuits (v)	£3.95
Filter coffee, teas, infusions, homemade cakes (v)	£4.95

## 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)	£4.99
Sparkling elderflower presse (litre)	£4.95
Freshly squeezed orange juice (litre) (min 2 litres)	£7.50
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	£2.75
Hand-cooked crisps (gf)	£0.75
Home-made cookies - chocolate chip, oat, sultana & cranberry (v)	£1.80
Chocolate brownies, carrot cake (v), flapjacks (v)	£2.00
Raw vegan seasonal energy ball (vg) (gf)	£4.40
Mug of home-made seasonal vegetable based soup (vg)(gf)(h)	£3.75

## 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)	£3.25
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### Menu 2

Chilli rice crackers (vg) (gf), root vegetable crisps (vg) (gf), parmesan cheese straws (v) marinated olives (vg) (gf)	£4.10
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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** £7.70  
Home-made finger Danish pastries (v), selection of freshly baked breakfast pastries (v) with fresh fruit kebabs

**BREAKFAST FINGER BUFFET** £11.75  
Ham and cheese croissants; London smoked salmon and cream cheese bagels; wholemeal muffin with sun-blushed tomato and sunflower seeds (v); Fresh fruit kebabs

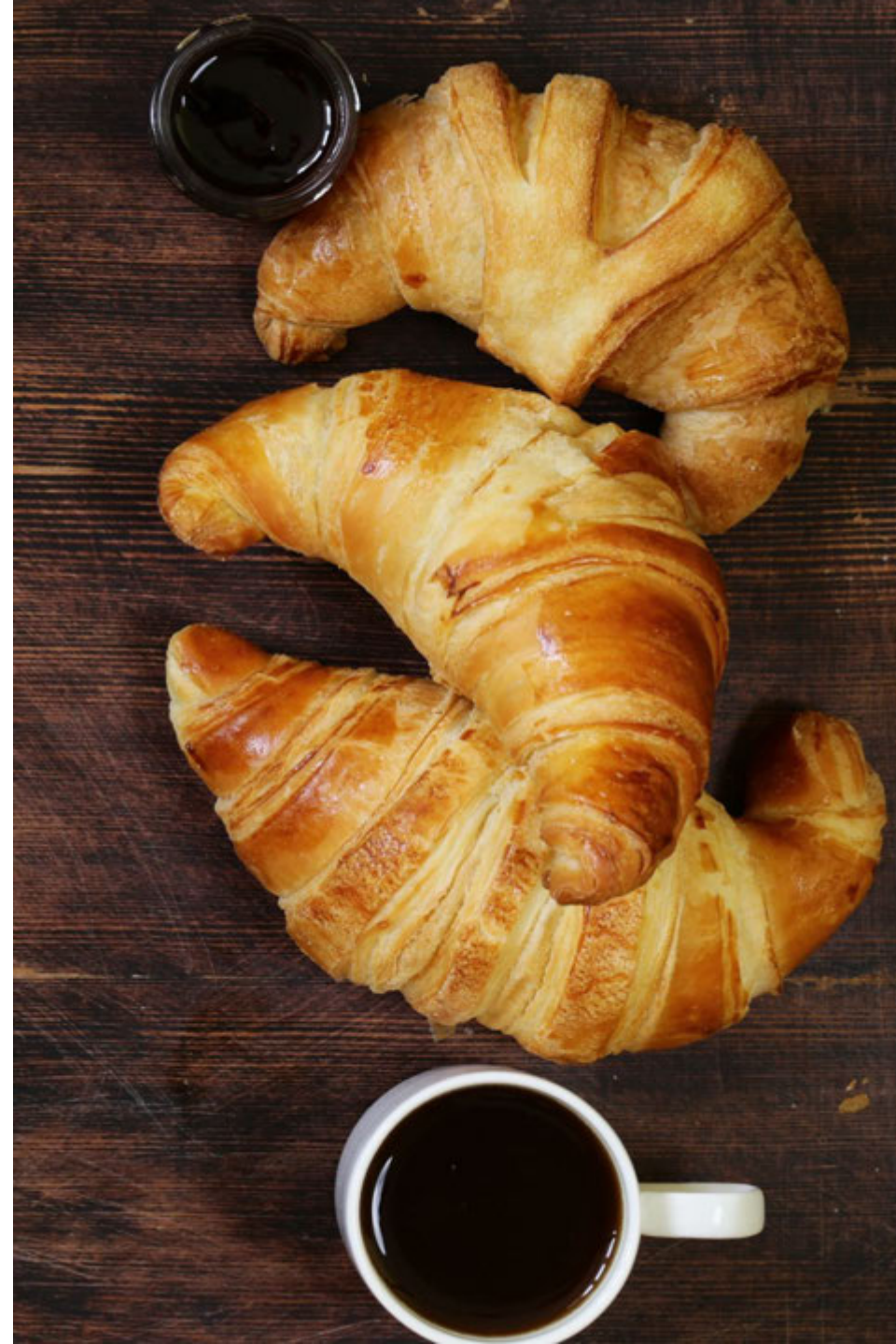
**HEALTHY BREAKFAST POTS (Plant based yoghurts)** £12.85  
Overnight oats with mango (vg)(gf)(h); Home-made granola with poached fruits and coconut yoghurt (vg)(gf)(h); Crushed nuts and blueberry pot (vg)(gf)(h); Fresh fruit kebab

**CONTINENTAL BREAKFAST (min of 10)** £10.65  
Wiltshire ham, sliced smoked breakfast cheeses (v) and artisan breads (v)

**HOT BREAKFAST SANDWICHES AND BAPS**  
English back bacon in bloomer or floured bap £7.20  
Cumberland pork sausages in bloomer or bap £7.20  
Served with tomato ketchup, HP sauces or mustard

**TRADITIONAL FULL ENGLISH BREAKFAST** £12.45  
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 and serves 10)**  
Finger croissants with jam (v) £14.40  
Chocolate croissants (v) (finger size) £11.75  
Basket of cranberry and orange muffins (v) £16.90  
Mini pots of granola, yoghurt and fruit compote (v) £18.50



# 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 £13.50

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 £14.20

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 £18.45

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 £16.10  
Choose 2 savoury food bowls and 1 pudding

FOOD BOWL MENU 2 £21.50  
Choose 3 savoury food bowls and 1 pudding

## SAVOURY

### Cold

Sesame crusted tuna tataki salad with soba noodle and soy honey dressing (h)

Potted smoked mackerel with Melba toast and pickled radish salad  
Hot smoked English flaked trout, beetroot, apple, baby leaves and mustard cream (gf)

Smoked chicken with new potatoes, watercress and carrot slaw (gf)  
Stilton roulade with pulled smoked duck, caramelized figs, leaf salad and lemon dressing

Ash rosemary goats' cheese, marinade fennel, cherry and lentil salad (v)

Moroccan spiced roasted cauliflower, crushed chickpea hummus and giant couscous salad (vg)

### Hot

Salmon katsudon steamed sticky rice, sesame seed and sweet chilli sauce

Korean beef bulgogi with rice balls and Asian salad (gf)

Chard vegetable fajita with cauliflower rice salad (vg)

## PUDDING

Dark chocolate and cherry mousse (v) (gf)

De-constructed chilled apple and rhubarb crumble with orange cream (v)

Cinnamon rice pudding with poached plums (v) (gf)

Coconut junket with fresh mango and basil salsa (gf)





# 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** £26.25  
Choose 2 hot or cold main course items, 2 sides and 1 dessert

**THREE CHOICE MENU** £31.25  
Choose 3 hot or cold main course items, 2 sides and 1 dessert

## COLD MAIN

Salmon teriyaki with soba noodle salad and yuzu dressing  
Smoked haddock, dill and cucumber timbale with green salad (gf)  
Lemongrass and chilli marinade red mullet and prawns with rocket, spring onion, shaved coconut and sweet chilli (gf)  
Herb roasted chicken cobb salad with toasted seeds (gf)  
Madras spiced chicken with green mango rice and mint yoghurt dressing (gf)  
Grilled pesto marinated halloumi with aubergine puree, tomato, peppers and cucumber salsa (v)(vg)  
Char-grilled broccoli with chilli, garlic, citrus couscous salad, aged balsamic dressing (vg)

## HOT MAIN

Home-made salted beef with sauerkraut and gravy (gf)  
Tandoori grilled chicken kebabs with carrot raita and garlic naan bread  
Classic beef lasagna  
Chorizo and chicken paella (gf)  
Chicken and mushroom fricassee  
English fish pie, with crushed new potatoes and lemon crust  
Pan-fried haddock fishcake with kale and lemon and dill soured cream (gf)  
Courgette, sweet potato and onion bhaji with korma sauce (vg) (gf)  
Cauliflower steaks with zahter and board bean cream (vg) (gf)



# FORK BUFFET EXTRAS

## SIDES | ACCOMPANIMENT

- Warm new potato salad with green pea vinaigrette (vg) (gf)
- Creamed Maris Piper potatoes (v)
- Buttered long grain rice or basmati rice (vg) (gf)
- Crispy potatoes with rosemary and garlic (vg) (gf)
- Steamed seasonal vegetable (vg) (gf)

## SIDES | SALAD

- Mixed leaf salad with balsamic vinaigrette (vg) (gf)
- Red and white chicory with crumbled Stilton, toasted walnut salad (vg) (gf)
- Three tomatoes, three herbs and three onions (vg) (gf)
- Tomato, cucumber, spring onion and radish salad (vg) (gf)
- Raw cabbage, carrot, watermelon and mint salad (vg) (gf)
- Cracked wheat with kale, spring onions and coriander (v) (gf)

## PUDDINGS

### COLD

- Bitter chocolate mousses with chocolate shards (gf)
- Seasonal tart with sour cream
- Roasted plums and blackberries with sweet labneh (v) (gf)
- Coconut panna cotta with berries (v) (gf)
- Fresh fruit platter (vg) (gf)

### HOT

- Brioche bread and butter pudding (v)
- Rhubarb and apple crumble with orange cream (v)
- Sticky toffee pudding with toffee sauce (v)



# SPECIAL DIET 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 £3.50

## EXTRAS

Fresh fruit salad pot £1.55  
Chocolate chip brownies (vg)(gf) £2.60  
Mini chocolate and cranberry muffins (vg)(gf) £2.60  
Banana and oat muffins (vg)(gf) £2.60

## 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 salad (gf)  
London smoked salmon, black pepper and Kent cucumber (gf)  
Chicken with tarragon mayonnaise (gf)  
Roast shaved beef with horseradish and tomato (gf)  
Curd cheese, apple chutney, grated carrot and toasted seeds  
(v)(gf)  
Grilled peppers, broad bean cream with fresh rocket (vg)(gf)

Hand-cooked crisps (gf)

Based on 1 round of sandwiches per person £6.80  
Based on 2 rounds of sandwiches per person £10.85

