

230 Bishopsgate Food and drink

We pride ourselves on working exclusively with one of London's best catering suppliers, Mayfair Caterers, who use fresh, seasonal and, where possible, locally sourced produce. Our catering partners have a reputation for exemplary service and a track record of putting on memorable and well-orchestrated events of a very high standard.

Unless otherwise stated all prices quoted are per person and exclude VAT.

Daytime

Tea, coffee, water and mini pastries	£4.80
Tea, coffee, water and mini muffins	£4.00
Tea, coffee, water and biscuits	£3.25
Tea, coffee, water and cakes	£3.50
Still and sparkling bottled water (unlimited)	£2.00
Juices – orange, apple and cranberry – per litre jug	£6.00
Conference sweets on the table	£1.20
Selection of bar snacks – olives, nuts and crisps	£3.00
Crudités with dips and tortilla chips	£4.25
Fruit salad or cut fruit platter (to serve c. 10 people)	£18.00
Orange/cranberry/apple canned drinks (per can)	£3.00
Smoothie	£3.25
Marble, lemon or nut cake	£2.50
Cheese selection, with biscuits, grapes and celery	£6.50
Assorted cocktail pastries and cakes	£3.50

Day delegate sandwich package (minimum order 10)	£18.50
<i>Tea and coffee in the morning with mini muffins,</i>	
<i>Mid morning tea and coffee with biscuits,</i>	
<i>Sandwiches, wraps and rolls, crisps, and fruit</i>	
<i>Afternoon tea and coffee with cake of the day</i>	

Day delegate hot lunch buffet package – Option 1 (minimum order 20)	£26.50
<i>Tea and coffee in the morning with mini muffins,</i>	
<i>Mid morning tea and coffee with biscuits,</i>	
<i>3 Salads, meat or fish choice, vegetarian alternative, dessert</i>	
<i>Afternoon tea and coffee with cake of the day</i>	

Day delegate hot lunch package – Option 2 (minimum order 20)	£28.50
<i>As above, includes a cold starter and fruit bowl with lunch</i>	

Day delegate hot lunch package – Option 3 (minimum order 20)	£30.00
<i>As above, includes cold starter, fruit bowl and cheeseboard with lunch</i>	

Breakfast

Tea and coffee with selection of mini pastries	£4.80
Mini breakfast (minimum order 20) <i>Tea and coffee and selection of (mini muffins, yogurt fruit and granola pots and pastries)</i>	£5.50
Maxi breakfast (minimum order 20) Tea and coffee with a selection of bacon, sausage and egg rolls	£5.95
Butter croissants, toast with jam, Marmite and Nutella	£2.50
Mixed berries and yoghurt pot, muesli and Rice Crispies	£3.00
Smoothie shots and granola bars	£3.95
Fruit kebabs	£2.40
Scones, jam, honey and clotted cream	£2.75
Mini chocolate and blueberry muffins	£2.50

Lunch

A cross section of the menu options will be provided unless you specify otherwise.

Working lunches (minimum order 10) £13.50
Sandwiches, wraps, rolls, crisps, fruit bowl and cheese board

Sandwich lunch (minimum order 10) £10.50
Sandwiches, wraps, rolls, crisps and fruit bowl

Sandwich Menu selections

Meat

Crispy bacon, lettuce and Roma tomatoes
Corn fed chicken and avocado
Rare Scottish beef and horseradish
Wiltshire cured ham and coarse grain mustard

Fish

Cold water prawns, rocket and lemon mayonnaise
Line caught tuna, sweetcorn and dill
Oak smoked salmon and cucumber
Poached salmon and raita

Vegetarian

Roasted bell peppers and houmous
Free range eggs and young spinach
Somerset brie and cranberries
Mature Cheddar and pickle

Wraps

Corn fed chicken Caesar
Hoisin and Peking duck
Roasted bell peppers, avocado and cottage cheese

Bagels

Oak smoked salmon and cream cheese
Salt beef with pickles and English mustard
Wiltshire cured ham and mature Cheddar

All of the above fillings can also be chosen for wraps and bagels.

Finger Buffet menus – Spring/Summer 2015 (minimum order 10)

Per item	£4.00
5 items per person	£15.00
6 items per person	£17.00
7 items per person	£20.00
Any additional items (more than 7)	£3.50

Meat

Mini Angus beef burger with tomato relish (H)
 Red onion and Pancetta quiche
 Suffolk chicken satay with spicy peanut dip (H)
 Handmade Cumberland sausage rolls, Piccalilli
 Moroccan lamb koftas, lemon and mint tzatziki
 Mini steak and kidney puff pastry pies (H)
 Thai red chicken cakes with sweet chilli dip (H)
 Suffolk chicken and watercress tart

Vegetarian

Herb falafels with mint yoghurt dip (H)
 Young spinach and Welsh goats cheese tart
 Wild mushroom and mozzarella arancini (H)
 Bloody Mary gazpacho shot
 Ricotta and chives polenta with caponata dip
 Assorted mini pizzas (H)
 Tomato and bocconcini skewers with pesto
 Mini curried vegetable samosas (H)

Fish

Grilled Shetland salmon skewers with citrus salsa
 Cocktail puff pastry fish pie (H)
 Thai spiced crab cakes with lime dip (H)
 Beetroot gravadlax on German rye bread
 Smoked salmon and cream cheese blinis
 Shetland salmon goujons with tartare sauce (H)
 Atlantic prawn and green asparagus tart
 Teriyaki salmon skewers with ginger and soya dressing (H)

Dessert

Chocolate éclair
 Strawberry and marshmallow skewers
 Fresh fruit salad with ginger syrup and Greek yoghurt
 Lemon posset
 Chocolate fudge brownies
 English strawberry Eton mess
 Assorted smoothie shots

Fork buffet menus – Spring/Summer 2015 (minimum order 20)

Hot and cold fork buffet – Option 1 <i>3 salads, meat or fish course, vegetarian option, dessert</i>	£18.00
Hot and cold fork buffet – Option 2 <i>As above, includes a cold starter and fruit bowl with lunch</i>	£20.00
Hot and cold fork buffet – Option 3 <i>As above, includes cold starter, fruit bowl and cheeseboard with lunch</i>	£22.50

(cold starters in brackets are served with options 2 and 3)

<p>A (Sun dried tomato and mushroom tart) Ragout of Suffolk chicken with lemon and coriander Spinach and ricotta tortellini with garden peas Minted new potatoes Kent apple tart with apricot glaze</p>	<p>B (Crudites with soured cream and guacamole) Poached Shetland salmon with creamy leeks Artichokes, olives and basil penne Steamed jasmine rice English raspberry and marshmallow Eton mess</p>
<p>C (Tomato and bocconcini skewers with pesto) Aberdeen Angus goulash with crème fraîche Potato gnocchi rocket and goats cheese Parisian potatoes Summer pudding with clotted cream</p>	<p>D (Bruschetta of goats cheese, plum tomatoes and olives) Welsh lamb tagine with apricots and almonds Oven roasted root vegetables and Israeli cous cous Baked potato wedges with oregano White chocolate and ginger cheesecake</p>
<p>E (Scottish salmon terrine with marinated cucumber) Poached Suffolk chicken with green asparagus Cauliflower and Applewood cheese bake Sweet potato mash Chocolate truffle mousse</p>	<p>F (Oak smoked haddock and spinach frittata) Norfolk turkey ragout with Champagne mustard sauce Summer vegetable chilli Basmati rice Cherry clafoutis</p>
<p>G (Green asparagus quiche) Atlantic pollock and dill fish cakes with mustard sauce Wild mushroom risotto Rosemary roasted new potatoes Devon strawberry panna cotta</p>	<p>H (Curried onion bhajis with mango chutney) Teriyaki Angus beef, with spring onions and oyster sauce Pumpkin, sweet potato and spinach korma Cinnamon and lemon infused rice Mango and lime mousse</p>
<p>J (Baked chorizo sausage rolls with raita) Roasted Shetland salmon with dill and capers Chickpea tagine with minted cous cous Steamed rice English rhubarb posset</p>	<p>K (Beetroot gravadlax with mustard dressing) Roasted Suffolk chicken with Stilton sauce Pearl barley and pumpkin risotto Roasted potatoes Lemon tart with sweet cream</p>