

DE VERE

HOLBORN BARS

De Vere Holborn Bars

MENU COLLECTION 2016/17

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A NOTE FROM HEAD CHEF MARK DANCER

Dear Guest,

You will find a range of menu's created with the aim of satisfying every guest's and events different needs. However if you have an idea or concept of how you wish your events catering to look that is not covered in the below menu's please do let us know. I will happily meet with you to discuss your needs and create a bespoke menu around a specific theme or budget.

As Head Chef I have taken a lot of care and attention in all of the dishes. I recognise the importance of fresh, quality and where possible, local produce. I have personally met with all of our suppliers to ensure that they are providing quality produce. We also look at the sustainability of our produce and use free range chicken, eggs & Marine Stewardship Council certified seafood. We also avoid GM produce.

I hope you will enjoy reading and especially eating from these menus.

Kind regards,

Mark Dancer

Head Chef

De Vere Holborn Bars

Breakfast

the most important meal of the day...

Continental Breakfast Buffet £10.95 (minimum 5pax)

Croissants, pastries, muffins & bread **V**

Seasonal fruits, cheese & meat selection

Cereals, duo of grapefruits, fruit & natural yoghurts, smoothies **V**

English breakfast tea, coffee

Selection of fruit tea & juices

Breakfast tapas boards £12.95 (minimum 10pax)

All of the below, 1 per person

Poached egg & toasted bread soldiers **V**

Porridge with honey & nuts **V**

Crispy pancetta with scrambled eggs

Exotic fruit skewers **V**

Baked beans on brioche toast **V**

Smoked salmon roses

Mini bacon baps with tomato sauce

English Breakfast Buffet £15.95 (minimum 10pax)

Eggs cooked to your liking: Boiled, scrambled, poached or fried **V**

Sweet cured Back bacon

Grilled Cumberland sausage

Grilled tomato **V**

Sauté button mushrooms **V**

Pan-fried Black pudding

Baked beans **V**

Oven baked Hash brown **V**

Accompanied by brown or white toast or fried bread on request

English breakfast tea, coffee, Selection of fruit tea & juices

Those little extra's

to keep you going through out the day...

Breakfast baps £3.50 each

A choice of bacon, egg, sausage & vegetarian sausage in a bap

(Please specify your selection)

Pork roll £4.50 each

Slow cooked pork with apple sauce

Sliced fruit platter £20

A platter with mixed sliced fruits for 10 guests

Fruit bowl £8.95

A selection of fruits including apple, pear & bananas **V**

Indulgence break (from) £3.50 per item

Chocolate brownies, cream tarts & waffles with cream & chocolate sauce
(please choose which option or options) **V**

Danish pastries £2.95 per person **V**

Selection of croissants, Danish pastries & muffins £2.95 per person **V**

Individual cakes £2.95 each **V**

Crisps, nuts & olives £2.50 per person **V**

Bowl of homemade chips £5.00 per person **V**

Steam Bake & Grill Restaurant

the heart of the venue...



Restaurant Opening Times:

12.00-14.00

Monday – Sunday (weekends opening subject to minimum numbers)

All dietary requirements are catered for upon request

Located in the lower ground floor - Our contemporary award winning Steam, Bake & Grill restaurant is second to none, serving a daily menu of fresh produce prepared in front of you using our specially designed theatre kitchens... lunch is an event in itself!

Our buffet menu (see sample menu on following page) consists of a choice of meat, fish & vegetarian options all cooked using one of our specialised tandoor, duck & forno ovens. There is also a salad station consisting of freshly prepared seasonal salads, soup or make your own salad station, as well as our cheese & dessert counter.

At your pre-allocated tables you will be provided with iced mineral water & given the option to purchase soft drinks.

Groups over 40 maybe allocated a specific lunch time to ensure ease of service, a member of our events team will be happy to liaise with you regarding this & any other questions you may have prior to your event taking place.

****45 minute slots allocated for SBG Lunch****

SAMPLE MENU

giving you a taste of what to expect...

steam • bake & grill

Daily soup

Tomato & basil with cream **V**

Cold

Fennel slaw

Wild Rocket, Red onion, lemon and lemon juice and herbs **V**

New potato salad

Red chilli, chives, sweetcorn and Dijon mustard **V**

Penne pasta salad

Baby spinach, button mushrooms pesto **V**

Cypriots salad

Cucumber, onion, pepper, tomato, olives and feta cheese **V**

Selection of dressings & a range of seeds, nuts, croutons & salad toppings

Hot

Braised five spiced Duck Leg

Egg noodles and hoi sin dressing

Grilled British Cajun pork Cutlet

Carrot and spinach slaw

Nut and seed coated Tuna supreme

Black sesame seeds, peanuts, walnuts avocado dressing and lemon

Steamed ravioli

Sun dried tomato pesto with vegetarian parmesan **V**

Cheese board

Today's cheeses are: Appleby's Cheshire red, Perl las blue cows cheese, Somerset brie, Croxton Manor mature cheddar

These come with grapes celery & apricot ginger chutney

Desserts

Exotic fruit salad pots

*With a choice of cream or raspberry coulis **V***

Blueberry cheesecake **V**

Citrus panna cotta with elderflower jelly **V**

Salted caramel chocolate pots **V**

Sandwich Lunch

for a quick option...

If you need a quick lunch our sandwich menu may be more suitable for you @ £10 per person...

We serve a selection of 2 meat, 1 fish & 1 vegetarian as standard, please let us know if you would prefer more vegetarian options instead (choices needed 7 days prior to event taking place).

Meat

Roast sirloin of British beef
Horseradish & watercress

Wilshire ham
English mustard & rocket

Chorizo & mozzarella
Rocket

Fish

Smoked Scottish salmon
Creamed goats cheese

Crayfish marinated in lime & dill
Cucumber

Vegetarian

Chickpea hummus
Roasted vegetables

Croxton Manor mature cheddar
Onion & tomato relish

Free range egg mayonnaise
Watercress

***Served with vegetable crisps & fresh fruit**

Afternoon Tea Alternative...

Why not take advantage of the grand & traditional surroundings of Holborn Bars & have Afternoon Tea in your meeting room for £19.95 per person.

Traditional British scones

Filled with whipped cream & jam **V**

Chocolate éclairs

Choux pastry filled with Chantilly & topped with chocolate **V**

Vanilla slice

Vanilla sponge cake slice **V**

Cream horns

Sugared pastry horn filled with cream **V**

A selection of sandwiches including

Cucumber **V**

Smoked scotch salmon

Crayfish & Marie rose

Honey smoked ham & mustard

Cheese & tomato **V**

A selection of teas including English breakfast, Earl Grey, green tea, camomile & fruit Teas

Why not make it extra special & add a glass of champagne for an extra £5.00 per person?

Packed Lunch

for a quick option...

Instead of your standard Sandwich Lunch try an old school Packed Lunch @

£15.95 per person in meat or veggie options delivered to your meeting room

(minimum 10pax)

Meaty

Poached shredded chicken with pesto mayonnaise and cress

Muesli energy bar **V**

Seasonal vegetable salad and dressing **V**

Fruit juice/smoothie/fizzy drink **V**

Seasonal fruit **V**

Fruit yogurt pot **V**

Gourmet crisps **V**

Veggie

Free range egg mayonnaise and sundried tomatoes and leafs **V**

Muesli energy bar **V**

Seasonal vegetable salad and dressing **V**

Fruit juice/smoothie/fizzy drink **V**

Seasonal fruit **V**

Fruit yogurt pot **V**

Gourmet crisps **V**

Working Lunch

great for networking...

Working lunch menu 1

Salads

Roasted Carrot salad

Coconut, Parsley **V**

Tomato red onion and rocket

Balsamic dressing **V**

Mixed seasonal leaf salad

Lollo rosso, biandi, oakleaf, radishio **V**

Picky bits

Grilled chicken skewer

Asian slaw with sesame, bean sprouts and carrot

Grilled Rump of Beef

Warm potato salad

Thai marinated salmon peace's

Wasabi and pea dip

Cauliflower pea tortilla

Roasted tomatoes **V**

Bubble and squeak potato cakes

Gherkin salsa **V**

Sweets

Tropical fruit salad

Chocolate caramel pot with strawberry **V**

Carrot and cake with sugar icing **V**

Working lunch menu 2

Salads

Cucumber salad

Green olives, mint and paneer cheese **V**

Turmeric roasted potato salad

Sun dried tomatoes and baby spinach with red onion **V**

Mixed seasonal leaf salad

Lollo rosso, biandi, oakleaf, radishio **V**

Picky bits

Tandoori baked chicken drumsticks

Roasted carrot and date salad

Belly of barbecue pork

Spring onion and garden peas

Salmon fishcake

Tomato and cucumber salsa

Sweet potato and spinach tortilla

Roasted mixed bell peppers **V**

Rag stone goats cheese tart

Puff pastry with red onion marmalade **V**

Sweets

Tropical fruit salad

Mango mousse shot with fresh berries **V**

Chocolate fudge brownie **V**

Working Lunch

great for networking...

Working lunch menu 3

Salads

Cypriote salad

Cucumber, tomato, olive, feta and red onion **V**

Cabbage slaw

Lemon marinated red and white cabbage with pickled herbs **V**

Mixed seasonal leaf salad

Lollo rosso, biandi, oakleaf, radishio **V**

Picky bits

Grilled chicken breast

Roasted baby aubergine and pepper dews

Soy Marinated Beef

Asian slaw with roasted sesame seed

Roasted Cod loin Camponata

Roast diced potato

Macaroni and cheese bites

Sun dried tomato and nut free basil pesto **V**

Beetroot and goats cheese

Tomato and olives **V**

Sweets

Tropical fruit salad **V**

Strawberry pannacotta and fruit of the forest compote **V**

Walnut coffee cake **V**

Working lunch menu 4

Salads

Cherry tomato salad

Bocachini mozzarella, basil **V**

French bean and carrot salad

Black olives and red onion **V**

Mixed seasonal leaf salad

Lollo rosso, biandi, oakleaf, radishio **V**

Picky bits

Moroccan grilled chicken thighs

Israeli vegetable couscous

Baked Chorizo sausage

Potato, pea and carrot

Smoked haddock and egg quiche

Cucumber and tomato salad

Herb polenta with Halloumi cheese

Pepper dews salad **V**

Portabella mushrooms with sun dried tomato and feta

Nut free pesto dressing **V**

Sweets

Tropical fruit salad **V**

Raspberry mousse with pineapple salsa **V**

Lemon and poppy seed cake **V**

Cold Working Lunch

great for networking...

Cold Working Lunch

Deli platters

Chickpea and sesame seed humus

Pita bread, mixed pitted green olives, pickled pepper dew peppers **V**

Olive and sun dried tomato tapenade

Raw Vegetable salad, fresh stone baked bread stick **V**

Deli meat platter

Bresaola, mortadella, Roasted ham, smoked duck breast, Rare Roasted beef, Mustards and pickles

Fishmonger's platter

Crayfish tails, Scotch salmon gravlax, Smoked peppered mackerels Marie rose dressing, Marinated anchovies

Salads

Cypriote salad

Cucumber, tomato, olive, feta and red onion **V**

Israeli vegetable couscous

Fruits, mint, fresh lemon **V**

Mixed seasonal leaf salad**V**

Afters

Sliced fruit platter **V**

Pasta del nata

Puff pastry and egg custard tart **V**

Traditional Portuguese cake

Rice muffin with lemon curd **V**

Hot Fork Buffet

bringing the restaurant to you...

Hot Fork Buffet menu 1

Salads

Roasted Carrot salad

Coconut, Parsley **V**

Tomato red onion and rocket

Balsamic dressing **V**

Mixed seasonal leaf salad

Lollo rosso, biandi, oakleaf, radishio **V**

Picky bits

Creamed chicken and tomato curry

Asian slaw with sesame, bean sprouts and carrot

Slow Cooked Rump of beef

Roast root vegetable and mash potato

Fish Biryani

Fresh minted yogurt **V**

Cauliflower and cheese bake

Toasted almonds and Roasted tomatoes **V**

Sweets

Tropical fruit salad **V**

Chocolate caramel pot with strawberry **V**

Carrot and cake with sugar icing **V**

Hot Fork Buffet menu 2

Salads

Cucumber salad

Green olives, mint and paneer cheese **V**

Turmeric roasted potato salad

Sun dried tomatoes and baby spinach with red onion **V**

Mixed seasonal leaf salad

Lollo rosso, biandi, oakleaf, radishio **V**

Picky bits

Baked chicken breast with vegetable ratatouille

Roasted aubergine, pepper, courgette and onion

Slow cooked pork belly in barbecue glaze

Sweet corn and pea salad

Smoked haddock risotto

Grated spring onions and carrots

Spinach and ricotta tortellini **V**

Sun dried tomato and vegetarian parmesan

Sweets

Tropical fruit salad **V**

Mango mousse shot with fresh berries **V**

Chocolate fudge brownie **V**

Hot Fork Buffet

bringing the restaurant to you...

Hot Fork Buffet menu 3

Salads

Cypriote salad

Cucumber, tomato, olive, feta and red onion **V**

Cabbage slaw

Lemon marinated red and white cabbage with picked herbs **V**

Mixed seasonal leaf salad

Lollo rosso, biandi, oakleaf, radishio **V**

Picky bits

Chicken and mushroom ragout

Braise basmati rice

Braised salted beef

Roasted new potatoes and gherkin chips

Roasted Cod loin Camponata

Diced roasted potatoes

Macaroni and cheese with spinach

Parmesan cheese and red pesto **V**

Sweets

Tropical fruit salad **V**

Strawberry pannacotta and fruit of the forest compote **V**

Walnut coffee cake **V**

Hot Fork Buffet menu 4

Salads

Cherry tomato salad

Bocachini mozzarella, basil **V**

French bean and carrot salad

Black olives and red onion **V**

Mixed seasonal leaf salad

Lollo rosso, biandi, oakleaf, radishio **V**

Picky bits

Moroccan Chicken tagine

Israeli vegetable couscous

Baked Chorizo sausage

Cave nero mash potatoes with olives

Salmon and prawn fish pie

Herbed mash potatoes

Sweet potato and chickpea curry

Cooked basmati rice **V**

Sweets

Tropical fruit salad **V**

Raspberry mousse with pineapple salsa **V**

Lemon and poppy seed cake **V**

Canapé Menu

perfect for networking at the end of the day...

If you would like a canapé reception before your dinner we have the perfect options to begin your event.

Please choose either

6 @ £16.00 per person

8 @ £19.00 per person

Or

Our drinks & canapés packages

2 drinks & 4 canapés @ £24 per person

2 drinks & 8 canapés @ £29.50 per person

Choices are needed 7 days prior to your event taking place.

Meat canapes

Tender loin of pork wrapped

Pancetta glazed in maple syrup

Summer truffle and chicken liver pate

Crisp garlic and herb cracker

Smoked duck Apricot and blueberry

Toasted brioche

Fish canape

Seared sesame tuna loin

Wasabi mayonnaise

Herring and pumpnickel

Dill and beetroot and horseradish

Smoked salmon tart

Lime egg salad

Prawn in paprika

Guacamole and crisp cracker

Vegetarian canapes

Mushroom Filo pastry strudel Gourmet crisps **V**

Red Kidney bean bon bon

Garlic, parsley and toasted walnuts Gourmet crisps **V**

Pickled pepper dews

Cream cheese and basil Gourmet crisps **V**

Irish Goats cheese

Oatcake with celery and walnut Gourmet crisps **V**

Dessert canapes

Strawberry and tomato shot

Balsamic caramel Gourmet crisps **V**

Bitter Chocolate tart

Nougat, caramel Gourmet crisps **V**

White chocolate cup

Wolf berry crumb Gourmet crisps **V**

Mixed French almond Macaroons Gourmet crisps **V**

Bowl Food

something more substantial...

If you are planning on having an evening function with us or want to add a drinks reception on to your event, the following menu items will act as a great add on:

BBowl Food from £20pp (please choose 4 of the below options) minimum 10pax

Tandoori chicken tikka
Steamed basmati rice

Grilled Moroccan Chicken
Israeli couscous

Roasted pork loin in Black bean sauce
Beansprout Asian salad

Slow cooked five spiced belly of British pork
Steamed basmati rice

Green Thai brisket of Beef and mushroom
Creamed Parsley potato mash

Slow cooked harrisa lamb neck fillet
Israeli couscous

Fruity lamb tagine with apricot and walnuts

Sweet potato mash

Red thai marinated salmon

Creamy Mash potato

Battered loin of fresh cod

Chunky baked chips and tartare sauce

Portechini Mushroom Ravioli

Cream sauce with nutmeg **Gourmet crisps V**

Puff pastry and vegetable sausage **Gourmet crisps**

Onion chutney **V**

Dinner menu

If you are planning on having an evening function with us

(please choose 1 of each course of the below options) minimum 10pax

3 courses £45

4 courses £50

Starters

Duck Egg salad

Vegetarian parmesan, green asparagus, lambs lettuce and seasonal truffle

Duck and port pate

Orange and pomegranate salsa and frisee lettuce

Scottish Smoked salmon Roulade

Micro herb salad, English mustard and lemon dressing

British Goats Curd

Balsamic glazed figs, rocket leaves, roasted cherry tomatoes

Ham hock and pickled carrot with mustard terrine

Piccalilli vegetables and Prosciutto ham crisp, garlic cress and beetroot coulis

Intermediate course (only for a four course menu)

Steamed dover sole fillet

Tomato and lobster bisque, samphire

Wild mushroom consume

Summer truffle shavings

Main Courses

Roasted Loin of pork wrapped in pancetta

Herb risotto, tomato and pepper salsa crispy Cavolo nero

Slow cooked rump Of British beef

Horseradish purple potato cake, seasonal baby vegetables, micro red chard

Sesame seared Tuna steak

Mango and papaya salsa, Grilled pak choi, chilli dressing

Roasted Scottish Salmon Steak

Garden pea puree and crayfish cannelloni and saffron lemon sauce

Roasted bell pepper filled with Arabic fruit cous cous

Roasted baby aubergine and pepper dew salad

Dessert amuse course (only for a four course menu)

Lime sorbet

Elderflower and prosecco

Desserts

Irish chocolate and raspberries

Mini truffle torte, White chocolate mousse and chocolate macaroon

Deconstructed lemon cheesecake

Vanilla cream cheese, Sicilian lemon curd and honey gazed raspberries

Toasted biscuit crumbs

Drunken fruits of the forest

Vodka soaked mixed fruits of the forest, Vanilla and citrus cream with toasted almonds

English cheeses

Water biscuits, quince jelly oat biscuits, chutney grapes

Cheese course (only for a four course menu)

English cheeses

Water biscuits, quince jelly oat biscuits, chutney grapes