

ORTUS

HOSPITALITY MENU



Breakfast Menu

Fair trade coffee and organic tea	£2.60
Fair trade coffee and organic tea with biscuits	£3.35
Fair trade coffee and organic tea with a selection of freshly baked Danish pastries	£6.00
Fair trade coffee and organic tea with a selection of mini filled baps -bacon, sausage & free range scrambled eggs	£7.25

Top-Ups

Granola & yoghurt tumblers	£2.45
Chilled fruit juice-orange, grapefruit or apple jug	£4.80
Mini smoked salmon & cream cheese bagels	£2.95
Ham & cheese mini croissants	£2.85
Individual pieces of fruit	£1.10

Working Lunch Menu

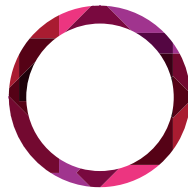
Basic	
1 sandwich per person on white & malted bread	£8.00
Classic	
1.5 sandwiches per person on white & malted bread, miniature rolls & fruit juice	£13.50
Deli	
A selection of artisan breads and wraps with fruit juice	£15.50

Top-Ups

Kettle crisps	£1.75
Individual pieces of fruit	£1.10
Soft drink cans	£1.75
Seasonal salad	£4.75
Mini cake	£2.00
Selection of nibbles	£2.50
Fruit juice	£0.85

All prices exclude VAT
020 3696 9760
82-96 Grove Lane, London, SE5 8SN

enquiries@ortusevents.com
www.ortusevents.com



ORTUS

HOSPITALITY MENU



Finger Buffet

Meat

- Panko crumbed chicken with smoked paprika mayonnaise (h)
- Lamb kofta with tzatziki (h)
- Mini Cumberland sausages with honey, smoked paprika and mixed seeds (h)

Mini cheese burgers on a brioche bun (h)

Mini cottage pie with crispy onion (h)

Thinly sliced spanish chorizo (c)

Cumberland sausage rolls (c)

Italian cured prosciutto (c)

Fish

Shrimp in a potato rosti shell (h)

King prawn skewers with a chilli and lime dressing (h)

Wasabi tempura prawns (h)

Selection of oriental seafood dim sum (h)

Smoked mackerel (c)

Charred king prawns (c)

Vegetarian

Caramelised red onion and cherry tomato tart (c or h)

Thai spring rolls with chilli sauce (h)

Feta and black bean parcels (h)

Mini naan paneer (h)

Vegetable samosa with mint yoghurt (h)

Falafel and houmous (ngci) (c)

All items served with crusty bread

All prices exclude VAT

1 for £2.50

3 for £6.75

5 for £11.00

Fork Buffet

Meat

- Cajun chicken with celeriac mayonnaise and spicy salsa
- Seared beef on a bed of aromatic thai noodle salad
- Sesame chicken with fruit couscous, tzatziki dressing
- Lamb kofta with crushed harissa butter beans and minted yoghurt

Fish

- Tempura cod, double cooked chips, minted mushy peas and tartare sauce
- Salmon fillet on a nicoise salad
- Seabass on garlic sweet potato and coriander with a sweet chilli sauce
- Hot smoked salmon with a beetroot and apple salad and horseradish cream

Vegetarian

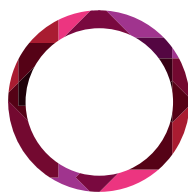
- Goats cheese and squash wellington
- Aubergine, halloumi and tomato tart
- Vegetables with torn mozzarella tomatade and rosemary
- Falafel, humous and greek salad

Option 1

2 courses-One fish or meat and a vegetarian option served with a salad, new potatoes and bread
£27.50

Option 2

2 courses-One fish or meat and a vegetarian option served with 2 salads, new potatoes, bread and dessert
£31.50



ORTUS

HOSPITALITY MENU



Canapés

Meat

Smoked chicken and mango on rye with coriander
Chicken teriyaki with ginger and red chili
Lamb koftas with a red pepper dip
Parma ham and mozzarella croquettes
Chorizo and smoked cheese beignets (ngci)
Pesto beef crostini
Quail scotch egg
Smoked paprika seared beef (ngci)

Fish

Wasabi prawn tempura
Mini smoked haddock flan with grain mustard mayo
Breaded cod slider with lemon and tarragon aioli
Tuna and coriander nori roll (ngci)
Baked beetroot with smoked salmon and horseradish
Fish and chip with mushy peas (ngci)
Thai prawn salad in a sesame cone
Smoked paprika seared beef (ngci)

Vegetarian

Sweet potato and butterbean cake with smoked tomato (vegan) (ngci)
Asian vegetables in a rice paper roll (vegan) (ngci)
Dolcelatte on cucumber croute with apple and walnut
Smoked tomato and mozzarella croute
Wild mushroom fritatta with truffle cream

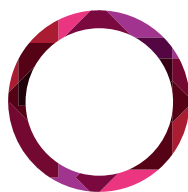
Sweet

Lemon meringue pie
Chocolate tart
Mini macaroons
Tropical fruit skewers
Mille-feuille
Chocolate and raspberry brownie

3 for £8.00
5 for £11.50
7 for £15.00

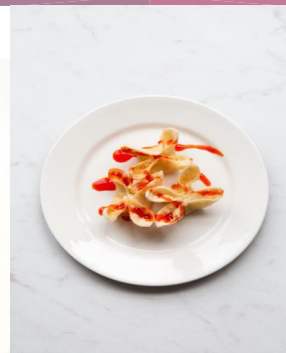
All prices exclude VAT
enquiries@ortusevents.com
www.ortusevents.com

020 3696 9760
82-96 Grove Lane, London, SE5 8SN



ORTUS

HOSPITALITY MENU



Dining

Starters

- Roasted onion tart with goats cheese and walnut dressing
- Aromatic thai crab salad with lemongrass and coriander (ngci)
- Ham hock terrine, celeriac remoulade and mustard mayonnaise
- Roasted red pepper and butterbean crostini (vegan)
- Smoked duck with celeriac remoulade and walnut dressing
- Smoked salmon, capers and lemon with sultana and fennel sourdough crisp

Mains

- Cod loin on minted peas with lemon and herb oil
- Sea trout with broad beans and shallot fricassee
- Pan seared seabass with capers, roasted heritage tomatoes and tender stem broccoli
- Rib eye steak, rosti potato, basil cherry tomatoes
- Confit duck with fondant potato, red cabbage and tenderstem broccoli
- Rump of lamb with chargrilled Mediterranean vegetable and basil dressing
- Spring vegetable and herb risotto
- Beetroot rosti with baked goat's cheese and truffle oil
- Pan roasted portobello mushroom steak with charred onion petals, potato purée and harissa (vegan)

Dessert

- Chocolate and coffee cake served with raspberry and thyme coulis
- Vanilla cheesecake with a strawberry and mint compote
- Tarte aux pommes fines with vanilla ice cream
- Raspberry and white chocolate dome with mango puree
- Rich chocolate and praline truffle
- Assorted cheese platter with biscuits and bread
- Seasonal fruit platter

- 2 courses with coffee and petit fours £32.50
- 3 courses with coffee and petit fours £38.50
- 3 courses with coffee, petit fours and half a bottle of house wine per person £42.50

Please note that we can also create bespoke and themed menus on request.

All prices exclude VAT
Prices include all service and kitchen staff, catering equipment and standard white linen.

Please note that we can create themed and bespoke menus. Please ask for details.

enquiries@ortusevents.com
www.ortusevents.com