

Hospitality Menu

Hospitality at 20 Cavendish Square

The hospitality menus have been created to suit the full range of meetings and events held at 20 Cavendish Square

All food is prepared on site using fresh ingredients, of the highest quality, many of which are sourced locally

Menus can be customised to accommodate a wide range of diets

The Conference Services Team are delighted to assist with any special requests to suit your exact requirements

Conference Services: 020 7647 3677

20cavendishsquare@rcn.org.uk

Refreshments (minimum 5 pax)

Freshly Brewed Fair-Trade Coffee and Selection of Teas	£2.00
Freshly Brewed Fair-Trade Coffee and Selection of Teas with Biscuits	£2.50
Biscuits	£1.10
Mineral Water (330ml)	£1.60
Mineral Water (750ml)	£2.85
Orange Juice (litre)	£3.40
Apple juice (litre)	£3.40
Cranberry juice (litre)	£3.50

Breakfast Menu (minimum 5)

Bacon bap with tea/coffee	£3.79
Cumberland Sausage bap with tea/coffee	£3.70
Selection of cocktail Croissants and Pastries	£2.50
Fresh Fruit Bowl	£2.50

Sandwich Lunches (minimum 5)

Traditional Sandwich Platter **£12.50**

A selection of meat, fish and vegetarian filled sliced bread, root vegetable chips & smoked paprika popcorn, served with a fruit bowl and orange juice

Bridge Roll Platter **£14.00**

A selection of meat, fish and vegetarian filled mixed bread bridge rolls, root vegetable chips & smoked paprika popcorn, served with a fruit bowl and orange juice

Finger Buffets (minimum 10)

Traditional Finger Buffet **£21.00**

Bridge Roll Buffet **£22.00**

Select one of the Platters and **4 finger foods** to compliment your choice

January to June

Mini hot dogs with American mustard and ketchup

Duck and orange pate filled pastry tart

Chicken caesar filo cup

Thai fishcakes with sweet chilli dipping sauce

Smoked salmon and dill tartlet

Scampi with tartare sauce

Haloumi and vegetable brochette

Feta and black bean parcel

Crudités

Spicy potato fritters

July to December

Tandoori chicken wings

Mini quiche Lorraine

Pastrami gherkin and cream cheese mini bagel

Sesame crumbed salmon fish fingers with a lemon and parsley tartare sauce

Pea and prawn tartlet

Salmon & herb frittata

Greek salad cup

Mini vegetable and coriander sausages

Crudités

Cream cheese, cheddar cheese and chive potatoes

Additional Finger Food Items are charged at £2.20 per item

Ploughman's Platter (minimum 10)

£18.00

Cheese Platter (cheddar, stilton and brie)

Meat Platter (beef, chicken, ham & salami)

Mini Vegetarian Quiche

Branston pickle

Mixed leaves

Coleslaw

Crusty baguettes with butter

Fruit bowl

Orange Juice

Salads (min 5)

Coleslaw **£2.00**

Mixed salad leaves **£1.30**

Potato Salad with low fat mayonnaise, Cress and Spring Onions **£2.00**

Tomato, Basil and Rocket Salad **£2.00**

Couscous with roasted vegetables and coriander **£2.00**

Extras (min 5)

Bread Roll with Butter **£0.90**

Cheese Board with Grapes, Biscuits and Chutney **£7.00**

(English cheddar, brie and stilton)

Fresh Fruit Bowl **£2.50**

Home Baked fairy cakes **£1.50**

Chocolate Brownie **£2.00**

Cold Fork Buffet (minimum 15)

£23.00

Winter

December, January and February

Platters	Oriental marinated seared tuna, Sun blushed tomato, mozzarella and basil arrancici, Lemon, garlic and parsley chicken
Salad bowls	American potato salad Green salad Organic wholemeal pasta salad with Mediterranean vegetables, torn basil and passata Red cabbage, sultana and apple coleslaw
Dessert	Traditional bread and butter pudding with pouring cream

Spring

March, April and May

Platters	Asian tofu and noodle salad, Dill and honey mustard Scottish cured salmon, Gala pie
Salad bowls	Tabouleh with grilled halloumi Mixed salad Roasted vegetables with basil Potato, caper and red onion salad bound in low fat mayonnaise
Dessert	Key lime pie

Summer

June, July and August

Platters	Chicken caeseare, Tuna nicoise, Spinach & mushroom quiche
Salad bowls	Baby potatoes with rosemary dressing Summer mixed leaf and herb salad Mixed tomato, basil and cucumber Green beans, red onions and mushrooms
Dessert	English Strawberries and Cream

Autumn

September, October and November

Platters	Coronation chicken, Teriyaki salmon, Ricotta and roasted peppers frittata
Salad bowls	Butternut squash with baby spinach and roasted pumpkin seeds Wild and basmati rice with pesto, rocket, toasted pine nuts and parmesan Greek salad Green salad
Dessert	Tiramisu

Hot Fork Buffet (minimum 15)

£26.00

Winter December, January and February

Meat	Turkey, mushroom and leek pie with a pastry crust
Fish	Smoked haddock, leek and broccoli pasta bake
Vegetarian	Mixed vegetable lasagne
Side Dishes	Minted new potatoes Seasonal vegetables Mixed leaves
Dessert	Apple cinnamon and raisin crumble with cream

Spring March, April and May

Meat	Beef goulash
Fish	Fish fingers with homemade ketchup and tartare sauce
Vegetarian	Aubergine, courgette and potato moussaka
Side Dishes	Parmentier potatoes Green salad Seasonal vegetables
Dessert	Chocolate orange mousse

Summer June, July and August

Meat	Chicken stroganoff
Fish	Spiced rice wine vinegar baked salmon
Vegetarian	Feta red onion and roasted pepper tart
Side Dishes	Mixed salad Steamed rice Seasonal vegetables
Dessert	English strawberries and raspberries with Cornish clotted cream

Autumn September, October and November

Meat	Lamb tagine with apricots
Fish	Fishermans pie
Vegetarian	Mixed bean cassoulet
Side Dishes	Herb couscous Seasonal vegetables Mixed salad
Dessert	Apple fool

Canapé Menu (minimum 10)

Please choose a selection of **6 Canapés per person (minimum)** from the following list.

£2.85 per Canapé - Labour will be charged accordingly

Meat:

Hoi sin duck pancakes (cold)

Chicken satay sticks with peanut sauce (hot)

Parma ham and melon (cold)

Mini bangers & mash (hot)

Fish:

Japanese prawns (hot)

Wasabi and coriander seared tuna with soy dip (cold)

Smoked salmon pinwheels (cold)

Mini Thai fishcakes with dipping sauce (hot)

Vegetarian:

Roast pepper mousse on toasted crisp bread (cold)

Bloody or virgin Mary shot (cold)

Wild mushroom and truffle risotto cakes with shaved parmesan (hot)

Vegetable Samosas with a coriander and mango chutney (hot)

Roasted Mediterranean vegetable frittata (cold)

Californian rolls (cold)

Dessert Canapés

Seasonal Fruit Tarts

Chocolate and raspberry mousse cup

Reception Extras (minimum 10)

Marinated Olives	£2.50
Root Vegetable Chips	£1.60
Mixed nuts	£1.60
Thai nuts	£1.60
House Wine	£14.00