



Delegate's Menu*

*all dishes are subject to availability. Each menu can be adapted to your taste and to the season.



Working Lunch Menu

Cheddar Cheese, Pickle, Tomato Sandwich (V)

Egg Mayonnaise with Watercress Sandwich (V)

Tomato, Brie and Fresh Basil Sandwich (V)

Wild Smoked Salmon, Cream Cheese and Dill Sandwich

Tuna, Mayonnaise, Parsley and Lolo Rosso Sandwich

Crayfish, Avocado and Rocket Sandwich

Salmon and Spinach Sandwich

Parma Ham, Gruyere and Wild Rocket Sandwich

Ham, English Mustard and Cheddar Sandwich

Chicken, Mayonnaise, Cucumber and Water Cress Sandwich

BLT- Crispy Bacon, Lettuce and Tomato Sandwich

All sandwiches are served with a selection breads and baguette

*Please select 6 different fillings for your sandwiches.

~ ~

Selection of Crisps

~ ~

Selection of Home Made Mini Dessert



Fork Buffet Menu

Buffet of Salads and Crudités

~ ~

Salt & Pepper's Home Made Tart of the Day

~ ~

Bayonne Smoked Shoulder of Bayonne Ham carved for you straight from the bone

~ ~

Sweet and Sour Pork
with Bamboo Shoots and Mange Tout

Red Thai Fish Curry with Monkfish and Prawns
cooked in Coconut Milk and Red Basil

Marinated Chicken and Trio of Peppers
served as Brochette

Beef Stroganoff
with Dill Pickles and Paprika

Lemon Grass and Coriander Chicken

Spring Lamb cooked in Thyme, leeks, Shallots, Carrots
served with Mint Sauce

~ ~

Mediterranean Ratatouille (V)

~ ~

All Served with Buttered New Potatoes, Vegetables and Rice

~ ~

A Selection of Home Made Mini Dessert



Buffet 2

£10 supplement/person

Buffet of Salads and Crudités

~ ~

Salt & Pepper's Home Made Tart of the Day

~ ~

Bayonne Smoked Shoulder of Bayonne Ham carved for you straight from the bone

~ ~

Seafood Platter

~ ~

Sweet and Sour Pork
with Bamboo Shoots and Mange Tout

Red Thai Fish Curry with Monkfish and Prawns
cooked in Coconut Milk and Red Basil

Marinated Chicken and Trio of Peppers
served as Brochette

Beef Stroganoff
with Dill Pickles and Paprika

Lemon Grass and Coriander Chicken

Spring Lamb cooked in Thyme, leeks, Shallots, Carrots
served with Mint Sauce

~ ~

Mediterranean Ratatouille (V)

~ ~

All Served with Butter Roast Turned Potatoes and Seasonal Vegetables

~ ~

A Selection of Home Made Dessert
Continental Cheese served with Oat Biscuits, Celery and Grapes



Bowl Food Menu

(A Selection of 5 bowls)

French Menu

Seared Tuna Nicoise Salad topped with Quail Eggs and Herb De Provence Olives

Traditional Cassoulet sprinkled with Parsley and Garlic Bread Crumbs

Ratatouille of Mediterranean Vegetables topped with Grilled Goats Cheese

Seared Beef Fillet topped with Béarnaise Sauce and Classic French Fries

Mini Wedges of Dauphinoise Potatoes and Sliced Duck à l'Orange

Asian Menu

Fried Lemongrass Chicken with Green Papaya Salad

Beef, Chicken, or Vegetable Green Curry with Coconut Rice

Pork and Peanut Salad Cups with Sweet Pineapple

Sliced Hoi Sin Duck on Spring Onion Noodles

Sweet Chilli King Prawns with Water Chestnuts and Bok Choi

King Prawn and Chicken Phad Thai with Lime Wedges

Indian Menu

Chicken, Lamb, or Vegetable Dupiaza with Mini Coriander Naans

Beef or Lamb Jalfrezi with Turmeric Rice, Minted Onion Relish, and Mango Chutney

Chicken and Vegetable Korma with Coriander Rice topped with Mini Poppadums

Chickpea and Aubergine "Hari Marishi Kari" with Cinnamon Scented Rice

Selection of Tandoori Kebabs including Seekh Kebab (Ground Lamb and Spices)

Chicken Tandoori and Yoghurt and Mint Marinated Lamb with Rosti and Relish



Middle Eastern Menu

Chicken Tagine with Saffron, Green Olives, and Preserved Lemons
Date and Lamb Tagine with Orange Water Scented Couscous
Mini Meze, Tabbouleh Salad, Humus, and Tzatziki, with Pita Crisps
Warm Slow Roasted Lamb Salad with Mint and Pomegranate Dressing
Chilli and Honey Roasted Pumpkin, topped with Almond and Tangerine
Watermelon and Feta Salad with Kalamata Olives and Pumpkin Seeds

British Menu

Mini Cumberland Sausages and Butter Potato Mash with Red Onion Gravy
Mini Cod and Chips with Mushy Peas and Lemon
Honey Roasted Gammon on Bubble and Squeak Patties with Piccalilli
Irish Beef Stew with Parsley Dumplings
Mini Salmon Fish Cakes with Dressed Watercress Salad and Tartar Sauce
Roast Pork and Baby Roast Potatoes with Sage and Onion Stuffing, Crisp Crackling, and Apple Sauce
Mini Toad in the Hole with Wholegrain Mustard Batter and Caramelized Onion Gravy
Buttery Smoked Haddock and Quail Egg Kedgerree

Spanish Menu

Paella Rice with Mussels, Squid, and King Prawns
Chorizo and Monkfish Kebabs on Saffron Crushed New Potatoes
Spanish Tortilla on Baby Leaf Salad with an Olive and Balsamic Dressing
Patatas Bravas (Fried Potatoes in Smoked Paprika and Tomato Sauce)
Chicken Breast cooked in Sherry Sauce with Baby Onions and Figs



Caribbean Menu

Jerk Chicken with Rice and Peas

Ackee Salt Fish with Mango and Herb Rice

Deep Fried Plantain with Pineapple, Lime, and Chilli Salsa

Grilled Tuna with Lime, Pepper, and Garlic Marinade on Roast Yam

Curried Lamb with Warm Corn Bread

Butter Bean, Avocado, and Mango Salad with Coriander

Italian Menu

Mozzarella, Tomato, and Basil Bruschetta

Wild Mushroom and Truffle Risotto

Linguine with Pesto and French Beans

Penne Carbonara with Pancetta Crisps

Veal Saltimbocca on Wilted Spinach with Masala Sauce

Seafood Spaghetti

Eastern European Menu

Beef or Mushroom Stroganoff with Buttery Noodles

Chicken or Lamb Goulash with Herbed Rice topped with Sour Cream

Gravlax with Pickles and Rye Bread

Roast Duck on Braised Red Cabbage topped with Apple Sauce

Split Pea, Smoked Ham Hock, and Sausages



Japanese Menu

Sashimi with Soy and Wasabi Dressing

Tuna and Salmon California

Miso Cod on Pickled Japanese Radish

Katso Chicken Curry (Breaded Chicken Fillet with Curry Sauce on Rice)

Tempura Prawns with Soy and Chilli Dipping Sauce

Teriyaki Sliced Beef on Soba Noodles

Dessert Option

Mini Lemon Tarts with Raspberry Mascarpone

Mini Tiramisu Bowls

Sticky Toffee Puddings with Devonshire Clotted Cream

Mini Vanilla Crème Brûlées

Macadamia Nut Chocolate Brownies with White Chocolate Sauce

Pineapple and Mango Chargrilled Kebabs with Lime and Coconut Syrup

Cardamom and Rose Water Scented Rice Pudding Pots with Gold Leaf

Mini Baklavas with Honeyed Greek Yoghurt

Spanish Caramel Milk Tarts

Vanilla Cheesecake Wedges with Peach Champagne Compote

Summer Berries with Grand Marnier and White Chocolate Sauce

Mini Passion Fruit Pavlovas



Canapé Menu

Silver*

£30.00/person

- Baby Lasagne on a Porcelain Spoon with a Basil Leaf
- Croustade of Melon with Passion Fruit Jelly and a Parma Ham Crisp
- Smokey Chicken Drumlets served with Yard Coulis
- Marinated Chicken Skewers served with Mango Salsa
- Mini Yorkshire Pudding served with Horseradish and Seared Beef
- Toasted Pita with Slow Roasted Chicken and Garden Herb Pâté
- Mini Chicken Caesar Salad served in a Porcelain Spoon
- Mini Asparagus Bouquet tied with Pancetta and a Drizzle of Hollandaise Sauce
- Prawn Cocktail served in a Croustade with Lollo Rosso Leaves
- Wild Smoked Salmon served with Wasabi Crème Fraîche and Lemon Zest on a Blini
- Mini Fishcakes served with Watercress and Tartar Sauce
- Red Basil and Clotted Cream Scones with Chilli Jam
- Macadamia Pesto Pasta Salad (V)
- Vegetable Millefeuille served with Pesto Sauce in a Porcelain Sauce (V)
- Oriental Mushroom and Marinated Tofu in a Sesame Puff (V)
- Walnut and Cheddar Scone topped with Brie and Pear Chutney (V)
- Caramelised Red Onion Tart with Grilled Welsh Goats Cheese (V)
- Ratatouille on Baby Cucumber with Black Olive Tapenade (V)

*Please select 6 different canapés providing guests with 10 to 12 canapés per person



Gold*

£35.00/person

Mini Burger with Cherry Tomato and Quail Egg

Foie Gras Flambéed in Port with a Drizzle of Salt and Pepper

Lightly Salted Mini Beef Medallion

Mini Lamb Kofta served with Mint and Yoghurt Sauce

Duck Rilette served with Caramelised Orange Segments on a Rustic Bread

Blue Cheese and Smoked Bacon served in a Baby Jacket Potato

Smoked Duck with Mango Salsa on a Herb Rosti

Supreme of Curried Chicken with Shaved Coconut and Coriander on a Baby Naan

Smoked Salmon Blinis with Crème Fraîche and Caviar

Mini Cod Wellington

Lemon Peppered Haddock served with Fresh Dill on a Skewer

Black Pearl Scallop served with Streaky Bacon on a Skewer

Thai Noodles with Crayfish, Lemongrass, and Coriander (V)

Shitake Mushroom stuffed with Udon Noodles and Cilantro (V)

Roasted Courgette filled with Roasted Vegetables and Parmesan Shavings (V)

Mushroom and Spinach Filos cooked with Parmesan and Cream (V)

Poached Truffle Quails Egg served on a Roasted Baguette (V)

*Please select 8 different canapés (including Bronze, Silver and Gold), providing guests with 8 to 10 canapés per person



Platinum*

£48.00/person

Mini Burger with Cherry Tomato and Pan Fried Foie Gras

Milk Veal served with a Caramelised Nectarine

Foie Gras Brioche with Fig Marmalade

Black Caviar with Crème Fraîche Blinis

Lobster Bisque served in a Shot Glass

Black Pearl Scallop served on a Beetroot Crisp with Sprouts

Langoustine and Fennel Tartar with Dill Aioli

Lobster Croustade with Baby Endive and Champagne Foam

Black Truffle Scrambled Eggs served in a Porcelain Spoon (V)

Warm Mini Quail Eggs served on a Baguette Toast with Truffle (V)

New Jersey Potato with Black Truffle (V)

*Please select 10 canapés (including Bronze, Silver, Gold and Platinum), providing guests with 8 to 10 canapés per person



Dessert

£2.50 per canapé, per guest

Strawberries dipped in a Trio of Chocolate

Mini White and Dark Chocolate Cups filled with Toffee Mousse and Berries

Mini Fruit Galette with Vanilla Chantilly and Mint

Strawberries dipped in Dark Chocolate

Strawberries dipped in White Chocolate

Mini Fruit Salad served in a Dark Chocolate Box

Mini Chocolate and Hazelnut Millefeuille

A Selection of Pâte de Fruit

Mini Rum Baba served with Chantilly Cream

Mini Bannoffee Pie

Chocolate Brownie Bite

Exotic Fruit Salad Skewer

Mini Champagne Jelly with Pieces of Strawberry

A Selection of Chocolate Truffles

Mini Pistachio and Strawberry Macaroons



Fine Dining Menu

Menu 1

Line Hooked Red Tuna Tartar marinated in Coconut Milk served with a Mixed Pepper Salad

Wild Smoked Salmon with Crème Fraiche and a Watercress Salad

Seared Sussex Free Range Beef Salad served with Sundried Tomatoes and Italian Parmesan Shavings

Marinated Beef Carpaccio served with Rocket Leaves and Parmesan Shavings

Wild Mushroom and Parmesan wrapped in a Swiss chard on a bed of Mixed Leaves and Endive Salad (V)

Grilled Vegetable Millefeuille with a Pesto Dressing (V)

English Asparagus with Herb Vinaigrette (V)

~~

Sea Bream Filet served with a warm Black Eyed Beans, Pancetta and Sugar Snap Salad

Rack of New Season Free Range Cornish Lamb with St. Georges Mushrooms and Crushed Morille

Double Loin of Lamb on a bed of Sweet Potato Mash with Asparagus

served with a Lamb and White Wine Jus

Roasted Vegetable with Golden Breadcrumbs served with Salad Leaves (V)

Mediterranean Ratatouille served with Tapenade Crostini (V)

Portabella Mushroom with Grilled Goats Cheese on a bed of Truffle Gnocchi (V)

~~

Trio of Dessert: Lemon Sorbet, Exotic Fruit Salad and Chocolate Delice

Home Made Apple Tart

Trio of Chocolate Mousse with a Cointreau Marinated Orange Salad

~~

***Please select 1 starter, 1 main and 1 dessert**



Menu 2
£10 supplement

Pan Fried King Scallops served on a Three Color Beetroot Carpaccio with Fenugreek and Beetroot Sprout

Roasted Baby Root Vegetables with Shaved Parmesan on Wild Arugula Served with Port sauce (V)

Trio of Cold Meat and its three sauces Black Pepper, Fresh Horseradish and Red Chili Mustard,
served with a Mixed Salad

~ ~

Red Mullet Filet in a Puy of Lentil Ragout served with Lemon and Lime Segments

Red Snapper on a bed of Celeriac Mash with Baby Fennel

Red Wine Poached Pear stuffed with Stilton on a bed of Parmesan Polenta (V)

~ ~

Frozen Berries served with Hot White Chocolate

Apple Crumble served with Home Made Custard and Dark Chocolate

Trio of Dessert: Raspberry Mousse , Exotic Fruit Salad and Fruit Sorbet

~ ~

***Please select 1 starter, 1 main and 1 dessert**



Menu 3
£20 supplement

Smoked Chorizo and Scallop on a Bed of Yellow, Green and Red Tomato Comfit with Kale

Grilled Asparagus with White Wine Crème served with a Mixed Sprout Salad and a Truffle Oil Dressing(V)

Salmon, Red Tuna and Grouper Ceviche served with Fennel and Sango Radish Sprouts

~ ~

Portobello Mushroom with a slice of Goats Cheese and Breadcrumbs served on a bed of Truffle Rice (V)

Cabbage and Pancetta stuffed Poussin with New Jersey Potatoes, Parsnip and courgette Flowers

Pan Fried Sea Bass on a bed of Sweet Corn Puree, Fresh Date Mash and Tangy Lemon and Lime Zests

~ ~

Dark Chocolate Fondant with a White Chocolate Core

Trio of Dessert: Malabi, Mixed Berry Salad and Raspberry Sorbet

~ ~

***Please select 1 starter, 1 main and 1 dessert**



Drinks Packages

45 minute Drink Receptions

During your 45 minute drinks reception, your guests will be served a glass and a top up. We recommend that you purchase an all inclusive (unlimited) drinks package for the rest of the duration of your event.

Bottled Beer, Red and White Wine

£9.50/person

A selection of premium bottled beer, red and white dry wines.

Bellini Reception

£9.50/person

A classic sparkling drink made with fresh peach purée.

Cocktail Reception

£12.5 /person

Award winning cocktails created by London's top mixologists, all made with fresh ingredients to secret recipes.

Champagne Reception

£15.00/person

Altitude's house Champagne is light and fruity with fine, discreet bubbles and subtle overtones of apples and pears. Has undergone 2 years' cellar ageing.

Laurent Perrier Brut NV

£22.50/person

Leaning towards a lighter house style, crisp green apples and citrus flavours give the wine good food compatibility.

Veuve Clicquot NV Reception

£25.00/person

Archetypal Champagne from a historic house, Madame Clicquot's wine displays a superb marriage of freshness and power.

Complimentary still and sparkling water will be provided for all guests as part of our drinks package receptions.



Drinks Packages

Unlimited Fruit Juices, Soft Drinks, Tea and Coffee

£15/person

This package includes unlimited drinks for the duration of your event. Your bar will serve fruit juices, all soft drinks, and still and sparkling water.

A selection of traditional and herbal teas will be available, along with fresh filter Coffee.

Unlimited Bottled Beer, Wine, and Soft Drinks

£38.50/person

This package includes unlimited drinks for the duration of your event. Your bar will serve premium bottled beers, a selection of white and red wines (rosé also available upon request), fruit juices, all soft drinks, and still and sparkling water.

Unlimited Full Open Bar

£60/person

This package includes unlimited drinks for the duration of your event. Your bar will serve premium bottled beers, a selection of white and red wines (rosé also available upon request). All major spirits will be served, including vodka, gin, whisky, rum and brandy (other spirits are available and can be quoted for upon request).

The bar will also serve fresh fruit juices, all soft drinks and, still and sparkling water.

Unlimited Full Open Bar with Cocktail Mixologist

£70/person

This package includes unlimited drinks for the duration of your event. Your bar will serve premium bottled beers, a selection of white and red wines (rosé also available upon request).

All major spirits will be served, including vodka, gin, whisky, rum and brandy and specialist liqueurs required for cocktails (other spirits are available and can be quoted for upon request).

The bar will also serve a selection of cocktails, and non-alcoholic cocktails, as well as fresh fruit juices, all soft drinks, and still and sparkling water.



Unlimited Full Open Bar with Cocktail Mixologist and Unlimited Champagne

£90/person

This package is the ultimate drinks package. It includes an Unlimited Full Open Bar for the duration of your event. This package includes unlimited drinks for the duration of your event. Your bar will serve premium bottled beers, a selection of white and red wines (rosé also available upon request).

All major spirits will be served, including vodka, gin, whisky, rum and brandy and specialist liqueurs required for cocktails (other spirits are available and can be quoted for upon request).

Champagne will also be served, and can be incorporated into the cocktails.

The bar will also serve a selection of cocktails, and non-alcoholic cocktails, as well as fresh fruit juices, all soft drinks, and still and sparkling water.

Unlimited Fresh Juice Bar

£7.50/person (when chosen in addition to one of our drinks packages)

£15/person (when chosen separately)

Our juice bar serves freshly squeezed orange or grapefruit juice.

The fruits are squeezed on the bar in front of the guests, and is a perfect healthy option for the start of any event. A wide selection of other delicious fruits can be prepared and squeezed into fresh fruit juices or exciting cocktails.

The fresh fruit bar is available for guests as a standalone option, or can be combined with one of our all inclusive drinks packages, allowing guests to mix fruit juices to make amazing Cocktails or Mocktails.