



# Conference Menu

## Half day catering package

Morning: coffee, tea and biscuits

Mid-session: coffee, tea and biscuits

With lunch – sandwiches, crisps, fruit and juice – 21.00

With finger food – four items and one sandwich – 26.00

Selection per person

With hot and cold fork buffet lunch – 32.00

## Full day catering package

Morning: coffee, tea and biscuits

Mid-session: coffee, tea and biscuits

Afternoon: coffee, tea and cakes

With lunch – sandwiches, crisps, fruit and juice – 26.00

With finger food – four items and one sandwich – 31.00

Selection per person

With hot and cold fork buffet lunch – 37.00

## Sandwiches

### **Please select four sandwiches**

(served as one half round per sandwich):

#### **Bloomers**

Salt beef and English mustard  
Smoked salmon, cream cheese, cucumber and rocket  
Egg mayonnaise and sun-blushed tomatoes (v)

#### **Baguettes**

Wiltshire ham, Emmental and Dijon mayonnaise  
Tuna mayonnaise, cucumber and rocket  
White Fox Cheddar and balsamic onion (v)

#### **Wraps**

Harissa chicken and khobez flatbread wrap  
Supercharged miso salmon, edamame and spinach  
Veggie-licious, carrot, avocado and fire-roasted peppers (v)

## Finger Food

**Please select one item from sandwiches listed above and four finger food items from the list below:**

#### **Meat**

Barbecue chicken skewer, Pico de Gallo (c)  
Lamb kofte, mint yoghurt dip (w)  
Pulled pork burger, spicy carrot slaw (w)  
Grilled asparagus wrapped in Parma ham (c)

#### **Fish**

Smoked haddock, deep-fried caper mayonnaise (w)  
Seared mackerel bruschetta, confit peppers (c)  
Grilled focaccia pissaladière, lemon thyme (w)  
Sardines on toast, crispy shallots (c)

#### **Vegetarian**

Grilled polenta, caponata, golden sultana (w)  
Breakfast radish, hummus, grilled flatbread (c)  
Cucumber cups, Greek salad, Kalamata olive dressing (c)  
Pea, spinach and spring onion frittata, mint crème fraîche (c)

#### **Desserts**

Pineapple and lime zest skewer, cardamom crème fraîche  
Mini carrot cake, toasted pistachio  
Aubergine, chocolate cake

(w) = warm | (c) = cold

## Fork Buffet

Please select two main dishes from meat, fish or vegetarian items (served with two seasonal salads and bread):

### Meat

Grilled flat iron steak on grilled tenderstem broccoli, Romesco sauce (c)  
Lime-marinated chicken breast, salsa Creolla (c)  
Ham hock, peas, spinach and cheddar quiche (c)  
Braised lamb shoulder, fragrant couscous, rose harissa yoghurt (w)  
Beef and pork meatballs, fresh penne pasta, basil tomato sauce (w)  
Thyme-marinated chicken, avocado salsa (w)

### Fish

Cornish mackerel escabeche on confit fennel (c)  
Hot smoked salmon and watercress quiche (c)  
Grilled swordfish on roasted lemon and fregola salad (c)  
Smoked haddock and salmon fishcake, minted peas, tartare sauce (w)  
Cod and haricot beans ragout, saffron aioli (w)  
Baked coley parcel, pak choi, lemongrass and ginger (w)

### Vegetarian

Cumin-roasted stuffed aubergine, tabbouleh and feta (c)  
Caramelised onion and red pepper tortilla (c)  
Asparagus, peas and broad bean quiche, minted goat's cheese curd (c)  
Deep-fried macaroni balls, tomato and parmesan sauce (c)  
Stuffed red pepper with caponata, basil pesto (c)  
Courgette and feta fritters, hummus and pomegranate (c)

### Desserts

Lemon posset, vanilla shortbread  
Chocolate and pistachio tart  
Pineapple and melon fruit salad, lime syrup

(w) = warm | (c) = cold

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**Minimum numbers:** All of our menu costs are based on a minimum of 10 guests unless otherwise stated; an additional charge may apply when providing service to less than 10 guests.

**Hire charges:** Prices inclusive of standard equipment, including glasses, china, cutlery and bar service for up to 75 guests.

**Staffing:** Staffing costs are included in meeting menus for up to 75 guests. Meetings above 75 guests are subject to additional staffing and equipment cost.

**Final numbers:** Final numbers must be confirmed in writing three days before the date of the event. In the event that expected number of guests is reduced after this time, the client will be charged for the originally confirmed number of guests. In the event of an increase in numbers, we will try to accommodate the extra guests and the client will be charged for the increased number of guests.

All prices are excluding VAT.

We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirement, please let us know. We would love to tell you what's in our food to assist you with your choice.

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