

A large, dark blue circle containing the text "CANAPES AND DINNER MENUS" in white, bold, sans-serif font, centered within the circle.

**CANAPES
AND
DINNER MENUS**

**Meeting @ Novotel London
Paddington**





Cold Selection

Salmon confit with beetroot and sour cream

Goat cheese and sun-dried tomato pesto

Bresaola and figs with a champagne and honey dressing

Oriental salmon tartar

Chicken liver pate en-croute

Walnut sable with Oxford blue cheese and Parma ham

Tuna tataki with wasabi, cucumber and lime

Red onion marmalade with Brie and thyme

Beef Carpaccio with balsamic and parmesan shavings

Hot Selection

Oyster tempura

Mini fish and chips with tartar sauce

Wild mushrooms and quail egg with Béarnaise sauce

Mozzarella and cherry tomato soufflé

Crab beignets with Wasabi mayonnaise

Beef teriyaki

Sweet Selection

Chocolate tartlets

Mini fruit skewers

Cocktail petit fours

Canapés Reception Menus

Pricing

30 min package

2 cold selections

2 hot selections

1 sweet selection

1 drink per person

£17.00 pp

Minimum 12pax

60 min package

4 cold selections

4 hot selections

1 sweet selection

2 drinks per person

£32.00 pp

Minimum 10pax

*Choice of drinks from wine, beer and soft drinks





Starter Options

Roasted sweet potato soup with crepes

Spinach and potato soup

Tomato, avocado and mozzarella salad
with a lemon dressing

Camembert and red onion tart
Mâche salad

Steamed chicken with Asian vegetables
in a ginger broth

Asparagus wrapped in smoked salmon
and served with a herb tart

Parma ham and melon served with a
balsamic reduction and a petit salad

Main Options

Pave of salmon with minted leeks,
Parmentier potatoes and tomato fondue

Pan-seared sea bass with braised new
potatoes and broad beans in a beurre blanc
sauce

Grilled rump steak of beef with
horseradish mashed potato, turned
vegetables and pepper sauce

Crown of corn-fed chicken with thyme
butter, Lyonnaise potatoes, fine beans
and a thyme jus

Rump of lamb with château potatoes and
roasted vegetables with a rosemary jus

English goat's cheese tatin
served with ratatouille and rocket salad

Set Dinner Menus Option 1

Dessert Options

Chocolate and caramel cheesecake
with chocolate ice cream

Traditional apple tart tatin with
vanilla ice cream

Vanilla crème brulee

Selection of ice creams and sorbets

Pricing

3-course set menu £28.00 pp

3-course choice menu * £32.00 pp

* Maximum 3 choices per course
- For more than 20 attendees, individual
choices should be communicated 5
working days before the event





Starter Options

Consommé of mushroom with gnocchi and herbs

Salmon tataki with spring onions and teriyaki sauce

Pan-seared scallops with pea puree and Hollandaise sauce

Grilled chicken with Israeli couscous and a roasted peppers salad

Main Options

Halibut pave with olive tapenade on a bed of truffle-scented risotto

Comfit of duck legs with braised red cabbage, roasted potatoes and carrots and a red wine sauce

Traditional Beef Wellington with sautéed spinach and baby vegetables

Butternut squash tortellini with shallots and basil

Dessert Options

Traditional cheese plate with figs chutney and biscuits

Chocolate fondant with clotted cream ice cream

Poached pears spiced with red wine

Strawberry and chocolate pancake with berries compote

Set Dinner Menus Option 2

Pricing

3-course set menu	£34.00 pp
3-course choice menu *	£39.00 pp

* Maximum 3 choices per course
- For more than 20 attendees, individual choices should be communicated 5 working days before the event





Starter Options

Selection of breads

Homemade winter soup or a Gazpacho during summer months

Selection of cured meats and smoked salmon

Selection of Chef's choice salads

Salad leaves and condiments

Chef's choice of 'taster' to awaken the senses

Dessert Options

Selection of cakes with at least one chocolate option!

Freshly-diced fruits with berries

Seasonal whole fruits

British cheese selection with crackers

Main Options

Fish of the day served with matching vegetables

A chicken or duck dish

Chef's choice of local beef, lamb or pork served with trimmings

Selection of vegetarian options

Pasta of the day

Green and seasonal vegetables

Rice or potatoes

£28.00 per delegate
Minimum 20 people

'Elements' Buffet





SPARKLING WINE & CHAMPAGNE

Codorniu Brut, Cava £25.00
Da Luca Prosecco £26.00
Taittinger Brut Reserve £41.00
Taittinger Brut Prestige Rose £43.00

WHITE WINE

Kleine Zalze Bush Vines Chenin Blanc, Stellenbosch £19.90
Parini Pinot Grigio delle Venezie £22.00
Veramonte Chardonnay Reserva, Casablanca Valley £23.50
Bocelli Vermentino Toscana £24.00
Castell de Raimat Albariño, Costers del Segre £25.50
Picpoul de Pinet, Les Girelles, Jean-Luc Colombo £27.00
Vavasour Sauvignon Blanc, Awatere Valley £28.00
Starve Dog Lane Pinot Gris, Adelaide Hills £28.00
Sancerre, Les Collinettes, Joseph Mellot £29.00

ROSE WINE

Granfort Cinsault Rose, Vin de France £21.00
Vendange White Zinfandel, California £22.00

RED WINE

Kleine Zalze Gamay Noir, Coastal Region £21.00
Élevé Pinot Noir, Vin de France £23.00
Greenwood Pass Merlot, California £24.50
Marqués de Morano Rioja Crianza Tinto £25.00
Bocelli Sangiovese Toscana £26.00
Casillero del Diablo Devil's Collection Red Reserva £27.00
JJ Hahn Homestead Cabernet Sauvignon, Barossa Valley £28.00
Shingleback Haycutters Shiraz, McLaren Vale £28.50
Salentein Barrel Selection Malbec, Uco Valley, Mendoza £29.00

BEERS, LAGERS & CIDERS

Kaliber 330ml (non-alcoholic) £3.20
Beck's Bier 275ml £3.90
Hoegaarden 330ml £3.90
Leffe Brune 330ml £3.90
Budweiser 330ml £4.00
Peroni Nastro Azzuro 330ml £4.00
Sol 330ml £4.00
Bulmers cider 568ml £5.20
Bulmers cider pear 568ml £5.20



BEVERAGE PACKAGE

Only served with dinner or a canapé menu

Your choice of

White wine (Kleine Zalze Bush Vines Chenin Blanc)
and
Red wine (Kleine Zalze Gamay Noir)* or beer

Served over a 2-hour period with:

orange and apple juice,
selection of soft drinks,
still and sparkling water

£17.00 per person

* ½ bottle of wine or 2 beers per person





THANK YOU