



BY MONTCALM®  
SHOREDITCH  
LONDON TECH CITY

## CONFERENCE & EVENTS MENU

AUTUMN / WINTER 2015

### BREAKFAST

Tea, coffee and biscuits	£3.50	Bacon, sausage or egg butties	£5.95
Tea, coffee and pastries	£4.50	Scones and jam with clotted cream	£5.50
Tea, coffee and fresh fruit	£3.85	Chocolate brownies	£3.75
Fruit smoothies	£4.50	Tea, coffee & Madeira cake	£4.50
Yoghurt and granola pots	£4.50	Breakfast buffet	£20.00

### SANDWICH LUNCH

£15

*Please select three  
of the following items*

Coronation chicken wraps

Smoked salmon and cucumber bagels

Heritage tomato and mozzarella  
on tomato & herb bread (v)

Honey roast ham and mustard  
on onion bread

Egg and watercress on white bread (v)

*Served with vegetable crisps  
and a seasonal fruit platter*

### BREAKFAST BUFFET

£20

Blueberry and banana smoothie shots

Granola and seasonal fruit pots

Sausage and Bacon rolls

Selection of mini pastries (croissant,  
pain au chocolat, pain au raisin)

Artisan bread

Charcuterie and cheese selection

Fresh fruit salad

Tea & coffee

All prices are exclusive of VAT at current rate of 20% and service charge of 12.5%  
Foods described within this menu may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance  
please notify a member of management who will be pleased to discuss your needs with the Head Chef

## FINGER FOOD BUFFET

£17.50

*Please select three sandwiches from the sandwich menu and five items from the following selection*

Caesar croquettes  
Crispy pork with apple sauce  
Chicken satay sticks  
Lake District Farmers black pudding sausage rolls and homemade plum condiment  
Lake District Farmers mini cheese burgers  
Soused herrings in cider  
Oxford blue cheese, pear and walnut tartlets (v)  
Butternut squash soup shots (v)  
Salmon fishcakes and tartare sauce  
Wild mushroom arancini (v)  
Mini toad in the hole  
Spring vegetable rolls (v)  
Quinoa, pomegranate and avocado (v)  
Confit duck & spring onion rolls  
Mini pavlova, rhubarb curd  
Chocolate brownies with tonka cream  
Banoffee tartlets

## FORK BUFFET

£25.00

*Please select two main courses, three side dishes and two desserts from the following selection*

### MAIN COURSES

Chicken and wild mushroom terrine  
Cold poached salmon with beetroot  
Broccoli and blue cheese quiche (v)  
Pulled BBQ pork sliders  
Chicken, chickpea and red pepper casser  
Thai green vegetable curry with quinoa (v)

### SALADS & SIDES

Heritage tomato and fennel salad (v)  
Tabbouleh (v)  
Potato and spring onion salad (v)  
Charred corn on the cob (v)  
New potatoes and herb butter (v)  
Secretts Farm salad with house dressing (v)

### SWEET BITES

Fruit meringues  
Chocolate pots  
Lemon tarts  
Chocolate brownies

## BOWL FOOD MENU

£5.00 each

### SAVOURY BOWL FOOD

Coq au vin, creamed potato  
Beer braised beef 'pie'  
Shrimp rigatoni  
Couscous, chorizo and beans  
Fish and chips with minted pea puree  
Cumberland sausage and mash  
Mackerel, noodles and dashi  
Wild mushroom risotto, parmesan and truffle (v)  
Waldorf salad and Bosworth Ash mousse (v)

### DESSERT BOWL FOOD

Winter fruit fool, gingerbread biscuit  
Rice pudding, spiced pear compote  
Apple crumble, custard  
Chestnut Tiramisu

## CANAPÉ MENU

£3.00 each

### COLD CANAPÉS

Gin and tonic cured salmon and dill

Cashel blue, Parmesan shortbread, apple (v)

Marinated beetroot and St Tola on brioche (v)

Curried tuna & coriander

Vintage smoked salmon, goat's cheese  
and Beluski caviar

Foie gras terrine, gingerbread and prune

Ballotine of corn-fed chicken leg  
with sage emulsion

Ham hock, burnt apple and hazelnut

### HOT CANAPÉS

Mushroom arancini (v)

Salt baked celeriac with truffle mayonnaise (v)

Crisp confit duck, spiced plum gel

Smoked haddock fishcake  
with fine herb crème fraîche

Lamb koftas and mint yoghurt

Mini beef burger

Lake District Farmers black pudding sausage  
rolls with homemade HP sauce

Fish 'n' chips with Tartare sauce

### DESSERT CANAPÉS

Caramel pear crumble tartlet

Baileys and white chocolate cheesecake

Chestnut Opera

Apple and blackberry delice

Praline and chocolate meringues

Selection of nuts, crisps & olives

£4.50

## FOOD STATIONS

£10.00 per person per station

### CHARCUTERIE STATION

Bresaola

Air dried ham

Chorizo

Fennel salami

Pork rillettes

Cornichons and pickles

### BRITISH STATION

Ploughmans

Scotch eggs

Lake District Farmers black  
pudding sausage rolls

Gammon, egg and pineapple

Beef, Yorkshire pudding  
and horseradish

### CHEESE STATION

Selection of continental cheeses

Chutney

Oatcakes and crackers

Fruit and celery

Honey

### SLIDER STATION

Lake District Farmers mini cheese burgers

BBQ pulled pork

Salmon, cucumber and fennel slaw

Spiced chicken and sour cream

### DESSERT STATION

Oreo cookie cheesecake

Sachertorte

Passion fruit meringue pie

Milk chocolate Gianduja brownie

Coconut & mango mousse

Lychee, raspberry and rose opera

## SEATED LUNCH & DINNER MENU

### THREE-COURSE MENU

£42.50

*Please select one starter, one main course and  
one dessert for the whole party*

#### STARTERS

Bubble and squeak soup (v)

Rillette of duck, ginger bread, prune and apple

Hay smoked mackerel with cucumber ketchup and sea vegetables

Chiogga beetroot and gorgonzola, walnut crumble (v)

Classic smoked salmon

Dressed crab cocktail with avocado and fennel (supp £4)

Chicken and leek terrine, sauce Gribiche

#### MAIN COURSES

Truffle risotto, parmesan and rocket cress (v)

Onion tart with crispy egg and cep (v)

Bream, white bean and vanilla, mussels

Pollock, served with potato puree, lentils and bacon

Slow cooked lamb leg, cauliflower and hazelnut

Chicken, salsify and Bourguignon sauce

Beef rump Rossini, fondant and wild mushrooms (supp £7)

#### DESSERTS

Winter fruit mess, toffee

Spiced roasted pineapple,  
rum and raisin ice cream

Hazelnut and chocolate delice,  
clementine sorbet (supp £3)

Cashel blue,  
dates, celery and hazelnut

Custard tart,  
spiced quince sorbet

Tea, coffee & petits fours



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## DRINKS SELECTION

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### BEER

#### LAGER 33CL

Steinlager  
(New Zealand, Auckland)  
5% £4.17

### SOFT DRINKS

#### SODA 33CL

Coke/Diet Coke £2.92

#### FEVER-TREE 20CL

Tonic, Light Tonic,  
Lemonade, Ginger Ale,  
Ginger Beer, Bitter Lemon £2.50

#### JUGS OF JUICES 1.5L

Orange, Pineapple, Apple,  
Grapefruit, Cranberry £7.08

#### MINERAL WATER 75CL

Still & sparkling £3.50

### SPARKLING WINE & CHAMPAGNES

Prosecco 'Porta Leone', Treviso, Italy £26.67  
Champagne Searcys Cuvée, Brut, NV £45.83  
Champagne Henri Blin, Brut, NV £50.00  
Champagne Andre Jacquart Blanc de Blancs  
1er cru, Brut, NV £59.16  
Champagne Brice Rosé  
Blanc de Noirs, Brut, NV £51.16  
Champagne Billecart-Salmon Rosé, Brut, NV £80.00

### WHITE WINE

Domaine Robert Vic 'Reserve Petit Paul'  
Colombard / Vermentino  
Languedoc-Roussillon, France 2013 £16.66  
Casa Lia Chardonnay, Chile 2013 £18.33  
Grillo 'Njiro', Vitinicola Tola, Sicily, Italy 2013 £19.16  
Picpoul de Pinet 'Reine Juliette'  
Terres Rouges, Languedoc, France 2013 £21.66  
Winchester Sauvignon Blanc, Harelow Cove,  
Marlborough, NZ 2013 £24.16  
Albarino 'Esencia Divina', Adegas Gran Vinum,  
Rias Baixas, Spain 2011 £30.00  
Chablis St Marc, Jean Marc Brocard,  
France 2012 £35.00

### RED WINE

Domaine Robert Vic 'Reserve Petit Paul'  
Grenache / Cinsault / Merlot  
Languedoc-Roussillon, France 2013 £16.67  
Vdp D/Oc Merlot 'Les Clairieres', France 2012 £18.33  
Syrah di Sicilia, Agricole Tola, Italy 2013 £20.00  
Montepulciano Ilauri Bajo, Tuscany,  
Italy 2013 £20.83  
Casa Mariol, Samsó Crianza, Terra Alta,  
Spain 2010 £24.16  
Valpolicella Ripasso Le Tobeles, Veneto,  
Italy 2012 £29.16  
Domaine Didier Tripoz Vieilles Vignes,  
Burgundy, France 2010 £30.00  
Caldas Tinto, Alves de Sousa, Douro,  
Portugal 2010 £30.83  
Chateau des Gravieres Cuvée Prestige,  
Bordeaux, France 2011 £32.50

### ROSÉ WINE

Cerasuolo d'Abruzzo Chiola, Italy 2013 £20.00