



BELUGA.LONDON

# Menu Brochure 2018





# OUR TEAM HAVE ONE STRONG UNIFIED COMMITMENT

to design & create brilliant events



- To consider sustainability at every opportunity; in our kitchens and front of house
- To eliminate GM foods and trans fats from our menus
- To reduce fat and salt across our plates (we have done this by 50% this year)
- To only buy MSC accredited fish stocks & support British coastal fishermen
- To train our staff to the highest standards and instil our passion and drive into them



All our prices are exclusive of VAT

## HOT DRINKS

We only use coffee that is Fairtrade and made using traditional roasting and blending methods. Our premium quality Arabica beans have a dark and intense roast which produces a rich dark chocolate and caramel flavour with a hint of roasted hazelnuts, perfect when blended with milk.

All our teas are from plants in India, East Africa and Ceylon and fairly traded.

### **TEA, COFFEE & COOKIES £4.75pp**

Freshly brewed Fairtrade coffee and a selection of Fairtrade tea and herbal infusions. Served with a selection of cookies

### **WHY NOT ADD...**

#### **EVER SO TEMPTING BROWNIE BOARDS £2.50pp**

Farmhouse boards of brownie chunks in three different flavours; chocolate and salted caramel, dark chocolate and walnut and rocky road

#### **YOGA BUNNY STATION £3.50pp**

Granola and yoghurt shots, cranberry flapjacks and date bars





# JUICES, PRESSES AND SOFTS

## **JUGS OF FRUIT JUICES (1 litre) £6.50**

A choice of: orange, apple, grapefruit, tomato, pineapple or cranberry

## **BLENDED JUICES BY THE JUG (1 Litre) £7.50**

Orange, apple and cranberry, Apple pressé and elderflower, Cloudy apple and pomegranate finished with soda

## **JUGS OF HOMEMADE LEMONADE (1 Litre) £7.50**

Cloudy lemonade, Lemon and basil, Peach purée blended with lemonade, Morello cherry muddled with homemade lemonade

## **LARGE POP TOP BOTTLES OF INFUSED WATERS**

**£5.50**

Lemon and lime Cucumber, Apple and Mint Orange, lemon and Thai ginger

## **KINGSDOWN MINERAL WATER £3.95**

A choice of still or sparkling (750ml)



# BREAKFAST

## **PASTRY BASKET £9.00pp**

A selection of freshly baked breakfast pastries, croissant and Pain au Chocolate  
Served with tea, coffee and infusions

## **MUFFINS £3.50pp**

Bran, lemon and poppy seed, blueberry

## **‘LUXE’ ENGLISH BREAKFAST MUFFINS**

### **£6.00pp**

Freshly baked traditional English muffins filled with your choice of Cumberland sausage, British bacon or fried free range egg (one muffin per person) Served with brown and red sauce

## **CLASSIC BREAKFAST BUTTIES £9.50pp**

Served with freshly brewed fair-trade coffee, classic & herbal teas

Please choose 2 from the following:

Suffolk sweet cured bacon bloomer

Rare breed Cumberland sausage bap

Chalk farm salmon & cream cheese bagel

Scrambled egg & mushroom croissant

Tomato & Montgomery Cheddar croissant

Served with Heinz tomato & HP sauce

## **FULL BREAKFAST SERVICE £19.50pp**

A full A La Carte Menu served in your private dining room. Items to include: Smoked Salmon, Eggs Benedict, Full English Breakfast

## **SEASONAL CUT FRESH FRUIT PLATTER**

### **£3.50pp**



# BREAKFAST STATIONS

Minimum 10 Guests

## THE CONTINENTAL MORNING START

**£14.95pp**

Just yummy! A selection of freshly baked breakfast goods served with a selection of jams and preserves, our seasonal fresh fruit platter, natural yoghurt. Fresh fruit juice and freshly brewed Fairtrade coffee, tea and infusions

## THE 'OH SO GOOD & HEALTHY'

**BREAKFAST £16.95pp**

Low fat and moreish! A selection of low fat oat muffins, mini bagels with smoked salmon and light cream cheese, home roasted five seed granola with low fat yoghurt, Bircher muesli and seasonal fresh fruit platter. Fresh fruit juice and freshly brewed Fairtrade coffee, tea and infusions

## NOW 'THAT'S WHAT WE CALL A FULL ENGLISH' £19.50pp

Warm freshly baked breakfast goods served with jams and preserves. Cumberland sausage, Crispy British back bacon, Black pudding, Scrambled, free range eggs, Grilled tomatoes, Pan fried field mushrooms, Freshly prepared seasonal fruits, A choice of fruit juices Fairtrade coffee, teas and infusions





# BREAKFAST CANAPES

## SERVED COLD

Cinnamon Chelsea bun 'bites' (v)  
Granola shots with blueberry compote (v)  
Bagel bites with hot smoked salmon and dill cream cheese  
Melon and prosciutto skewers with balsamic syrup  
Miniature ham and cheese croissants  
Berry spoons with vanilla crème fraiche (v)

## SERVED HOT

Good old bacon sarnie bites with HP or tomato sauce dollops  
American pancakes with maple glazed bacon and tomato jam  
Little kedgeriee rice cakes topped with fried quails' eggs  
Black pudding bon bons with H.P sauce  
Smoked haddock and spinach tartlets with mornay sauce  
Scrambled eggs with mushrooms and gruyere on sourdough toast (v)  
Eggs Florentine with quails' eggs and chive hollandaise (v)

6 Canapés per person - £16.00

8 Canapés per person - £18.00



# LUNCH AND GRAZING MENUS

## THE WORKING LUNCH £14.95pp

A selection of freshly baked breads, all lavishly filled with our seasonal selection of meat, fish and vegetarian fillings with kettle crisps, seasonal fresh fruit.

Freshly brewed Fairtrade coffee, tea and infusions.

## THE 'LUXE' WORKING LUNCH £18.95

A selection of freshly baked breads, all lavishly filled with our seasonal selection of meat, fish and vegetarian fillings with kettle crisps, two items of chefs' choice light bites, seasonal fresh fruit and continental cheese board.

Freshly brewed Fairtrade coffee, tea and infusions.

## WHY NOT ADD...

### LIGHT BITES

You'll find them on the next page

## SEASONAL SALAD SELECTION £4.00pp

Our chef will use the best of the season's bounty!

## BRITISH FAVOURITES FROM THE TEA TABLE £4.00pp

A selection of traditional, Eccles cakes, fruit cake, cherry Bakewell slices or Victoria sponge





# LIGHT BITES

## FROM THE SEA AND SHORE

Traditional Fish and Chips - Haddock Goujons & Chips with Tartare Sauce **£2.25**

Spiced Thai Fishcakes with Wasabi Mayonnaise **£2.15**

Japanese Tempura Prawns with Sweet Chilli Dipping Sauce **£2.25**

Skewered Thai Marinated King Prawns with Ginger, Lemon and Coriander **£2.20**

Mini Eggs Royale – Toasted English muffin topped with Smoked Salmon,  
poached Quails Egg, Hollandaise Sauce and Chives **£2.50**

Cornish Crab Spring Rolls with Soy and Ginger Dipping Sauce **£2.40**

Smoked Haddock Eggs – Quails Egg wrapped in Potato and Smoked Haddock  
coated in Crispy Breadcrumbs **£2.25**

## FROM THE FARM AND FIELD

Rosemary Skewered Spring Lamb with Pea and Mint Dip **£2.75**

Mini Chorizo Scotch Egg with Tomato Jam **£2.50**

Thai Chicken on a Lemongrass Skewer with Sweet Chilli Dipping Sauce **£2.25**

Honey and Mustard Glazed Mini Sausages with Olive Oil Mash **£2.50**

Mini Beef Burgers with Bacon Jam and Home Pickled Cucumber **£2.40**

Sirloin Steak and Chips with Bernaise Sauce served in a mini cone **£2.65**

Miso Glazed Beef Fillet Skewers with Massaman Curry Dipping Sauce **£2.55**

Lamb Kofte with Minted Yoghurt Dip **£2.50**

## FROM THE VEGETABLE PATCH (v)

Authentic Indian Vegetable Samosa with Minted Yoghurt Dip **£2.20**

Wild Mushroom Arancini Ball with Mozzarella **£2.00**

Pea and Mint Tartlet with Creamed Feta **£2.20**

Sweetcorn, Coriander and Ricotta Fritter with Avocado and Lime Pickle **£2.20**

‘Posh Cheese on Toast’ Comte Cheese & Red Onion Chutney on Ciabatta **£2.15**

Pear, Walnut and Blue Cheese Tartlet **£2.25**

Polenta with Goat’s Cheese, Red Onion Jam and Crispy Sage **£2.20**

# COLD BUFFET

Our cold fork buffet can be delivered as two or three main items and includes two seasonal salads, a selection of freshly baked breads and one dessert. Prices also include freshly brewed Fairtrade coffee and a selection of Fairtrade tea and herbal infusions.

**2 MAIN COURSE (INC VEGETARIAN OPTION) £24.50pp**

**3 MAIN COURSE (INC VEGETARIAN OPTION) £29.50pp**

## FROM THE FARM AND FIELD

Marmalade glazed bacon loin with mustard fruits

Pork and chicken lattice with plum and apple chutney

Thai beef salad with rice noodles and coriander

Jerk spiced chicken with sweet potato salad and honey mustard dressing

Lemon and garlic roast chicken, with Caesar salad

Butchers board of cold meats, pies and pastries, pickles

## FROM THE SEA AND SHORE

Chemoula spiced salmon with black olive and orange salad

Roasted salmon fillet on a bed of niçoise salad

Sea trout wrapped in seaweed with pickled ginger and sesame slaw

Marinated seafood salad with fennel and fresh herbs

Smoked fish board with horseradish cream

Escabeche of mackerel with pickled cucumber and rye bread

## FROM THE VEGETABLE PATCH (V)

Spinach, Feta and filo pie with red onion and parsley salad

Broad bean, spring onion and potato tortilla with slow cooked pepper sauce

Goats' cheese and caramelised red onion tart

Roasted peppers stuffed with wild rice, tomato, olives and basil (vegan)



# COLD BUFFET

(continued)

**FROM THE SALAD BUCKET** Pine nut, penne pasta and tomato salad  
Mixed leaf with balsamic vinegar and olive oil  
New potato and chive salad  
Tomato and red onion salad, herb oil  
Chickpea and green bean salad with a tahini dressing (vegan)  
Classic Greek salad with toasted pumpkin seeds

**SWEET TOOTH DESSERTS** Seasonal fresh fruit  
Salted caramel peanut and chocolate tart  
Strawberry trifle, saffron custard, crushed amoretti  
Glazed French style apple flan, vanilla cream  
Zesty lemon tart with raspberry compote  
Berry fruit pavlova, Chantilly cream





# HOT BUFFET

Our hot fork buffet can be delivered as two or three main items and includes a starch, a vegetable option, a selection of freshly baked breads and one dessert. Prices include freshly brewed Fairtrade coffee and a selection of Fairtrade tea and herbal infusions.

**2 MAIN COURSE (INC VEGETARIAN OPTION) £24.50pp**

**3 MAIN COURSE (INC VEGETARIAN OPTION) £29.50pp**

## FROM THE FARM AND FIELD

Red braised Gloucestershire old spot pork belly served on Chinese greens

Catalan chicken stew, with almonds, pine nuts and raisins

Poached chicken strips in a creamy tarragon sauce with a fricassee of spring vegetable

Lamb tagine with raisins, almonds and black pepper

Beef bourguignon with smoked bacon, mushrooms and button onion

Casserole of English beef, onions and garden peas, with Cheddar cheese and spring onion cobbler topping

## FROM THE SEA AND SHORE

Poached Scottish salmon on a bed of wilted spinach with a sorrel sauce

Chermoula marinated sustainable fish cooked in a tagine of potatoes and olives

Sea bass with braised fennel, slow roasted tomatoes and green herb sauce

Fresh trout fish cakes, garden peas and rocket salad and caper dressing

Pollack glazed with miso and served on sautéed pak choi and ginger.

Sustainable fish pie, with crème fraîche, wholegrain mustard and a potato rosti topping



# HOT BUFFET

(continued)

## FROM THE VEGETABLE PATCH (v)

Potato gnocchi, sautéed woodland mushrooms and leeks, with truffle oil

Char grilled courgette, pepper and aubergine lasagne with basil and ricotta

Goats' cheese and oregano polenta cakes with summer squash stew

Charred broccoli and leek pearl barley risotto with chilli, lemon and toasted almonds

Spicy courgette, spinach and ricotta orzo pasta with sun-dried tomato pesto

Roasted sweet potato and chickpea biryani with a coconut sauce and caramelised onions

## POTATO, PASTA AND RICE

Creamy mash potato

Roast new potatoes with rosemary and garlic butter

New potatoes buttered with snipped chives or simply steamed

Truffled macaroni cheese

Herbed cous cous

## FROM THE VEGETABLE FIELD (v)

Fresh seasonal vegetables

Roast root vegetables with honey and thyme

Sautéed cabbage, with smoked bacon and onions

Sautéed peas Française

## SWEET TOOTH DESSERTS

Sticky date and toffee pudding, toffee sauce

Bakewell tart with blackberry cream

Baked vanilla cheesecake with berries

Triple chocolate mousse, cherry compote and popping candy

