



WE LOVE TO TELL STORIES THROUGH OUR FOOD AND DRINK

Stuart Cooper, Head Chef at Prince Philip House

Head Chef Stuart Cooper is responsible for all of our dishes produced here at Prince Philip House, alongside his talented kitchen team.

With a passion for using seasonal & local produce, as well as reducing our impact on the environment, Stuart is always on top of the ever-changing trends & demands of the catering industry.

Relishing the opportunity to create bespoke menus that push the boundaries, Stuart has vast experience creating memorable experiences for our guests.

Prince Philip House is proud to share this carefully crafted menu that focuses on healthy & sustainable eating.

“We use our creativity to link our food to the unique nature of our venue”



breakfast & refreshments

TEA AND COFFEE

Our teas and coffees include a selection of classic, fruit, herbal and organic teas. Fairtrade and Rainforest Alliance certified coffee. We work with leaders in the provision of tea and coffee and have a wide range of blends and single origin coffees, roasted in a roastery in Yorkshire, to suit the varying tastes of today's sophisticated coffee consumer.

Tea and coffee	£3.70
Tea, coffee & biscuits	£4.55
Still and sparkling filtered water (750ml)	£3.65
Freshly squeezed orange juice (per litre)	£15.00
Cranberry, apple, orange juice (per litre)	£7.40
Homemade lemonade (per litre)	£9.50
Homemade iced tea (per litre)	£9.50
Sparkling elderflower (per litre)	£9.00
Soft drinks (330ml can)	£2.85
Water infused with seasonal fruits and herbs (6 litres kilner serves approx. 25 guests)	£20.00

VE Vegan / Plant-based V Vegetarian (h) Healthy choice
* Highly seasonal product and may be limited in availability

All prices are per person and exclude VAT

All our breakfast menus are served with freshly brewed Fairtrade coffee, English breakfast tea and a selection of herbal infusions

MORNING BAKERY £6.80

Chef's selection of freshly baked goods including:

All butter croissants

Glazed Danish pastries, pain-au-chocolat & cinnamon buns

PLANT-BASED (min 15 guests) £17.50

Please choose two

Coconut yoghurt, maple roasted oats, crushed raspberries, candied lemon (VE, H)

Mushroom & "feta" muffin, smoked tomato ketchup (VE)

Sourdough toast, cashew butter, toasted seeds (VE, H)

Fruit skewers, London Honey, coconut crumble (V, H)

BREAKFAST BAPS (min 15 guests) £9.45

Please choose two and we will serve 50% of each

Portobello mushroom, spinach, tomato & mushroom ketchup (VE)

Clarence Court egg muffin, cheese (V)

Dry cured back bacon with classic HP sauce

London spiced sausage & tomato ketchup



For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator

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breakfast & refreshments

BREAKFAST BOWLS (min 15 guests) **£20.00**

Please choose two

Scrambled tofu, “no avocado”,
sourdough crumb, tomato jam (VE, H)

Baked eggs, chickpeas, green chillies,
wilted greens & toasted seeds (V, H)

Buttermilk & blueberry pancakes, macerated strawberries,
crème fraîche & maple (V)

H. Forman & Son London Cure smoked salmon,
free-range eggs, Brick Lane bagel, dill butter

Full British breakfast: London Sausages,
dry-cured back bacon, grilled vine tomatoes, Portobello
mushrooms, poached free-range egg

FEELING HUNGRY? WHY NOT ADD? (min 15 guests)

Scottish oat & coconut bircher, burst blueberries, sunflower seeds (VE) **£7.45**

Rainbow fruit skewers, London Honey (VE) **£4.50**

Greek yoghurt, summer berries, maple-roasted granola (V) **£7.45**

London Sausage muffin, mustard butter, candied onions **£7.45**

Bacon sandwich, curried ketchup, pickled mustard seeds **£7.45**

H. Forman & Son salmon toastie, cheese, chives, crème fraîche **£8.60**

Cobble Lane pancetta, free-range egg, toasted English muffin **£7.45**

Seasonal fruit bowl (VE) **£3.15**

Smoothies **£9.50**

Strawberry & banana | Mango & passionfruit

Kale, cucumber, apple and avocado

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lunch

DELI SANDWICH (min 6 guests; max 60 guests) **£21.50**

Our sandwiches are made with artisan breads and flavoured tortilla wraps, with a mix of popular and imaginative fillings, which will keep your guests sustained and focused throughout the day.

Includes one and a half rounds of sandwiches with chef's choice of fillings, normally a meat, fish and vegan option.

Served with chef's seasonal salad and a seasonal fruit bowl.

Sample sandwich selection:

“No duck” hoisin wrap, spring onions & cucumber (VE)

Mature cheddar ploughman's, tomato chutney, pickled red onions (V)

Severn & Wye smoked salmon bagel, lemon & dill cream cheese

Roast chicken & smoked bacon Caesar wrap, shaved parmesan, crispy cos

WHY NOT ADD? (min 15 guests)

An extra chef's choice seasonal salad	£5.95
Seasonal fruit tarts, vanilla custard	£5.90
Citrus tarts	£5.90
Classic scones with jam & cream	£5.90
A selection of mini cake bites	£3.20
Paxton & Whitfield British cheeseboard, Peter's Yard biscuits, celery, grapes	£10.80

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lunch

THEMED WORKING LUNCH (min 20 guests)

£27.55

Our themed working lunch menu is the perfect option for when time is of the essence. Our head chef, Stuart, has developed these themed menus from around the world.

Please choose one themed lunch:

Health & Wellbeing

Pea pancake, soft boiled egg, watercress (V, H)

Vietnamese vegetable summer rolls, Nuoc Cham sauce (VE, H)

Poached salmon, pea, courgette & broad bean salad (H)

Grilled harissa chicken skewers, cauliflower couscous, pomegranate & citrus (H)

Tomato, watermelon & basil salad (V, H)

Plant-based

Vegan Cumberland sausage rolls (VE)

Vegetable bhajis with cashew butter (VE)

Roasted aubergines, Red quinoa, tamarind soy yoghurt, almonds, pomegranate (VE)

Buttermilk-fried cauliflower, Gochujang sauce (V)

Mushroom & lentil Scotch eggs (V)

Vegetable spring rolls (V)

Mexican

Slow-cooked beef brisket burritos

Buttermilk cauliflower, jalapeño aioli (V)

Chorizo, chicken & potato quesadillas

Cheese empanadas (V)

Pulled jackfruit, sweet chipotle tostadas (VE)

Avocado & cos, mixed beans & sweetcorn salad, sprinkled with toasted nuts & seeds (V,E)

Middle Eastern

Salt cod fritters

Apricot & pistachio lamb kofta, minted yoghurt

Courgette, saffron & potato kuku (V)

Tamarind & honey chicken skewers, chipotle mayonnaise

Red pepper houmous & crispy flatbreads (VE)

Maftoul salad (VE)

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lunch

THEMED WORKING LUNCH (min 20 guests) £27.55

Please choose one themed lunch:

Spanish tapas

Burnt leek & truffle croquetas (V)

Marinated Gordal olives (VE, H)

Spanish tortilla (V)

Chicken pintxo

Spanish buffalo cauliflower (VE)

Grilled Mediterranean vegetables with oregano & balsamic (VE)

Empanada with spinach Torta del Casar & pine nuts (V)

British Isles (£4.50 supplement)

Paxton & Whitfield cheese selection, with figs, chutney & crackers (V)

H. Forman & Son salmon terrine, pea shoot, avocado & cucumber salad

Scotch eggs with homemade piccalilli (V)

Coronation chicken salad

Vegan Cumberland sausage roll (V,E)

Montgomery cheddar & leek tart (V)

WHY NOT ADD?

(min 15 guests)

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Citrus tarts	£5.90
Classic scones with jam & cream	£5.90
A selection of mini cakes bites	£3.20
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lunch

FORK BUFFET (min 30 guests) **£40.50**

Our fork buffet menus are designed to be enjoyed while standing up, allowing your guests to mingle and network. All buffets include three main dishes with accompanying side dish, seasonal salads and one pudding.

Chef's choice fork buffet (min 15 guests) **£37.50**

Why not let our Chef choose your menu for slightly less

Menu 1

Pea & mint ravioli, sun-dried tomatoes & basil pesto (V, H)

Spiced buttermilk cod, urad dahl & spinach

Grilled chicken, summer leeks, broad beans, wild mushrooms, Somerset cider sauce & truffled mash

Chef's seasonal salad

Coconut panna cotta, raspberry purée, crushed meringues (V)

Menu 2

Sweet potato massaman curry, sticky coconut rice, coriander chutney (VE)

Lemon sole, brown butter, broad beans, crispy potato & pea tendrils

Asian spiced Old Spot pork belly, kimchi greens, sweet soy glaze

Chef's seasonal salad

Milk chocolate tart, summer fruits & raspberry gel (V)

Menu 3

Chickpea, sweet potato & smoked tofu curry, pilau rice & naan bread (VE)

Smoked haddock & spring onion fishcakes, lemon mayonnaise

Lamb & feta meatballs, Greek style potatoes, roasted lemon, oregano

Chef's seasonal salad

Vanilla bean tart, British strawberries, baby basil, strawberry gel (V)

Menu 4

Potato gnocchi, peas, broad beans, feta & pesto (V)

Roast salmon, green beans, sun-dried tomatoes & kalamata olives

Slow-cooked Lebanese shoulder of lamb, babaganoush, apricot & pomegranate couscous, preserved lemons

Chef's seasonal salad

Cherry bakewell, almond cream, cherry jam (V)

Menu 5 Sustainable Fork Buffet

£40.50

Our chef will carefully choose ingredients for this menu based on seasonality & availability to minimise the impact on the environment without compromising the quality and flavour.

Special attention has been given to biodiversity in the menu, whilst ensuring there is minimum wastage in the preparation of the dishes.

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lunch

GREAT BRITISH PICNIC (min 30 guests) **£42.00**

Why not treat you and your guests to our Great British Picnic menu full of delicious classics, highlighting produce from our London Larder.

New season vegetables, butterbean houmous, toasted rye crumb (VE)

Montgomery cheddar & leek tarts, chive custard (V)

Scotch eggs, piccalilli

Paxton and Whitfield cheeses, celery sticks, baby cucumbers, London honeycomb (V)

H. Forman & Son London Cure Scottish smoked salmon, fennel & celeriac remoulade

British tomatoes, Maldon salt, watercress (V)

Artisan breads & whipped butter (V)

All served with a selection of chutneys, dressings & pickles

Buttermilk scones, strawberry jam, clotted cream

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WE LOVE TO TELL STORIES
THROUGH OUR FOOD AND DRINK
we're seasonal
& more
importantly
built around
local suppliers



FUEL NOT FEED DAY
DELEGATE PACKAGE



fuel not feed day delegate package

The idea of fuelling not feeding is a concept that will appeal to many of our clients who want to book full day packages. Guests that have breakfast, lunch and sugary snacks through the day during all-day conferences will often feel sluggish and tired as the day goes on. This in turn means concentration levels and focus can drop throughout the day. Our package will fuel your guests throughout the day, keeping them revitalised, fresh and engaged. Fuel your delegates' potential with our fantastic designed catering package including a diverse range of options using quality fresh ingredients and sustainable products.

Why not have a healthy swap and choose fresh apples in the afternoon, you know what they say, 'an apple a day keeps the doctor away'...



Fuel the start of the day with a selection of freshly baked goods, individual yoghurt and granola pots and freshly sliced fruit



Feed yourself at lunch time with our delicious hot fork buffet or bento box (please choose from our menus)



Energise your morning with raw vegan flapjack and / or chocolate chia seed coconut energy balls



Rejuvenate your afternoon with some treats including a selection of mini cake bites

Freshly brewed Fairtrade coffee, English breakfast tea and a selection of herbal infusions will be served throughout each break and a reduced service available throughout your day so your delegates can grab a tea and coffee whenever they need a top up.

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fuel not feed day delegate package

CATERING PACKAGE 1 (min 15 guests)

£42.90

Fuel the start of the day with chef's choice of freshly baked treats.

Feed yourself at lunch time with our delicious chef's choice sandwiches, seasonal salad and seasonal fruit bowl.

Recharge with a replenished afternoon fruit bowl for that much needed energy boost.

Three servings of freshly brewed Fairtrade coffee, English breakfast tea and a selection of herbal infusions.

Still and sparkling filtered water throughout your meeting.

CATERING PACKAGE 2 (min 15 guests)

£48.60

Fuel the start of the day with chef's choice of freshly baked treats.

Feed yourself at lunch time with our delicious working lunch.

(please choose from our themed, working lunch menu)

Recharge with an afternoon fruit bowl for that much needed energy boost.

Three servings of freshly brewed Fairtrade coffee, English breakfast tea and a selection of herbal infusions.

Still and sparkling filtered water throughout your meeting.

CATERING PACKAGE 3 (min 30 guests) £61.50 | Chef's choice £58.85

Fuel the start of the day with chef's choice of freshly baked treats.

Feed yourself at lunch time with our delightful fork buffet.

(Chef's choice or choose from our fork buffet menu)

Recharge with a afternoon fruit bowl for that much needed energy boost.

Three servings of freshly brewed Fairtrade coffee, English breakfast tea and a selection of herbal infusions.

Still and sparkling filtered water throughout your meeting.

GOOD FOOD IS HUGEY IMPORTANT FOR BOTH PHYSICAL AND MENTAL HEALTH. WELLNESS IS IMPORTANT TO US SO OUR CATERING PARTNER, VENUES BY CH&CO HAVE INCORPORATED HEALTHY MENUS, PLANT-BASED DISHES, AND KEY INFORMATION ABOUT FOODS TO EAT DURING THE DAY TO ADDRESS ISSUES, SUCH AS STRESS, CONCENTRATION, AND FATIGUE SHOWCASED THROUGH OUR VEGAN SPECIFIC MENUS AND OUR FUELLING NOT FEEDING DDR PACKAGES.

(VE) Vegan / Plant-based

(V) Vegetarian

(h) Healthy choice

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All prices are exclusive of VAT



RECEPTION / PARTY



reception & party menus

NIBBLES

£6.95

Served across the bar and poséur tables:

Vegetable & kale crisps (VE)

Cornish sea salt popcorn (VE)

And please choose two more items to serve:

Sea salt crisps (VE)

Parmesan, tomato & onion seed lollipops (V)

Montgomery cheddar & marmite straws (V)

House spiced nuts (V)

Belazu chilli mixed olives (VE)

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reception & party menus

CANAPES (min 20 guests)

Our canapés are delicious bite-size delights and perfect for a pre-dinner selection or standing party.

Please choose from the following:

Plant-based

- Compressed watermelon, avocado, olive crumble, tapioca crisp (VE, H)
- Pea & coconut panna cotta, chive oil & pea tendrils (VE)
- Oven-dried tomato, red pepper houmous, corn crisp (VE, H)
- Crispy taco, cashew butter, spiced black bean, lime (VE)
- Cauliflower bhaji, mango gel, micro coriander (VE)
- Cheese and onion gougères, toasted onion seeds, burnt leek powder (V)
- Falafel, crispy shallots, tomato gel (V)
- Grilled pepper and guacamole tostada, sour cream (VE H)
- Roast pepper tart, pesto cream, basil purée (V)
- Tomato & basil arancini, tomato gel (V)

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6 choices	£25.50		Chef's choice	£23.50
Additional canapé	£4.30		Chef's choice	£3.95
Pre-dinner Chef's choice 4 canapés				£16.30

Meat

- Moroccan chicken, harissa mayonnaise, crispy shallots
- Smoked ham hock, pickled cauliflower, mustard cream
- Venison tartar, smoked egg yolk emulsion, pickled shallot
- Beef steak, triple cooked chip
- Pulled pork tostada, mango salsa

Fish

- H. Forman & Son smoked salmon, pea blini, smoked egg yolk
- Black sesame-seared tuna, miso, pickled ginger
- Salt cod fritter, saffron aioli, smoked paprika
- Cucumber nori roll, chalk stream trout, British wasabi
- Smoked mackerel pâté, cucumber & dill

Pudding

- Set coconut cream, British strawberries, pistachio crumb (V)
- Warm chocolate & raspberry tart (V)
- Tonka & rose marshmallows (V)
- Maple brûlée tart, apricot jam (V)
- Lemon tart, raspberry gel (V)

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reception & party menus

SMALL PLATES / BOWL FOOD (min 20 guests)

Our bowl food and small plates are mini meals served from a combination of circulated trays and static buffet points depending on numbers, allowing guests to circulate and network. For a more substantial offer why not start with our canape selection and follow with bowl foods.

Plant-based

Roasted carrots, smoked houmous, sumac, coriander & chili oil (VE)

Steamed bun, miso mushroom, sesame salad, coriander cress (VE)

Cauliflower bhaji, tamarind chutney, chickpeas & pomegranate (VE)

Pomegranate & honey glazed 'meat balls', apricot couscous (VE)

Isle of Wight tomatoes, burrata, sunflower seed pesto, Belazu olives (V, H)

Pearl barley with watercress, broad bean, shaved baby courgette & pecorino (V)

Parmesan doughnuts, truffled Mornay sauce (V)

Korean fried cauliflower wings (VE)

VE Vegan / Plant-based V Vegetarian (h) Healthy choice
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4 bowls	£36.00	Chef's choice	33.00
Additional bowl	£9.00	Chef's choice	£8.25

Fish

Seared tuna loin, pickled carrots, avocado & herb salad

Crispy cod cheeks, pea purée, skinny nori fries

Watercress cream, soft boiled quails egg, cured chalk stream trout, sourdough crumble

Sea bass ceviche, citrus emulsion & kumquat (H)

Meat

Chicken Caesar salad, polenta croutons

Crispy pork belly, spring onion mash, apple & cider jus

Roast loin of lamb, pea & broad bean salad, pea cress & mint emulsion

Thai beef salad, toasted peanuts

Pudding

Baked chocolate custard, macerated raspberries, orange shortbread (V)

Lemon curd, polenta & almond crumble, summer berries (V)

Green tea panna cotta, lemongrass & mango salsa (VE)

Strawberry & Champagne sorbet with basil cream & vanilla shortbread (V)



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food stalls

STREET FOOD MARKET STALLS (min 50 guests)

Market food stalls offer a creative addition to larger canapé or bowl food receptions. They provide an opportunity for your guests to interact with our chefs, watch their food being created and enjoy the sense of theatre involved in its preparation. Our head chef Stuart has developed these themed menus and food stalls from around the world. Some suggestions are given here, but we have many more ideas to suit your event, please just ask.

Our food stalls can also be a great alternative to a traditional seated lunch or dinner providing an interactive experience where our chefs will serve your guests from market stalls to provide a real sense of theatre and occasion. We will also circulate the food options around the room, ensuring that all your guests experience what each food stall is offering

Gyros and souvlaki

A selection of traditional Greek snacks, typically served on or with a pita bread. This stall is vibrant, fresh and one of our most popular!

Chargrilled halloumi, mint, parsley & fennel salsa (VE)

Slow-cooked pork belly, oregano, garlic & smoked paprika

Chicken souvlaki, cucumber & feta salad

Soft pittas, toasted wraps, tzatziki, smoked chilli sauce, pickle red cabbage, shredded iceberg, charred lemon, red pepper houmous

One food stall

£30.00

For a meal rather than a taste tantaliser we recommend at least 2 stalls.

Bonda station

Classic South Indian street food of spiced masala potatoes, fried in chickpea batter and finished with Indian classic roadside dishes:

Spiced potato bondas, coriander & chickpeas (VE)

Black lentil dahl, lamb keema and slow-cooked butter chicken

Mango salad, coriander chutney, lime pickle, crushed poppadoms, grated paneer (V)

London Larder

(£4.00 supplement)

Our London Larder is our secret ingredient. A specially selected group of local suppliers whose commitment to quality in their field is unmatched. Their products give our menus a sense of place, one that reflects our London heritage and base

Cobble Lane cured meats; fennel salami, coppa, beer sticks, spicy nduja

Paxton & Whitfield cheeses, house pickles, Peter's Yard biscuits

London Sausage rolls, piccalilli purée

H. Forman & Son smoked salmon Scotch eggs

Paul Rhodes breads from Greenwich, celery sticks, vine tomatoes, grapes, baby cucumbers & heritage carrots from New Covent Garden Market

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food stalls

SOMETHING SWEET?

Churros, doughnuts and cannolis

A meal isn't a meal without something sweet to end on. Well, that's what we think anyway!

Spanish churros & spiced bitter chocolate

White chocolate cheesecake cannoli, toasted pistachios

A selection of artisan fresh doughnuts, honeycomb, salted caramel, tonka custard

Afternoon tea stall

This is a British classic, introduced in the early 1940s!

We have chosen a few of our favourite items for you to enjoy.

A selection of plain & raisin scones, Cornish clotted cream, Kentish strawberry jam

Mini Victoria sponges, vanilla buttercream, raspberries

Salted chocolate tarts, orange jelly

Mini macaroon fingers

Broken Mess

Enjoy our deconstructed Eaton mess bar full of delicious, sweet things for you to create your very own version of the classic Eaton Mess.

A selection of meringues, creams, curds, mousses, compotes, fudges, bakes & fresh fruit



The 80s sweet shop

You can't beat a good old-fashioned pick 'n' mix. Choose your favourite and fill you boots (bag!)

Blue lemon sherbet

Rhubarb & custard bonbons

Dolly mixtures

Fizzy cola bottles

Flying saucers

Honeycomb

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FINE DINING

fine dining

Why not reward your team and colleagues with a fine dining experience at Prince Philip House House?

(min 15 guests)

£65.95

Please choose one starter, one main course and one pudding for the group and advise us of any dietary requirements. Our fine dining menu is served with Fairtrade coffee and petits fours.

Starter

Pea pannacotta, English asparagus, crispy duck egg, broad bean gremolata (V)

Marinated heirloom cherry & baby plum tomato, gazpacho gel, balsamic pearls, red pepper coulis, basil oil (VE)

Summer vegetable salad, soft boiled quails egg, sheep's milk purée, toasted hazelnuts (V)

Soy-cured sea trout, compressed cucumber, yuzu gel & pickled shimeji mushrooms

Cured sea bream, leek & potato vichyssoise dressing

Cornish crab, pickled kohlrabi, Oscietra caviar, sea purslane, pea purée, coriander oil

Marinated burrata, Cobble Lane ham, roasted figs, apple balsamic, rocket cress

Herb-crusted ham hock, pea & broad bean salad, pork crackling

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Main

Grilled polenta, stuffed plum tomato, braised banana shallot, basil emulsion & aged balsamic (VE)

Summer squash ravioli, new season leeks, crispy sage, toasted pine nuts (V)

Broad bean risotto, shaved English asparagus, chive oil, crispy tunworth (V)

Norwegian salted cod, potato gnocchi, basil purée chive & Noilly Prat sauce, sea caper butter, pinot noir & chive sauce, sea herbs

Seared stone bass, cauliflower cheese, summer greens, creamed potato

Pan-fried salmon, shellfish arancini, lobster broth, samphire & pickled kohlrabi

Roast breast of free range chicken, confit chicken thigh, potato pave, celeriac purée & charred leek

Herb-crusted rack of lamb, shoulder of lamb croquette, potato puree, baby leek, pea & mint puree

Aged sirloin, stuffed Roscoff with braised shin & crispy shallot, fondant potato, basil purée, rainbow chard (£6.00 supplement)

Dessert

Pepper-roasted peaches, pistachio cake, apricot chutney, meringue shards, mascarpone (V)

Vanilla bean panna cotta, macerated strawberries, honeycomb, basil gel (V)

Classic lemon tart, British berries, praline cream, almond granola (V)

Macerated cherries, buttermilk cream, pistachio crumble, chocolate sorbet (V)

White chocolate ganache, strawberry & Champagne sorbet, raspberry sponge, toasted meringues (V)

Milk chocolate tart, salted caramel, vanilla cream, Nutella beignet (V)

Elderflower & summer berry mess, matcha meringues, prosecco jelly (V)

Poached summer rhubarb, oat cream, orange blossom & verbena (VE)

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fine dining

Plant-based Tasting Menu (min 20 guests; max 60 guests) **£74.50**

Fancy something a bit different? Do you get asked more and more for plant-based options? Here at Prince Philip House, we recognise that more and more of our event bookers are reducing their meat intake and turning to a plant-based diet so we are celebrating that with our very own 5-course plant-based tasting menu.

Pea panna cotta, English asparagus, broad bean gremolata, “feta” (VE)

Heritage beets, balsamic jelly, watercress pesto, avocado cream, underground cress (VE)

Pot-au-feu of baby gem, basil tofu, edamame beans, roasted fennel (VE)

Celeriac & white onion gratin, summer squash, sage & poppy seeds (VE)

Poached summer rhubarb, oat cream, orange blossom & verbena (VE)

VE Vegan / Plant-based V Vegetarian (h) Healthy choice

* Highly seasonal product and may be limited in availability

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator

All prices are per person and exclude VAT

sustainability is
at the heart of
what we do, in
fact it is top
of the list

OUR PLANT-BASED MENUS ARE SO
GOOD, YOU’LL NEVER LEAVE CRYING
‘BUT WHERE WAS THE MEAT’.



fine dining

WHY NOT ADD?

Cheese Course

£10.80

Paxton & Whitfield cheese selection,
Peter's Yard crackers, fig jam, celery

Amuse Bouche (please choose one)

£6.00

Chilled asparagus cream, sourdough, pea powder (VE)

Summer squash velouté, sage oil, toasted pumpkin seeds (V)

Shot of chicken, consommé jelly, bavarois, thyme crumble

London cured salmon, lemon panna cotta, fennel jam

Palette Cleanser (please choose one)

£6.00

London Gin & Fever-Tree tonic sorbet, cucumber syrup (VE)

Rum pineapple, coconut sorbet, ginger crumb (VE)

Lime panna cotta, ginger syrup, verbena (V)

Pimm's No.1 granite, candied cucumber, mint cress (VE)

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator

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WE LOVE TO TELL STORIES
THROUGH OUR FOOD AND DRINK

fresh and
local wherever
possible



ALLERGEN INFORMATION

Do you have a food allergy or intolerance? We provide allergen information on the 14 major allergens.

Please speak with your event manager or sales executive, and details of allergens in any of our dishes can be provided for your consideration.

At your event there will be an 'Allergen Folder' available at all buffet stations on your event catering floor / area should you or your guests have any questions on the day.

Please note, as with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavour to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. We encourage our customers with food allergies and intolerances to let our staff know, so we can better cater for them. We are happy to provide further detail on ingredients and how they were handled to allow you make an informed decision as to whether the food is suitable for you.



LUPIN



MUSTARD



MOLLUSCS



NUTS



PEANUTS



CRUSTACEANS



FISH



EGG



CELERY



SULPHUR DIOXIDE
& SULPHITES



SOYBEAN



MILK



SESAME



CEREALS
CONTAINING
GLUTEN

if you have
any concerns

PLEASE SPEAK TO A MEMBER OF STAFF



WE'VE GOT

London covered

5

8

6

3



ROYAL COLLEGE OF PHYSICIANS

BMA HOUSE
WOBURN HOUSE

RIBA



41 PORTLAND PLACE

GRAY'S INN

FOUNDERS' HALL

IRONMONGERS' HALL

GOLDSMITHS' HALL

COOPERS' HALL

113 CHANCERY LANE

GOLDSMITHS' CENTRE

PLAISTERS' HALL

OLD BILLINGSGATE AND THE VAULTS

CLOTHWORKERS' HALL

THE ROYAL SOCIETY

DARTMOUTH HOUSE

RSA HOUSE

PRINCE PHILIP HOUSE

ONE BIRDCAGE WALK

58VE St. Paul's Cathedral

St. Paul's Cathedral

THE SHARD

HOUSES OF PARLIAMENT

EXHIBITION LONDON

7

10

1

9

- | | |
|------------------------------|-----------------------|
| 1 THE GINGER PIG SE1 | 6 SOHO SANDWICHES N18 |
| 2 PAXTON AND WHITEFIELD SW1Y | 7 GC COUTURE W1Y |
| 3 H FORMAN & SON E3 | 8 COBBLE LANE N1 |
| 4 PAUL RHODES BAKERY SE10 | 9 BRINDISA SW12 |
| 5 BRITISH PREMIUM MEATS HA9 | 10 JAMES KNIGHT SE11 |

4

OLD ROYAL NAVAL COLLEGE, GREENWICH





COCKTAILS & MOCKTAILS

cocktails & mocktails

COCKTAILS

£35.00 per 1 litre jug (approx. 4 x glasses)

Ginger & elderflower fizz

Gin | ginger & elderflower cordial | lime juice

English garden party

Gin | cloudy apple juice | elderflower cordial | basil | cucumber

Mojito

White rum | lime juice | Sugar syrup | fresh mint (infused)

Pimm's

Pimm's No. | lemonade | classic garnish

Negroni

Gin | Martini Rosso | Campari | fresh oranges (infused)

MOCKTAILS

£26.50 per 1 litre jug (approx. 4 x glasses)

Ginger & elderflower

Ginger & elderflower | lime juice | sparkling water | fresh limes

English garden

Elderflower cordial | cloudy apple juice | cucumber | basil

Rosemary & grapefruit

Grapefruit juice | sparkling water | rosemary

Lavender lemonade

Infused lavender | lemon juice | honey | sparkling water



beer, cider & alcohol-free

B E E R	Volume	ABV	Price
Becks Lager	275 ml	4.0%	£5.00
Peroni Nastro Azzurro £5.70		330 ml	5.1%
Meantime Pale Ale £6.50		330 ml	4.3%
C I D E R			
Cornish Orchard Gold Cider £8.00		500 ml	5.0%
A L C O H O L - F R E E			
Becks, Blue, Alcohol free Larger £5.00	275 ml		0.5%
Peroni, Alcohol free Larger £5.60		330 ml	0%



All prices are per person and exclude
VAT

wine list

WHITE

Bottle

Pardina / Chardonnay El Zafiro 2022

£26.50

Spain, Extremadura | [vegan](#)

A fresh and lively white from the far west of Spain that combines the local Pardina grape variety with the renowned and supple Chardonnay. Modern winemaking preserves crisp green herb and floral aromas with white fruits such as apple and peach on the palate balanced by a zesty, citrus acidity and a crisp finish.

Hamilton Heights Chardonnay 2022

£27.25

South-East Australia, Riverland

An elegant Aussie Chardonnay, bright lemon in colour with a fresh nose full of ripe peach and citrus. The palate has a nice weight with flavours of ripe mango, pineapple and peach with a crisp acidity and green apple notes. The tropical notes linger on the palate finishing long and refined.

Boatman's Drift Chenin Blanc 2022

£30.20

South Africa, Overberg | [sustainable](#), [vegan](#)

Boatman's Drift takes its name from the 18th century legend of the Flying Dutchman; a ship which was lost off the Cape of Good Hope in a storm. Made from 100% Chenin Blanc, this wine is a pale lemon in colour with a bouquet of apple and white flowers. The palate is crisp with notes of white peach, mango and guava and a fresh and zesty acidity.

Jardins De Gascogne Blanc Plaimont 2021/22

£31.75

France Gascony | [sustainable](#), [vegan](#)

Lemon-lime in colour with a pronounced nose of cut grass and citrus on the nose. Fresh and lively on the palate, well balanced with notes of grapefruit, green apple, a touch of passion fruit and a subtle floral character on the finish.

Viognier La Playa 2021/22

£32.75

Chile Colchagua Valley | [sustainable](#), [vegan](#)

The aromatic Viognier variety is very successful in the cooler coastal regions of Chile making some excellent balanced wines. This is a terrific, lively wine with an exotic aroma of dried apricots, pineapple, banana and lychee. Vibrant tropical flavours flash across the tongue before expanding on the palate with a long, dry and pleasant finish.

Fiano Lunate, Sicilia 2021

£34.00

Southern Italy Sicily | [vegan](#)

Fiano is a fairly-strong flavoured white wine grape native to the south of Italy, particularly in around Avellino in the Campania region, and has been in cultivation for more than two thousand years. The grape is relatively low in yield and produces wines that are light straw yellow in colour with an aromatic bouquet. On the palate it is crisp and fresh with stone fruit flavours and is complimented by a refreshing acidity making this wine beautifully balanced.

Picpoul de Pinet, Sel et de Sable 2022

£39.20

France, Languedoc | [vegan](#)

Made from one of the oldest grapes in the Languedoc (first mentioned in the 17th century), Piquepoule means picked by the hen. Crystal-clear lemon in colour, with hints of green. Delicate aromas of citrus on the nose as well as notes of acacia and flint. The palate is dry and refreshing with citrus, floral note, some tropical fruits and a distinctive mineral edge. It is well balanced, textured, with a zesty acidity giving a fresh finish. This wine has seen 5 months of ageing on its fine lees which adds a lovely texture to the wine.

Bourgogne Chardonnay Nuits Beaunoy 2020

£43.25

France, Burgundy | [sustainable](#), [vegan](#)

Light gold in colour with aromas of white flowers. On the palate, medium bodied with flavours of fleshy stone fruits, particularly peach and nectarine.

All prices are per person and exclude VAT

wine list

WHITE

Bottle

Wairau River Estate Sauvignon Blanc Marlborough 2022

£52.00

New Zealand, Marlborough | sustainable

Intense lifted notes of ripe tropical fruits and citrus on the nose. Refined and elegant, displaying a finely textured palate with flavours of guava and stone fruit. Wonderfully expressive with a fresh, dry finish. Expressive on the palate, finishing with great length. This fashionable white wine is a benchmark by which New World Sauvignons are judged. Cool fermentation in stainless steel tanks help preserve the intense fruit flavours.

Gavi di Gavi `Ca da Bosio` 2021

£55.00

Northern Italy, Piedmont | vegan

Made from old Cortese vines planted in ideal positions on one of the hilltops that overlook the town of Gavi in the north of Italy. The soils in the central zone of Gavi di Gavi impart a perfumed mineral character adding complexity to lively aromas of ripe fruit and flowers. Concentration of fruit aroma is sought through a cooler fermentation in stainless steel. `Ca da Bosio` is further refined by extended lees contact which imparts a soft-textured dry finish.

ROSE

Pinot Grigio `Ramato` Il Barco 2021 | vegan

£32.00

Northern Italy Veneto | vegan

Il Barco Ramato is a light salmon pink rosé made naturally after crushing when the skins are allowed to spend a short amount of time in the juice, giving both a delicate texture and colour from selected copper skinned Pinot Grigio grapes. This is a rare wine style that is traditional in Friuli, Veneto and Alto Adige where Pinot Grigio has been grown for hundreds of years however has more recently become greatly sought after and very fashionable in Italy. It has perfumed aromas of peach and rose petals and soft, red fruit flavours on the palate. It is dry and well balanced, excellent to drink with fish and white meats.

Bodegas Taron Rosado Rioja Alta 2021

£35.00

Spain Rioja | vegan

This Rosado from Bodegas Taron is a traditional `clarete`, a 50/50 blend of white and red grapes. In this case it is a blend of Viura and Garnacha. As the winery and vineyards are situated in the northern point of Rioja Alta, traditionally the weather was not warm enough to make fully ripe red grapes, so the dilute red wine was mixed with white to create a pale rose. Nowadays, thanks to global warming, the weather is warm enough to sufficiently ripen grapes, but they have also kept making this traditional style of rose. The resulting wine is a delicate pale pink colour with notes of peaches and cherry blossom on the nose. The palate is crisp with summer fruit flavours and a fresh acidity.

Château Paradis Rosé `Essenciel Coteaux d` Aix en Provence 2021

£41.50

France, Provence | sustainable, vegan

Aix-en-Provence and its surrounding hills are home to many fantastic producers of Rose wines. At Château Paradis nestling on the slopes to the north of this historic town they hand make a delicious Provençal rosé which is presented in smart contemporary packaging. It is made by the saignée method of `bleeding` the fermenting juice from the skins to preserve delicacy and character. Essenciel rosé wine has a rose-petal colour and is elegant and dry with aromatic fruit aromas derived from a vibrant blend of Cabernet and Syrah.

Malbec Rosé, `E`S Vino`, Finca Sopenia 2022

£42.50

Argentina, Mendoza | sustainable, vegan

Bright and intense rose in colour with violet hues and concentrated aromas of berries and summer fruits. The palate is an explosion of redcurrants, raspberries red cherries and blackberries with a citric acidity that cuts through the sweeter berry flavours resulting in a smooth and velvety wine, expressing very fruity and fresh flavours. Perfect for drinking in the garden during the summer!



All prices are per person and exclude VAT

wine list

RED

Bottle

Tempranillo/Shiraz El Zafiro 2021

£26.50

Spain, Extremadura | [vegan](#)

From the high Sierras of southwestern Spain this inspired blend combines the cherry and strawberry fruit character of the local Tempranillo with the spice and structure of Shiraz. The wine is fermented and aged in Stainless steel giving focused young fruit which lends vigor to a mid weight palate that is supple and balanced. The finish is completed with a fresh acidity which combines with the soft tannins for an elegant lasting finish.

Hamilton Heights Shiraz 2021

£27.25

South-East Australia, Riverland

Bright ruby red in colour, this Aussie Shiraz is bursting full of inviting blackcurrant and blackberry aromas on the nose. The palate is smooth and soft with juicy black fruit flavours and a hint of spicy pepper. Soft tannins give structure to the wine which has a long and polished finish.

Le Tuffeau Merlot, Les Vignobles Foncalieu, IGP 2021

£30.20

Languedoc, France | [vegan](#)

A juicy Merlot, bursting full of ripe black plum, damson and elderberry. Well balanced with soft tannins and a medium acidity which complements the ripe fruit flavours.

Punto Alto Malbec 2022

£31.50

Argentina Mendoza | [sustainable](#), [vegan](#)

This Malbec is grown using organic principles in the vineyards of Mendoza. A great example of a classic Argentinian Malbec. Deep dark purple in colour with bramble fruits and black cherries on the nose. The palate has great concentration of intense dark fruits such as black cherries and plums and blackberry jam in addition to rich notes of chocolate on the finish. The wine has a full body with a velvety texture for a long-lasting feel in your mouth of the forest fruits and spice.

Rioja Tunante Tempranillo Fincas de Azabache 2021

£32.75

Spain Rioja | [vegan](#)

The Aldeanueva winery is at the heart of Rioja in the Oriental sub region, previously Rioja Baja. This area of Rioja is the driest and lowest in altitude. Azabache have made a fresher style, made exclusively from Tempranillo that is unoaked showing off the vibrant qualities of the grape. This plummy, soft seductive wine exhibits typical Tempranillo character of red fruits such as cherry, raspberry and plum with notes of liquorice and finishes soft and rounded.

Montepulciano d'Abruzzo Riserva Tor Del Colle 2019

£36.00

Italy Central | [vegan](#)

Intense purple in colour with intense aromas of blackberries and cherries. The palate is round and rich with notes of ripe berry fruit, sweet black cherries a touch of liquorice and a distinctive spicy character from 12 months ageing in wooden casks. Chewy tannins support the palate which finishes long and fruity.

Chateau le Gardera 2019

£41.25

France, Bordeaux | [sustainable](#)

This fantastic property is among the best of the Bordeaux Supérieur winemakers, producing firm, rich wine from Merlot and Cabernet Sauvignon. Known for its quality and consistency, it is a great value find from Bordeaux demonstrating the classic style. Bursting with ripe berry fruits balanced by acidity make this a well-balanced and structured wine. Cold maceration prior to ferment ensures delicate extra ripe tannins. The intense fruit is accompanied by subtle toast and sweet spice character from 12 months ageing in French barrels. Le Gardera has excellent balance.

All prices are per person and exclude VAT.

wine list

RED

Bottle

Beaujolais Villages 'Vignes de 1940', Jean-Michel Dupre 2021

£47.70

France, Beaujolais | sustainable, vegan

This wine comes from the 'Tour Bourdon' plot; an 11-acre vineyard with granitic sandy soils and vines which were planted in 1940. Dark ruby in colour with notes of sweet blackcurrants on the nose. The palate has fresh black cherry and berries with a mineral character on the finish

Wairau River Estate Pinot Noir 2021

£52.00

New Zealand Marlborough | sustainable

Marlborough's Wairau River has carved an intricate braided pattern of channels on its path to the Pacific Ocean, and it is on the riverbanks that the vineyards were planted in the late 1970's. This Pinot Noir comes from low yielding vines to create wines with true intensity of flavour. It is then fermented and aged in oak for 9 months, creating a Pinot Noir to rival those from Burgundy. The wine shows aromas of cherry and wild berry fruits, shadowed by supple oak, whilst the palate is soft and generous, showing true varietal flavours.

Shiraz Paulett Polish Hill River 2018

£55.00

South Australia Clare Valley | vegan

A typical jammy, spicy Shiraz from Australia, with aromas of blackberry, plum and chocolate which are given an element of spice from 18 months maturation in American oak barrel. It is a powerful Shiraz, richly flavoured with candied fruits, blackcurrants, black cherries, game and spicy white pepper with mineral nuances. Well structured with sweet, supple tannins, long and satisfying on the finish.

SPARKLING & CHAMPAGNE

Veuve Valmante Brut NV

£36.00

France

An easy drinking soft and well-rounded sparkling that has a great party wine. It has a pale golden colour and a soft layer of bubbles, with a fresh and fruity nose showing hints of light summer fruits and white flowers. On the palate soft apple and citrus notes are accompanied by a fresh acidity and persistent mousse for an off-dry finish. A crisp and refreshing bubbly.

Prosecco Borgo del Col Alto, Spumante NV

£38.00

Italy

This prosecco has a complex bouquet with fruity notes of peach, green apple and scents of acaia and lilac. Fresh and light palate balanced with acidity and a nice medium body and full bubbles which carries the fresh flavours on the finish. Made with 100% Glera, otherwise known as the Prosecco grape in the Veneto region. The soft pressed juice is kept cool and clean to make a refreshing and crisp style, made Spumante for full bubbles.

Champagne, Brut, De Malherbe, N.V.

£65.00

France

A soft and well-rounded Champagne that exhibits typical attractive brioche aromas with hints of red fruits and citrus. The extended maturation on the lees gives a supple balance, with a hint of minerality that makes this wine a classic example of regional terroir.

Champagne, Brut, La Cuvée, Laurent-Perrier, NV

£85.00

France

La cuvée comes from the purest grape juice and it alone is hand-crafted by Laurent-Perrier to create wines of extreme delicacy and palate-pleasing freshness through lengthy cellar-ageing



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