



The Insurance Hall

Catering Packages

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Welcome



To accompany our prestigious event space, latest facilities and excellent customer service, we also pride ourselves on our fantastic catering offering.

From our standard day delegate rate packages, to drinks receptions or a bespoke package created exclusively for your event – we will endeavour to provide great tasting and responsibly sourced food.

We are happy to accommodate any dietary or event requirements, so please just let us know of any preferences ahead of your event. Please note menus are subject to change due to seasonality and product availability

Please contact our Sales Team to discuss prices and menus:

 020 8142 9369

 enquiries@theinsurancehall.co.uk

We look forward to welcoming you soon.



Refreshments



Tea, Coffee and Breakfast Pastries

Premium teas, fresh bean-to-cup Fairtrade blend coffee, fruit juices and a selection of freshly baked continental pastries.

Tea, Coffee and Biscuits

Premium teas, fresh bean-to-cup Fairtrade blend coffee, fruit juices and a selection of biscuits.



Please inform us of any dietary requirements or allergies ahead of your event.

Breakfast



Healthy Breakfast

Delicious natural yoghurt with mixed red berries topped with granola

Mini open bagel with light cream cheese and cucumber

Bran muffin

Homemade fruit smoothie



Savoury Breakfast

Freshly baked large breakfast muffins

Large croissants filled with a selection of savoury breakfast fillings

Delicious natural yoghurt with mixed red berries topped with granola



Hot Breakfast Bap

Warm, soft rolls filled with a selection of grilled bacon, sausages and scrambled eggs

Individual seasonal fruit salad pots

English Breakfast

Full buffet English breakfast (excluding fried/poached eggs and toast)



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Lunch



Finger Buffet Lunch

A selection of generously filled wraps to include spinach, tomato and plain wraps

Chilli mango breadcrumbed prawns

Smoked paprika chicken with cooling sour cream dip

Hoisin duck pancake rolls

Vegetarian sushi (V)

A selection of homemade cakes and desserts

A platter of seasonal sliced fresh fruit



Sandwich Lunch

A selection of generously filled sandwiches on a variety of speciality breads

A selection of homemade cakes and desserts

A platter of seasonal sliced fresh fruit



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Lunch continued

Hot Food Buffet Lunch

Choose from a choice of two options (meat, fish and vegetarian) and desserts from the sample menus below.

Meat Options

Slow cooked leg of lamb with Mediterranean vegetables, apricots, dates and Moroccan spices, served with couscous

Chicken breast with creamy mushroom sauce, served with new roasted potatoes

Slow cooked marinated chicken breast in spices, served with basmati rice

Chicken breasts in a sticky teriyaki marinade with sesame seeds served on a bed of crunchy salad leaves, broccoli and peas

Thai lemongrass chicken with chilli, coriander in a coconut sauce, served with basmati rice

Traditional beef lasagna topped with a creamy béchamel sauce served with a mixed leaf salad and dressing

Fish Options

Classic fish pie topped with buttery mash, served with mixed salad leaves and a light dressing

Tuna loin Provençal with capers and olives, served with saffron rice

Poached salmon with crispy lettuce, cherry tomatoes, cucumber & avocado with a house dressing

Vegetarian Options

Spinach and creamy ricotta filled cannelloni pasta in a rich cheesy tomato and basil sauce, served with a fresh garden salad and dressing

Herb crusted stuffed aubergine with mushroom, onion and garlic with tomato basil sauce, served with a fresh garden salad and dressing

Artichoke hearts stuffed with sundried tomato and spinach with a baby spinach cream sauce served with white basmati rice

Desserts

Best of British desserts platter to include:

Lemon drizzle

Cherry and almond Victoria sponge

Fruit and nut

Jam and coconut

A platter of seasonal sliced fresh fruit



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Lunch continued

Cold Fork Buffet Lunch

A selection of freshly made salads

Chicken gyoza with soy dipping sauce

Clementine marinated salmon skewer

Sweet potato falafel with hummus dip

Roast fig and goats cheese crostini

A selection of homemade cakes and desserts

A platter of seasonal sliced fresh fruit



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Bowl Food



Choose a selection of any four bowls from the sample menus below.

Meat

Spanish meatballs with spiced tomato sauce

Beef chilli con carne with Mexican rice, sour cream and crispy tortilla chips

Kashmiri lamb curry with almonds, pilau rice and yoghurt dressing

Chicken coq au vin with pancetta, creamed mash and fine beans

Rich beef Bourguignon with mashed potato and gremolata

Fish

Deep fried fresh haddock with twice cooked chips and fresh tartar sauce

Crisp skinned seabass with citrus baked fennel

Salmon fishcake with smoked salmon mousse, keta caviar and watercress

Spiced calamari and grilled chorizo, baby potatoes, saffron mayonnaise and pea shoots

Seafood pie with a gratinated creamy mash topping

Vegetarian

Roasted vegetable and bean chilli con carne, Mexican rice, sour cream and crispy tortilla chips

Pumpkin gnocchi, sun-blushed tomato, goats' cheese and wilted spinach

Roasted butternut squash & spinach arancini, tomato and basil

Grilled aubergine cannelloni, ricotta, spinach and mozzarella

Roasted squash and chickpea tagine with saffron, apricot and mint couscous (vegan)

Green curry of sweet potato with coconut basmati rice (vegan)



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Canapés



Choose from one of the sample menus below.

Canapé Menu 1 (Chelsea)

Marinated sweet cherry tomato and bocconcini skewer with basil leaf and pesto (V) (GF)

Artichoke wrapped in bresaola with balsamic pearls and chervil (GF)

Filo basket of spiced chicken suya with crisp vegetables and sesame seeds

Tuna wrapped in nori with wasabi mayonnaise, soy sauce and pickled ginger (GF)

Smoked salmon, cream cheese, quail egg and caper served in a crisp tomato shell

Cauliflower pakora with pickled lime and minted yoghurt (V)



Canapé Menu 2 (Notting Hill)

Jerk chicken skewer with pineapple glaze, chilli, coriander and rocket (GF)

Profiterole of mushroom duxelles with pickled shimeji and porcini seasoning (V)

Tartlet of beetroot and hummus with feta cheese (V)

Scotch quail egg with tomato relish

Charcoal tart of hot smoked salmon with smoked salmon mousse and keta caviar

Chinese pancake of barbeque duck with fresh ginger, cucumber and plum sauce

Canapé Menu 3 (Henley)

Thai crab and prawn cake with lime mayonnaise dipping sauce

Pâté of cauliflower & pine nut wrapped in nori with a sweet chilli and tamarind sauce (Vegan) (GF)

Crisp tartlet of Parma ham with mascarpone and apple caviar

King prawn cocktail with Marie-rose sauce and baby gem (GF)

Homemade mini Yorkshire puddings with rare beef carpaccio and a creamy horseradish sauce

Goats cheese tossed in alfalfa served in a basil panier with sundried tomato (V)



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Drinks Reception



End your event on a high! Our drinks reception package makes it easy to enhance your event with quality beverages, providing you with everything needed to help keep conversation flowing after a successful event.

Enjoy Prosecco and mocktails on arrival followed by a selection of red and white house wine, bottled beers, and soft drinks.



Graduation Ceremonies

Our event space will provide a stunning and memorable setting to acknowledge the achievement of individuals in their profession.

Enjoy Prosecco and mocktails on arrival followed by a selection of red and white house wine, bottled beers, soft drinks, and a dessert station.



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Day Delegate



Our day delegate rate (DDR) include everything from room hire, to equipment, to refreshments and catering. Please see full details below:

Room & Equipment	Room hire from 9am-5.30pm, LCD projector and screen, complimentary Wi-Fi and a dedicated Event Manager
Refreshments	Unlimited premium teas, fresh bean-to-cup Fairtrade blend coffee and still and sparkling water
Breakfast	A selection of freshly baked pastries, fruit juices and still and sparkling water
Mid-Morning Snacks	Freshly baked cookies
Lunch	<p>A delicious selection of hot or cold buffet packages are available, including meat, fish, vegetarian and vegan options, freshly prepared salads, desserts and fresh fruit.</p> <p>Please see pages 5, 6 and 7 for available lunch menu options.</p>
Mid-Afternoon Snacks	Freshly made small cakes



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