CHATHAM HOUSE
The Royal Institute of International Affairs

Hospitality Menu
Autumn | Winter
2019/2020
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Beverages

Still & sparkling filtered water **£3.30 per bottle**
Fairtrade coffee, Twining’s teas & biscuits **£3.95**
Large jug of fruit juice (orange or apple) **£8.00**
Other flavours available on request **£5.50**
Jugs of seasonal cordial **£5.50**
Beers **£4.50**
Soft drinks **£3.50**
House wines **£23.50**
Prosecco **£28.00**
English sparkling white wine **£50.00**
Champagne **£60.00**

**Premium wines with pricing available on request**

Cocktails

**£11.50 each**
MINIMUM ORDER 50 PEOPLE

Salted grapefruit margarita
Smoked blackberry iced tea
Spring garden martini
Watermelon & thyme cooler
Blood orange & clove daiquiri
Peach & darjeeling iced tea
Apple & rosemary mule
Blueberry & elderflower rocks
Cosmopolitan
Three berry daiquiris
Clover club
Tommy’s margarita
Mojito

Mocktails

**£7.50 each**
MINIMUM ORDER 30 PEOPLE
(5 glasses is minimum for one type)
Apple, ginger & cinnamon spritz
Citrus, lemongrass & chilli spritz
Watermelon & orange cooler
Ginger & rhubarb mule
Traditional lemonade
Strawberry & lavender collins
Breakfast

Favourites
£6.80 per person
MINIMUM ORDER 10 PEOPLE
Freshly baked croissants & Danish pastries with Twinning’s tea selection and Fairtrade coffee

A selection of filled mini croissants
£5.75 per person
MINIMUM ORDER 10 PEOPLE
Ham and cheese, honey mustard glaze
Smoked salmon and scrambled egg
Portobello mushroom and tomato

£5.75 per person
MINIMUM ORDER 10 PEOPLE
Sausage, bacon French toast roll
Salmon and cream cheese spinach open muffin
Smoked salmon arancini and poached egg
Suffolk sweet cured bacon on buttered soft white poppy seeded bread
Rare breed Cumberland sausage on buttered soft white poppy seeded bread
Crushed avocado, lime and coriander on sourdough toast

Breakfast extras
£2.60 each
MINIMUM ORDER 10 PEOPLE
Mini blueberry and chocolate muffins
Mini omelettes (ham, smoked salmon, mushroom or cheddar)
Wholegrain breakfast flapjack
Bacon and egg cups
Fried bread cheese and scrambled egg cup
Vegetable/fruit smoothie shots
Fruit plate
Greek yoghurt, poached fruits and granola
Ready-made Burcher muesli with seasonal berries

Danish pastries and croissants are available to order separately
£4.00 per person
Deli sandwich lunch

£23.00 per person
Including Twinings teas and Fairtrade coffee
MINIMUM ORDER 10 PEOPLE
Deli sandwiches on artisan breads, served with sliced fruit platter or whole fruit bowl, fruit juice & crisps
With cheeseboard, tea & coffee
£28.00 per person

Lunch extras
£3.75 per person
MINIMUM ORDER 10 PEOPLE
Seasonal soup
Bacon and cheddar parmiars
Homemade pork scratchings
Giant cheese straws
Ham and cheese potato bites with chive sour cream
Smoked salmon bruschetta and lemon dill creme fraiche
Pumpkin garlic and Lentil sausage roll
Moroccan spiced falafel, mint and coconut yoghurt
Beetroot bites with garlic chick pea mayonnaise
Choice of Focaccia (Garlic rosemary focaccia, sun blushed tomato focaccia, olive focaccia, with choice of dips, olive oil and balsamic, sun bushed tomato and basil, oregano and aubergine, basil pesto)

Cream tea
£8.50 per person
MINIMUM ORDER 10 PEOPLE
Warm homemade scones, clotted cream and jam

Traditional afternoon tea
£17.25 per person
MINIMUM ORDER 10 PEOPLE
Finger sandwiches
Homemade scones, clotted cream and jam
A selection of cakes

Deli Sandwich Menu

Vegetarian
Barbers mature cheddar, chunky garden vegetable chutney and sine ripened tomatoes on a stone baked baguette
Free range British egg mayonnaise. Slow roasted tomatoes and spinach leaves on challah roll

Vegan
Mexican bean, picante salsa, avocado and tortilla chips on granary bread
Harissa chick'n, middle eastern inspired rose petal harissa chick'n with houmous, bulger wheat quinoa, spinach and cucumber on o kibbled tortilla wrap

Meat
Classic roast chicken salad, sliced roast chicken breast, vine ripened tomatoes, Apollo leaves seasoned mayonnaise on granary bread
Mexican Chicken tortilla wrap, jalapeno tomato chutney, black bean, sweetcorn & avocado salsa, sour cream and mixed leaves

Fish
Severn and Wye smoked salmon, caper and lemon dill cream dressing with cucumber and rocket leaves on granary bread
Tuna and seasoned mayonnaise, mixed leaf on a stone baked baguette

Small sharing cheeseboard for 5 people
£16.00
A selection of mature cheddar, stilton and brie. Served with crackers, celery and grapes

More options available if required
Finger buffet

£29.00 per person
Including Twinings teas and Fairtrade coffee
MINIMUM ORDER 30 PEOPLE
Please choose six

Meat
Pork and cranberry sausage roll with homemade brown sauce
Mini lamb slider brioche bun salted cucumber ribbons
Honey and garlic chicken skewers with sesame sauce
Buttermilk fried chicken tenders
Katsu curried chicken arancini bites

Fish
Open mini bagel - smoked salmon, cream cheese, pickled gherkin and dill
Mini fish cakes bites
Crayfish cocktail, Marie rose in a sesame cone
Teriyaki salmon sesame skewer
Mini fish goujons with garlic herb mayonnaise

Vegetarian
Curried duck egg croquette
Cauliflower and smoked cheddar arancini
Mini wild mushroom and stilton tart topped with red onion jam
Chick pea falafel with garlic paprika mayonnaise
Squash chilli fritters

Vegan
Vegan spicy glazed popcorn cauliflower
Spiced mushroom and beetroot samosa with chickpea aioli
Cumin spiced lentil, squash and spinach sausage roll
Chick pea falafel with tomato chilli relish
Beetroot burger bites with chive garlic aioli

Pudding
Classic brownies
Clementine cheese cake
Cappuccino cake bite
Apple tart with Chantilly cream
Vegan orange and cranberry cake
Hot fork buffet

£40.00 per person
Including Twinings teas and Fairtrade coffee
MINIMUM ORDER 30 PEOPLE
Please choose two savory items and a pudding

Meat
Moroccan braised lamb, mint and marjoram potatoes with yoghurt dressing
(or Moroccan style tofu)
Pepper crusted chicken, pomme neuf potatoes, roast tomatoes with light chicken sauce
(or pepper crusted halloumi, roast tomatoes, light garlic cream)
Braised pigs’ cheeks, bacon, apple, squash, lentils and kale
(or Tempeh)
Corn fed chicken, garlic roasted potatoes, carrots and tarragon jus
(or herb infused tofu garlic roasted potatoes and carrots tarragon jus)
Chicken madras with saffron rice and nan
(or cauliflower madras)

Vegetarian
Potato gnocchi, sautéed wild mushrooms, wilted kale and garlic cream
Wild mushroom and chestnut tart, red onion and water cress salad
Squash and chestnut pithivier, sautéed mushrooms and celeriac velouté
Cauliflower and spinach dhal, Basmati rice and coconut mint yogurt
Quinoa patties with slaw
Harissa cauliflower steak, warm tabbouleh and yoghurt
Creamy butternut squash linguine with fried sage

Fish
Seared salmon fillet, wilted chicory, salsify and buttered new potatoes
(or Seared Garlic and thyme tempeh)
Smoked haddock fish cakes with kale and curried aioli
(or Leek and smoked cheddar cake)
Fisherman’s pie, cheesy mash, peas and kale
(or Portobello mushroom pie)

Pudding
Clementine cheese cake
Sticky date cake
Chocolate caramel slice
Apple crumble tart
Bara brith (Welsh tea loaf)
Chocolate brownie, crème fraiche
Vegan chocolate kirsch torte
Vegan orange and cranberry drizzle cake
Canapés

£29.00 per person
MINIMUM ORDER 50 PEOPLE
Please choose six

Cold

Fish
Classic smoked salmon, chive cream cheese, blini and keta caviar
Smoked mackerel chive tart
Beetroot cured halibut, carrot remoulade goat cheese crumble and pumpernickel
Fennel crackers, crab, dill and citrus mayonnaise
Citrus-cured sea bass on blinis with caviar and crème fraîche

Meat
Seared lamb herb crusted cannon and rosemary tuile
Pressed chicken, crispy skin and orange marmalade
Slow cooked cider pressed pork belly, apple gel, pork, crisp and crackling dust
Ham hock terrine port jelly

Vegetarian
Roquefort and cranberry endives
Butternut squash brulee and parmesan short bread
Goat cheese mousse and beetroot crisp
Stilton and chutney rarebit bites
Smoked cheddar and leek croquette with truffle mayonnaise

Squash puree, apple crisp and truffle honey
Walnut rolled goat cheese, red pepper gel and radish
English mustard and Jerusalem artichoke macaroni

Vegan
Jerusalem artichoke crisp, wild mushrooms and mushroom dust
Mushroom duxell sundried tomato and rosemary thyme crostini
Red pepper, houmous dried olive crumb and polenta pancake

Hot

Fish
Lobster and brie arancini dill aioli
Spiced cod fritters, and harissa honey dip
Smoked haddock croquette, curried aioli

Meat
Smoked duck pear puree parsnip crisp
Black pudding and cauliflower arancini
Venison quail scotch egg celeriac remoulade
Buttermilk chicken bites and chipotle yoghurt

Vegetarian
Wild mushroom choux buns
Ratte potato croquette and truffle mayonnaise
Table top canapés

£8.50 per person
MINIMUM ORDER 30 PEOPLE
Please choose three

Cumberland cocktail sausages with honey mustard dressing
Parma ham and watercress bruschetta
Smoked chicken celeriac remoulade cup
Cheddar and leek croquette
Wild mushroom and stilton mini quiche with red onion chutney
Beetroot mascarpone focaccia crostini
Hummus with garlic buttered flatbread

Classic brownie
Passion fruit cheese cake
Salted caramel tart
Vegan fruit sushi roll
Nibbles

£5.00 per bowl
Please choose three

Selection of crisps
Selection of chickpea puffs (vegan)
Club nut mix
Wasabi nut mix
Truffle and pecorino nut mix
Premium Italian semi dried tomatoes in oil
Smokey flavoured semi dried tomatoes in oil
Poponcini peppers
Sweet and salted popcorn
Chili puffed crackers
Olives
General booking information

Please provide the venue manager your hospitality requirements 7 working days prior to the event and 14 days for special events such as fine dining or canape receptions.

Final numbers, menus and dietary requirements can be finalized up to one week prior to the event. Larger events may incur additional charges for equipment hire.

CH & Co are contracted to provide hospitality within 10 St James’ Square and you are required to only use their services for all your catering requirements.

Clients are not permitted to bring their own food and drink onto the premises for consumption.

Cancellations
Cancellation of catering orders within 5 working days of event will attract the full charge for all items.

Tastings and dietary requirements
Food and drink tastings can be arranged at an extra charge to ensure the chosen menu is appropriate. We can cater for most dietary needs. Whilst a dish may not contain a specific allergen, due to the wide range of indigents used in our kitchen, foods may be at risk of cross contamination by other ingredients.

We recommend that you source dietary information from your delegates prior to service. If you are unable to do this we will provide 50% vegetarian and 50% meat, unless stated otherwise.

Please refer to the terms and conditions for further information regarding hospitality.