ROSEWOOD

LONDON

EVENTS MENU

SPRING - SUMMER 2019

BREAKFAST

TEA & COFFEE BREAKS

LUNCH & DINNER

AFTERNOON TEA

RECEPTION

WINE & BEVERAGES

BREAKFAST
LUNCH & DINNER
TEA & COFFEE
RECEPTION
AFTERNOON TEA
WINE LIST
CONTACT

Prices include 20% VAT & do not include a 12.5% discretionary Service Charge | For Food Allergen or intolerance advice, please contact your Event Manager.

BREAKFAST

Prices quoted per person | Maximum of 2 hours

THE CONTINENTAL

Fresh Orange & Detox Juice

Bowl of Whole Fruit

Multi-grain & Sourdough Bread
Cinnamon Roll, Daily Savoury Muffin
Danish Pastries

Seasonal Locally Sourced Berries

Individual Greek Yoghurt
Granola, Berry Compote Pot

Includes Tea, Coffee & Herbal Infusions

THE TRADITIONAL BRITISH

Fresh Orange & Detox Juice

Bowl of Whole Fruit

Multi-grain & Sourdough Bread *Cinnamon Roll,*
Daily Savoury Muffin
Danish Pastries

Seasonal Locally Sourced Berries

Individual Greek Yoghurt
Granola, Berry Compote Pot

Hot Breakfast
English Bacon, Pork Sausage,
Herb Tomato, Portobello Mushroom
Organic Scrambled Eggs

Includes Tea, Coffee & Herbal Infusions

BREAKFAST & BRUNCH BITES

Rosewood Daily Healthy Muffin

Rosewood Daily Healthy Jars

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Cheese & Ham Croissant

Smoked Salmon & Cream Cheese Crêpe

Roasted Red Pepper & Spinach Frittata

Waffles, Maple Syrup

Bacon Soft Rolls, Homemade Brown Sauce

Bacon & Egg Soft Rolls

Homemade Pork Sausage Roll

Onion Relish

Toasted Sourdough, Avocado, Chilli Flakes

Rye Cracker, Smoked Salmon, Dill

Corn Beef Hash

Bubble & Squeak

Sausage & Cheese Muffin

COFFEE BREAKS

Prices quoted per person | Maximum of 2 hours
Includes Tea, Coffee & Herbal Infusions

GOOD MORNING

Rosewood Daily Healthy Muffin

Rosewood Daily Healthy Jars

Fruit & Vegetables Shooters
Lemon - Chilli - Apple - Ginger
Orange - Turmeric - Ginger
Pineapple - Ginger - Spinach - Wheatgrass

Rosewood Daily Smoothie Station

Live Station Supplement at 100 per station
Minimum of 50 guests

Banana Tin Loaf

Homemade Cookies

Madeleines

Homemade Sausage Rolls, Onion Relish

Kedgeree Arancini, Egg Yolk Mayo

Bowl of Whole Fruit
Price per bowl
Not Inclusive of Tea, Coffee & Herbal Infusions

Freshly Baked Pastries

GOOD AFTERNOON

Rosewood Daily Vegetable Tea Cakes

Power Spheres
Peanut Butter, Pistachio, Raspberry

Fruit & Vegetables Shooters
Lemon - Chilli - Apple - Ginger
Orange - Turmeric - Ginger
Pineapple - Ginger - Spinach - Wheatgrass

Chocolate Shards
Dried Fruits & Nuts

Sweet & Salty Popcorn

Bakewell Slice

Shortbread Crumble

Seasonal Fruit Tartlet

Bowl of Whole Fruit
Price per bowl
Not Inclusive of Tea, Coffee & Herbal Infusions

PLATED LUNCH & DINNER

Please choose the same option per course for all guests | Minimum of 10 guests
Includes Coffee, Tea, Herbal Infusions & Petits Fours

STARTER

Smoked Duck Breast
Plum Gel, Frisée Salad, Walnut Vinegar

Pressed Chicken & Duck Liver
Pickled Mushroom, Madeira Gel, Crouton

Vitello Tonnato
Capers, Heritage Cherry Tomato

Scallop Carpaccio
Pink Grapefruit Dressing, Olive Pearls, Squid Ink Crisps

Marinated Tuna
Crispy Rice, Charcoal Mayonnaise, Spring Onion

Crab Tian
Avocado Purée, Pickled Onion, Cucamelon, Caviar, Crème Fraîche

Marinated Artichokes
Whipped Sheep's Curd, Glazed Mushroom, Sherry Caramel

Isle of Wight Tomato Tartare
Balsamic, Garlic Chips, Minus 8

MAIN COURSE

28 Days Aged Beef Fillet of British Beef
Braised Confit Onions, Morels, Wild Garlic, Almond Pesto

Poached South Coast Cod
Crushed Potato, Tarragon Mussels, Light Curry Sauce

Rhug Estate Lamb Rump
Celeriac, Broad Bean & Summer Pea Fricassée, Mint Crisps

Line-caught Sea Bass
Saffron Couscous, Tomato Fondue, Cream Sauce

Corn-fed Chicken Breast
Roasted Cauliflower, Lemon & Pea Fricassée, Chicken Jus

Oven-roasted Salmon
Gratinated Asparagus, Red Chard, Crème Fraîche Emulsion

Potato & Spring Onion Croquette
Sweet Potato Purée, Glazed Spinach, Beetroot Textures

Pearl Barley Risotto
Roasted Cauliflower, Crème Fraîche, Crisp Spinach Leaves

DESSERT

Lemon Mascarpone Twister
Burnt Meringue, Citrus Crumble

English Rose Raspberry Charlotte
Raspberry Rose, Lychee Sorbet

Peach Verbena Choux
White Peach Sorbet, Compressed Peaches

Green Apple Vanilla Cheesecake
Elderflower Foam, Citrus Curd

Piña Colada Sphere
Pineapple Sorbet, Whipped Coconut Ganache

Black Cherry Pavé
Amaretti Ice Cream, White Chocolate Cream

Raspberry Hibiscus Mousse
Meringue, Lime Raspberry Sorbet

Exotic Praline Palet
Hazelnut Praline Ice Cream, Passionfruit Diplomat

Apricot Panna Cotta
Almond Sable, Vanilla Yoghurt Sorbet

BUFFET LUNCH & DINNER

Includes Tea, Coffee & Herbal Infusions

SALAD

Roasted Pepper & Chickpea Salad
Quinoa, Patti Pan, Sun-dried Tomato Pesto

Marinated Beef Salad
Roasted Pepper, Shredded Leaves, Glazed Onion

Hot-smoked Salmon
Baby Spinach, Spring Onion, New Potato

Kale & Bulgur Wheat Salad
Rye Bread Crumbs, Linseed Oil Dressing

Chicken Caesar
Slow-cooked Chicken, Smoked Pancetta
Romaine Lettuce

Crayfish Salad
Avocado, Dill, Cherry Tomato, Tossed Baby Gem
Lemon Dressing

Roasted Sweet Potato
Couscous, Mint, Lemon Oil

Asparagus Salad
French Beans, Baby Spinach
Pickled Shallot Dressing

Fennel & Orange Salad
Walnut, Radicchio, Coriander Cress

Please select 3

PLATTER

Italian Platter
Parma Ham, Coppa, Speck, Pecorino
Marinated Courgette, Aubergine, Artichoke
Black Olives, Sun-dried Tomato, Toasted Ciabatta

Smoked Fish Platter
Mackerel, Salmon, Dill Gravadlax
Cornichon, Lemon Cream, Crème Fraîche, Lemon
Capers, Rye Bread

Spanish Platter
Iberico Ham, Chorizo, Manzanilla Olives
Crumbled Manchego, Onion & Potato Tortilla
Stuffed Baby Peppers

British Cheese Board
Selection of British Artisan Cheeses
Spiced Chutney, Celery, Crackers, Fruit Breads

Marinated Vegetable Platter
Grilled Courgette, Peppers, Aubergine, Asparagus
Olives, Sun-dried Tomato, Marinated Artichoke
Pickled Carrot & Radishes, Vegetable Crisps

Greek Platter
Charred Halloumi, Kalamata Olives
Baby Gem Lettuce, Tomato, Cucumber, Pepper
Feta, Tzatziki, Pita Bread

Please select 1

MAIN COURSE

Pan-roasted Salmon
Mediterranean Vegetable
Olive Oil Potato, Sauce Vierge

British Beef Brisket
Roasted Onion, Salted Baked Carrot
Creamed Potato

Rosemary Roasted Rhug Estate Lamb
Buttered New Potato, Roasted Pepper, Red Onion

Roasted Chicken Breast
Thyme-glazed Fondant Potato
Creamed Leeks

Seared Seabass
Warm Niçoise Salad, Watercress

Spinach & Ricotta Tortelloni
Summer Vegetable Broth, Aged Parmesan
Fine Herbs

Basil-infused Gnocchi
Datterini Tomato Reduction, Melted Mozzarella

Please select 3

DESSERT

Raspberry Coconut Choux

Yuzu Meringue Pie

Earl Grey Brownie Torte

Summer Berry Tartlet

Valrhona Chocolate Tart

Jersey Milk Panna Cotta,
Kent Strawberries

Lemon Posset

Chocolate Pot, Maldon Salt Caramel

Cherry Chocolate Verrine

Coconut Mousse, Mango Lime Jelly

Green Apple, Elder Flower Cheesecake

Crème Brûlée (please select 1)
Vanilla, Chocolate, Coffee, Raspberry

Please select 3

ROSEWOOD HAMPERS

Includes Tea, Coffee & Herbal Infusions

SANDWICH

OPEN SANDWICH

Forman's Smoked Salmon
Crushed Avocado, Marinated Cucumber
Toasted Rye

Aged Parma Ham
Tomato Jam, Mozzarella, Torn Basil
Toasted Focaccia

Charred Cornish Mackerel
Beetroot & Celeriac Remoulade, Baby Gem
Toasted Ciabatta

Egg Mayonnaise
Black Truffle, Brown Tin Loaf

FINGER SANDWICH

Roasted Red Pepper
Courgette, Spinach, Olive, Tomato Bread

Rare Roast Beef
Horseradish, Rocket, Soft White Roll

Chicken Schnitzel
Red Cabbage Slaw, Mayo, Malted Brown

Montgomery Cheddar
Dorset Pickle, White Mill Flour Loaf

Please select 2

SALAD

Roasted Pepper & Chickpea Salad
Quinoa, Patti Pan, Sun-dried Tomato Pesto

Marinated Beef Salad
Roasted Pepper, Shredded Leaves
Glazed Onion

Hot-smoked Salmon
Baby Spinach, Spring Onion, New Potato

Kale & Bulgur Wheat Salad
Rye Bread Crumbs, Linseed Oil Dressing

Chicken Caesar
Slow-cooked Chicken, Smoked Pancetta
Romaine Lettuce

Crayfish Salad
Avocado, Dill, Cherry Tomato
Tossed Baby Gem, Lemon Dressing

Roasted Sweet Potato
Couscous, Mint, Lemon Oil

Asparagus Salad
French Beans, Baby Spinach
Pickled Shallot Dressing

Fennel & Orange Salad
Walnut, Radicchio, Coriander Cress

Please Select 2

PLATTER

Italian Platter
Parma Ham, Coppa, Speck, Pecorino
Marinated Courgette, Aubergine, Artichoke
Black Olives, Sun-dried Tomato, Toasted Ciabatta

Smoked Fish Platter
Mackerel, Salmon, Dill Gravadlax
Cornichon, Lemon Cream, Crème Fraîche, Lemon
Capers, Rye Bread

Spanish Platter
Iberico Ham, Chorizo, Manzanilla Olives
Crumbled Manchego, Onion & Potato Tortilla
Stuffed Baby Peppers

British Cheese Board
Selection of British Artisan Cheeses
Spiced Chutney, Celery, Crackers, Fruit Breads

Marinated Vegetable Platter
Grilled Courgette, Peppers, Aubergine, Asparagus
Olives, Sun-dried Tomato, Marinated Artichoke
Pickled Carrot & Radishes, Vegetable Crisps

Greek Platter
Charred Halloumi, Kalamata Olives
Baby Gem Lettuce, Tomato, Cucumber, Pepper
Feta, Tzatziki, Pita Bread

Please select 1

DESSERT

Raspberry Coconut Choux

Yuzu Meringue Pie

Earl Grey Brownie Torte

Summer Berry Tartlet

Valrhona Chocolate Tart

Jersey Milk Panna Cotta,
Kent Strawberries

Lemon Posset

Chocolate Pot, Maldon Salt Caramel

Cherry Chocolate Verrine

Coconut Mousse, Mango Lime Jelly

Green Apple, Elder Flower Cheesecake

Crème Brûlée (please select 1)
Vanilla, Chocolate, Coffee, Raspberry

Please select 2

FOOD MARKET STATIONS

Prices quoted per person

COLD STATIONS

Italian Platter
Parma Ham, Coppa, Speck, Pecorino
Marinated Courgette, Aubergine, Artichoke
Black Olives, Sun-dried Tomato, Toasted Ciabatta

Smoked Fish Platter
Mackerel, Salmon, Dill Gravadlax
Cornichon Lemon Cream
Crème Fraîche, Lemon
Capers, Rye Bread

Spanish Platter
Iberico Ham, Chorizo, Manzanilla Olives,
Crumbled Manchego, Onion & Potato Tortilla,
Stuffed Baby Peppers

British Cheese Board
Selection of British Artisan Cheeses
Spiced Chutney, Celery, Crackers, Fruit Breads

Marinated Vegetable Platter
Grilled Courgette, Peppers, Aubergine, Asparagus Olives
Sun-dried Tomato, Marinated Artichoke
Pickled Carrot & Radishes, Vegetable Crisps

Greek Platter
Charred Halloumi, Kalamata Olives
Baby Gem Lettuce, Tomato, Cucumber, Pepper
Feta, Tzatziki, Pita Bread

LIVE STATIONS

THE CARVERY

Maximum of 2 hours 1 Chef per 50 guests per station priced at 150

Four Rib of Hereford Beef
Cauliflower Gratin, Pommery Jus

Poached Whole Salmon
Tomato & Herb Salsa, Preserved Lemon Oil

Rosemary-roasted Rhug Estate Leg of Lamb
Roasted Baby Potato, Mint Yoghurt

Aubergine & Tomato Gratin
Herb Yoghurt, Pickled Walnut Dressing

THE SWEET

Maximum of 2 hours 1 Chef per 50 guests per station priced at 150

Eton Mess
Kent Strawberries, Whipped Vanilla Cream
Brown Sugar Meringue

Chocolate
Chocolate Shards studded with Dried Nuts & Fruit
Chocolate Mousse in a Glass, Chocolate Foam, Truffles
& Bon Bon

ART AFTERNOON TEA

Van Gogh Art Afternoon Tea
Maximum of 20 guests
Bespoke menu for larger groups

SELECTION OF TRADITIONAL SANDWICHES

Egg & Truffle, Caramelised Onion Bread

Roasted Chicken & Tarragon Mayonnaise, Spinach Bread

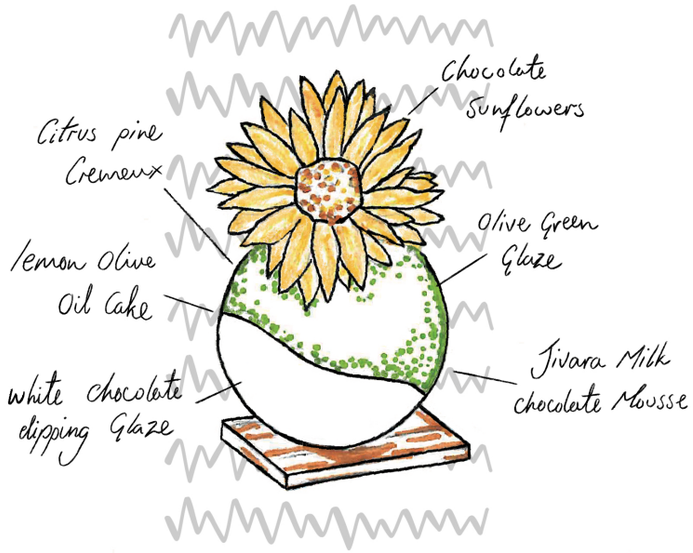
Pressed Cucumber & Herb Cream Cheese, Sunflower Seed

Bread Formans London-cured Smoked Salmon
Lightly Malted Bread

Spring Vegetables Savoury Tart, Smoked Cream Cheese

PLAIN & RAISIN SCONES

Freshly Baked Every Day In Our Pastry Kitchen
Cornish Clotted Cream, Lemon Curd
Homemade Strawberry Elderflower Jam



So Jennie 0% or R de Ruinart
Van Gogh Art Afternoon Tea

An Additional Glass of So Jennie or R de Ruinart

The Arles Sunflowers Cocktail
or Ruinart Rosé Van Gogh Art Afternoon Tea

An Additional Cocktail or Glass of Ruinart Rosé

DUTCH-INSPIRED PASTRIES

Apple Boterkoek, Strawberry Speculoos Tartlet
Chocolate Stroopwafel Choux

VAN GOGH-INSPIRED PASTRIES

Sunflowers, Almond Blossoms, The Starry Night

CANAPES

COLD

Gin-cured Salmon, Lemon Gel, Caviar, Seaweed Cracker

Tuna Sushi, Pickled Ginger & Wasabi

Marinated Steak Tartare, Onion Relish, Sourdough

Goat's Cheese Cone, Almond Crumble

Compressed Watermelon, Feta, Balsamic

Duck Liver Parfait, Pink Peppercorn, Crisp Bread

Soft-boiled Quail's Egg, Caviar, Chive, Crostini

Montgomery Cheddar Puff

Tomato Tartare, Wild Garlic Purée

Cornish Crab Croustade, Papaya Relish

WARM

Crisp Wild Mushroom, Walnut Emulsion

Mini Shepherd's Pie, Parsley Crusted Potato

Rare Roast Beef, Yorkshire Pudding, Horseradish

Potato Millefeuille, Taramasalata

Pork Cheek Croquette, Kentish Apple Compote

Tapioca Crisp, Pickled Cucumber, Caviar

Crispy Rice, Salmon, Avocado Mousse

Spiced Prawn Beignet, Chilli Jam

SWEET

Summer Berry Lollipop

Passionfruit Macaroon

Praline Rocher

Apricot Sable

Strawberry Dome, Lemon Madeleine

Valrhona Chocolate Cone, Garden Mint

Raspberry Coconut Choux

Citrus Guava Savarin

Lemon Meringue Tart

BOWL FOOD & BITES

COLD

Hot-smoked Salmon Caesar

Shredded Lemon-grilled Chicken
Tortiglioni, Tarragon Oil

Smoked Duck Breast, Roasted Black Fig
Watercress Hazelnut, Grana Padano

Spiced Beef, Roasted Pepper, Cucumber
Coriander

Tuna Niçoise

Marinated Artichoke
Whipped Goat's Curd, Minus 8

Panzanella, Toasted Bread
Heritage Tomatoe

Roasted Summer Squash, Cashew Blue
Pine Nuts, Basil

HOT

Rhug Estate Lamb Neck, Mash Potato,
Mint Jus

Seared Scallops, Cauliflower, Apple

Seared Sea Bass Escabeche, Wilted Leaves

Roasted Chicken, Cauliflower
Lemon, Thyme

Pan-roasted Scottish Salmon
Sauté Spinach, New Potato, Mussel Cream

Orzo Pasta, French Beans, Broad Beans
Lemon, Thyme

Truffle Mac & Cheese
Parsley Bread Crumbs

Slow-roasted Aubergine, Roasted Shallot
Cannellini Bean Purée

SWEET

Green Apple, Elderflower Cheesecake

Valrhona Chocolate Mousse, Sour Cherry
Compote Whipped Vanilla Cream

Jersey Milk Panna Cotta
Kent Strawberries, Meringue

Raspberry Pavlova

Chilled Vanilla Rice, Raspberries
Peach Verbena Foam

Citrus Baba, Vanilla Chantilly
Apricot Compote

SLIDERS

Pulled Pork, Red Cabbage Slaw
Apple Compote

Prawn Cocktail, Cos Lettuce Wrap

Pulled Beef, Cheddar Cheese, Pickles
Brioche Bun

Goat's Cheese, Tomato Jam
Basil Mayonnaise, Brioche Bun

Spiced Chickpea
Pepper & Coriander Wrap

Fish & Chips

WINE LIST

CHAMPAGNE

France 'R' de Ruinart, Brut

Louis Roederer, Brut Premier

Pol Roger, Brut Reserve

Bollinger, Special Cuvée, Brut

SPARKLING WINES

England Nyetimber Classic Cuvée

Italy Anno Domini 47 Prosecco

DESSERT WINES

Chile Morandé Late Harvest Sauvignon Blanc

Portugal Ferreira Tawny Port, Douro

Ferreira LBV Port 2010, Douro

France Sauternes La Fleur d'Or, Bordeaux

Italy Dindarello Maculan, Veneto

WHITE WINES

Badet Clement Revelation, Viognier

Pinot Gris Signature, Mure Pinot, Alsace

Bourgogne, Henri de Villamont, Burgundy

Chablis, Bourgogne, Domaine Hamlin

Sancerre, Croix du Roy

Germany Riesling Dry St Anna, Schloss Rheinhartshausen, Rheingau

Italy Grecanico Inzolia, Pieno Sud Bianco, Sicily

Chardonnay, 'Cd Bianco' Castiglion del Bosco Tuscany

Gavi di Gavi, Broglia La Contessa, Piedmont

Pinot Grigio, Felluga Collio Mongris, Friuli

Chile Chardonnay, Haras Pirque, Maipo

New Zealand Sauvignon Blanc, Mount Holdsworth, Martinborough

South Africa Chenin Blanc, Kleinkloof, Paarl

USA Chardonnay, Lost Angel, California

RED WINES

Côtes-du-Rhône-Villages, Château-d'Aigueville

Pinot Noir, Henri de Villamont, Burgundy

Bordeaux, Chateau Montaiguillon, Saint Emilion

Bordeaux, Chateau Perron, Lalande de Pomerol

Italy Nero d'Avola Frappato, Pieno Sud Rosso, Sicily

Dolcetto d'Alba, Prunotto, Piedmont

Chianti Classico, Antinori Peppoli, Tuscany

Barlo, Prunotto, Piedmont

Spain Rioja Crianza, Conde Valdemar, Rioja

Argentina Cabernet Sauvignon, Lapostolle, Central Valley

Malbec, Finca Decero, Mendoza

South Africa Kleinloof Mountain Red

BEVERAGES

SOFT DRINKS

Soda
Fentimans, Curiosity Cola
Fentimans, Victorian Lemonade
Fentimans, Ginger Beer
Fever Tree, Ginger Ale
Fever Tree, Premium Tonic Water
Fever Tree, Slim Tonic Water
Fever Tree, Spring Soda
Coca Cola
Diet Coke

Juice
Folkington's, Orange Juice
Folkington's, Apple Juice
Folkington's, Cranberry Juice
Folkington's, Tomato Juice

Fresh Juices, 250 ml per bottle

Orange, Grapefruit, Apple, Super Berry, Beetroot, Carrot, Tomato

DISTILLERY

Vermouth
Campari
Martini Bianco/Rosso
Martini Dry

Bitter
Fernet Branca
Aperol
Summer Pimm's

Vodka
Ketel One
Grey Goose

Gin
Tanqueray
Hendrick's

Whiskey
Chivas Regal 12 years
Jack Daniels
Jameson Irish Whiskey
Johnnie Walker Black Label

Rum
Bacardi Superior
Bacardi 8 years

Tequila
Don Julio Blanco
Patron Añejo

Cognac
Frapin V.S.O.P. 8 years
Frapin Chateau de Fontpinot

Liqueur
Baileys
Kahlua
Sambuca

BREWERY

Peroni, Pale Lager
Freedom, Lager
Samuel Smiths, Pale Ale
Aspalls Draught Suffolk Cyder

COCKTAIL LIST

COCKTAILS

Rhubarb Collins
Tanqueray Gin, Rhubarb Cordial, Soda Water
Dry Rhubarb & Lemon

Prince Charles
St Germain Elderflower Liquor, Briottet Rose Liquor
Lemon Juice, Champagne, Rose Petals

Mint Julep
Makers Mark Bourbon, Chocolate Syrup
Lemonade, Mint Sprig, Chocolate Shard

Midtown Fizz
Bacardi White Rum, Coconut Water
Lime Juice, Anno Domini 47 Prosecco

Waterloo Sunset
Ketel One Vodka, Lemon Juice, Grapefruit Juice
Lemonade, Dry Grapefruit, Lemon Slice

MOCKTAILS

Tropical Pink Lemonade
Raspberry Syrup, Passion Fruit Juice, Lemon Juice
Lemonade, Dry Raspberry, Lemon Wedge

Peach Breeze
Peach Puree, Cranberry Juice
Ginger Beer, Sliced Cucumber

The Benjamin
Cucumber Juice, Lime Juice, Apple Juice
Ginger Ale, Sliced Cucumber

Royal Punch
Strawberry Puree, Pineapple Juice, Cranberry Juice,
Dry Berries, Dry Pineapple

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