

Day Delegate rate (DDR) menus

Menu 1

On arrival

Morning Selection of artisan pastries Selection of whole fresh fruit Freshly brewed coffee

Elevenses

Artisan cookies Freshly brewed coffee

Working Lunch

Parsnip soup (v)
Pastrami and pickle sandwich

Hot dishes

Chicken & sweetcorn pie Slow cooked sea bream, spiced couscous, cucumber Warm Charlotte potato salad, capers, herb emulsion (v)

Salads

Baby mixed leaf (v)
Smoked almond, ricotta & artichoke salad (v)
Dressed quinoa salad, fine herbs (v)

Desserts

Gianduja chocolate brownie, vanilla ice cream Spiced apple cake, cinnamon ice cream

Afternoon tea

A selection of mini afternoon pastries
Fruit and plain scones, Cornish clotted cream and artisan preserves
Seasonal cake selection
Freshly brewed coffee

(v) – suitable for vegetarians

Our foods may contain nuts, derivatives of nuts or other allergens. All caution has been taken to remove small bones where appropriate but it is inevitable that some may still remain. If you suffer from an allergy or food intolerance, please notify a member of management, who will be pleased to discuss your needs with the Head Chef

34-40 Great Cumberland Place, London, W1H 7TW, England Tel: +44 (0) 207 958 3224 Fax: +44 (0) 207 958 3322

Email: events@montcalm.co.uk Website: www.montcalm.co.uk Montcalm Hotel (London) Ltd. Registration Number 1895614. Vat Number 417 7206



Menu 2

On arrival

Morning selection of artisan pastries Selection of whole fresh fruit Freshly brewed coffee

Elevenses

Artisan cookie Freshly brewed coffee

Working lunch

Celeriac soup (v)
Coronation chicken sandwich

Hot dishes

Braised lamb neck, carrot & cumin Steamed mackerel, fennel, and kohlrabi French bean, shallot and tarragon (v)

Salads

Baby mixed leaf (v) Heritage tomato, black olive & basil (v) Artichoke barigoule, crisp hen's egg (v)

Desserts

Strawberry Chiboust Chocolate & banana cake

Afternoon Tea

A selection of mini afternoon pastries
Fruit and plain scones, Cornish clotted cream and artisan preserves
Seasonal cake selection
Freshly brewed coffee

(v) - suitable for vegetarians

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Menu 3 (Supplement £5.00 per person)

On arrival

Morning selection of artisan pastries Selection of whole fresh fruit Freshly brewed coffee

Elevenses

Artisan cookies Freshly brewed coffee

Working lunch

Curried lentil soup (v)
Braised beef sandwich with horseradish

Hot dishes

Cumbrian chicken & wild mushroom pie Seared salmon, caper & shallot, potato salad Artichoke risotto, aged parmesan (v)

Salads

Baby mixed leaf (v)
Heritage tomato, Brunswick onion, olive salad (v)
Cep tart, goat's curd, watercress (v)

Desserts

Passion fruit brulee Chocolate & praline mousse

Afternoon tea

A selection of mini afternoon pastries
Fruit and plain scones, Cornish clotted cream and artisan preserves
Seasonal cake selection
Freshly brewed coffee

(v) - suitable for vegetarians

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Menu 4 (Supplement £10.00 per person)

On arrival

Morning selection of artisan pastries Selection of whole fresh fruit Freshly brewed coffee

Elevenses

Artisan cookies Freshly brewed coffee

Working lunch

Pea soup (v)
Salt baked celeriac and truffle sandwich (v)

Hot Dishes

Braised featherblade, shallot, crushed potato Scottish salmon, beetroot, horseradish crème fraîche Cauliflower gratin, comté (v)

Salads

Baby mixed leaf (v)
Secrets farm leaves, Cashel Blue, orange vinaigrette (v)
Poached egg, new potato salad, frisée & parsley dressing (v)

Desserts

Coconut & mango delice Paris-brest

Afternoon tea

A selection of mini afternoon pastries Fruit and plain scones, Cornish clotted cream and artisan preserves Seasonal cake selection

(v) – suitable for vegetarians

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