

Classic Conference Lunch

On Arrival

Tea, coffee, jugs of water and biscuits

Lunch

Selection of hot and cold wraps and sandwiches with tea, coffee, jugs of water and biscuits (choose two "Around the World" selections)

American

- Chicken enchiladas in tortilla wraps
- Vegetable and mixed bean chilli in tortilla wraps
- Mini pizzas

English Classics

- Gammon ham and homemade coleslaw on bloomer bread
- Cheese and Branston pickle with watercress salad on malted white bread
- Mini Cumberland sausages

French

- Bayonne and basil with crème fraîche bagels
- Emmental and cornichons with mustard cress on baguettes
- Coq au vin marinated chicken strips

Indian

- Mint and coriander chicken tikka on naan
- Wild mushroom methi on nann
- Mixed samosas

Afternoon Coffee Break

- Tea, coffee, jugs of water and biscuits

Italian

- Mortadella and ricotta on garlic flat bread
- Roasted vegetable brushetta with a tarragon and tomato gremolata
- Asparagus spears wrapped in Parma ham

Oriental

- Lemongrass and ginger marinated chicken
- Marinated Thai vegetables with Kaffir lime crème fraîche
- Vegetable spring rolls

Spanish

- Bresola and beef tomato with dressed roquette
- Smoked paprika cheddar with peponata
- Cracked black pepper squid with lime and cilantro dip

For bookings or enquiries,
call 020 7940 8322 or email
events@vinopolis.co.uk

No.1 Bank End, London,
SE1 9BU
www.vinopolis.co.uk



Deli Lunch

On Arrival

Tea, coffee, herbal infusions, orange juice and mineral water, mini muffins and granola bars

Morning Coffee Break

Tea, coffee, herbal infusions, orange juice and mineral water, homemade biscuits and fruit yoghurts (or dried fruits)

Deli Lunch

A selection of buffet dishes and a seasonal savoury choice, served with orange, apple and cranberry juice and mineral water

Buffet Dishes

Serrano ham, Bresola beef, chorizo sausage, marinated chicken strips, picos blue cheese, marinated capers, manchego cheese, sun dried tomatoes, rustica and bascuda olives served with a selection of breads and dip

Summer Savouries and Dessert

(select 1 dish plus dessert)

- Glazed pear and stilton rarebit tartlet with red onion marmalade
- Baked rosemary scented goats cheese with tapenade croute on baguettes
- Baked field mushroom with pancetta and spinach smoked wensleydale glaze

- Passion fruit tart with an orange crème fraîche

Winter Savouries and Dessert

(select 1 dish plus dessert)

- Fig and dolcelatte tatin with roquette salad
- Croute Windsor, baked English ham and chestnut mushrooms, granary toast
- Twice baked stilton and walnut galette with wild roquette

- Dark chocolate tart with a vanilla bourbon mascarpone

Afternoon Coffee Break

Tea, coffee, herbal infusions, orange juice and mineral water, selection of savoury filled croissants

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De Luxe Lunch: Summer

Throughout The Day

Tea, coffee, herbal infusions, smoothies, mineral water, a selection of breakfast treats to include Danish pastries, croissants with fruit preserves, cinnamon brioche, fresh fruit platter, bowls of mixed seeds and nuts and mints in the room

Morning Coffee Break

Tea, coffee, herbal infusions, fresh orange juice, mineral water, homemade biscuits and fruit yoghurts

Two Course Seated Lunch

Choice of starter/ main course or main course/ dessert, served with breads and oils, house wine and mineral water

Starters

- Gin and lemon cured salmon with a caper, sweet pea and kalamata olive salad
- Roasted artichoke and confit tomato salad with buffalo mozzarella and a saffron poached pear
- Maple smoked duck Pithiviers with a beetroot and horseradish remoulade and preserved lemon
- Roasted pepper panna cotta with pea cream, asparagus sprouts and crispy chestnut mushrooms with a ciabatta tuille

Main Courses

- Seared chicken breast with a Belgium endive tatin, string beans, pea and celeriac purée and a white wine jus
- Roasted red mullet with a pancetta and mascarpone ravioli, white bean purée with roasted baby leeks
- Herb and parmesan polenta stack topped with pan fried wild mushrooms and grilled aubergine taleggio emulsion
- Confit tomato and mozzarella lasagne with roasted tomato on purple basil, spinach and watercress salad

Desserts

- Rhubarb and ginger fool with lavender shortbread and chocolate scrolls
- Hot apple tart tatin with caramel mascarpone and fresh berries

Afternoon Coffee Break

- Afternoon tea to include tea, coffee, herbal infusions, ginger and lemon grass pressé. Traditional millefeuille, a selection of cakes, scones with clotted cream, flapjacks and granola bars

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De Luxe Lunch: Winter

Throughout The Day

Tea, coffee, herbal infusions, smoothies, mineral water, a selection of breakfast treats to include Danish pastries, croissants with fruit preserves, cinnamon brioche, fresh fruit platter, bowls of mixed seeds and nuts and mints in the room

Morning Coffee Break

Tea, coffee, herbal infusions, fresh orange juice, mineral water, homemade biscuits and fruit yoghurts

Two Course Seated Lunch

Choice of starter/ main course or main course/ dessert, served with traditional warm bread rolls, house wine and mineral water

Starters

- Smoked chicken and home dried plum tomato tart with basil sorbet
- Beetroot, pumpkin and sweet potato stack with a rich balsamic and herb dressing
- Baked smoked haddock rarebit on lemon thyme with plum tomatoes and basil oil
- Warm roasted plum tomato galette on a basil and red chard salad

Main Courses

- Rosemary scented lamb rump on fennel au gratin, fondant potato and glazed carrots
- Breast of guinea fowl on olive mash potato with candied root vegetables
- Pumpkin cannelloni with roasted wild mushrooms and parmesan cream
- Pan fried haloumi goujons on artichoke risotto with a hazelnut pesto

Desserts

- Hot plum tarte tatin with a ginger mascarpone
- Chocolate and cherry d'ette with spiced cherry compote and orange sorbet

Afternoon Coffee Break

- Afternoon tea to include tea, coffee, herbal infusions, ginger and lemon grass pressé. Traditional millefeuille, a selection of cakes, scones with clotted cream, flapjacks and granola bars

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