



**Spring / Summer 2021 Events Menu**

**COMPANY  
OF COOKS  
EVENTS**

## **GROWN AT WISLEY, PLATED AT WISLEY**

We believe in menus that feature an honest approach, with simplicity, seasonality and quality at the core. We are passionate about supporting independent, regional growers and producers and we build our menus around vegetables and salads grown at RHS Wisley.

We love the seasonal bounty of fresh British produce - we get excited about asparagus in April, gooseberries in August and even the humble sprout. When the quality of ingredients is good, the flavours of the dishes speak for themselves.

We are committed to reassuring an enjoyable experience with our new hygiene measures and risk assessments that have been carefully crafted within the guidelines and advice given by the UK government and the World Health organisation. Please ask your event manager for advice or concerns.



# MENU COLLECTION

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Bowl Food	11 - 13
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Seated Meals	23 - 25
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## Food allergies and intolerances:

Before you order your food and drinks please reconfirm to your event manager if you wish to know about allergens. Food items may contain traces of nuts.

## Costs:

Please note that all prices are inclusive of VAT. Where required, equipment and staffing costs will be quoted for separately.



# Breakfast and Breaks



## BREAKFASTS AND BREAKS | PAGE 5

### Plated Breakfasts | price per item

Full English Breakfast 18.00

*Two slices of British unsmoked bacon, Lingfield sausage, Scrambled eggs, mushroom, baked beans, slow roast tomato*

Vegetarian Breakfast 18.00

*Scrambled eggs, mushroom, baked beans, bubble and squeak, slow roast tomato*

Vegan Breakfast 18.00

*Avocado, wilted spinach, mushrooms, baked beans, slow roast tomato*

Continental Breakfast 14.40

*Mini croissant, jam, sourdough toast, cheese, yoghurt and rhubarb compote*

Smoked salmon, scrambled egg, sourdough toast 13.80

Crushed avocado, scrambled egg, sourdough toast 10.80

Scrambled egg, slow roasted tomato, rye 5.40

### Baps and Bagels | price per item

Free range bacon and roast tomato bap 5.80

Miniature smoked salmon and cream cheese bagel 5.80

Roasted tomato and cheese bap 5.80

Lingfield sausage, ficelle 5.80



## BREAKFASTS AND BREAKS | PAGE 6

### Danish Pastries | price per item

Croissant	2.90
Pain au chocolat	2.90
Pain aux raisins	2.90

### Yoghurt bowls | price per item

Greek yogurt, granola, honey	5.20
Greek yogurt, seasonal compote	5.20

### Sweet bakery | price per item, 2 per order

Short bread	2.90
Honey crunch	2.90
Vegan peanut protein bar	2.90
Rock cake	2.90

### Fruit selection | price per item

Whole Fruit - apple, banana and grape	1.70
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### Beverages

Union roast coffee, selection of Fairtrade teas	3.00
Orange juice, 1l	7.80
Wisley-made still elderflower lemonade, 1l	7.80
Owlet Farm Cox & Bramley apple juice, 1l	8.40
Still or sparkling mineral water, 750ml	4.00
Selection of soft drinks, 250ml	2.40



# Afternoon Tea



## AFTERNOON TEA | PAGE 8

Our seasonal afternoon tea will be served with unlimited union roast coffee, selection of Fairtrade teas for an hour.

### AFTERNOON TEA | 25.00 per person

#### Sandwiches

Smoked salmon, cream cheese, wholemeal finger sandwich  
Ham and English mustard, wholemeal finger sandwich  
Free range egg and cress, white finger sandwich  
Cucumber and black pepper, white finger sandwich

#### Scones

Sultana scone, clotted cream and strawberry jam

#### Cakes | One of each cake per person

Bounty bar  
Mini fruit tartlet  
Almond and praline mini choux  
Blackcurrant macaroon

#### Beverages

Union roast coffee, selection of Fairtrade teas





# Sandwiches and Wraps



## SANDWICHES AND WRAPS | PAGE 10

All of our seasonal sandwiches, wraps and baguettes include Piper's crisps, seasonal fruit, purified water and apple or orange juice.

### **Sandwiches** | 11.00 per sandwich

Beef and horseradish  
Tuna and chive mayonnaise  
Smoked salmon and cream cheese  
Egg and cress  
Singleton cheddar and pickle

### **Wraps and Baguettes** | 11.00 per wrap

Harissa chicken wrap  
Falafel, feta, zhoug, sweet potato, baby gem wrap (vg)  
Avocado, sun-dried tomato, black olive baguette (vg)

### **Enhancements** | per item

Seasonal salads	3.00
Seasonal sweet bakery	2.90
Cut fresh vegetables, harissa hummus	3.00



**Bowl Food**



## BOWL FOOD | PAGE 12

### Cold Bowl Food | 9.00 per bowl

#### Meat

Rare roast beef, watercress, horseradish

Chicken caesar salad

Confit duck, French beans, pickled rhubarb salad

#### Fish

Tiger prawns, Asian salad, coriander dressing

Grilled squid, garlic chilli, mint

Poached salmon, leeks, brown shrimp, caper dressing

#### Vegetarian

Blistered cherry tomatoes, fine herbs, rosary goats cheese, focaccia crumbs

Jersey royal potatoes, heritage beetroots, watercress, salsa verde

Grilled asparagus with spring onions, new potatoes, romesco sauce



## BOWL FOOD | PAGE 13

### Warm Bowl Food | 9.00 per bowl

#### Meat

Roast rump of lamb, cous cous, rose harissa dressing

Rare grilled steak, crisp potato, chimichurri sauce

Grilled corn fed chicken breast, shaved courgette salad, romesco sauce

#### Fish

Mackerel, quinoa, rhubarb granola

Salmon, heritage tomato, samphire

Sea bass, olive oil, mash, sauce vierge

#### Vegetarian

Dressed chickpeas, charred broccoli, roasted peppers, cashew nuts, toasted cumin yoghurt

Grilled halloumi, grilled courgette, mint salad

Sicilian aubergine caponata

### Dessert Bowl Food | 9.00 per bowl

Sticky toffee pudding, candied pecans, chocolate butterscotch

Poached rhubarb salad

Chapel down syllabub, Yorkshire rhubarb, pistachio madeleine

Chilled coconut rice pudding, mango



BBQ



## BBQ RECEPTION I PAGE 15

### **BBQ Package 1** | 13.50 per person

This includes 1 selection of Main Course and 2 side options

#### **Mains** | 7.90 per item

Lingfield sausage baguette, fried onions

6oz prime beef burger, sesame seed bun, tomato, lettuce and gherkins

Spinach & falafel burger, sesame seed bun, baby gem lettuce, tomatoes, avocado

Haloumi burger, mint dressing

Vegan beetroot burger

Falafel Khobez

#### **Sides** | 2.80 per item

Potato salad with herb dressing

Mixed leaf salad

Beetroot slaw

Tabbouleh

Tomato, oregano (with or without red onion)

Mint and cucumber raita

Flatbread, hummus



## ENHANCEMENTS

Should you wish to upgrade or add any element of your day please speak to your Event Manager.

### **Main I** 12.60 per item

Lamb koftas & spicy tomato sauce

Harissa marinated chicken thigh, sesame seed bun, lime minted yoghurt

### **Sides I** 4.80 per item

Mixed green bean salad

Spiced tomato salad

Chargrilled veg, salsa verde

Chargrilled broccoli, quinoa, feta, and lentils





# Canapés and Nibbles



## CANAPÉS AND NIBBLES | PAGE 18

Our priority is to deliver a safe service to all of our customers. To ensure we adhere to the current COVID-19 guidelines, canapés will be served plated to individual guests. A maximum of 6 varieties can be offered along with a minimum of 10 canapés can be ordered.

### **Cold Canapés | 3.00 per piece**

#### Meat

Fig and Bayonne ham

Beef carpaccio, artichoke, parmesan, sourdough crouton

Herbed chicken ballotine, grain mustard, mayonnaise, crisp chicken skin

Smoked duck, endive, romesco

#### Fish

House cured salmon, pickled cucumber

Ceviche scallop, lime, chilli, coriander

Wild prawn, garlic aioli

Smoked trout rillettes, herb mayonnaise, rye crisp

#### Vegetarian

Beetroot, goats curd, pine nuts

Confit cherry tomato, sesame cracker, basil puree

Watermelon, feta, basil

Asparagus mayonnaise



## CANAPÉS AND NIBBLES | PAGE 19

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### Hot Canapés | 3.00 per piece

#### Meat

Steak, chips, bearnaise sauce

Duck croquette, plum sauce

Honey mustard glazed sausage

Buttermilk fried chicken, honey sriracha sauce

#### Fish

Goujons of plaice, tartare sauce

Blistered mackerel, cucumber pickle

Crab cake, lemon mayonnaise

Trout fillet, salsa verde

#### Vegetarian

Carrot and kale fritter, minted coconut yoghurt

Madeira mushroom tartlet, hollandaise

Pea truffle arancini

Violet aubergine, tomato, basil



## CANAPÉS AND NIBBLES | PAGE 20

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### **Dessert Canapes I** 3.00 per piece

Bounty bar

Mini fruit tartlet

Almond and praline mini choux

Blackcurrant macaroon

Passion fruit jelly

Lemon meringue pie

### **Nibbles I** price per piece

Sea salt pop corn 2.50

Truffled parmesan popcorn 3.50

Selection of hand cooked crisps 2.50

Vegetable crisps 3.50

Mixed nuts 5.00

Gordal olives - stone-in 5.00

Keens cheddar cheese straws - per glass 7.00



# Feast Stations



## FEAST STATIONS I PAGE 22

Food stations are the ideal way to add a little bit of glamour and theatre to your event. Our feast stations, due to the current COVID-19 regulations, will be prepared in individual plates for your reception enjoyment.

### Stations I price per person

<u>Cheese</u> British farmhouse cheese selection quince paste, rye fruit bread	16.00
<u>Charcuterie</u> Selection of charcuterie, baby gherkins, spiced walnuts, artisan bread	18.00
<u>Italian</u> Caponata, piedmont peppers, rotoloni, verdura mista, fregola, crostini, mozzarella, focaccia with selection of pestos	17.40



# Seated Meals



## SEATED MEALS | PAGE 24

### Starter I price per dish

Cured ham, celeriac remoulade, capers	14.40
Carpaccio of beef, rocket, parmesan	14.40
Confit duck, French beans, pickled rhubarb salad	15.60
Smoked salmon, lemon dressing, samphire sourdough crumbs	14.40
Tiger Prawns, Asian salad, coriander dressing	15.00
Blistered Mackerel, quinoa and rhubarb granola	10.80
Spring flower and herb salad, chive oil dressing	10.80
Asparagus hollandaise	13.20
Cauliflower three ways, vadouvan spice almonds	10.80

### Main Course I price per dish

Fillet steak, broad beans, peas, horseradish	27.60
Grilled corn fed chicken breast, shaved courgette salad, romesco sauce	21.60
Roast rump of lamb, jersey royals in wild garlic butter, leeks, tomato mint gravy	36.00
Sea bass, spiced heritage tomato salad, Anna potato	33.60
Plaice fillet, pea puree, samphire, beurre blanc	30.00
Salmon coulibiac, saffron mayonnaise	20.40
Potato gnocchi, black garlic sauce, celeriac and crisp sage	19.20
Roast celery heart, spiced lentils, potato cake	19.20





## SEATED MEALS | PAGE 25

### **Dessert | 9.00 per plate**

Chilled coconut rice pudding, mango

Floating islands, pistachio praline

Sticky toffee pudding, candied pecans, chocolate butterscotch

Strawberry pavlova

Lemon amaretti cheesecake

Poached rhubarb salad

Chocolate pot salted caramel

Chapel down syllabub, Yorkshire rhubarb, pistachio madeleine

### **Cheese | 12.00 per plate and person**

British farmhouse cheeses, quince paste, fig and walnut bread



# Beverages



**Champagne and Sparkling Wine**

	<b>750ml</b>
Prosecco, Favola Extra Dry, Veneto	32.00
Simpsons Chalklands Classic Cuvée, England	55.00
Scavi & Ray, sparkling wine, Italy (non-alcoholic)	20.00

**White Wine**

	<b>750ml</b>
Vermentino, Les Boules Blanc, 2018, France	23.50
Pinot Grigio, Novita, 2018, Italy	26.00
Sauvignon Blanc, Naciente, 2018, Chile	29.00
Gavi di Gavi, Sansilvestro, 2018, Italy	36.00
Bacchus, Baker St, 2018, England	41.00
Pinot Meunier, Simpsons Derringstone, 2018, England	47.00
Chablis, Colette Gros 2017, Burgundy, France	52.00

**Rosé Wine**

Syrah/Gremache, Le Campuget, 2018, France	23.50
Syrah/Vermentino, Chateau de Campuget, 2018, France	40.00
Simpsons Railway Hill, Rosé, 2018, England	47.00

**Red Wine**

Heraldique, Cuvee Prestige, 2018, France	23.50
Pinot Noir, Naciente, Valle De Casablanca, 2018, Chile	29.00
Malbec, Kaiken Clasico Mendoza, 2018, Argentina	33.50
Cote du Rhone, Les Vignes du Prince, 2017, France	36.00
Bordeaux Superieur, Chateau Lestrille Capmartin, 2012, France	46.00
Pinot Noir, Simpsons Rabbit Hole, 2018, England	47.00
Rioja, La Montesa, Crianza, Bodegas Palacios Remondo, 2016, Spain	48.00

### Beers and Ciders

Hiver Beer, 4.5% / Brown Ale 4.5%	4.75
Chapel Down Curious Brew 4.5%	4.26
Wisley Dry Cider, 6%	4.75

### Apertif and Mocktails

Pear Drop Bellini	<b>per glass</b> 7.50
<i>Delicious fresh puree of seasonal pears served simply with prosecco</i>	
Sipsmith Rosy Gin & Tonic	9.50
<i>Wisley's rosemary and lime infused Sipsmith gin, served with Fever-Tree tonic</i>	
Tutti Frutti Spritzer Mocktail	7.50
<i>Bromley apple juice and mixed berries complement our 0% sparkling white wine</i>	
Seedlip & Tonic	6.75
<i>Distilled non-alcoholic spirit, served with flavoured tonic and a slice of cucumber</i>	
Appletastic	<b>1 Litre</b> 10.20
<i>Apple juice, fresh mint, lime and ginger ale</i>	
Raspberry Mule	10.20
<i>Raspberry, lime, angostura, ginger beer</i>	

### Liquors and Cognac

Baileys Irish Cream	<b>per shot</b> 5.25
Amaretto Disaronno	6.00
Martel VSOP	8.75

## BEVERAGES | PAGE 29

### **Spirits** | per shot

	<b>50ml</b>
Sipsmith Gin	8.00
Smirnoff Vodka	6.00
Sipsmith Barley Vodka	8.00
Bells Whisky	5.50
Whyte & Mackay Whisky	6.00
Havana Club Rum	6.00
We proudly use Fever-Tree range to mix our great selection of spirits.	2.50 / 200ml each

### **Juices** | price per bottle

Owlet Farm apple juice, 250ml	2.90
Owlet Farm pressed Cox & Bramley apple Juice, 1 Litre	8.40
Orange Juice, 1 Litre	7.80
Wisley-made still elderflower lemonade, 1l	7.80
Schweppes tomato juice, 200ml	2.50
Cawston Press Rhubarb, 330ml	2.95
Cawston Press Elderflower, 330ml	2.95
Wisley made still elderflower lemonade, 1 Litre	7.80

### **Mineral Water** | price per bottle

Still & Sparkling Harrogate Water, 750ml	4.00
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### **Soft Drinks** | price per bottle

Diet coke 330ml	2.40
Coca Cola 330ml	2.40

### **Hot Drinks** | price per cup

Union roast coffee, selection of Fairtrade teas	3.00
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