

76
PORTLAND
PLACE

MENU
2012

BEVERAGE BREAK

Tea, Coffee, Bites V

Freshly brewed fair-trade coffee, classic & herbal teas served with a selection of homemade biscuits, flapjack & cake bites

Please note gluten & dairy free biscuits are available – please ask

£2.95 Per Person

Tea, Coffee DV

Freshly brewed fair-trade coffee, classic & herbal teas
With lunch order only

£2.50 Per Person

Pastry Basket V

Freshly brewed fair-trade coffee, classic & herbal teas served with all butter croissants, mini Danish pastries, creamy butter & English preserves

£5.00 Per Person

Cake Break NDV

Freshly brewed fair-trade coffee, classic & herbal teas served with Chef's choice of homemade cake

£5.50 Per Person

Traditional Afternoon Tea DV

Classic English teas & fair-trade coffee served with homemade cakes and finger sandwiches

£17.00 Per Person

Fruit Platter or Fruit Bowl NDV

Seasonal fruit bowl or cut fruit platter

Minimum 6 people

£2.95 Per Person



Fruit Smoothie V

Selection of homemade fruit & yoghurt smoothies
Approximately 4 servings per litre

£10.50 Per Litre

WHY NOT add

Delicious Fruit Zinger

£5.50 Per Litre

Homemade Lemonade or Seasonal Homemade Juice

£4.95 Per Litre

A Selection of Fruit Juices

£4.50 Per Litre

Vivreau Water

£2.65 Per Bottle

Prices are exclusive of VAT

W Contains wheat

D Contains dairy

N Contains nuts

V Vegetarian

BREAKFAST

MINIMUM 6 GUESTS

Classic Breakfast Butties

Served with freshly brewed fair-trade coffee, classic & herbal teas

Please choose 2 from the following:

- Suffolk sweet cured bacon bloomer **W**
- Rare breed Cumberland sausage bap **W**
- Chalk farm salmon & cream cheese bagel **DW**
- Scrambled egg & mushroom croissant **VDW**
- Tomato & Montgomery Cheddar croissant **VDW**

Served with Heinz tomato & HP sauce

£8.50 Per Person

Full English Breakfast

Served with freshly brewed fair-trade coffee, classic & herbal teas

Please choose 5 from the following:

- Rare breed Cumberland sausages **W**
- Suffolk sweet cured bacon
- Hash browns **W**
- Baked beans **V**
- Grilled tomatoes **V**
- Herb grilled mushrooms **V**
- Free range egg (scrambled or poached)

Served with:

Toast, English preserves & butter **DW**

A selection of fruit juices

£17.00 Per Person



Omelette Bar

Free range omelettes freshly prepared in front of your guests with selection of fillings by our Chef
Minimum 6 to 30 guests

£10.50 Per Person

WHY NOT add

Seasonal Homemade Juice

£4.95 Per Litre

Vivreau Water

£2.65 Per Bottle



Prices are exclusive of VAT

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CREATE YOUR OWN LUNCH

MINIMUM 12 GUESTS



£22.95 *Per Person*

FOR 12 - 30 GUESTS,
please choose 4 items plus 1 salad

FOR MORE THAN 30 GUESTS,
please choose 6 items plus 1 salad

Meat

- Regents Park honey baked gammon
- Rare roasted Scotch beef
- Shaved peppered pastrami
- Char-grilled Suffolk chicken breast
- Gressingham duck liver pate **D**

Fish

- Chalk farm smoked salmon
- Prawn & lemon mayonnaise
- Crayfish & pea shoot salad
- Skipjack tuna mayonnaise
- Smoked homemade mackerel pate **D**

Vegetarian

- British Artisanal cheese board **DV**
- Free range Havensfield egg mayonnaise **V**
- Antipasti selection; **V**
aubergine, courgette, peppers & olives
- Seasonal warm homemade quiche **VDD**
- Warm cous cous salad served in a tagine style dish **VW**

Salads

- Israeli cous cous with roasted peppers **VW**
- Classic Caesar salad **VDD**
- Traditional Greek salad **D**
- Halloumi Nicoise salad **VDD**
- Paprika & pesto pasta salad (*served cold or hot*) **VW**
- New potato salad & chives **V**
- Warm buttered new potatoes **VDD**
- Mozzarella, tomato & basil salad **VDD**
- Chef's choice of seasonal salad

All Served With

- Selection of salad leaves, tomato & cucumber
- Homemade pickles, chutneys, mustards, mayo & hummus
- A selection of Artisan breads & Cornish butter **W**
- Cut fruit platter **V**

WHY NOT add

Chef's choice of dessert

£5.50 *Per Person*

Seasonal Homemade Juice

£4.95 *Per Litre*

Fair trade coffee, classic & herbal teas

£2.50 *Per Person*

Prices are exclusive of VAT

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N Contains nuts

V Vegetarian

76 SIGNATURE LUNCH

MINIMUM 12 GUESTS



£18.95 *Per Person*
UP TO 50 GUESTS

£20.95 *Per Person*
50+ GUESTS

Sandwiches

A selection of seasonal sandwiches served on a variety of breads to include meat, fish & vegetarian fillings

*Based on 1 round per person
Please note all our breads contain gluten.
Gluten free option is available on request*

Finger food Vegetarian

Please choose 2 from the following:

- Assorted vegetarian quiches **D** **W** **V**
- Mini mushroom & thyme tartlets **D** **W** **V**
- Herb falafels with mint yoghurt dip **D** **V**
- Polenta wedge with bocconcini, tomato & pesto **D** **W** **N** **V**

Fish

- Homemade mackerel pate on walnut toast **D** **W**
- Buckwheat pancake, chalk farm smoked salmon & cream cheese **D** **W**
- Teriyaki salmon skewer
- Smoked eel nigiri, fresh ginger & wasabi

Meat

- Smoked chicken & green olive bruschetta **W**
- Homemade pork & fig sausage roll with piccalilli **W**
- Scotch roast beef on brioche croustade with sweet mustard & rocket **W**
- Hoi sin duck spring rolls **W**

Classic Salad

Please choose 1 from the following:

- Cucumber, poppy seed & chilli salad **V**
- Fennel, roasted beetroot & toasted cashew nut salad **N** **V**
- Avocado, quinoa & bean salad **W** **V**
- Roasted root vegetable salad **V**
- Beef tomato, Buffalo mozzarella & baby basil **D** **V**
- Brown rice, herb & feta salad **D** **V**
- Chef's choice of seasonal salad

Fresh fruit platter

- Seasonal cut fruit **V**

WHY NOT add

Chef's choice of dessert

£5.00 *Per Person*

British cheese board

£3.50 *Per Person*

Additional finger items

£3.50 *Per Item*

Seasonal Homemade Juice

£4.95 *Per Litre*

Fair trade coffee, classic & herbal teas

£2.50 *Per Person*

Prices are exclusive of VAT

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V Vegetarian

SEASONAL FORK BUFFETS

MINIMUM 12 GUESTS

FOR 12 - 30 GUESTS,

choose 2 main courses and 1 dessert

FOR MORE THAN 30 GUESTS,

choose 3 main dishes to include
a vegetarian option and 1 dessert

Please note: for a seated buffet there
will be an additional charge of £3.00
per person

Autumn/Winter

(from September to February)

Menu 1 - £27.50 Per Person

Meat

- Thai chicken curry & fragrant rice **D**
- Cottage pie topped with grain mustard mash potato **D**
- Traditional Lancashire Hot Pot

Fish

- Seared Scottish salmon with spiced tomato lentils
- Traditional fisherman's pie with smoked haddock, prawns & salmon topped with mashed potato **D**
- Peppered squid & Crayfish stir fry with udon noodles **W**

Vegetarian

- Creamy mushroom stroganoff & rice **VD**
- Spinach & ricotta cannelloni **VDW**
- Lentil Moussaka **VD**

Pudding

Pudding is 50% fresh fruit salad & 50% your choice from one of the following:

- Apple & blackberry crumble with cream **VDW**
- Chocolate chip bread & butter pudding with cream **VDW**
- Espresso mousse with homemade honeycomb chips **VD**



Menu 2 - £29.95 Per Person

Meat

- Char-grilled chicken breast, sweet potato puree & tarragon cream **D**
- Daube of beef with horseradish mash, pancetta & pearl onions **D**
- Lamb tagine with Moroccan couscous **W**

Fish

- Seared Scottish salmon & spinach wellington with a chive beurre blanc **V**
- Seabass fillet with chorizo & saffron new potato
- Thai fish curry, fragrant rice & lime & coconut sauce **D**

Vegetarian

- Butternut squash risotto cake **V**
- Wild mushroom & goats cheese gnocchi **DVW**
- Olive polenta cake with chunky rataouille **DV**

Pudding

Pudding is 50% fresh fruit salad & 50% your choice from one of the following:

- Sticky toffee pudding with hot toffee sauce **DTW**
- Treacle tart & Devonshire clotted cream **DTW**
- Individual pear & pistachio tart tatin with vanilla cream **DVW**

Prices are exclusive of VAT

W Contains wheat

D Contains dairy

N Contains nuts

V Vegetarian

Spring/Summer

(from March to August)

Menu 1 - £27.50 Per Person

Meat

- Classic chicken Caesar salad with parmesan shavings & croutons - served cold **DW**
- Homemade beef lasagne **DW**
- Braised new seasons lamb with minted eby risotto **DW**

Fish

- Thai spiced salmon fillet, glass noodles & Asian vegetables **W**
- Warm mackerel salad with new potatoes & lemon butter sauce **D**
- Smoked trout Nicoise salad - served cold

Vegetarian

- Pea, mint & lemon risotto cake **DW**
- Smoked tofu, edamame beans & egg noodles **W**
- Warm Heritage potato & leek cake - served cold **D**

Served With

- Chef's choice of 3 seasonal side dishes
- Artisan bread & Cornish butter

Pudding

Pudding is 50% fresh fruit salad & 50% your choice from one of the following:

- Individual lemon tart **DW**
- Dark chocolate & raspberry delice **DW**
- Strawberries & cream **D**

Menu 2 - £29.95 Per Person

Meat

- Mediterranean chicken casserole with sun blushed tomatoes & olives
- Crispy confit duck with Asian salad & glass noodles - served cold **W**
- Peppered beef with Hampshire watercress & horseradish - served cold

Fish

- Salmon & broccoli filo quiche (individual) **W**
- Warm mackerel salad with new potatoes & lemon butter sauce **D**
- Prawn, squid & sumac salmon salad - served cold

Vegetarian

- Stuffed peppers with orzo pasta, vine ripened tomato & Taleggio cheese **DW**
- Mediterranean vegetable lasagne **DW**
- Chestnut mushroom & Parmesan tart - served cold **DW**

Served With

- Chef's choice of 3 seasonal side dishes
- Artisan bread & Cornish butter

Pudding

Pudding is 50% fresh fruit salad & 50% your choice from one of the following:

- Baked lime & strawberry cheesecake **DW**
- Homemade custard tart **DW**
- Peach & vanilla crumble with cream **DW**

WHY NOT add

Chef's homemade seasonal juice

£4.95 Per Litre

Fair trade coffee, classic & herbal teas

£2.50 Per Person

Vivreau mineral water

£2.65 Per Litre

British Artisan cheese board & crackers

£3.50 Per Person (from 6 guests)

Bespoke Menu *Please ask for details*

Prices are exclusive of VAT

W Contains wheat

D Contains dairy

N Contains nuts

V Vegetarian

SANDWICH LUNCH

MAXMUM 50 GUESTS



£14.95 *Per Person*

- A selection of sandwiches served on a variety of breads to include meat, fish and vegetarian fillings (based on 1.5 rounds per person)
- Seasonal Cut Fruit Platter
- Pipers Crisps

WHY NOT add

Seasonal vegetarian soup of the day

£3.50 *Per Person*

Homemade hummus & crudite

£2.50 *Per Person*

British Artisan cheese board

£3.50 *Per Person*

Individual chef's choice of dessert

£5.00 *Per Person*

Fair trade coffee, classic & herbal teas

£2.50 *Per Person*

Homemade lemonade or seasonal homemade juice

£4.95 *Per Litre*

Prices are exclusive of VAT

Contains wheat

 Contains dairy

 Contains nuts

 Vegetarian

POST CONFERENCE & EVENING

76
PORTLAND
PLACE

£5.95 *Per Person*

Bar Nibbles

- Toasted flatbread with a selection of dips
- Marinated olives
- Hand cut crisps
- Spicy Asian bites
- A selection of nuts

£14.00 *Per Person*

MINIMUM 6 GUESTS

Mezze

- Toasted flat bread & selection of dips
- Herb & garlic prawn skewers
- Fresh melon & Parma ham
- Boccaccini marinated with basil pesto
- Char grilled Mediterranean vegetable selection with Halloumi cheese & quail's eggs
- Selection of Greek & Spanish olives



WHY NOT add

Our award winning sparkling wine, champagne or wine

See our extensive wine list or ask the sales team for our recommendations

Pimms & lemonade

£19.95 *Per Jug*

A selection of fruit juices (apple, cranberry, orange)

£4.50 *Per Litre*

Delicious fruit zinger

£5.50 *Per Litre*

Homemade lemonade or Chef's seasonal homemade juice

£4.95 *Per Litre*

Elderflower presse

£4.95 *Per Litre*

Prices are exclusive of VAT

 Contains wheat

 Contains dairy

 Contains nuts

 Vegetarian

BOWLS

MINIMUM 12 GUESTS

2 HOT (H) AND 2 COLD (C) BOWLS

£24.50 *Per Person*

3 HOT AND 3 COLD BOWLS

£28.50 *Per Person*

ADD AN EXTRA BOWL

£3.50 *Per Person*



Autumn/Winter (from September to February)

Meat

- H - Gloucester old spot pork & apple sausage with soft polenta & onion gravy **W**
- H - Daube of beef & creamy mash potato **D**
- C - Parmesan chicken salad **W****D**
- C - Gressingham smoked duck breast salad

Fish

- H - Thai fish curry & fragrant rice **D**
- H - Buttery poached haddock & kedgeree **D**
- C - Classic prawn cocktail
- C - Chalk farm smoked salmon mousse with Parmesan crisp **D**

Vegetarian

- H - Butternut squash risotto **D**
- H - Pad Thai; stir fry noodles with chilli, peanuts & bean sprouts **W****N**
- C - Feta & honey glazed pumpkin with a sesame dressing **D**
- C - Roasted beetroot salad with goats cheese & pine nuts **D****N**

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N Contains nuts

V Vegetarian

Spring/Summer

Meat

- H - New season's lamb kebab, harissa potatoes with minted yoghurt **D**
- H - Malaysian chicken curry & fragrant rice **D**
- C - Peppered Scottish beef skewer with a horse radish foam
- C - Crispy pancetta & avocado salad

Fish

- H - Crispy mackerel, hot potato salad with pea shoots
- H - Mini salmon fishcakes, watercress salad and tartar sauce **DW**
- C - Smoked trout Nicoise salad
- C - Scottish crayfish & samphire salad with a lemon dressing

Vegetarian

- H - Baked gnocchi, mozzarella, baby basil and Italian tomatoes **DW**
- H - English pea & mint risotto balls with lemon mascarpone dip **DW**
- C - Traditional Greek salad **D**
- C - Mixed radish salad dressed with Champagne vinegar & olive oil

Pudding

- C - Lemon crème brulee with fresh raspberries **D**
- H - Baked plums with honeyed mascarpone **D**

WHY NOT add

Chef's homemade seasonal juice

£4.95 *Per Litre*

Fair trade coffee, classic & herbal teas

£2.50 *Per Person*

Wine selection

from £17.00 *Per Bottle*



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CANAPES

MINIMUM 12 GUESTS



6 CHOICES

FOR 12 - 60 GUESTS,

£19.95 Per Person

FOR MORE THAN 60 GUESTS,

£18.00 Per Person

8 CHOICES

FOR 12 - 60 GUESTS,

£24.50 Per Person

FOR MORE THAN 60 GUESTS,

£22.00 Per Person

Autumn/Winter

(From September to February)

Meat

- Shredded Gessingham duck with Savoy cabbage spring roll **W**
- Duck liver parfait on brioche croute **DW**
- Slow cooked Asian spiced pork belly
- 76 Portland Place steak & chips **D**

Fish

- Homemade gravadlax with dill creme fraiche **DW**
- Smoked haddock & dill fishcake with tartare sauce **DW**
- Coconut & lime prawn skewer
- Wasabi tuna & sweet rice ball

Vegetarian

- Leek & Gruyere cheese tartlet **DWV**
- Butternut squash, feta & sage filo parcels **DWV**
- Sweet potato cake & shallot marmalade **V**
- Quail egg Florentine with hollandaise **DWV**

Sweet

- Red velvet cake pops **DWV**
- Caramelised apple & sweet crumble spoon **WV**



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V Vegetarian

Spring/Summer

(From March to August)

Meat

- Smoked chicken & mango salad
- Scotch beef carpaccio, artichoke & truffle oil
- Gloucester ham terrine with pickled cucumber & mustard
- Mini lamb burgers with mint relish **W**

Fish

- Cornish crab on toast **W**
- Smoked eel, beetroot crisp & horseradish foam **D**
- Steamed fresh mussels served with a lemon & shallot salsa
- Chalk farm smoked salmon blini, sour cream & caviar **DW**

Vegetarian

- Wild mushroom risotto ball **DWV**
- Baked Jersey royal with Montgomery Cheddar **DV**
- Grilled courgette with rocket & onion chutney **V**
- Black pepper shortbread with macerated grape smoked cheese **DWV**

Sweet

- Mini fruit tart with pastry cream & summer berries **DWV**
- White chocolate with salted lemon fudge **DV**



WHY NOT add

Sparkling Wine, Champagne
from £25.00 per bottle

Bottled Beer
from £3.95 per bottle

Chef's Homemade Seasonal Juice
£4.95 Per litre

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BANQUETING

MINIMUM 12 GUESTS

3 COURSES

£42.00 Per Person (please note: some dishes have supplements)

2 COURSES

£36.00 Per Person (only available as a lunch option)

Autumn/Winter

Starter

- Suffolk chicken liver parfait with walnut toast & raisin compote **DW**
- Home cured juniper & sloe gin gravadlax
- Red mullet with plum tomatoes, olives & garlic
- Butternut squash risotto with pine nuts & wilted rocket **DWV**
- Parsnip & sage soup **V**



Main

- Roasted Suffolk chicken breast, sweet potato dauphinoise, seasonal greens, lemon thyme jus **D**
- Gressingham duck breast, potato fondant with anise & orange spiced red cabbage*
- Roast Norfolk pork belly, crackling, creamed pumpkin & white wine braised apples **D**
- Slowed braised beef, potato puree, caramelised onions & pancetta **D**
- Cep dusted sea bass fillet, potato gnocchi, sauteed mushrooms & beurre blanc **D**

Dessert

- Custard tart with Yorkshire rhubarb sorbet **DWV**
- Chocolate fondant with kirsch & blackberry ice cream **DWV**
- Hazelnut creme brulee **DV**
- Sticky toffee pudding, caramel sauce & caramelised pecans **DWV**
- Granny smith apple tart tatin with Madagascan vanilla ice cream **DWV**

Followed by freshly brewed fair-trade coffee, herbal teas & petit fours

* £1.00 supplement **£2.00 supplement

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Spring/Summer

Starter

- English pea soup with ricotta & ham gnocchi **DW**
- Cornish smoked mackerel, new potatoes & horseradish cream
- Devonshire crab & avocado tian with a spicy gazpacho shot*
- Marinated beetroot, Welsh goat's curd, pine nuts with a Shiraz dressing **DV**
- Artichoke & wild mushroom tart with a truffle cream & fine herb salad **DWV**

Main

- New season's lamb rump, boulangere potato, aubergine puree, baby courgettes & rosemary jus **
- Corn fed chicken ballontine, tarragon potato cake, crispy pancetta & red wine reduction
- Scottish rib eye, homemade chunky chips, water cress salad & béarnaise sauce **D****
- Lemon sole, buttered Jersey royals, beurre noisette & capers **D**
- Scottish sea trout fillet with a lemon & English pea risotto **DW**



Please ask for details on creating your very own bespoke menu with our Head Chef, Leo Rodley or you might want to consider our fine dining menus for that extra special occasion.

Dessert

- Raspberry Mille-feuille **DWV**
- Summer berry tart & homemade vanilla ice cream with pistachio praline **DV**
- Lemon parfait & elderflower jelly **DV**
- Chocolate pudding with cocoa nib & raspberry coulis **DWV**
- Lime pannacotta with white rum & mint sorbet **DV**

Followed by freshly brewed fair-trade coffee, herbal teas & petit fours

WHY NOT add

Chef's choice of 2 seasonal canapes served pre dinner

£7.50 per person (minimum 12 guests)

A selection of British cheeses, artisan biscuits & Cornish butter

£5.00 per person

See our extensive wine list which we have carefully selected to compliment our menus

* £1.00 supplement **£2.00 supplement

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FINE DINING

6 - 30 GUESTS

£48.00 *Per Person*

Please see sample menu. Please ask for your very own bespoke menu created for you by our Head Chef Leo Rodley



Autumn/Winter

- Seared sea bass, Scottish crayfish bisque & caviar
- Scottish beef fillet, black truffle potato puree, braised baby root vegetables, red wine sauce
- Pear frangipane, butterscotch ice cream & salted caramel **VDWN**

Suggested Wine

- Pinot Blanc, Jean-Marie Haag, Alsace, France 2010
- Pomares, Quinta Nova, Douro, Portugal 2008

Spring/Summer

- Smoked eel, baby beets & horseradish with a white wine jelly
- New season's lamb two ways; herb crusted rack & pressed leg with minted broad beans & Boulanger potatoes
- English strawberry soufflé with elderflower & mint sorbet **VDW**

Suggested Wine

- Chablis 2009, Domaine Louis Robin, France
- Rully Premier Cru Les Préaux, Noélie Laborde, France 2007



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WINE MENU

SPARKLING WINE & CHAMPAGNE

White Wine

- Tarabilla, Sauvignon Blanc 2010
£16.00
- Cielo Sauvignon Blanc, Veneto, Italy 2010
£17.50
- Vaquero 'Unoaked' Chardonnay, Monterey, U.S.A 2009
£19.50
- Canon des Anges Blanc, Vin de France 2010
£19.50
- Maison de la Paix Marsanne Viognier, Pays d'Oc, France 2010
£21.50
- Sotherton Semillon Sauvignon, South-Eastern Australia 2010
£22.00
- Three Choirs 'Winchcombe Downs', Gloucestershire, England, 2009
£25.00
- Clarence River Sauvignon Blanc, Marlborough, New Zealand 2011
£25.00
- Pinot Blanc, Jean-Marie Haag, Alsace, France 2010
£29.50
- Chablis, Domaine Louis Robin, France, 2009
£30.00
- Bellvale Chardonnay, Athena's Vineyard, Gippsland, Victoria, Australia 2008
£36.00

ROSÉ Wine

Pinot Grigio Rosè, Sentito, Italy 2010
£19.00

Three Choirs Premium Selection Rosé, Gloucestershire, England 2010
£25.00

Sparkling Wine & Champagne

Prosecco Frizzante, Colli Trevigiani, Enrico Bedin, N/V, Veneto Italy
£24.00

Simonsig Sparkling Rose Brut, Stellenbosch, South Africa N/V
£33.00

Champagne Gaston Dericbourg 'Cuvee de Reserve' N/V Brut, Pierry

£37.50

Simonsig Chardonnay/Pinot Noir Brut Stellenbosch
£30.00

Red Wine

- Tarabilla Tempranillo, Spain 2009
£16.00
- Rocca Merlot, Veneto, Italy 2010
£18.00
- Montepulciano d'Abruzzo, Poggio Al Santi, Italy 2009
£19.50
- Sotherton Shiraz/Viognier, South East Australia 2007
£22.00
- La Compania Cabernet Sauvignon, Colchagua Valley, Chile 2010
£22.00
- Maison de la Paix Reserva, Pays d'Oc, France 2009
£24.00
- Mousai Merlot, Colchagua Valley, Chile 2009
£26.00
- La Chamiza Malbec Reserve, Mendoza, Argentina 2009
£28.50
- Pomares, Quinta Nova, Douro, Portugal 2008
£31.00
- Rully Premier Cru Les Préaux, Noélie Laborde, France 2007
£37.00



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