

Food menu



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Breakfast menus

Breakfast menu 1 - £14 per head + VAT

- A selection of fresh seasonal fruits such as bananas, pineapple, plums, papaya, grapes, satsumas, clementines, cherries, strawberries.
- Bircher muesli: this is a special muesli made up of fresh blueberries, nuts, oats, cinnamon and milk.
- Greek yogurt with two fresh fruit compotes and granola.
- A selection of freshly baked Danish pastries.

Breakfast menu 2 - £18.50 per head + VAT

- As above plus
- Mini smoked salmon and cream cheese Brioche rolls
- Bacon rolls, egg rolls served warm with mustard and ketchup



Lunch menus

Lunch menu 1 - sandwich selection £7 per head + VAT

- Filled bread selection of vegetarian, various meats and fish on a wide range of breads such as sesame bagels, deli wraps, nigella seed baguettes, focaccia, poppy and sesame seed Kaiser rolls, sliders. Other breads are available on request.

Lunch menu 2 - sandwich and fruit selection - £8.50 per head + VAT

- As above, plus a selection of fresh seasonal fruits such as bananas, pineapple, plums, papaya, grapes, satsumas, clementines, cherries, strawberries.

Lunch menu 3 - sandwich, crudité's and fruit selection - £11 per head + VAT

- As above, plus a colourful arrangement of crudité's served with homemade dips such as guacamole, hummus or yogurt and chive.
- Chicken goujons served with mustard mayonnaise.



Lunch menus

Lunch menu 4 - sandwich, savouries, dessert & fruit selection - £14.75 per head + VAT

A selection of filled sandwiches, crudités and seasonal fruit (see previous page) plus sweet items such as home made flapjacks, brownies, drizzle cake, plus your choice of three savoury items:

- Chicken goujons served with a mustard mayonnaise
 - Croxinas (Brazilian tear-shaped chicken bites)
 - Vegetarian Caribbean pasties with spiced butternut squash & peas
 - Cocktail pork and herb sausages with dipping sauce
 - Cocktail sausages in a honey and mustard glaze
 - Pumpernickel bread with gravadlax and dill sauce
 - Cocktail salmon and spinach fishcakes served with tartare sauce
 - Mini spinach and feta fillo parcels
 - Arancini: risotto, tomato and basil rice balls
 - Little toasted briche rounds topped with sunblush tomato and parmesan
 - Oven roasted cherry tomato, boccancini and olive kebabs in a balsamic dressing
 - Coconut coated tiger prawns.
- Plus other items available on the day.

Lunch menu 5 – sandwich, savouries, dessert & fruit selection 2 - £19.75 per head + VAT

As above with a choice of six savoury items.



Seasonal buffet

Spring / Summer - Cost £32.50 per head + VAT

- Kohlrabi, watermelon, grilled tofu and curry leaves
- Seared beef salad with red onions, mango and watercress in a wasabi dressing
- Superfood hot smoked salmon salad with broccoli, avocado, kale, edamame beans and quinoa
- Rolls and butter
- New potato salad with capers, preserved lemons and pink peppercorns
- Chargrilled asparagus, courgettes, roasted tomatoes and halloumi
- Charred baby gem salad
- Cheese and biscuits
- Fresh berry pavlova

Autumn / Winter- Cost £32.50 per head + VAT

- Roasted roots with pumpkin, minted peas and crème fraiche
- Rolled chicken marinated in thyme, garlic and chilli and served with a cranberry sauce
- Dressed salmon
- Rolls and butter
- Broccoli and kale salad with a ginger dressing
- Jewelled cous cous
- Bhel puri salad with heritage tomatoes
- Fruit platter
- Passion fruit mousse

Beverages

Beverages available

Tea / biscuits	£2.50 per head
Coffee / biscuits	£2.50 per head
Orange juice	£2.50 per carton
Sparkling water	£2.50 per bottle
Still water	£2.50 per bottle
House white wine	£13.50 per bottle
House red wine	£13.50 per bottle

When it comes to your catering needs the EI will make all the necessary arrangements with our preferred caterers to ensure the highest standards of quality, presentation and service. Menus are available to suit all budgets and occasions and we are able to cater for guests with a variety of special diets including vegetarian, halal, gluten free, dairy free etc



Notes

For parties smaller than 6, we may not be able to guarantee the menu of your choice, but a similar version can still be supplied.

We are able to cater for guests with a variety of special diets including vegetarian, halal, gluten free, dairy free, but this must be requested when booking.

