

**LANGHAM TOOLS**  
071 723 2295

**POWER & HAND TOOLS HARDWARE D.I.Y.**

ST. MICHAEL'S  
STREET W2  
W11 1JL

**PAINTS  
DECORATING SUPPLIES**

**ELECTRICAL  
ACCESSORIES**

**PRIVATE HIRE  
PACKAGES**

## **BUFFET SELECTION**

**£20 PER PERSON \***  
**40 PEOPLE MAXIMUM**

Choose 6 dishes from the following:

Camone tomato & buffalo mozzarella

Fregula, Sicilian tomatoes, Violet artichokes & zucchini

Gem, avocado, blue cheese & crisp bacon

San Danielle ham with celeriac

Isle of Mull smoked salmon with horseradish & rye

Roast leg of Norfolk lamb with caponata & salsa verde

Grilled chicken thigh with romesco & calcot onion

Rump of Herford beef with fat chips & béarnaise

Truffled mac & cheese

Pumpkin risotto with sage & gorgonzola

## **BREAKFAST BUFFET**

**£15 PER PERSON\***  
**40 PEOPLE MAXIMUM**

Selection of fruit juices, tea and coffee

Selection of pastry's & croissants Toast & homemade preserves

Frontline English breakfast market fruits

Selection of yogurts

Smoked salmon & scrambled eggs

Date & pecan granola

Pancakes with honey & lemon

## CANAPE SELECTION

**£14 PER PERSON \***  
**80 PEOPLE MAXIMUM**

Choose 6 dishes from the following:

### **HOT**

Scotch quail egg with morcilla  
Cep & Star Valley cheese tart  
Frontline cheeseburger with club sauce  
Welsh rarebit  
Norfolk venison sausage roll  
Winter squash arancini  
Datterini tomato & ricotta tart

### **COLD**

Beef tataki with wasabi mayo & daikon  
Foie gras ganache with spiced apple & brioche  
Steak tartare on sourdough  
Pressed ham hock with piccalilli  
Scallop ceviche, weeping tiger & black sesame  
Tuna tataki with avocado mousse & schizo  
Isle off mull smoked salmon, horseradish on rye  
Crisp quail's egg with celery salt mayo  
Padron peppers with smoked paprika salt

### **SNACK BOWLS**

**£4 PER BOWL**

Includes:

Crisps  
Nut assortment  
Olives

## SET MENU

**2 COURSES FOR £25 PER PERSON \***

**3 COURSES FOR £35 PER PERSON \***

**4 COURSES FOR £40 PER PERSON \***

**25 PEOPLE MAXIMUM**

### STARTERS

Roast chicken & cep soup

Cured salmon with watercress crème fraîche, keta caviar & quail egg

Burrata with Sardinian artichoke & Amal lemon

### MAINS

Gnocchi with chanterelles & pecorino

Grilled hanger steak, oxtail croquette & winter vegetables

Grilled sea bream with seaweed butter, cockles & sea purslane

### DESSERTS

Pistachio & nougat semifreddo

Honeycomb ice cream with hot chocolate sauce

Burnt banana tarte tatin with clotted cream & candied pecans

### CHEESE COURSE

Bath soft, Cornish blue & Oglesfield with sourdough crackers & chilli jam

## **CONFERENCE**

20 people maximum

Full day 9am - 5pm

£625incl

Half day 9am - 1pm / 1pm - 5pm

£315incl.\*

## **PRIVATE SCREENING/ PANEL DISCUSSION**

100 people maximum

Evening 5pm - 11pm

£625incl.\*

## **DRINKS RECEPTION**

80 people maximum

Evening 5pm - 11pm

£465incl.\*

## **PRIVATE LUNCH**

11:30am - 3:30pm

£475incl.\*

## **PRIVATE DINNER**

5pm - 11pm

£675incl.\*