BREAKFAST MENU

Fair trade coffee and organic tea                          £2.60
Fair trade coffee and organic tea with biscuits         £3.35
Fair trade coffee and organic tea with a selection of freshly baked Danish pastries £6.00
Fair trade coffee and organic tea with a selection of mini filled baps - bacon, sausage & free range scrambled eggs £7.25

TOP-UPS

Granola & yoghurt tumblers                          £2.45
Chilled fruit juice-orange, grapefruit or apple jug  £0.85
Mini smoked salmon & cream cheese bagels            £2.95
Ham & cheese mini croissants                        £2.85
Individual pieces of fruit                          £1.10

WORKING LUNCH MENU

Basic
1 sandwich per person on white & malted bread      £8.00

Classic
1.5 sandwiches per person on white & malted bread, miniature rolls & fruit juice £13.50

Deli
A selection of artisan breads and wraps with fruit juice £15.50

TOP-UPS

Kettle crisps                                      £1.75
Individual pieces of fruit                         £1.10
Soft drink cans                                    £1.75
Seasonal salad                                     £4.75
Mini cake                                          £2.00
Selection of nibbles                               £2.50
Fruit juice                                        £0.85

All prices exclude VAT
020 3696 9760
82-96 Grove Lane, London, SE5 8SN

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Finger Buffet

Meat
Panko crumbed chicken with smoked paprika mayonnaise (h)
Lamb kofta with tzatziki (h)
Mini Cumberland sausages with honey, smoked paprika and mixed seeds (h)
Mini cheese burgers on a brioche bun (h)
Mini cottage pie with crispy onion (h)
Thinline sliced Spanish chorizo (c)
Cumberland sausage rolls (c)
Italian cured prosciutto (c)

Fish
Shrimp in a potato rosti shell (h)
King prawn skewers with a chilli and lime dressing (h)
Wasabi tempura prawns (h)
Selection of oriental seafood dim sum (h)
Smoked mackerel (c)
Charred king prawns (c)

Vegetarian
Caramelised red onion and cherry tomato tart (c or h)
Thai spring rolls with chilli sauce (h)
Feta and black bean parcels (h)
Mini naan paneer (h)
Vegetable samosa with mint yoghurt (h)
Falafel and humous (ngci) (c)

All items served with crusty bread
All prices exclude VAT
1 for £2.50
3 for £6.75
5 for £11.00

Fork Buffet

Meat
Cajun chicken with celeriac mayonnaise and spicy salsa
Seared beef on a bed of aromatic Thai noodle salad
Sesame chicken with fruit couscous, tzatziki dressing
Lamb kofta with crushed harissa butter beans and minted yoghurt

Fish
Tempura cod, double cooked chips, minted mushy peas and tartare sauce
Salmon fillet on a nicoise salad
Seabass on garlic sweet potato and coriander with a sweet chilli sauce
Hot smoked salmon with a beetroot and apple salad and horseradish cream

Vegetarian
Goats cheese and squash wellington
Aubergine, halloumi and tomato tart
Vegetables with torn mozzarella tomatade and rosemary
Falafel, humous and Greek salad

Option 1
2 courses-One fish or meat and a vegetarian option served with a salad, new potatoes and bread £27.50

Option 2
2 courses-One fish or meat and a vegetarian option served with 2 salads, new potatoes, bread and dessert £31.50
**Canapés**

**Meat**
- Smoked chicken and mango on rye with coriander
- Chicken teriyaki with ginger and red chili
- Lamb koftas with a red pepper dip
- Parma ham and mozzarella croquettes
- Chorizo and smoked cheese beignets (ngci)
- Pesto beef crostini
- Quail scotch egg
- Smoked paprika seared beef (ngci)

**Fish**
- Wasabi prawn tempura
- Mini smoked haddock flan with grain mustard mayo
- Breaded cod slider with lemon and tarragon aioli
- Tuna and coriander nori roll (ngci)
- Baked beetroot with smoked salmon and horseradish
- Fish and chip with mushy peas (ngci)
- Thai prawn salad in a sesame cone
- Smoked paprika seared beef (ngci)

**Vegetarian**
- Sweet potato and butterbean cake with smoked tomato (vegan) (ngci)
- Asian vegetables in a rice paper roll (vegan) (ngci)
- Dolcelatte on cucumber croute with apple and walnut
- Smoked tomato and mozzarella croute
- Wild mushroom fritatta with truffle cream

**Sweet**
- Lemon meringue pie
- Chocolate tart
- Mini macaroons
- Tropical fruit skewers
- Mille-feuille
- Chocolate and raspberry brownie

3 for £8.00
5 for £11.50
7 for £15.00

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Dining

Starters

Roasted onion tart with goats cheese and walnut dressing
Aromatic thai crab salad with lemongrass and corriander (ngci)
Ham hock terrine, celeriac remoulade and mustard mayonnaise
Roasted red pepper and butterbean crostini (vegan)
Smoked duck with celeriac remoulade and walnut dressing
Smoked salmon, capers and lemon with sultana and fennel sourdough crisp

Mains

Cod loin on minted peas with lemon and herb oil
Sea trout with broad beans and shallot fricassee
Pan seared seabass with capers, roasted heritage tomatoes and tender stem broccoli
Rib eye steak, rosti potato, basil cherry tomatoes
Confit duck with fondant potato, red cabbage and tenderstem broccoli
Rump of lamb with chargrilled Mediterranean vegetable and basil dressing
Spring vegetable and herb risotto
Beetroot rosti with baked goat's cheese and truffle oil
Pan roasted portobello mushroom steak with charred onion petals, potato purée and harissa (vegan)

Dessert

Chocolate and coffee cake served with raspberry and thyme coulis
Vanilla cheesecake with a strawberry and mint compote
Tarte aux pommes fines with vanilla ice cream
Raspberry and white chocolate dome with mango puree
Rich chocolate and praline truffle
Assorted cheese platter with biscuits and bread
Seasonal fruit platter

2 courses with coffee and petit fours £32.50
3 courses with coffee and petit fours £38.50
3 courses with coffee, petit fours and half a bottle of house wine per person £42.50

Please note that we can also create bespoke and themed menus on request.

All prices exclude VAT
Prices include all service and kitchen staff, catering equipment and standard white linen.

Please note that we can create themed and bespoke menus. Please ask for details.

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