

Hospitality Menus 2011 to 2012

The Said Business School provides a stunning backdrop for Corporate and Private Events. Our Menus have been designed by our on-site Executive Head Chef and offers innovative menu design, premium ingredients and stunning presentation.

Should you have specific requirements for your event we will work with you to ensure we design a menu to suit your needs.



About our Menus

Where possible our ingredients are sourced locally and sustainably.

We are proud to support Fair Trade growers for our coffee.

We aim to source our fresh meat from the UK, including our back bacon which carries the Red Tractor Assured Food Standard. We use Laverstoke Park farm across a selection of our menus. Laverstoke is an organic/biodynamic farm situated in Hampshire and covers 2,500 acres plus 130 acres of fields in Lymington. In addition, the farm also has Soil Association accreditation, for further information please visit <http://www.laverstokepark.co.uk/>

We do not source fish listed on the International Union for Conservation of Nature and Natural Resources 'Red List'.

The bread used throughout our menus is Artisan: bread that is crafted, rather than mass produced. Baked in small batches, special attention is paid to ingredients, process, and a return to the fundamentals of the age-old bread-making tradition, setting artisan bread apart from soft, preservative-laden commercial breads.

Should you require Halal meals for your guests please advise us and we will source ingredients where possible, creating a bespoke priced menu. We have a nominated supplier to provide Kosher meals as required. Please let us know your requirements.

Refreshments

Beverages

Tea and coffee	per serving £1.65
Tea, coffee and biscuits	£2.30
Tea, coffee and mini danish	£3.60
Tea, coffee and cake	£3.70
Tea, coffee and plain scones with jam	£4.00

Mineral water - 500ml	£1.00
Mineral water - 1L	£1.20
Fruit juices - cranberry, apple, orange	£6.20
Freshly squeezed fruit juice	Price on Application
Coke/fanta/red bull	£1.30
Elderflower presses - 70cl	£6.95
Homemade lemonade - per jug	£6.95

House wine - £14.00 bottle
Other wines & beer available from the wine list

Fruit

Fruit bowl	per person £.75p(7.50)
Chunky fruit platter - Serves 10	£.85p(8.50)
Premium sliced fruit platter - serves 10	£.95p(9.50)

Cheese board

Cheese board, grapes & biscuits - serves 10	£1.50(15.0)
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Afternoon Tea Menu One

Tea, coffee and sultana scones with dairy cream and preserves	£5.95
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Afternoon Tea Menu Two

Tea, coffee, traditional sandwiches and afternoon cake selection including filled scones, fruit muffins and fairy cakes	£9.95
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Breakfast options

Freshly baked artisan pastries selection	per item £3.50
Freshly baked artisan croissant with butter and preserves	£3.00
Scottish smoked salmon and Devon cream cheese bagel	£4.50
Devon cream cheese, plum tomato and spinach bagel	£4.50
Fresh fruit skewers with natural yoghurt and fruit coulis (2 per person)	£4.00
Natural yoghurt, fresh fruit puree and granola pots	£3.00
British (Red tractor) bacon in a white crusty or granary bap with tomato ketchup and brown sauce	£4.50
Pork Cumberland sausages in a white crusty or granary bap with tomato ketchup and brown sauce	£4.50
Field mushrooms, Swiss cheese and sliced plum tomato in a crusty white or granary bap	£4.50

Nibbles

Price - £3.50

Selection of nibbles to accompany wine receptions

Kettle & tortilla chips
Mixed roast nuts
Marinated olives
Pretzels

Sandwich Lunch

A selection of sandwich fillings on a variety of breads

Sample options below - Please feel free to ask for any other requests

Price - £7.95 per cover

Meat

British red tractor bacon, lettuce & tomato ciabatta
Coronation chicken with mango chutney & cucumber baguette
Smoked ham, cheddar & tomato Chutney seeded bagel
Roast beef with gherkins & mustard mayonnaise bloomer
Roast chicken, plum tomato & pesto mayonnaise whole meal baguette
Salami, roast peppers & rocket foccacia

Fish

Prawn & dill mayonnaise wrap
Crayfish & rocket salad on rye bread
Salmon & mixed leaves with lime mayonnaise wholemeal baguette
Tuna mayonnaise & watercress seeded bagel
Smoked salmon, lemon & cracked pepper bloomer
Sweet chilli prawn, cucumber & watercress baguette

Vegetarian

Egg mayonnaise & peppered cress baguette
English cheddar ploughmen bloomer
Cream cheese, pesto and roasted vegetables foccacia
Carrot, coriander & humus baguette
Guacamole & char grilled vegetables bagel

Kettle crisps & cherry tomatoes

Italian Antipasti platters

Sample menu below- items can change due to seasonal availability

Price - £13.50 per cover

Vegetables

Marinated red peppers
Chargrilled asparagus spears
Saffron roast courgettes
Pickled button mushrooms

Meat

Salami Milano
Pesto coated corn fed chicken breast
Peppered pastrami

Fish

Scottish smoked salmon
Smoked mackerel fillets
Smoked trout fillets

Cheese

Buffalo mozzarella pearls
Cropwell stilton
Summerset brie

Accompaniments

Marinated olives
Rocket & radicchio salad
Selection of breads
Olive oil & aged balsamic

Chunky fruit platter with fruit puree

Savoury tart lunch

A selection of savoury tarts

Sample options below - Please feel free to ask for any other requests

Price - £13.50

Meat

Oak smoked chicken, leek & cheddar

British bacon, sun blush tomato & summerset brie

Parma ham, buffalo mozzarella & basil

Roast chicken, wild mushroom & sage

Fish

Poached salmon, Oxfordshire blue & watercress

Crab, chive & spinach

Smoked salmon, cream cheese & pesto

Crayfish, spring onion & parsley

Vegetarian

Pumpkin, caramelised onion & rosemary

Saffron potato, Spanish onion & spinach

Roast peppers, rocket & pecorino

Feta, black olive & oven dried tomato

Salads

Hot new potatoes in lemon oil & dill

Tomato & red onion salad

Red cabbage coleslaw

Green leaf salad

Accompaniments

Selection of Artisan breads & butter

Olive oil & aged balsamic

Chunky fruit platter with fruit puree

Finger buffet items

Make your selection from our options below

The warm items will require a chef to be present which will include an additional staff cost after 5pm

Price - £1.60 per item

Cold

Rump of beef, chestnut mushroom & blistered tomato skewer
Coconut, coriander & red chilli chicken skewer with sour cream dip
Aromatic duck wraps with cucumber & hoi sin sauce
Pea & slow cooked ham hock tart

Balsamic mushroom, roast red pepper & basil skewer
Semi dried tomato, bocconcini & black olive skewer
Ras el hanout spiced squash, red onion & feta skewer
Oxfordshire blue & caramelised onion tart

Chorizo, prawn & black olive skewer
Smoked salmon, cream cheese & dill crepes
Cornish crab, chive & spinach tart
Mackerel rillete, sun blush tomato & onion cress crostini

Warm

Steak & chip cones with homemade spiced ketchup
Smoked bacon, gorgonzola & parsley mini muffins with herb crème fraiche
Lamb, mint & coriander patties with red pepper humus
Mini Cumberland sausages with honey & mustard glaze

Vegetable samosas with mango chutney
Truffle potato, caramelised onion & tarragon tart
Pumpkin, brie & semi dried tomato tart
Smoked tofu, chestnut mushroom & Thai basil skewer

Filo wrapped prawns with sweet chilli sauce
Ginger & chilli salmon skewer sour & coriander cream
Satay king prawn skewer with sesame & coriander dip
Black sesame crusted tuna steak with wasabi mayo

Sweet

Mini cherry bakewell tart
Honey granola bars
Seeded flapjack fingers
Mini chocolate & pistachio tart
Warm chocolate & marshmallow brownie
Double chocolate Tiffin bars
Exotic fruit kebabs
Raspberry brulee tart
Mini marshmallow & strawberry skewers
Mini jam doughnuts

Canapé items

Make your selection from our options below

The warm items will require a chef to be present & will include an additional staff cost after 5pm

Price - £1.60 per item

Cold

Mini pulled ham Scotch egg with vegetable piccalilli
Roast corn fed chicken, smoked bacon & aioli club sandwich
British beef fillet tartare with salt cucumber
Smoked duck breast with pickled ginger & spring onion

Coriander polenta with confit peppers & chervil
Turkish fig, marinated courgette & mozzarella pearl skewer
Parmesan shortbread with herb mascarpone & oven dried tomato
Glazed baby goats cheese croute with onion jam

Cornish crab arancini balls with avocado & lime dip
Beetroot cured salmon & celeriac remoulade on walnut bread
Smoked halibut on rye bread, dill crème fraiche and caviar
Garlic and chilli marinated tiger prawns on spring onion blini

Warm

Mini smoked chicken & wild mushroom pie
Mini confit lamb & caponata pie
Braised duck on a potato rosti with tamarind pickled rhubarb
Open beef burger with Swiss cheese & tomato relish

Bubble & squeak cake with fried quail egg
Shitake mushroom & caramelised onion tart tatin
Creamed cauliflower & smoked cheese quiche
Butternut squash & sweet potato risotto cake, smoked paprika cream

Skewered salmon with wasabi, black & white sesame seeds
Thai crab cake with chilli jam
Welsh rarebit with smoked haddock and lemon zest
Seared scallop on potato fondant with pea & mint puree

Sweet

Mini jam doughnuts
Lemon curd tartlets
Chocolate & pistachio tartlets
Rhubarb crumble tart with stem ginger cream
Tropical fruit kebabs
Mini marshmallow & strawberry skewers
Strawberry & raspberry pavlova
Pineapple tart tatin with clotted cream
White chocolate mousse on lemon biscotti
Traditional tiramisu

Plated Dinner Menus

Menus can be chosen as 2 or 3 courses.

Prices - 3 Course lunch - £23.50 (2 Course - £21.00)

Prices - 3 Course dinner - £31.00 (2 Course - £26.00)

Starters

Celeriac veloute with confit potatoes & pickled celery

Salad of grilled fig, semi dried tomato, mozzarella pearls & balsamic dressing

Salad of chargrilled asparagus, crispy quail egg & oven dried tomatoes

Assorted onion risotto with wild leaves & pecorino foam

Pressed vegetable terrine, whipped goats cheese & mizuna

Roasted vine tomato soup with basil & parmesan beignets

Salmon & horseradish mousse, beetroot cured salmon & Scottish smoked salmon with baby watercress

Cornish crab and avocado tian with shiso leaf

Seared black sesame tuna with pickled ginger & purple basil salad

Ham hock terrine with piccalilli & micro herb salad

Vegetarian mains

Wild mushroom & broad bean risotto with pecorino foam

Open lasagne with asparagus, vine tomatoes, roast pumpkin & baby swiss chard

Chargrilled halloumi, tomato cous cous, ratatouille vegetables & pesto dressing

English goat's cheese & confit onion strudel, baby spinach, celeriac & walnut mash

Meat & fish mains

Maze fed chicken breast with pistachio ballotine, squash puree & watercress pesto

Seared duck breast, fondant potato, savoy cabbage with port & juniper berry jus

Pan roasted beef fillet, pomme puree & roast baby root vegetables

Roast rump of lamb, flageolet bean puree, wild mushrooms & merlot reduction

Spiced lamb culet, saffron cous cous & individual moussaka

Slow cooked venison steak with triple cooked celeriac chips

Salmon mi cuit with spiced puy lentils, pea shoots & horseradish cream

Pave of seared salmon with confit peppers, wilted spinach and beetroot coulis

Grilled sea bass with crushed saffron potatoes, summer vegetables & thyme vinaigrette

Pan fried halibut, truffle potatoes, wild mushrooms & watercress veloute

Desserts

Date slice with earl grey tea bananas & stem ginger ice cream

“Strawberries & cream”

Macerated strawberries, strawberry sorbet, Chantilly jelly & black pepper syrup

Warm pear & almond cake, red berries, whipped vanilla & ricotta

White chocolate mousse with stewed rhubarb & lemon biscotti

Chocolate delice with espresso foam & salt caramel hazelnuts

Dark chocolate fondant with black cherry compote & vanilla ice cream

Mango panna cotta coated in praline with fresh berries

Glazed raspberry brulee tart with raspberry & basil sorbet

Plated exotic fruits with mint jelly, purple basil & vanilla cream

Local cheeses with grape chutney & water biscuits

Fine Dining

If you are looking to impress your guests our Executive Head Chef would be delighted to create a fine dining menu to suit your needs. Using only the finest seasonal ingredients, culinary expertise and the latest cooking techniques we can create a menu that is both exquisite and unique. Matching your menu with fine wines from our portfolio would be a natural part of the menu design which we would be delighted to advise on.

When discussing your fine dining menus we would want to understand the nature of your event and the profile of the guests attending in order to design the most appropriate menu.

As a guideline our fine dining menus start from £55 plus VAT per head for 3 courses with coffee and petit fours. Please contact us for a bespoke quote.

Minimum numbers of 15 apply

Sample Menu: - Price on application

Starter

Brixham scallop and new season brown shrimps with crisp dandelion, young chicory and purple basil salad

Sauté girolles and caramelised baby Suffolk beets with crisp dandelion, young chicory and purple basil salad

Main

Noisettes of early spring lamb with fondant potatoes, petit pois bon femme and spearmint jelly

Poached artichoke heart with duck egg hollandaise, celeriac fondant and garden cress salad

Dessert

‘Seasonal Rhubarb’
All butter rhubarb biscuit, rhubarb puree and Rhubarb ice cream

Coffee and Homemade Petit fours

BBQ Menus

Standard BBQ Menu - £12.00

Hand made beef burger with cheese & tomato relish
Lamb & mint sausage with onion relish
Marinated chicken escalope with rosemary & lemon thyme
Falafel burger with yogurt & coriander

Tossed mixed salad with vinaigrette
Potato & watercress salad

Assorted breads
Selection of sauces, chutneys & dressings

Strawberry & Raspberry Eton mess

Premium Menu - £16.00

Organic lavestoke farm beef burger with mature cheddar
Buffalo & smoked bacon sausage
Marinated Cajun chicken & pimento kebabs
Soy, honey & ginger salmon darns
Mediterranean pesto vegetables with halloumi

Summer leaf salad
Three tomato & basil salad
Coleslaw
Potato & chive salad

Assorted breads
Selection of sauces, chutneys & dressings

Individual pots of organic ice cream (large choice of flavours)

Gourmet Menu - £20.00

Organic lavestoke farm Moroccan lamb burger
Pork & smokey bacon sausage
Marinated butterfly chicken fillet in lemon & wild garlic
Chilli & ginger marinated king prawn skewers
Chick pea & red pepper burger with guacamole

Baby leaf salad
Tomato & coriander salad
Pesto rice salad
Red onion coleslaw
Dressed summer vegetables

Assorted breads
Selection of sauces, chutneys & dressings

Individual pots of organic ice cream (large choice of flavours)