



Hospitality and event selector

WINTER 2017

Hot drinks and extras

A classic selection of hot drinks and sweet treats to keep energy levels up.



TEA AND COFFEE

Soya milk is available upon request

Perkee coffee and tea | £2.65 pp

Classic and herbal tea infusions and freshly prepared fair-trade coffee

Perkee coffee and tea with biscuits | £3.10 pp

Classic and herbal tea infusions and freshly prepared fair-trade coffee with biscuits

COOKIES

Cookie | £2.00 per portion

Chocolate chunk and hazelnut
White chocolate and raspberry
Gluten free oat flake and honey
Belgian chocolate biscuit

Cold drinks and extras

Cold drinks and snacks for any time of day.

Each jug holds 1 litre, with four servings per jug.



REFRESHERS, JUICES AND JUGS

Juice jug: orange, apple or cranberry | £3.75

Freshly made lemonade jug | £7.50 each

Fresh fruit smoothie jug | £8.50 each

Still and sparkling Thirsty Planet water 500 ml | £1.75 each

Tap water | £1.00

Canned drinks | £1.65 each

Choose from Coke, Diet Coke, Minute Maid, 7up and Fanta

SNACKS

Savouries | £3.50 per bowl

Homemade pork puffs seasoned with onion and fennel salt
Root vegetable crisps
Chilli glazed almonds
Kalamata olives with green chilli and lime
Salt and vinegar popcorn

Breakfast

The best way to start the day is with a filling, wholesome breakfast. Our menus are designed to cater for everyone, whether you fancy something healthy or something comforting. All of our breakfasts are served with triple certified Perkee coffee and a selection of teas.

Minimum order for platters and plates is six guests.



PLATTERS AND PLATES

Continental | £8.75 pp

Selection of pastries, mini croissants and fresh cut fruit

Alternative | £10.75 pp

A selection of cured meats and British cheeses, Greek yoghurt, honey and granola, freshly baked artisan breads and freshly cut seasonal fruit

Healthy | £13.25 pp

Coconut yoghurt with pineapple and passion fruit compote

Buckwheat, date, beetroot, cashew, raspberry and almond milk power bowl

Poached free range egg, crushed avocado and chilli flakes on toasted rye

Bircher muesli

SMALL MEETING? CHOOSE YOUR OWN...

Smoked Gloucester Old Spot back bacon sandwich | £6.00

Dingley Dell Cumberland sausage sandwich | £6.00

Individual yoghurt pots with fresh fruit compote | £4.50

Bagel with Chalk Farm smoked salmon, cream cheese | £6.50

Sandwiches and platters

Our sandwich platters are designed to allow you to continue your discussions without interruption. Upgrade your lunch with a deli favourite. All platters are served with whole fruit and orange juice.

Minimum order for sandwich lunches is six guests



SANDWICHES, WRAPS AND ROLLS

Simple | £10.00 pp

A selection of 6 different sandwich fillings on white, brown, mini rolls or wraps.

These are sample sandwich menus (fillings are changed every 6 weeks)

Honey roast Wiltshire ham and English mustard mayonnaise

British farm chicken with avocado and smoked tomato

Westcombe cheddar and pickle

Rare roast beef with horseradish cream fraiche

Pole caught tuna mayonnaise with cucumber

Free range egg mayonnaise and watercress

Deli style | £11.00 pp

A selection of 6 different sandwich fillings on white, brown, mini rolls or wraps.

These are sample sandwich menus (fillings are changed every 6 weeks)

Grilled chicken Caesar

Greek salad with marinated feta and olives

Pastrami, dill pickle and emmental cheese

Hot smoked salmon, wild rocket, pickle and cream cheese

Sweet chilli crayfish with romaine lettuce and beansprouts

Buffalo mozzarella and chargrilled red pepper

Deli lunch



PLATTERS

Breadless | £10.00 pp

Hot smoked salmon, wild rocket, pickle and cream cheese

British farm Chicken with avocado and smoked tomato

Sweet chilli crayfish with Romaine lettuce and beansprouts

Pastrami, dill pickle and emmental cheese

Buffalo mozzarella and chargrilled red pepper

Greek salad with marinated feta and olives

Finger Food

Why not add these add ons to boost your customers experience, We hope you enjoy the selection.

Minimum order for quick bites is twenty guests



QUICK BITES

Cold | £5.25 pp

Two of each per person

- Oak smoked Aylesbury duck breast skewer with pistachio and lime crust
- Pickled British beetroot with whipped Tamworth cheese on walnut bread
- Chalk Farm smoked salmon and horse radish tartlet with rocket
- Miso marinated free range chicken skewers with chilli roasted peanut crust
- Chargrilled aubergine with caponata and fresh basil on parmesan crisp

Hot | £5.25 pp

Two of each per person

- Panko breaded Cornish plaice goujon with classic tartar sauce and lemon wedge
- Wild mushroom and aged balsamic arancini with tarragon and extra virgin British rape seed oil
- Two bite organic beef short rib burger with kimchi mayonnaise and pickled cucumber
- Smoked chicken, pistachio and apricot sausage roll with burnt red onion marmalade
- Golden Cross goats cheese and caramelised red onion tart

Bowl Food

Bowl food menus offer a more substantial option to finger food. All orders are served with a selection of seasonal whole fresh fruit and jugs of orange juice.

Two small bowls served per person, minimum order for bowl food is forty guests, maximum of four choices



SMALL BOWLS

Hot | £12.25 per bowl

- Scottish salmon, vegetable spaghetti, yuzu dressing
- Puy lentil bolognese, linguine
- Ham hock, cornish new potatoes, rainbow chard
- Cornish crab risotto with avocado cream
- Slow cooked lamb loin with dukka and babaganoush
- Grilled basil tofu with flat rice noodles, grilled choy sum and black sesame seed dressing

Cold | £12.25 per bowl

- Grilled chicken caesar salad with crispy quail egg
- Cornish mackerel, cucumber, horseradish, tomato dressing
- Mustard panna cotta, Heritage beetroot, goats cheese crumble
- Tiger prawn with crushed pea and broad bean with shellfish mayonnaise
- Smoked Norfolk turkey with char grilled sprouts and cranberry and clementine relish
- Salt baked roots, braised pearl barley, walnut ketchup

Fork Buffet

Our seasonal fork buffets are designed to be flexible to suit you. Choose from the hot menu. Each menu includes a meat or fish and a vegetarian option, two salads, choose one dessert.

Minimum order for fork buffets is thirty guests.



MAINS

Cold fork | £21.75 pp

Black pepper crusted sirloin with mustard dressed potato salad and baked parsnip

Tea smoked free range chicken breast with baby gem leaves, Caesar dressing and parmesan

Bloody Mary dressed Icelandic cod fillet with heritage tomatoes, tarragon and pickled fennel

Heirloom tomato and mature Welsh Black Bomber cheddar cheese quiche

Harissa baked aubergine with lemon yoghurt dressing and fresh pomegranate seeds

Soused Cornish mackerel with horseradish dressed rocket and cucumber salad

Hot fork | £23.25 pp

Smoked Aylesbury duck breast with marinated feta, watermelon and pickled young carrots

Braised belly of Tamworth pork with roasted leeks and lemon braised lentils

Ragout of British root vegetables, fresh egg pasta and torn basil dressing

Chargrilled free range chicken breast with baked courgettes, toasted pumpkin seeds and a mint pesto dressing

Miso baked Lock Duart salmon fillet with buckwheat noodles and pickled white radish

Crowd pleasers | £20.00 pp

Choose from the hot menu. Each menu includes a meat or fish and a vegetarian option, choose one dessert.

Lamb passanda served with natural yoghurt and pilau rice

Chicken jambalaya served with mixed leaves and garlic mayonnaise

Beef bourguignon served with horseradish mash

Gnocchi and butternut squash served with a mixed leaf salad

Penne pasta with roasted pepper served with mixed dressed leaves

Vegetable tagine served with a fresh herb and lemon couscous

Vegetable moussaka served with a cucumber, tomato and olive salad

ADDITIONS

Salads

Maple roasted winter roots with poppy seeds

Chicory with poached bartlett pear, blue cheese and candied walnuts

Tumeric roasted Lincolnshire cauliflower with baby spinach, golden sultanas and light curry mayo

Baked heritage beetroot with red onions and charred orange

Red pesto dressed gluten free pasta with pecorino and mizuna leaves

Desserts

Lemon delice

Fruits of the forest cheese cake

Tiramisu gateau

Pear and frangipane tarte

Chocolate tart

Seasonal fresh fruit salad

Fine dining

Our fine dining menus are designed with the seasons. Choose either three or four courses. All fine dining menus are served with artisan bread and butter. If you have any dietary requirements or allergens, please talk to our team.

Minimum order for fine dining is two guests



Three course | £38.50

Three course with cheese | £43.50

DELICIOUS AND SEASONAL

Starters

Rare seared tuna with tender stem broccoli, miso bagna cauda, radish, baby cucumber and young coriander

Dexter 32 day aged beef carpaccio with shaved reggiano parmesan and wild rocket

Jerusalem artichoke with crisp skins, autumn leaves, marinated cranberries, sorrel and truffle mayonnaise

Seared Dorset diver caught scallop with caramelised cauliflower puree, pickled cauliflower, curry oil

Dingley Dell ham hock terrine with celeriac remoularde and toasted brioche

Chestnut veloute with shaved candied chestnuts and a mini wild mushroom and tarragon sausage roll

Main

Hereford braised oxtail with Ratte potato puree, braised Kentish carrots and radishes

Pan fried fillet of Cornish turbot with buttered curly kale, Morecombe Bay brown shrimps and cucumber

Caramelised fennel and celery leaf tartlet with walnut mascarpone and a lemon dressed celeriac slaw

Butter Roasted free range chicken breast with braised potatoes, caramelised onions, wild mushroom puree and crispy fried sage

Tandoori style roasted carrots with carrot puree, vandovan butter dressing, carrot top salad and braised barley

Pan fried Cornish Hake fillet with caramelised cauliflower, spinach, fregola and sea vegetables

Dessert

Blackberry and almond tart with homemade damson jam

Tipsy pudding with slow roasted pineapple and maple syrup sorbet

Peanut butter shortbread with milk chocolate, candied peanuts and malted milk ice cream

Baked white chocolate tart with blackberry sorbet

Liquid centre chocolate pudding with malt ice cream, short bread and sugar roasted peanuts

Poached seasonal pear with honey parfait, toasted hazelnuts, honeycomb and yoghurt curd

Cheese

A selection of British cheeses served with seeded crackers, homemade chutney and celery

Executive canapés

Designed exclusively by our Executive Chef, our premium canapes will provide an elegant and delicious backdrop to any standing event or celebration.

Minimum order for canapes is thirty five guests with a maximum of six choices.



PREMIUM MOUTHFULS | £3.25 per canape

Hot

Lobster "corn dog" with lobster mayonnaise and lemon

Mac and cheese bites with burnt tomato ketchup

Sourdough and Godminster rarebit, pickled shallots and mustard emulsion

Breaded Essex beef shin with wholegrain mustard mayonnaise and pickled shallots

Tempura spiced pork belly with sriracha mayo and coriander

Popcorn style shrimp with spiced tomato dressing and sesame

Cold

Smoked duck with blue cheese and crispy shallot on toasted brioche

Crisp rye bread with marinated cucumber, yoghurt, toasted coriander seed and caraway

Forman's smoked salmon on linseed crisp bread with cultured cream and dill

Crisp chicken skin with roasted carrot and nutmeg puree

Avocado, roasted pepper and coriander rice roll with sashimi togashi and ponzu

Rosemary cured sea trout with yoghurt curd and dukka spice

Sweet

Raspberry and white chocolate macaron

Dark chocolate cremosa with candied orange zest

Salted caramel tartlet with whipped mascarpone

Rum and raisin truffle

Clementine posset fennel shortbread

Pop-ups

Our pop ups are a great way to celebrate the seasons with a variety of flexible and engaging menus that will keep your guests heading up for more.

Price available on discussion and dependant on the event size and level of theming.

A minimum of 72 hours notice is required for seasonal pop ups.



SEASONAL POP-UPS

Mangal grill

Slow roast lamb shoulder

Courgette fritters

Cucumber and dill salad

Carrot and parsley salad

Onion and tomato salad

Fattoush

Minted tahini yoghurt

Pickled vegetables

Chilli sauce

Deep south

Sweet, spicy chicken wings

Potato wedges

Red slaw

Celery salad

Corn on the cob

Chilli sauce

Ranch dressing

Blue cheese dip

Burnt tomato ketchup

Pumpkin bar

Pumpkin and shaved parmesan risotto

Pumpkin and pulled beef chilli

Tomato and coriander salsa

Maple corn bread

Jalapeno toppers

Muffins with pecan streusel

Spiced pumpkin pie

Pumpkin and spiced apple drink

Bespoke events



DESIGNED BESPOKE FOR YOU

A MINIMUM OF 7 DAYS NOTICE IS REQUIRED FOR BESPOKE EVENTS

Unique events

Our talented team will work with you to deliver an event to meet your budget and theme requirements. This includes AV, settings, theming, props and entertainment.

Adam Byatt

We have an exclusive partnership with Michelin-starred chef Adam Byatt, Chef Consultant and owner of Trinity restaurant. Adam is available to develop menus and host one-off fine dining events. His reputation for ingredients that are both thoughtfully sourced and British in origin makes him a perfect partner for bartlett mitchell and 18 Smith Square.

Adam describes his enthusiasm for the partnership: "My heart lies with British cooking; reviving classic dishes that reflect seasonality, traceability and sophisticated simplicity. I'm really looking forward to seeing people enjoy my dishes in such a great setting."

Adam's passion, talent and charisma for the Best of British produce is evident in his restaurant, cookbook and TV appearances. adambyatt.co.uk

Wine list



HOUSE WINES

Le Tuffeau Sauvignon Blanc 2015 | £19.00

Foncalieu, IGP d'Oc, France

This fresh and vibrant Sauvignon from the Languedoc is less restrained than those you would find in the Loire but more elegant than their Marlborough counterparts.

Delincuenta Garnacha 2015 | £19.00

Campo de Borja, Spain

Super-ripe red fruits with lovely extraction, keeping the wine juicy but fresh.

Wine list



PREMIUM HOUSE WHITE WINES

Pehhcora Pecorino 2015 | £22.50

Terre Di Chieti, Italy

A crisp white wine with ripe fruit flavours of peach and mango, warm spices and minerals. Simply delicious.

Alvarinho 2015 | £25.00

Adega de Moncao, Vinho Verde, Portugal

Made from the same grape as Albarino but in a zippier style. Crisp, fresh and light in body with a floral nose and stone fruits on the palate.

Vouvray 2016 | £26.50

Domaine Boutet Saulnier, Loire, France

Energetic, pure and full of green apple freshness and chalky minerality. The palate is slightly off dry with ripe pear and melon fruit. Good spritz to the finish gives a deliciously fresh mouthfeel.

PREMIUM WHITE WINES

Stopham Estate Pinot Gris, 2015 | £34.50

Sussex, England

The Pinot Gris is off-dry and pale lemon in colour, with aromatic peach and pear fruit alongside the floral character on the nose. On the palate, it has excellent balance with crisp acidity. Refreshing, with a lively citrus and stone fruit finish.

Sancerre 'La Mercy Dieu' 2015, Domaine Bailly-Reverdy | £36.50

Loire, France

This is everything you would hope for in a Sancerre with elegance, purity and subtlety. There is a lovely weight to this wine as it exudes lemon, green apple and a chalky minerality. A razor sharp freshness makes this perfect with any grilled fish or smoked salmon.

Keermont Terrasse 2014 (Chenin/Chardonnay) | £42.50

Stellenbosch, South Africa

Rich and ripe on the nose, floral notes and honeyed stone fruit bursting out of the glass. The palate is creamy with lots of body but the perfectly balanced acidity lifts the wine and makes this very moreish.

Meursault 'Narvaux' 2014, David Moret | £75.00

Burgundy, France

Like liquid gold in the glass. A creamy and powerful Meursault drinking superbly now. Round and rich on the palate, with orchard fruit characters.

ROSÉ WINES

Domaine des Monticoles Rosé 2015 | £22.50

Provence, France

2015 was a warm vintage allowing the wines to ripen perfectly. This is our pick for our everyday Provence rosé. What stood out with this wine was its fine balance. It has a lovely fragrant lift and freshness giving a broad palate bursting with red fruits.

Nanettes English Rose 2016 | £30.50

Hush Heath, Kent, England

Bright and expressive with Kentish strawberries and ripe orchard fruit on the nose, following through with hints of ripe pear, red fruits and vibrant citrus acidity.

Wine list



HOUSE RED WINES

Cabaletta Tenute Fiorebelli 2015 | £19.00

Rosso delle Venezie, Italy

The method of drying the hand harvested grapes called 'appassimento' is the reason for the velvety tannins and concentrated fruit flavours in this wine

Cotes du Rhone, Domaine Lafond 2015 | £23.50

Rhone, France

A youthful, vibrant wine with bright, crunchy red fruits, a hint of dried herbs and a refreshing acidity that adds wonderful vibrancy to the finish.

James Bryant Hill Estate Pinot Noir 2014 | £25.50

California, USA

This fresh and juicy Pinot Noir with aromas of cherries. Unrestrained fruit continues on the palate with a slight cedar and vanilla character showing off a delicate oak influence in this easy drinking Pinot Noir. Food match: red meats, pasta, cheese

PREMIUM RED WINES

Chateau Chapelle d'Alienor, Bordeaux Superieur 2014 | £30.50

Bordeaux, France

Juicy and fruity driven with black plum and woody hints. This wine feels very modern on the palate with a silky mouthfeel. Rounded texture with pleasantly drying tannins on the finish.

Ciampoleto Rosso di Montalcino 2013 | £36.50

Tenuta San Giorgio, Tuscany, Italy

Ripe and well-rounded with soft, fleshy tannins. Fruity aromas of cherry and prune with hints of toast and milk chocolate. Full-bodied and harmonic, the aftertaste is pleasantly fruity and long lasting.

Bourgogne Pinot Noir 2015 | £43.50

Red cherry and cranberry notes with a bit of oak showing through. Palate is spicy and lively from underlying acidity.

VIP RED WINE

Gevrey Chambertin 'Vielles Vignes' 2010, Hervé Kerlann | £75.00

Burgundy, France

This Gevrey Chambertin is silky smooth with plush fruit and subtle, floral aromas. The Vieilles Vignes (aged vines) also add real complexity that slowly reveals itself with time in the sun.

Wine list



CHAMPAGNE AND SPARKLING WINES

Champagne Beaumont des Crayeres Grand Prestige Brut NV | £60.00

Champagne, France

A great example of the three Champagne grape varieties in perfect harmony. The citrus fruit and elegant creamy texture from the Chardonnay, the full bodied richness from the Pinot Noir and the bright fruitiness of the Pinot Meunier

Prosecco Frizzante 'La Tordera' NV Brut | £24.50

Treviso, Italy

Lemon citrus with crisp green apples and pears. This is dry and very moreish – perfect apéritif wine to get the juices going. Frizzante is a little less fizzy so works perfectly as a delicate people-pleaser

Gusbourne Brut Reserve 2013 | £65.00

Kent, England

Bright gold in colour, this blend highlights red fruit aromas of cherry and strawberry. The palate is clean and fresh whilst giving notes of soft stone fruit and a long refreshing finish.

Gusbourne Rose 2013 | £75.00

Kent, England

A golden salmon pink appearance with bright red berry fruit with raspberry, red currant and cranberry flavours, balanced by a full, creamy mouthfeel and a long finish.

Dietary requirements

LIFESTYLE CHOICES

Vegetarian / Vegan / Gluten free / Low carb / low cal

Our menus are cooked using DARE (delicious and responsible eating) principles. If you require calorie counts or low cal /low carb menus, get in touch.



RELIGIOUS REQUIREMENTS

Judaism / Islam / Hinduism

If you wish to discuss any menus that follow specific dietary laws, please get in touch.

INTRODUCING DARE

DARE is bartlett mitchell's 'Delicious And Responsible Eating' range, devised by chefs and nutritionists that allow customers to eat well.

Customers can expect a delicious and healthy dish everywhere they see the DARE sign.

bartlett mitchell have signed up to the government's 'Healthier Staff Restaurant Pledge' to help our customers make healthier food choices at work.

Research states that younger consumers are far more concerned about everything from food ingredients, genetically modified food to organic foods than previous generations. Healthier and clean eating seems to be the order of the day for customers in every age group.

While this is good news for us, the downside is that a considerable percentage of consumers are less than convinced that the food health information they receive is accurate. That is why we provide accurate and up to date facts about healthy eating.

For customers, choosing DARE means being able to:

- Base meals on starchy foods such as potatoes, bread, rice and pasta
- Choose wholegrain where possible
- Eat 5 portions of fruit and vegetables daily
- Eat meat, poultry, fish, eggs, beans, lentils or nuts for important
- sources of protein, vitamins and minerals
- Include 3 servings of milk and dairy foods a day, and to choose lower fat varieties where possible
- Eat a variety of foods every day
- Cut down on fat and sugar
- Eat sweets, cakes and biscuits and carbonated soft drinks sparingly
- All DARE foods are listed on MyFitnessPal.

Product provenance



David Turner, Beef Cattle and Sheep Farmer, Horsham, West Sussex



MEATS

All meat that we purchase is British and mostly comes from the surrounding counties Berkshire, Herts, Hampshire, Sussex and Surrey. We also source organic poultry from Park Farm in Overton Hampshire.

FISH

M&J Seafood have set up the British Skippers Scheme with specially selected skippers and boats around Britain. We bring to you the finest quality, responsibly caught fresh fish. All fish provided is recommended by the Marine Conservation Society as, "Fish to eat". These choices have no definitive 'right or wrong' guidelines, but at bartlett mitchell we underline our approach to business and our commitment to responsible sourcing and sustainability, ensuring we meet today's needs while protecting tomorrow.

CHEESE

The cheese that we are using are all English we have five on our cheese boards which are Tamworth from Hampshire, Dunsyre Blue from Lanarkshire, Oxford Isis from Oxfordshire, Quicke's mature cheddar from Devon and last of all Tor Pyramid from Somerset.

