

# Meetings and Events

## Canapés & Bowl Food

### Cold Canapés

Scottish smoked salmon, Avruga caviar on cucumber rings (gf)

Prawn cocktail and quail egg in savoury shells

Roast beef and asparagus roulade, mustard mayonnaise

Feta cheese wrapped in courgette and olive tapenade (v)

Hummus with khobez bread

Goat cheese mousse and onion jam in tartlets (v)

Parma ham rosette, melon and black olive tapenade (gf)

Heritage tomato, bocconcini, basil pesto, olives and balsamic dressing (v)

Duck Rillettes with onion confit

Aubergine caviar, pomegranate in savoury cones (v)

### Hot Canapés

Mini crab and coriander fish cake with aioli

Crab and cod fish cake with sweet chili & lime dip

Grilled chicken satay with peanut dipping sauce

Chicken tikka, mint and coriander dip

Chorizo sausage and chives mash in tartlets

Wild mushroom and garlic croquette (v)



### Cold Bowl Food

Smoked duck salad with Asian green and soy dressing

Poached salmon, cucumber and lemon creme fraiche (gf)

### Cold Bowl Food

Grilled lamb Kofta kebab with tahini dip

Kerala king prawn and coconut curry with jeera rice

Stir fry vegetables with rice noodles and tofu (v)

## Set Menu

*Please select one starter, one main course and one dessert for your event*

### Starters

Poached salmon, lemon gel and mix leaves (gf)

Quinoa salad with avocado, cherry tomato,  
kale and honey mustard dressing

Duo of Scottish smoked salmon and home cured gravlax (gf)  
served with waldorf salad

Prosciutto Ham and Buffalo Mozzarella,  
Served with roast baby aubergine, tapenade, crostine and basil oil



### Mains

Grilled Seabass

Sautéed potatoes, bok choy, cauliflower puree and lemon butter sauce

Wild mushroom risotto (gf) (v)

Drizzled with truffle oil and topped with shaved Parmesan cheese

Herb crust rack of lamb (gf)

Purple pomato hash, spring baby vegetables and lamb jus

English green garden risotto (gf) (v)

With parmesan shavings and rocket leaves



### Desserts

Classic raspberry cheesecake with red berry sauce

Warm chocolate fondant with vanilla ice cream

Tea, coffee & petit fours

## Breakfast

Continental Breakfast

English breakfast

## Coffee Break

Freshly brewed coffee

Creamy and rich hot chocolate

Organic tea assortment

Jug of freshly squeezed juice of your choice



Selection of cereals (v)

Organic fruit yoghurt

Seasonal fruit and berries (v)

Freshly baked selection of pastries

Assortment of pastries

## Working Lunch

### Salad selection

Grilled chicken, avocado, cherry tomato salad

Poached salmon, cucumber and dill crème fraiche (gf)

Grilled vegetable salad with balsamic dressing (v) (gf)



### Sandwich selection

Vegetable wrap with hummus (v)

Scottish Smoked salmon and cream cheese

Chunky chips with a selection of dips and condiments



### Desserts

Chefs choice of mini assorted cakes and pastries

Exotic fruit platter

GROSVENOR HOUSE  
SUITES

BY

Jumeirah  
Living

LONDON

Our menus contain allergens. If you suffer from any food allergies or intolerance please inform a member of the team when placing your order  
(v) vegetarian (gf) gluten free

For more information and tailor made menus please email [ghsevents@jumeirah.com](mailto:ghsevents@jumeirah.com)