

BREAKFAST MENU

FRESHLY BAKED at £9 per person
Mini pastries and Danish
Mini croissants
Fresh orange or apple juice
Coffee and tea

DOORSTEP SANDWICHES at £10 per person

Your choice of:

Maple cure bacon or, Cumberland sausage or, semi dried tomato and free range egg

Fresh orange or apple juice

Coffee and tea

BOOST BREAKFAST at £11.90 per person
Bircher muesli, fruit compote, toasted seeds
Blueberry & bran muffin
Seasonal fruit
Fresh orange or apple juice
Coffee and tea

BREAKFAST BUFFET at £15 per person
Combine two of the above breakfast options

BREAKFAST COLLECTION at £19 per person All three of the above breakfast options Minimum numbers of 25 apply

Menus are subject to change and may contain allergens.
Please note that a discretionary 10% service charge will be added to your final food & beverage bill.

All prices quoted above are exclusive of VAT



EXECUTIVE LUNCH MENUS PLATTERS

Honey roast ham with piccalilli Smoked salmon, caper and dill tartlets Tzatziki with grilled pitta bread

Tomato, tropea onion and roquette salad Quinoa, roasted courgette and pickled pepper salad

Marinated olives
Freshly baked artisan baguette

Seasonal fruit Lemon polenta cake

Homemade lemonade Still & sparkling water

£20.50 per person

COLD BUFFET OPTION

For a delicious variety combine with the Salad Bar
£29 per person

Minimum numbers of 15 apply

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EXECUTIVE LUNCH MENUS SALAD BAR

Za'atar marinated chicken breast Roasted salmon fillets Grilled Halloumi cheese

Served with:

Tomato, tropea onion and roquette salad

Quinoa, roasted courgette and pickled pepper salad

Bakewell tart Seasonal fruit

Still & sparkling water Fresh orange juice Fresh cloudy apple juice

£23 per person

COLD BUFFET OPTION

For a delicious variety combine with the Platters £29 per personMinimum numbers of 15 apply

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EXECUTIVE LUNCH MENUS HOT FORK BUFFET

Fork 1

Red wine and baby onion braised beef cheek Mushroom and baby onion ragout

> Served with: Herb roasted new potatoes Buttered green vegetables

Fork 2

Lamb Moussaka Vegetable Moussaka

Served with: Greek salad Grilled pitta bread & Tzatziki

Fork 3

Chicken and apricot tagine Vegetable tagine

Served with:
Herb cous cous
Thyme roasted butternut squash

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EXECUTIVE LUNCH MENUS HOT FORK BUFFET

For all of the above Fork buffet options please select one:

Your choice of dessert:
Seasonal fruit tarts
Chocolate mousse cake
Lemon Posset, strawberry, pistachio
Seasonal fruit

Served with
Still & sparkling water
Fresh orange
Fresh cloudy apple

£28.50 per person Minimum numbers of 15 apply

HOT LUNCH BUFFET

Combined with the Salad Bar menu £38 per person, for a minimum of 15 guests

HOT LUNCH COLLECTION Combined with both Platters and Salad Bar menus £48 per person, for a minimum of 25 guests

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MEETING ADD-ONS SNACKS

£2pp each

SAVOURY

Caramelised red onion mixed nuts

Potato & root vegetable crisps

Marinated olives

Hummus & garden dips

SWEET

Salted caramel popcorn

Assorted mini muffins

White and dark chocolate chip cookie

FRUIT (for a minimum of 5 guests)

Fresh fruit platter Whole fruit basket

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RECEPTION MENUS

CANAPÉ SELECTION

Ricotta & pickled pepper on a paprika cracker

Cashew nut, Ras-el-hanout, toasted seeds

Jersey royal potato, black garlic, apple vinegar

Chicken and pepper brochette, basil pesto

Iberico chorizo and tomato bruschetta

Smoked salmon and cream cheese toastie, caper and lemon relish

Boquerones, avocado, garlic and parsley

Strawberry tartlets

Assorted macarons

Selection of 5 canapés £22 per person, for a minimum of 15 guests

All 9 canapés £28 per person, for a minimum of 15 guests

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RECEPTION MENUS

BOWL FOOD SAMPLE MENU SELECTION

Slow cooked roscoff onions, pink fir potato mouse, wild garlic Pea risotto, Graceburn cheese, mint

Smoked Cumbrian beef, hen of the woods mushroom Suckling pig, chardonnay vinegar mash, broccoli

Shetland cod, caramelised cauliflower, grape, tarragon Sea trout, fregola, shellfish sauce

> Yorkshire rhubarb, ginger, white chocolate Salted caramel, kumquat, marmalade

Selection of 4 bowls £32 per person, for a minimum of 15 guests

All 8 bowls £49 per person, for a minimum of 15 guests

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PRIVATE DINING SAMPLE MENUS

STARTERS

Dorset cured pork cheek, watercress, Cotswold egg, mustard dressing
Smoked haddock tartlet, pea salad, black olive
Grilled asparagus, parmesan, pickled mushrooms, sunflower seeds
Heritage tomato, buffalo mozzarella, Tropea onion, Genovese basil

MAINS

Roast rump of Herdwick lamb, Harissa chick pea puree, courgette, preserved lemon

Tomato and sage stuffed chicken, olive oil pommes puree, soya beans, pickled peppers

Roast sea trout, Avruga caviar and chive veloute, Pippa potatoes, leeks

Pea and mint ravioli, Ricotta, pickled shallot, pea shoots

DESSERTS

Elderflower and crème fraiche, strawberry, berry consommé
Apricot Croissant pudding, lemon thyme, Chantilly cream
Flourless chocolate cake, Griottine cherry, Tonka cream

DINNER SET MENU
2 canapés
3 course menu
Coffee, tea, tisanes & petit fours
from £59 per person

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BEVERAGE MENU

WINE SELECTION

CHAMPAGNE & SPARKLING WINE

Vouvray Domaine Didier Champalou Brut, NV Loire Valley, France £55

Albert Roux Grand Cru Blanc de Blancs, *Lenoble*, NV Damey Champagne, France £77.50

WHITE WINE

Roussillion *Cuvée Michel Roux Jr & Michel Chapoutier*, 2014 Grenache blanc – Cotes du Roussillion, France £36

Verdicchio Dei Castelli de Jesi 'Vigna di Gino', 2016 Fattoria San Lorenzo – Marche, Italy £39

Sancerre Blanc 'La Cote Blanche' Eric Louis, 2016 Sauvignon blanc – Loire Valley, France £42

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BEVERAGE MENU

WINE SELECTION

ROSE WINE

Rose 'Cuvee Elegance' Thomas Cartero, 2016 Syrah – Cote de Provence, France £35

RED WINE

Roussillion *Cuvée Michel Roux Jr & Michel Chapoutier*, 2014 Grenache noir, Syrah – Cotes du Roussillion, France £36

> Primitivo Fatalone Giola Del Colle, 2015 Primitivo – Puglia, Italy £39

Rioja Crianza Bodega Maetierra Dominum, 2012 Rioja – Rioja DOC, Spain $\pounds 42$

BEER
Assorted bottle beers
£5

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BEVERAGE MENU

COLD DRINKS

SOFT DRINKS

Coke, Diet Coke, Lemonade Tonic water, Soda water £2.50, 200ml bottle

JUICES

Fresh orange juice Pressed apple juice £7.50, 1 lt jug

Carton juices Orange / apple / cranberry £3.50,1 lt

Fresh lemonade £6,1 lt jug

Elderflower Cooler Apple, elderflower & lime £9.50, 1 lt jug

WATER

Still & sparkling bottled £3.50, 750ml bottle

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ROUX AT PARLIAMENT SQUARE

RESTAURANT PRIVATE DINING EVENTS



BEVERAGE MENU

REFRESHMENTS

HOT BEVERAGES

Coffee, tea and tisanes
£3 per person

Coffee, tea, tisanes & biscuits £3.95 per person

Water, coffee, tea, tisanes & biscuits £4.50 per person

Coffee, tea, tisanes with mini muffin & cookie £6 per person

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