

Sandwiches – Coffee – Tea – Pastries

*The Sandwich Menus are suitable for light Lunch, Morning Coffee
or Afternoon Tea.*

*All prices quoted are per person and exclude the necessary Cutlery,
Crockery and Tableware Should you require this our hire department can assist you.*

Pump flask of Tea/Coffee £1.20 with Biscuits £1.45 per head

Selection of Morning or Afternoon Mini Pastries – choice of three £4.00
(please ask for selection)

Sandwich Lunch £5.70

A selection of well-filled Sandwiches on assorted Bread of the Day

One and a half rounds filled with typical fillings; -
Honey-roast Ham, Norfolk Turkey, Cheddar Cheese, Egg Mayo, Chicken, Tuna
All garnished with Pickle, Tomato, Cucumber, Salad or appropriate Dressing
Basket of Seasonal Fruit

Sandwich Deluxe £7.05

A selection of well-filled Sandwiches on assorted Bread of the Day

One and a half rounds filled with typical fillings:
Roast Beef
Honeyroast Ham with Cheddar
Prawn
Scotch Smoked Salmon
Brie Cheese and Tomato/Grape or Avocado
Bacon, Lettuce, and Tomato
(Vegetarian choices are available on request)
Basket or Tray of Seasonal Fruit.

**Bread of the Day could be: - White, Wholemeal, Granary, Sundry Tomato, Onion or our bakers special“*

Chairman's Choice £7.05

***One round of Smoked Salmon with crack pepper & one round of Cream Cheese & fruit
with home made crisps***

Add to any Sandwich Lunch-Cheese & Biscuits celery, grapes & apple £2.95

Suggested Finger Buffet

Finger Buffets are light but filling meals where the diner selects items from a display. here are four menus created by our Chef to help you save time and achieve a well-balanced buffet. All Finger Buffet exclude the necessary Cutlery, Crockery and Tableware. Should you require equipment our hire department will assist you.

Working Lunch £8.95

*A selection of well-filled Cocktail Sandwiches
On selected Bread – one round
Goujon of Chicken with Hoi-Sin Sauce
Spring Roll & Vegetable Samosas
Cocktail sausages with Tomato Relish
Taco Chips with Dip
Seasonal Fruit Basket*

Vegetarian Choice £8.95

*selection of well-filled Vegetarian Sandwiches
On Wholemeal Bread - one round
Homemade Vegetable Patties
Spring Roll & Vegetable Samosas
Taco Chips with Dip
Savoury Nibbles
Seasonal Fruit Basket*

Directors Choice £12.65

*Fresh Salmon Sate with Lemon Mayo
Tiger Prawn wrapped in Filo Pastry
Spicy Cocktail Sausages with Chilli Dip
Ginger, Lime & Mango Chicken Brochettes
Tempura Squid Rings & Dip
Open Danish Sandwiches
Taco Chips with Dips
Assorted Savoury Tartlets
Cut Seasonal Fruit*

Some items on Directors Choice can be served hot – please ask for details.

Should you require a wider choice for your Finger Buffet, or wish to add to above
Please refer to page entitled: **Create Your Own Finger Buffet**

Create Your Own Finger Buffet

Menu A at £9.30

Select six items from list 1

Menu B at £10.10

Select four items from list 1, and three items from list 2

Menu C at £11.20

Select three items from list 1, three items from list 2 and two from list 3

Menu D at £12.80

Select four items from list 1, four items from list 2 and three from list 3

LIST 1

A SELECTION of well-filled Sandwiches on selected Bread of the day which will include a vegetarian selection. One round (per menu)

Glazed Sausage Rolls – two bites

Traditional Welsh Rarebit on Toast – two bites

Spicy Sausages with Savoury Dip – three bites

Thin-crust Pizza slice with various toppings – three bites

Taco chips with Guacamole and Salsa Dips

Chinese-style Spring Rolls with Sweet Chilli Sauce – two bites

Vegetarian Sausage Rolls – two bites

Fresh Quiche of the day – two bites

Vegetable Samosas with Chutney – two bites

Breaded Vegetable Cutlets – Finger

Seasonal Fruit Basket

LIST 2

Filled Tartlets – choose from: Spicy Chicken, Fresh Salmon Mayonnaise,

Prawn Cocktail and Creamed Cheese and Herbs – two bites

Roasted Chicken pieces basted with Herbs and Butter

Croque Monsieur (French-style Cheese Toasts) – two bites

Crispy Turkey Nuggets with Cranberry Sauce – two bites

Fresh Vegetable Crudities with two Dips

Lamb or Chicken Samosa

Seasonal Cut Fruit

LIST 3

Open Danish Sandwiches - three pieces

Chequerboard of Smoked Salmon and Danish Caviar Canapés

Deep-fried Chicken Goujons with Hoi-Sin Sauce – three pieces

Deep-fried Goujons of Sole/Scampi or Squid with Tartare Sauce – three pieces

Ginger, Lime & Mango Chicken Brochettes

Tiger Prawn wrapped in Filo Pastry

Chinese Duck Pancake Rolls

Strawberries & Physalis dipped in Chocolate

Mini Fresh Fruit Tartlets

Mini Assorted Pastries

Some items in the List 3 can be served hot – please ask for details.

Cocktail Reception Menu @ £15.00 per head

Selection from

***Chequerboard of
Smoked Salmon & Danish Caviar
Cream Cheese & Cucumber***

Assorted Mini Tartlets

Quail Eggs, Prawn Cocktail, Fresh Salmon, Spicy Chicken, Pate

French Fancies

Skewers of Brie Cheese between Grapes

Stilton & Walnut Dates

Served Warm or Cold

Mini Yorkshire Puddings with Rare roast Beef & Horseradish Sauce

Ginger, Lime & Mango Chicken Brochettes

Lancashire Cocktail Sausages tomato relish

Chinese Spring Rolls, sweet chili sauce

Vegetable Samosas mango chutney

Peking style Duck Pancakes

Cheese Olives

Curry Puffs

Assorted Petite Fours

Strawberry Dipped in Dark Chocolate

Physalis (Cape Gooseberry) White Chocolate

Dolcelti – nuts on a chocolate base

Mini Assorted Pastries

January 2006

All prices are subject to VAT at 17.5%

Cold Fork Buffet

Fork Buffets are more substantial and elaborate than Finger Buffets. They are specifically designed to be self-selected and eaten while standing but are suitable for seated occasions and can be served by waiting staff. All Fork Buffet prices are per person, but exclude the necessary Cutlery, Crockery, and Tableware should you require equipment our hire department will assist you.

The Windsor at £13.60

*Sliced Honey-roast Ham and Roasted Norfolk Turkey – served with
English Mustard and Cranberry Sauce
Home-made Vegetarian Quiche
Minted New Potatoes
Mixed Leaf Salad with Vinaigrette
One Harvey's Salads of the Day
Selected Bread and Butter*

The Carisbrooke at £15.10

*Julienne of Chicken Coronation – slices of tender Chicken
in a mild Curry and Cream Mayo Dressing
Spanish Omelette
Savoury Saffron Rice
Mixed Leaf Salad with Vinaigrette
One Harvey's Salads of the day
Selected Bread and Butter*

The Balmoral at £15.25

*Dressed Scotch Salmon with Lemon Mayonnaise
Beef Tomatoes filled with Avocado Salad
Minted New Potatoes
Mixed leaf Salad with Vinaigrette
One Harvey's Salads of the Day
Selected Bread & Butter*

Cold Fork Buffets

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The Edinburgh at £16.35

*Slices of Roast Scotch Beef
Served with Horseradish and English Mustard
Fresh Salmon & Broccoli Quiche
Braised Button Mushrooms
Potato and Celery Salad
Mixed Leaf Salad and Vinaigrette
One Harvey's Salad of the Day
Selected Bread and Butter*

Tower of London at £15.30

*Roast Supreme of Corn Fed Chicken
Hand carved Ham of the Bone
Flamish of Leek
Mixed Leaf Salad and Vinaigrette
One Harvey's Salad of the Day
Selected Bread and Butter*

Choice of Desserts

*Orange Caramels
Profiteroles and Chocolate Sauce
Fresh Fruit Salad
Fresh Strawberry Gateaux
Royal Trifle
Dutch Apple Pie
Banoffe Pie
Cheese Board with Celery, Grape's and Biscuits*

***Available on request:
Starter of your choice***

A Selection of Harvey's Salads

Most of our menus allow for a choice of composite salads within them.

This list is designed to show you the types that we serve.

This list is by no means comprehensive, as our chefs are forever trying out new and

Interesting ideas making the most out of seasonal produce available.

If you have any particular favorites or specialties that you can not see

Please do not hesitate to ask for them.

American

Sweet Corn Kernels mixed diced Onions, Red & Green Peppers & Cucumber in Vinaigrette dressing.

Carrot & Orange

Grated Carrot & Raisins flavored with Fresh Orange Segments & Juice.

Cauliflower & Broccoli la Greece

Cauliflower Florets mixed with Broccoli marinated in White Wine, Olive Oil, Vinegar and Mixed Herbs.

Coleslaw & Horseradish

Crisp Dutch Cabbage shredded, with grated Carrots & Onions mixed with Mayonnaise with a hint of Horseradish to give in that little extra bite.

Espagnole

French Beans & quartered Tomatoes garnished with sliced Onions & Mushrooms

German Potato

Lightly coated in Yogurt / Mayonnaise with diced Apple, Celery and Chives.

Indienne

Boiled Rice, Asparagus, diced Apple, and Red Peppers dressed with Curried Cream.

Pasta Provencale

Pasta shells in a Garlic, Tomato & White Wine Sauce garnished with Walnuts.

Pepperonata

Sliced Red & Green Peppers, Onions & Mushrooms flavored with Chilli and tossed in Olive Oil.

Russian

Diced Carrots, Turnips, French Beans & Peas with Mayonnaise & Capers.

Tomato & Onion

Thinly sliced Tomatoes & finely diced Onions sprinkled with Celery Salt & Vinaigrette.

Waldorf

Celery, Russet Apples, Walnuts & Raisins in a thin Mayonnaise Dressing

Hot Fork Buffets

Served from Chaffing Dishes

The Dublin at £16.40

Traditional Irish Casserole of Lamb – with Leeks, Spring Onions
Potatoes, Vegetables and Pearl Barkley

or

Boiled Bacon & Cabbage with Peace Pudding
New potatoes & Root Vegetables

Crusty Country Bread

The Warwick at £17.80

Chicken Sauté King James – tender pieces of chicken braised in Mediera wine,
shallots, mushroom, and fresh basil

or

Oriental Chicken with Hoi Sin Sauce

Tender pieces of chicken sautéed in olive oil coated with hoi sin sauce

Pilaf Rice

Crisp mixed Vegetables

Selected Bread and Butter

The Leeds at £18.95

Fillet of Scotch Salmon English Style –

Coated with breadcrumbs and parsley

Minted New potatoes Crisp Mixed Vegetables

or

Paella

Selection of assorted fish with diced chicken in saffron rice

selected Bread and Butter

The Tintangel at £20.30

Carbonade of Beef Beaulieu – Rump steak cooked in cider and stout

or

Fillet of Beef Stroganoff

Strips of fillet steak sautéed with sliced mushrooms & shallots in a crème sauce

Biarritz Potatoes – creamed with Bacon and Onions

Crisp Mixed Vegetables

Selected Bread and Butter

Hot Fork Buffets
Served from Chaffing Dishes

Vegetarian Selection

Pasta, Tomato, and Three-Bean Casserole with Broccoli topped with Cheese
or

Vegetable Moussaka – layers of braised vegetables topped with aubergines,
mushrooms, tomatoes and baked wholemeal breadcrumbs

or

Vegetable Lasagne – layers of Pasta, seasonal vegetables,
Mornay Sauce, topped with cheese

or

Stuffed Capsicums – using fresh Spring Vegetables topped with mornay sauce

or

Chinese Stir Fry- Sautéed fresh spring vegetables in oyster sauce

or

Vegetables en Croute- selection of fresh vegetables with cheese sauce in pastry case

or

Wild Mushroom Risotto with Parmesan shavings topped with fresh Asparagus

or

Stuffed Peppers with Asparagus Sauce

Choice of Desserts

Chocolate Mousse

Fresh Fruit Cheesecake

Summer Pudding

Orange Caramels

Profiteroles and Hot Chocolate Sauce

Fresh Fruit Salad

Fresh Strawberry Gateaux

Royal Trifle

Dutch Apple Pie

Banoffe Pie

Cheese Board with Celery, Grape, Apples and Biscuits

Available on request:

Starter of your choice

Weddings and Banqueting

Our wedding service is second to none and is supported by over thirty year's experience. Our staff are experts in making sure that everything is organized to ensure that this special event runs smoothly and successfully.

Banqueting Menus

These range from the more traditional three-course service, to an elegant multi-course feast. We will be pleased to design yours.

Fork Buffet Menus

Please refer to the pages entitled: 'Cold' or Hot Fork Buffets' in this pack.

Finger Buffet Menus

Please refer to pages entitled: 'Suggested Finger Buffets' and 'Create Your Own Finger Buffet' in this pack.

Venues

We are able to acquire a variety of venues, mostly in London and occasionally further afield. Marquees can also be arranged.

Decorations

A variety of decorations are available to make your wedding extra special. Flower Decorations, Balloon Art, Ice Carving, Fruit Sculptures, Flags, Bunting and Banners.

Entertainment

We are also able to book Discos, Live Bands, Piano Players and Variety Artistes

Equipment

Our Catering Hire department will be please to arrange all your requirement for Tables, Chairs, Table Linen, Cutlery, Crockery & Glassware etc ,etc...

Canapé Selection

*Canapés are suitable as on accompaniment with cocktail drinks,
or as pre-luncheon/dinner appetizer. Each item allows two bites per person.*

Menu A at £8.50

Select four items from the list below

Menu B at £9.50

Select six items from the list below

Menu C at £10.50

Select eight items from list below

Chequerboard of Harvey's Canapés

*Smoked Salmon and Danish Caviar on squares of Wholemeal Bread
or*

Cream Cheese and Cucumber

Petite Pate

Chicken Pate blended with Cream on Wholemeal Toast

Asparagus and Cream Cheese Pin Wheels

On Wholemeal Bread

Quail Egg Tartlets – lined with Mushroom Duxelle

French Fancies

Skewers of Brie Cheese with Black Grapes

Curried Chicken Bites

*Marinated silvers of Chicken seasoned, breaded and deep-fried,
Served with Hoi Sin Sauce*

Savoury Profiteroles – filled with Cream Cheese and Tomato Puree

Shortcrust Tartlets – with Prawns and Mayonnaise, Fresh Salmon and Spicy Chicken

Salmon Sablees

Creamed Salmon on mini Toasts, coated with Sesame Seeds and fried crisp

Spicy Mini Sausages – served with Tomato Sauce

Traditional Welsh Rarebit

Made with Guinness, Mustard and Cheddar Cheese, served on Toast

Fresh Dates – stuffed with Stilton and topped with a Walnut

Cheese Olives – stuffed Olives in a Cheese Pastry

**Lunch or Dinners 3 Course Menu
from £24.25 per head**

Starter:

- A Scotch Smoked Salmon*
- B Lobster or Crab Bisque (£2.00 extra)*
- C Avocado & Bacon Gateaux*
- D King Prawn Florentine (£1.50 extra)*
- E Fresh Asparagus Tartlets with Chive Yoghurt Dressing*
- F Ogen Melon with Orange Segments*
- G Home made Carrot & Coriander Soup*
- H Melon & Parma Ham*
- I Prawn Cocktail*
- J Russian Chicken – smoked chicken finely chopped in a light mayo with melba toast*
- K Duck & Orange Pate with Pistachio nut served with Melba Toast*
- L Warm Aubergine Salad with feta cheese, sun-dried tomato & a chive dressing*

Main Course:

- A Game and Wild Mushroom Pie*
- B Roast Fillet of Beef, with a red wine jus (£2.00 extra)*
- C Warm Poached Salmon Fillet with dill sauce*
- D Herb Crusted Rack of Lamb- Rosemary – rosemary jus*
- E Dover Sole Bomme Femme (£2.50 extra)*
- F Salmon & Broccoli Pasta Bake*
- G Roast Supreme of Corn fed Chicken, tarragon sauce*
- H Loin of Pork, apricot stuffing*
- I Roast Norfolk Turkey with trimmings*
- J Corn fed Chicken supreme with a wild mushroom & baby onion sauce*
- K Slow-braised Lamb Shank with apricot cous cous or new potatoes*

- L Breast of Duck in a berry & port sauce*
- M Supreme of Corn fed Chicken stuffed with mozzarella cheese & tomato*

All Main course come with a selection of Fresh Vegetables and Potatoes or Cous Cous

Lunch or Dinner Menus

Vegetarian Selection:

(Only the finest selection of assorted Vegetables are cooked to perfection to make.)

- P Chinese Stir Fry*
- Q Vegetable en Croute*
- R Spinach, Mozzarella and Tomato in Filo Pastry*
- S Wild Mushroom Risotto and Parmesan Shavings*
- T Stuffed Peppers with Asparagus Sauce*

All Main course come with a selection of Fresh Vegetables and Potatoes or Cous Cous

Desserts:

- A English Strawberries & cream*
- B Sherry Trifle*
- C Rhubarb Crumble with custard*
- D Rhubarb Crumble with crème Anglaise*
- E Fresh Strawberry Gateaux*
- F Profiteroles with hot chocolate sauce*
- G Summer pudding with couli*
- H Banoffe Pie*
- I Double Chocolate Truffon Crème Anglaise*
- J Fresh Fruit Salad & double cream*
- K Banana Bread & Butter pudding*
- L Cheese Board with Celery Grapes and Biscuits**
- M * If required after the dessert £2.95 extra*

- O Coffee with assorted petit fours at £1.75*

Petite Fours Selection

Menu A at £6.95

Select six items from list below

Menu B at £7.95

Select eight items from the list below

Glace Cherry and Marzipan Roundelle

A ball of Almond Paste surrounding a Cherry

Physalis Fruit

A small Mediterranean Sweet Fruit coated in White Chocolate

Chocolate Strawberry

Fresh Strawberry dipped in Dark Chocolate

Mini Xmas Pudding

Seasonal Traditional Pudding

Assorted Dolceliti

Assorted Nut coated with Chocolate

Diamond Slice

Almond and Raspberry Jam Flan

Mini Langue de Chat

A light Vanilla-flavored Biscuit dusted with Icing Sugar

Harvey's Mints

Dark Minted Chocolate with Cream Filling

Chocolate Trifles

Champagne, Brandy & Tiramisu fillings

Fresh Fruit Tartlets

Sweet Pastry Tartlets with a Crème Anglaise & Fresh Fruit

Wine List

Red

<i>House Red – Quality Vin de Table</i>	<i>£9.00</i>
<i>Chateau Bertinerie</i>	<i>£11.00</i>
<i>Crozes Hermitage</i>	<i>£14.00</i>
<i>Beaujolais Villages</i>	<i>£13.40</i>
<i>Rully</i>	<i>£15.60</i>
<i>St Emillion</i>	<i>£14.40</i>
<i>Carbernet Sauvignon</i>	<i>£12.10</i>

White

<i>House White – Quality Vin De Table</i>	<i>£9.00</i>
<i>Muscadet</i>	<i>£11.40</i>
<i>Sancerre</i>	<i>£16.00</i>
<i>Macon Lugny</i>	<i>£13.80</i>
<i>Chablis</i>	<i>£16.80</i>
<i>Sauvignon</i>	<i>£13.40</i>
<i>Kilawarra Chardonnay</i>	<i>£12.10</i>
<i>House Champagne</i>	<i>£19.85</i>
<i>Laurent Perrier</i>	<i>£29.85</i>
<i>Sparkling Wine</i>	<i>£11.65</i>

January 2006

All prices are subject to VAT at 17.5

Drinks List

Spring Waters

75 cl	Still or Gently Carbonated Water	£1 .95
33 cl	Still or Gently Carbonated Water	£1.05

Fruit Juices

1 ltr	Carton of Orange Juice	£2.20
1 ltr	Carton of Apple Juice	£2.20
1 ltr	Carton of Grapefruit Juice	£2.20
1 ltr	Carton of Pineapple Juice	£2.20
1 ltr	Carton of Tropical Juice	£2.20
1 ltr	Freshly Squeezed Orange Juice	£4.85

Minerals

1 ltr	Coca Cola (or Diet)	£3.00
1 ltr	Lemonade	£3.00
1 ltr	Tonic, Soda, Ginger or Bitter Lemon	£2.05

Beers and Stouts

440 ml	Boddingtons, John Smiths	£2.50
440 ml	Guinness	£2.50
33 cl	Budweiser, Becks, Molson Dry	£2.50

Sprits, Fortified Wines and Liquors

1/6 th Gill	Whiskey, Gin, Vodka, Martini, Port, Brandy, Cinzano, Rum, Pimms and Most other popular drinks	£2.50
	Prices per bottle available on request.	

Wines and Champagnes

Please refer to our Wine List

Bars and Bar Staff

We are able to provide fully licensed bars on either cash or account basis. The bars include all the required equipment such as staff, glasses, optics etc.. We can also provide our trained staff to ensure that your bar runs smoothly at £12 per hour each.

Ice Cubes – 22lbs/10kg Bags of Ice- £5.00

