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Kudos

Barber-Surgeons' Hall
Menu Collection 2011

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Barber-Surgeons' Hall is a wonderfully peaceful venue, tucked away from the bustle of the City in the private and tranquil Monkwell Square.

Kudos, the onsite caterers, are proud to have been named as the UK's best 'Food and Beverage Provider' by M&IT magazine in both 2010 and 2011. As award winning caterers you can be certain that you are dining with the best.

We offer premium quality food and service packages tailored to individual client requirements. Our success is down to meeting our promises to our clients.

Our menu suggestions included in this pack will give you an insight into what we can prepare for you, however, we are always happy to discuss individual requests and tailor our menus to your specific requirements. We trust you will enjoy looking through our menus and we look forward to discussing your event in further detail.



GOLD AWARD WINNER



GOLD AWARD WINNER



Barber-Surgeons' Hall



Beverages

Tea and coffee

Freshly brewed Fairtrade filter coffee and a selection of Fairtrade tea and herbal infusions

Tea, coffee and homemade cookies

Freshly brewed Fairtrade filter coffee and a selection of Fairtrade tea and herbal infusions served with homemade cookies

Fruit juice

A choice of freshly squeezed orange, apple or cranberry (price per litre)

Smoothies

A selection of seasonal fruits blended with natural yoghurts or fruit juices

Spring water

A choice of still or sparkling (750ml)

Breakfasts items

Bakery basket (1 item per person)

A selection of freshly baked breakfast pastries and croissants

Muffin extravaganza (1 item per person)

A selection of freshly baked American style sweet muffins

Warm ciabatta rolls (1 roll per person)

Freshly baked ciabatta rolls filled with your choice of Cumberland sausages, smoked English bacon or fried free range eggs

Seasonal fresh fruit (1 skewer per person)

Seasonal fresh fruit cut and served on skewers

Continental breakfast

Freshly baked breakfast goods served with jams and preserves

A selection of cereals and homemade muesli

Individual flavoured yoghurts

Freshly prepared seasonal fruits

Fairtrade coffee and teas

Full English breakfast

Warm freshly baked breakfast goods served with jams and preserves

Pork and herb sausages

Rashers of smoked back bacon

Scrambled free range eggs

Grilled plum tomatoes

Pan fried mushrooms

Sautéed potatoes

Baked beans

Freshly prepared seasonal fruits

A choice of fruit juices

Fairtrade coffee and teas



The Barber-Surgeons' Hall working lunch

A working lunch consists of:

A round and half of sandwiches from a selection of meat, fish and vegetarian fillings on rustic and artisan breads

Crisps

A selection of mini cakes and pastries

Seasonal fresh fruit bowl

Fairtrade coffee and teas

London soup stop - purchased in addition to lunch options only

Freshly made soup using locally sourced ingredients served with warm chunky cuts of home baked breads

Additional hot and cold items can be added to this menu from the finger food selection with no minimum requirement when purchased with the working lunch

Finger food

Minimum 5 items

Cold

Poached salmon fingers with dill, cucumber and yoghurt

Chicken wrapped in bacon skewers

Mini prawn cocktail shot

Crudités with cream cheese and chive dip (v)

Sautéed leek and English cheddar quiche (v)

Mozzarella cheese and tomato crostini (v)

Chunky cheese and pineapple skewers (v)

Mini pork pies

Hot

Herb crusted salmon with dill crème fraîche

Homemade sausage rolls

Homemade smoked haddock fish cakes with tartar sauce

Crumbed chicken goujons with sour cream and chive sauce

Maple and minted lamb skewers

Individual mini cottage pies

Cocktail Cumberland sausages with wholegrain mustard dip

Pea and leek omelette (v)

Selection of warm mini tartlets - cheese and onion, cream of field mushroom, tomato and basil (v)

Tempura onions (v)

Desserts

Chocolate éclairs filled with fresh cream

Glazed lemon and lime tarts

Seasonal fruit kebabs with local honey and yoghurt

Cheesecake shot with berries



Cold fork buffets

Option A

1 x meat or fish option, 1 x vegetarian option, 3 x salad options and 1 x dessert

Option B

1 x meat, 1 x fish option, 1 x vegetarian option, 3 x salad options and 1 x dessert

Selection of speciality bread

Meat selection

Roast whole chicken with garlic, lemon and thyme

Gala pie - traditional pork pie with free range egg and raised pastry crust

Pulled ham hock terrine with homemade pickles

Hand carved honey glazed bacon with chunky piccalilli

Fish selection

Poached salmon with dill crème fraîche dressing

London cured salmon platter with citrus mayonnaise

Smoked haddock and black pudding tarts

Duo of home cured salmon with dill scented pickled cucumber

Vegetarian selection

Traditional vegetable quiche wedges

Goats' cheese and red onion tart

Seasonal vegetable terrine

Caramelised carrot, fennel and caraway tart and a chervil cream

Salads

Russian salad (egg, potato, pea and onion)

Pine nut, penne pasta and tomato salad

Mixed leaf and herb salad

Rice salad with pine nuts and herbs

New potato and chive salad

Tomato and red onion salad, herb oil

Green beans, sugar snap peas and shallots with truffle oil

Smoked sea salt roasted baby potatoes with spring onions and whole grain mustard

Red cabbage slaw

Classic Caesar salad with garlic croutons

Desserts

Seasonal fruit platter

Profiteroles with chocolate sauce

Strawberry trifle

Baileys cheesecake with a coffee cream

Chocolate tart with English clotted cream

Homemade treacle tart



Hot fork buffet

Option A

1 x meat or fish option, 1 x vegetarian option, 3 x vegetable options and 1 x dessert

Option B

1 x meat, 1 x fish option, 1 x vegetarian option, 3 x vegetable options and 1 x dessert

Selection of speciality bread

Meat selection

Cumberland sausage and red onion gravy

Traditional cottage pie

Belly of pork with roasted apples

Beef cobbler with savoury cheese scones

Chicken, bacon and leeks topped with a parmesan short crust pastry

Traditional lamb hotpot

Steak and kidney pie with a rich short crust

Vegetable options (accompaniments)

Fresh seasonal buttered vegetables

Roast root vegetables with honey and sesame seeds

Roast new potatoes with balsamic vinegar

Buttered new potatoes with snipped chives

Buttered mash

Steamed fragrant rice

Macaroni cheese

Cauliflower cheese

Fish selection

Pan fried fillet of oriental spiced salmon
on a bed of stir fried shredded vegetables

Fisherman's pie using locally caught seafood and shell fish
topped with creamed potatoes

Pan seared fillet of pollock with a caper lemon butter sauce

Desserts

Bread and butter pudding with custard

Sticky toffee pudding and toffee sauce

Chocolate fudge cake

Baked vanilla cheesecake

Fresh fruit salad

Pear and almond frangipane tart

Summer or winter pudding

Vegetarian selection

A layered English vegetable bake

Carrot and pumpkin curry

Rosemary baked root vegetable wellington
with caramelised balsamic baby onions

Baked root vegetable and garden herb hotpot

Mushroom pudding with a vegetarian suet crust



Bowl food

This menu selection is recommended for a reception and standing lunches
A minimum of 4 bowls must be ordered

Hot Selection

Poached Scottish salmon with cucumber and dill salad, sauce vierge
Chicken Caesar salad with croutons, shaved parmesan
Smoked mackerel, horseradish cream sauce with watercress, baby spinach and new potato salad
A selection of home cooked and cured meats served with pickles
Flaked fresh salmon, horseradish new potato salad and pea shoots
Chicken and chorizo with baby leaf salad and smoked garlic croutons
Beetroot cured Scottish salmon, lemon, capers and leaves
Ham hock with celeriac remoulade and mustard dressing
Honey glazed pears, blue cheese and candied walnuts (v)
Goats' cheese, spinach and sun dried tomato salad (v)
Potato, onion and spinach flan, baby leaf spinach with red pepper relish (v)
Baby mozzarella and plum tomatoes, mizuna salad and a nut free pesto (v)

Cold Selection

Coq au vin - free range chicken, braised vegetables and red wine
Bangers and mash with mini Cumberland sausages, colcannon and red onion marmalade
Confit of outdoor reared pork belly with creamed potatoes, crab apple jus
Yorkshire pudding with roast beef, glazed carrots and gravy
Slow cooked feather blade steak with crushed new potatoes, red wine sauce
Seasonal seafood pie with buttery mashed potato topping
Roasted salmon fillet with bubble and squeak and shell fish bisque
Beer battered fish and hand cut fries, homemade tartare sauce
Confit lamb hotpot with crispy rosemary scented potato
Smoked haddock and mature Cheddar rarebit with soft poached egg
Pulled pork and crackling with crushed apples and potato
Leek, pea and broad bean risotto (v)
Roasted root vegetables with thyme infused pumpkin mash (v)
Vegetarian toad in the hole (v)
Butternut squash risotto with sage and parmesan (v)

Desserts

Fresh fruit salad shots
Sherry trifle and vanilla cream shot
Double chocolate brownie with chocolate ice cream
Bramley apple crumble and saffron infused custard
Profiteroles with vanilla cream and chocolate sauce
English fruit pudding with Jersey clotted cream
Panna cotta shots, berry compote and shortbread
Sticky toffee pudding with rich toffee sauce



Packed lunches

Pack A

A round of sandwiches on assorted breads
Packet of crisps
Chocolate bar
Bottle of water
Piece of fresh fruit

Pack B

Bloomer sandwich with luxury fillings
Packet of crisps
Fruit juice
Piece of fresh fruit
Muesli bar or chocolate bar

Creative break solutions

These break ideas are ideal for any time of the day from a welcome meeting to a farewell networking session

Wine and nibbles

House red and white wine (1 glass of wine), fruit juice or spring water served with a choice of three of the nibbles listed below. If you don't want the wines just have the nibbles.

Marinated mixed olives
Vegetable crisps
Spiced nuts and dried fruits
Homemade corn chips with tomato and mango dip
Cheese straws with sour cream and chive dip
Artisan bread strips with aged balsamic vinegar and virgin olive oil

Pizza and Peroni

Chilled Italian bottled beer or chilled white wine (1 beer or 1 glass of wine), fruit juice and spring water served with a selection of pizzas with a variety of toppings

Indoor barbecue and drinks

Chilled bottles of beer or chilled white wine (1 beer or 1 glass of wine), fruit juice and spring water served with miniature burgers, Cumberland hot dogs, spiced jacket wedges and sweet corn wheels

Cheese and wine

A selection of locally produced cheeses, crackers, chutney and grapes with house red and white wines (1 glass of wine)

Famhouse cheese board

Selection of locally produced cheese, crackers, chutney and grapes, also available as an addition to any menu choice

London high tea

A selection of homemade classic finger sandwiches to include, smoked salmon, cream cheese and cucumber, free range egg and watercress
Homemade fruit scones topped with whipped cream and strawberry jam
Victoria sponge
Fairtrade tea, coffee and infusions

London cream tea

Homemade fruit scones topped with whipped cream and strawberry jam
Fairtrade tea, coffee and infusions

Afternoon cakes

Chef's selection of afternoon fancies, pastries and cakes

Ice cream

Individual tubs of Loseley dairy ice cream



Canapés

Hot

Beetroot cured salmon with keta
Salmon tartar, cucumber, yoghurt and dill
Smoked haddock and black pudding tartlet
Rillettes of confit duck with onion marmalade
Roast beef and Yorkshire pudding roulade with horseradish cream
Stilton bread topped with shredded pork and pea shoots
Mousse of chicken liver parfait and quince jelly on a baguette
Goats' cheese and red onion roulade (v)
Cheese on pumpernickel, apple compote (v)
Baby vine cherry tomato, pistou dressing (v)

Cold

Bacon and caraway in puff pastry
Seasonal fish goujons with tartare sauce
Crispy mackerel, fresh horseradish on a tomato croute
Smoked haddock fishcakes with citrus and caper dip
Skewers of herb crusted salmon with coriander and lime pesto
Miniature cottage pie topped with cheesy mash
Mini toad in the hole
Smoked sea salt baked potatoes with fresh tomatade (v)
Wild mushroom patties with basil hollandaise (v)
Croque Madame with fried quails' egg (v)

Sweet

Mini chocolate éclairs
Chocolate dipped fruits
Mini cheesecake
Mini baked apple pies

Barbecue style finger food

Cajun chicken with a lime and crème fraîche dressing
Mini beef burger with crispy pancetta and gruyère cheese
Thai chicken supreme with chilli and coconut dressing
Mini lamb burger with a mint relish
Cider and herb marinated pork kebab
Lemon, thyme and mustard chicken wings
Barbecue spare ribs
Mini baps filled with turkey, cranberry compote and stuffing

Mini pork sausages with fried onions in a torpedo bun
Garlic and rosemary lamb kebab
Cod provençale
Teriyaki salmon with soy sauce
Thai monkfish skewers
Baby peppers stuffed with lemon risotto (v)
Mixed vegetable kebab with Greek yoghurt and pita bread (v)
Sweet potato skewer with a balsamic glaze (v)



Monkhouse menus

Autumn - Winter

Starters

Wild mushroom and celeriac soup, truffle oil and parmesan shavings (v)

Chicken and bacon terrine with herb salad, pear and ginger puree

Confit duck rilette, micro leaf with vanilla and plum essence

Smoked salmon with pickled cucumber spaghetti, toasted soda bread and baby watercress

Main course

Slow cooked pork belly and black pudding salsa with apple and vanilla mash

Braised blade of beef, oxtail hash with roast parsnips and beer sauce

Blackened sea bass, shellfish and fennel stew with a Pernod reduction

Walnut, leek and Exmoor blue cheese roast with celeriac chips and pea crush (v)

Desserts

Apple trifle and baby toffee apple with green apple sorbet

Poached baby pear, chocolate torte and liquorice ice cream

White chocolate shot with boozy fig compote

Blackberry shortbread with vanilla cream and berry coulis

Fairtrade tea and coffee with homemade petit fours

Spring - Summer

Starters

Wild garlic and rocket soup with truffle oil and beet crisps (v)

Mussel and cider soup with spring onion salsa and balsamic syrup

Smoked trout and jersey royal potato salad with Keta caviar and baby leaves

Game pie with peach compote micro herbs and lavender essence

Main course

Pork tenderloin, apricot and sage stuffing with crushed new potato wilted cabbage, topped with wholegrain mustard and cider sauce

Roasted lamb rump with herb crumb, rosemary infused potato galette, baby carrots and fine beans served with a port wine reduction

Pan fried salmon, samphire, crushed new potatoes and hollandaise

Warm salad of garden vegetables with crumbled goats' cheese and walnuts (v)

Desserts

Strawberry and cracked black pepper cheesecake with berry and fresh mint syrup

Vanilla and whisky panacotta, hazelnut Scottish shortbread fingers and blueberry coulis

White chocolate mousse with walnut brittle and pistachio ice cream

Summer fruit tart with vanilla cream and tipsy chocolate sauce

Fairtrade tea and coffee with homemade petit fours



Holbein menus

Autumn - Winter

Starters

Smoked mackerel, horseradish potato salad and baby watercress

Cornish brie and smoky bacon tart, quails' egg and smoked garlic oil

Ham hock terrine with pickled baby vegetables and bread crisps

Pickled baby beets and whipped goats' cheese with cherry essence and hazelnut dust (v)

Main course

Leg and breast of chicken, dauphinoise potato, roasted banana shallots and baby carrots

Braised shoulder of Cornish lamb with beetroot fondant, green pea and mint crush and port wine

Roast cod, Jerusalem artichoke, potato and pickled mushrooms

Root vegetable casserole with rosemary pastry crust and English winter greens (v)

Desserts

Brandy plum tart with almond frangipane filling and plum compote

White chocolate tart with fresh raspberries and raspberry sorbet

Baked fig tart with black cherry essence and stem ginger ice cream

Sticky orange and treacle sponge with pistachio tuile and warm chocolate sauce

Fairtrade tea and coffee with homemade petit fours

Spring - Summer

Starters

London cured salmon with caper berries, horseradish and lemon

Chicken and chorizo salad with pea shoots and blue cheese biscuits

Cromer crab and celeriac salad with avocado mousse and smoked chilli marmalade

Chilled cucumber soup shot with pickled cucumber and cream cheese with Melba toast (v)

Main course

Pan fried shin of beef with sauté new potato, creamed spinach, carrot purée and wild mushroom jus

Roast chicken breast, baby spinach and sage stuffing wrapped in pancetta with broad bean risotto and parmesan crisp

Herb crusted salmon fillet, prawn and vegetable spaghetti and tarragon cream

Baked aubergine with goats' cheese mousse and sweet potato and spring onion mash (v)

Desserts

Burnt Cambridge shot with passion fruit tuile and cinnamon ice cream

Cherry bakewell tart with cream anglaise and raspberry sorbet

Chocolate brownie with rum and raisin ice cream and pistachio biscuit

Caramelised lemon tart with lemon sorbet and candied zest

Fairtrade tea and coffee with homemade petit fours

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