



Breakfast & Breaks Menu

All our teas are organic and we only use Fair trade coffee

Simple break, tea & coffee	£2.65
Biscuit break, tea & coffee with biscuits	£3.40
Break with cake, tea & coffee with mini cake	£4.50
Muffin break, tea & coffee with mini muffin	£4.50
Doughnut break, tea & coffee with doughnut tower	£5.00
Danish break, tea & coffee with a selection of freshly baked Danish pastries	£5.75
Breakfast break, tea & coffee with a selection of mini baguettes filled with bacon, sausage & free-range scrambled eggs	£6.25

Top-Ups

Granola & yoghurt tumblers	£2.45
Chilled fruit juice-orange, grapefruit or apple	£0.85 per person or £4.80 per Jug
Mini smoked salmon & cream cheese bagels	£2.95
Ham & cheese mini croissants	£2.85
Individual pieces of fruit	£1.10

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 (NGCI): Non gluten containing ingredients, (V): Vegetarian
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Working Lunch Menu

Basic

1.5 sandwich per person on white & malted bread £8.00

Classic

1.5 sandwiches per person on white & malted bread, miniature rolls crisps & fruit juice £13.50

Deli

A selection of artisan bread and wraps with crisps and fruit juice £15.50

Top-Ups

Pick & mix sweets	£1.25
Selection of crudités with dips (NGCI, Vegan)	£1.75
Kettle crisps	£1.75
Individual pieces of fruit	£1.10
Soft drink cans	£1.75
Seasonal salad	£4.00
Mini cake	£2.00
Selection of nibbles (popcorn, crisps, pretzel)	£2.00
Chilled fruit juice-orange, grapefruit or apple	£0.85 Jug £4.80
Hand cut chips (serves 6)	£6.80
Selection of individual ice cream	£2.00

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Finger Buffet

Meat

- Panko crumbed chicken with smoked paprika mayonnaise (h)
- Lamb kofta with tzatziki (h)
- Mini Cumberland sausages with honey, smoked paprika and mixed seeds (h)
- Mini cheese burgers on a brioche bun (h)
- Mini cottage pie with crispy onion (h)
- Cajun chicken skewers (NGCI)(h)
- Mini croque-monsieur (h)
- Cumberland sausage rolls (c)

Fish

- Shrimp in a potato röstis shell (NGCI)(h)
- Pesto salmon (NGCI)(c)
- Wasabi prawns in panko crumb (h)
- Thai tuna cone (c)
- Crispy calamari (h)

Vegetarian

- Caramelised red onion and cherry tomato tart (c or h)
- Thai spring rolls with chilli sauce (h)
- Feta and black bean parcels (h)
- Mini naan paneer (h)
- Vegetable samosa with mint yoghurt (Vegan)(h)
- Falafel and humous (NGCI, Vegan) (c)
- Sun blush tomatoes and Applewood arancini (h)

(h): hot item, (c): cold item

1 item for £2.50, 3 items for £6.75, 5 items for £11.00



Fork Buffet – Build your own

Main course:

2 choices (one meat or fish and a vegetarian) - £20.00

3 choices (3 items of your choice, including a vegetarian) - £28.00

Chef's choice of salad

1 salad - £4.00

2 salads - £6.00

Sides dishes – £3.50 each

Chef's choice of dessert - £4.00

All buffets include bread & butter

Main courses

Meat

Cajun chicken with celeriac mayonnaise and spicy salsa (NGCI)

Sesame chicken with fruit couscous, tzatziki dressing

Chicken & spinach lasagne

Thyme & lemon roasted turkey (NGCI)

Pork loin with apple compote (NGCI)

Lamb tagine (NGCI)

Soy, lemongrass & garlic beef stew

Fish

Tempura cod, double cooked chips, minted mushy peas and tartare sauce (NGCI)

Salmon fillet on a Niçoise salad (NGCI)

Seabass on garlic sweet potato and coriander with a sweet chilli sauce (NGCI)

Teriyaki sea trout

Scampi & garlic mayonnaise

Miso roasted cod (NGCI)

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Fork Buffet – Build your own (continued)

Vegetarian

Goat's cheese and squash Wellington
Aubergine, halloumi and tomato tart
Vegetables with torn mozzarella, tomatade and rosemary (NGCI)
Falafel, hummus and Greek salad (NGCI)
Sweet potato studded macaroni cheese with crispy onion topping
Bubble & squeak cake with soft poached free-range hen egg (NGCI)
Herb polenta mash with portobello mushroom and coriander & chili drizzle (NGCI, Vegan)
Gnocchi squash & blue cheese

Side dishes (all V)

Stir fried vegetables (NGCI)
Green beans & carrots (NGCI)
Broccoli & garlic (NGCI)
Roasted cauliflower (NGCI)
New potatoes, lemon & chive (NGCI)
Double cooked chips (NGCI)
Roasted root vegetables (NGCI)
Baby new potato (NGCI)
Herb rice (NGCI)
Fruit couscous
Parmesan pasta

Burger Bar - £14.50 pp

Build your own!

Bun, 2 types of cheese, tomato chutney, gherkin, salad, tomatoes, choice of sauces, sliced onions and double cooked chips.

Burger options: Beef / chicken / beetroot, red pepper & quinoa (V) / cauliflower & kale (V)



Canapés

Meat

- Satay chicken coated in nibbed peanuts (h)
- Cajun chicken with chilli and coriander dip(h)
- Lamb koftas with a chilli and mint yoghurt dip (h)
- Pulled pork croute (h)
- Chorizo and smoked cheese beignets (NGCI)(h)
- Beef crostini, rarebit crust (h)
- Smoked paprika seared beef (NGCI)

Fish

- Prawn tempura skewer (h)
- Breaded cod slider with lemon and tarragon aioli (h)
- Baked beetroot with smoked salmon and horseradish (c)
- Fish and chip with mushy peas (NGCI)(h)
- Thai prawn salad in a sesame cone (c)
- Smoked trout crostini with lemon and dill mayo (c)
- (c) Cold (h) hot

Vegetarian

- Sweet potato and butterbean cake with smoked tomato (NGCI, Vegan)(h)
- Baked potato with gorgonzola and tomato (h)
- Feta stuffed courgette roll (c)
- Parmesan croute with roasted pepper and blue cheese (h)
- Mushroom, spinach and goat's cheese tart (c)
- Cauliflower, red onion and coriander bhaji (h)

Sweet

- Lemon meringue pie
- Chocolate tart
- Mini macarons
- Tropical fruit skewers
- Mille-feuille
- Chocolate and raspberry brownie

(h): Hot item, (c): Cold item

3 items for £8.00, 5 items for £11.50, 7 items for £15.00

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Dining

Starters

- Roasted onion tart with goat's cheese and walnut dressing
- Aromatic Thai crab salad with lemongrass and coriander (NGCI)
- Ham hock terrine, celeriac remoulade and mustard mayonnaise (NGCI)
- Roasted red pepper and butterbean crostini (Vegan)
- Smoked duck with rocket and avocado and walnut dressing (NGCI)
- Smoked salmon, capers and lemon with sultana and fennel sourdough crisp

Mains

- Cod loin on minted peas with lemon and herb oil (NGCI)
- Sea trout with broad beans and shallot fricassee
- Pan seared seabass with capers, roasted heritage tomatoes and tender stem broccoli (NGCI)
- Rib eye steak, rösti potato, basil cherry tomatoes
- Confit duck with fondant potato, red cabbage and tender stem broccoli
- Rump of lamb with chargrilled Mediterranean vegetable and basil dressing (NGCI)
- Spring vegetable and herb risotto (NGCI)
- Beetroot rösti with baked goat's cheese and truffle oil (NGCI)
- Pan roasted portobello mushroom steak with charred onion petals, potato purée and harissa (NGCI, Vegan)

Dessert

- Chocolate and coffee cake served with raspberry and thyme coulis
- Vanilla cheesecake with a strawberry and mint compote
- Tarte fine aux pommes with vanilla ice cream
- Raspberry and white chocolate dome with mango puree
- Rich chocolate and praline truffle
- Assorted cheese platter with biscuits and bread
- Seasonal fruit platter

2 courses with coffee and petit fours £32.50

3 courses with coffee and petit fours £38.50

3 courses with coffee, petit fours and half a bottle of house wine per person £42.50

Prices for dining include all service and kitchen staff, catering equipment and standard white linen.

Please note that we can create themed and bespoke menus. Please ask for details.

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