

Catering

MENU 2023



ISH Venues



From high street inspired food pop-ups, fresh and nutritious deli bars to live theatre cooking, we create not only innovative food, but an innovative dining experience.

We have joined forces with Baxterstorey, an independent hospitality provider, using only the finest locally sourced ingredients to produce these bespoke culinary experiences delivered by their talented chefs.

We have a variety of menus catering to all types of occasions and designed to leave a lasting impression.

BEVERAGE TRAY

Freshly-brewed Down to Earth triple-certified, a selection of teas including herbal infusions and filtered still/sparkling water, served with an assortment of gourmet biscuits.

£3.15 per serving

£6.25 half day
£9.40 full day

- Double espresso (17 Kcal)
- Latte(whole milk (175 Kcal)
- Cappuccino (175 Kcal)

- Orange (55 Kcal) apple (38 Kcal) £4.75
- Litre of filtered still/sparkling water £2.10
- Smoothies shot (33 Kcal) £2.60

LIGHT BITES

- Selection of freshly-baked croissants (96 Kcal) and Danish pastries (166 Kcal) £2.50
- Fresh seasonal fruit pots (v) (22 Kcal) £1.50

- Greek yoghurt granola pots with seasonal fruit compote (v) (318 Kcal) £2.50

- Homemade cakes (434 Kcal) £3.50
(mini red velvet, carrot cake, chocolate cake)
- Fresh fruit Bowl (serves 4) £4.00



Breakfast

Healthy swaps £8.00

Bircher muesli pot, mango and chia vanilla seed yoghurt (268 Kcal), seasonal fruit skewer (22 Kcal) smoothie shot (33 Kcal) (V)

British Breakfast £4.00

Classic Bap with your choice of:
Maple-cured bacon in a brioche roll (315 Kcal)
Cumberland sausage in a roll (521 Kcal)
Roasted field mushroom and grilled halloumi cheese in a brioche roll (590 Kcal) (V)

Breakfast Cereals £3.00

Special K, Crunchy Nut Cornflakes, Branflakes

(minimum 4 guests)



Wedge Menu

Chef's selection of filled sandwiches, bagel, wraps and rolls served with orange juice, filtered still and sparkling water

Sample selection
(minimum 4 guests)

£10.00

Meat

Chicken salad on brown bread (381K cal)

Chicken Caesar baguette (388 Kcal)

Corned Beef on white bread (427 Kcal)

Fish

Tuna mayonnaise baguette (275 Kcal)

Tuna mayonnaise and cucumber on white bread (382 Kcal)

Smoked salmon and cream cheese on brown bread (573 Kcal)

Vegetarian\Vegan

Classic mature cheddar cheese and tomato on white bread (v)
(577 Kcal)

Brie cheese, tomato, multigrain Bagel (399 Kcal) (vg)

Hummus & mixed pepper brown bread (vg) (238 Kcal)

Sides

Hand-cut salted crisps (138 Kcal)

Caramel shortbread (169 Kcal)

Fruit bowl



Warm Finger Food

Served with orange juice and filtered still/sparkling water

£16.00

Select 7 items from the list below

- Dedham Vale beef burger, tomato relish, brioche bun (371 Kcal)
- Lamb koftas, mint yoghurt (365 Kcal)
- Homemade sausage roll with tomato chutney (228 Kcal)
- BBQ chicken skewer (112 Kcal)
- Smoked mackerel and dill fish cake, chive & sour cream dressing (348 Kcal)
- Grilled halloumi, sun-blushed tomato, onion marmalade (v) (437 Kcal)
- Sundried tomato, feta cheese quiche (v) (83 Kcal)
- Sweet potato and roasted sweet pepper Falafels, lemon hummus dip (vg) (202 Kcal)
- Potatoes & pea samosas served with mango chutney (VG) (152 Kcal)
- Chesnut mushroom, leeks & sage vegan sausage roll with piccalilli (vg) (115 Kcal)
- Panko tofu crispy nuggets (vg) (225 Kcal)
- Miso glazed aubergine in bao bun (vg)) (190 kcal)

Desserts

- Chocolate & coconut protein balls (v) (177 Kcal)
- Lemon tart with compote berries (v) (387 Kcal)
- Seasonal fruit skewers (vg) (48 Kcal)
- Caramel shortbread (v) (169 Kcal)

(minimum 10 guests)

All prices unless stated are per person and exclude VAT

Whilst we take every precaution to reduce the risks from cross contamination, please be aware that we prepare many of our products on site. Ingredients used across our product range contain a wide range of allergenic ingredients, including, but not limited to, nuts, sesame, milk and gluten. Consequently, there may be traces of various allergens present across our product range.



Bread Free Selection

Not a sandwich in sight. Less bread and more variety of vegetables & salads for a healthier alternative.

Served with orange juice, filtered still/sparkling water

£16.00

Mains

- Pan seared minute steak with chimichurri sauce (271 Kcal)
- Honey mustard chargrilled free range chicken breast (284 Kcal)
- Pan fried Sea bass with lemon & herb sauce (297 Kcal)
- Smoked tofu wrapped in grilled courgette & aubergine with teriyaki sauce (vg) (183 Kcal)
- Vegan sweet potato falafels with hummus (vg) (404 Kcal)

Salads

Accompanied with 3 seasonal salad (examples)

- Caesar salad with croutons & Parmesan shaving (322 Kcal)
- Lemon, mint, roasted vegetable couscous (286 Kcal)
- Shaved courgettes, fennel & radish salad with lemon dressing (61 Kcal)

Desserts

- Chocolate & coconut protein balls (v) (177 Kcal)
- Raspberry mousse topped with fruit of the forest (v) (150 Kcal)
- Seasonal fruit with pomegranate (vg) (48 Kcal)

Select 1 main & 1 dessert

(minimum 10 guests)

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Hot Fork Buffet

Served with orange juice and filtered still/sparkling water

£18.50

Main (select 2)

- Dedham Vale beef and mustard cassoulet, honey-roasted roots (219 Kcal)
- Chicken Chasseur pan-seared pearl onion and button mushrooms (433 Kcal)
- Cornish steamed haddock, kale, tarragon and tomato sauce (172 Kcal)
- Sweet and sour vegetable medley, (vg) (88 Kcal)
- Butternut squash, chick peas & kale stew (vg) (249 Kcal)

Sides (select 1)

- Crushed new potatoes (345 Kcal)
- Stir fried rice (158 Kcal)
- Lemon & mixed herbs cous cous (286 Kcal)
- Curried Pearl barley (181 Kcal)

Salads (select 1)

- Mixed green leaf salad (vg) (32 Kcal)
- Nicosie salad with new potato, green beans, shaved red onion, olives, tomato (vg) (187 Kcal)
- Shaved courgette, fennel radish salad with lemon & mint dressing (vg) (61 Kcal)

Desserts (select 1)

- Chocolate & coconut protein balls(v) (177 Kcal)
- Raspberry mousse topped with fruit of forest (V) (150 Kcal)
- Seasonal fruit with pomegranate (vg) (48 Kcal)

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Canapés

£18.90

Select 6 items

Cold

- Tomato tapenade, red yellow peppers, tomato bread (16 Kcal)
- Tuna mousseline with chives on white crostini (22 Kcal)
- Parma ham, sundried tomatoes, olive ciabatta (32 Kcal)
- Smoked salmon with soft cream cheese & chive mini blinis (24 Kcal)
- Cheddar Ploughman, curly endive, pecan, pickle, granary bread (v) (28 Kcal)

Hot

- Cut tandoori chicken, mango chutney, coriander on Naan (25 Kcal)
- Corn-fed chicken boudin, chilli mango salsa (17 Kcal)
- Mini beef Wellington (29 Kcal)
- Roasted vegetable sausage roll (vg) (19 Kcal)
- Roasted cherry tomatoes, olive & tomato tapenade, shallots salsa on tomato bread (v) (6 Kcal)
- Cumberland mini Sausages, onion compote, spring onion, Yorkshire pudding (32 Kcal)
- Sticky pork belly with cucumber & hoi sin glaze (32 Kcal)

Dessert

- Miniature cinnamon doughnuts, Valrhona chocolate sauce (v) (32 Kcal)
- Assorted French macarons and mini tarts (v) (38 Kcal)
- Meringue with fruit of the forest compote & vegan cream (vg) (30 Kcal)

(minimum 15 guests, £3.15 per additional items)

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Private Dining

£37.50 (Select 1 starter, main and dessert)

Menu 1

Whipped Ragstone goats cheese mousSe, salad chicory & heritage beets (v) (362 Kcal)
Free range Surrey chicken with Saffron bechamel sauce, crushed potato, seasonal vegetables (842 Kcal)
Orange tart, caramelized glazed (v) (288 Kcal)

Menu 2

Butternut squash soup with fresh chilli's & crème fraiche, croutons (v) (150 Kcal)
Poached Loch Duart salmon, dauphinoise potato, braised greens with fennel seeds, salsa verdi (566 Kcal)
Classic chocolate salted caramel slice with mini profiteroles (v) (362 Kcal)

Menu 3

Surrey chicken boudin, salad of micro herbs & sun blushed tomatoes (222 Kcal)
Slow roasted honey & garlic Dedham Vale beef steak, carrot puree, sherry poached shallots, port vine jus (503 Kcal)
Chocolate ganache, honey roasted pear (v) (270 Kcal)

Menu 4

Terrine of confit chicken with celeriac remoulade (476 Kcal)
Rosemary glazed Lamb chops with grilled aubergine & red currants (326 Kcal)
Meringue with chocolate mousse and coffee syrup (92 Kcal)

Menu 5

Roasted figs with Parma ham (216 Kcal)
Lemon & thyme Surrey chicken breast, braised black lentils, parsnip puree, rainbow carrots (864 Kcal)
Belgian chocolate & vanilla cheesecake with fresh berries (284 Kcal)

Vegetarian mains

Roasted heritage tomato risotto, micro rocket leaf, parmesan cheese. Truffle oil, chive dressing (821 Kcal)

Pink oyster mushroom with courgettes linguine, air dry plum cherry tomatoes, salsa verde (vg) (141 Kcal)

Cheese course

Selection of artisan British cheese served with chutney, biscuits & grapes (740 Kcal)

£6.00

(minimum 12 guests)

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Evening Reception

Our traditional 1st floor event space sets a welcoming atmosphere for evening Receptions.

Prosecco & Canapés

£37.00

- Room hire (4hr)
- Dedicated pre-event and on-site coordinator
- PA system to play background music
- 4 canapés per person
- 2 glasses of prosecco per person
- All staffing and occasional tables

Prosecco & Finger Food

£43.00

- Room hire (4hr)
- Dedicated pre-event and on-site coordinator
- PA system to play background music
- Finger food selection menu
- 2 glasses of prosecco per person
- All staffing and occasional tables

*price inclusive of vat

Available from 6pm, minimum numbers 20



Brought to your room for an additional free hour.

The Canapé Trolley **£30.00**
Prosecco, red & white Wine, bottled Peroni
Still/sparling water & soft drink cans
4 canapés per person
(2 per person)

The Cheese & Meat Trolley **£31.00**
Prosecco, red & white wine, bottled Peroni
Still/sparkling water & soft drink cans
A selection of 2 British premium cheeses
A selection of 2 premium cured meats
Seeded artisan crackers & baked bread
Fruit chutney & grapes
(2 per person)

The Pizza trolley **£20.00**
Red & white wine
Bottled Peroni & Desperados
Still/sparkling water & soft drink cans
½ slice of house baked Magherita pizza
(2 per person)

The Classic Trolley **£15.00**
Red & white wine
Bottled Peroni, Corona & Deperado
Still & sparkling water & soft drink cans
Kettle chips
(2 per person)

* Price inclusive of vat

Minimum numbers 10, drinks based on 2 per person

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