
**BUSINESS DESIGN CENTRE
HOSPITALITY & EVENTS
MENUS**





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OUR PHILOSOPHY

The most important thing in the consistent delivery of good food is to work with the seasons, choosing the best ingredients, and keeping dishes simple. We never compromise on the quality of food or quality of service.

The following menus are a guide. Our team will tailor the food and beverage offer according to your event and specific needs.

COFFEE BREAKS

Tea and Coffee	£2.80	Whole Fruit Bowl	£2.80
Tea, Coffee and Biscuits	£3.80	Sliced Fruit Platter (minimum 10 persons)	£4.70
Tea, Coffee and Mini Danish	£5.00	GEC Cookie	£2.90
Tea, Coffee and Mini Muffins	£6.00	Traditional Cookie Selection (approx 60 - 70 biscuits)	£31.60
GEC Filtered Water - 750ml	£3.20	GEC Muffin	£3.00
Orange, Apple or Cranberry Juice - Litre	£4.90	Sweet Treats: Brownie, Granola Bar, Carrot Cake	£3.90
Pain au Chocolat or Pain au Raisin	£2.90	Granola Pot with Greek Yoghurt	£3.00
Croissant	£3.10	Bircher Muesli Pot	£3.10
Brioche Bacon, Sausage or Egg Roll	£4.35	Plant Based Bircher Muesli Pot	£3.10



BREAKFAST AND BRUNCH

Menu 1 - £12.00 per person

Freshly Brewed Illy Coffee, a Selection of Teas and Herbal Infusions and Orange Juice

Muffin
Platter of Seasonal Fruit

Menu 2 - £13.15 per person

Freshly Brewed Illy Coffee, a Selection of Teas and Herbal Infusions
Orange Juice

Freshly Baked Mini Breakfast Pastries
Brioche Bacon & Egg Rolls

Menu 3 - £14.90 per person

Freshly Brewed Illy Coffee, a Selection of Teas and Herbal Infusions and Orange Juice

Selection of Mini Muffins

Mini Smoked Salmon and Smashed Avocado Bagels
Mini Mushroom and Smashed Avocado Muffin

Platter of Seasonal Fruit

SANDWICH LUNCHES

All packages include Water and Juice.

Sandwich Platter 1 - £18.25 per person

A Selection of Sandwiches and Wraps with a Variety of Fillings, Served with Crisps

Sandwich Platter 2 - £20.60 per person

A Selection of Sandwiches and Wraps with a Variety of Fillings, Served with Crisps and Fruit Bowl

Sandwich Platter 3 - £22.70 per person

A selection of sandwiches and wraps with a variety of fillings, served with crisps, a fruit platter and sweet treat



FINGER FOOD

TO INCLUDE: 7 items from the selection below, plus orange juice and water
Minimum numbers for finger food is 20 persons
£38.30 per person

Meat

GEC Sausage Roll with Ketchup
Teriyaki Chicken Skewer and Nan Jim Dressing
Lamb Kofta with Harissa Yoghurt
Pea and Ham Frittata with Roast Garlic Aioli
Breaded Chicken with Katsu Mayo

Fish

Smoked Salmon Brulee Tart
Hot Smoked Salmon Crostini with Lemon Creme Fraiche
Satay Prawn Skewer
Crab and Avocado Tostada
Smoked Mackerel with Miso Torched Cucumber

Vegetarian

Vegetable Samosa with Mango and Tamarind Chutney
Falafel with Beetroot Hummus
Mushroom and Pecorino Tart
Vegetable Spring Roll with Chili Jam
Mini Calzone

Sweets

Lemon Meringue Tart
Brownie
Lemon and Basil Posset
Bermondsey Porter House Cake
Carrot Cake
Salt Caramel Tart
Orange, Plum and Polenta Cake



Meat and Cheese Boards with freshly made breads

A selection of English cheeses and local charcuteries served with pickles, grapes and chutneys.

(min order 10 people)

£16.50ex Vat per person.

BOWL FOOD

To include: 4 items from the selection below. Minimum numbers for bowl food is 20 persons, Tray service only.
£31.10 per person or £8.25 per piece

Meat

Chunky Beef Chilli, Cumin Rice and Salsa Fresca

Teriyaki Chicken Asian Noodles and Crispy Seaweed

Grilled Lamb Rump, Toasted Fregola, Mint and Feta Dressing,

Crispy Pork Belly with Creamed Polenta and Pedro Ximinez Dressing

Fish

Salmon Poke Bowl

Keralan Fish Curry, Braised Rice and Lime Pickle

Grilled Sea Trout with Freekeh, Edamame Beans and Lemon Dressing.

Seared Tuna Nicoise

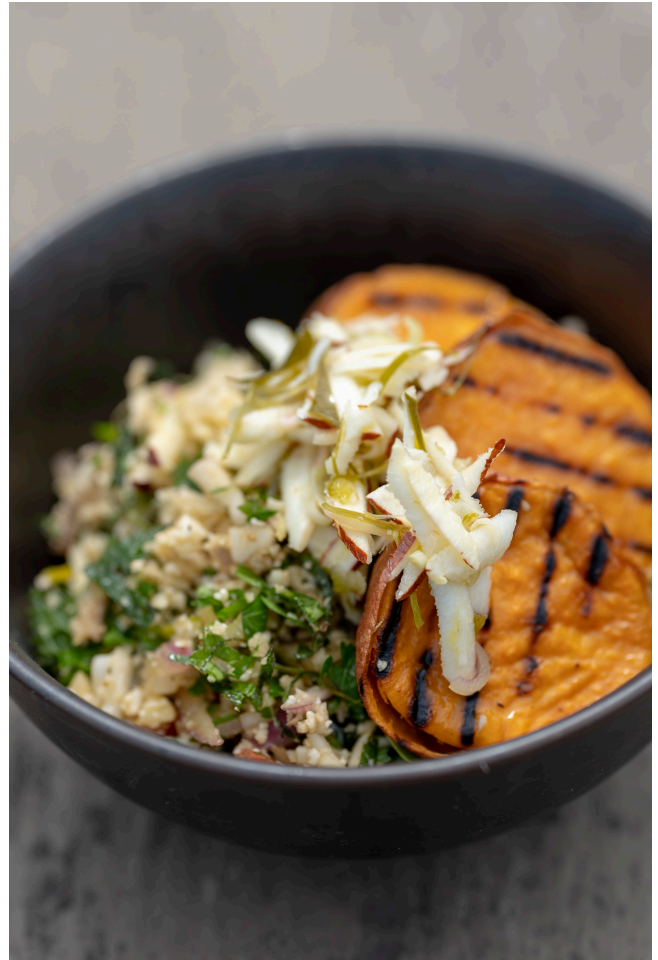
Vegetarian/Vegan

Sweet and Sour Tofu with Asian Noodles and Crispy Seaweed

Chilli Paneer, Braised Rice and Coriander

Vegetable and Chickpea Tagine with Herb Couscous and Pickled Carrot

Falafel with Sauerkraut, Beetroot, Hummus and Tahini Dressing



HOT LUNCH

Minimum number of 20 persons. To Include: 1 meat or 1 fish dish, 1 vegetarian dish, 2 salads and 1 dessert, plus orange juice and water. £39.50 per person

Meat

Chunky Beef, Cumin Rice and Salsa Fresca

Thai Green Chicken Curry, Coconut Rice and Pickled Ginger

Classic Beef Lasagna

Lemon and Thyme Chicken with Smokey Beans and Basil

Teriyaki Chicken Asian Noodles and Crispy Shallots

Lamb and Chickpea Tagine, Herb Couscous and Pickled Carrot

Vegetarian

Chickpea and Sweet Potato Curry, Pilaf Rice and Coriander

Classic Mac and Cheese, Sourdough Crumb

Chilli Paneer, Braised Rice and Kachumber

Spinach and Ricotta Lasagna

Sweet and Sour Tofu Asian Noodles and Crispy Seaweed

Vegetable and Chickpea Tagine, Herb Couscous and Pickled Carrot

Fish

Crayfish Mac and Cheese with Sourdough Crumb

Miso Sea Bream, Asian Noodles and Pickled Ginger

Classic Fish Pie

Keralan Fish Curry, Coconut Rice and Lime Pickle

Baked Cod Fillet with Lemon Panko Crumb, Crushed New Potatoes and Dill

Roasted Salmon with Braised Fennel and Orange Dressing

Salads

Classic Caesar Salad
Asian Style Slaw
Couscous Tabbouleh
Glazed Beetroot Lentils and Herbs
Roasted Za'atar Squash, Red Onion and Lemon Dressing
Tomato, Mozzarella and Basil
Turmeric Spiced Cauliflower, Lemon and Parsley
Panzanella
Broccoli with Quinoa and Pomegranate
Tuscan Beans and Roasted Red Pepper

Dessert

Lemon Meringue Tart
Brownie
Lemon and Basil Posset
Bermondsey Porter House Cake
Carrot Cake
Salt Caramel Tart
Orange, Plum and Polenta Cake

DINNER

Food and Beverage Packages

Starting from £73.80 ex Vat pp with minimum numbers of 50 persons. Surcharge of £8.00 ex Vat will be added for no's less than 50.

This package includes a three-course dinner along with a drink allowance of 1/2 bottle of wine and 1/2 bottle of water per person.

This is a sample menu. Following a consultation we will write a bespoke menu for your event. The price would be on application, taking into consideration the numbers and service required.

SAMPLE MENU

A Selection of Artisan Bread and Butter

Amuse Bouche

Jerusalem Artichoke Velouté, Crispy Parmesan, Truffled Trompette Mushrooms

Crispy Pork Belly, Pickled and Roasted Apple, Heritage Carrots and Mustard Dressing

Apple Tart Tatin, Vanilla Ice Cream

A Selection of Petit Fours



CANAPES

Minimum numbers for canapes is 20 persons with 5 pieces per person.

£3.00 each or £15.00 per person

Meat

Chicken and Tarragon Lollipop

GEC Mini Sausage Roll

Roasted Lamb with Carrot and Caraway

Black Pudding with Poached Quails Egg

Smoked Potato Croquette with Bacon Jam

Rare Beef and Yorkshire Pudding

Fish

Smoked Salmon and Cream Cheese Crostini

Filo Wrapped Prawn with Chilli Jam

Miso Torched Cod with Cucumber Crouton

Smoked Haddock Frittata with Lemon Emulsion

Crab and Avocado Tostada

Hot Smoked Salmon on Brioche with Crispy Capers

Vegitarian

Bubble and Squeak Croquette

Tomato and whipped Vegan Feta Crostini

Spring Roll with Sweet Chilli

Truffled Mushroom Tart

Seasonal Arancini with Garlic Aioli

Goats Cheese Beignet with Black Olive Tapenade

Sweets

Mini Carrot Cake

Mini Brownie

Mini Lemon Meringue Tart

Orange, Plum and Polenta Cake

Raspberry and Rose Macaroon



DRINKS PACKAGES

Packages based on a 1 hour drinks reception. Times can be extended but will be subject to additional costs

Package One

£10.50 per person

Unlimited Beverages;

House Wine

Beer

Soft Drink Selection

This package plus nibbles selection £15.00pp

This package plus five canapes £25.50pp

Package Two

£15.60 per person

Unlimited Beverages;

Prosecco

House Wine

Beer

Soft Drink Selection

This package plus nibbles selection £20.10 pp

This package plus five canapes £29.20pp

Nibbles

Select three from the selection below

Salted Crisps

Roasted and Salted Nut Mix

Mixed Marinated Olives

GEC Homemade Cheddar Cheese Straws

Mini Pretzels

Wasabi Peas

Cocktails

£8.50 each

Apple Martini

Spanish Sangria

Prosecco and Lemon Vodka Cocktail

Bellini

Cranberry Margarita

Mojito

Classic Champagne Cocktail

Old Fashioned

English Garden



BEVERAGES

The following beverages include the provision of glassware and service. Please note drinks are sold on a consumption only basis.

Champagne

Baron De Villeboerg Brut NV **£52.90**

Pale golden yellow colour with good effervescence. It has an elegant nose with notes of blossom and yellow fruits. A fresh and generous palate, with a fine balance and long finish with hints of pear.

Sparkling Wine

Vitelli Prosecco NV **£34.15**

This sparkling wine is pale, golden straw in colour. Bubbles are full textured and persistent. Fruity and fragrant with clean notes of citrus, pears and apples along with slight hints of hawthorn, wisteria and elder floral fragrances and crisp effervescence that characterise a top quality Prosecco.

La Madeleine Vin Mousseux Brut NV **£29.55**

A refreshing sparkling wine from Spain, with crisp, fresh fruit with green apple and lemon flavours and a gentle fizz.

White Wines

Matos Blanco **£20.85**

This wine is an easy-drinking blend: light and fresh, with citrus and floral notes.

Nyala Sauvignon Blanc **£24.75**

This fresh Sauvignon Blanc is full of tropical fruit flavours, with aromas of white peach and nectarine leading to a clean citrus finish on the palate.

Operetto Garganega Pinot Grigio Gardo DOC **£27.55**

This is a classic Pinot Grigio from the premium Veneto region of Italy. Floral nose of Jasmine and honeysuckle that is fresh and zesty on the palate.

Villa dei Fiori Fiano Puglia **£29.70**

This Italian wine, using the fiano grape variety which is local to Puglia, has a herbal and fruity flavour with hints of yellow apple and peach.

Jean Biecher Riesling **£38.15**

The Biecher family have been making wine in Alsace since 1776. This delicious white wine is characterised by an intense freshness. It has aromas of citrus fruit with peach and melon.

Red Wines

Matos Tinto **£20.85**

Smooth and easy drinking Spanish red, with refreshing aromas of red and black fruit and a hint of spice. Made from the Tempranillo grape variety.

Terre Forti Sangiovese **£25.90**

This red wine from the Emilia Romagna region of Italy is light and fruity, with flavours of summer fruits. Very easy drinking. Made from the sangiovese grape variety.

Alto Bajo Cabernet Sauvignon **£26.90**

This easy-drinking red wine is packed full of red fruit and sweet spice flavours, with a touch of mint on the finish.

Villa dei Fiori Fiano Puglia **£29.70**

Pale straw yellow in colour. This wine has an intense herbal and fruity flavour with hints of yellow apple and peach. It is full, harmonious and savoury with an intense fresh fruit flavour aftertaste.

Kleine Rust Fair trade Pinotage Shiraz **£34.80**

An easy-drinking red with ripe, red fruit flavours. It has a smooth texture and a fruity finish, with ripe raspberries and pepper spice. The palate is soft, sumptuous, juicy and round, with elegant tannins and lots of berry fruit.

Drinks

Spirits (Including mixer)	
Standard	£5.25
Premium	£6.85

Bottled Beer	
Peroni (330ml, Asahi (330ml)	£4.15

Water	
GEC Filtered Water (750ml)	£3.20

Fruit Juice	
Fresh Orange, Apple and Cranberry Juice (1 Litre)	£4.90

Soft Drinks	
Coca Cola, Diet Coke, Sprite, Fanta (330ml)	£1.70



IMPORTANT INFORMATION

CONFIRMATION OF NUMBERS

- For organisational purposes we would like to know the approximate number of guests two weeks prior to your event.
- The final guaranteed number of guests is required three working days prior to the event.
- The final figure will be regarded as the minimum number.

EVENT DETAILS

- All catering details, final costings etc should be arranged directly through The Good Eating Company office approximately twenty one working days prior to the date of the event. These details will be entered into an “Event Order/Quote”, duplicate copies of which will be forwarded to you promptly for approval and signature a minimum of fourteen days prior to the event taking place. Please refer to our full terms and conditions for payment details.

PAYMENT

- A payment request for the total charge of a function will be issued by the company for the total balance payable, which must be settled PRIOR to the event commencing or within fourteen days of the date of request, whichever is earlier.

PLEASE NOTE

- Our policy, as exclusive caterers to the Business Design Centre does not allow for food and beverage to be brought onto the premises. This applies to organisers, guests and other persons.
- Food and beverage remains the property of The Good Eating Company here at the Business Design Centre and cannot be removed from the premises without prior approval.



THE
Good eating
COMPANY