



ACADEMY OF  
MEDICAL SCIENCES

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*41 Portland Place*

**Autumn & Winter  
Hospitality Menus**

## Welcome

Harbour & Jones, one of London's leading in-house and venue caterers are delighted to provide the hospitality at 41 Portland Place. We provide imaginative, tailor-made food and catering solutions for some of London's most prominent establishments; our mantra is to offer simple, consistent, delicious and uncomplicated food, coupled with friendly and efficient service.

We are committed to working with small and local independent suppliers to allow emphasis on seasonal British produce, offering delicious, uncomplicated dishes that are suitable for all types of events, from conferences and business meetings to private dinners and receptions.

Please contact our enquiries team on 020 7520 5444 or [enquiries@41portlandplace.com](mailto:enquiries@41portlandplace.com) to talk through our packages or indeed create something bespoke for your event.

*All prices shown are exclusive of VAT.*

*Sandwich fillings and menu choices may vary depending on availability.*

*We are proud to use Vivreau, an environmentally positive solution to bottled water requirements.*

## **Day Delegate Pricing**

### **Package A @ £24.50 per person**

Three servings of Union Hand Roast coffee, classic & herbal teas with mini Danish pastries (morning), biscuits (elevenses) & fruit skewers (afternoon)

Deli style sandwich lunch, seasonal salad, Piper's crisps, tea & coffee

Bottled water throughout the day

### **Package B @ £34.50 per person**

Three servings of Union Hand Roast coffee, classic & herbal teas with mini Danish pastries (morning), biscuits (elevenses) & fruit skewers (afternoon)

Fork buffet lunch, tea & coffee

Bottled water throughout the day



## **Tea & Coffee Breaks**

All served with Union Hand Roasted Fair-trade coffee and a selection of classic and herbal teas. Hot chocolate and bespoke beverage packages available upon request.

## **Traditional Breaks**

### **A selection of home-made biscuits**

Samples

Oatmeal flapjacks

Lavender shortbread

Chocolate brownie

Oat & raisin biscuits

@ £2.75 per person

### **A selection of classic cakes**

Samples

Battenberg

Date, apple & walnut loaf

Fruit cake

Victoria sandwich

Chocolate cherry brownie

Fruit scones

Ginger cake

@ £4.95 per person

### **Cut fruit platter**

@ £4.00 per person

## Something Special

### **Cream tea**

Freshly baked fruit scones with Devonshire clotted cream & England Preserves jam

@ £6.50 per person

### **Gentleman's tea**

Cheese scone with chive butter & a piece of Harbour & Jones special recipe fruit cake

@ £4.95 per person

### **Traditional afternoon tea**

Finger sandwiches: Cucumber, egg & cress, honey baked ham, Chalk Farm smoked salmon

Cakes & pastries: Selection of Battenberg, fruit cake, éclairs, Victoria sandwich & maids of honour

@ £14.50 per person

### **High tea**

Home-made scones, buns & tea breads

Cheese on toast, toasted crumpets, cold meats & pickles or poached eggs on toast

@ £16.50 per person

## **Beverages & Refreshments**

*All beverage prices per litre unless otherwise stated.*

Bottled Vireau water (750ml)	£3.00
Fruit juice (apple, cranberry or orange)	£4.00
Home-made lemonade	£4.50
Sparkling elderflower drink	£4.50
Pressed Suffolk apple juice	£5.00
Ginger beer	£4.50
Fruit smoothies	£7.50
Freshly squeezed orange juice	£10.00

## **Breakfast**

*Whatever the reasons for your early start, our breakfast options include Union Hand Roasted Fair-trade coffee and a selection of classic and herbal teas and are available until 10.00 am. Breakfast canapés are for a minimum of 10 guests.*

### **Light breakfast**

Chilled shot of fruit smoothie or fresh fruit juice  
Fruit yoghurt with granola & Regents Park honey  
Mini Chalk Farm smoked salmon & cream cheese bagel  
Fresh fruit skewer  
@ £9.95 per person

### **Breakfast canapés**

Choose six items for one hour reception:  
Soft poached quail's eggs with Applewood smoked bacon  
Mini Cumberland sausage on rosemary sticks & HP Sauce  
Smoked haddock kedgeree on spoons  
24-hour cured Chalk Farm smoked salmon & cream cheese bagel  
Goats cheese, red onion & rosemary muffins  
Portobello mushroom & tomato palmiers with crème fraîche  
Fruit yoghurt, honey & granola pots  
Roasted pineapple with lime crème fraîche  
Fruit juice shots  
Smoothie shots  
@ £12.50 per person

### **Continental**

Croissants & pastries with preserves  
Fruit yoghurt, Regents Park honey & granola pots  
Borough Market cured meats, Neal's Yard cheeses  
Seasonal whole & cut fruit with home-made compotes  
@ £10.50 per person

### **Breakfast butties**

Suffolk sweet cured bacon bloomer  
Rare breed Cumberland sausage bap  
Scrambled egg & mushroom croissant  
Honey roasted gammon & Montgomery cheddar croissant  
Chalk Farm smoked salmon & cream cheese in bagel  
Mushroom, tomato & spinach baguette  
@ £5.00 each

### **Full English breakfast**

Soft & creamy scrambled free range eggs; crispy Suffolk sweet cured bacon; Lincolnfield sausages; rosemary roast Portobello mushroom & slow roast vine tomatoes  
British Netherland Farm butter & England preserves with a delicious array of breads including soda bread, London bloomer, Hoxton rye, soy & linseed high top  
Selection of smoothies & freshly squeezed juices  
@ £23.50

## **Working Lunches**

*Our working lunches include bottled water, Union Hand Roasted Fair-trade coffee a selection of classic & herbal teas.*

### **Simple sandwich lunch**

A selection of sandwiches served on a variety of breads  
(1½ rounds per person)

#### ***Please choose from the below sandwiches***

York ham & home-made piccalilli on white

Roast beef & rocket on wholemeal

Salmon pate with spinach on rye

Tuna & cucumber on granary

Montgomery cheddar & spring onion mayonnaise on bloomer

Egg & mustard cress on malted brown

#### ***Served with:***

Pipers crisps

Seasonal fruit bowl

Sweet treat – chefs choice

@ £13.50 per person

### **Healthy Soup & Sandwich Lunch**

A selection of sandwiches served on a variety of breads and a bowl of freshly prepared soup  
(1 round per person)

#### ***Sandwiches***

Tuna Niçoise, black olives, egg, red onion, tomato & baby leaf spinach

Cottage cheese, avocado & spring onion

Hummus, charred pepper & baby gem in malted brown

#### ***One choice of soup from the below:***

Roast pumpkin soup

Asian chicken soup

Dill & smoked haddock chowder

Spinach & nutmeg

#### ***Served with:***

Raw vegetable sticks & chick pea puree,  
yoghurt & lemon juice

Seasonal fruit bowl

@ £15.50 per person

## **Deli Style Sandwich Lunch**

A selection of three different sandwiches presented on wooden cutting boards served with one seasonal salad. Pipers crisps bottled water & one pudding (chefs choice).

Please choose from the below

### **Meat**

Ciabatta with roasted rare beef, watercress & roasted red onion

Chicken club (stone baked baguette filled with roast chicken, crispy smoked bacon, tomato, lettuce)

Herb focaccia filled with Parma ham, wild rocket, sun-blush tomato & pesto

### **Fish**

Malted grain sour dough bread with Chalk Farm smoked salmon, horseradish crème fraîche & baby gem

Layered artichoke bread filled with tuna, sweet corn & cucumber

Whole grain baguette with prawn Marie Rose & cos lettuce

### **Vegetarian**

Goats cheese & wild rocket on bloomer

Falafel & hummus on ciabatta

Tomato, mozzarella & basil on focaccia

### **Salads**

Roasted balsamic tomatoes & spring onion pasta salad

Beetroot & goats cheese

Tuna Nicoise

Seasonal vegetable salad with pancetta

@ £16.50 per person

## **Finger Food & Bites**

### **Finger Food**

Choose six items from the finger food and bites menu.

#### **Meat**

Beef satay

Pesto grilled chicken brochette

Lamb Kofta with mint & cucumber yoghurt

#### **Fish**

Grilled prawns with coriander & parsley salsa

Cornish crab & mango pasties with sweet red pepper dip

Scottish haddock & spring onion tart with lemon butter sauce

#### **Vegetarian**

Cep & mozzarella Pithivier

Corn cakes with crumbled Stilton & tomato salsa

Falafel with chili spiced yoghurt

#### **Puddings**

Chocolate & kirsch cherry brownies, vanilla cream

Plum crumble with vanilla custard

Cambridge burnt cream with apple compote

Selection of British classics – Spiced fruit cake, seasonal fruit tarts, mini Victoria sandwich

@ £18.00 per person

#### **Bites**

Vegetable crisps

H&J cheese straws

Parmesan & rosemary lolly pops

Bruschetta of sun dried tomatoes

Dipping bread with balsamic vinegar & olive oil

Herbed pita bread crisps with smoky aubergine purée

Thyme & honey breadsticks wrapped in Cumbrian air dried ham & basil

Marinated olives with Manchego cheese

Additional items @ £3.00 per item per person

## **Fork Buffet**

*Our fork buffet menus are designed to be eaten standing up. Fork buffet options are served with two seasonal salads and crusty bread and butter. Select three main items from hot or cold, one pudding or cheese board. Includes Union Hand Roasted Fair-trade coffee and a selection of classic and herbal teas.*

### **Hot**

#### **Meat**

Braised ox cheek with horseradish mash & spiced red cabbage

Pasta Contadina (penne pasta with corn fed chicken & chestnut mushrooms)

Lamb Tagine with apricots & herb couscous

Cumberland sausage, mash & onion gravy

Cottage pie with Montgomery cheddar

Chicken & leek pie

#### **Fish**

Spiced roasted salmon with champ mash & sautéed beans

Smoked haddock & spring onion fish cakes with wilted spinach

Grilled mackerel with soured vegetables & crushed potatoes

Cornish crab cake with curly kale & roast beetroot

Glazed fish pie

Prawn & coconut curry

#### **Vegetarian**

Rich macaroni cheese, garlic toast & green salad

Roasted sweet potato with lentils & spinach

Couscous, spiced ratatouille & chick peas

Grilled vegetable lasagne

Cheshire blue cheese tart with roast beetroot & watercress salad

Leek & Montgomery cheese flat

## **Cold**

### **Meat**

Ham hock terrine & home-made piccalilli

Norfolk turkey supreme with fennel & chicory salad

Roast beef salad with broccoli, chili & garlic

Charcoal grilled chicken Caesar salad

### **Fish**

Poached Shetland salmon with lemon, dill & Burford brown soft boiled egg

Smoked trout with horseradish, potato & watercress salad

Char-grilled rare tuna with sesame & green bean salad

Poached halibut with soused vegetables

### **Vegetarian**

Couscous with roasted Flat Cap mushrooms, peppers & tomato

Lemon marinated artichoke with feta & courgette

Spiced beans & pasta salad

British cheese board, celery, grapes & apple chutney

## **Puddings**

Cambridge burnt cream  
Rhubarb crumble & custard  
Baked lemon cheesecake  
Lemon syllabub  
Pecan pie with whisky syrup  
Caramelized apple pie with pouring cream  
Custard tart with nutmeg  
Bakewell tart  
Seasonal cut fruit

## **Cheese course**

Neal's Yard Cheese Board  
served with oak cakes, chutneys & fresh fruits

Harbour & Jones are proud to support this family owned cheese cellar who specialize in quality British seasonal cheeses

Supplement of £5.00 per person if pudding has also been chosen

## **Bowl Food**

Please choose four bowls from the below menu

### **Meat**

Herbed chicken with tomato butter beans

Slow roasted pork with fennel & black pepper mash

Braised feather blade with cauliflower mash

Cornish lamb Tagine with coriander & lemon couscous

### **Fish**

Asian sea trout broth with rice noodles

Cornish fish pie with saffron

Roasted salmon with chive mash & white wine sauce

Smoked Haddock & spinach lasagne

### **Vegetarian**

Roast parsnip and lemon thyme pearl barley risotto

Baked aubergine and courgette with couscous

Butternut squash & turnip lentils stew

Baked basil and Parmesan pesto pasta with spinach & leeks

### **Puddings**

Apple & oat biscuit meringue pots

Vanilla lemon cheesecake

White & dark chocolate tart

@ £20.00 per person

## **Canapés**

4 items @ £10.00 per person

6 items @ £15.00 per person

8 items @ £19.50 per person

10 items @ £24.00 per person

### **Hot**

#### **Meat**

Scottish roast beef & Yorkshire pudding

Parma ham & quail egg with Hollandaise sauce

Chicken & basil pesto

#### **Fish**

24 hour smoked salmon on spinach blini & horseradish crème fraîche

Pancetta wrapped scallop with truffle mayonnaise

Tiger prawns with coriander & coconut dressing

#### **Vegetarian**

Goat's cheese tart with apple & fig chutney

Sweet potato & red onion frittata

Turnip & tarragon tart

### **Cold**

#### **Meat**

Peppered beef & beetroot chutney

Shredded rabbit with flat leaf parsley

Foie Gras with port jelly & apple

## **Fish**

Baby cucumber, Chalk Farm salmon tartar  
Cornish crab & herb toast  
Scallop Ceviche

## **Vegetarian**

White bean & truffle crostini  
Portobello mushroom Palmiers  
Cashel blue Parmesan short bread & apple jelly

## **Puddings**

Warm chocolate jelly with salted Pecan nuts  
Dark chocolate kirsch cherry cones  
Sweet rice pudding balls with raspberry jam  
Rhubarb, coconut & almond meringue

## Drinks Reception Packages

### Drinks package A

Half a bottle of wine  
Solano Vino Blanco  
Solano Vino Tinto  
Selection of 6 canapés  
Fruit juice & bottled water  
£21.00

### Drinks package B

Half bottle of wine  
Solano Vino Blanco  
Solano Vino Tinto  
Selection of 4 bowls from the bowl food menu  
Fruit juice & bottled water  
£25.00

### Drinks package C

Half bottle of Prosecco  
Colli Trevigian NV  
Selection of 6 canapés  
Fruit juice & bottled water  
£27.00

### Drinks package D

Half bottle of Champagne  
Dericbourg NV Brut  
Selection of 6 canapés  
Fruit juice & bottled water  
£40.00

## **Fine Dining**

*An amuse bouche can be added to any menu at an additional charge of £5.00 per person.*

*A cheese course can be added at an additional charge of 6.40 per person.*

*Please choose one main course, one starter & one dessert.*

*All menus include coffee & petit fours.*

## **Amuse Bouche**

Potato & truffle shot

Sea trout tartar with fennel & pickled beetroot

Cauliflower cappuccino with saffron froth

Pumpkin velouté with white truffle oil & parmesan crisps

Foie Gras custard with sweet corn cream

## **Menu A @ £34.00 per person**

### **Starters**

Marinated roast beef with watercress & truffle salad

24 hour smoked salmon with capers, confit shallots & Hoxton

Rye

Cream of celeriac & stilton soup

Artichoke salad, poached quail eggs, Girolle mushrooms, sherry dressing

### **Main Courses**

24 hour cooked Sussex belly of free range pork, Sternway black pudding, caramelised cabbage, carrot & five spice sauce

Pan fried fillet of Cornish turbot, Cepes, lentils & pancetta fricassee

Roast artichokes on celeriac & parsnip Dauphinoise

Butternut squash & sage risotto

## **Puddings**

Banana Financier with rum ice cream

Chocolate fondant with orange sorbet

Classic sticky toffee pudding with lemon thyme caramel sauce

## **Menu B @ £41.00 per person**

### **Starters**

Cep velouté, soft boiled duck egg, crispy pancetta & white truffle foam

Guinea fowl, red onion tart, Cep essence & "Jus de Vin"

Dorset crab & chive risotto

Goats cheese, walnuts, grapes & balsamic dressing

### **Main Courses**

Braised feather blade of beef, red wine, shallots & wild mushrooms

Vanilla confit of Shetland salmon, roasted beetroot & celeriac

Roast Guernsey bream, lemon scented mash & roasted cherry tomatoes

Tagliatelle with wild mushrooms & creamy Jerusalem artichokes

### **Puddings**

Cardamom panna cotta, lavender biscuit, plum & Armagnac sorbet

Apple tart tartin with crème fraîche & calvados

Dark chocolate mousse with salted caramel & honeycomb ice cream

## **Menu C @ £52.00 per person**

### **Starters**

Foie gras & pigeon terrine with fig chutney & toasted brioche  
Seared Falmouth Bay Scallops, butternut squash, chorizo & roast apple

Lobster & Morecambe Bay shrimp ravioli with spicy bisque  
Artichoke salad, poached quail eggs, Girolle mushrooms, sherry dressing

### **Main Courses**

Pot roasted guinea fowl, spinach, roast salsify & morel sauce  
Slow cooked loin of venison, braised red cabbage, Jerusalem artichokes & Madeira jus

Pan fried Cornish John Dory, gnocchi, spinach & wild mushrooms

Aubergine stuffed with feta cheese & spinach, pine nuts & balsamic dressing

### **Puddings**

Cambridge burnt cream with blackberries & roasted figs

Chocolate & chestnut delice, crème fraîche sorbet & a chestnut wafer

Victoria plum clafoutis & vanilla ice cream

### **Cheese Course**

#### **Neal's Yard Cheese Board**

served with oak cakes, chutneys & fresh fruits

Harbour & Jones are proud to support this family owned cheese cellar who specialize in quality British seasonal cheeses.

## Wine List

### White

***Solano Vino Blanco 2009*** £15.50  
An attractive, elegant white, with zesty fruit. It has good ripeness & a crisp balancing acidity. Viura, Spain.

***Moncaro Trebbiano 2010*** £17.50  
Exceptionally fine, delicate Trebbiano from Italy's Adriatic coast. Pink grapefruit & lemon complement a smooth palate of bright summer orchard fruit. Marche, Italy.

***Tempus Sauvignon Blanc Reserva 2010*** £19.00  
Rather delicate, soft Sauvignon Blanc from Chile, revealing a creamy texture of green fruit flavours. Central Valley, Chile.

***Pinot Grigio 'Sentito' 2009*** £19.50  
Ripe watermelon balanced by a core of ripened lemon zest, edged by pink grapefruit & white blossom. A quality Pinot Grigio. Veneto, Italy.

***Villa du Clos Viognier 2009*** £21.50  
Elegant yet forward, this delicious wine is an expression of soft peaches & apricots. Languedoc, France.

***The Warhorse Chenin Blanc 2010*** £22.00  
Very juicy, dry & refreshing Chenin by top producer Simonsig, packed with loads of ripe pineapple & green apple fruit. Stellenbosch, South Africa.

***Blenheim Point Sauvignon Blanc 2009*** £26.50  
Vibrant, classically intense & vivacious Kiwi Sauvignon, packed with passion fruit & guava. Marlborough, New Zealand.

***Brandal Albarino 2009*** £29.50  
Covered in bright, tropical fruit flavours & a fabulously full, rounded & delicious finish. Rias Baixas, Spain.

***Saint Veran 'Terroir' 2009***

£33.50

An extraordinarily fine & expressive white Burgundy. Clean, elegant flavours of ripe apples & stone fruits.

***Domaine des Poncetys, 2008***

£42.50

Chablis Premier Cru 'Monts de Milieu' 2008

Immensely satisfying, classically pure, racy Chablis with delectable fruit housed by crisp minerality. Pascal Bouchard, France

**Red**

***Solano Vino Tinto 2009***

£15.50

With lush red fruits & some spicy notes, this is soft, medium-bodied & well-balanced. Tempranillo, Spain.

***La Tourelle Merlot 2009***

£17.50

A classic Languedoc, with ripe plums and fleshy, herby, spicy fruit. A soft, easy wine with a serious side. Vins de France, France.

***Primitivo di Puglia 2010***

£19.00

Very dark in a deliciously fruity, rich southern Italian style, showing warm cherries and spiced blackcurrants on the palate. Castellani, Puglia, Italy.

***Tempus Carmenere Reserva 2009***

£20.50

A very polished, composed, seriously well-crafted red with guts, great structure and impressive length. Central Valley, Chile.

***Coiron Malbec / Shiraz 2009***

£21.50

A full-flavoured blend that capitalises on Argentina's affinity with producing fine red wine, with intense black fruit flavours.

Mendoza, Argentina .

***Arabella Cabernet Sauvignon 2009***

£21.50

Showing ripe blackcurrant and warm, southern sunshine berry fruit, this is an excellent example of luscious Cabernet Sauvignon.

Robertson, South Africa.

***Maison de la Pays, Old Vines Carignon 2009*** £22.00

Packed with vinous, red fruit flavours and a wonderful depth of complexity. Pays d'Herault, France.

***Lacrimus 2008*** £21.50

Ultra plush, smooth Rioja with no edges at all, showing classic soft strawberry Tempranillo flavours. Rioja, Spain.

***Leylines Shiraz 2007*** £28.50

Wonderful, silky texture, not at all heavy, but, rich and powerful and nicely balanced. Super-ripe black cherries and black currants, a great concentration and focused spicy flavours, as well as some pepper, forest fruits and a little tobacco. McLaren Vale, Australia.

***Chateau Pont de Brion 2005*** £35.50

Dark, ultra plush and generously proportioned. Rich, ripe, smoky black fruits, some graphite running through the mid-flavour and hints of new wood, this gorgeous wine are a MUST! Graves, Bordeaux, France.

***Santenay 'Les Charmes' Vieilles Vignes Rouge 2007*** £43.50

Bursting with red cherry fruit this is terrifically tasty and charming; the tannins are ripe and soft allowing the wine to drink well now. Bachey Lergros, Burgundy, France

## Rose

**Le Petit Pont Réserve Rosé 2008** £16.00

Ripe fruit aromas fill the nose on this cherry and strawberry-laced rosé. Vin de Pays d'Oc, France

**Domaine Montrose Rosé 2008** £19.95

Refined, gentle rosé with an underlying subtle richness, packed with sunshine fruit, strawberry & raspberry. Aix – en - Provence, France

## Sparkling Wine & Champagne

**Prosecco, Colli Trevigiani NV** £22.00

Fabulous, light and delicate sparkling Prosecco with the classic pear, summer apple and melon flavours, and a delightful, soft palate. Bedin, Veneto, Italy

**Champagne Dericbourg NV Brut** £44.50

Light and elegant Champagne, with very small bubbles. Gorgeous balance, not too light, (nor too acidic), and not too rich. Epernay, France

**Champagne Laurent Perrier Brut NV** £55.00

A 3-year matured Champagne with excellent levels of fruit and freshness, showing clear green apples and citrus fruit in a smooth style that is effortlessly classy. Tours-sur-Marne, France