

Hospitality by



*Whether it be wrap party, meeting,
drinks reception, leaving party, lunch or dinner,
our Hospitality Team at the Club are
all skilled in providing high quality
hospitality solutions*

HOSPITALITY MENUS

When you eat well, you live well too, so at the BBC Club all of our food is freshly prepared.

We've specially developed the dishes on our working lunch menus to give you all the goodness and nutrients you need to keep your energy levels up throughout your working day. Our hot food buffets and more formal sit down menus will inspire and delight even the most discerning diners.

Our four working lunch menus have been themed by global cuisines and feature a selection of sandwiches, salads, platters and desserts and can be quietly set up in the corner of a meeting room if needs be so that disruption to your meeting can be kept to a minimum.

Whether it's a full hot breakfast, packed hot lunches, canapés or hot buffets you're after, our Hospitality menus should have all you need. But if there's something specific you need that's not already there, don't hesitate to ask. **If we can do it we will!**

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BOOKING

For BBC Club Hospitality at W1
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To enquire about hospitality at Elstree
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SET CANAPÉS

Minimum 20 of each option apply

Option One

Yakitori Chicken skewer with savory-sweet sauce

Mini spring rolls with sweet chilli sauce
(3 pieces) (v)

Mini cocktail sausage with honey glaze (3 pieces)

Mini cocktail sausage with honey glaze (3 pieces)

Selection of flavoured hummus with flat bread (v)

Mini vegetable samosa with sweet chilli sauce
(3 pieces) (v)

Option Two

Mini beef burger in a toasted brioche bun with
sriracha mayo & hot guindilla pepper

Basil chicken skewer with homemade tomato salsa

Lemon king prawn skewer with sweet chilli jam

Mini spring roll with sweet chilli sauce (v)

Mini vegetable samosa with sweet chilli sauce (v)

Roasted red pepper, mozzarella and pesto crostini (v)

FULL SERVICE MENU

We're happy to cater for any of your needs in BBC Club, we can accommodate up to 60 people for sit down meal whether 1, 2 or 3 or more courses.

Our dedicated kitchen team is here to help you with any request that you may have therefore, if you need any type of cuisine or a dish that is not listed above, please let us know, we will probably find a way to accommodate it.

ALLERGY INFORMATION

If you are allergic to a food and are in any doubt,
please speak to our chef or ask for allergy
information sheet.

CANAPÉS

If you need a bigger choice, let us know and we can advise on the price, minimum of 20 individual canapes apply.

Fish & Seafood

Panko coated haddock stick with
homemade ranch dipping

Smoked salmon blini topped with soft cream cheese

Lemon grass marinated king prawn
skewer with sweet chilli jam

Prawn twister with sweet chilli sauce

Marie rose prawns in a baby gem lettuce cup

Salt & pepper squid with sriracha mayo

Poultry & Meat

Grilled chicken skewer with blue cheese sauce

Jerk chicken & mango chutney crostini

Chorizo skewer with rocket mayo

Mini cocktail sausage with honey glaze (3 pieces)

Mini beef burger in a toasted brioche bun
with sriracha mayo & hot guindilla pepper

Vegetarian

Mini vegetable spring roll (3 pieces)

Mini vegetable samosa (3 pieces)

Cream cheese stuffed peppers

Mushroom & goat cheese tartlets with
caramelized onion

Mini crostini topped with black olive tapenade

Chargrilled vegetable skewer with green pesto
Panko coated brie wedges

Mini halloumi & roasted red peppers £3.30each
burger in a toasted brioche bun with
sriracha mayo & hot guindilla Pepper

BREAKFAST

The most important meal of the day! The prices below are per person.

Breakfast Baps

Choose from brioche or flour bun

All in one (Bacon, sausage and egg)

Bacon

Sausage

Free range egg

Vegetarian sausage

Avocado and free range egg

Bircher

muesli, apple juice, orange zest, hazelnuts and almonds topped with seasonal fresh fruit

Greek Style Yogurt

layered with mixed berry compote and granola

Fruit Pot

seasonal fresh diced fruit pot

Fruit Platter (serves 4 people)

Freshly prepared seasonal fruit selection

Pastries

Croissant, Almond Croissant, Pain au Chocolat, Pain au Raisin

WORKING LUNCH

Deli Sandwiches & Wraps

Served on thick bloomer bread

Served on selection of artisan breads or wraps

Choose 4 from the selection below:

Italian salami, Cheddar & rocket mayo

Chicken, spinach & green pesto

Somerset brie & bacon

Honey roast ham & Cheddar cheese

Salt Beef with mustard mayo

Smoked salmon, cucumber & cream cheese

Tuna, mayo & cucumber

Goat cheese & red onion marmalade (v)

Brie & cranberry (v)

Hummus, roasted peppers & baby spinach (v)

Tomato, mozzarella & green pesto (v)

Falafel, lettuce and hummus (v)

Ploughman's Pickle & mature cheddar cheese (v)

Super Salads

Choose 4 from the selection below:

Flaked tuna with green beans, new potatoes & marinated olives and tomatoes

Crumbled feta cheese with puy lentils & sun blushed tomatoes (v)

Grilled halloumi with giant couscous, butternut squash & roast peppers (v)

Chickpeas, plum tomatoes, chopped coriander, red pepper and baby spinach (v)

Chicken & chorizo with new potatoes & homemade ranch dressing

Greek salad with feta cheese, olives, red onion, cucumber, tomato, oregano and olive oil dressing (v)

Platters (serves 4)

Mediterranean

Grilled chorizo, calamari, aioli, olives, flat bread, baba ganoush, piquante peppers filled with ricotta cheese

Vegetarian Mediterranean (v)

Grilled halloumi cheese, falafel, olives, flat bread, baba ganoush, piquante peppers filled with ricotta cheese

Oriental

Tempura prawns, chicken satay with satay sauce, spring rolls with sweet chilli sauce, samosas & prawn crackers

Cheese Board (v)

selection of cheeses with crackers & grapes

Fruit Platter (v)

Freshly prepared seasonal fruit selection

Something Sweet (serves 4)

Macaroons

Selection of classic macaroons

HOT BUFFET

We'll happily provide piping hot buffet style food for 20 people or more. Choose from 2-3 of the options below depending on your group's tastes and needs. Side order accompaniments will be included to match your choice.

Beef & Goat Dishes

Braised Salt Beef Brisket

served with Maris Piper mashed potato, sautéed savoy cabbage & creamy horseradish gravy

Beef Bourguignon

served with Maris Piper mashed potato

Stir-fried Beef and Egg Noodles

with Asian vegetables and black bean sauce

Curry Goat

served with roti & steamed basmati rice

HOT BUFFET (continued)

Chicken Dishes

Pan Roasted Thyme Chicken Fillet

served with colcannon, roasted carrots & veloute sauce

Chicken Coq au Vin

braised chicken thighs in a mushroom & red wine sauce served with mashed potato

Stir-Fried Teriyaki Chicken

with green beans, mixed peppers, carrots, ginger & shallot served with steamed basmati rice

Thai Green Chicken Curry

served with steamed basmati rice

Fish Dishes

King Prawn Linguine

with cherry tomatoes, broccoli & chilli oil

Pan Fried Salmon Supreme

served on a bed of steamed quinoa & ratatouille

Vegetarian Dishes

Thai Red Vegetable Curry

served with steamed basmati rice

Aubergine Parmigiana (v)

aubergine layered with fresh tomato & basil sauce finished with panko breadcrumbs & parmesan cheese

Asparagus & Pea Girasole Pasta

with roasted peppers, fresh basil and sun-dried tomato pesto

Crispy Arancini Balls

filled with chestnut mushrooms & mozzarella cheese, served with rich tomato sauce & parmesan shavings

DESSERTS

Fruit Salad

with fresh lime dressing

Mix Berry Panna Cotta

Chocolate Fondant

served with salted caramel ice cream and macadamia nut praline

Salted Caramel Cheese Cake

AFTERNOON CAKES

A selection of your favourite cakes

DRINKS

White Wines

Eva Chardonnay, El Zafiro

Spain 2020

Pinot Grigio, Ca'Luca, Doc Venezia

Italy 2016/17

Sauvignon Blanc, La Playa, Chile 2017

Picpoul de Pinet, Languedoc Sel et de Sable

France 2016/17

Red Wines

Tempranillo Shiraz, El Zafiro, Spain 2018

Merlot, Ca Luca Delle Venezie, Italy 2016/17

Malbec, Le Potager du sud, France 2016/17

Pinot Noir, Chono Estate, Casablanca Valley

Chile 2016

Rose Wines

Rosato di Sicilia, Il Paradosso, Italy 2016/17

Pinot Grigio Ramato, Il Barco, Italy 2016/17

Prosecco & Champagne

Prosecco Spumante Extra Dry

Borgo Del Col Alto Veneto, Italy NV

Champagne Lenoble Blanc de Blancs Brut,

Grand Cru Chouilly, France NV

Beer & Ale

Bottled Beers 330ml

Peroni, Asahi, Corona, Moretti

Bottled Ale 500ml

London Pride, Deuchars Ipa

Soft drinks

Coca Cola 330ml glass bottle

Diet Cola 330ml glass bottle

Coca Cola 330ml can

Diet Coca Cola 330ml can

J2O 275ml bottle

San Pellegrino orange/lemon 330ml can

Still or sparkling water 330ml glass bottle

Still or sparkling water 750ml glass bottle

Fruit juices

Orange, cranberry, apple, pineapple (per glass)

Hot drinks (per person)

Filter coffee, Breakfast tea, Earl Grey, Herbal teas