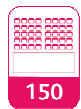
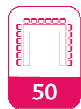


BBQ MENUS Available from May- September**BBQ MENU A £47.50 per person****Served hot**

Lemon thyme marinated chicken breast - Buccleuch lamb rosemary burgers - Fillet of sea bream - British pork & apple sausage - Grilled Portobello mushroom & rustic farm bread (V) - Oven baked seasoned new potatoes (V) - Buttered corn on the cob (V)

Served cold (V)

Slow roasted plum tomato with rocket & shaved parmesan - Roof gardens coleslaw - Free range egg & potato salad - Rustic herbed brown rice, peppers, courgette & aubergine salad - Cucumber, soya beans, tomato, feta & spring onion salad - Aubergine & red pepper dip with grissini bread sticks - Roasted carrot salad with cumin & extra virgin olive oil - Assorted sour dough breads

Desserts

Bourbon vanilla mascarpone cheesecake - Strawberry & meringue custard mess - Apple crumble - Marbled chocolate cake - Lemon tart - Seasonal fruit salad - Homemade blueberry crème fraiche & yoghurt pie

BBQ MENU B £52.50 per person**Served hot**

Spit roasted marinated Buccleuch lamb rump - Marinated prawns with lemon chilli & ginger - Fillet of sea bass - Buccleuch pork shoulder steaks - Corn-fed chicken - Char-grilled green asparagus spears (V) - Skewers of button mushrooms, pumpkin, aubergine, cherry tomatoes, halloumi (V) - Roast potato wedges (V)

Served cold

Lake district air-dried ham with honey & wholegrain mustard mayonnaise - Traditional nicoise salad with feta cheese - Free range egg & potato salad (V) - Red pepper & aubergine dip with grissini bread sticks (V) - Minted tabouleh salad & fresh lemon dressing (V) - Classic Caesar salad (V) - Super food salad with plum tomato, cannellini beans, red onions, broccoli, pumpkin seeds & goats cheese (V) - Assorted sour dough breads

Desserts

Homemade blueberry cheesecake - Strawberry & meringue custard mess - Seasonal fruit salad - Chocolate hazelnut delice - Bakewell tart - The Roof Gardens mini cake selection - British cheese board with grapes, quince, celery, crackers & walnut bread

BBQ MENU C £60.00 per person**Served hot**

Buccleuch beef rump steaks - Garlic king prawns - Fresh tuna steaks served with salsa verde - Spit roasted whole corn-fed chicken - Mushroom, peppers, red onions, halloumi cheese & cherry tomato BBQ skewers (V) - Char-grilled Portobello mushroom (V) - Roasted butternut squash with honey & chilli (V) - Jacket potatoes with sour cream & chives (V)

Served cold

Traditional nicoise - Parma ham, cantaloupe melon, rocket, Duckett's Caerphilly cheese - Seared swordfish with shrimp dressing - Octopus salad with smoked paprika & new potatoes - Grilled peppers, aubergine, courgette salad (V) - Roof gardens coleslaw (V) - Cherry tomatoes on the vine with shallots, aged balsamic & extra virgin olive oil (V) - Assorted sour dough breads

Desserts

Seasonal fruit salad - Rich chocolate gateaux - Strawberry custard flan - Passion fruit tart - Homemade blueberry cheesecake - Tiramisu - Raspberry trifle - British cheese board with grapes, quince, celery, crackers & walnut bread

BBQ MENUS Available from May- September**BBQ MENU D £70.00 per person****Served hot**

Spit roasted suckling pig ~ Grilled lobster tail with garlic & tarragon butter ~ Sirloin steak with béarnaise sauce ~ Maize fed chicken breast ~ Skewer of salmon, monkfish, cherry tomato & spring onions ~ Green asparagus wrapped with grilled aubergine truffle dressing (V) ~ Confit potato, cepes & bok choy wrapped in foil (V) ~ Marinated pumpkin wedges, sweet potato & sun dried tomato (V) ~ hand cut chips (V)

Served cold

Grilled Red mullet fillets with peppers & olive tapenade ~ Lake District air- dried mutton, Lake District air dried ham, Wild boar salami, Smoked turkey breast ~ British seafood platter ~ Scottish smoked salmon with crème fraiche & capers ~ Mixed baby leaves salad with roasted butternut squash, cherry tomato, St Tola goats cheese & herb dressing (V) ~ Grilled Mediterranean vegetables (V) ~ Plum tomatoes on the vine with buffalo mozzarella & extra virgin olive oil (V) ~ Assorted sour dough breads

Desserts

Bourbon vanilla cheesecake ~ Tiramisu ~ Strawberry & meringue custard mess ~ Seasonal fruit salad ~ Classic Bakewell tart ~ Blackberry crème Brulee ~ Chocolate fountain with seasonal fresh fruits & marshmallows ~ The Roof Gardens mini cake selection ~ British cheeseboard, grapes, celery, quince, crackers & walnut bread

Additional items - (all items are per person, minimum numbers apply)

BBQ spare ribs £3.00

Grilled garlic king prawns £5.00

Grilled lobster tails £12.50

Grilled sirloin steaks £5.00

Grilled Mediterranean vegetable platter £3.00

Smoked salmon platter £3.00

British seafood platter £7.50

Sushi station £4.00

Risotto station £2.00

Ice sculpture with your company logo from £475.00

BUFFET MENU



BUFFET MENU A £47.50

Served cold

John Ross Scottish smoked salmon roses with lemon - Yorkshire ham & potato salad - Slow roasted plum tomatoes & rocket tapenade (V) - Courgette & Aubergine salad with brown rice & peppers (V) - Roof Gardens coleslaw (V) - Alfa sprouts & mixed leaves salad (V) - Cucumber salad (V) - Assorted sour bread rolls

Served hot

Roast Buccleuch rump of lamb & red wine jus - Pan-fried grey mullet & butter cream sauce - Sorrento penne pasta & basil fragranced tomato coulis (V) - Roast carrots & parsnips (V) - Colcannon mash (V)

Desserts

Bourbon vanilla mascarpone cheesecake - Apple crumble - Marbled chocolate cake - Lemon tart - Sherry trifle - Seasonal fruit salad - Bread & butter pudding

BUFFET MENU B £52.50

Served cold

Nicoise salad with feta cheese - John Ross Scottish smoked salmon & salsa verde - Classic chicken Caesar salad - Fresh mackerel & cucumber salad - Roof Gardens coleslaw (V) - Tomato & spring onion salad (V) - King Edward potato & beetroot salad (V) - Rocket, pear & blue cheese salad (V) - Assorted sour bread rolls

Served hot

Pan-fried Scottish salmon with cannellini beans & sage - Corn-fed chicken & wild mushroom sauce - Potato Gnocchi, broad beans, peppers & cream sauce (V) - Roast pumpkin with honey & thyme (V) - Spinach & ricotta dumpling (V) - Buttered new potatoes (V)

Desserts

Pistachio cheesecake - Rice pudding with baked plums - Marbled berry lemon sponge cake - Sherry trifle - Seasonal fruit salad - Chocolate bread & butter pudding

BUFFET MENU C £60.00

Served cold

Nicoise salad with yellow fin tuna - Assorted cured meats - Shrimp salad, brown rice, sweet peppers & lemon dressing - John Ross Scottish smoked salmon - Smoked trout, crème fraiche & capers - Plum tomato salad on the vine with shallots & aged balsamic dressing (V) - Beetroot salad (V) - Potato salad (V) - Red onion salad (V) - Assorted sour bread rolls

Served hot

Steamed Shetland mussels & white wine - Baked codling & saffron mousse with crab sauce - Pan-fried Barbary duck breast with Savoy cabbage - Roast potatoes (V) - Glazed carrots (V) - Aubergine, goats cheese & red pepper roulade (V)

Desserts

Passion fruit tart - Warm doughnuts & vanilla yoghurt sauce - Caramel lavender crème brulee - Hazelnut vanilla mascarpone cheesecake - Espresso coffee gateaux - Apple trifle & pear cider jelly

BUFFET MENU

BUFFET MENU D £70.00

Served cold

Beetroot cured salmon with crème fraiche on blinis ~ British seafood display ~ Assorted cured meats ~ Cornish crab, basil & extra virgin olive oil salad on a crostine ~ Ham hock salad ~ Grilled Mediterranean vegetables (V) ~ Plum tomato on the vine with buffalo mozzarella (V) ~ Artichoke salad (V) ~ Cabbage, raddichio & celeriac slaw (V) ~ Assorted sour bread rolls

Served hot

Slow roast Buccleuch beef sirloin & thyme jus ~ Pan-fried turbot & champagne cream sauce ~ Wild mushroom & wilted spinach pancakes (V) ~ Green beans (V) ~ Chantenay carrots (V) ~ Roast King Edward potatoes (V)

Desserts

Crepe suzette & vanilla ice cream ~ Lavender crème Brulee ~ Hazelnut cheese cake ~ Lemon tart ~ Apple trifle & pear cider jelly ~ Chocolate fountain with seasonal fruits and marshmallows ~ The Roof Gardens mini cake selection

Additional items - (prices are per person and minimum numbers apply)

Grilled Mediterranean vegetable platters £3.00

Grilled spare ribs £3.00

Smoked salmon platter £3.00

Grilled garlic King prawns £5.00

Grilled lobster tails £12.50

British seafood platters £7.50

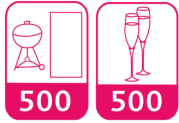
Grilled sirloin steaks £5.00

Sushi station £4.00

Risotto station £2.00

Ice sculpture with your company logo from £475.00

FINGER BUFFET MENU



SELECTION OF 10 FINGER BUFFET ITEMS £32.00 per person

£3.20 per additional item per person (1 piece)

Served cold

- Scottish smoked salmon & cream cheese bagel
- Corn-fed chicken with cardamom flavoured apricots & crouton
- Smoked mackerel mousse with brioche
- Lemon cured salmon & beetroot foam with rock chives
- Roasted corn-fed chicken wrapped in Parma ham with red onion marmalade
- Spinach & goats cheese quiche (V)
- Cherry tomato on the vine topped with basil & garlic ratatouille (V)
- New potatoes with herbed goats cheese (V)
- Cumin wafer with Somerset brie & pear chutney (V)
- Mini pita bread, hummus & mustard cress (V)

Served hot

- Mini lamb wellington
- Scottish beef burger, tomato relish, cheese in a sesame seed bun
- Mini roasted Scottish beef, Yorkshire pudding & red wine jus
- Traditional fish & chips served in a cone
- Mini British pork & apple sausage served on creamy mustard mash
- Mini smoked haddock, prawns & leek croquette
- Queenie scallops in the shell with spinach hollandaise
- Fried risotto balls, tomato, tarragon & mascarpone cheese (V)
- Mini roasted vegetable wellington (V)
- Mini butter bean burger with coriander pesto in a sesame seed bun (V)
- Crispy vegetables in a light batter with soy & ginger sauce (V)

Desserts

- Mini apple crumble
- Mini lavender crème Brulee with raspberry coulis
- Mini sticky toffee pudding with caramel sauce
- Popping chocolate lolly
- Mini lemon custard tart with meringue
- Mini fruit tarts
- Mini red velvet cupcake
- Mini doughnuts with spiced chocolate sauce
- The Roof Gardens mini cake selection

(V) Vegetarian option

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CANAPE MENU



SELECTION OF 10 CANAPES FOR A RECEPTION £25.00 per person*

£2.50 per additional item per person (1 piece)

*Pre-dinner canapés can be ordered in conjunction with a main meal menu.

ROOF GARDENS CLASSIC CANAPES

SERVED COLD

Scottish smoked salmon with horseradish cream in a mini cornetto

Smoked chicken with braised leek wrapped in Parma ham

Sushi rolls of fresh tuna, salmon & crab served with wasabi & pickled ginger

Chicken liver mousse with red onion marmalade in a savoury cone

Rock oyster with spinach & ginger served on sea salt

Smokey aubergine served with aubergine caviar & rock chives (V)

New potato with herb goats cheese (V)

Liquid tomato and basil ravioli (V)

Jerusalem artichoke cheesecake (V)

SERVED HOT

Mini wild boar & apple sausage served with English mustard

Quails Scotch egg with haddock

Glazed pink duck breast with caramelised golden delicious apple

Queenie scallop with spinach & hollandaise

British lamb wellington

Steak tartar served with a quail's egg

Crispy pork belly with new potato, sage & apple compote

Crab bisque shot topped with chive cream

Herbed fishcakes with tartar sauce

Artichoke & red pepper Cornish pasty (V)

Wild mushroom tartlet with parmesan cheese & truffle oil (V)

Baby green asparagus in crispy batter with béarnaise sauce (V)

Fried risotto ball with tomato, tarragon, & mascarpone cheese (V)

DESSERTS

Mini red velvet cup cakes

Mini ice cream cone

Mini apple crumble

Baby sticky toffee pudding with caramel sauce

Popping chocolate lolly

Lemon custard tart with meringue

Fruit tarts

Mini doughnuts with chocolate sauce

(V) Vegetarian option

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 **LIMITED
EDITION**

SET DINNER MENU



200



180

MINIMUM DINNER PRICE FROM £55.00 per person

Please choose 1 starter, 1 main, 1 dessert plus coffee and a vegetarian option. Only the selected items will be available on the day of your event.

STARTERS

| | |
|---|--------|
| Beetroot cured salmon with salsa verde & seasonal salad leaves | £14.00 |
| Smoked chicken salad with free range egg, crispy bacon & creamy wholegrain mustard dressing | £13.50 |
| Ham hock salad, broad beans, pickled vegetables & mustard cress | £13.00 |
| Taste of the sea with King scallops on cauliflower puree, tiger prawn on tomato & salmon tartar | £15.50 |
| Double baked stinky bishop soufflé with red onion marmalade, green bean salad & walnut dressing (V) | £12.50 |
| Red pepper cheesecake, pesto dressing (V) | £11.50 |

INTERMEDIATE COURSE (optional)

| | |
|--|--------|
| Green pea soup with a hint of mint & accompanied by a crispy bacon spoon | £8.00 |
| Cornish haddock ravioli in black ink pasta served with green pea sauce & a parmesan chip | £14.50 |
| Smoked salmon tartar, horseradish cream & mini bagel chip | £11.00 |
| Warm duck salad, runner beans, rocket leaves & apple sauce | £11.00 |
| Roast tomato soup, basil & garlic croutons (V) | £8.00 |
| Roasted mauve artichoke on herb polenta cake with cepes mushroom foam (V) | £13.50 |

MAINS

| | |
|---|--------|
| Whole roast Buccleuch beef fillet, smoked mash potato, onion puree & thyme jus | £35.00 |
| Pan-fried salmon with braised chicory, broad beans, lemon hollandaise & potato blini | £28.00 |
| Poached corn-fed chicken breast, saffron mash & butter bean chorizo dressing | £28.00 |
| Rack of Buccleuch lamb, garlic beetroot puree, pumpkin mash, braised lamb-potato croquette & lamb jus | £33.00 |
| Pan-fried farmed sea bass, chanterelle mushrooms, crushed new potatoes & Shetland mussel jus | £28.00 |
| Milk fed veal loin, cauliflower, sweet potato dauphinoise, spinach puree & mocha jus | £32.00 |

VEGETARIAN OPTIONS

| |
|--|
| Aubergine roulade, onion potato cake, broccoli, baby leeks & pumpkin sauce (V) |
| Homemade spinach & mushroom tortellini with tomato and basil sauce (V) |
| Butternut squash risotto, mascarpone cheese, chives & truffle oil (V) |
| Grilled Portobello mushroom tournedos, roast parsnips, cherry tomato & herb dressing (V) |

DESSERTS

| | |
|--|--------|
| Pistachio cheesecake with Oreo cookie base & hazelnut crunch | £13.50 |
| Sticky toffee pudding with vanilla bean ice cream & caramel sauce | £13.00 |
| Lavender panna cotta with baked plum & raspberry sauce | £13.50 |
| Chocolate fondant with passion fruit sauce & vanilla ice cream | £13.50 |
| Red velvet cupcake with raspberry coulis & white chocolate ice cream | £12.50 |
| Light lemon mousse with honey vanilla yoghurt sauce | £12.00 |
| British cheese plate with celery, grapes, quince & crackers | £12.00 |
| Coffee and chocolates | £4.00 |
| Coffee and assorted macaroons | £4.00 |

(V) Vegetarian option

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SET LUNCH MENU



MINIMUM LUNCH PRICE FROM £44.00 per person

Please choose 1 starter, 1 main, 1 dessert plus coffee and a vegetarian option. Only the selected items will be available on the day of your event.

STARTERS

| | |
|---|--------|
| Warm duck salad with runner beans, hazelnuts & glazed plum | £14.50 |
| Smoked salmon tartar, bagel chip, crispy salad leaves & horseradish cream | £13.50 |
| Pickled Cornish mackerel, saffron apple & beetroot cheesecake | £12.50 |
| Beetroot cured salmon, seasonal salad leaves & herb dressing | £13.50 |
| Chicken salad, baby salad leaves, puy lentils, cherry tomatoes & sherry vinaigrette | £12.00 |
| Organic soya bean salad, green beans, butternut squash & Al-Andalus honey dressing (V) | £11.50 |
| Jerusalem artichoke cheesecake, baby salad leaves, pink pepper corns & black truffle vinaigrette (V) | £12.50 |
| Double baked Roquefort soufflé, walnut dressing, granny smith apple, celeriac and seasonal leaves (V) | £13.50 |

INTERMEDIATE COURSE (optional)

| | |
|---|--------|
| Dorset crab bisque with tarragon, baked crab & choux puff pastry | £11.00 |
| Cream of swede, smoked chicken, baby leek & chives | £8.00 |
| Roasted tomato, basil & garlic croutons (V) | £8.00 |
| Cream of parsnip with cream cheese, parsley & puff pastry stick (V) | £8.00 |
| Green pea with a hint of mint & crème fraiche (V) | £8.00 |

MAINS

| | |
|---|--------|
| Grilled corn-fed chicken breast with lemon, oregano, roasted sweet potato & coriander tomato dressing | £20.50 |
| Slow roast Buccleuch lamb, ratatouille, potato croquettes & rosemary jus | £28.00 |
| Roast rump of Buccleuch beef with braised red cabbage, fondant potato & thyme jus | £26.00 |
| Pan seared grey mullet with butter bean red pepper stew & citrus dressing | £19.50 |
| Pan-fried salmon with braised chicory, broad beans, lemon hollandaise & potato blini | £20.50 |

VEGETARIAN OPTIONS

| | |
|---|--|
| Butternut squash risotto with mascarpone cheese, chives & truffle oil (V) | |
| Whole grilled Portobello mushroom tournedos with roast parsnips, spinach & cherry tomato dressing (V) | |
| Aubergine roulade with onion, potato, baby leeks & pumpkin sauce (V) | |

DESSERTS

| | |
|--|--------|
| Cinnamon crème brulee with sable biscuit | £9.00 |
| Bread & butter pudding with custard sauce | £9.00 |
| White chocolate cheesecake & clementine sauce | £11.50 |
| Sticky toffee pudding with vanilla bean ice cream & warm caramel sauce | £11.50 |
| Warm apple tartin with vanilla bean ice cream | £11.50 |
| Red velvet cupcake, white chocolate ice cream & raspberry coulis | £9.00 |
| British cheese plate with celery, grapes, quince & crackers | £11.50 |
| Coffee and chocolates | £4.00 |
| Coffee and assorted macarons | £4.00 |

(V) Vegetarian option

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WORKING BUFFET LUNCH



WORKING BUFFET MENU £35.00 per person

Please choose 2 cold, 2 hot, 2 salad, 2 dessert items and coffee

Served cold

- Chicken wrap with tomato, basil & crème fraiche
- Sesame coated fish mousse with herring roe and rock chives
- Slow roasted beef slices with mustard mayonnaise
- Lemon cured salmon with beetroot horseradish foam
- Aubergine & red pepper dip with bread sticks (V)
- Open baguette with roasted pepper and lemon thyme (V)

Served hot

- Steamed salmon with broccoli, carrots, spring onions & brown rice
- Mini steak sandwich with crispy bacon, cheddar cheese in a flour bap
- Roast rump of lamb with ratatouille & roast potatoes
- Corn-fed chicken stuffed with chorizo accompanied with saffron mash & rosemary jus
- Artichoke, spinach & tomato quiche (V)
- Potato gnocchi with butternut squash, green peas, peppers & cream sauce (V)

Salads

- Nicoise salad with fresh mackerel
- Classic Caesar salad with parmesan cheese & garlic croutons (V)
- Free range egg & creamy potato salad with gherkins & wholegrain mustard (V)
- Barley salad with roasted vegetables & feta cheese (V)
- Tomato mozzarella salad with pesto (V)
- Organic soy bean salad with green beans, carrots, red onions & ginger lime dressing (V)

Desserts

- Lavender pana cotta
- Vanilla creme brulee with a shortbread biscuit
- Mini lemon cake
- Banana bread with sticky stem ginger
- Seasonal fruit platter
- British & continental cheeses with chutney, grapes & crackers

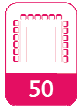
Tea, coffee & chocolates

(V) Vegetarian option

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 **LIMITED EDITION**

BREAKFAST MENUS



CONTINENTAL BREAKFAST - £12.50 per person

Mini Bridge Rolls with English ham, Gouda cheese & herb cream cheese
Selection of mini croissants, blueberry muffins, glazed swirl pastries
Yoghurt with Al-Andalus & honey served with fresh fruit granola pots
Seasonal fresh fruit pots
Selection of fresh breakfast juices
Actimel yoghurt
Freshly brewed coffee
Herbal & breakfast teas

ROOF GARDENS FUNKY BREAKFAST - £15.00 per person

Egg Soldiers with soft boiled free range egg, crispy bacon & butter finger toast
Mini blueberry pancakes with maple syrup
Organic muesli pots with seasonal fruits
Fresh carrot & ginger juice
Freshly brewed coffee
Herbal & breakfast teas

TRADITIONAL BREAKFAST - £17.50 per person

John Ross Aberdeen smoked salmon with cream cheese, mustard cress, wheat & rye sour dough bread
English breakfast with free range egg, sauté new potatoes, grilled plum tomato, crispy bacon & Portobello mushroom
Roasted field mushroom with cherry tomato on the vine, rock chives, sunflower & pumpkin seed bread (V)
Selection of fresh fruit juices
Freshly brewed coffee
Herbal & breakfast teas

WEDDING SELECTOR MENUS



Please choose 1 starter, 1 main, 1 dessert plus coffee and a vegetarian option from the gold, platinum or diamond package. Only the selected items will be available on the day of your event.

GOLD & PLATINUM WEDDING MENU

STARTER

- Double baked stinky bishop soufflé with red onion marmalade, green bean salad & walnut dressing (V)
- Smoked chicken salad with free range egg, crispy bacon & creamy wholegrain mustard dressing
- Red pepper cheesecake & a pesto dressing (V)
- Beetroot cured salmon with salsa verde & seasonal salad leaves
- Roasted silver onion tartlet with balsamic glazed onions & baby lettuce leaves (V)
- Ham hock salad with broad beans, pickled vegetables & mustard cress
- Guinea fowl salad with puy lentils, cherry tomatoes & sherry vinaigrette
- Taste of the sea with King scallops sat on cauliflower puree, tiger prawn on a tomato salad & salmon tartar

MAIN

- Pan-fried salmon with braised chicory, broad beans, lemon hollandaise & potato blini
- Poached corn-fed chicken breast with saffron mash & butter bean chorizo dressing
- Pan-fried farmed sea bass with chantarell mushrooms, buttered crushed new potatoes & Shetland mussel jus
- Cornish rack of lamb with carrot puree, fondant potato & rosemary jus
- Whole roast Buccleuch beef fillet with smoked mash potato, onion puree & thyme jus

VEGETARIAN OPTIONS

- Aubergine roulade with onion potato cake, seasonal broccoli, baby leeks & pumpkin sauce (V)
- Homemade spinach & mushroom tortellini with fresh tomato and basil sauce (V)
- Butternut squash risotto with mascarpone cheese, chives & truffle oil (V)
- Grilled Portobello mushroom tournedos with roast parsnips, cherry tomato & herb dressing (V)

DESSERT

- Pistachio cheesecake with Orio cookie base & hazelnut crunchy
- Sticky toffee pudding with vanilla bean ice cream & caramel sauce
- Lavender panna cotta with baked plum & raspberry sauce
- Chocolate fondant with passion fruit sauce & vanilla ice cream
- Red velvet cupcake with raspberry coulis & white chocolate ice cream
- Apple crumble with vanilla bean ice cream
- Light lemon mousse with honey vanilla yoghurt sauce
- British cheese plate with celery, grapes, quince & crackers

Coffee and chocolates

Coffee and petit fours

(V) Vegetarian option

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WEDDING SELECTOR MENUS

DIAMOND WEDDING MENU (in addition to Gold & Platinum options)

STARTER

Cornish brown crab 3 ways, handpicked crab meat, tomato chilli, crab soufflé, croquette of crab & aioli mayonnaise

Duck ballentine, Parma ham, asparagus, broad bean salad & apricot coulis

Roast baby artichoke, green pea mousse, field corn puree, butter crouton & baby cress leaves

MAIN

Rack of Buccleuch lamb, garlic beetroot puree, pumpkin mash, braised lamb-potato croquette & lamb jus

Roast Bresse chicken breast, tarragon butter, new potato, new season peas, morels mushroom jus

Milk fed veal loin, cauliflower, sweet potato dauphinoise, spinach puree & mocha jus

Pan fried cod, langoustine, saffron boiled potato, runner beans & light crab jus

Grilled field mushroom stack, dauphinoise potato, green asparagus & plum tomato salsa (V)

DESSERT

Pistachio cheese cake, liquorice fragrance cookie base & fresh strawberries

Fresh raspberry tower, white chocolate bavaroise & dark chocolate sponge

Mini almond lemon cake, orange ice-cream, mini chocolate fondant & raspberry coulis

Coffee and chocolates

Coffee and petit fours

ADDITIONAL COURSE OPTIONS

SOUPS

Green pea soup with a hint of mint & accompanied with a crispy bacon spoon £7.00

Dorset crab bisque with Armagnac, tarragon & crab meat choux pastry £10.00

Roasted tomato soup with basil & garlic croutons (V) £7.00

Cream of wild mushroom with sauté girolles mushrooms, shallots & chives (V) £7.50

INTERMEDIATE COURSE

Cornish haddock ravioli in blank ink pasta served with green pea sauce & a parmesan chip £14.00

Smoked salmon tartar with horseradish cream & mini bagel chip £10.50

Poached cod fillet with beetroot sauce & puff pastry £12.50

Warm duck salad with runner beans, rocket leaves & apple sauce £10.50

BAR PRICE LIST

| | | | |
|----------------------|-------------|--|--------------|
| APERITIFS | 35ML | BEERS | 330ML |
| Cinzano (50ml) | £4.50 | Peroni (H) | £5.00 |
| Martini (50ml) | £4.50 | Tiger | £5.00 |
| Campari | £7.00 | Corona | £5.00 |
| Pimm's and lemonade | £7.30 | Kirin | £5.50 |
| BOURBON | 35ML | MINERALS AND JUICE SUPPLEMENTS | |
| Jack Daniel's (H) | £8.50 | Mixers-juices, minerals | £1.00 |
| Canadian Club | £8.50 | Fruit juices (glass) | £2.20 |
| Southern Comfort | £8.50 | Mineral water (glass) | £2.20 |
| WHISKY | 35ML | SOFT DRINKS AND MINERAL WATER | |
| Johnnie Walker Black | £8.50 | Cordials and squashes (1litre jug) | £4.20 |
| Jameson | £8.50 | Orange juice (1litre jug) | £12.50 |
| Lagavulin | £8.50 | Sparkling mineral water (750ml bottle) | £4.00 |
| Chivas Regal | £8.50 | Still mineral water (750ml bottle) | £4.00 |
| Glenfiddich 12yr | £9.00 | | |
| Johnnie Walker Gold | £14.00 | WINES (In addition to house wines) 175ML | |
| COGNAC | 35ML | WHITE | Glass |
| Martell VS (H) | £8.50 | Maas Vallei, Sauvignon/Chenin, South Africa | £6.50 |
| Rémy Martin | £9.00 | Wandering Bear, Chardonnay, California | £6.90 |
| Hennessy XO | £17.00 | Pinot Grigio delle Venezie, Ca'Marengo, Italy | £6.90 |
| GIN | 35ML | Sancerre, LeManoir Andre Neveu, France | £9.50 |
| Tanqueray (H) | £8.50 | Cloudy Bay, Sauvignon Blanc, New Zealand | £10.50 |
| Bombay Sapphire | £9.00 | | |
| Hendricks | £9.50 | ROSÉ | |
| Tanqueray 10 | | El Muro Rosado, Spain | £6.50 |
| RUM | 35ML | Pinot Grigio delle Venezi Blush Lamberti, Italy | £7.00 |
| Pampero blanco (H) | £8.50 | RED | |
| Goslings black seal | £9.25 | Mass Vallei, Pinotage/Shiraz, South Africa | £6.50 |
| Ten cane | £9.25 | Wandering Bear, Merlot, California | £7.00 |
| Elements 8 platino | £9.75 | Dinastia Vivanco Rioja Crianza, Spain | £7.50 |
| VODKA | 35ML | Fleurie, Millesime, France | £8.50 |
| Ketel one (H) | £8.50 | Cape Mentelle, Shiraz, Australia | £9.50 |
| Absolut | £9.00 | CHAMPAGNE | 125ML |
| Belvedere | £10.50 | Beaumont Cuvée Brut (H) | £11.00 |
| Grey Goose | £11.00 | Laurent Perrier Brut | £13.00 |
| | | Veuve Clicquot 'Yellow Label' Brut | £14.50 |

COCKTAIL JUGS MENU

COCKTAIL JUGS - £39.50 PER JUG (1 litre)

PINK FLAMINGO

Absolut Kurrant
Chambord
Lychee juice
Cranberry juice
Fresh raspberries

SEX ON THE ROOF

Absolut Kurrant
Archers Peach
Chambord
Topped with passion fruit & cranberry juice

RASPBERRY COOLER

Bacardi Oro
Crème de framboise
Raspberry puree
Fresh lime juice
Sugar
Topped with cranberry juice

ROOF TOPPER PLYMOUTH

Gin
Crème de Mure
Blackberry puree
Topped with apple juice & fresh lime juice

EXOTIC PIMMS

Pimm's
Mixed fruit
Fresh lime juice
Mint leaves
Cranberry juice
Topped with lemonade

WHITE FLAMINGO

J & B rare
Mint leaves
Fresh lime juice
Gomme syrup
Topped with ginger beer

BLACK APRICOT

Bacardi
Apricot brandy
Lime juice
Fresh blackberries
Topped with apple juice

HIT AND MISS

Vodka
Passoa liquor
Lime juice
Passion fruit puree
Topped with apple juice

NON-ALCOHOLIC - £18.00 PER JUG (1 litre)

VIRGIN PINA COLADA

Pineapple juice
Coconut cream
Fresh lime juice

VIRGINPOLITAN

Cranberry juice
Orange juice
Pineapple juice

VIRGIN SEX ON THE ROOF

Orange juice
Grenadine
Cranberry juice
Fresh lime juice
Sugar syrup

THE BEVERAGE COLLECTIONS

COLLECTION A - 5 HOURS

Maas Vallei Sauvignon/Chenin
Maas Vallei Pinotage/Shiraz
Peroni
Soft drinks

£45.00 PER PERSON

Each additional hour is £8.50 per person

COLLECTION B - 5½ HOURS

1/2 hour arrival reception

Beaumont Champagne

5 hours

Maas Vallei Sauvignon/Chenin
Maas Vallei Pinotage/Shiraz
Peroni
Soft drinks

£55.00 PER PERSON

Each additional hour is £8.50 per person
(excluding Champagne)

COLLECTION C - 5½ HOURS

1/2 hour arrival reception

Beaumont Champagne
House spirits and mixers

5 hours

House spirits and mixers
Maas Vallei Sauvignon/Chenin
Maas Vallei Pinotage/Shiraz
Peroni
Soft drinks

£70.00 PER PERSON

Each additional hour is £11.50 per person
(excluding Champagne)

COLLECTION D - 7 HOURS*

1 hour

Beaumont Champagne
House spirits and mixers
Themed cocktail from The Roof Gardens'
cocktail list

6 hours

House spirits and mixers
Maas Vallei Sauvignon/Chenin
Maas Vallei Pinotage/Shiraz
Peroni
Soft drinks

£82.00 PER PERSON

Each additional hour is £11.50 per person
(excluding Champagne)

*License extension may be required

THE ROOF GARDENS EVENTS WINE LIST

VIRGIN UNITE WINE SELECTION

| | |
|--|--------|
| White -Maas Valle, Sauvignon/Chenin South Africa 2009 (H) | £22.00 |
| Red - Maas Valle, Pinotage/Shiraz South Africa 2009 (H) | £22.00 |

*A contribution of £0.50 per house wine goes to Virgin Unite, the Virgin Group's entrepreneurial arm www.virginunite.com

WHITE

| | |
|--|--------|
| Chenin Blanc/Colombard 2009, Acacia Tree (Paarl, South Africa) | £25.00 |
| Sauvignon Blanc 2009, San Rafael (Central Valley, Chile) | £27.00 |
| Chardonnay 2008, Wandering Bear (California, USA) | £28.00 |
| Pinot Grigio delle Venezie 2009, Ca' Marengo (Veneto, Italy) | £29.00 |
| Rioja Blanco Viura/Malvasia 2009, Vivanco (Rioja, Spain) | £30.00 |
| Chardonnay Domaine La Croix Belle, 2009, (South of France) | £30.00 |
| Gavi 2009, Riva Leone (Piedmont, Italy) | £31.00 |
| Sancerre 2009, Le Manoir André Neveu (Loire, France) | £39.00 |
| Chablis 2008, Françoise Chauvenet (Burgundy, France) | £40.00 |
| Sauvignon Blanc 2008, Cloudy Bay (New Zealand) | £44.00 |
| Gruner-Veltliner Charming Laurenz V, 2007, (Kamptal, Austria) | £46.00 |
| Pouilly Fumé Les Affaubertis Eric Louis, 2009, (Loire Valley, France) | £47.00 |
| Chenin Blanc De Trafford 2008, (Stellenbosch, South Africa) | £52.00 |
| Chablis 1 ^{er} Cru Vaillons, Les Minots 2008, (Vielles Vignes Patrick Piuze, France) | £85.00 |

ORGANIC

| | |
|---|--------|
| White - Fair-Trade Torrontes, 2008, La Riojana (Argentina) | £30.00 |
| Red - Fair- Trade Merlot, 2006, La Riojana (Argentina) | £30.00 |

ROSÉ

| | |
|--|--------|
| Rosé 2009, Valdivieso, (Central Valley, Chile) | £25.00 |
| Pinot Grigio Blush 2008, Lamberti (Veneto, Italy) | £27.00 |
| Chapel Down English Rose 2008, (Kent, England) | £37.00 |
| Sancerre Rose 2008, Andre Neveu (Loire, France) | £38.00 |

RED

| | |
|---|--------|
| Barbera 2007, Riva Leone (Piedmont, Italy) | £25.00 |
| Malbec 2009, Piropo (Mendoza, Argentina) | £27.00 |
| Merlot 2008, Wandering Bear (California, USA) | £28.00 |
| Shiraz 2008, Saam Mountain (Paarl, South Africa) | £29.00 |
| Rioja Crianza 2005, Dinastia Vivanco (Rioja, Spain) | £32.00 |
| Côtes du Ventoux 2007, Terres de Truffes (France) | £32.00 |
| Pinot Noir Vin de Pays d'Oc 2008, Bouchard Aîné & Fils (South of France) | £34.00 |
| Fleurie 2008, Millesime Cave de Fleurie, (Beaujolais, France) | £37.00 |
| Cabernet Sauvignon Wholeberry 2008, Springfield Estate (Robertson, South Africa) | £36.00 |
| Shiraz 2007, Mitchelton (Central Victoria, Australia) | £37.00 |
| Malbec 2007, Catena (Mendoza, Argentina) | £43.00 |
| Château Lamartre Grand Cru 2006, St-Émilion (Bordeaux, France) | £44.00 |
| Pinot Noir Huia 2008, (Marlborough, New Zealand) | £45.00 |
| Nuits St. Georges Vieilles Vignes 2007, Roche de Bellene (Burgundy, France) | £73.00 |
| Château Batailley 5th Cru Classé, Pauillac 2004 (Bordeaux, France) | £94.00 |

DESSERT

| | |
|---|--------|
| Dulce Viognier, 2007, Casa del'Ermita, Spain | £29.00 |
|---|--------|

PORT

| | |
|--|--------|
| 10 Year Old Tawny Port, Quinta do Vallado, Portugal | £55.00 |
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CHAMPAGNE

| | |
|-------------------------|---------|
| Beaumont Cuvée Brut (H) | £50.00 |
| Moët & Chandon Brut NV | £67.00 |
| Veuve Clicquot Brut NV | £80.00 |
| Bollinger Special Cuvée | £90.00 |
| Dom Perignon 2000 | £231.00 |

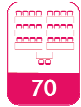
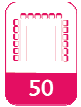
ROSÉ

| | |
|----------------------------|---------|
| Veuve Cliquot Vintage Rosé | £125.00 |
| Dom Perignon Rose 2000 | £492.00 |

(H) House selection

All prices are valid from February 2011 and are inclusive of VAT at 20%. Prices and vintages are subject to change without notice. All wines and champagnes are subject to availability. All bottles are 750ml unless otherwise stated.

DAY DELEGATE PACKAGE



DAILY DELEGATE RATE £89.00 per person

PACKAGE INCLUDES:

The Roof Gardens all to yourselves between 9am and 5pm

AH, JUST MADE IT!

Freshly brewed coffee, selection of herbal & breakfast teas

Selection of fresh juices, Actimel yoghurt drink

Selection of muffins, raisin swirl pastries, yoghurt & honey granola pots, seasonal fruit pots

HOW LONG UNTIL LUNCH?

Tea, coffee and freshly baked Roof Gardens cookies

LUNCH TIME!

Working Buffet Lunch

or

BBQ Menu A (Available from May - September)

Lunch includes mineral water and orange juice

SOMETHING TO NIBBLE ON

Afternoon tea and coffee to include a selection of two of the following: popping chocolate lollies, mini scones with preserves & clotted cream, The Roof Gardens freshly baked cookies, Kensington carrot cake, mini doughnuts with spiced chocolate dip or fresh fruit platter

BITS AND PIECES

AV technician, LCD projector and screen, a flipchart with spare pad and pens, conference pads, pens, mineral water and conference wrapped sweets; floral arrangement; selection of daily newspapers & magazines