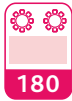


## SET LUNCH MENU



### MINIMUM LUNCH PRICE FROM £32.00 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.

### RECOMMENDED WINES

**White** - Sancerre, 2008 Le Manoir  
Andre, Neveu, Loire, France

**Red** - Rioja Crianza, 2005 Dinastia  
Vivanco, Rioja Spain






#### STARTERS

Gingered king prawns on lightly curried sweet potato with baby spinach	£12.50
Trio of Roof Gardens starters: grilled artichoke, tomato parfait, creamy feta 	£9.50
Double baked roquefort soufflé, walnut dressing, apple, celeriac and seasonal leaves 	£11.00
Baked tomato with dolce latte, wild rocket drizzled with aged balsamic and extra virgin olive oil 	£7.50
Organic Mediterranean vegetables baked with goat's cheese, gazpacho dressing, basil oil and organic sour dough 	£13.00
Smoked duck and buffalo mozzarella antipasti with balsamic button onion and baby leaves	£10.50

#### MAINS

Beef fillet with salsa verde, potato galette and baked cherry tomato	£21.00
Pan fried sea bass with a marinère of vegetables, crushed new potato with basil, red pepper essence	£18.00
Roast rump of lamb with broad beans, young garden peas, thyme jus and potato fondant	£20.00
Grilled chicken marinated with lemon and fresh oregano, picco di gallo, roast sweet potato, mizuno leaves	£14.50
Wild salmon with spinach topped with poached quail's egg, potato rosti, beurre blanc	£19.00
Fillet of red mullet, cocotte potatoes, roasted ratatouille, fine beans and tapenade jus	£20.00

#### VEGETARIAN MAINS

Thai vegetable red curry served with fragrant Thai rice 
Grilled halloumi cheese with cherry tomato, avocado, marinated olive, potato salad with honey and lime dressing 
Tagine of Mediterranean vegetables with coriander 
Forest mushroom risotto with parmesan, baby leeks and truffle oil 
Gratinéed spinach and mushroom cannelloni with tomato and basil 

#### DESSERTS

Bitter chocolate fondant with vanilla bean ice cream	£9.50
Carpaccio of pineapple with lemon grass syrup, coconut ice cream	£8.50
Raspberry mille-feuille with whipped cream, raspberry compote	£8.50
Organic red wine poached pear with blueberry crispy tuile	£7.50
Bourbon vanilla crème brûlée	£7.50
Tangy lemon tart with raspberry sorbet and crackled sugar	£8.50
Lavender panna cotta with oven baked plum	£6.50
Coffee and chocolates	£3.50
Coffee and assorted macaroons	£3.50




## SET DINNER MENU

**MINIMUM DINNER PRICE FROM £45.00 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.






**RECOMMENDED WINES****White** - Gruner Veltliner, Charming Laurenz V 2006, Kamptal Austria**Red** - Chateau Lamartre Grand Cru 2005, St Emilion Bordeaux France**STARTERS**

Double baked 'stinky bishop' soufflé, red onion marmalade, creamy green bean salad, wild rocket with a walnut dressing 	£12.50
Seared tuna niçoise	£12.80
Trio of Mediterranean tasting plate: feta stuffed piquillo pepper, baby artichoke with seasonal leaves, baba ganoush and toasted pita 	£12.80
Trio of Japanese tasting plate: sashimi of scallop with cucumber and mirin dressing, seared tuna with sesame crust, ponzu sauce and shitake, beef teriyaki with red pepper	£12.80
Scottish smoked salmon on potato blinis, with poached quail's egg, frisée leaves and a horseradish cream	£13.00
Organic red onion tarte tatin with baked goat's cheese, mustard leaves 	£14.00
Rilette of smoked and poached salmon with marinated cucumber, herb vinaigrette	£14.00

**MAINS**

Roasted beef fillet, teriyaki sauce, Japanese rice with shitake and carrot, sugar snaps	£26.00
Grilled sea bass, fennel and thyme salad, mushroom nage, sliced carrots and salsify	£21.00
Organic salmon with roast sweet potatoes in garlic, chilli and parsley, seasonal leaves, orange hollandaise	£24.00
Roasted rack of lamb with crushed new potatoes, caramelised onions, girolles and lavender jus	£24.00
Duck breast with Savoy cabbage, golden apple, chestnut, lardon, parmentière potatoes	£20.50
Steamed fillet of halibut with Scottish rope mussels, saffron potato in a gingered vermouth broth	£23.00
Maize fed chicken breast, fondant potato, forestière garnish, cauliflower purée and red wine sauce	£22.00

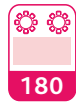
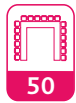
**VEGETARIAN MAINS**

Thai vegetable red curry served with fragrant Thai rice 
Grilled halloumi, cherry tomato, avocado, marinated olive, potato salad with honey and lime dressing 
Tagine of Mediterranean vegetables with coriander 
Forest mushroom risotto with parmesan, baby leeks and truffle oil 
Gratinéed spinach and mushroom cannelloni with tomato and basil 

**DESSERTS**

Trio of summer desserts: mini summer pudding, clotted cream ice cream in a brandy snap and raspberry trifle	£12.50
Trio of winter desserts: sticky toffee pudding, baked custard and spiced fruit ice cream	£12.50
Caramelised apple tarte tatin, vanilla bean ice cream and caramel sauce	£9.50
Duo of black and white chocolate, mocha sauce and marinated bitter cherry	£9.80
Organic lemon tart, raspberry coulis, raspberry sorbet and crackled sugar	£10.00
The funky Roof Gardens raspberry and apple crumble	£9.50
Minestrone of seasonal fruit with basil and lime sorbet, apricot and vanilla bean syrup	£8.50
<b>Tea, coffee and chocolates</b>	<b>£3.50</b>
<b>Tea, coffee and assorted macaroons</b>	<b>£3.50</b>

## BUFFET MENUS



### RECOMMENDED WINES

**White** - Sauvignon Blanc, San Rafael, Central Valley Chile, 2008

**Rosé** - Chapel Down English Rose, Kent, England

**Red** - Shiraz Mitchelton, Central Victoria, Australia, 2006

#### BUFFET MENU A £39.00 per person

**Served hot** • Baked salmon with sorrel sauce • Traditional coq au vin with mushrooms, pancetta, button onions and carrots • Penne pasta in a light tomato sauce with basil pesto and parmesan • Creamy mashed potato • Braised petit pois à la française

**Served cold** • Grilled courgette with feta and rocket • Traditional niçoise with fresh tuna • Houmous with smoked paprika scented pita • Romaine with classic Caesar dressing, smoked chicken, parmesan and garlic croûte • Cumin roasted carrot salad lightly dressed with virgin olive oil and orange zest • Smoked and cured fish plate with sour cream, capers and lemon • Tomato, oregano and basil salad with extra virgin olive oil • Assorted sour dough breads

**Desserts** • Bourbon vanilla baked mascarpone cheesecake • Bitter chocolate ganache with Grand Marnier • Traditional treacle tart • Caramelised lemon tart

#### BUFFET MENU B £43.00 per person

**Served hot** • Roast cod with ratatouille • Corn fed chicken with wild mushroom sauce • Spicy baby spinach and mushroom cannelloni • Cauliflower with a creamy cheese sauce • Roast butternut squash with chilli, garlic and parsley • Buttered new potatoes

**Served cold** • Roof Gardens gravadlax, dill, mustard and honey sauce • Grilled Mediterranean vegetables with buffalo mozzarella and basil • Wild rocket, vine tomato and parmesan salad • Celeriac remoulade with Parma ham • Fennel with fresh lemon and thyme with corn lettuce • Taramasalata, kalamata olives and toasted pita • Romaine with classic Caesar dressing, parmesan and garlic croûte • Assorted sour dough breads

**Desserts** • White chocolate and raspberry gâteaux • Traditional Bakewell tart • Rich chocolate mascarpone cheesecake • Fruit from the tropics • Passion fruit tart

#### BUFFET MENU C £49.00 per person

**Served hot** • Scottish salmon en croûte with champagne sauce • Roast Barbary duck à l'orange • Spicy aubergine moussaka • Potato gratin dauphinoise • Green beans with parsley • Tomato baked on the vine with basil pesto

**Served cold** • Crustacean display consisting of tiger prawns, crab claw with wasabi mayonnaise, marinated seafood salad, green mussels • Honey glazed York ham with English mustard • Wild rocket with creamy oregano and parmesan • Crispy baby gem lettuce, vine tomato and toasted flat bread • Classic Greek salad • Cumin roasted carrot salad lightly dressed with virgin olive oil and orange zest • Jersey royal potato salad with harissa mayonnaise • Assorted sour dough breads

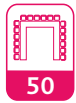
**Desserts** • The 'Virgin Limited Edition' dessert • Traditional apple tart • Baked lemon tart • Seasonal fruit • Blueberry and mascarpone cheesecake • Truffle tort with raspberry compote

#### BUFFET MENU D £59.00 per person

**Served hot** • Monkfish and lobster in garlic butter • Classic fillet of beef Wellington, Madeira sauce • Wild mushroom pancake gratinéed with Gruyère • Pomme boulangerie • Buttered sugar snaps • Braised red cabbage with red currant jelly and apple

**Served cold** • Scottish smoked salmon with red onion, capers and crème fraîche • Game slice with home made chutneys and pickles • Roasted Mediterranean vegetables with aged balsamic • Deep fried plantain with chunky guacamole • Berlotti, red kidney and butter bean salad • Minted tabouleh with fresh lime dressing • Seasonal salad leaves with basil oil • Assorted sour dough breads

**Desserts** • The 'Virgin Limited Edition' dessert • Guanaja chocolate and crispy praline slice • Summer strawberry tart • Mango and coconut parfait with a kick • Belgian waffles with caramelised banana and chocolate • Traditional treacle tart • Blueberry clafoutis

**BBQ MENUS** Available from May - September**RECOMMENDED WINES****White** - Chardonnay Wandering Bear, California, USA, 2008**Rosé** - Chapel Down English Rose, Kent, England**Red** - Malbec, Catena Mendoza, Argentina, 2006**BBQ MENU A £39.00 per person**

**Served hot** • Cajun chicken breast • Traditional Cumberland sausage • BBQ'd organic salmon brochette with fresh oregano • Stuffed aubergine, fresh herbs, confit of capsicum and leeks • Acacia honey roasted pumpkin with red chilli • Roasted potato wedges with thyme • Plum tomato on the vine with basil pesto

**Served cold** • Minted tabouleh with fresh lime dressing • Grilled Mediterranean vegetables with basil oil • Classic Greek salad • Taramasalata with kalamata olive • Houmous with smoked paprika scented pita • Cumin roasted carrot salad lightly dressed with virgin olive oil and orange zest • Assorted sour dough breads

**Desserts** • The 'Virgin Limited Edition' dessert • Summer strawberry tart • Golden delicious crumble • Traditional treacle tart • Bourbon vanilla baked mascarpone cheesecake • Truffle tort with raspberry compote

**BBQ MENU B £43.00 per person**

**Served hot** • Spit roasted baby chicken with garlic and herbs • Marinated Cornish squid with lemon, chilli and ginger • Fillet of sea bass • Traditional merguez sausage • Spicy lamb koftas • Smokey baby spare ribs • Baked sweet potato • Buttered corn on the cob • Grilled fennel and red peppers with thyme

**Served cold** • Minted tabouleh with fresh lime dressing • Cubed watermelon with feta, dressed with aged balsamic • Houmous with smoked paprika scented pita • Romaine with classic Caesar dressing, parmesan and garlic croûte • Cumin roasted carrot salad lightly dressed with virgin olive oil and orange zest • Tomato with wild rocket leaves • Assorted sour dough breads

**Desserts** • The 'Virgin Limited Edition' dessert • Classic Bakewell tart • Blueberry clafoutis • Guanaja chocolate and crispy praline slice • Tangy lemon tart with raspberry compote • Fruit from the tropics • Bourbon vanilla baked mascarpone cheesecake

**BBQ MENU C £49.00 per person**

**Served hot** • Spit roasted milk fed whole lamb chermoula • Tandoori seabass • Tuna served medium rare with a squeeze of lime • Glazed crispy belly of pork with Chinese spice • Garlic king prawns • Char-grilled Portobello mushrooms • Halloumi, aubergine and courgette BBQ'd on a skewer • Roast butternut squash with pumpkin seed oil and banana shallots

**Served cold** • Traditional niçoise with fresh tuna • Traditional York ham with home made piccalilli • Berlotti, kidney and butter beans, young garden peas lightly dressed in Dijon • Peppered smoked mackerel with horseradish crème fraîche • Tomato on the vine with finely chopped shallots, aged balsamic and extra virgin olive oil • Minted tabouleh with fresh lime dressing • Houmous with crisp seasonal vegetables • Jersey royal potato salad with harissa mayonnaise • Assorted sour dough breads

**Desserts** • The 'Virgin Limited Edition' dessert • Fresh mango and coconut parfait • Tiramisu with amaretto • Guanaja chocolate and crispy praline slice • Passion fruit and chocolate short crust • Bourbon vanilla baked mascarpone cheesecake • Chocolate parfait, cherry compote

**BBQ MENU D £59.00 per person**

**Served hot** • Spit roasted suckling pig • Half lobster with garlic butter • Sirloin steak to order with béarnaise • Smoked paprika scented corn fed chicken breast • Thai ginger salmon and shitake on bamboo • Char-grilled green asparagus • Plum tomato on the vine with basil pesto

**Served cold** • Grilled Portobello mushroom with cherry tomato • Buffalo mozzarella, charred Mediterranean vegetables with extra virgin olive oil • Minted tabouleh with fresh lime dressing • Cubed watermelon with feta, dressed with aged balsamic • Traditional niçoise with fresh tuna • Houmous with smoked paprika scented pita • Romaine with classic Caesar dressing, parmesan and garlic croûte • Cumin roasted carrot salad lightly dressed with virgin olive oil and orange zest • Assorted sour dough breads

**Desserts** • The 'Virgin Limited Edition' dessert • Guanaja chocolate and crispy praline slice • Tangy lemon tart with raspberry compote • Golden delicious crumble • Fruit from the tropics • Banana and toffee cheesecake • Black cherry clafoutis • Chocolate fountain with fresh fruits and marshmallows

## CANAPÉ MENU



500



500

**SELECTION OF 6 CANAPÉS FOR A RECEPTION £19.50 per person**  
(12 pieces)

**SELECTION OF 4 PRE-DINNER CANAPÉS £9.50 per person**  
(6 pieces)


£2.50 per additional item per person (2 pieces)

### VIRGIN LIMITED EDITION CANAPÉS

#### Served hot






Lobster bisque shots topped with aioli  
Mini Jersey royals filled with crispy pork belly, jus, apple sauce and sage  
Baked fig with Parma ham, bocconcini and wild rocket  
Cajun coated white bait with a classic tartare  
Rock oyster 'Rockefeller', wilted spinach, hollandaise served on sea salt

#### Served cold







Mini Caesar tartlet with pink shrimp and a garlic croûte  
Steak tartare, finely chopped shallots, capers, poached quail's egg on a crisp crouton  
Cheese straw scented with Dijon mustard, paprika and black sesame seeds   
Tiger 'paella' sushi wrap, Serrano ham with rope grown mussels and chorizo

### ROOF GARDENS CLASSICS

#### Served hot

Tempura of Thai asparagus with soy dip   
Seared Scottish king scallop served on branches of thyme  
Spoons of Cornish crab with lime, chilli, mango and coriander  
Malaysian grilled chicken with a crushed peanut sambal  
Glazed pink duck breast on caramelised golden delicious apples  
Wild mushroom tartlets with truffle oil, parmesan and sea salt   
Filet of lamb marinated with shallots and honey, roasted pink and served on branches of rosemary  
Thai fishcakes with a sweet and spicy chilli dip  
Light sweet potato and coconut cream broth served in shot glasses   
Provençal olive and parmesan mini pie   
Seared Cajun tuna served on a white teardrop spoon with cucumber raita  
Marinated beef teriyaki with red pepper  
Crispy baby spinach and feta beurek in brik leaves 

#### Served cold

Baby beetroot with truffled crème fraîche served on a white teardrop spoon   
Mini cottage pie  
Cumin and poppy seed crisp, creamy goat's cheese and quince   
Crayfish cocktail tossed with rocket, Bloody Mary mayonnaise in a croustade  
Sushi rolls of tuna, Scottish salmon, crab with wasabi and pickled ginger  
Mini vegetable brochette   
Scottish smoked salmon with a horseradish cream in a crispy cornetto  
Sesame coated tuna with a mirin dipping sauce  
Bamboo skewers of roast Mediterranean vegetables, buffalo mozzarella with basil   
Taramasalata and lemon oil in a crispy tartlet with kalamata olive  
Green asparagus with lime hollandaise   
Houmous and piquillo pepper on pita crisps scented with smoked paprika 

### RECOMMENDED WINES

**White** - Gavi, Rive Leone,  
Piedmont, Italy, 2008

**Red** - Fleurie, Millesime, Cave de  
Fleurie, Beaujolais, France, 2007

## FINGER BUFFET MENU



**SELECTION OF 6 FINGER BUFFET ITEMS £30.00 per person**  
(12 pieces)  
£5.00 per additional item per person (2 pieces)

### RECOMMENDED WINES

**White** - Pinot Grigio delle Venezie,  
Ca' Marengo, Veneto, Italy, 2008

**Red** - Pinot Noir Vin de Pays d'Oc,  
Bouchard Aine & Fils, South of  
France, 2007

#### Served hot

Tartine of sirloin beef, sun blushed tomatoes, mustard leaves, pommery mustard, creamy mayonnaise, toasted focaccia

Spicy shitake, Chinese cabbage, glass noodles delicately wrapped in rice paper 

Mini lamb fillet Wellington

Chicken and spring onion with a yakatori glaze

Traditional mini fish and chips

Tiger prawn and baby squid on a lemongrass skewer

Falafel served with a tahini dip 

Mini beef burger, tomato relish, cheese in a sesame bun

Pizzetta with tomato, mushroom, mozzarella and olive oil 

Spicy chicken fajitas in tortilla wraps

Mini shepherd's pie topped with sweet potato


#### Served cold

Hand carved Jabugo whole ham with rustic bread

Balsamic chicken on toasted ciabatta with guacamole

Scottish smoked salmon and cream cheese bagel

Cumin wafer with gorgonzola, cherry tomato chutney 

Pink radish, yellow tomato on the vine, celery hearts and baby carrots with a trio of dips 

Smoked aubergine in pita bread and picco gallo 

Open sour dough roll with chicken liver pâté and red onion marmalade

Fresh tuna wrap with creamy mayonnaise and coriander leaves

Bocconcini, cherry tomato and basil skewers 

#### Desserts

Kensington carrot cake with mascarpone cream and pineapple crisp

Seasonal fruit skewers lightly dusted with sugar

Triple baked chocolate brownies

Traditional biscotti selection

Mini passion fruit tartlets

Rich chocolate éclairs

Raspberry pavlovas with candied ginger

Assorted ice cream in crispy cornettos

Tea, coffee and chocolates £3.50 per person

Tea, coffee and assorted macaroons £3.50 per person

## WORKING BUFFET LUNCH



### WORKING BUFFET MENU £30.00 per person

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

#### Served cold

Freshly baked focaccia, ciabatta and olive sour breads with deli toppings and Roof Gardens BLTs

Houmous dip with fresh seasonal vegetables and pita 

Hand-sliced pata negra, with country bread and Normandy butter

Mediterranean vegetables with buffalo mozzarella 

Continental and British cheeses, walnut bread and chutney 

The Roof Gardens avocado and prawn cocktail served in individual martini glasses

#### Served hot

Pavé of Scottish salmon with sorrel and a vermouth beurre blanc

Chicken and spring onion yakatori glaze

Grilled sea bass with a caper and lemon butter

Baby spinach and button mushroom cannelloni in a creamy cheddar béchamel 

Brochette of lamb charcoal


Creamy penne pasta with parmesan and basil oil 

#### Salads

Niçoise salad with fresh tuna

Traditional Greek salad 

Rocket with oven baked vine tomato and parmesan shavings 

Crispy baby gem lettuce, tomato on the vine and toasted flatbread with a spicy marinade 

Young garden peas, borlotti beans in a creamy French mayonnaise 

Romaine with classic Caesar dressing, parmesan reggiano and garlic croûte

Cumin roasted carrot salad lightly dressed with virgin olive oil and orange zest 

#### Desserts

Guanaja chocolate and crispy praline slice

Tangy lemon tart with raspberry compote

Golden Delicious crumble

Seasonal fruit

Banana and toffee cheesecake

Tea, coffee and chocolates

## DAY DELEGATE PACKAGE



150



50



70

**DAILY DELEGATE RATE £79.00 per person**

### PACKAGE INCLUDES:

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

### AH, JUST MADE IT!

Tea, coffee, freshly squeezed orange, grapefruit and apple juices

Assorted smoothies and fresh fruit plate

Selection of mini Danish pastries, croissants and pains au chocolat

### HOW LONG UNTIL LUNCH?

Tea, coffee and biscotti

### LUNCH TIME!

Working Buffet Lunch

or

Buffet Menu A

or

Set 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: assorted flavoured macaroons, chocolate brownies, fruit and fennel biscotti, Kensington carrot cake, mini doughnuts, fruity flapjacks, mini chocolate éclairs, coconut rock cakes


### BITS AND PIECES

A flipchart with spare pad and pens, LCD projector and screen, conference pads, pens, mineral water and conference mints; floral arrangement; selection of daily newspapers

## THE ROOF GARDENS EVENTS WINE LIST

## VIRGIN UNITE WINE SELECTION\*

White - Tortoise Mountain, Sauvignon/Chenin  
South Africa 2008  £20.00

Red - Tortoise Mountain, Pinotage/Shiraz  
South Africa 2008  £20.00

\*A contribution of £0.50 per house wine goes to Virgin Unite, the Virgin Group's entrepreneurial arm [www.virginunite.com](http://www.virginunite.com)

## WHITE

Chenin Blanc/Colombard 2009,  
Acacia Tree (Paarl, South Africa) £23.00

Sauvignon Blanc 2008,  
San Rafael (Central Valley, Chile) £25.00

Chardonnay 2008,  
Wandering Bear (California, USA) £26.00

Pinot Grigio delle Venezie 2008,  
Ca' Marengo (Veneto, Italy) £26.00

Rioja Blanco Viura/Malvasia 2008,  
Vivanco (Rioja, Spain) £27.00

Unoaked Chardonnay Laroche 2008  
(South of France) £28.00

Gavi 2008, Riva Leone (Piedmont, Italy) £29.00

Sancerre 2008,  
Le Manoir André Neveu (Loire, France) £36.00

Chablis 2008,  
Françoise Chauvenet (Burgundy, France) £38.00

Sauvignon Blanc 2008,  
Cloudy Bay (New Zealand) £42.00

Gruner-Veltliner Charming Laurenz V 2007  
(Kamptal, Austria) £44.00

Pouilly Fumé Les Affaubertis Eric Louis 2008  
(Loire Valley, France) £44.00

Chenin Blanc De Trafford 2008  
(Stellenbosch, South Africa) £49.00

Puligny Montrachet En Truffière Vieilles Vignes  
2007, Vincent Girardin (Burgundy, France) £89.00

## ORGANIC WINES

White - Organic Sauvignon Blanc 2008,  
Chilcas Estate (Chile) £28.00

Red - Organic Cabernet Sauvignon 2006,  
Chilcas Estate (Chile) £28.00

## ROSÉ

Rosé 2009, Valdivieso (Central Valley, Chile) £23.00

Pinot Grigio Blush 2008,  
Lamberti (Veneto, Italy) £25.00

Chapel Down English Rose (Kent, England) £34.00

Sancerre Rose 2008,  
Andre Neveu (Loire, France) £36.00

## RED

Barbera 2007,  
Riva Leone (Piedmont, Italy) £22.00

Malbec 2008,  
Pirolo (Mendoza, Argentina) £25.00

Merlot 2008,  
Wandering Bear (California, USA) £26.00

Shiraz 2007,  
Saam Mountain (Paarl, South Africa) £26.00

Rioja Crianza 2005,  
Dinastia Vivanco (Rioja, Spain) £29.00

Côtes du Ventoux 2007,  
Terres de Truffes (France) £29.00

Pinot Noir Vin de Pays d'Oc 2007,  
Bouchard Aîné & Fils (South of France) £32.00

Fleurie 2008,  
Millesime Cave de Fleurie (Beaujolais, France) £33.00

Cabernet Sauvignon Wholeberry 2007,  
Springfield Estate (Robertson, South Africa) £34.00

Shiraz 2007,  
Mitchelton (Central Victoria, Australia) £35.00

Malbec 2007,  
Catena (Mendoza, Argentina) £39.00

Château Lamartre Grand Cru 2005,  
St-Émilion (Bordeaux, France) £42.00

Pinot Noir Huia 2007  
(Marlborough, New Zealand) £43.00

Nuits St. Georges Les Charmeuses Vieilles  
Vignes Nicolas Potel 2005 (Burgundy, France) £69.00

Château Batailley 5th Cru Classé  
Pauillac 2004 (Bordeaux, France) £92.00

## CHAMPAGNE

Beaumont Cuvée Brut  £49.50

## BRUT NON VINTAGE

Moët & Chandon Brut NV £62.00

Veuve Clicquot Brut NV £75.00

Bollinger Special Cuvée £85.00

Dom Perignon 2000 £185.00

## ROSÉ

Veuve Cliquot Vintage Rosé £120.00

Dom Perignon Rose 2000 £185.00

## THE BEVERAGE COLLECTIONS

### COLLECTION A - 5 HOURS

Tortoise Mountain Sauvignon/Chenin  
Tortoise Mountain Pinotage/Shiraz  
Grosch  
Soft drinks

**£39.00 PER PERSON**

Each additional hour is £8.00 per person

### COLLECTION B - 5½ HOURS

#### 1/2 hour arrival reception

Beaumont Champagne

#### 5 hours

Tortoise Mountain Sauvignon/Chenin  
Tortoise Mountain Pinotage/Shiraz  
Grosch  
Soft drinks

**£49.00 PER PERSON**

Each additional hour is £8.00 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  
Tortoise Mountain Sauvignon/Chenin  
Tortoise Mountain Pinotage/Shiraz  
Grosch  
Soft drinks

**£62.00 PER PERSON**

Each additional hour is £11.00 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  
Tortoise Mountain Sauvignon/Chenin  
Tortoise Mountain Pinotage/Shiraz  
Grosch  
Soft drinks

**£72.00 PER PERSON**

Each additional hour is £11.00 per person  
(excluding Champagne)

\*License extension may be required

### COCKTAIL AND CANAPÉ RECEPTIONS

Friday and Saturday evenings - 7pm to 9.30pm

#### Cocktail Party 1 - 2½ hours

A selection of 6 canapés, unlimited specially selected red and white wines, beer and a selection of soft drinks.

**£42.50 PER PERSON**

#### Cocktail Party 2 - 2½ hours

A selection of 6 canapés, ½ hour arrival reception with Beaumont Champagne, 2 hours unlimited specially selected red and white wines, beer and a selection of soft drinks.

**£52.50 PER PERSON**

#### Cocktail Party 3 - 2½ hours


A selection of 6 canapés, unlimited Beaumont Champagne, house spirits and mixers, specially selected red and white wine, beer and a selection of soft drinks.


**£68.00 PER PERSON**

## BREAKFAST MENUS




### CONTINENTAL BREAKFAST - £25.00 per person


Pain au chocolat, apple and lavender tart, almond croissants 

Assorted fruit smoothies 

Warm ham and cheese croissants

Sour dough tartine of smoked salmon and cream cheese

Brioche and preserves 

Seasonal sliced fruits 

Muesli

Selection of fresh breakfast juices

Freshly brewed coffee


Herbal and breakfast teas


### TRADITIONAL BREAKFAST - £25.00 per person


Crispy bacon and black pudding

Cumberland sausage


Creamy scrambled egg

Grilled vine tomatoes 

Potato hash browns 

Sautéed button mushrooms 

Scottish smoked haddock poached in milk

Assorted Danish pastries 


Selection of fresh breakfast juices

Freshly brewed coffee

Herbal and breakfast teas


### FINGER BREAKFAST - £25.00 per person

Scottish smoked salmon and cream cheese bagels

Mini egg Florentine with tomato hollandaise 

Assorted smoothies served in shot glasses

Egg rolls and bacon rolls

Apple and lavender tartlets 

Chipolatas with Dijon mustard

Mini ham and cheese croissants served warm

Selection of fresh breakfast juices

Freshly brewed coffee

Herbal and breakfast teas

## COCKTAIL JUGS MENU

### COCKTAIL JUGS - £32.50 PER JUG

#### PINK FLAMINGO

Absolut Kurrant  
Chambord  
Lychee juice  
Cranberry juice  
Fresh raspberries

#### SEX ON THE ROOF

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

#### RASPBERRY COOLER

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

#### ROOF TOPPER PLYMOUTH

Gin  
Crème de Mure  
Blackberry puree  
Topped with apple juice and squeezed limes

#### 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  
Passionfruit puree  
Topped with apple juice

### NON-ALCOHOLIC - £15.00 PER JUG

#### VIRGIN PINA COLADA

Pineapple juice  
Coconut cream  
Fresh lime juice

#### VIRGINPOLITAN

Cranberry juice  
Orange juice  
Pineapple juice

#### VIRGIN SEX ON THE BEACH

Orange juice  
Grenadine  
Cranberry juice  
Fresh lime juice  
Sugar syrup