

ABOUT US

Our menus, although unashamedly modern and predominantly British, can be adapted to suit every type of event – be that a sales conference, trade fair, consumer show or live music in the Grand.

Whatever the occasion let us surpass your expectations and create an exquisite culinary experience that will delight organiser and visitor alike. Using our unique London Larder, we endeavour to source as responsibly as possible from the only the very best local suppliers – our belief being that food should be in season, fresh, uncomplicated and utterly delicious.

Our experienced team will guide you every step of the way and ensure that the right menu is chosen to complement your event.

Price includes staffing to standard industry ratio's, all CCG and linens. Upgrades can be provided at an additional cost.

WHO WE WORK WITH:















SECRET SMOKEHOUSE



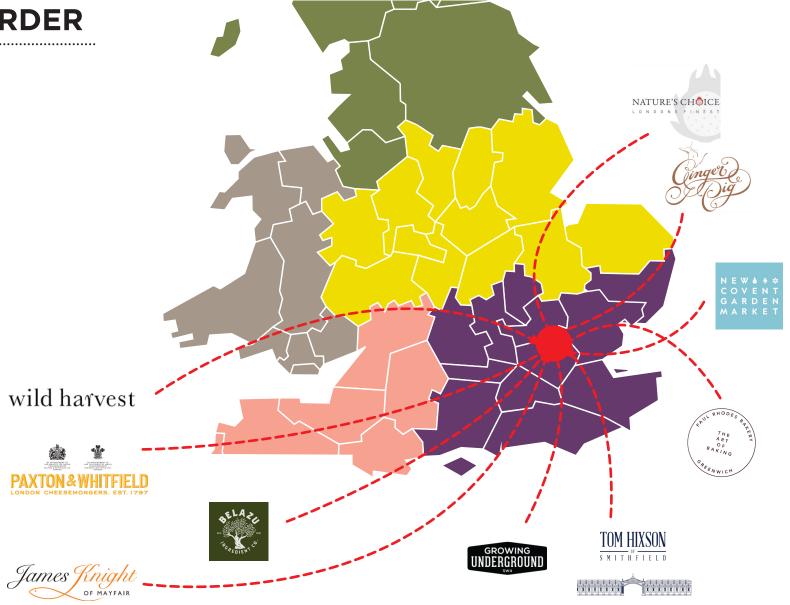








The London LARDER





OUR COFFEE

We ethically source some of the best coffee on the planet through a network of regional roasters who in turn give back directly to the very communities with which they trade. Camino is our house blend, single origin espresso from the Jaen region of Northern Peru.



Sourced direct from 72 individual smallholders and farmers, and roasted in small batches in East London by award-winning Union Hand-Roasted Coffee, Camino is aimed at those wanting a cup of coffee that delivers real quality while making a material difference to the lives of people who need it most. Delivering a deliciously sweet espresso with a fully transparent supply chain, Camino – Spanish for Path, Journey – brings to life our long-term journey with our farmer partners in Jaen.

OUR TEA

Far from being a run of the mill cuppa, The London Tea Company have been blending, brewing and drinking teas since 2003 and are determined to spread the word on how great tea can be. They've developed an exciting range of teas and herbal infusions that are packed with flavour



The London tea Company source all their teas honestly and know where it's been from bush to cup. On top of that they're fully Fairtrade and free from artificial flavourings, colourings and preservatives dedicated to reducing their environmental footprint through selecting their teas and extracts from trusted partners.



v - Vegetarian vg - Vegan gf - Gluten Free

BREAKFAST

Selection of tea and Camino coffee, biscuits & bottled water £3.85

Individual breakfast Items

Polenta muffins, Smoked Suffolk bacon or Ginger Pig Cumberland sausage £4.95 gf
English breakfast muffins, field mushroom and slow roasted tomatoes £4.95 v

Smashed avocado, lime and chilli on sourdough £4.95 vg

Severn and Wye Smoked salmon bagel, cream cheese and chive £5.95

Natural yoghurt, home-made granola and seasonal fruit compote £3.95 v, gf

Breakfast baps £5.95

choose from bacon, sausage, tomato & mushroom

Selection of mini pastries & croissants £4.95 v

Pain au chocolate
Pain au raisan
Almond croissant
Danish pastries



Healthy breakfast £14.95

Natural yoghurt, home-made granola and seasonal fruit compote \mathbf{v} , \mathbf{gf}

Overnight oats, organic apple juice, raisins, dates, apple and cinnamon \mathbf{vg} , \mathbf{gf}

Smashed avocado, poached free range egg on sourdough ${f v}$

Seasonal smoothie and juice vg, gf

Seasonal fruit vg, gf

Selection of tea and Camino coffee

v - Vegetarian vg - Vegan gf - Gluten Free

Continental breakfast Package £15.95

Fresh fruit salad, mint and pomegranate vg, gf

Croissants and breakfast pastries from our local baker V

Canon and Canon cured British meats

Paxton & Whitfield breakfast cheeses

Toasted artisan breads, home-made preserves V

Severn and Wye smoked salmon **gf**

Selection of tea and Camino coffee

Olympia Business Breakfast £12.95

Croissants and breakfast pastries from our local baker V

Ginger Pig saddleback pork bacon rolls

Seasonal fruit vg, gf

Seasonal smoothie vg, gf

Green wake up juice vg, gf

Overnight oats, seasonal fruits, toasted seeds vq, qf

Selection of tea and Camino coffee

Vegetarian breakfast £14.95

Smashed avocado, toasted seeds & chilli with feta

Roast field mushroom vg, gf

Pan-fried potato rösti **vg**, **gf**

Grilled tomato vg, gf

Free range eggs **gf**

White & granary sourdough bread

Selection of tea and Camino coffee

Full English breakfast £16.95

Cumberland pork sausage from Ginger Pig

Suffolk sweet cured bacon **af**

Clonakilty black pudding

Grilled vine tomato vg, gf

Roasted field mushroom vg, gf

Free range eggs **v, qf**

White & granary sourdough bread V

Selection of tea and Camino coffee



Mid-morning break

v - Vegetarian vg - Vegan gf - Gluten Free

Healthy snacks £6.95

Seasonal fruits **vg**, **gf**Cashew and date protein bites **vg**, **gf**Smoked almonds **vg**, **gf**Yoghurt coated dried fruits **v**, **gf**

Indulgent savoury snacks £7.95

British Cured snacking meats

Aged Somerset cheddar

Kasha spiced nut mix vg

Grazing snacks

Guacamole, taco chips £3.95 vg, gf

Beetroot hummus, radish, carrots & celery £3.95 vg, gf

Pea smash, broad beans, edamame, preserved lemon & feta £4.95 v, gf

Natures choice cherry tomato pots £3.95 vg, gf

Selection of nuts & roasted corns from Belazu Greenford £4.95 v

Vegetable crisps £2.95 vg

Savoury popcorn £2.95 vg, gf

Energy bites £3.95 vg, gf

Vegan cocoa bar £3.95 vg



LUNCH

vg and gf options available

v - Vegetarian vg - Vegan gf - Gluten Free

Traditional sandwich working lunch £10.95

Sandwich menu sample, changes daily

Slow cooked gammon, Brie, wild rocket and mustard

Chicken pesto, sun-dried tomato and baby gem

Tuna, sweetcorn and water cress

Mature cheddar, vine tomato and chutney v

Smoked salmon, cream cheese and cucumber

Seasonal fruit v

Crisps v

Gourmet sandwich working lunch selection £13.95

Sandwich menu sample, changes daily

Mozzarella, prosciutto, vine tomato and basil on ciabatta

Moroccan chicken, preserved lemon & spinach wrap

Goats cheese, plum chutney, gem lettuce on rye bread v

Smoked salmon, rocket, lemon, pickled red onion bloomer

Ham, house made piccalilli, cucumber & lollo biondo on focaccia

Raw vegetables, hummus and burnt spring onion dips vg, gf

Seasonal fruit v

Crisps v



Cold London Larder Buffet £26.95

v - Vegetarian vg - Vegan gf - Gluten Free

(minimum order of 20 people)

A table of foods inspired and supplied by our local suppliers

Paxton and Whitfield artisan cheeses, oat biscuits, chutney, celery and grapes

Selection of finest British charcuterie, pickles

Belazu antipasti - marinated olives, balsamic onions, pickled char-grilled vegetables and stuffed Piquillo peppers **v**Roasted rare shorthorn beef from the Ginger Pig, pickled forest mushrooms, horseradish, watercress **gf**Salad from Natures Choice, new Covent Garden market **vg**, **gf**

Roast new potatoes, spring onion and chives **vg**, **gf**Lemon drizzle loaf and Bread Ahead

Salted caramel chocolate brownie **vg**, **gf**Artisan breads from our local baker **v**

Cheeseboard £10.95

Selection of the finest cheeses from the British Isles
including Montgomery Cheddar, Doorstone goats' cheese, Colston Basset Stilton
and St Jude cheeses, whipped quince paste, house made pear chutney, oat cakes
and artisan breads

Charcuterie board £12.95

A selection of British meats including:

Venison salami, Cured Coppa, silverside bresaola, oak smoked Merguez, local sourdough,

silver skin onions & pickled carrots



v - Vegetarian vg - Vegan gf - Gluten Free

BUFFET

Hot & Cold Lunch Buffet £24.95

Minimum order 20 people for all the below dining options

Roast cornfed chicken, baby gem, summer beans, tarragon sauce, sauté potatoes **gf**Gnocchi, peas, Ricotta, lemon and parsley pesto **v**Seared peppered Yellow Fin tuna, fennel, artichoke and Niçoise dressing **gf**Heirloom tomatoes, wasabi mascarpone, pickled shallots & fresh basil **v, gf**Charred broccoli, citrus, grains and seeds & crispy shallots **v,gf**Lemon & raspberry tart **v**

WORKING LUNCHES

Sample Menus, from £22.95

We are happy to design any menu for you in line with the show

v - Vegetarian vg - Vegan gf - Gluten Free

Persian Buffet

(minimum order of 20 people)

Young vegetable crudité, Babaganoush, roasted red pepper hummus, Greek yoghurt, cucumber and dill **v**Sesame and nigella seed lavosh bread **v**

Tabbouleh salad **vg**

Marinated English feta, pickled shallots and preserved lemon gf

Sweet potato and butternut falafel vg

Grilled lamb kofta, mint and parsley dressing gf

Harissa spiced chicken breast, preserved lemon and hazelnuts gf

Nutty Baklava with honey v

Mediterranean Buffet

(minimum order of 20 people)

Bresaola, grilled artichokes, rocket, pecorino gf

Marinated sardines, sea purslane, romesco sauce **gf**

Grilled and raw bitter leaves, capers, aged balsamic vg, gf

Quail egg Niçoise salad **gf**

Praline mousse, coffee jelly, Amaretti crumb **v**

Epoisses, Gorgonzola, Manchego, quince paste, candied fig, walnut loaf, focaccia and ciabatta

Japanese Buffet

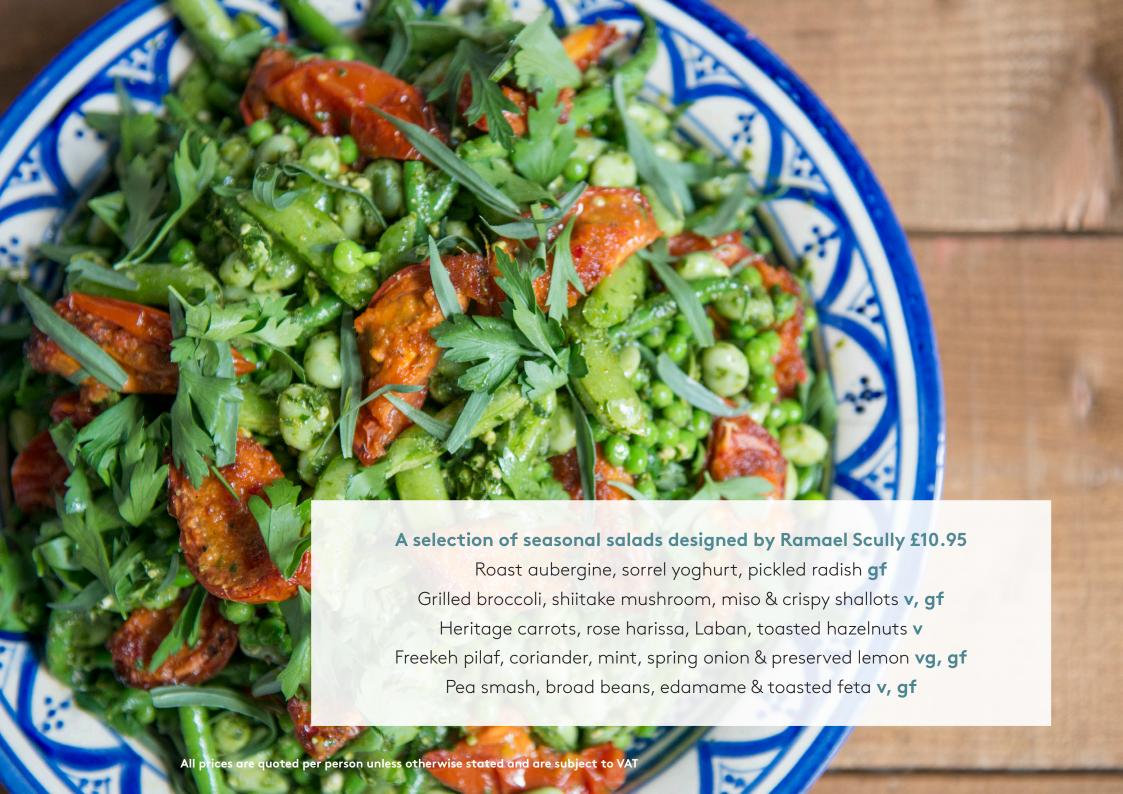
(minimum order of 20 people)

Salmon teriyaki, steamed pak choi, ginger and garlic
Vegetable tempura, sweet chilli mayonnaise v
Beef tataki, pickled moulis, ponzu dressing
Kombu cured mackerel, citrus dashi, radishes, cucumber gf
Glass noodles, shiso and watercress, pickled plum vg, gf
Edamame beans, ginger, soy and wasabi vg
Lychee delice, Thai basil meringue v, gf
White chocolate and coconut mousse, mango gel v, gf

Finger Food choose 3 items pp for £14.95 any additional item £4.00

Piglets Pantry organic pork sausage roll with Red Leicester, home-made piccalilli & watercress
Line caught cod dog, naked slaw, chunky tartare sauce, pickled cucumbers & crispy shallots
Braised sticky beef rib, kimchi salad, spiced mayonnaise, toasted brioche bun
Grilled tempeh slider, gochujang & soy, avocado slaw, seeded roll vg
Lamb kofta, minty tzatziki, hummus & crispy Khobez
Hirata steamed bun, confit duck, Hoisin, fresh chili & coriander
Truffle, Gruyère & parmesan mac & cheese bites v
Savoury choux buns, oak smoked salmon rillette & pickled mooli
Pumpkin & ricotta arancini, crispy sage v
Home-made sourdough pizza, British burrata & Cornish Coppa

v - Vegetarian vg - Vegan gf - Gluten Free



CANAPÉS

Selection 3 items pp for £12.95 any additional item £3.50

v - Vegetarian vg - Vegan gf - Gluten Free

Fish

Dill Cured Salmon, Pumpernickel, wasabi
crème fraiche, burnt orange
Citrus cured seabass, lemon crème fraiche, blini & caviar
Mackerel tartare, toasted sourdough, fennel fronds
Hand-Picked crab, watermelon, avocado puree
& sea vegetable **gf**

Tempura monkfish, fragrant peppercorn & herb butter Roast queen scallops, crushed peas & marjoram **gf**

Meat

Toasted olive bread, spiced coppa & Graceburn cheese
Lamb belly fritters, sauce paloise
Caraway biscuit, peach & venison
Crispy chicken, rosemary & thyme, home-made ricotta **gf**Cured goose, fenugreek & sage **gf**

Vegetarian

Raw courgette, cashew nut hummus, pickled baby carrots

Pea and pecorino arancini

Dauphine potato, crème fraiche & chive **gf**Kohlrabi, apple vinegar & marigold **vg**, **gf**Wild mushroom Palmiers, green olive & truffle

Courgette, mint & Graceburn beignet

Sweet

Passion fruit and chocolate lollipop, dried mango **v**, **gf**Tonka bean meringue, chantilly cream **v**, **gf**Caramelised lemon tartlet **v**Raspberry and vanilla delice **v**

Nibbles menu 3 items £5.95

Squid ink Tapioca | Home-made quavers | Pecorino vg
cheese straws | Halkidiki olives vg, gf
Salted green peas | smoked almonds
| rose harissa peanuts vg, gf
Whipped burrata with music bread vg,gf

vg, gf

BOWL FOOD

menu choose 3 items for £18.95 any additional bowl £5.50

v - Vegetarian vg - Vegan gf - Gluten Free

Meat

Slow cooked piglet belly, burnt apple,
black garlic, pickled radish **gf**Confit chicken, celeriac puree, pickled
mushrooms & nasturtium **gf**Native beef rib, Comte mash, roscoff
onion & red wine jus **gf**Grilled lamb cannon, Laban, Violeta mustard &
crushed green herbs **gf**

Fish

Cured salmon, horseradish cream,
pickled cucumber & caviar **gf**Grilled octopus, tarama, lovage & fennel **gf**Seared cod fillet, coco beans, mussels & clams
Roasted monkfish, saffron mash,
capers & brown shrimp

Vegetarian

Truffle mac & cheese, roasted pumpkin,
gruyere & parsley crumb v

Quinoa falafel, hummus, tzatziki, fattoush
salad & crispy khobez vg

Salad of yellow courgette, grace burn cheese, savoury
granola & preserved lemon vg,gf

Artichokes baked in their skins, miso, burnt hay &
toasted hazelnuts v

Sweet

Rhubarb and ginger fool **v**, **gf**Cardamom panna cotta, chai granita **v**, **gf**Lemon posset, raspberries, meringue **v**, **gf**Whipped caramel chocolate mousse, pistachio and olive oil cake **v**



FORMAL DINING

Three courses £55.00

Please choose one starter, one main & one dessert

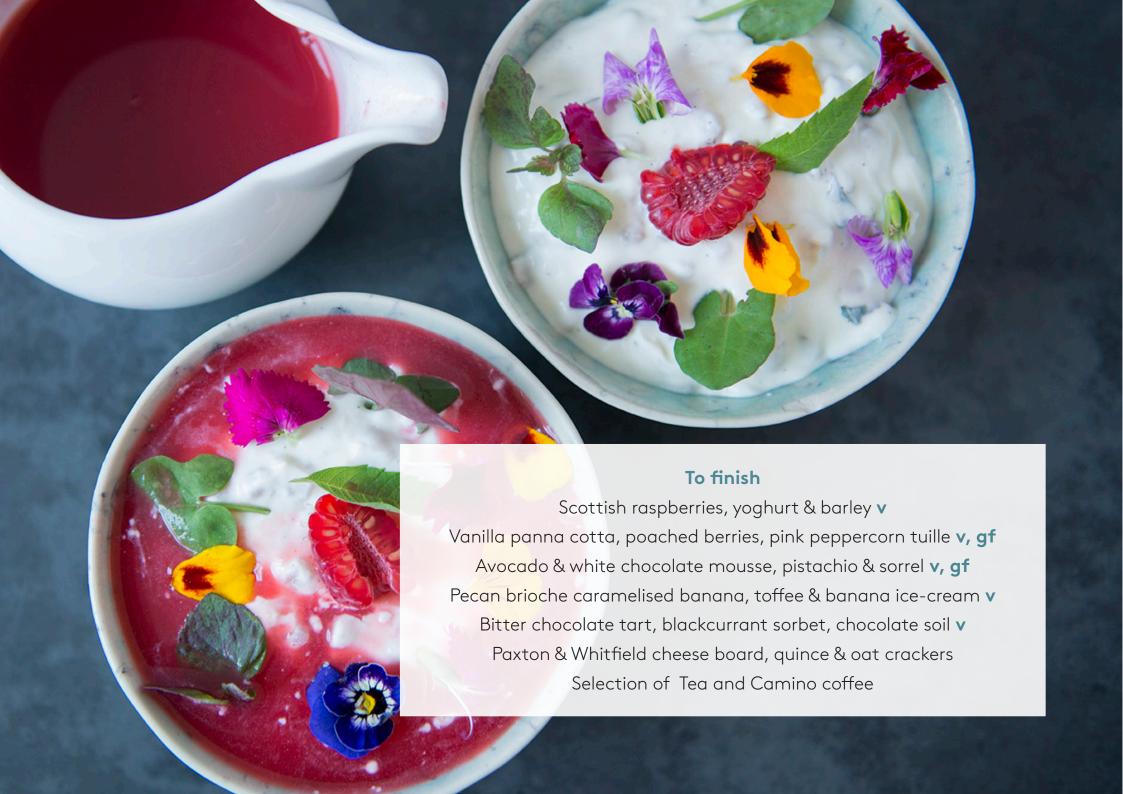
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To start

Carrot tartare, carrot tops, clementine & marigold vg,gf
Crushed pulses, barbecued chicory & fresh ricotta vg,gf
Cured salmon, cucumber, horseradish & crème fraiche
Cornish crab, heritage beetroot, raw apple, wasabi yoghurt gf
Silverside bresaola, truffle pecorino, fresh blackberries gf
Organic chicken terrine, cured ham, tarragon mayonnaise

To follow

Pan seared salmon fillet, roast fennel, samphire, tomato & caper vinaigrette gf
Roasted cod fillet, cauliflower & brown shrimps gf
Barbecued Iberico pork with sweetcorn & butter beans gf
Seared lamb rump, crushed green herbs & violette mustard
Grilled cauliflower steak, rosemary polenta, pickled mushrooms vg, gf
Seared tempeh, courgette salad, cherries, pistachio & marjoram vg











THE GATHERED TABLE

A gathering of the best and brightest minds-renowned chefs, tech innovators, experts in health and nutrition, sustainability champions and aspirational creatives-whose purpose is to predict and share new trends in food and drink to deliver real customer insight that challenges the status quo.

Collaborating at every level, these thought leaders set the agenda and provide a clear advantage for Host. Their fresh thinking will help to shape the future of any dining experience, look beyond the everyday and re-imagine the happier, healthier and more productive workforce of tomorrow.



OLLIE DABBOUS

Curated tasting menu £65 with wine paring £89



Carrot tartare, orange blossom & pistachio Chapel Down sparkling wine

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Cured salmon, cucumber, horseradish & crème fraîche Biecher & Schaal Riesling Grand Cru Sommerberg

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Jerusalem artichokes baked in their skin, hazelnuts & miso Bicher & Schaal Riesling Grand Cru Sommerberg

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Grilled lamb, crushed green herbs & violet mustard Chateau Viramiere, St Emilion Grand Cru

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Tonka bean custard, soaked apricots & marigold

-

Hand-made chocolate truffles & tea, Camino coffee

JOSÉ PIZARRO

Curated Tapas Menu £45



5J Cinco Jotas jamon Iberico

-

Pan con tomate

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Patatas bravas with alioli

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Summer salad, smoked salmon pate

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Squid ink & prawn croquettas

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Chorizo cooked in Rioja wine

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Chocolate pot, extra virgin olive oil, sea salt & shortbread crumble

RAMAEL SCULLY

Menu £45



Dukkah chickpea, burnt aubergine, coriander & chili Labneh

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Char-grilled broccoli, rice vinegar, slow cooked egg

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Kohlrabi, coconut & sorrel yoghurt, cucumber, curry oil, toasted cashew

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Black garlic eggplant, sweet corn, pine nut, jalapeno

-

Yoghurt sherbet, seed granola, apricots, young basil



















Drinks List

White Wine

El Muro Blanco Macabeo

£23.00 12.5% abv

Spain

Plenty of refreshing fruit flavours of peach and apple, lifted by some a fresh acidity on

La Serre Chardonnay Vin de Pays d'Oc

12.5% abv

£25.00

This light and refreshing Chardonnay has aromas and flavours of lemons and crisp green apples.

Giesen Vineyard Selection Sauvignon Blanc

12.5% abv

£31.00

New Zealand

This Marlborough Sauvigon Blanc has aromas or green pineapple, crushed nettle with tropical undertones. A textural mid-palate with fruit sweetness with a balanced, persistent dry finish.

Le Versant Viognier

13% abv

£32.00

IGP d'Oc - France

Bright colour with green tints. Intense apricot, peche de vigne and rose flavours, with hints of ginger and mints. Strong and generous on the palate, developing towards a smooth and fruity finish.

Riff Pinot Grigio

12% abv

£32.00

Italy

A soft Pinot Grigio with gentle fruit flavours, including green apple and citrus fruit, with notes of honey.

Domingo Martin Albarino

12.3% abv

£40.00

Spain

Rich and generous flavours of ripe peaches and pears, backed by vivid lemon and mineral acidity. A well-balanced wine with a fresh finish.

La Chablisienne Petit Chablis Vibrant

12.5% abv

£43.00

Pale-yellow colour, the wine is crystal clear and brilliant. On the nose, aromas of ripe white fruits with hints of peach. The freshness and complexity becomes even more intense after some time in the glass.

Albourne Estate Sandstone Ridge Chardonnay 12% abv £51.00 England

Chardonnay-led blend offering a perfectly-balanced fuller wine than is typical in England, making it highly flexible as a solo or food matching wine. Hand-selected grapes & contact with new French oak.

Sancerre Clos Paradis Domaine Fouassier

12.5% aby £55.00

France

A very balanced wine, with aromas and flavours of pear, acacia, grapefruit and honey. A refreshing finish.

Rose Wine

The Bulletin Zinfandel Rose

10% abv

USA

This wine has plenty of raspberry and watermelon fruit flavours. Juicy and light, it has a refreshing finish.

Conto Vecchio Pinot Grigio Blush

12% aby **£29.00**

£23.00

Italy

This Pinot Grigio is pleasant on the nose with fruity and slightly floral notes. On the palate, it's particularly crisp and balanced

Miraflors Cotes du Roussillon Rose Domaine Lafage 12.5% abv £37.00

France

This wine is a blend of Mourvedre and a small part Grenache Gris. Grown on terraced plots along the coast and aged in concrete, it is decidedly Provencal in style. It is juicy, with pure strawberry, citrus and orange peel flavours. The wine has a distinct minerality, with a deliciously fresh finish.

Chateau d'Esclans Whispering Angel Rosé

13.5% aby **£56.00**

Pale pink in colour, it has flavours of redcurrant, dried flowers and spices on the nose, with a subtle herbal quality. Dry, with bitter red fruit flavours, it has a firm finish with lingering herbal notes.

Drinks List

Red Wine

El Muro Tinto Trempranillo Garnacha

13% abv

£23.00

Spain

This is a soft, fruity, easy-going red with bags of dark berry fruit and a twist of pepper on the finish.

La Serre Merlot Vin de Pays d'Oc

13% abv

£25.00

Young, juicy and full of soft easy-going plum and blackberry fruit.

Valdivieso Cabernet Sauvignon

13.5% abv

£28.00

Attractive dark red color. Rich berry fruit aromas, blackberries, and sweet spices, coffee, chocolate and vanilla. Full bodied, very flavorsome, with a round soft structure.

Oscuro Mendoza Malbec

13.5% abv

£31.00

Araentina

Pure, juicy flavours of plum and blackberry, with a hint of chocolate and vanilla from the oak ageing. It has a long, lingering and elegant finish.

Zensa Primitivo IGP Puglia

13.5% abv **£33.00**

Intense ruby-red colour, with a complex bouquet, reminiscent of cherries, dried berries and toasted almonds. In the mouth it is full-bodied yet smooth and elegant with a silky texture. The finish is long and lingering, with a burst of spiced cherries and bright fruit and earthiness at the end.

Alain Jaume Lirac Rouge Clos de Sixte

15% abv

£46.00

France

A wine of considerable intensity. Aromas and flavours of blueberries, white flowers, ripe red cherry and notes of dark chocolate.

Battle of Bosworth Puritan Shiraz

14.5% abv **£48.00**

Australia

Aromas and flavours of damson, blueberries and dark chocolate. It's a full-bodied red wine, with a smooth texture.

Bolney Estate Foxhole Vineyard Pinot Noir

12.5% abv

£58.00

England A fragrant, well balanced, medium-bodied wine, full of red cherry flavours and hints of toasted oak. The finish is long and fruity.

Champagne & Sparkling Wine

Vitelli Prosecco NV

11% abv

£28.00

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

Llopart Brut Reserva Cava

11.5% abv **£38.00**

Fresh aromas dominated by white fruit and a lingering acidity on the palate.

Jeio Valdobbiadene Brut

11.5% abv **£38.00**

Bio Organic Prosecco Superiore NV

Italy

Notes of pear and apple blossom with delicate bubbles

Fitz Sparkling Wine NV

12% abv

£42.00

England

Fitz is a sparkling wine from England, but not as you know it. Unlike the usual (Champagne style) English sparkling, this light bodied fun, fruity fizz is Prosecco-like. The grapes used to make it aren't very well known but they're perfectly suited to the English climate.

Laurent-Perrier La Cuvée Brut NV

12% abv

£70.00

France

A popular Grande Marque, dry and lemony with a crisp, biscuity finish. Laurent-Perrier Brut NV is made using the three classic grape varieties - Chardonnay, Pinot Noir and Pinot Meunier. Laurent-Perrier, still family-owned by the de Nonacourt family, is now the fourth largest Champagne House.

Nyetimber Classic Cuvee

12% abv

£76.00

England

After spending three years of fermenting in the bottle on the lees, it has developed a lovely pale gold and gentle fine bubbles. Combined with complex notes of honey, toasted almond and baked apples. A great combination of intensity, delicacy and length.

Laurent-Perrier Cuvée Rosé Brut NV

£95.00

France

Unquestionably the brand leader in this category. Made, unusually, using 100% Pinot Noir grapes from Grand Cru villages. The grapes are allowed only three days brief contact with the skins to give the wine that glorious pink colour. Bottled in the distinctive 'dumpy' bottle.

Drinks List

Draught Beer & Cider

Fosters 50L keg	4% abv	£380
Heineken 50L keg	5% abv	£420
Frontier Craft Lager 50L keg	4.5% abv	£420
Portobello Westway Pale Ale 30L keg	4% abv	£300
London Pride 50L keg	4.1% abv	£420
London Cider W9 30L keg	4.3% abv	£250

Packaged Beer & Cider

Heineken	330ml	5% abv	£5.00
Frontier Craft Lager	330ml	4.5% abv	£5.00
Wild River Pacific Pale Ale	330ml	4.5% abv	£5.00
Menabrea Birra Blonde	330ml	4.8% abv	£5.00
Asahi Super Dry	330ml	5.2% abv	£5.00
Portobello London Pilsner	330ml	4.6% abv	£5.00
Portobello Westway Pale Ale	330ml	4% abv	£5.00
Caple Rd Cider	330ml	5.2% abv	£5.00

Spirits

Berry Bros & Rudd London Dry Gin	70cl	£65
No3 London Dry Gin	70cl	£80
Sipsmith London Dry Gin	70cl	£75
Berry Bros & Rudd Pink Grapefruit & Rosemary Gin	70cl	£75
Berry Bros & Rudd Orange & Thyme Gin	70cl	£75

Berry Bros & Rudd Elderflower & Gooseberry Gin	70cl	£75
Absolut Original	70cl	£65
XR East London Liquor Company Small Batch Grain Vodka	70cl	£75
Jameson Irish Whiskey	70cl	£65
Jack Daniel's	70cl	£70
Glenmorangie The Original	70cl	£80
Havana Club 3 Year Old	70cl	£65
Spice Hunter Rum	70cl	£75
XR East London Liquor Company Demerara Rum	70cl	£75
Aperol Aperitivo	70cl	£50
XR Seedlip Garden 108	70cl	£65

Cocktails

Shake Baby Shake Passion Fruit Martini Can	250ml	£6.00
Shake Baby Shake Raspberry Mojito Can	250ml	£6.00

Soft Drinks

Still and Sparkling Water	750ml	£3.50
Still and Sparkling Water	500ml	£2.50
Franklin & Sons Premium Soft Drinks;	275ml	£3.50
Apple & Rhubarb / Lemonade & Elderflower / Strawberry &		
Raspberry / Orange & Grapefruit		
Pepsi/Diet Pepsi/7up/Tango	330ml	£2.35
Assorted Juices	1ltr	£4.10
Franklin & Sons Tonics & Mixers	200ml	£1.75



ALLERGEN INFORMATION

Please speak to a member of our staff before ordering with regards to any food allergens and intolerances.

CONTACT US

For any more information please contact the Hospitality Sales Team

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