



HOST

OLYMPIA LONDON

HOSPITALITY MENU



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.

HOST

OLYMPIA LONDON

SUPPLIER LOCATIONS

1. H J Forman & Son
2. Ellis Wines
3. Nature's Choice
4. The Bread Factory
5. Paul Rhodes Bakery
6. Cobble Lane
7. Ginger Pig
8. Paxton & Whitfield
9. Belazu
10. James Knight
11. Brindisa
12. Union

OUR SUPPLIERS





OUR COFFEE

UNION

HAND-ROASTED
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

HOPE & GLORY

Far from being a run of the mill cuppa, Hope & Glory are a young, British company mad about tea. They offer only premium, speciality teas; unique, hand-picked, loose leaf, organic, sourced solely from ethical growers whom they have personally met and trust.

Hope & Glory are devoted to tea, and that goes hand in hand with their commitment to the welfare and well-being of our precious planet to make the perfect cuppa.

Hope & Glory's packaging is the first of its kind for tea in the EU (and possibly the world): 100% sustainable packaging solution where every component is recyclable, reusable, and compostable.

BOXED MENU

Individually boxed food & drink options
(Maximum 15 people)

Breakfast box £11.95 per person

Smoked salmon, cream cheese and chive bagel
Seasonal fruit salad
Orange juice
Life Water

Vegan breakfast box £8.95 per person

Mango soy yoghurt, passion fruit and goji berry **gf**
Tropical fruit salad **gf**
Orange juice
Life Water

Continental breakfast box £10.95 **v**

Natural yoghurt, home-made granola, and
seasonal fruit compote **v, gf**
Two mini breakfast pastries **v**
Orange juice
Life Water

Standard sandwich working lunch box £12.95

Sandwich of the day
Raw vegetables, hummus and burnt spring onion dips **vg, gf**
Piece of seasonal fruit **vg, gf**
Tyrrells crisps
Soft drink or water

Working lunch box £15.95

Organic pork, nigella seeds & fennel sausage roll
Raw vegetables, hummus and burnt spring onion dips **vg, gf**
Fruit salad pot **vg, gf**
Chocolate brownie
Soft drink or water

v - Vegetarian
vg - Vegan
gf - Gluten Free

v - Vegetarian
vg - Vegan
gf - Gluten Free

Salad working lunch box £15.95

Meat, fish or plant based salad options – one per person

Zaatar squash, harissa salmon, fattoush salad **gf**
or

Sweet potato falafel, freekeh, beetroot hummus **vg**
or

Poached chicken Niçoise, olive tapenade, mixed leaves

Lemon drizzle loaf

Dried fruit and seed energy bite **vg, gf**

Soft drink or water

London Larder lunch box £18.95

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

British charcuterie, pickles, artisan breads **v**

Belazu antipasti selection **v**

Salted caramel chocolate brownie **vg, gf**

Soft drink or water

Mediterranean lunch box £18.95

Bresaola, grilled artichokes, rocket, pecorino **gf**

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

Quail egg Niçoise salad **gf**

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

Soft drink or water

Persian lunch £18.95

Young vegetable crudité, babaganoush, roasted
red pepper hummus, Greek yoghurt, cucumber
and dill, lavosh bread **v**

Tabbouleh salad **vg**

Harissa spiced chicken breast, preserved
lemon and hazelnuts **gf**

Nutty baklava and honey **v**

Soft drink or water

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v - Vegetarian
vg - Vegan
gf - Gluten Free

ALL DAY HOSPITALITY PACKAGE

£44.95 per person

On arrival

Selection of tea and Camino coffee
Still & sparkling water
Warm mini Danish pastries **v**
Greek yoghurt, home-made granola, berry compote **v**

Mid-morning

Selection of tea and Camino coffee
Still & sparkling water
Oreo cookies **v**
Yoghurt coated dried fruits **v, gf**

Afternoon

Selection of tea and Camino coffee
Still & sparkling water
Energy bites **vg, gf**

Hot & cold lunch buffet menu

Selection of tea and Camino coffee
Still & sparkling water
Heritage tomato, basil, spring onion and grilled feta **v, gf**
Baby gem lettuce, focaccia croutons, parmesan dressing **v**
Freekeh, preserved lemon and roasted peppers **vg**
Roasted cornfed chicken, sage and garlic **gf**
Grilled Brill, nut brown butter, capers,
parsley and Morecombe Bay shrimp
Charred hispi cabbage **vg, gf**
Creamed potatoes **v, gf**
Fresh gnocchi, peas, ricotta, lemon and parsley pesto **v**
Glazed lemon tart, raspberries, dried raspberry meringue **v**
Seasonal fruit **vg, gf**

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BREAKFAST

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

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Individual breakfast items

Polenta muffins, Smoked Suffolk bacon or Ginger Pig
Cumberland sausage **£4.95 gf**

English breakfast muffin, field mushroom and
slow roasted tomatoes **£4.95 vg**

Smashed avocado, lime and chilli on sourdough **£4.95 vg**

Severn and Wye smoked salmon, cream
cheese and chive bagel **£5.95**

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

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Breakfast baps **£5.95**

Bacon

Sausage

Tomato & mushroom **vg**

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Selection of 2 mini pastries **£2.95 v**

Pain au chocolate

Pain au raisin

Almond croissant

Danish pastries

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Healthy breakfast **£14.95**

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

Overnight oats, organic apple juice, raisins, dates,
apple and cinnamon **vg, gf**

Smashed avocado, poached free range egg on sourdough **v**

Seasonal smoothie and juice **vg, gf**

Seasonal fruit **vg, gf**

Selection of tea and Camino coffee

Continental breakfast package **£15.95**

Fresh fruit salad, mint and pomegranate **vg, gf**

Croissants and breakfast pastries from our local baker **v**

Cobble Lane 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

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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 **vg, gf**

Selection of tea and Camino coffee

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Vegetarian breakfast **£14.95**

Smashed avocado, toasted seeds & chilli and 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

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Full English breakfast **£16.95**

Cumberland pork sausage from Ginger Pig

Suffolk sweet cured bacon **gf**

Clonakilty black pudding

Grilled vine tomato **vg, gf**

Roasted field mushroom **vg, gf**

Free range eggs **v, gf**

White & granary sourdough bread **v**

Selection of tea and Camino coffee

v - Vegetarian
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MID-MORNING BREAK

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**

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Indulgent savoury snacks £7.95

British cured snacking meats
Aged Somerset Cheddar
Kasha spiced nut mix **vg**

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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**

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Indulgent sweets £6.95

Double chocolate brownie square **v**
Almond and brown butter financier **v**
Date and miso caramel cookies **v**

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LUNCH

Traditional sandwich working lunch £12.95

Sandwich menu sample, changes daily;

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, vg
Crisps v

Gourmet sandwich working lunch selection £15.95

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
Raw vegetables, hummus and burnt spring onion dips vg, gf
Seasonal fruit v, vg
Crisps v

Cheeseboard £11.95

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 £14.95

A selection of Cobble Lane meats including:
Venison salami, cured coppa, silverside bresaola, oak
smoked merguez, local sourdough, silver skin
onions & pickled carrots

BUFFET

Hot & cold lunch buffet £26.95

Minimum order 20 people for all the below dining options

Roast cornfed chicken, baby gem, summer beans,
tarragon sauce, sauté potatoes gf
Pulled oat moussaka, courgette, aubergine, cherry
tomato compote, vegan mozzarella vg
Seared peppered yellowfin 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
Seasonal fruit v, vg

Cold London Larder buffet £28.95

Minimum order of 20 people

A table of foods inspired and sourced 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 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
Salted caramel chocolate brownie vg, gf
Artisan breads from our local baker v
Seasonal fruit v, vg

WORKING LUNCH

Sample menus, from £24.95

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

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 and honey v
Seasonal fruit v, vg

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
Shaved fennel, orange and sunflower seed praline vg, gf
Marinated heritage tomatoes and pistou v, gf
Seasonal fruit v, vg

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 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, Red Leicester, home-made piccalilli & watercress
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Braised sticky beef rib, kimchi salad, spiced mayonnaise, toasted brioche bun
~
Achari tikki tandoor chicken skewer gf
~
Lamb kofta, minty tzatziki, hummus gf
~
Hirata steamed bun, confit duck, hoisin, fresh chili & coriander
~
Salmon tartar, cucumber, creme fraiche, keta gf
~
Line caught cod dog, naked slaw, chunky tartare sauce, pickled cucumbers & crispy shallots
~
Savoury choux buns, oak smoked salmon rilette & pickled mooli
~
Truffle, Gruyère & parmesan mac & cheese bites v
~
Pumpkin & ricotta arancini, crispy sage v
~
Watermelon, feta, black olive and basil gf
~
Grilled tempeh slider, gochujang & soy, avocado slaw, seeded roll vg

A selection of seasonal salads £11.95

Roast aubergine, sorrel yoghurt, pickled radish v, gf
~
Grilled broccoli, shiitake mushroom, miso & crispy shallots vg, gf
~
Heritage carrots, rose harissa, Labneh, toasted hazelnuts v
~
Freekeh pilaf, coriander, mint, spring onion & preserved lemon vg
~
Pea smash, broad beans, edamame & toasted feta v, gf

v - Vegetarian
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gf - Gluten Free

CANAPÉS

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

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**

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**
Roast queen scallops, crushed peas & marjoram **gf**

Vegetarian

Raw courgette, cashew nut hummus,
pickled baby carrots **vg, gf**
Chilled tomato consommé, fresh basil & rapeseed oil **vg, gf**
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**
Vegan Mess **vg, gf**

Nibbles, 3 items £5.95

Cheese straws | Halkidiki olives **vg, gf**
Salted green peas | Smoked almonds
| Rose harissa peanuts **vg, gf**
Whipped burrata and music bread

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BOWL FOOD

Choose 3 items for £18.95
any additional bowl £5.50

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, Labneh, 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, fattoush salad & crispy khobez **vg**

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

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

Sweet

Rhubarb and ginger fool **v, gf**

Cardamom panna cotta, chai granita **v, gf**

Preserved lemon cheesecake, toasted oats,
fresh blueberry **v**

Compressed pineapple, passion fruit & pistachio **vg, gf**

Whipped caramel chocolate mousse, pistachio
and olive oil cake **v**



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FORMAL DINING

Three courses £55.00

Please choose one starter, one main & one dessert

To start

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

To follow

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

To finish

- Scottish raspberries, yoghurt & barley **v**
- Vanilla panna cotta, poached berries, pink peppercorn tuille **v,gf**
- Avocado & white chocolate mousse, pistachio & sorrel **v,gf**
- Pecan brioche, caramelised banana, toffee & banana ice-cream **v**
- Bitter chocolate tart, blackcurrant sorbet, chocolate soil **v**
- Paxton & Whitfield cheese board, quince & oat crackers

Selection of tea and Camino coffee

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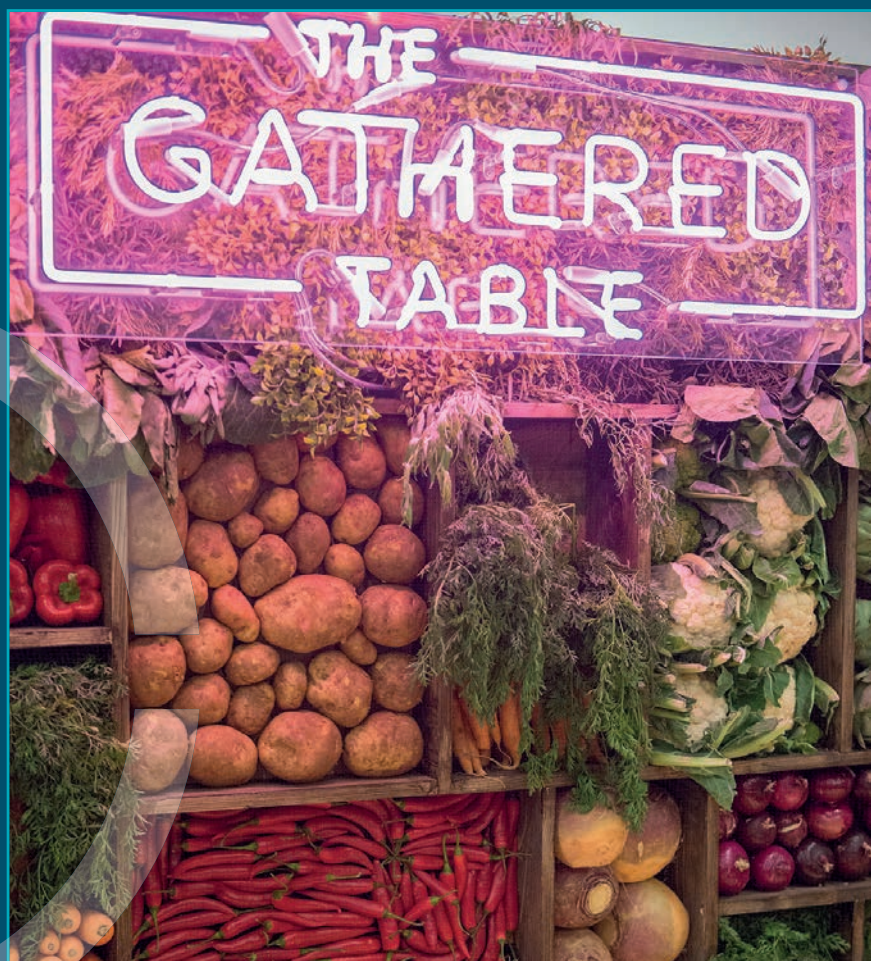


THE GATHERED TABLE

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.

Happy and able to cater for most dietary requirements



José Pizarro Curated Tapas Menu £45

v - Vegetarian
vg - Vegan
gf - Gluten Free

J Cinco Jotas jamon Iberico

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Pan con tomate **vg**

~

Patatas bravas and alioli **v, gf**

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Summer salad, smoked salmon pate **gf**

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Squid ink & prawn croquetas

~

Chorizo cooked in Rioja wine

~

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



Ollie Dabbous Curated tasting menu £65 with wine paring £89

Carrot tartare, orange blossom & pistachio
Chapel Down sparkling wine **v**

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

~

Jerusalem artichokes baked in their skin,
hazelnuts & miso Biecher & Schaal Riesling
Grand Cru Sommerberg **v**

~

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

~

Tonka bean custard, soaked apricots & marigold **v**

~

Hand-made chocolate truffles, tea, Camino coffee **v**

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DRINKS LIST



WHITE WINE



= Vegan



= Organic



= Sustainable



= Biodynamic

Pardina/Chardonnay 'El Zafiro' 2020 £23.00

Extremadura, Spain | 12%

A fresh and lively white that combines the local Pardina grape variety with the renowned and supple Chardonnay.

Hamilton Heights Unoaked Chardonnay 2020 £25.00

South Eastern, Australia | 13%

Bright lemon in colour with flavours of ripe mango, pineapple and peach with a crisp acidity and green apple notes. The tropical notes linger on the palate finishing long and refined.

Le Pionnier Blanc Ugni Blanc/Colombard 2019 £26.00

Côtes de Gascogne, France | 11.5%

Le Pionnier is situated in IGP Comte Tolosan in Gascogne. A crisp floral white with hints of ripe pear and tomato leaf.

Catarratto 'Contrade Bellusa' 2019 £29.00

Sicily, Italy | 12.5%

Sicilian Catarratto sourced entirely from organic vineyards. A pale straw colour with a crisp and balanced palate.

Sauvignon Blanc, Domaine de la Grand Courtade 2019 £33.00

Corbières, France | 12.5%

Lively and expressive with notes of elderflower, white grapefruit, pineapple and passion fruit.

La Chablisienne Petit Chablis 2016 £38.00

France | 12.5%

Aromas of ripe white fruits with hints of peach. The freshness and complexity becomes even more intense after some time in the glass.

Albariño 'Condes de Albarei' 2019 £41.00

Galicia, Spain | 13%

Very fashionable dry white characterised by a lively freshness and dry minerality.

Chapel Down Chardonnay 2019 £48.00

Southern England | 12.5%

A classic style of unoaked Chardonnay with a fresh palate of pineapple and citrus characters.

Chablis Cuvée Emeraude Dom. Alain Gautheron 2018 £59.00

Burgundy, France | 12.5%

Farmed organically and is ripe and flattering with a silky mouthfeel and very long satisfying finish.

RED WINE



= Vegan



= Organic



= Sustainable



= Biodynamic

Tempranillo/Shiraz 'El Zafiro' 2019 £23.00

Extremadura, Spain | 13.5%

A fresh and lively white that combines the local Pardina grape variety with the renowned and supple Chardonnay.

Hamilton Heights Shiraz 2019 £25.00

South Eastern, Australia | 13%

Bright ruby red in colour, this Aussie Shiraz is smooth and soft with juicy black fruit flavours and a hint of spicy pepper. Soft tannins give structure to the wine which has a long and polished finish.

Le Pionnier Rouge Carignan/Grenache 2019 £26.00

Herault, France | 12.5%

This soft and fruity wine is a traditional Languedoc blend of Grenache and Carignan. Soft summer fruits and rich berry flavours reflect the warmth of the Mediterranean, with a subtle spicy finish.

Corzetti Barbera Red Wine DOC 2016 £27.50

Italy | 13.5%

A soft red wine, with red cherry and vanilla flavours alongside more herbal notes. A lovely lingering ripe cherry finish.

Gran Ducay Gran Reserva Tinto Carinena 2018 £29.00

Spain | 13%

Rich and rounded in texture with ripe fruit flavours and soft oaky tannins. It is developing that silky mature flavour.

Malbec 'Punto Alto' 2020 £31.00

Mendoza, Argentina | 14%

A dark purple in colour with bramble fruits and black cherries on the nose. The palate has great concentration with velvety texture, dark fruits and chocolate on the finish.

Montepulciano D'Abruzzo DOC Minini 2018 £34.00

Italy | 12.5%

Ruby red colour with orange tones when aged. The nose is vinous, intense and pleasant, while the palate is full, round and slightly tannic.

Pinot Noir 'Family Vineyard' Wairau River 2019 £41.00

Marlborough, New Zealand | 13%

This Pinot Noir comes from low yielding vines to create wines with true intensity of flavour. It is then fermented and aged in oak for 9 months, creating a Pinot Noir to rival those from Burgundy.

Château des Moines, Lalande de Pomerol 2016 £52.00

Bordeaux, France | 13.5%

An attractive intense garnet colour with brilliant reflections. The palate is as rich as the nose, it offers red fruits in abundance with a soft plummy character and supple tannins.

ROSE WINE



= Vegan



= Organic



= Sustainable



= Biodynamic

Nero d'Avola Rosato 'Il Paradosso' 2020

£24.00

Sicily, Italy | 12%

Made from the island's local hero, Nero d'Avola, with the addition of a little Frappato, a local white variety that contributes to the wine's elegance.

Domaine Grande Courtade Rosé 'l'Instant' 2020

£32.00

Languedoc, France | 12.5%

This is a delicate salmon pink rosé made by the 'saignée' method. It is dry with vibrant summer fruits on the palate and a refreshing and crisp acidity.

Pinot Noir Rosé, Shore Line Winery 2018

£48.00

Devon, England | 12.5%

Clear salmon pink in colour, slightly off-dry with a fresh, balancing acidity and notes of strawberries and blossom.

'Whispering Angel' Rosé Château d'Esclans 2020

£57.00

Côtes de Provence, France | 13.5%

Made from a blend of old vines and using traditional Burgundian winemaking techniques. A rounded and expressive Provence rosé with unusual complexity.

BUBBLES



= Vegan



= Organic



= Sustainable



= Biodynamic

Veuve de Valmante NV

£29.00

France | 10.5%

Easy drinking, soft and well rounded with hints of light summer fruits on the palate and crisp acidity. Vibrant and fun, it makes for a great party wine.

Prosecco Spumante Extra Dry 'Borgo del Col Alto' NV

£32.00

Veneto, Italy | 11%

It is a pale and delicate wine with a fine mousse, persistent fine bubbles and a well balanced, light and fresh palate.

Cremant d'Alsace Brut, Domaine Jean Baptiste Adam NV

£39.00

France | 12%

A blend of Pinot Blanc, Pinot Auxerrois and Pinot Noir. Peachy stone fruit flavours balanced by the fine mousse and zesty citrus acidity.

Chapel Down Bacchus Sparkling 2019

£48.00

Kent, England | 12%

Produced at Forty Hall Vineyard in Enfield and made from Chardonnay, Pinot Noir and Pinot Meunier. Notes of ripe apples, lemon and an autolytic brioche character on the finish.

Forty Hall Vineyards Sparkling Brut 2017

£75.00

London, England | 11.5%

Produced at Forty Hall Vineyard in Enfield. Made from Chardonnay, Pinot Noir and Pinot Meunier. Beautifully balanced with notes of ripe apples and lemon.

Champagne Laurent Perrier La Cuvée Brut NV

£95.00

Champagne, France | 12%

Pale gold in colour, fresh and easy on the palate, with a creamy mousse and notes of honeysuckle, ripe peach and citrus.

DRAUGHT BEER

Equipment hire to serve draught beer & cider £250

| | | |
|------------------------------------|----------|------|
| Grolsch Premium Pilsner 50 ltr keg | 4% abv | £400 |
| Frontier 50ltr | 4.5% abv | £450 |
| London Lager 50ltr keg | 4.5% abv | £520 |
| Meantime London Pale Ale 50ltr keg | 4.3% abv | £525 |
| Anytime IPA 30ltr keg | 4.7% abv | £350 |
| Cornish Orchard Blush 30ltr keg | 4% abv | £300 |

PACKAGED BEER & CIDER

| | | | |
|---------------------------|-------|----------|-------|
| Peroni Nastro Azzurro | 330ml | 5.1% abv | £5.50 |
| Asahi Super Dry | 330ml | 5.2% abv | £5.50 |
| Frontier | 330ml | 4.5% abv | £5.50 |
| London Pale Ale | 330ml | 4.3% abv | £5.50 |
| London Pride | 330ml | 4.7% abv | £5.50 |
| Cornish Orchard Dry Cider | 500ml | 5.1% abv | £7.00 |

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 |

SOFT DRINKS

| | | |
|-------------------------------------|-------|-------|
| Juice Jug 1ltr | | £4.10 |
| Orange, cranberry, apple, tomato | | |
| Harrogate Still and Sparkling Water | 750ml | £3.50 |
| Harrogate Still and Sparkling Water | 330ml | £2.50 |
| Coke/Diet coke | 330ml | £2.35 |
| Cawston Prees | 330ml | £2.75 |
| Cloudy Apple | | |
| Elderflower Lemonade | | |
| Ginger Beer | | |
| Tonics & Mixers | 200ml | £1.75 |

***The service style for all menus can be adapted in keeping with any Government guidelines in effect.**

HOST

OLYMPIA LONDON

ALLERGEN INFORMATION

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

CONTACT

Please contact our Sales Team who will be happy to assist with your order;

info@host-olympia.london