



# HOST

OLYMPIA LONDON

HOSPITALITY MENU



# ABOUT US

We are Host-Olympia London, 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 only the very best local suppliers – our belief being that food should be in season, fresh, uncomplicated and utterly delicious.

# LONDON LARDER



WILD ROOM

PAUL RHODES  
BAKERY  
— THE ART OF BAKING —

WILD ROOM

The London Honey Co™

LONDON BOROUGH OF JAM

JAMES KNIGHT  
OF MAYFAIR

BRINDISA

BELAZU  
FRESH GROCERIES CO.

Cobble Lane  
CURED

UNION  
HAND-ROASTED  
COFFEE

CRATE TO PLATE  
FRESH GREENS. GROWN LOCALLY.

PAXTON & WHITFIELD  
LONDON CHEESEMONGERS. EST. 1797

Waste  
knot

NATURE'S CHOICE  
LONDON'S FINEST

HG  
WALTER

- 1 Cobble Lane Cured
- 2 The London Honey Co
- 3 London Borough of Jam
- 4 James Knight of Mayfair
- 5 HG Walter
- 6 Paxton & Whitfield
- 7 Wild Room
- 8 Crate to Plate
- 9 Brindisa
- 10 Belazu
- 11 Waste knot
- 12 Natures Choice
- 13 Paul Rhodes London
- 14 Union Coffee





## 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.





v - Vegetarian  
vg - Vegan  
gf - Gluten Free

# BREAKFAST

Selection of tea, camino filter coffee  
& biscuits **£3.85**

## BREAKFAST BAGELS **£5.95**

Bacon  
Sausage patty  
Tomato & mushroom  
Egg  
Old Spot sausage **£6.25**

## BREAKFAST MUFFINS **£6.25**

Sausage & egg muffin  
Quorn patty & egg muffin

### Add:

Hash brown **£1.50**  
Cheese slice **£0.80**

## SELECTION OF MINI PASTRIES & CROISSANTS **£2.95 Each (minimum order of 15)**

Pain au chocolat  
Apricot danish  
Red velvet croissant  
Chocolate croissant  
Plum danish  
Apple danish

## THE HEALTHY CHOICE

Natural yogurt, homemade granola  
& seasonal fruit compote - **£3.95**  
Seasonal breakfast smoothie - **£3.50**  
Seasonal fruit basket - **£22.00**

## FILLED CROISSANTS **£9.50 (For 2)**

Ham & cheese  
Egg mayo with home dried tomato  
Egg mayo with dried tomato & mushroom  
Avocado & smoked salmon

## MINI OPEN BAGEL **£3.95**

Chive yogurt, smoked salmon & pea shoots  
Avocado, dried tomato, feta, lime & chili  
Avocado, egg & crispy bacon

Allergen information and alternatives are available upon request.

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## BRUNCH BARS

### THE CONTINENTAL BAR £11.95 per person (minimum order of 10)

Selection of croissants & pastries  
Watermelon, honey melon, pineapple, blueberries,  
Raspberries seasonal yogurt pots  
Bacon bagel  
Mushroom & tomato bagel  
Tea & camino coffee

### THE HEALTHY BAR £9.95 per person (minimum order of 10)

Seasonal yogurt pots  
Open bagel with avocado, chili & lime  
Seasonal breakfast smoothie  
Seasonal fruit bowl  
Mixed seeds & nuts  
Tea & camino coffee

### THE AMERICAN BAR £13.95 per person (minimum order of 10)

Fluffy american pancake  
Crispy bacon  
Seasonal fruit compote  
Maple syrup & homemade butter  
American hash  
Tea & camino coffee

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# LUNCH

## TRADITIONAL WORKING LUNCH £12.95

Packaged sandwich, bagel or wrap  
(subject to daily selection)  
Seasonal fruit  
Crisps

## GOURMET WORKING LUNCH SELECTION £15.95

Homemade sandwich

Sample selection:

Moroccan style chicken, avocado, & baby spinach ciabatta  
Ham, cheese, & pickle bloomer  
Cajun crayfish cream avocado in a beetroot bun  
Cured salmon & cream cheese bagel  
Chilli & cheese pickle Ploughman in focaccia bap  
Hummus, falafel, & rainbow slaw gluten-free wrap  
Crisps  
Chocolate bar  
Piece of fruit

## ALL DAY SNACKS £5.95 (3 Items)

Harissa mixed nuts  
Mixed olives  
Japanese rice crackers  
Thai chili rice crackers  
Wasabi nuts  
Bombay mix  
Pumpkin seed in chili & lime  
Crudites with jalapeno pumpkin seed pesto  
Crispy flatbread with hummus  
Pineapple & lime energy bites  
Quinoa energy balls

## BUDDHA BOWL

A filling meal when you're on the go!  
**£13.95**

### STEP 1

Choose your grains  
(choice of 1):

Lentils  
Brown rice  
Bulgur  
Farro  
Quinoa  
Couscous  
Freekeh

### STEP 2

Choose your greens  
(choice of 1)

Kale  
Cos  
Lemon sauteed gem  
Baby spinach

### STEP 3

Choose your colours  
(choice of 3)  
Grated carrot  
Grated butternut  
Pickled red onion  
Pickled red cabbage  
Crushed peas & marjoram  
Watermelon with chili  
Roast sweet potato  
Roast peppers  
Romanesque greens  
Grapes

### STEP 4

Choose your protein  
(choice of 1)  
Harissa chicken  
Lemon chicken  
Pepper mackerel  
Smoked salmon  
Plant based basil chicken  
Sweet chili tofu

### STEP 5

Choose your topping  
(choice of 1)  
Mixed seeds  
Coconut chips  
Savoury granola  
Spicy croutons  
Moroccan spiced roast  
Chickpeas

### STEP 6

Choose your dressing  
(choice of 1)  
Turmeric tahini seeds  
Romesco sauce  
Blueberry vinaigrette  
Yum yum sauce  
Vegan raita

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# GRAZING BOXES

Small Serves 5  
Medium Serves 10  
Large Serves 15

## CHARCUTERIE BOX

Small £69.95  
Medium £134.95  
Large £199.95

Milano salami  
Prosciutto ham  
Somerset brie  
Cheddar cheese  
Dried apricots  
Mixed olives  
Pickled gherkins  
Selection of chutneys  
Crisp flatbread

## PLANT BASED BOX

Small £79.95  
Medium £154.95  
Large £235.95  
Crisp flatbread  
Selection of falafel & chutneys  
Hummus  
Home-dried tomato  
Almonds  
Dried apricot  
Mixed olives  
Pickled gherkins

## TREAT YOURSELF BOX

Small £89.95  
Medium £174.95  
Large £259.95  
Selection of mini macaroons  
Mini coffee eclairs  
Chocolate brownies  
Carrot & walnut cupcakes



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# BUFFETS

Minimum order of 20

Sample menu of one of our themed buffets.  
We can design many buffet menus in line with your show,  
please enquire.

## MIDDLE EASTERN BUFFET £24.95 (minimum order of 20 people)

Shawarma chicken with harissa yogurt  
Halloumi with pomegranate molasses  
Lamb kofta with tzatziki  
Hummus, babaganoush & pitta  
Tomato, cucumber, carrots, breakfast radish & sugarsnap  
Giant couscous, roast butternut squash, red pepper  
Sumac salad  
Mahalabi

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# BUFFETS

## Minimum order of 20

Sample menu of one of our themed buffets.

We can design many buffet menus in line with your show, please enquire.

### MIX & MATCH BUFFET MENU £27.95

Price includes selection of one main (hot or cold), two sides/salads, & one dessert. Prices may differ based on selection.

#### HOT MAINS

choose one

Rosemary crumbed rack of lamb with roast baby tomato, banana shallots

Gold roast corn feed chicken sage & garlic with corn on the cob

Pork escalope with red pickled onions & mushroom sauce

Pork loin stuffed with basil sunflower pesto, on bed roasted mediterranean veg

Salmon teriyaki on a bed of pak choi topped with pink stem radish

Gnocchi with tomato pesto plant chicken (vegan)

Roast pepper, aubergine on dried tomato puree tartlets (no egg) (vegan)

Mushroom & pecan wellington on crisp smashed potato (vegan)

#### COLD MAINS

choose one

Lemon & pepper chicken, roast broccoli, blanched almonds

Olympia cider pork pie with pickled red cabbage, piccalilli

Rare roast forerib of beef with honey roast carrot & parsnips

Pea & sesame breaded snapper

Orange & Hendricks gin gravlax, cream cheese, rye bread

Spinach, brie, veggie bacon, quiche with pickled cabbage piccalilli

#### SIDES

choose one

Roast broccoli & blanched almonds

Honey roast carrot & parsnips

Crisp smashed potato

Roast Mediterranean veg

Roast baby tomato, banana shallots

Corn on the cob

#### SALADS

choose one

Middle East grain

Vegan slaw, toasted yeast dressing

Heritage beets, lemon thyme, mint creme friache, pickled red onions

Herb aubergines, yogurt, rocket & pickled radish

Harissa heritage carrots, labneh, toasted hazelnuts, coriander cress

Pea, broad bean & edamame smash, feta cheese, savoury granola, mint

#### DESSERT

choose one

Mahalabia

Mini Chocolate Tart

Mini Pecan Tart

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# BUFFETS

Minimum order of 20

Sample menu of one of our themed buffets. We can design many buffet menus in line with your show, please enquire.

## LONDON LARDER BUFFET £28.95

A table of foods from & inspired by our suppliers in Borough Market and around the city: using our unique London Larder

### COBBLE LANE CURED (CHOICE OF 3)

Lomo  
Coppa  
Bresaola  
Fennel & garlic salami  
Soppresata

### JAMES KNIGHT

Beetroot gradvalax  
Piglets (choice of 2)  
Beef brisket pie  
Sausage roll traditional  
Broccoli, cauliflower & cheese pie (vg)  
Spicy bean & cheese roll (vg)  
Scotch quails egg

### NATURE'S CHOICE OF NEW COVENT GARDEN

Selection of seasonal salad & vegetables

### BELAZU

Mixed olives  
Apple borettane onions  
Green peppers stuffed with feta  
Chargrilled artichoke quarters  
Smoked extra virgin olive oil

### PAXTON & WHITFIELD

Paxtons cave aged cheddar  
Golden cross ashed goats cheese  
Sparkenhoe Shropshire blue  
Quince  
Selection of chutneys  
Cornish buttermilk biscuit

### DABAERE

Raspberry tart  
Mini pistachio eclair  
Champagne macaroons

### PAUL RHODES

Selection or mini baguettes & rolls

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# FINGER FOOD SELECTION

Choose 3 items pp for £14.95  
Any additional item £4.50

## BRITISH

Sausage roll traditional  
Sausage roll red leicester  
Spicy bean & cheese roll (vegan)  
Beef brisket pie  
Broccoli, cauliflower & cheese (vegan)  
Courgette, leek & chive (v)  
Leek & tarragon tart (vegan)  
Minni scotch egg (vegan)  
Raspberry magnum  
Chocolate cannoli  
Lemon cheesecake profiteroles

## USA

Mini Philly cheese steak  
Mini mac & cheese bites with spiced ketchup  
Pulled pork belly mini bagel  
Vegan cauliflower wing  
Buffalo wing with blue cheese sauce  
Mini chicken slider  
Mini mud tart  
Mini pecan pie

## ASIAN

Japanese chicken balls  
Karaage popcorn bites with sweet mayo  
Hirata steamed bun bulgogi pulled duck with  
fresh chili & coriander  
Thai crab cake with sweet chill dip  
Tempeh, gochujang, avocado slaw mini bagel (vegan)  
Gyoza, shitake & fungus with dumpling sauce (vegan)  
Tandoor chicken mango puree (gf)

## EUROPEAN

Mini lamb kofta pickled red cabbage  
with hummus flatbread  
Mini pizza (mozzarella, chargrilled peppers  
artichokes, rocket)  
Salt & pepper squid  
Caprese arancini with basil sunflower pesto  
Salmon goujons with tomato pesto  
Salmon rye with cream cheese topped off with a roe  
Cheese & potato pierogi sour cream chive dip  
Watermelon, black olive, basil (gf, vegan)  
Chargrilled peppers filled with artichokes, & feta

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# CANAPÉS

Choose 3 items pp for £13.45  
Any additional item £3.75

## MEAT

### Beef wellington

Fillet of beef wrapped in parma ham then a mushroom pate wrapped in puff pastry with a mustard egg wash

### Cheeky bonbon

Slow-cooked pig cheeks in cider & thyme then breadcrumb on a celeriac puree topped with pea shoots

### Duck crostini

Sous við duck on ciabatta crostini with parsnip puree & fig jam

## FISH

### Fish & chip

Beer battered red snapper, duck fat chips with a mint puree & cod smoked roe

### Mussel popcorn with black sauce

Mussel coated with a tempura batter topped with charcoal capers sauce

### Tataki tuna

Sashimi tuna coated in sesame & nigella mix topped with wasabi mayo micro coriander

### Giddy up scallop

Scallop on sautéed potato with fresh sour apple matchstick & sweet cider vinegar

### Gravadlax on rye

Gravadlax on rye croute with wasabi cream fraiche

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# CANAPÉS

Choose 3 items pp for £13.45  
Any additional item £3.75

## VEGETARIAN

### Goat's cheesecake with red onion jelly

Savoury cheesecake made from ash goat cheese, Cornish buttermilk biscuit base, topped with red onion quince jelly

### Freaky arancini

Arancini made with cracked freekeh, shitake mushroom

### Mini bruschetta

Ciabatta croute, rosemary & thyme ricotta cheese sun blushed cherry tomato

## PLANT BASED

### Cauliflower bhaji

Cauliflower bhaji on naan bread made using coconut yogurt, nigella seeds topped with vegan saffron raita

### Tostada

Shiitake & oyster mushroom chipotle & black bean chili on a blue corn tortilla topped with lime guacamole

### Tofu hoisin

Tofu in hoisin then sesame topped with red pickled cucumber roast red pepper

## SWEET

### Mini pistachio éclair

### Mini coffee éclair



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# BOWL FOOD

Choose 3 items for £19.95  
Any additional bowl £5.95

## MEAT

### Bulgogi

Thin seared korean marinated beef, sticky rice, kimchi

### Duck

Duck breast with chicory, smoked garlic dauphinoise, red wine jus

### Sticky lamb shoulder

Chunky pulled shoulder with sticky pomegranate glaze, artichoke green peas, lemon, cracked wheat

### Spanish crispy pork belly

Slow cooked pork belly in smoked parika & rioja wine, black garlic arroz bomba, garlic chives

## FISH

### Peruvian ceviche

Sea bass cured in fresh citrus juices, roast sweet potato, maize, avocado gem salad with chili coriander lime dressing

### Moroccan tuna kebab

Sashimi grade tuna in moroccan spice hard roast on herb & lemon israeli couscous, red quinoa mix, avocado dressing

### Posh fish & chip's

Confit cod in lemon & garlic fished with parmesan crust, with purple sweet potato chips & sauce tartare

### Stargazy pie

Salmon & smoked haddock in a leek, tarragon, egg, bacon, lemon cream sauce with a prawn headed pastry crust.

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## VEGETARIAN

### Gnocchi

Sweet potato gnocchi, romanesco in garlic  
& sage butter sauce

### Red risotto

Beetroot barley risotto with goat's cheese  
& pea shoots

### Meze

Halloumi falafel with tabbouleh,  
pickled red cabbage, tzatziki

## PLANT

### Vegan ceasar salad

Smoked aubergine bacon, kale, croutons,  
vegan caesar dressing

### Massaman curry

Butternut squash, potato, & oyster mushroom in a sweet  
nut curry sauce with steamed rice,  
topped with crisp rice noodles

## SWEET

### Pina colada

Vegan coconut, rum panna cotta with sweet pineapple,  
mango puree

### Clafoutis

Mixture of berries baked in sweet batter topped with  
champagne cream

### Plum tart

Plum tart with clotted cream



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# FORMAL DINING

Three courses £59.95  
Sample Menu

## TO START

Tatki tuna with soybean puree, horeseradish puree,  
pickled breakfast radish, wakame, fly fish roe

Scallops, pea marjoram puree, cauliflower puree,  
beetroot puree, micro cress salad

Heritage tomato, heritage beetroot, vegan wasabi cream,  
pickled shallot's, edible flowers, hazelnut

## TO FOLLOW

Wood pigeon breast on celeriac dauphinoise with pulled  
pigeon wild mushroom in pasta, with a carrot  
puree & red wine jus

Fillet of venison, charred banana shallot petals,  
jerusalem artichoke, puree baby leeks, blackberry jus,  
burnt onion dust

Fillet of beef, charred banana shallot petals, parnsip  
puree, spring onion, port jus

Rose tartlet, with sunflower pesto rolled pastry, courgette  
& red pepper topped with baby plum tomato & balsamic

## TO FINISH

Deconstructed toffee pudding

Coconut yogurt, raspberries, pearl barley

Paxton & whitfield cheese board, quince & oat crackers

Selection of tea & 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



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## JOSÉ PIZARRO Curated Tapas Menu £45

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J Cinco Jotas jamon Iberico

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Pan con tomate **vg**

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Patatas bravas & alioli **v, gf**

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Summer salad, smoked salmon pate **gf**

~

Squid ink & prawn croquettes

~

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**

~

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** **£25.00**

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** **£26.00**

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** **£25.00**

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** **£26.00**

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 oak 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.

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# ROSE WINE



= Vegan



= Organic



= Sustainable



= Biodynamic

## Nero d'Avola Rosato 'Il Paradosso' 2020

£25.00

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

## Prosecco Spumante Extra Dry 'Borgo del Col Alto' NV £35.00

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 £99.00

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.

## Laurent Perrier Rose NV £110.00

Champagne, France | 12%

Plenty of stylish strawberry fruit, full of vivacity and easy-drinking charm. A wonderfully refreshing apéritif.

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# 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

# SOFT DRINKS

Juice Jug 1ltr		
Orange, cranberry, apple, tomato		£4.20
Sparkling Elderflower	Jug 1ltr	£5.00
Harrogate Still and Sparkling Water	750ml	£3.50
Harrogate Still and Sparkling Water	330ml	£2.50
Tonics & Mixers	200ml	£2.20
Coke, Diet Coke, San Pellegrino	330ml can	£2.50

# 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
Savanna Premium Dry Cider	330ml	5% abv	£5.50

# SPIRITS

Bacardi Spiced Rum	£80
Bacardi Superior White Rum	£70
Jack Daniel's	£75
Jameson Irish Whiskey	£70
Smirnoff Vodka	£70
Hendrick's Gin	£85
Berry Bros & Rudd London Flavoured Gin (Various flavours)	£75
Berry Bros London Dried Gin	£70

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# 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](mailto:info@host-olympia.london)

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