



HCST
OLYMPIA

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.

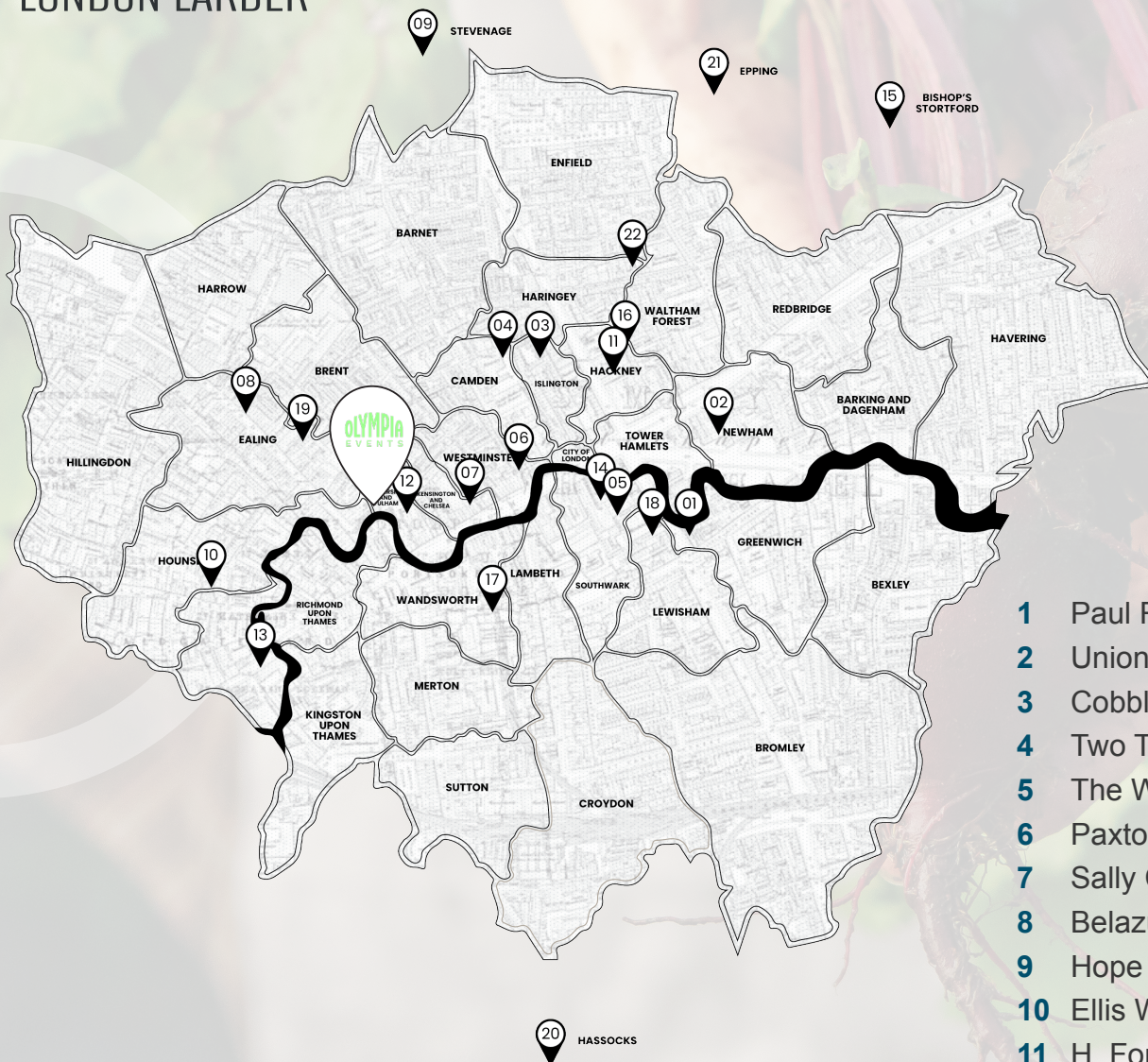
HOST
OLYMPIA

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 crockery, cutlery, glassware and linens. Price quoted per person unless otherwise stated. Menu enhancement can be provided upon request.

OUR SUPPLIERS

LONDON LARDER



PAUL RHODES
BAKERY
— THE ART OF BAKING —

WILD ROOM

The London Honey Co™

JAMES KNIGHT
OF MAYFAIR

BRINDISA

BELAZU
THE CREDIT CO.

UNION
HAND-ROASTED
COFFEE

Sally
CLARKE

PAXTON & WHITFIELD
LONDON CHEESEMONGERS. EST. 1797

Waste
not

Two Tribes®

HG
WALTER

Cobble Lane
CURED

Marrfish
Caught & Delivered
Since 1977

S
& B

RIDGEVIEW

H. FORMAN & SON

THE
LONDON
ESSENCE
CO.

LONDON BOROUGH OF JAM

ELLIS
WINES

CELTIC
BAKERS
EST. 1974

- | | |
|-----------------------|--------------------------|
| 1 Paul Rhodes Bakery | 12 HG Walter |
| 2 Union Coffee | 13 Waste Knot |
| 3 Cobble Lane Cured | 14 The London Honey Co |
| 4 Two Tribes Brewery | 15 Marrfish |
| 5 The Wild Room | 16 London Borough of Jam |
| 6 Paxton & Whitfield | 17 Brindisa |
| 7 Sally Clarke Bakery | 18 Smith & Brock |
| 8 Belazu | 19 La Latteria |
| 9 Hope & Glory Tea | 20 Ridgeview Wine |
| 10 Ellis Wines | 21 Truffle Guys |
| 11 H. Forman & Son | 22 Celtic Bakers |



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.

OUR WINE



Our extensive wine list consists of wines from all over the world but, we don't sit on our laurels. Our dedicated buying team is always on the lookout for new, exciting, and innovative wines.

Ellis wines are shipped in the most environmentally friendly and efficient way as possible; from road-rail transportation of approximately 800 pallets per year out of northern Italy to selecting shipping partners with the highest environmental standards and ensuring orders are managed to best fill containers – consolidating where necessary.

Ellis Wines has also increased the volume of wine shipped in bulk which, for a flexitank shipment from Chile for example, can save up to 62% in carbon emissions vs. a conventional 20ft container of bottled wine.

BREAKFAST

Selection of tea,
Camino filter coffee & biscuits £3.95

MINI CROISSANT AND PASTRIES (minimum order of 15)

£3.85

sample selection:

Plain croissant
Apple danish
Pain aux raisin
Pain au chocolat
Plum danish

BREAKFAST MUFFINS (minimum order of 15)

£3.85

sample selection:

Chocolate
Blueberry
Lemon and poppy seed

BREAKFAST BAPS (minimum order of 20)

available on a selection of soft white, wholemeal or seeded baps

£5.95

Dry cured bacon 512 kcal

London sausage 556 kcal

Portobello mushroom, spinach and tomato (VG) 471 kcal

Free range egg muffin, sriracha (V) 309 kcal

Cobble Lane pancetta, free range egg muffin 393 kcal

LOW CARBON BREAKFAST (minimum order of 30)

£15.50

Green goddess wake up juice (V) 82 kcal

Low carbon mushrooms on toast, watercress pesto 251 kcal

Teff grain crepes, crème fraiche, raspberries, London honey 97 kcal

'No avocado' on toast 363 kcal

Compressed fruits with lime and mint 80 kcal

Seasonal fruit and vegetable juice of the day 80 kcal

Allergen information and alternatives are available upon request.

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v - Vegetarian
vg - Vegan
gf - Gluten Free

BREAKFAST BOWL (minimum order of 30)

Full English breakfast 828 kcal **£7**

Shakshuka (V) 349 kcal **£7**

Sweetcorn pancakes, smashed
'no avocado', tomato jam (V) 294 kcal **£7**

Greek yoghurt, seasonal fruit,
chai granola, bee pollen (V) 277 kcal **£5.50**

Coconut yoghurt, raspberry and
hibiscus, chai granola (VG) 267 kcal **£5.50**

Seasonal fruits with lime and mint (VG) 80 kcal **£5.50**

LUNCH

TRADITIONAL SANDWICH WORKING LUNCH (minimum order of 20)

£14.95

Selection of pre-packaged sandwiches, wraps and rolls

Sample selection:

British ham, cheddar and pickle

Chicken Caesar wrap

Tuna & sweetcorn

Vegan ploughmans

Houmous & falafel wrap

Seasonal fruit , bottled water & crisps/energy bar

GOURMET SANDWICH WORKING LUNCH (minimum order of 20)

A selection of freshly prepared sandwiches with cheese board,
fruit, snacks, crudites and dips

£27.95

Chicken and sweetcorn mayonnaise 233 kcal

Smoked Salmon and cream cheese 180 kcal

British cheddar ploughman's (V) 214 kcal

Free range egg mayonnaise and cress (V) 220 kcal

Falafel and houmous wrap (VG) 108 kcal

Selection of cheeses from the British Isles (V) 286 kcal

Seasonal fruit selection (V) 38 kcal

Crisps and popcorn (VG) 84 kcal

Raw vegetables with romesco, hummus

and cucumber yogurt (V) 274 kcal

LONDON LARDER BUFFET

(minimum order of 40)

A buffet of seasonal dishes full of ingredients and products from our London larder, a selection of some of the finest suppliers and food producers that London has to offer.

£59.95

Rare roast beef from HG Walter, rocket, Lincolnshire

Poacher cheese, pickled mushroom 180 kcal

ChalkStream trout rillettes, creme fraiche,

Paul Rhodes' Greenwich Rye 483 kcal

Salad of mixed leaves, house dressing (VG) 217 kcal

Harissa roast squash, lentils, London ricotta,

pumpkin seed pesto (V) 324 kcal

Finest British charcuterie from Cobble Lane 149 kcal

Selection of British cheese from Paxton and Whitfield's,

London's oldest cheese shop 286 kcal

Antipasti selection from Belazu of Greenford (V) 131 kcal

Artisan breads from Paul Rhodes bakery of Greenwich 277 kcal

A selection of sweet treats by Sally Clarke Bakery - 475 kcal

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COLD FORK LUNCH BUFFET

(minimum order of 20)
1 protein and 2 salads £17.95
Add dessert £6

BUFFET PROTEIN

Cumberland sausage roll with English apple & sage 694 kcal

Cobble Lane nduja Scotch egg 500 kcal

Lebanese 7 Spice chicken breast 139 kcal

ChalkStream trout rillette, horseradish 507 kcal

London cured salmon, apple, fennel, watercress 378 kcal

Vegan sausage roll with roast portobello & porcini mushroom, puy lentils & miso (VG) 573 kcal

Beetroot falafel, fig leaf hummus, house pickles,
seeded bun (VG) 403 kcal

FUTURE 50 BUFFET SALADS

A selection of healthy vibrant seasonal salads containing ingredients from the 'Future 50' list, a list compiled by the World Wildlife Fund and Knorr

foods for their high nutritional density and low carbon impact

Roasted sweet potato, edamame, grilled peppers,
toasted seeds (VG) 215 kcal

Shaved fennel, orange, dill and pomegranate,
dukkha (VG) 187 kcal

Charred broccoli, quiona, hemp seeds, radishes, fresh
garden herbs (VG) 215 kcal

Spelt and Khorasan tabbouleh with tomatoes,
pomegranate, cashew nuts (VG) 187 kcal

Grilled courgettes, British halloumi, lentils,
rocket, pumpkin seeds (V) 227 kcal

BUFFET DESSERT

Spiced pear and oat crumble, creme Anglaise (V) 422 kcal

Passionfruit posset, caramelised white chocolate ginger meringue (V) 621 kcal

Plant-based tiramisu (V) 374 kcal

Dark chocolate mousse (V) 523 kcal

Seasonal fruit platter (VG) 107 kcal



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HOT FORK LUNCH BUFFET

(minimum order of 40)

All menus £29

MENU 1

- Cobble Lane nduja chicken thighs, La Latteria bocconcini, tomato, pesto 551 kcal
- Seared seabream, herbed lentils, braised fennel, green herb relish 420 kcal
- Sweet potato curry, sticky coconut rice, coriander (VG) 783 kcal
- Charred broccoli, quinoa, radish and herbs (VG) 321 kcal
- Dark chocolate mousse (VG) 523 Kcal

MENU 2

- “Slow-cooked” shoulder of lamb, roast spiced chickpea salad, cucumber yoghurt, flatbread 768 kcal
- Line caught roasted cod fillet, white beans, parsley 302 kcal
- Roasted aubergine, pine nut praline, vegan feta, crushed green herbs (VG) 423 kcal
- Harissa roast squash, lentils, London ricotta, pumpkin seed pesto (V) 324 kcal
- Passionfruit posset, caramelised white chocolate, ginger meringue (V) 621 kcal

MENU 3

- Roast pork belly, cannellini beans, pickled red cabbage 838 kcal
- Grilled salmon fillet, broccoli, romesco sauce, gremolata 363 kcal
- Pumpkin tortellini, pine nuts, pumpkin puree, crispy sage (VG) 508 kcal
- Fennel, orange and watercress (VG) 163 kcal
- Plant-based tiramisu (V) 374 kcal

MENU 4

- Ox cheek bourguignon, Cobble Lane pancetta, mashed potato 575 kcal
- Seasonal fish pie, leeks, creamed potato, herb crumb 703 kcal
- Jerusalem artichoke and wild mushroom ragout, olive oil mash, crispy kale (VG) 309 kcal
- Roasted beetroot, pickled onions, yoghurt (V) 332 kcal
- Spiced pear and oat crumble, crème Anglaise (V) 422 kcal

ADD ONS

- Artisan breads from Paul Rhodes bakery of Greenwich, whipped butter (V) 440 kcal - **£3.95**
- British cheese plate by Paxton & Whitfield, chutney & oat crackers 286 kcal - **£10.95**
- Seasonal fruit platter (VG) 127 kcal - **£3.95**

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NIBBLES

4 FOR £9.95
(minimum order of 30)

Cornish sea salt popcorn 129 kcal

Sea salt crisps 150 kcal

Montgomery cheddar straws (V) 149 kcal

House spiced nuts (VG) 303 kcal

Belazu chilli mixed olives (VG) 64 kcal

Pecorino and truffle nuts (VG) 318 kcal

Iced raw seasonal vegetables, green
goddess dip (VG) 277 kcal

Stuffed Gordal olives with oregano (VG) 64 kcal

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CANAPÉS

(minimum order of 40)

Choose 3 for £17.95

4 for £22.95

MEAT

Chicken liver parfait, crispy skin, caper raisin 79 kcal

Mac 'n' cheese bites, Cobble Lane nduja, honey 102 kcal

Lamb canon rosti, chilli herb sauce 96 kcal

Beef tartare, oyster mayonnaise, pink onions 28 kcal

FISH

Sesame tuna, crispy sushi rice, sriracha, sorrel 86 kcal

Smoked mackerel, pickled cucumber, rye bread, salmon roe 64 kcal

Crab, cucumber, Bloody Mary, chive crumb 62 kcal

Seared scallop, confit potato, burnt apple purée 48 kcal

PLANT

Colston Basset Stilton, seeded cracker, damson paste (V) 90 kcal

Beetroot tartare, burrella, sorrel (VG) 34 kcal

Butternut squash and sage arancini (V) 105 kcal

Baked Jerusalem artichoke, mushroom ketchup (VG) 26 kcal

SWEET

Whipped cheesecake, ginger crumb, spiced pear V 105 kcal

Coconut and passionfruit pavlova (VG) 55 kcal

Cranberry and white chocolate blondie V 120 kcal

Lemon meringue tartlet (V) 93 kcal

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BOWL FOOD

(minimum order of 40)

Choose 3 for £20.95

4 for £26.95

MEAT

Confit chicken gnocchi, gremolata 335 kcal

Miso pork cheeks, dressed leeks, green apple 237 kcal

Cobble Lane Coppa, melon, balsamic pearls 432 kcal

Lamb breast, summer beans, buttery mash,
rosemary sauce 118 kcal

FISH

Charred ChalkStream trout, crushed Jersey Royals,
fennel 277 kcal

Dorset crab bisque, crused peas 260 kcal

Hake, summer beans, salsa verde 240 kcal

Torched mackerel, kohlrabi slaw, green apple, dill 279 kcal

PLANT

Asparagus, Burford brown egg, pickled shimeji (V) 157 kcal

Heritage tomato, salmorejo dressing, basil (VG) 124 kcal

Wild mushroom croquettes, mushroom ketchup (VG) 167 kcal

Spring vegetable and herb risotto, coconut vegan
cheese (VG) 234 kcal

SWEET

Chocolate brownie, diplomat cream (V) 424 kcal

Grandma's pine nut tart (V) 282 kcal

Buttermilk pannacotta, mango, strawberries (V) 489 kcal Whipped London ricotta cheesecake,
cookie crumble (V)

443 kcal

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FOOD STATIONS

ARANCINI

(Minimum order of 30)

£18

Selection of hot and crispy rice balls inspired by Sicily, served with rocket, dressed tomato and London mozzarella salad

Wild mushroom and truffle, mushroom

ketchup (VG) 325 kcal

Butternut squash and sage, sage puree (V) 366 kcal

Sundried tomato and basil, nut free pesto (V) 383 kcal

Lemon and parmesan, chive crème fraiche (V) 363 kcal

COBBLE LANE CURED MEATS

(Minimum order of 40)

£22

A selection of the finest Charcuterie made in London from Cobble Lane of Islington, served with house pickles and sourdough breads

Fennel salami 62 kcal

Capocollo 60 kcal

Spicy nduja 84 kcal

Lomo pork loin 189 kcal

PAXTON & WHITFIELD CHEESE

(Minimum order of 40)

£22.50

A selection of the finest British cheese from London's oldest cheese shop, served with chutneys and cheese biscuits

Oglesfield 86 kcal

Cotehill blue 80 kcal

Baron Bigod 73 kcal

Lincolnshire poacher 89 kcal

Ashcombe 77 kcal

Beetroot horseradish chutney 31 kcal

Spiced plum chutney 20 kcal

Caramelised onion chutney 13 kcal

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H. FORMAN & SON SMOKED AND CURED SALMON CARVERY (Minimum order of 80)

£24

A selection of finest cured and smoked salmon from H Forman & Son East London smokery, served with blinis, crème fraiche and lemon

Beetroot cured Scottish salmon 88 kcal

Wasabi ginger cured salmon 117 kcal

London cured smoked salmon 101 kcal

Double hot smoked salmon 112 kcal

STREET FOOD PACKAGES

TASTE OF ITALY (Minimum order of 40) £42

Sundried tomato and olive tapenade sourdough
croutes with cheese crisps 380 kcal

Porcini mushroom and white truffle arancini 325 kcal

Folded Neapolitan Pizza 154 kcal

Tiramisu cake 139 kcal

Mixed beer buckets
Birra Morretti and Peroni

Italian wines
Catarratto 'Contrade Bellusa' 2019 and Contrade Bellusa, Nero d'Avola, Sicilia DOC Organic
2020

Mixed San Pellegrino buckets
Limonata and Aranciata

FANCY A LITTLE EXTRA?

Homemade limoncello - £5
Lemon, vodka and homemade sugar syrup

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STREET FOOD PACKAGES

TASTE OF MEXICO (Minimum order of 60) £55

Tacos
3 per person

Pulled BBQ chipotle beef with guacamole 504 kcal

Hake and spring onion with pico de gallo salsa 494 kcal

Pulled BBQ chipotle jackfruit with guacamole (VG) 515 kcal

Churros
Served with a chocolate dipping sauce 301 kcal

Bucket of Desperados
Each served with a wedge of lime

Cocktail pitchers
Margarita, Paloma, Homemade Lemonade

FANCY A LITTLE EXTRA?

Candy shot - £5
Tequila, lime, watermelon liquor with a tajin rim

Party decorations
Fancy turning your party into a proper fiesta?
Let us know your extra budget and we can add in some decorations and party games. Please
get in touch to get a bespoke quote.

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STREET FOOD PACKAGES

TASTE OF BRITAIN (Minimum order of 80) £40

Mini battered Fish & Chip cones 260 kcal
Served with tartare sauce

Coronation chicken sliders 140 kcal
Served on a brioche bun

Ploughman's scone 459 kcal
Cheddar scone with chutney and cornichons

Traditional scones 768 kcal
Served with clotted cream & strawberry jam

Meantime Lager and IPA on draught

Pimms pitcher
Pimms No.1, lemonade, mint, cucumber, orange
and strawberries

FANCY A LITTLE EXTRA?

Ridgeview Bloomsbury English Sparkling Wine N.V. - £72
East Sussex, England | 12%

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DELEGATE PACKAGES

BRONZE

(Price based on 100-1000 delegates)

£78.00 PP

ON ARRIVAL

Tea and coffee

Homemade lemonade

Seasonal fruit

Still and sparkling water

BREAKFAST

A selection of soft white, wholemeal or seeded baps

Dry cured bacon bap 512 kcal

London sausage bap 556 kcal

Portobello mushroom, spinach, tomato and mushroom ketchup bap (VG) 471 kcal

LUNCH

A selection of freshly prepared sandwiches with cheese board, fruit, snacks, crudites and dips

Chicken and sweetcorn mayonnaise 233 kcal

Mature cheddar ploughman's (V) 214 kcal

Free range egg mayonnaise, watercress (V) 220 kcal

Smoked Salmon and cream cheese 180 kcal

Falafel and sweet potato wrap (VG) 108 kcal

Selection of cheeses from the British Isles (VG) 286 kcal

Seasonal fruit selection (VG) 38 kcal

Crisps and popcorn (VG) 84 kcal

Raw vegetables with romesco, hummus and

cucumber yogurt (V) 274 kcal

AFTERNOON SNACK

Quinoa, nut and cocoa energy balls (VG) 365 kcal

Seasonal fruit skewers (VG) 60 kcal

Tea and coffee

Still and sparkling water

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LATE AFTERNOON

Selection of 4

Montgomery cheddar straws (V) 149 kcal

House spiced nuts (VG) 303 kcal

Belazu chilli mixed olives (VG) 64 kcal

Pecorino and truffle nuts (VG) 318 kcal

Iced raw seasonal vegetables, green goddess dip (VG) 277 kcal

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DELEGATE PACKAGES

SILVER

(Price based on 100-1000 delegates)

£100.00 PP

ON ARRIVAL

Tea and coffee

Homemade lemonade

Seasonal fruit

Still and sparkling water

BREAKFAST

Selection of mini pastries and Danish

Green goddess wake up juice (V) 82 kcal

Low carbon mushrooms on toast, watercress pesto (VG) 251kcal

Teff grain crepes, crème fraiche, raspberries, London honey (V) 97kcal

'No avocado' on toast (VG) 363kcal

EARLY AFTERNOON

Quinoa, nut and cocoa energy balls (VG) 365 kcal

Seasonal fruit skewers (VG) 60 kcal

Tea and coffee

Still and sparkling water

LATE AFTERNOON

House spiced nuts (VG) 303 kcal

Montgomery cheddar straws (V) 149 kcal

Belazu chilli mixed olives (VG) 64 kcal

Iced raw seasonal vegetables, green goddess dip (VG) 277 kcal

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LUNCH

Proteins

Cumberland sausage roll with English apple & sage 694 kcal

Cobble Lane nduja Scotch egg 500 kcal

Lebanese 7 spice chicken breast 139 kcal

ChalkStream trout rilette, horseradish 507 kcal

London cured salmon, apple, fennel, watercress 378 kcal

Vegan sausage roll with roast portobello & porcini mushroom, puy lentils & miso 573 kcal

Beetroot falafel, fig leaf hummus, house pickles, seeded bun VG 403 kcal

Salads

Roasted sweet potato, edamame, grilled peppers, toasted seeds (VG) 215 kcal

Shaved fennel, orange, dill and pomegranate, dukkha (VG) 187 kcal

Charred broccoli, quinoa, hemp seeds, radishes, fresh garden herbs (VG) 215 kcal

Spelt and Khorasan tabbouleh with tomatoes, pomegranate, cashew nuts (VG) 187 kcal

Grilled courgette, British halloumi, lentils, rocket, pumpkin seeds (V) 227 kcal

Desserts

Lemon curd and blueberry cheesecake (V) 440 kcal

Lemon posset, summer berries (V) 542 kcal

Gooseberry fool, almond shortbread (V) 350 kcal

Dark chocolate mousse (V) 523 kcal

Cherry, pistachio and white chocolate pavlova (V) 321 kcal

Seasonal fruit platter (VG) 107 kcal

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DELEGATE PACKAGES

GOLD

(Price based on 100-1000 delegates)

£120.00 PP

ON ARRIVAL

Tea and coffee

Homemade lemonade

Seasonal fruit

Still and sparkling water

BREAKFAST

Breakfast bowl selection, 2 per person

Full English breakfast 828 kcal

Shakshuka (V) 349 kcal

Greek yoghurt, seasonal fruit, chai granola, bee pollen (V) 277 kcal

Coconut yoghurt, raspberry and hibiscus, chai granola (VG) 267 kcal

LUNCH

London Larder Buffet

Rare roast beef from HG Walter, rocket, Lincolnshire Poacher cheese, pickled mushroom 180 kcal

ChalkStream trout rillettes, creme fraiche, Paul Rhodes' Greenwich Rye 483 kcal

Salad of mixed leaves, house dressing (VG) 217 kcal

Harissa roast squash, lentils, London ricotta, pumpkin seed pesto (V) 324 kcal

Finest British charcuterie from Cobble Lane 149 kcal

Selection of British cheese from Paxton and Whitfield's, London's oldest cheese shop 286 kcal

Antipasti selection from Belazu of Greenford (V) 131 kcal

Artisan breads from Paul Rhodes bakery of Greenwich 277 kcal

A selection of sweet treats by Sally Clarke Bakery 475 kcal

AFTERNOON SNACK

Quinoa, nut and cocoa energy balls (VG) 365 kcal

Seasonal fruit skewers (VG) 60 kcal

Tea and coffee

Still and sparkling water

Allergen information and alternatives are available upon request.

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EVENING

Canape selection of 3

MEAT

Chicken liver parfait, crispy skin, caper raisin 79 kcal

Free range piri piri pork, lemon aioli, baby onions 46 kcal

Lamb canon rosti, chilli herb sauce 96 kcal

Beef tartare, oyster mayonnaise, pink onions 28 kcal

FISH

South coast crab, avocado, tarragon 46 kcal

Smoked trout mousse, rye bread, dill 71 kcal

Scallop ceviche, cucumber dressing, coriander 33 kcal

Crayfish, cocktail sauce, smoked paprika 56 kcal

PLANT

Jerusalem artichoke and wild mushroom ragout, olive oil mash, crispy kale (VG) 107 kcal

Squash risotto, pumpkin seed pesto, crispy sage (V) 228 kcal

Delica pumpkin salad, cauliflower tabbouleh, sumac aioli (VG) 121 kcal

Salt-baked beets, whipped London ricotta, chilli honey, toasted seeds (V) 324 kcal

SWEET

Whipped cheesecake, ginger crumb, spiced pear (V) 105 kcal

Coconut and passionfruit pavlova (VG) 55 kcal

Cranberry and white chocolate blondie (V) 120 kcal

Lemon meringue tartlet (V) 93 kcal

v - Vegetarian
vg - Vegan
gf - Gluten Free

FINE DINING

Minimum order 60
£59.95 for 2 courses
£74.95 for 3 courses

TO START

Jerusalem artichoke velouté, artichoke crisps, crushed hazelnuts, thyme oil (V) 589 kcal

London smoked salmon, beetroot and horseradish crème fraiche,
pickled cucumber, sourdough crisp 313 kcal

Torched Cornish mackerel, charred baby leeks, confit tomato sauce, crispy capers 262 kcal

Delica pumpkin salad, cauliflower tabbouleh, crematta, sumac (VG) 373 kcal

Confit duck rillettes, toasted brioche, fig and black olive chutney 640 kcal

Beef carpaccio, artichokes, Old Winchester cheese, pickled beetroots 399 kcal

TO FOLLOW

Sea bass, braised fennel, celeriac purée, tomato, caper and caviar dressing 510 kcal

Roast hake, saffron mash, cavolo nero, salsa verde 401 kcal

Packington Estate venison fillet, spiced kofta, kimchi, Sichuan pepper cream 481 kcal

Braised feather blade of beef, potato terrine, baked carrot, curly kale 576 kcal

Chicken, spinach and mushroom ballotine, roast pumpkin and ricotta mash, crispy sage,
Madeira jus 831 kcal

Wild mushroom, spinach and Lincolnshire Poacher pithivier, heritage carrot, purple sprouting broccoli,
chive cream (V) 1076 kcal

TO FINISH

Blackcurrant poached pear, vanilla cream, almond tuile (V) 439 kcal

Roast pineapple, spiced rum syrup, chocolate sorbet (V) 432 kcal

Rum and raisin bread and butter pudding, spiced custard (V) 589 kcal Vanilla panna cotta,
passionfruit, meringue shards 601 kcal

Quince and apple crumble, crème Anglaise 660 kcal

Dark chocolate tart, honeyed almonds, praline cream 886 kcal

Panna cotta, Concorde pears, hokey pokey (VG) 329 kcal

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.

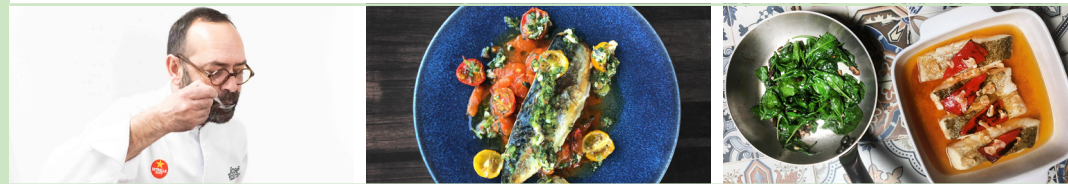
Please contact us for more details



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JOSÉ PIZARRO

Curated Tapas Menu

5J Cinco Jotas jamon Iberico

~

Pan con tomate vg

~

Patatas bravas & alioli v, gf

~

Summer salad, smoked salmon pate gf

~

Squid ink & prawn croquettes

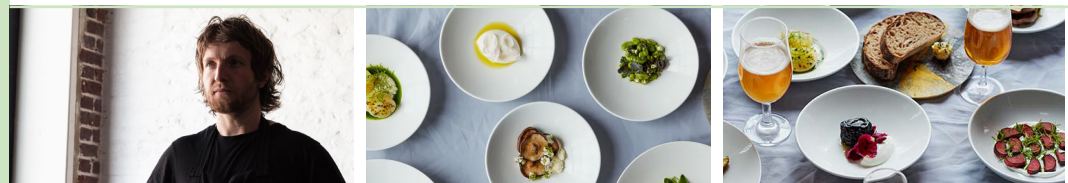
~

Chorizo cooked in Rioja wine

~

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

v - Vegetarian
vg - Vegan
gf - Gluten Free



DOUGLAS MCMASTER

Curated Tapas Menu

5Quaver, vegetable treacle, goat's cheese v

~

Purple sprouting broccoli, dairy garum, yuzu koshoç v

~

Black bream, wild horseradish, velvet crab garum

~

Smoked Pink Fir potato, jalapeno masala, three cornered leek vg

~

Wild rabbit, spent sourdough, vegetable XO

~

Maitake mushroom, miso, Szechuan pepper vg

~

Amazake, raspberry cheong v

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DRINKS LIST



WHITE WINE



Pardina/Chardonnay 'El Zafiro' 2020

£26.00

Extremadura, Spain | 12%

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

Boatmans Drift Chenin Blanc 2022

£27.00

Western Cape, South Africa | 12%

A pale lemon in colour with a bouquet of apple and white flowers. The palate is crisp with notes of white peach, mango and guava and a fresh and zesty acidity.

Sauvignon Blanc, Ojo Rojo 2022

£29.00

Central Valley, Chile | 12.5%

This fresh and juicy Sauvignon Blanc has soft aromas of light citrus fruit and a palate with vibrant notes lemon and lime with hints of tomato leaf.

Catarratto 'Contrade Bellusa' 2019

£32.00

Sicily, Italy | 12.5%

The palate is crisp and balanced, evocative notes of Sicilian melon, white blossom and grapefruit are in abundance with a citrus acidity and a subtle mineral complexity on the finish.

Sauvignon Blanc, Havoc & Harmony Marlborough 2022

£36.00

Marlborough, New Zealand | 11%

Sourced from young vines from the Wairau region, a typically vibrant aroma of ripe gooseberries, herb and nettle aromas to accentuate the Marlborough calling card.

ROSE WINE

Jardins de Gascogne, Plaimont 2021

£26.00

Languedoc, France | 12.5%

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

Lisboa Touriga Nacional Rosado Casa do Lago 2022

£32.00

Lisboa, Portugal | 12.5%

A bright salmon pink rosé from the cool Atlantic influenced vineyards of Estremadura. The Touriga Nacional gives a perfumed aroma with an instant hit of strawberries on the nose with a background of red summer fruits.

RED WINE



Tempranillo/Shiraz 'El Zafiro' 2019

£26.00

Extremadura, Spain | 13.5%

From the high Sierras of southwestern Spain this inspired blend combines the cherry and strawberry fruit character of the local Tempranillo with the spice and structure of Shiraz.

Ojo Rojo Merlot 2022

£27.00

Central Valley, Chile | 13%

Made with destemmed grapes and moderate fermentation temperatures for optimum fruit character yet a supple structure. A wine of medium intensity with black and red fruit and a round well-balanced palate.

Impressionist Cosmic Cloud Shiraz 2022

£29.00

Western Cape, South Africa | 12.5%

A bright and bold Shiraz from the Western Cape with notes of ripe blackberries, plum and damson. Sweet spice combines with the juicy fruit to produce an eminently drinkable wine.

Whale Point Pinot Noir 2021

£30.00

Macedonia | 12.5%

The palate is very smooth with a core of red fruit flavours and sweet spices supported by supple tannins giving structure to wine. The finish is long and smooth with the red cherry and raspberry notes lingering on the palate.

Contrade Bellusa, Nero d'Avola, Sicilia DOC Organic 2021

£32.00

Sicily, Italy | 14%

A rich, ruby red in colour with violet reflections and a pronounced nose of dark cherries and bramble fruits. The palate is medium bodied with juicy flavours of cherry jam, raspberries, and a spicy finish

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BUBBLES



Prosecco Spumante Extra Dry 'Borgo del Col Alto' NV £36.00

Veneto, Italy | 11%

This prosecco has a complex bouquet with fruity notes of peach, green apple and scents of acaia and lilac. Fresh and light palate balanced with acidity and a nice medium body and full bubbles which carries the fresh flavours on the finish.

Cremant D'Alsace Brut Jean Baptiste Adam N.V. £55.00

Champagne, France | 12%

This Cremant d'Alsace is a traditional method blend of Pinot Blanc, Pinot Auxerrois and Pinot Noir. Pale lemon in colour with a delicate mousse, this wine has a highly expressive nose of stone fruits and white flowers.

Ridgeview Bloomsbury English Sparkling Wine N.V. £72.00

East Sussex, England | 12%

Ridgeview signature blend Bloomsbury is light golden in colour with a fine, persistent mousse. Citrus fruit aromas with hints of melon and honey. Chardonnay dominance brings finesse, along with crisp freshness. The Pinots add depth and character leading to a beautifully balanced finish.

Champagne De Malherbe Brut N.V. £85.00

Champagne, France | 12%

A soft and well rounded Champagne that exhibits typical attractive brioche aromas with hints of red fruits and citrus. The extended maturation on the lees gives a supple balance, with a hint of minerality that makes this wine a classic example of regional terroir.

Laurent Perrier La Cuvée Brut N.V. £150.00

Champagne, France | 12%

A perfumed nose with hints of citrus and white fruits. Fresh and easy on the palate, with a creamy mousse and notes of honeysuckle, ripe peach, citrus and a slight toasty note on the finish.

Laurent-Perrier Cuvée Rosé Champagne N.V. £220.00

Champagne, France | 12%

Characterised by its ripe red fruit, high intensity and freshness, the Cuvée Rosé is acknowledged for its consistency and quality ensured at every stage from the meticulous sorting of grapes and using the rare technique of 'saignee' where the wine is kept on skins for 3 days. The nose is fragrant with fresh strawberries, raspberries and wild cherries.

COCKTAIL PITCHERS

Winter Pimm's £35.00

Pimm's No. 3, cloudy apple juice in a highball, with classic garnish. Serves 4.

Apple Spritz £35.00

Aperol, apple cider, prosecco. Serves 4.

Dark & Stormy £50.00

Rum, lime juice, ginger beer. Serves 6.

Sloe Gin Fizz £80.00

Sloe Gin, lemon juice, soda water. Serves 10.

Passion fruit martini £80.00

Vodka, passoa, lime juice, sugar syrup, prosecco, passion fruit. Serves 10

MOCKTAILS

Pomegranate Fizz £30.00

Pomegranate juice, fresh orange juice, lime juice, sparkling water. Serves 6.

Virgin passion fruit martini £30.00

Apple juice, passion fruit syrup, lime juice, sugar syrup, passion fruit. Serves 6

George's homemade lemonade £15.00

George is our head of hospitality here at Host Olympia. Combining freshly juiced lemons and ginger with mint leaves and a homemade sugar syrup, this is the perfect non alcoholic option for your drinks packages! Serves 5



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PIMP MY GIN

Package serves 150 drinks

£1350

The perfect package to entice clients on to your stand - allow them to make their own perfect G&T with our wide selection of mixers and botanicals. Everything served either from one of our bar counters or from our drinks bicycle!

Selection of tonics and mixers

Selection includes: Indian tonic, pomelo & pink pepper tonic, blood orange & elderflower tonic, grapefruit & rosemary tonic, crafted lemonade

Botanicals

Selection includes: Fresh herbs, grapefruit, lemon, lime, cucumber ribbons, rhubarb, juniper berries, blood orange, pink peppercorn, rose petals

PACKAGED BEER & CIDER

Peroni Nastro Azzurro	330ml	5.1% abv	£6.00
Birra Moretti	330ml	5.1% abv	£6.00
Camden Pale Ale	330ml	4.3% abv	£6.00

SOFT DRINKS

Orange, cranberry, apple, tomato	1ltr	£4.20
Sparkling Elderflower	1ltr	£5.50
Harrogate Still and Sparkling Water	750ml	£3.95
Harrogate Still and Sparkling Water	330ml	£2.50
Tonics & Mixers	200ml	£2.50

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HOST OLYMPIA

FOOD ALLERGIES

We provide allergen information on the 14 major allergens. Speak with your event manager and details of allergens in any of our dishes can be provided for your consideration.

CONTACT

Please contact our Sales and Events team who will be happy to assist with your order:

info@host-olympia.london

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