

**HOST**  
OLYMPIA

# 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 organisers and visitors alike.

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.

# BREAKFAST

**Selection of tea, camino filter coffee and biscuits**  
£5.25

**BAKERY GOODS**  
(minimum order of 15)  
£7.50

**A selection of mini pastries:**

Pain au chocolate 353 kcal  
Pain au raisin 428 kcal  
Cinnamon bun 449 kcal  
Plain croissant 339 kcal  
Almond croissant 423 kcal

Mini muffins

**BREAKFAST BOWL**  
(minimum order of 30)

Breakfast crumble, toasted oat clusters, warmed berries, coconut yoghurt 204 kcal £5.75

Greek yoghurt, seasonal fruit, chai granola, bee pollen (V) 277 kcal £5.75

Buttermilk pancakes, smashed avocado, tomato jam (V) 294 kcal £7.50

Shakshuka (V) 349 kcal £7.50

Bircher muesli, lavender honey, blueberries, seed granola 239 kcal £7.35

**BREAKFAST BAPS**  
(minimum order of 20)  
£6.25

**A selection of soft white, wholemeal, seeded baps:**

Dry cured bacon bap, HP sauce 512 kcal  
London sausage bap, HP sauce 556 kcal  
Free range egg muffin, sriracha (V) 309 kcal

Portobello mushroom, spinach, tomato and mushroom ketchup (VE)  
471 kcal

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**A LA CARTE**  
(minimum order of 30)

Coconut and Bircher oats, seasonal fruits (VE) 340 kcal £5.75

London cured smoked salmon free range eggs royale 675 kcal £7.35

Shakshuka £7.35

Toasted banana bread, with maple butter, caramelised banana, yoghurt, honey, seed granola 401 kcal £7.35

## JUICES

Exotic fruit smoothie VE 320 kcal £7.30

Green Goddess Wake Up Juice VE per litre 82 kcal £7.30

# LUNCH

## TRADITIONAL SANDWICH WORKING LUNCH

(minimum order of 20)  
£14.95

### Selection of pre-packaged sandwiches, wraps and rolls

#### Sample selection:

British ham, egg and spinach  
Chicken Caesar wrap  
Prawn Mayo  
Vegan ploughman's  
Houmous and falafel wrap

Seasonal fruit, bottled water and crisps/energy bar

## GORMET SANDWICH WORKING LUNCH

(minimum order of 20)

### A selection of freshly prepared sandwiches with cheese board, fruitsnacks

£27.95

Chicken and sweetcorn mayonaise 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

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## LONDON LARDER BUFFET

(minimum order of 40)  
£35.95

### A buffet of seasonal dishes full of ingredients procured from the UK's finest's supplier:

Rare roast beef, rocket, Lincolnshire Poacher cheese, pickled mushroom 180 kcal ChalkStream trout rillettes, creme fraiche, rye bread 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 149 kcal  
Selection of finest British cheese 286 kcal  
Antipasti selection (V) 131 kcal  
Artisan breads 277 kcal  
A selection of sweet treats 475 kcal

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# COLD FORK LUNCH BUFFET

(minimum order of 20)

£36.50; with optional dessert £43.00

## BUFFET PROTEIN

Olympia signature sausage roll, Lincolnshire poacher and marmite 391 kcal

Nduja Scotch egg 500 kcal

Air dried beef, crostini, goat's curd 278 kcal

Chalk stream trout rillette, horseradish 507 kcal

Beetroot cured salmon, fennel and green apple salad 258 kcal

Spring pea and asparagus quiche, seasonal leaves, house vinaigrette

369 kcal

Plant-based burger (VE) 345 kcal

## FUTURE 50 BUFFET SALADS

Raw and roasted beetroot salad, toasted seeds, coarse grain mustard and balsamic 649 kcal

Pea, broad bean and asparagus salad with toasted buckwheat 310 kcal

Jewelled cous-cous salad, pomegranate, pistachio, citrus and soft herbs 295 kcal

Roasted broccoli miso Caesar salad 223 kcal

Spring squash and courgette salad, spelt, spinach and balsamic 276 kcal

## BUFFET DESSERT

Apple and berry compote, oat and tonka spiced crumble, crème anglaise 805 kcal

Eton mess, edible flowers 624 kcal

Plant based tiramisu (VE) 374 kcal

Vanilla panna cotta, raspberry sauce 457 kcal

Seasonal fruit platter (VE) 107 kcal

Finest British cheese plate (V) 292 kcal

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## HOT FORK LUNCH BUFFET

(minimum order of 40)

All menus £30.95

### MENU 1

Coq au Vin, pancetta, potato puree 516 kcal  
Seasonal fish pie, leeks, creamed potato, herb crumb 703 kcal  
White bean, pea and broad bean ragout, olive oil mash 190 kcal  
Raw and roasted beetroot salad, toasted seeds 649 kcal  
Apple and berry compote, oat and tonka spiced crumble, creme anglaise 805 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  
Miso-glazed aubergine, vegan feta, spiced granola 416 kcal  
Smoked chilli-honey roast squash, chickpea and preserved lemon 218 kcal  
Lavender and passionfruit pannacotta, house shortbread 428 kcal

### MENU 3

Pork belly, chorizo stew and salsa verde 626 kcal  
Grilled salmon fillet, broccoli, romesco sauce, gremolata 365 kcal  
Ricotta tortellini, pea puree, mint and olive oil 707 kcal  
Pea, broad bean and asparagus salad with toasted buckwheat 310 kcal  
Plant based tiramisu (VE) 374 kcal

### MENU 4

Nduja chicken thighs, bocconcini, tomato, pesto 551 kcal  
Seared seabream, herbed lentils, braised fennel, green herb relish 420 kcal  
Red Thai curry, squash, bamboo shoots, lime and fragrant jasmine rice 300 kcal  
Roasted broccoli miso Caesar salad 220 kcal  
70% Chocolate cremeau 311 kcal

### ADD ONS

Artisan bread basket with whipped butter (V) 440 kcal  
Finest British cheese plate, chutney and oat crackers (V) 286 kcal  
Seasonal fruit platter (VE) 127 kcal

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## NIBBLES

4 FOR £10.45  
(minimum order of 30)

Cornish sea salt popcorn (VE) 129 kcal

Sea salt crisps (VE) 150 kcal

Olympia Cheddar straws (V) 149 kcal

House spiced nuts (VE) 303 kcal

Stuffed Gordal olives with oregano (VE) 64 kcal

Belazu chilli mixed olives (VE) 64 kcal

Pecorino and truffle nuts (V) 318 kcal

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

### DID YOU KNOW?

By choosing a plant-based option, the meal's overall carbon footprint is reduced by approximately 46%

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# CANAPÉS

(minimum order of 40)

Choose 3 for £18.85

4 for £24.00

## MEAT

Chicken Yakitori skewer with spring onions 121 kcal

Sticky pork belly brioche, caramelised onion, puffed pork crackling  
162 kcal

Mac n cheese bites, nduja honey 110 kcal

Coppa, ripe melon, aged balsamic 74 kcal

Free range pork sausage roll, fennel seed and Maldon salt 102 kcal

## FISH

Whipped smoked salmon mousse, vol au vent, keta, fennel pollen 118 kcal

Sashimi grade tuna with dashi, avocado, wasabi, furikake 86 kcal

Ceviche of seabream, tiger's milk, cucumber, pink onions 78 kcal

Chalk Stream trout, crème fraîche, caviar 91 kcal

## PLANT

Heritage beetroot tartar, citrus, red veil sorrel (V) 68 kcal

Crushed English pea, broad bean and edamame with goat's cheese, savoury seed granola 78 kcal

Teriyaki glazed shiitake mushrooms, pickled ginger, toasted sesame (VE) 64 kcal

Wild mushroom croquettes, mushroom ketchup, truffle dust (VE) 96 kcal

## SWEET

Torched lemon meringue tartlet 93 kcal

Almond and raspberry financier, white chocolate ganache 107 kcal

Strawberry cheesecake with basil 104 kcal

Dark chocolate and tofu mousse, salted caramel, chocolate popping candy (VE) 128 kcal

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V - VEGETARIAN  
VG - VEGAN  
GF - GLUTEN FREE



## BOWL FOOD

(minimum order of 40)

Choose 3 for £25.50

4 for £34.00

### MEAT

Miso pork cheeks, dressed leeks, green apple 356 kcal

Coppa, ripe melon, balsamic pearls 118 kcal

Buttermilk fried chicken, gochujang, rainbow slaw 465 kcal

Roasted rump of lamb, aubergines, piquillo pepper, basil 389 kcal

Crispy duck, watermelon salad, cashew nuts 279 kcal

Mackerel, broad beans, peas an 654 kcal

### FISH

Charred Chalk Stream trout, crushed Jersey Royals, fennel 220 kcal

Herb crusted hake, white beans, chorizo 482 kcal

Mackerel, broad beans, peas and mint, citrus dressing 638 kcal

Cured salmon, horseradish buttermilk, pickled cucumber, sea vegetables 298 kcal

### PLANT

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

English asparagus, soft boiled egg, Old Winchester (V) 236 kcal

Coal-roasted heritage carrots, cherry molasses, toasted

hazelnuts, crematta 297 kcal

Spring vegetable risotto, roast tomato, basil oil 557 kcal

Spiced aubergine salad, confit tomato, plant based straciella, basil (VE) 266 kcal

### SWEET

Buttermilk panna cotta, blueberries 467 kcal

Lemon posset, mixed berries, almond shortbread 562 kcal

Gooseberry and elderflower crumble, crème anglaise 416 kcal

Dark chocolate pot, raspberries, crème fraiche 397 kcal

Eton mess with seasonal fruit 1106 kcal

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# FOOD STATIONS

## ARANCINI

(Minimum order of 30)

£24

### Selection of hot and crispy rice balls inspired by Sicily:

Wild mushroom and truffle, mushroom ketchup (VE)

Butternut squash and sage, sage puree (V)

Sundried tomato and basil arancini, nut free pesto (V)

Lemon and Parmesan arancini, chive crème fraîche (V)

Recommended wine pairing: Ridgeview Fitzrovia Rosé, Sussex

## CURED MEATS SELECTION

(Minimum order of 40)

£25

### Served with house pickles and sourdough breads

Fennel salami

Capocollo

Lomo pork loin

House pickles

Mixed bread

Recommended wine pairing: Montepulciano d'Abruzzo Riserva, 'Tor del Colle'

## PAXTON AND WHITFIELD CHEESE

(Minimum order of 40)

£26.00

### A selection of the finest British cheese served with chutneys and cheese biscuits

Oglesshield 86 kcal

Cotehill blue 80 kcal

Lincolnshire poacher 89 kcal

Spiced plum chutney 20 kcal

Caramelised onion chutney 13 kcal

Recommended wine pairing: Château Le Gardera, Bordeaux Supérieur

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## SMOKED AND CURED SALMON CARVERY

(Minimum order of 80)

£26

Served with blinis, crème fraîche and a lemon

Beetroot cured Scottish salmon

Wasabi ginger cured salmon London cured smoked

Double hot smoked salmon

Recommended wine pairing:  
Ridgeview Fitzrovia Rosé, Sussex

## DESSERT FOOD STATION

(Minimum order of 5)

£15

Macarons

A selection of flavoured macarons including:  
Pistachio Chocolate, Salted caramel, Mango, Passionfruit

## ETON MESS DESSERT STATION

Let our pastry chef customise your Eton Mess. Choose from a variety of meringues, curds, vanilla or chocolate cream, fresh fruits,

finishing with coulis and crispies

Meringue - vanilla, lemon, raspberry

Whipped honey cream, Chantilly cream, Chocolate cream,  
Passionfruit curd

Fresh berries - raspberries, strawberries, blackberries, blueberries

Coulis and crispies - raspberries, mango, yoghurt, popping candy,  
cocoa nibs

Cheese station £16 per person



# INTERNATIONAL FOOD

## STREET FOOD PACKAGES

£32.50 per person

Chicken Parmigiani, 24-hour tomato fritarda with fettuccini

Slow cooked beef stroganoff and saffron rice

Moussaka, charred aubergine, Greek oregano, nutmeg and feta sauce

Allotment slaw, butternut squash, crispy kale, toasted seeds

Swedish meatballs, crushed new potatoes

Chorizo and vegetable cassoulet

Hand crafted Montgomery cheddar, baby spinach and red onion quiche

Great British pavlova, Olympic meringue, strawberry jam, caramelised hazelnuts

Pastel de nata

## OLYMPIAN BUFFET

£36.00 per person

Low carbon/mood food

Chalk stream trout with lentil, sauerkraut and ginger cassoulet

Poached lemon and sage chicken, black eyed beans and sweetcorn roast

Indian squash and dhal cottage pie

Beef and beans chilli and smoked chipotle

Turkey and leak burger, cranberry yoghurt, sweet potato wedges

Char grilled root vegetables, toasted walnuts, saffron and hot honey dressing

Korean chicken pak choi salad, radish and kimchi

Roasted tender stem broccoli with coconut shavings and 'no avocado'

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# DELEGATE PACKAGES

## BRONZE

(Price based on 100-1000 delegates)

£95.00 per person

## ON ARRIVAL

Tea and coffee  
Homemade lemonade  
Seasonal fruit infused water  
Still and sparkling water

## BREAKFAST

**A selection of soft white, wholemeal, seeded baps, choose 3**

Portobello mushroom, spinach, tomato and mushroom ketchup (VE)

472 kcal

Free range egg muffin, sriracha (V) 309 kcal

Dry cured bacon, HP sauce 512 kcal

London sausage, HP sauce 556 kcal

Sourdough smashed avocado with pomegranate 817 kcal

## LUNCH

**A selection of freshly prepared sandwiches with cheese board, fruits, snacks, crudites and dips:**

Mature Cheddar ploughman's (V) 214 kcal

Free range egg mayonnaise, watercress (V) 220 kcal

Smoked salmon and cream cheese 180 kcal

Chicken and sweetcorn, mayonnaise 233 kcal

Falafel and sweet potato wrap (VE) 108 kcal

Coronation chicken and roquette 993 kcal

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

Seasonal fruit selection (VE) 38 kcal

Crisps and spiced nuts (VE) 84 kcal

## AFTERNOON SNACK

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

Seasonal fruit skewers (VE) 60 kcal

Tea and coffee

Still and sparkling mineral water

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## LATE AFTERNOON

Selection of 4

Cornish sea salt popcorn 129 kcal

Sea salt crisps 150 kcal

Montgomery cheddar straws (V) 149 kcal

House spiced nuts (VE) 303 kcal

Stuffed Gordal olives with oregano (VE) 64 kcal

Mixed olives (VE) 64 kcal

# DELEGATE PACKAGES

## SILVER

(Price based on 100-1000 delegates)

£125.00 per person

### ON ARRIVAL

Tea and coffee  
Homemade lemonade  
Seasonal fruit  
Still and sparkling water

### BREAKFAST

#### A selection of soft white, wholemeal, seeded baps, choose 3

Portobello mushroom, spinach, tomato and ketchup (VE) 472 kcal  
Free range egg muffin, sriracha (V) 309 kcal  
Hashbrown and Berkswell cheese (V)  
Dry cured bacon, HP sauce 512 kcal  
London sausage, HP sauce 556 kcal

### EARLY AFTERNOON

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

Mature Cheddar ploughman's (V) 214 kcal  
Free range egg mayonnaise, watercress (V) 220 kcal  
Smoked salmon and cream cheese 180 kcal  
Chicken and sweetcorn, mayonnaise 233 kcal  
Falafel and sweet potato wrap (VE) 108 kcal  
Selection of cheeses from the British Isles (V) 286 kcal  
Seasonal fruit selection (VE) 38 kcal  
Crisps and popcorn (VE) 84 kcal

### LATE AFTERNOON

#### Please choose 4 items

Cornish sea salt popcorn 129 kcal  
Sea salt crisps 150 kcal  
Montgomery cheddar straws (V) 149 kcal  
House spiced nuts (VE) 303 kcal  
Stuffed Gordal olives with oregano (VE) 64 kcal  
Belazu chilli mixed olives (VE) 64 kcal

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## LUNCH

### PROTEINS

Cumberland sausage roll with English apple and sage 694 kcal  
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 and porcini mushroom, puy lentils and 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, halloumi, lentils, rocket, pumpkin seeds (V) 227 kcal

### DESSERTS

Lemon curd and blueberry cheesecake (V) 440 kcal  
Lemon posset, summer berries (V) 542 kcal  
Dark chocolate mousse (V) 523 kcal  
Cherry, pistachio and white chocolate pavlova (V) 321 kcal  
Seasonal fruit platter (VG) 107 kcal

# DELEGATE PACKAGES

## GOLD

(Price based on 100-1000 delegates)

£145.00 per person

## ON ARRIVAL

Tea and coffee  
Homemade lemonade  
Seasonal fruit  
Still and sparkling water

## BREAKFAST

### Breakfast bowl selection, 2 per person

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

Bacon and Sausage Bap 739 kcal

Sausage Bap 463 kcal

## LUNCH

### Buffet

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

ChalkStream trout rillettes, creme fraiche, rye bread 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 149 kcal

Finest selection of British cheese 286 kcal

Antipasti selection (V) 131 kcal

Artisan bread selection 277 kcal

A selection of sweet treats 475 kcal

## AFTERNOON SNACK

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

Seasonal fruit skewers (VG) 60 kcal

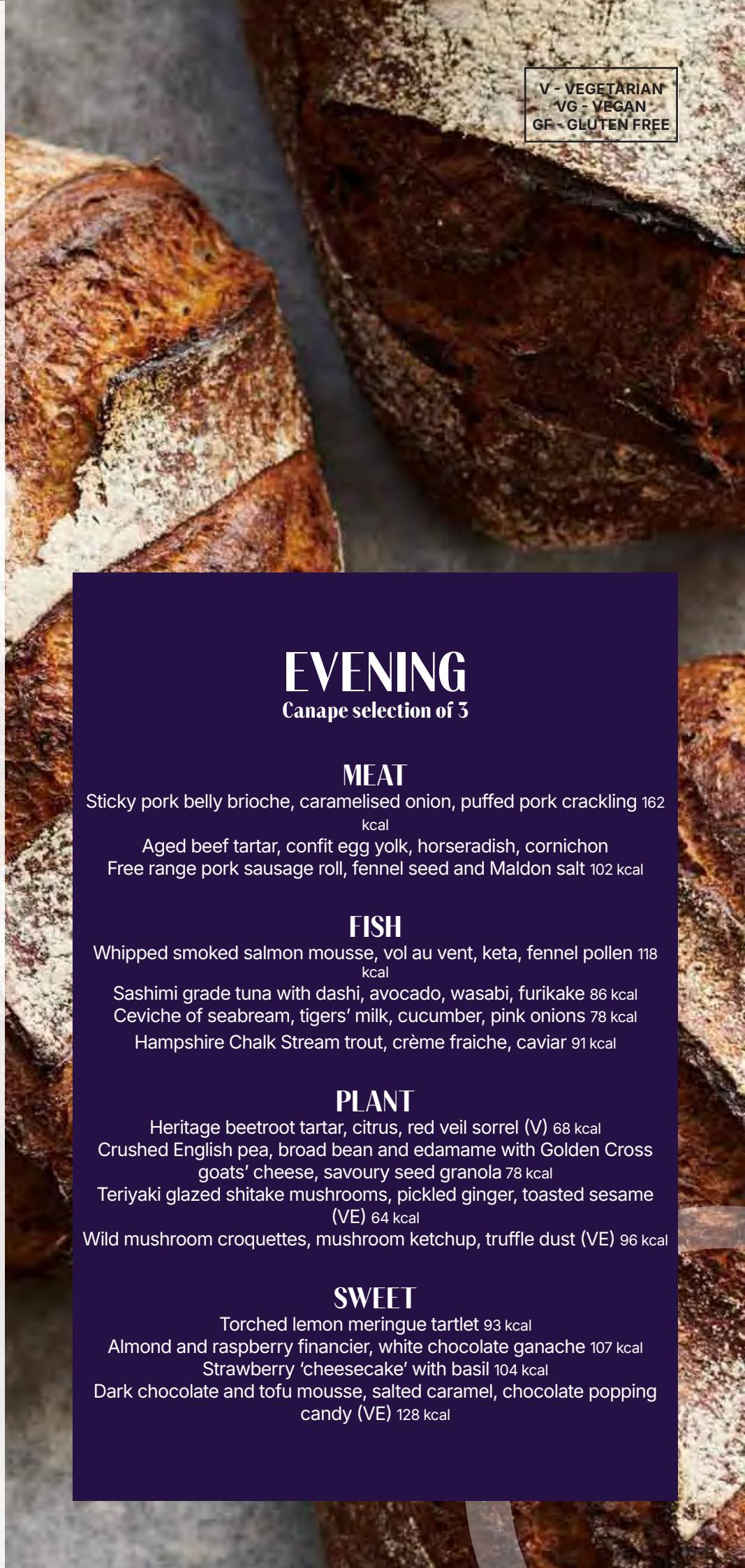
Tea and coffee

Still and sparkling water

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## EVENING

### Canape selection of 3

#### MEAT

Sticky pork belly brioche, caramelised onion, puffed pork crackling 162 kcal

Aged beef tartar, confit egg yolk, horseradish, cornichon  
Free range pork sausage roll, fennel seed and Maldon salt 102 kcal

#### FISH

Whipped smoked salmon mousse, vol au vent, keta, fennel pollen 118 kcal

Sashimi grade tuna with dashi, avocado, wasabi, furikake 86 kcal  
Ceviche of seabream, tigers' milk, cucumber, pink onions 78 kcal

Hampshire Chalk Stream trout, crème fraiche, caviar 91 kcal

#### PLANT

Heritage beetroot tartar, citrus, red veil sorrel (V) 68 kcal  
Crushed English pea, broad bean and edamame with Golden Cross goats' cheese, savoury seed granola 78 kcal

Teriyaki glazed shitake mushrooms, pickled ginger, toasted sesame (VE) 64 kcal

Wild mushroom croquettes, mushroom ketchup, truffle dust (VE) 96 kcal

#### SWEET

Torched lemon meringue tartlet 93 kcal

Almond and raspberry financier, white chocolate ganache 107 kcal

Strawberry 'cheesecake' with basil 104 kcal

Dark chocolate and tofu mousse, salted caramel, chocolate popping candy (VE) 128 kcal

# FINE DINING

Minimum order 60

£65.00 for 2 courses

£75.00 for 3 courses

## TO START

Cured salmon, pickled cucumber, avocado, ponzu dressing 346 kcal  
Chalk stream trout rillette, dill potato pancake, pickled radish 496 kcal

Crispy duck, watermelon salad, toasted cashews 337 kcal  
Smoked chicken Caesar salad, old Winchester, sourdough croutes  
Charred 'Wye Valley' asparagus, pecorino arancini, rapeseed emulsion  
Grilled green onions, romesco sauce, straciata, sourdough crumbs (VE) 407 kcal  
Heritage tomato, Dorstone goat's cheese, kalamata olive, basil (V) 403 kcal

## TO FOLLOW

Roast hake, white bean ragout, tender stem broccoli, saffron aioli 353 kcal

Poached sea trout, crushed new potatoes, samphire, sauce vierge 574 kcal

Confit salmon, crushed potatoes, roasted piquillo peppers, citrus dressing, shaved fennel 698 kcal

Rump of lamb, summer vegetables, minted yoghurt, basil oil 685 kcal  
Poached sage and lemon free range chicken, fondant potato, kent tender stem broccoli, sauce Charon

Slow cooked beef brisket, prawn ravioli, pomme mousseline, bone marrow butter

Roast squash gnocchi, charred cabbage, sage cream with crispy shallots

Roast aubergine, white miso, confit peppers, courgettes, citrus dressing (VE) 465kcal

## TO FINISH

Apricot and almond tart, clotted cream 791 kcal

Buttermilk pannacotta, blueberries 467 kcal

Cherry, pistachio and white chocolate pavlova 334 kcal

Dark chocolate tart, raspberries, crème fraîche 645 kcal

Chocolate mousse

English strawberries, clotted cream, basil, almond shortbread 448 kcal

Gooseberry and elderflower fool, sable Breton 610 kcal

## SELECTION OF TEA AND CAMINO COFFEE

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A bartender in a grey shirt is pouring white wine from a bottle into a glass held by another person. The bottle has a label with a crest and the word 'NOLAN'. The glass is filled with white wine and has a thick head of foam. The background is blurred.

# DRINKS LIST

# PACKAGED BEER AND CIDER

Peroni Nastro Azzurro	330ml	5.1% abv	£6.50
Birra Moretti	330ml	5.1% abv	£6.50
Camden Pale Ale	330ml	4.3% abv	£6.50

## SOFT DRINKS

Orange, cranberry, apple, tomato	1ltr	£4.50
Sparkling Elderflower	1ltr	£5.80
Harrogate Still and Sparkling Water	750ml	£4.15
Harrogate Still and Sparkling Water	330ml	£2.65
Tonics and Mixers	200ml	£2.65
Coke, Diet Coke, San Pellegrino	330ml can	.50

## DRINKS PACKAGES

2 Hours	£33.75
3 Hours	£47.25
4 Hours	£54.00
5 Hours	£67.50
6 Hours	£81.00

### ALL PACKAGES CONTAIN:

Pardina Chardonnay 'El Zafiro' 2020

Extremadura, Spain | 12%

Tempranillo / Shiraz 'El Zafiro' 2019

Extremadura, Spain | 13.5%

Peroni Nastro Azzurro

Birra Moretti

Single Shot House Spirits and Selection of Tonics and Mixers

Coke / Diet Coke / San Pellegrino / Water

The drinks package is available for minimum of 30 people

### DID YOU KNOW?

Certified Organic wines are produced without synthetic pesticides, herbicides, fertilisers, or fungicides.

All prices are subject to VAT. Price includes staff, crockery, cutlery, glassware, equipment and linen if required. Quote valid for 30 days. T&C's apply.



## PIMP MY GIN

### Package serves 150 drinks | £1420

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 and pink pepper tonic, blood orange and elderflower tonic, grapefruit and rosemary tonic, crafted lemonade

### Botanicals

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

# WHITE WINE

## Pardina/Chardonnay 'El Zafiro' 2020 | £28.00

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 | £29.00

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 | £31.00

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 | £35.00

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 and Harmony Marlborough 2022 | £38.00

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, Plainmont 2021 | £28.00

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 | £34.00

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.

Allergen information and alternatives are available upon request.

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# RED WINE

## Tempranillo/Shiraz 'El Zafiro' 2019 | £28.00

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 | £29.00

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 | £31.00

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 | £32.00

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 | £34.00

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.



Vegan



Organic



Low Carbon



Biodynamic

**Low Carbon** – Low to moderate CO<sub>2</sub> emissions from transport from vineyard to venue (typically under ~1,000 km by land). Production impact not included.

**Biodynamic** – Certified biodynamic vineyard and production using a holistic, regenerative farming approach.

**Organic** – Certified organic vineyard and/or production with no synthetic pesticides, herbicides, or fertilisers.

**Vegan** – Certified vegan production with no animal-derived products used at any stage, including fining.

Note: If no certification, we won't display the metric, but the wine may still use sustainable practices. Please use this as a friendly guide, not an absolute measure.

# BUBBLES

## Prosecco Spumante Extra Dry 'Borgo del Col Alto'

N.V. | £38.00

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. |

£58.00 

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. |

£78.00 

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. | £90.00

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. | £158.00

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. £ |

£231.00 

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.

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# COCKTAIL PITCHERS

## Classic Pimm's | £37.00

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

## Aperol Spritz | £37.00

Aperol, prosecco, soda. Serves 4.

## Aperol Grapefruit Spritz | £35.00

Aperol, grapefruit soda, orange peel. Serves 4.

## Strawberry Mojito | £50.00

Rum, lime juice, ginger beer. Serves 6.

## Gin Lemonade | £39.00

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

## Virgin Strawberry Mojito | £30.00

Strawberries, lime, mint, sugar, soda. Serves 6

## English Garden | £31.50

Cucumber, basil, elderflower, cloudy apple juice. Serves 5

## George's homemade lemonade | £16.00

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

## Berry Iced Tea | £16.00

1L. Serves 5

### DID YOU KNOW?

Biodynamic wines follow holistic farming principles, treating the vineyard as a self-sustaining ecosystem and often using lunar cycles for planting and harvesting.



Vegan



Organic



Low Carbon



Biodynamic

# SPARKLING WINES

NO/LOW

All the flavour, none (or less) of the alcohol. Our range of no- and low-alcohol drinks delivers great taste without compromise—perfect for mindful sipping, any time.

## Wild Life Botanicals Sparkling Nude | £35.00

Cornwall, England | 0.5%

Sparkling Nude is a crisp, dry, and elegant pour with delicate notes of white peach, apricot, and fresh citrus. Infused with a unique blend of vitamins, minerals, and botanicals—including lemon balm, damiana, and rosemary—this refreshing fizz delivers not only flavour but also wellness.

## Wild Life Botanicals Sparkling Blush

£35.00

Cornwall, England | 0.5%

Wild Life Blush has a soft fruity nose filled with aromas of wild strawberry and blossom, followed by a notably rounded, mineral palate evoking rosehip tea, strawberries and cream, and Cornish orchard fruits such as crab apple and red apple.

## Noughty Sparkling Chardonnay | £32.00

Murcia, Spain | 0.5%

Wild Life Blush has a soft fruity nose filled with aromas of wild strawberry and blossom, followed by a notably rounded, mineral palate evoking rosehip tea, strawberries and cream, and Cornish orchard fruits such as crab apple and red apple.

# STILL WINES

## Doppio Passo Blanco | £35.00

Puglia, Italy | 0.5%

Primitivo grapes benefit from warm climate with plenty of rain as well as long hours of sunshine and soil that contains limestone, clay or sandstone. The grapes are harvested at two different times: one part when full ripeness is reached, the other as a later harvest. The result is a soft, round and exceptionally full-bodied wine with an amazing concentration of plum, blackberry, cherry and chocolate flavours and an appealing structure with soft tannin and acidity.

## Doppio Passo Tinto | £35.00

Puglia, Italy | 0.5%

Primitivo grapes benefit from warm climate with plenty of rain as well as long hours of sunshine and soil that contains limestone, clay or sandstone. The grapes are harvested at two different times: one part when full ripeness is reached, the other as a later harvest. The result is a soft, round and exceptionally full-bodied wine with an amazing concentration of plum, blackberry, cherry and chocolate flavours and an appealing structure with soft tannin and acidity.

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Vegan



Organic



Low Carbon



Biodynamic



## 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:

[host@olympia.london](mailto:host@olympia.london)