



Lunch & Dinner



One Great George Street

Lunch & Dinner



Please choose one starter, main course, and dessert for all guests.

Vegetarian and plant-based options available on request.

Available for 10 people and over. Menu includes our signature coffee and truffles.

*Please inform your Event Manager of any dietary requirements
at least 5 working days in advance.*

Starters

Gin & tonic cured pavé of Foman's royal salmon served with an English summer soft herb and flower meadow salad with citrus sour cream

Chilled chilli Pernod prawns with fennel and tomato compôte and whipped feta (GF)

Lime cured tuna tartare with pickled ginger, avocado and ponzu mayonnaise (DF)

Chermoula roasted sea bass on curried butternut squash purée (GF, DF)

Smoked mackerel paté with horseradish crème fraîche, pickled cucumber, fennel and toasted focaccia

Weald of Kent smokery duck breast with pickled soured cherries, bulgar wheat, dill and walnut salad (DF)

Beal's Farm mangalitsa coppa ham with ripped mozzarella, heritage tomato and basil pesto (GF)

Chicken liver parfait with whipped truffle butter, red fruit and raspberry vinegar chutney and artisanal bread

Pumpkin and herb tortelloni with red pepper and almond sauce (DF, PB)

Charred asparagus spears with red pepper houmous, toasted pinenuts and edible flower petals (DF, GF, PB)

Savoury baked Rosary goat's cheese and fig cheesecake, balsamic glaze (V)

Wild English mushroom and thyme risotto with a king oyster mushroom and cheese crisp (GF, V)

This dish can be made plant-based



(DF) Made without dairy containing ingredients, (GF) Made without gluten containing ingredients, (V) Vegetarian dishes, (PB) Plant-based dishes. Dishes from the menu may contain traces of allergens. Please refer to page 33 and ask one of our team if you require further information about the allergens contained in our dishes.

Mains

Roast fillet of sea bass with saffron fondant potato, ratatouille and gremolata oil (GF, DF)

Forman's pan-fried fillet of salmon with pea purée, confit fennel, roast barrel potatoes and zesty lemon sauce (GF)

Peterhead cod fillet on sautéed oyster mushrooms, onion and spinach, with charred tomato and pepper purée and dauphine potatoes

Lemon and thyme roasted Devon white chicken breast with tenderstem broccoli, nutmeg mashed potato, glazed carrots and caramelised onion jus (GF)

Devon white ezme seasoned chicken breast with butternut purée, sliced fondant potato, courgette batons and garlic, rosemary jus (GF)

Confit Gressingham duck leg with rustic cassoulet sauce, cocotte potato and sautéed savoy cabbage (GF)

Roast breast of Cornish lamb on root vegetable mash, sautéed kale with salsa verde and lamb jus (GF, DF)

Rosemary marinated rump of lamb with pea purée, glazed carrots and beans with redcurrant jus and dauphinoise potatoes (GF)

Pan-fried fillet of dry aged Aubrey Allen beef with leek mash, spinach, roast vine cherry tomatoes, mushroom croquette and Madeira jus (£2.00 supplement)

Five spice marinated crispy Surrey pork belly with miso buttered cabbage, sweetcorn purée and hoisin jus

Caramelised shallot and thyme tarte tatin topped with warm goat's cheese and balsamic fig relish, fresh herb and edible flower salad (V)



Corn and courgette cake, coriander chutney, cherry tomato salsa and tandoori roasted aubergine (DF, PB)

Braised portobello mushroom with a maple roasted squash wedge, Kentish rapeseed oil mash, British pearly spelt and mushroom jus (DF, PB)

Peppered vegetable Wellington with spinach, turned carrots, château potatoes and vegetable jus (DF, PB)

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Desserts

Plant-based chocolate mousse with a tart raspberry and orange compôte, served with chocolate sorbet (GF, DF, PB)

Soaked sticky date pudding with whipped toffee cream and spiced poach pear (V)

Honey nut rum baba with whipped vanilla cream (V)

Baked chocolate fondant served with cherry compôte and Hackney pistachio gelato (V)

Cherry frangipane tart with Amaretto custard (V)

Baked vanilla cheesecake with seasonal berry compôte (V)

Eton mess (GF, V)

Rum and brown sugar glazed pineapple tarte tatin with coconut sorbet (DF, PB)

Apple and caramel tart with oat crumble topping and Hackney gingerbread gelato (V)

Fresh fruit salad with elderflower syrup and tropical fruit sorbet (GF, DF, PB)

Seasonal British cheese and accompaniments

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Additional Information



There is an additional staff charge for refreshments served before 07:30 or from 17:30.

Final guaranteed numbers for catering and dietary requirements must be advised 5 working days in advance.

Working days are deemed as Monday to Friday not including public holidays.

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A supplement will apply when numbers for catering are less than 100 at weekends and public holidays.

Prices shown are exclusive of VAT, which shall be charged at the rate in force at the time of purchase. These prices are also subject to change if the government introduce additional costs.

Our standard set-up for seated meals is round tables of 10. There are additional staff and linen charges for straight tables or round tables of 8 or less.

If you require a choice menu, this is available for a seated lunch or dinner at an additional cost of 25% of the menu price.

Please note the service time for all lunch and dinner events is 3 hours, from the scheduled start of your drinks reception up until dessert is cleared and coffee is served. Any overrun on this 3-hour window will incur labour charges of £25.00 per table per half hour.

Bespoke menus and/or special requests are subject to additional charges.

Whilst every effort is made to guarantee our commitment to sourcing local and seasonal produce, should certain ingredients not be available, a similar substitution may be used.

2026 prices are subject to change with 3 months' notice advertised online.

Our Standard T&C's also apply and can be found on our website: www.onegreatgeorgestreet.com



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