

# ORTUS

## HOSPITALITY MENU



### Breakfast Menu

Fair trade coffee and organic tea	£2.60
Fair trade coffee and organic tea with biscuits	£3.35
Fair trade coffee and organic tea with a selection of freshly baked Danish pastries	£6.00
Fair trade coffee and organic tea with a selection of mini filled baps -bacon, sausage & free range scrambled eggs	£7.25

### Top-Ups

Granola & yoghurt tumblers	£2.45
Chilled fruit juice-orange, grapefruit or apple jug	£4.80
Mini smoked salmon & cream cheese bagels	£2.95
Ham & cheese mini croissants	£2.85
Individual pieces of fruit	£1.10

All prices exclude VAT  
020 3696 9760  
82-96 Grove Lane, London, SE5 8SN

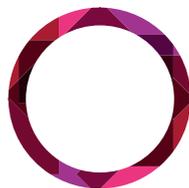
### Working Lunch Menu

Basic 1.5 sandwich per person on white & malted bread	£8.00
Classic 1.5 sandwiches per person on white & malted bread, miniature rolls crisps & fruit juice	£13.50
Deli A selection of artisan bread and wraps with crisps and fruit juice	£15.50

### Top-Ups

Kettle crisps	£1.75
Individual pieces of fruit	£1.10
Soft drink cans	£1.75
Seasonal salad	£4.75
Mini cake	£2.00
Selection of nibbles	£2.50
Fruit juice	£0.85
Hand cut chips (serves 6)	£6.80

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### Finger Buffet

#### Meat

- Panko crumbed chicken with smoked paprika mayonnaise (h)
- Lamb kofta with tzatziki (h)
- Mini Cumberland sausages with honey, smoked paprika and mixed seeds (h)

Mini cheese burgers on a brioche bun (h)

Mini cottage pie with crispy onion (h)

Cajun chicken skewers (h)

Croque-monsieur (h)

Cumberland sausage rolls (c)

#### Fish

Shrimp in a potato rosti shell (h)

Pesto salmon (c)

Wasabi prawns in panko crumb (h)

Selection of oriental seafood dim sum (h)

Thai tuna cone (c)

Crispy calamari (h)

#### Vegetarian

Caramelised red onion and cherry tomato tart (c or h)

Thai spring rolls with chilli sauce (h)

Feta and black bean parcels (h)

Mini naan paneer (h)

Vegetable samosa with mint yoghurt (h)

Falafel and houmous (ngci) (c)

Sunblush tomatoes and Applewood arancini (h)

All prices exclude VAT

1 for £2.50

3 for £6.75

5 for £11.00

### Fork Buffet

#### Meat

- Cajun chicken with celeriac mayonnaise and spicy salsa
- Seared beef on a bed of aromatic thai noodle salad
- Sesame chicken with fruit couscous, tzatziki dressing
- Lamb kofta with crushed harissa butter beans and minted yoghurt

#### Fish

Tempura cod, double cooked chips, minted mushy peas and tartare sauce

Salmon fillet on a nicoise salad

Seabass on garlic sweet potato and coriander with a sweet chilli sauce

Hot smoked salmon with a beetroot and apple salad and horseradish cream

#### Vegetarian

Goat's cheese and squash Wellington

Aubergine, halloumi and tomato tart

Vegetables with torn mozzarella tomatade and rosemary

Falafel, humous and greek salad

#### Option 1

2 courses-One fish or meat and a vegetarian option served with a salad, new potatoes and bread

£27.50

#### Option 2

2 courses-One fish or meat and a vegetarian option served with 2 salads, new potatoes, bread and chef's choice of dessert

£31.50



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### Canapés

#### Meat

- Satay chicken coated in nibbed peanuts (h)
- Cajun chicken with chilli and coriander dip(h)
- Lamb koftas with a chilli and mint yoghurt dip (h)
- Pulled pork croute (h)
- Chorizo and smoked cheese beignets (ngci) (h)
- Beef crostini, rarebit crust (h)
- Smoked paprika seared beef (ngci)

#### Fish

- Prawn tempura skewer (h)
- Breaded cod slider with lemon and tarragon aioli (h)
- Tuna and coriander nori roll (ngci) (c)
- Baked beetroot with smoked salmon and horseradish (c)
- Fish and chip with mushy peas (ngci) (h)
- Thai prawn salad in a sesame cone (c)
- Smoked trout crostini with lemon and dill mayo (c)

(c) cold  
(h) hot

#### Vegetarian

- Sweet potato and butterbean cake with smoked tomato (vegan) (ngci) (h)
- Baked potato with gorgonzola and tomato (h)
- Feta stuffed courgette roll (c)
- Parmesan croute with roasted pepper and blue cheese (h)
- Mushroom, spinach and goat's cheese tart (c)
- Cauliflower, red onion and coriander bhaji (h)

#### Sweet

- Lemon meringue pie
- Chocolate tart
- Mini macarons
- Tropical fruit skewers
- Mille-feuille
- Chocolate and raspberry brownie

3 for £8.00  
5 for £11.50  
7 for £15.00

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### Dining

#### Starters

- Roasted onion tart with goat's cheese and walnut dressing
- Aromatic thai crab salad with lemongrass and corriander (ngci)
- Ham hock terrine, celeriac remoulade and mustard mayonnaise
- Roasted red pepper and butterbean crostini (vegan)
- Smoked duck with rocket and avocado and walnut dressing
- Smoked salmon, capers and lemon with sultana and fennel sourdough crisp

#### Mains

- Cod loin on minted peas with lemon and herb oil
- Sea trout with broad beans and shallot fricassee
- Pan seared seabass with capers, roasted heritage tomatoes and tender stem broccoli
- Rib eye steak, rosti potato, basil cherry tomatoes
- Confit duck with fondant potato, red cabbage and tenderstem broccoli
- Rump of lamb with chargrilled Mediterranean vegetable and basil dressing
- Spring vegetable and herb risotto
- Beetroot rosti with baked goat's cheese and truffle oil
- Pan roasted portobello mushroom steak with charred onion petals, potato purée and harissa (vegan)

#### Dessert

- Chocolate and coffee cake served with raspberry and thyme coulis
- Vanilla cheesecake with a strawberry and mint compote
- Tarte aux pommes fines with vanilla ice cream
- Raspberry and white chocolate dome with mango puree
- Rich chocolate and praline truffle
- Assorted cheese platter with biscuits and bread
- Seasonal fruit platter

- 2 courses with coffee and petit fours £32.50
- 3 courses with coffee and petit fours £38.50
- 3 courses with coffee, petit fours and half a bottle of house wine per person £42.50

All prices exclude VAT  
Prices include all service and kitchen staff, catering equipment and standard white linen.

Please note that we can create themed and bespoke menus. Please ask for details.

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