



Banqueting at Bakers Hall

Bakers Hall is situated between the Tower of London and the Monument and combines the traditions of the second oldest Livery Company in the City of London with elegant modern surroundings and up to date facilities.

Bakers Hall has experience hosting a wide range of **lunches, banquets, celebratory dinners, wedding and receptions.**

We offer you a dedicated management team, competitive pricing and outstanding levels of quality and service.

Our dining rooms are available for groups of 20 to 90 guests.

For more information please contact Martina on 020 7623 2223 ext. 1 or 2 or email Martina@bakers.co.uk

Banqueting Menu 2018

(minimum 20 people)

This package includes room hire, freshly baked breads and butter, and coffee, tea and chocolate truffles

Menu 1

£71pp/lunch £77pp/dinner

Citrus-cured salmon with shaved fennel, avocado puree and lemon dressing
Pan-roasted guinea fowl breast with pancetta and cider fricassee, creamed potato and buttered kale
Mixed berry cheesecake with passion fruit coulis

Menu 2

£71pp/lunch £77pp/dinner

Chicken and ham hock terrine wrapped in Parma ham with pickled girolles, asparagus and aioli
Roasted salmon supreme served with Jersey royal potatoes, summer vegetable ribbons, crispy lotus root and salsa verde
Lemon tart with raspberry and meringue

Menu 3

£71pp/lunch £77pp/dinner

Suffolk asparagus and quails egg salad V
Roasted fillet of seabass, cauliflower puree, braised citrus endive, pinenuts and sultanas with a hint of curry
Panna cotta served with a light fruity salsa

Menu 4

£75pp/lunch £81pp/dinner

Hereford beef carpaccio with wild rocket and pomegranate salad finished with black truffle oil
Roast duck breast, with potato fondant, butternut squash, carrot puree, asparagus, red cabbage and duck jus
Black forest chocolate dessert with caramelised cherries, mixed berries and cherry coulis

Menu 5

£79pp/lunch £85pp/dinner

Tuna carpaccio with pickled, shallot and fennel salad finished with lemon oil and red vein sorrel
Roast fillet of beef with a potato and shallot galette, vegetable bundle and red wine sauce
Berkeley signature chocolate ganache with raspberry coulis and Chantilly cream

Vegan Menu

£71pp/lunch £77pp/dinner

Cauliflower fritters with Salsa Verde & tahini
Aubergine, caramelised onion & spinach bake with roasted tomatoes & chickpeas
Lemon cheesecake with berry compote

Vegetarian

£71pp/lunch £77pp/dinner

Pea mousse with crispy seasonal leaf salad and a beetroot dressing
Wild mushroom cannelloni with parmesan and tarragon sauce
Blackberry crème brûlée

Banqueting extras

Amuse Bouche

£4.20 per person

Pea mousse scented with truffles and parmesan crunch
Butternut squash soup with truffle foam
Scallops and chorizo

Warm Fish Course

£8.40 per person

Crab beignets with sweet corn dressing
Paupiette of sole with herb mousseline with lemon butter sauce
Haddock smokies with poached quail's egg

Palate Cleansers

£4.20 per person

Chilled lemonade and cardamom
Rhubarb and rose sorbet
Watermelon cube with balsamic vinegar

Savouries

£8.40 per person

Devils on horseback
Pear and stilton pithivier with crispy shallots
Savoury muffin topped with pancetta, boudin noir and truffled scrambled egg

Selection of English cheeses
£36.00 per board serves 10 - 12 people

Cornish Brie, Winterdale traditional cheddar, matured Rachel, Boilie Goats Cheese and Kentish Blue. with quince, Homemade chutney, celery sticks, grapes and apricots, served with savoury biscuits

Wine list

White Wine

Villa Sant-Jean Blanc, Vin de Pays d'Oc	Languedoc, France	£17.00/bottle
Pinot-Grigio, Madregale	Abruzzo, Italy	£21.20/bottle
Picpoul de Pinet, Grange des Rocs	Languedoc, France	£22.00/bottle
Sauvignon de Touraine, Domaine Guy Allion	Loire, France	£25.50/bottle
Sancerre, Domaine Gérard Fiou	Loire, France	£38.00/bottle

Rosé Wine

Tempranillo Rosado, Vacceos	Rueda, Spain	£18.00/bottle
Cinsault Rosé, Domaine Nordoc	Languedoc, France	£19.20/bottle
Cotes de Provence Rosé, Carteron 'Elegance'	Provence, France	£25.50/bottle

Red Wine

Villa Saint-Jean Rouge, Vin de Pays d'Oc	Languedoc, France	£17.00/bottle
Malbec, Santa Julia Organica	Mendoza, Argentina	£21.50/bottle
Rioja reserve 'Gavanza', Bodega Dominum	Rioja, Spain	£27.50/bottle
Chianti Podere Gamba	Tuscany, Italy	£29.00/bottle
Saint Emilion Grand Cru, Château La Croix Chantecaille	Bordeaux, France	£45.70/bottle

Sparkling Wine

Cava 'Brut Nature' Dominio de Tharsys	Rquena, Spain	£25.20/bottle
Prosecco, AA Bellenda	Veneto, Italy	£32.00/bottle
Frizant Rosé, Mas de Daumeas Gassac	Languedoc, France	£33.00/bottle

Champagne

Jean-Paul Deville, Carte Noir Brut NV	Reims, France	£50.20/bottle
Jean-Paul Deville, Tradition Rosé NV	Reims, France	£59.60/bottle
Laurent-Perrier Brut NV	Tours-sur-Marne, France	£86.00/bottle

Soft Drinks

We will be pleased to provide cold drinks for your event.

Ordering drinks from with your food order takes all the hassle out of your function.

Mineral Still Water £3.00/1l

Mineral Sparkling water £3.00/1l

Fruit 100% Juices Orange £3.50/1l

Apple Pineapple, Cranberry £3.80/1l

Beer

Peroni beer £3.80/bottle 330ml

Budweiser £3.80/bottle 330ml

Corona £3.90/bottle 330ml

All prices are including VAT, subject to change without notice.

ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, CEREALS CONTAINING GLUTEN AND OTHER ALLERGENS ARE PRESENT AND OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE, PLEASE LET US KNOW BEFORE ORDERING. FULL ALLERGEN INFORMATION FOR FOOD AND DRINK IS AVAILABLE, UPON REQUEST