

# HOSPITALITY BROCHURE



**GOODWIN**



# BOOKING GUIDELINES

All catering bookings can be made via the EMS system.

## **BOOKING CUT OFF TIMES**

Please see lead times for your required menu choice.  
Notice periods range from 24 hours to 72 hours.  
Prices quoted are per person unless stated otherwise.  
We require 24 hours notice for any cancellations.

## **SPECIAL REQUIREMENTS**

We'd love to create a unique experience for your next event. For bespoke menus or other requirements please email us here: [dq-cateringlondon@goodwinlaw.com](mailto:dq-cateringlondon@goodwinlaw.com)

## MORNING PASTRIES £3.25

24h notice with approved GL/ Client Matter Number

Mini Croissant  
Danish Selection & Mini Muffin

## PREMIUM CONTINENTAL BREAKFAST £5.25

24h notice with approved GL/ Client Matter Number

Mini Croissant  
Danish Selection & Mini Muffin Fruit Platter

Chia Seed Pudding Pots with Mixed Berries

## HOT BREAKFAST £3.25

24h notice with approved GL/ Client Matter Number

Bacon and Cheese Turnovers  
Sausage and Brown Sauce  
Brioche Roll

Baked Egg, Tomato & Spinach

Omelette Muffin

V = Vegetarian

VE = Vegan

GF = Made without gluten

## CLIENT BREAKFAST £6.25

24h notice with approved GL/ Client Matter Number

Selection of Pastries & Danishes

Greek Yoghurt with Organic Granola, Seasonal Fruit/Berries (V)

Seasonal Cut Fruit Platter

### Made to order hot breakfast:

Please choose one option :

Poached Free Range Egg,  
Smashed Avocado on Toast, with  
Chilli & Toasted Seeds (V)

Breakfast Potato Hash, Cumberland  
Sausage, Free Range Scrambled  
Egg

Three Egg Omelette

Choice of fillings: Mushroom, Ham,  
Cheese, Bacon, Spinach, Tomato

### Choice of Eggs:

Scrambled, poached, fried

All served on Sourdough toast

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## **INTERNAL SANDWICH MENU £4.95**

48h notice with approved GL/  
Client Matter Number

Free Range Turkey, Cranberry  
Sauce, Baby Spinach in Granary  
Brown Bloomer

Atlantic Prawn Cocktail, Mary Rose  
Sauce, Iceberg Lettuce in White  
Bloomer

Mature Cheddar Cheese  
Ploughmans, Branston Pickle in  
Granary Brown Bloomer

Sweet Potato & Chickpea Falafel,  
Red Pepper Houmous, Roasted  
Peppers in a Spinach Wrap

## **SANDWICH LUNCH ADD ONS**

48h notice with approved GL/ Client  
Matter Number

Southern fried chicken goujons  
£2.50pp

Salmon and beetroot quiche with dill  
cream cheese £2.75pp

Porcini mushroom arancini with  
truffle vegan mayo £2.50pp

Fruit platter £2.50pp

## **EXTERNAL SANDWICH MENU £6.25**

48h notice with approved GL/ Client  
Matter Number

Free Range Turkey, Cranberry Sauce  
Salad in a Ciabatta Roll

Scottish Smoked Salmon, Dill Cream  
Cheese, Cucumber in a Bagel

Greek Feta, Roasted Mediterranean  
Vegetables, Green Basil Pesto (can be  
vegan)

Sweet Potato & Chickpea Falafel, Red  
Pepper Houmous, Roasted Peppers in a  
Spinach Wrap

## **ADDITIONAL SUPPLEMENT OF AFTERNOON TEA £5.95**

72h notice with approved GL/ Client  
Matter Number

Mixture of Plain & Raisin Scones  
Whipped clotted Cream, Choice of Jam  
Savoury Bites

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## **COLD FORK LUNCH**

### **£12.50**

Booked for a minimum of 8 guests,  
24h notice with approved GL/and soft  
drinks Client Matter Number. Served  
with selection of crisps

Garlic and thyme Marinated  
Cumbrian Chicken breast, herb  
Mayo, roasted pecan, soaked  
golden raisin, crispy capers, celery

Dill & Lemon marinated Chalk  
Stream Trout, Potato, smoked oil  
Yogurt, smoked tomato salsa,  
grilled spring onion

Sweetcorn and Chickpea Fritters,  
Mint & Coriander Salsa Verde

Roasted Broccoli Salad, Pickled  
Ginger, Sweet and Sour Cucumber,  
Toasted Seeds, Ponzu Dressing

Cajun Spiced Sweet Potato,  
Roasted Peppers & Red Onion,  
Rocket, Vegan Pesto

Bread and butter

## **FORK BUFFET/ GRAZING PLATTERS**

### **£16.50**

Booked for a minimum of 8 guests, 72h  
notice with approved GL/and soft  
drinks Client Matter Number. Served  
with selection of crisps,  
Rosemary Garlic Crusted Cumbrian  
Chicken Supreme, Pearl Barley Risotto,  
Tomato & Thyme

### **FROM THE SEA**

Forman's & Sons beetroot cured  
salmon, smoked trout, smoked  
mackerel, crayfish cocktail Served  
with caperberries, lemon and dill  
cream cheese and blinis

### **BRITISH BLACK FOOT CHARCUTERIE BOARD**

Organic Pork and Fennel, Organic  
Bresaola, Air-Dried ham Served  
with sun dried tomatoes, chargrilled  
artichokes, campgrain baguette

**VEGETARIAN & VEGAN ANTI  
PASTI** Chargrilled aubergine and  
mixed peppers, spiced beetroot  
falafel, Spanish tortilla Served with  
kalamata olives, artichokes, sun  
blush tomatoes, beetroot hummus  
(V, VE)

### **BRITISH CHEESE**

Godminster cheddar, Bosworth Ash  
goat's cheese, Wigmore Cashel  
blue Selection of chutneys, grapes,  
quince and biscuits (V)

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## FINGER FOOD £10.50

Booked for a minimum of 10 guests, 72 hour notice with approved GL/ client matter number. Please choose 6 items from the following

### MEA

#### T

Lamb Kofta, Mint & Cucumber  
Yogurt

Seeded Free Range Pork Sausage  
Roll, Wholegrain Mustard Mayo

32 Day Dry Aged Beef Burger  
Sliders Sliced Tomato and Smoked  
Applewood Cheese

### FISH

Atlantic King Prawn in a Crispy  
Nest with Sweet & Sour Sauce

Cornish Crab Fish Cake Slider,  
Dill Yogurt, Cos Lettuce, Pickled  
Cucumber

Crayfish Cocktail Tartlets

### VEGETARIAN & VEGAN

Smoked Cheddar Custard, pickled  
silver skin onion, Tomato Cone (Vg)

Vegetable Gyoza & Ponzu Dipping  
Sauce (Vg)

Vegetable Samosa, Mango Chilli  
Chutney (Vg)

## CANAPES £12.50

Booked for a minimum of 10 guests,  
72 hour notice with approved GL/  
client matter number. Please choose 6  
items from the following

### MEAT

Braised Aged Beef Cheek &  
Buttered Potato Puree

Black Pudding bon bon, Bramley  
Apple Sauce

Ham Hock & Pea Croustades

### FISH

Sesame Atlantic King Prawn toast

Smoked Taramasalata, Maris Piper  
Potato Rosti

Scottish Smoked Salmon Blinis,  
Chive Cream Fraiche

### VEGETARIAN & VEGAN

Fried Crispy polenta, Tomato  
Fondue

Vegan Smoked tomato and paprika  
Falafel, Vegan Pesto Mayo

Mushroom Arancini, Vegan Truffle  
Mayo

### DESSERT

Dark Chocolate Fudge Brownie,  
Whipped Ganache (Vegan & GF)

Vanilla Mascarpone & Raspberry  
Choux Bun

White Chocolate & Passionfruit  
Cheesecake (GF)

Cardamom & Clementine Custard  
Tart, Candied Orange



# CLIENT BISTRO MENU

**£12.50pp**

Pre ordered menu

72 hour notice with approved GL/ client matter number

## MAINS

Lake District 32 Day Dry Aged Sirloin, Triple Cooked Chips, Green  
Peppercorn Sauce, Watercress

Seared Sea Trout, Creamed Organic Leeks, Cornish New Potatoes, Roe  
Beurre Blank

Butternut Squash + Sage Risotto, Roasted Shallot, Dill Oil

## DESSERTS

Dark Chocolate Orange Tiramisu

Winter Berry Eton Mess (GF)

Vanilla Panna Cotta, Poached Rhubarb (VGA) (GF)

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# FINE DINING

**£24.95pp**

Pre ordered menu

72 hour notice with approved GL/ client matter number

## STARTERS

Salt Baked Celeriac truffle dressing, Mushroom Ketchup, celeriac Puree,  
Brick Pastry tart, nasturtiums

Cured Chalk Stream Trout wrapped in nori and wasabi, Pickled Veg, Bronze  
fennel, Lemon Crème fraiche & Keta

Tandoori wood pigeon, lentil dahl, Braised Leg Curry Oil. Puffed Black wild  
Rice

## MAINS

Seared 32 Day Dry Aged Fillet Rolled In a Rosemary Crumb, Black Truffle  
Pomme Puree, Crispy Kale, Heritage Squash, Port + Red Current Jus

Hern Crusted Halibut, Cockle + Fennel Broth, Saffron Potatoes, Dill,  
Samphire

Gnocchi, Scottish Girolles, salsify, watercress puree, sea kale and truffle  
(Vegan)

## DESSERTS

Spiced Apple & Dulce de leche Mille-Feuille

Coconut Mousse, Milk Chocolate Cremeux, Passion Fruit, Chocolate  
Crumble

Clementine, Cranberry & Pistachio Eton Tidy (VG & Gf)

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