

Credit Suisse Hospitality Menu
Spring / Summer 2022

One Cabot Square, Canary Wharf, E14 4QJ





Hosting Meetings at our London Offices ...

How I can book?

For all catering requests please contact the MMS Booking team via email managementservice.meeting@credit-suisse.com

Booking & Cancellation

Please allow 24Hrs (Monday to Friday) prior to the event taking place for all **Refreshment** orders. Please allow 48Hrs (Monday to Friday) prior to the event taking place for **Catering** orders. *We will do our best to accommodate any last minute bookings however these will need to be confirmed via MMS, direct with the Catering Team. In doing so, any menus may need to be adjusted to "Chefs Choice"*

Cancellations made within the relevant timeframes above will incur a charge of 100% of the full booking cost

Minimum numbers apply to some Hospitality services, details are set out in the following pages and the Meeting Management Team will be able to guide you at the time of ordering.

The core hours of operation are 0700-1700, any meetings taking place either side of these times will need to be confirmed in advance with the onsite Catering Team and a Labour charge may be levied.



Please inform MMS when booking of any
Allergens or Dietary requirements

REFRESHMENTS

0700 - 1700

Filtered Water

Vivreau filtered water: Still & Sparkling

Price per Person **£1.50**

Tea & Coffee

Selection of "Tea Pigs" Tea Bags:
Everyday Brew, Peppermint, Mao Feng Green, Earl Grey, Chamomile
& Rain Forest Alliance Filter coffee

Price per Person **£3.00**

Tea, Coffee & Water

Selection of "Tea Pigs" Tea Bags:
Everyday Brew, Peppermint, Mao Feng Green, Earl Grey, Chamomile
& Rain Forest Alliance Filter coffee
Vivreau filtered water: Still & Sparkling

Price per Person **£4.50**

Tea, Coffee, Water & Biscuits

Selection of "Tea Pigs" Tea Bags:
Everyday Brew, Peppermint, Mao Feng Green, Earl Grey, Chamomile
Rain Forest Alliance Filter coffee, Vivreau filtered water Still & Sparkling
Biscuits

Price per Person **£6.00**

Cookies

Selection of freshly baked house Cookies

Price per person **£2.00**

Soft Drinks

Mixed soft drink selection of Coca Cola, Diet Coke & Sprite (330ml)

Price per Person **£3.00**

Juices

Selection of Apple, Orange & Bumbleberry Juice (250ml)

Price per Person **£3.00**

BREAKFAST

0730 - 1130

*All Breakfasts include Still & Sparkling Water.
Any additional refreshments should be ordered separately*

Working Breakfast

Selection of Freshly Baked Mini Viennoiserie & Mini Muffins

Price per Person **£6.50**

Continental Breakfast

Selection of Continental Meats & Cheeses
Freshly Baked Mini Viennoiserie, Credit Suisse Sourdough & Rye Crackers
Cucumber, Spinach & Cherry Tomato

Price per Person **£10.50**

Healthy Breakfast

Bircher Muesli
Natural Yoghurt, Honey & Granola
Smashed Avocado on Toasted Sourdough
Fresh Sliced Fruits

Price per Person **£10.50**

Hot Sandwich Breakfast

Cumberland Sausage Muffins, Bacon Sourdough Wedges,
Egg & Mushroom Brioche

Price per Person **£12.50**

Breakfast Add-On's

Fresh Berries	£6pp
Fresh Sliced Fruit Platter	£5pp

Please speak to the team to discuss full a la Carte breakfast options; Eggs Benedict, Florentine & Royale, Huevos Rancheros, Full English or Kedgere



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LUNCH

1130 – 1700

All Lunches include Still & Sparkling Water.

Any additional refreshments should be ordered separately

Light Working Lunch (Minimum Order 4x People)

Price per person **£28.00**

Our most popular lunch, suitable for all occasions.

A Chefs Choice selection of fresh seasonal salads served from a buffet to help yourselves from.

Example menus include:

Grilled Chicken Breast & Chimichurri
Salmon, Avocado Puree, Confit Tomato & Black Olive
Mixed Baby Leaf Salad & Mustard Dressing
Cheese Tartlets & Chilli Jam
Ceasar Salad
Bread Basket
Sliced Fruit Platter
Tarte au Citron & Pickled Blackberries

Tuna Nicoise Salad
Potato Salad & Herb Dressing
Chicken, Romesco Sauce, Roasted Peppers & Walnuts
Spanish Tortilla, Smoked Paprika Mayo & Watercress
Mixed Baby Leaf Salad & Honey Mustard Dressing
Bread Basket
Sliced Fruit Platter
Dark Chocolate & Dulce de Leche Tart

Hot Smoked Salmon, Cucumber, Radish & Crème Fraiche
Bresaola, Goat's Cheese, Pears & Balsamic Glaze
Quinoa Falafel, Roast Carrots & Tahini Dressing
New Potato Salad, Cornichon & Mustard Dressing
Roast Vegetable Pasta Salad, Salsa Verde & Pine Nuts
Bread Basket
Sliced Fruit Platter
Tiramisu

Ham Hock & Shitake Mushroom Terrine
Smoked Salmon, Dill Pickles & Kholrabi
Beetroot, Pine Nut, Goats Cheese & Pear
Vegetarian Anti Pasti
Rainbow Root Slaw
Bread Basket
Sliced Fruit Platter
Mango & White Chocolate Mousse

Honey & Mustard Chicken & Tarragon Mayo
Seared Bream, Artichoke & Fennel
Butternut Squash Frittata & Smoked Paprika Aioli
New Potato Salad, Cornichon & Mustard Dressing
Chickpea Salad & Roasted Roots
Bread Basket
Sliced Fruit Platter
Carrot Cake & Labneh

À la Carte Lunch

(Minimum Order 4x People)

2 or 3 Course Lunch prepared à la minute by our Chefs and served in to room by the Front of House Team
It is requested that the same Menu is served to all guests, subject to any Allergy or Dietary requirements

Starters

Roast Squab Pigeon - Baby Gem, Smoked Pancetta, Crispy Confit Leg & Caesar Dressing

Braised Veal Cappelletti - Spring Broth, Peas, Broad Beans & Baby Leeks

Poached Lobster - Tomato & Watermelon Gazpacho, Sea Vegetables

Confit Sea Trout - Charred Tenderstem Broccoli, Horseradish, Shaved Radish & Herb Emulsion

Leek & Potato - Seaweed Poached Potatoes, Textures of Leek, Purple Potato Crisps & Seaweed Butter Sauce

Mains

Herdwick Lamb - Fillet & Belly, Jersey Royals, Pickled Baby Turnips, Asparagus & Wild Garlic Puree, Cerny Ash Cheese

Breast of Spring Chicken - Potato Pave, Wild Garlic Emulsion, New Season Morels & English Asparagus

Fillet of Day Boat Fish - Roast Courgette and Ricotta Stuffed Courgette Flower, Basil Puree & Caponata Dressing

Roasted Stone Bass - Brown Shrimp, White Asparagus & Broad Bean Fricassee, Seaweed Sauce

Watercress & Parsley Risotto - Roasted Ceps, Pickled Onions, Puffed Potato & Chive Oil

Dessert

Dark Chocolate - Flexi Ganache, Strawberry Sorbet, Chocolate & Almond Crumb

Exotic Fruit Eton Mess - White Chocolate Cremeux, Pineapple Sorbet, Mango Mousse, Meringue

Custard Tart - Custard Tart, Nutmeg Ice Cream & Stewed Plums

Cheesecake - Peach & Vanilla Cheesecake, Basil Poached Nectarines

Sorbets - Trio of Seasonal Sorbets & Sliced Fruit

2 Course - Price per Person **£34.00**
 3 Course - Price per Person **£44.00**
 ADD Cheese Board; Selection of British & European Cheese – Price per Person **£12.00**

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SANDWICH LUNCH

1130 – 1700

All Lunches include Still & Sparkling Water.

Any additional refreshments should be ordered separately

Classic Sandwich Lunch

Selection of Meat, Fish & Vegetarian 'Triangle' Sandwiches

Example: Ham & Cheese Ploughman's, Egg Mayonnaise, Tuna & Cucumber, Chicken & Avocado, Rare Roast Beef, Watercress & Horseradish, Flame Roasted Mediterranean Vegetables & Pesto, New Yorker & Emmental, Falafel & Hummus

Crisps

Fresh Fruit

Price per person **£12.00**

Premium Sandwich Lunch

Selection of Meat, Fish & Vegetarian Sandwiches, Wraps, Rolls & Bloomers

Example: Ham & Cheese Ploughman's, Egg Mayonnaise, Tuna & Cucumber, Chicken & Avocado, Rare Roast Beef, Watercress & Horseradish, Flame Roasted Mediterranean Vegetables & Pesto, New Yorker & Emmental, Falafel & Hummus

Crisps

Fresh Fruit

Price per person **£15.00**

Hot Sandwich Lunch

Selection of 2 Hot Sandwiches

Example: Croque Monsieur, Crispy Chicken Fillet & Tarragon Mayo, Grilled Steak & Onion Ciabatta, Roast Vegetable, Freekeh & Harissa Mayo, Fish Dogs, Montgomery Cheddar & Onion Chutney Toastie, Halloumi & Flame Roasted Pepper Wrap

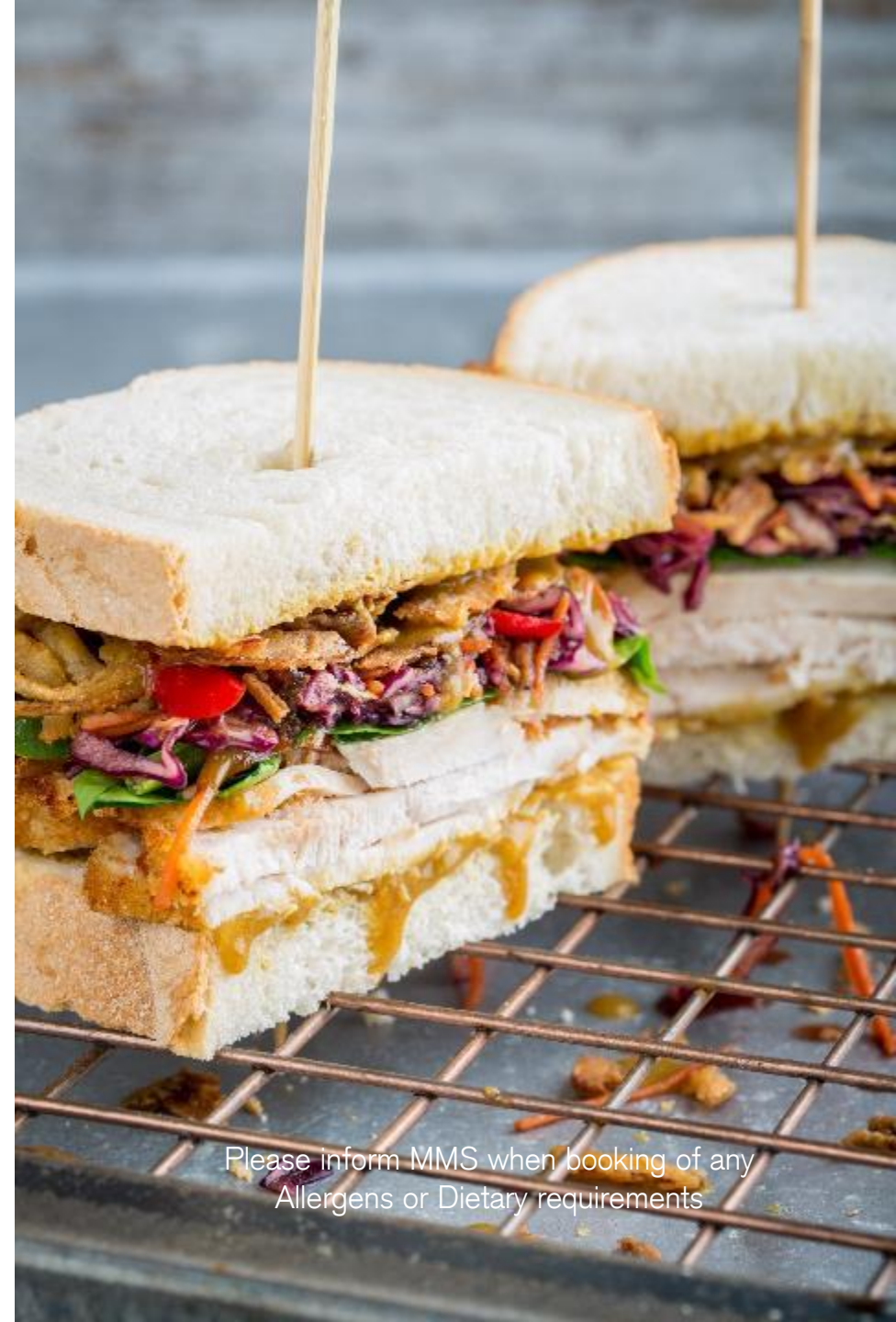
Fresh Fruit

Price per person **£18.00**

Add On's

Triple Cooked Chips; Ketchup & Mayo

£2.50pp



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DINNER

1700 onwards

(Labour Charges will apply depending on event timing)

À la Carte Dinner

(Minimum Order 4x People)

3 Course Dinner prepared à la minute by our Chefs and served in to room by the Front of House Team

It is requested that the same Menu is served to all guests, subject to any Allergy or Dietary requirements

Amuse Bouche

Starters

Roast Squab Pigeon - Baby Gem, Smoked Pancetta, Crispy Confit Leg & Caesar Dressing

Braised Veal Cappelletti - Spring Broth, Peas, Broad Beans & Baby Leeks

Poached Lobster - Tomato & Watermelon Gazpacho, Sea Vegetables

Confit Sea Trout - Charred Tenderstem Broccoli, Horseradish, Shaved Radish & Herb Emulsion

Leek & Potato - Seaweed Poached Potatoes, Textures of Leek, Purple Potato Crisps & Seaweed Butter Sauce

Mains

Herdwick Lamb - Fillet & Belly, Jersey Royals, Pickled Baby Turnips, Asparagus & Wild Garlic Puree, Cerny Ash Cheese

Breast of Spring Chicken - Potato Pave, Wild Garlic Emulsion, New Season Morels & English Asparagus

Fillet of Day Boat Fish - Roast Courgette and Ricotta Stuffed Courgette Flower, Basil Puree & Caponata Dressing

Roasted Stone Bass - Brown Shrimp, White Asparagus & Broad Bean Fricassee, Seaweed Sauce

Watercress & Parsley Risotto - Roasted Ceps, Pickled Onions, Puffed Potato & Chive Oil

Dessert

Dark Chocolate - Flexi Ganache, Strawberry Sorbet, Chocolate & Almond Crumb

Exotic Fruit Eton Mess - Meringue, Pineapple Sorbet, Mango Mousse, White Chocolate Cremeux

Custard Tart - Custard Tart, Nutmeg Ice Cream & Stewed Plums

Cheesecake - Peach & Vanilla Cheesecake, Basil Poached Nectarines

Sorbets - Trio of Seasonal Sorbets & Sliced Fruit

Petit Fours

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3 Course - Price per Person **£56.00**

ADD Cheese Board; Selection of British & European Cheese – Price per Person **£12.00**

AFTERNOON TEA

Egg Mayo & Truffle Brioche Roll
Coronation Chicken Terrine on Sourdough
Swiss Chard & Blue Cheese Tart
Prawn & Dill on Rye, Soft Boiled Quail Egg

Selection Of Mini Cakes
Freshly Baked Scones, Clotted Cream & Jam

Sample Mini Cakes.
Pistachio Financier With Chocolate Ganache
Petit Choux With Apple Crème Diplomat

SPARKLING & CHAMPAGNE

Prosecco Borgo del Col Alto, DOC Prosecco, Veneto, Italy
Hindleap Classic Cuvée Brut Bluebell Vineyards, England
Champagne Laurent Perrier La Cuvée, France
Champagne Laurent Perrier Rosé, France

EXTRAS
Mini Cakes

Cookies

Price per Person **£18.00**

£32
£54
£60
£75

Price per Person **£6.00**

Price per Person **£2.00**



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FINGER FOOD & CANAPES

Finger Food

Price per Person **£20.00**

Hot

- Chicken & Chorizo Burger, Piquillo Pepper Jam & Aioli
- Beef Cheek Kromesky & Black Garlic Mayonnaise
- Panko Prawns & Sweet Chilli Jam
- Smoked Haddock & Chive Tart, Caviar Hollandaise
- Beetroot & Quinoa Falafel, Tahini Yoghurt & Pomegranate
- Crispy Celeriac, Katsu Mayonnaise & Pickled Radish

Cold

- Duck Rillettes, Blood Orange Jam & Sourdough
- Ham Hock Terrine, Apple Puree & Pickled Gherkin
- Nori Rolled Salmon, Avocado Mousse, Crème Fraîche
- Miso Mackerel, Cucumber & Tograshi
- Swiss Chard, Gorgonzola & Broccolini Bruschetta
- Charred Leek & Romesco Focaccia

Dessert

- Tonka Bean Madeleine
- Pistachio Cake, Chocolate Ganache & Blood Orange
- Rhubarb & Custard Macaroon

Bar Snacks

Price per Person **£5**

Crisps, Olives, Chilli Crackers, Cheese Straws and Mixed Nuts

Canapes

Price per Person **£24.00**

Hot

- Beef Cheek Spring Roll & Sriracha
- Chicken & Jerusalem Artichoke Mini Pie
- Crispy Oyster & Sauce Gribiche
- Prawn Toast & Sesame Crust
- Mac & Cheese Truffle Bites
- Welsh Rarebit & Balsamic Onion Sourdough

Cold

- Chicken Skin Crisp, Bacon Jam & Chive Mascarpone
- Bresaola & Goat's Cheese Mousse, Fig Balsamic
- Crab & Avocado Tart, Yuzu Tobiko
- Smoked Salmon, Roast Beetroot & Tarragon Gel
- Stilton Sable Biscuit, Endive & Candied Walnut
- Compressed Kholrabi, Cashew Nut Pesto & Muscat Grape

Sweet

- Salted Caramel Truffle
- Mixed Macaroons
- Lemon Meringue Pie

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WINE LIST

EVENT WINES

Senso Rubicone Trebbiano, Italy	£22
Senso Rubicone Sangiovese, Italy	£22

Whale Point Sauvignon Blanc, South Africa	£22
Whale Point Pinot Noir, South Africa	£22

SPARKLING & CHAMPAGNE

Prosecco Borgo del Col Alto, DOC Prosecco, Veneto, Italy	£32
Hindleap Classic Cuvée Brut Bluebell Vineyards, England	£54
Champagne Laurent Perrier La Cuvée, France	£60
Champagne Laurent Perrier Rosé, France	£75

WHITE

La Vigneau Chardonnay, France	£24
Loureiro Vinho Verde, Portugal	£26
Genio Y Figura Albariño, Spain	£30
A'Beckett's Two Degrees West Chardonnay, Wiltshire, UK	£34
Les Quarterons Chenin Blanc Domaine Amirault Anjou, France	£36
Sancerre le Chêne Marchand, France	£50
Pernand-Vergelesses Vieilles Vignes, France	£60



WINE LIST (Cont'd)**ROSE**

San Antini Pinot Grigio Rosé, Italy	£22
Whispering Angel Provence Rosé, France	£34

RED

La Tuffeau Merlot, France	£24
Doppio Passo Primitivo di Salento, Italy	£26
Pauletts Shiraz Polish Hill River, Australia	£30
A'Beckett's Penruddocks Pinot Noir, Wiltshire, UK	£36
Lirac Lunar Apogé Domaine des Carabiniers, France	£36
Marqués de Riscal Rioja Reserva, Spain	£60
Château de Valois Pomerol, France	368

SWEET

Château Les Mingets Sauternes, France	£35
Taylor's Tawny 10 Year Old, Portugal	£50

BEER & ALE

Peroni	£5
Meantime Lager	£5
Meantime Pale Ale	£5