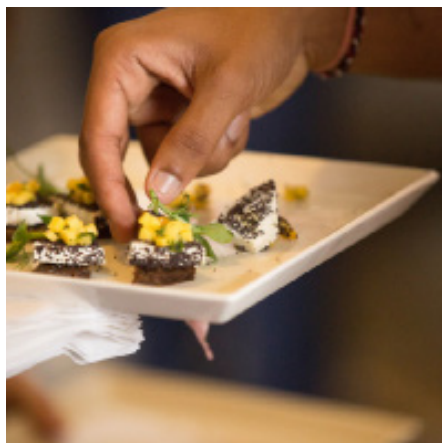




# Harrow School Catering Menu



## Canapés and Nibbles

Our canapés are developed with the best local and seasonal ingredients as available. Please select from the following:

4 options of canapés **£15.00 per person**

6 options of canapés **£20.00 per person**

8 options of canapés **£25.00 per person**

All menu prices include waiting staff.

Please be aware the below list is a sample menu and is not extensive. The canapés menu is dependent on seasonal availability. Please speak to a member of the events team for more information.

### Meat

Duck Parfait Flat Bread with Rhubarb Compote  
Cocktail Sausages with Soy & Honey  
Parma Ham Rose with Mixed Peppers  
Peppered Beef with Beetroot Chutney and  
Horseradish served on a Crouton base  
Spicy Naan with Smoked Chicken Mousse,  
Coriander and Mango  
Peking Duck Tower on Apricot Base

### Fish

Smoked Salmon Bilinis with Avruga  
Mille Feuille De Poisson  
Seared Tuna with Avruga on Asian Radish  
Smoked Salmon with Quail Egg, Sunny-Side-Up  
on Blinis  
Open Prawn with Tomato Mousseline on White  
Bread  
King Prawn with Mayonnaise served in a Tortilla  
Cup

### Vegetarian

Poppy Seed Goat Cheese with Yellow Salsa &  
Chives on Triangle Toast  
Blackberry Mozzarella & Basil Brochette with  
Balsamic Dressing  
Pea Panna Cotta on Square Fennel Biscuit with  
Amaranth  
Carrot Cup with Grated Celeriac Salad & Red  
Peppers  
Aubergine parcel with Tomato and Mozzarella

“

*“Great things are  
done by a series of  
small things  
brought together”*

– Van Gogh

### Substantial Canapés

2 options **£6.00** / 3 options **£8.50**

Thai Chicken Skewers  
Fish Goujons with Tartare Sauce  
Falafel and Hummus

### Gyoza

Meat, Fish and Vegetarian available  
Served in Bamboo Baskets with Soy Sauce

### Sweet Canapés

Orange and Cranberry Brownie  
Mixed Fruit Tartlet  
Mini Banoffee Pie  
Lemon Tartlet  
Elderflower Dome Shortbread

### Nibbles

2 options for **£3.00**

Olives  
Premium Potato Crisps  
Pretzels  
Paprika Straws  
Vegetable Crisps

### Popcorn

Salty  
Truffle  
Parmesan

### Menu Notes

\*A canapés are served on stylish boards with napkins

\*Canapés Menus include waiting staff costs

\*Minimum numbers apply

\*Hot canapés are only permitted in Shepherd Churchill Room

Please note Harrow School kitchens are not a nut free environment.

Please speak to a member of the events team for further details on allergens.

All prices are inclusive of VAT where applicable.

Key: (h) hot



# Dining Menu

**Please select: One Starter, Main Course and Dessert**

## Starters

**£7.50**

*All starters are served with an assortment of bread*

Ham Hock & Confit Shoulder Terrine, Honey Glazed Pressed Pork Belly, Peppered Radish and Sprout Salad with Melba Toast  
 Confit Chicken with Plums, Radish, Dandelion and Baby Gem Salad with Wasabi Puree  
 Confit Salmon Fillet\* with Cauliflower, Dulse & Samphire Salad  
 Cornish Crab & Pea Panna Cotta with Avocado Caviar & Parmesan (**£9.00**)  
 Salad Of Gorgonzola with Fresh Black Berries, Poached Plum & Sweet Blackberry Dressing (v)  
 Char Grilled Asparagus\*, Torn Buffalo Mozzarella, Lemon Verbena Dressing and A Garlic Crumb (v)  
 Goats Cheese Panna Cotta Served with a Salad of Ruby and Golden Beetroot, Smoked Red Pepper Caviar and Crisp Bread (v)

## Main Course

**£30.00**

Herb Crusted Cod Fillet with Burned Cauliflower, Romanesque, Celeriac Fondant & Seaweed Hollandaise Sauce  
 Salmon Fillet\* with Pink Fir Potatoes, Pea Puree, Tender Stem, Pressed Plum with a Soy Reduction  
 Stuffed Chicken with Fondant Potato, Baby Carrots, Hispi Cabbage & Peppercorn Sauce  
 Slow Cooked Lamb Shoulder\* with Dauphinoise Potatoes, Savoy Cabbage, Chantenay Carrots & Red Currant Jus  
 Rack Of Lamb\* with Artichoke Puree & Pickled Beetroot, Confit Leeks & Red Wine Sauce  
 Seared Beef Fillet with Pont Neuf Potatoes, Baby Onions, Balsamic Cherry Tomatoes & Baby Watercress  
 Gloucester Old Spot Pork Fillet with Smoked Butter Mash, Spinach, Confit Apples & Cider Sauce  
 Black Truffle Ravioli with Pecorino, Red Radicchio & Truffle Dressing (v)  
 Wilt Mushrooms & Baby Leeks Spelt Risotto with Confit Garlic & Spring Onions Oil (v)  
 Curried Cauliflower with Confit Onion, Rocket Leaves, Sultanas & Mild Curry Sauce (v, vg, gf)  
 Open Lasagne of Roast Mediterranean Vegetables with Parmesan & Parsley Oil (v)



## Menu Notes

**Allergy and Dietary Requirements** - We kindly request you share all information regarding your guests special dietary requirements with your event manager. All allergy information is available upon request. Once all guests are confirmed and information is shared our chefs will then tailor or adapt your menu to ensure we cater for any special requirements.

**Final Numbers** - We require all final numbers and dietary requirements **14 working days** before your event.

**Seasonality** - Menu substitutions may be applied to items highlighted\* due to seasonality of produce and market prices

*Please note Harrow School kitchens are not a nut free environment.*

*Please speak to a member of the events team for further details on allergens.*

*All prices are inclusive of VAT where applicable.*

*All lamb and beef is served pink.*

Key: (v) vegetarian (vg) Vegan  
(df) Dairy Free (gf) Gluten Free



“

*“I hope there’s  
pudding!”*

– J.K. Rowling, *Harry Potter  
and the Order of the Phoenix*

### **Dessert Menu**

**£7.50**

*All served with Tea and Coffee*

#### **‘Harrow Mess’**

Chocolate & Raspberry Tart with Anglaise Sauce & Mint Syrup

Vanilla Crème Brulee with Lavender Shortbread

Lemon Meringue Tart with Mascarpone Cream & Raspberry Coulis

Warm Sticky Toffee Pudding with Vanilla Ice Cream & Toffee Sauce

Passion Fruit & White Chocolate Delice with Coriander Gel & Fresh Berries

Honey & Vanilla Panna Cotta with Pressed Plums

Warm Chocolate Fondant with Rich Chocolate Sauce & Vanilla Ice Cream

‘Trio Of Harrow’ (Harrow Mess, Creme Brulee, Chocolate Brownie)

### **Cheese**

**£7.50 per person or £55.00 per table of 8**

A selection of four fine cheeses served with chutney, biscuits and dried fruit

### **Children’s menu**

**£10.00**

Crudities and Hummus

~

Please Speak to the Team for Main Course Options

~

Ice Cream Sundae or Fruit

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## Meetings and Conferences

Harrow School offers a variety of venue spaces and catering options suitable for meetings and conferences.

All menu options are based on catering in the Shepherd Churchill Room, West Street Meeting Room, Field House Club, Hill Meeting Room and Cricket Pavilions.

Please speak to a member of the events team for information.



### Day Delegate Rates

*(DDR Rate prices include Venue Hire)*

#### Half Day Meeting

£42.00 per person

##### Refreshment Break

Unlimited Coffee & Herbal and English Tea

Orange Juice

Assortment of Miniature Croissants and Danish Pastries

##### Working Lunch

Selection of Meat, Fish and Vegetarian Sandwich Selection

Premium Potato Crisps

Fresh Fruit Bowl

#### Full Day Meeting

£57.00 per person

##### Morning Refreshments

Unlimited Coffee & Herbal and English Tea

Orange Juice

Assortment of miniature Croissants and Danish Pastries

Fresh Fruit Bowl

##### Working Lunch

Selection of Meat, Fish and Vegetarian Sandwiches

Premium Potato Crisps

Crudités and Dip Selection

Fresh Fruit Platter

##### Afternoon Refreshments

Scones, Strawberry Jam & Clotted Cream

Selection of Traditional Cream Cakes

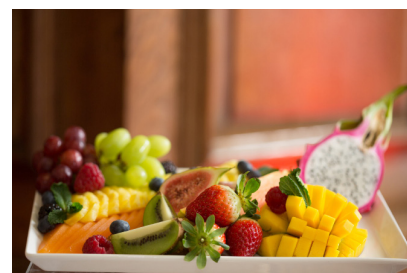
#### Menu Notes

\*All prices include catering, staff and venue hire (including VAT @ 20%)

\*Full payment is required before the event date

\*Minimum numbers of 6 apply for Full Day Catering (Fruit and Crudités only)

\*£5.50 surcharge for 'unlimited coffee' option in the West Street Meeting Room for use of Nespresso Coffee Machine



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All prices are inclusive of VAT where applicable.

## Hot Buffet Menu

**Standing or Seated Buffet in the Shepherd Churchill Room**

**Please select:** 2 hot options (one meat and one vegetarian), 2 salad options and 1 dessert  
**£29.50**

### Hot Menu

Roasted Lamb Rump\* with Baby Fondant Potato, Garlic Buttered Vegetable & Cider Jus  
 Coconut Chicken Curry Served with Rice, Naan Bread, Mango Chutney & Poppadums  
 Slow Braised Feather Blade Of Beef with Ragout of Chorizo Sausage, Smoked Paprika, Served with Bell Pepper and Saffron Mash  
 Pan-Roasted Corn Fed Chicken Supreme with Petit Pois A La Francaise, Bacon & Butter Tarragon Sauce  
 Coastline Fish Pie, with Quails Eggs, Parsley Sauce and Creamy Mash  
 Panfried Plaice with Pak Choi, Peas & Samphire and a Soy Fish Jus  
 Poached Salmon\* with Shaved Fennel & Crushed New Potatoes & White Cream Fish Sauce  
 Pan Fried Snapper with Baby Pak Choi & Black Bean Sauce  
 Pecorino & Honey Tortellini with Courgette & Tarragon Ragout  
 Sweet & Sour Tofu & Stem Broccoli  
 Veggie Lancashire Hotpot  
 Wild Mushrooms & Red Onion Risotto with Shaved Parmesan and Truffle Scented Oil (v)  
 Goat Cheese & Caramelized Red Onion Tart with Baby Cherry Tomatoes & Watercress (v)

### Cold Salads And Sides

Sticky Beef Salad, Bean Shoots, Spring Onion, Pepper, Carrot and Soy & Ginger Dressing  
 Classic Caesar Salad (V) (Add Chicken +£2.00 pp)  
 Star Aniseed Cured Salmon with Asparagus & Egg Salad\*  
 Traditional Prawn Cocktail with Marie-Rose Sauce  
 Dressed Mixed Leaf Salad (v)  
 Tomato, Mozzarella & Basil Salad with Balsamic Dressing (v)  
 Tabbouleh Salad of Cracked Wheat, Tomatoes, Pickled Radishes, Fresh Herbs & Halloumi Cheese(v)  
 Marinated Beetroot, Feta & Lentils Salad (v)  
 Roasted Jerusalem Artichoke Salad with Mixed Leaves, Almond, Honey & Mustard Dressing (v)  
 Summer Garden Salad with Jersey Royals, Asparagus, Green Beans, Quails Eggs and Herb Oil Dressing (v)  
 Antipasti Platter, Sliced Salamis Roasted Peppers, Sun Blushed, Tomato & Bread Sticks (+£3.00 pp)

### Dessert

*Served with Tea And Coffee*

'Harrow Mess'

Chocolate & Raspberry Tart with Anglaise Sauce & Mint Syrup  
 Vanilla Crème Brulee with Lavender Shortbread  
 Lemon Meringue Tart with Mascarpone Cream & Raspberry Coulis  
 Honey & Vanilla Panna Cotta with Pressed Plums & Pistachio Crunch  
 'Trio Of Harrow' - Harrow Mess, Cream Brulee, Chocolate Brownie

### Menu Notes

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## Cold Buffet Menu

Available in all Harrow School Venues

Minimum Numbers 20 Guests

**Menu Option A** - 2 Meat, 1 Vegetarian, 2 Salads or sides, 1 dessert **£22.50**

**Menu Option B** - 2 Meat, 2 Vegetarian, 3 Salads or sides, 1 dessert **£25.50**

**Menu Option C** - 2 Meat, 2 Vegetarian, 3 Salads or sides, 1 dessert and Cheese **£27.50**

### Meat and Fish

Cold Beef Steak with Horseradish  
Cold Smoked Salmon with Cumber and Dill Garnish  
Cold Chicken Breasts with a Mustard Dressing  
Antipasti Platter, Sliced Salamis Roasted Peppers, Sun Blushed, Tomato & Bread Sticks (+£3.00 pp)  
Cold Roast Gammon and Piccalilli  
Traditional Prawn Cocktail with Marie-Rose Sauce

### Vegetarian

Blue Cheese, Asparagus and Cherry Tomato Quiche  
Halloumi and Roasted Vegetable Skewers  
Falafel with Pitta Bread and Hummus  
Crudité Platter with a Selection of Dips and Bread Sticks

### Cold Salads and Sides

Classic Caesar Salad (v) (Add Chicken £2.00 pp)  
Dressed Mixed Leaf Salad (v)  
Tomato, Mozzarella & Basil Salad with Balsamic Dressing (v)  
Potato Salad with Mayonnaise and Chives  
Coleslaw  
Mexican Rice Salad with Spring Onion (v)  
Marinated Beetroot, Feta & Lentils salad (v)  
Pesto Salad Artichokes & Sunblush Tomatoes plus Basil Pesto

### Dessert

'Harrow Mess'  
Vanilla Crème Brulee  
Chocolate Brownie

### Cheese Board

A selection of four fine cheeses served with chutney, biscuits and dried fruit



### Menu Notes

**Allergens and Dietary Requirements** - We kindly request you share all information regarding your guests special dietary requirements with your event manager. All allergy information is available upon request. Once all guests are confirmed and information is shared our chefs will then tailor or adapt your menu to ensure we cater for any special requirements.

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All prices are inclusive of VAT where applicable.

Key: (v) vegetarian



“

*“Yes, that’s it! Said the  
Hatter with a sigh, it’s  
always tea time.”*

– Lewis Carol

## Afternoon Tea

*All afternoon teas are served in the Shepherd Churchill Dining Room and Field House Club.  
A minimum of 15 guests are required*

### **Cream Tea** **£9.50**

Selection of Teas and Coffee  
Home made Scones with clotted Cream and Jam  
Selection of Traditional Cream Cakes

### **Afternoon Tea** **£19.50**

Selection of English and Herbal Teas and Coffee  
Homemade Scones with clotted Cream and Jam  
Selection of Traditional Cream Cakes

Assortment of British Crustless Finger Sandwiches  
Smoked Salmon & Cream Cheese  
Cucumber Sandwiches (v)  
Ham Salad Sandwiches  
Roast Beef Sandwiches with Horseradish Roasted Peppers with Hummus  
Egg Mayonnaise (v)

### **Why not add a glass of Bubbles**

Sparkling Wine £4.00 per glass  
Champagne £7.50 per glass

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# Barbecue

**Please Select: 2 items from the BBQ (meat or fish), 1 Vegetarian, 3 Salad or Sides and 1 Dessert**

**£29.50 per person**

## From the Barbecue

Angus Steak Burgers  
Jerk Chicken Thighs & Legs  
Minted Barnsley Lamb Steak  
Bbq Pork Chops  
Rare Breed Cumberland Sausages  
Grilled Salmon\*  
Grilled Snapper  
Halloumi, Tomatoes, Peppers & Onion Kebab (v, vg, gf)  
Edamame Bean Burger (v, vg)

## Side dishes & salad option

BBQ corn on the cob (v, vg, gf)  
Hot Mini Jacket Potatoes With Sour Cream Dip  
Warm Buttered New Potatoes (v)  
Chargrilled Vegetables Ratatouille (v)  
Tomato, Mozzarella & Basil Salad with Balsamic Dressing (v)  
Tabbouleh Salad of Cracked Wheat, Tomatoes, Pickled Radishes, Fresh Herbs & Halloumi Cheese (v)  
Summer Garden Salad With Jersey Royals, Asparagus, Green Beans, Quails Eggs And Herb Oil Dressing (v)  
Coleslaw (v)  
Caesar Salad (v) (Add Chicken +£2.00 pp)  
Dressed Mixed Leaves (v, vg, gf)

## Dessert

'Harrow Mess'  
Chocolate & Raspberry Tart with Anglaise Sauce & Mint Syrup  
Vanilla Crème Brulee with Lavender Shortbread  
Lemon Meringue Tart with Mascarpone Cream & Raspberry Coulis  
Fresh Seasonal Fruit Tartlet

Served with Tea and Coffee

“

*I have never let my schooling interfere with my barbecue.”*

– Mark Twain

## Menu Notes

**Availability** - BBQ Season April to September

**Weather** - Should weather not be on our side, the chefs will cook all items inside and serve buffet style

**Allergy and Dietary Requirements** - We kindly request you share all information regarding your guests special dietary requirements with your event manager. All allergy information is available upon request. Once all guests are confirmed and information is shared our chefs will then tailor or adapt your menu to ensure we cater for any special requirements.

**Final Numbers** - We require all final numbers and dietary requirements **14 working days** before your event.

**Seasonality** - Menu substitutions may be applied to items highlighted \* due to seasonality of produce and market prices.

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Key: (v) vegetarian (vg) Vegan  
(df) Dairy Free (gf) Gluten Free

## Finger Buffet

**4 Items - £12.50**

**6 Items - £15.00**

**8 Items - £17.00**

Chicken Goujons with Garlic Mayo Dip  
Olive Oil Pitta Bread Sticks, Crudités with Hummus, Tomato Salsa (v)  
Breaded Prawns with Chilli Dip  
Smoked Salmon & Cream Cheese Blinis  
Cumberland Cocktail Sausages with Grain Mustard & Honey Dip  
Halloumi & Vegetables Kebabs (v)  
Cherry Tomatoes, Mozzarella & Olive Skewers (v)  
Thai Chicken Skewers  
Teriyaki Salmon Skewer  
Fish Gourons with Tartare Sauce  
Spring Rolls (v option)  
~  
Mini Brownie  
Mini Lemon Tart  
Fruit Skewer

“

*Great things are  
done by a series  
of small things  
brought together”*

– Van Gogh

## Midnight Snack

**£4.00 per item**

Mini Beef Slider with Tomato Relish  
Mini Pulled Pork Baps with Coleslaw  
Cumberland Sausage Hot Dogs  
Warm Bacon Roll with Ketchup and Brown Sauce  
Sweet Potato Wedges with Sour Cream (v)

**£2.00 per item**

Mini Snack Sweet  
'Sweet Kebab' Strawberries, Marshmallows, Brownie Bites  
Warm Doughnuts  
Warm Cookies



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All prices are inclusive of VAT where applicable.

Key: (v) vegetarian



“

*“It’s not just France  
we are fighting for, it is  
Champagne.”*

– Sir Winston Churchill

### Non-Alcoholic

Chegworth Juice £7.50

Pear or Apple and Elderflower £7.50

Jug of Sparkling Elderflower £7.50

Still & Sparkling Water £2.50

Orange, Apple, Cranberry £4.50

Tea & Coffee £3.00

Canned Drink £1.50

### Cash Bars

Harrow School can provide a cash and card bar at your event. We require you to cover the cost of the staff member, prices start from £50.00. Please speak to a member of our team for more information.

## Drinks Menu

### Champagne and Sparkling Wine

Champagne, Damien Hugot, Blanc de Blancs, France £38.50

Sparkling Wine, Crenabt de Loire, France £22.50

### White Wine

Les Volets Chardonnay, Pays de la Haute, France £18.00

Pinot Grigio 2012, Principato, Italy £21.50

Cloud Factory Sauvignon Blanc, Marlborough NZ £25.50

### Rose Wine

Pinot Grigio Rose, Ancora Italy £17.50

### Red Wine

Don Aparo Malbec, Mendoza, Argentina £18.00

Cotes de Rhone, Les Coteaux, France £21.50

El Meson Crianza, Rija, Spain £21.50

Bellini Champagne Cocktail £6.50  
Jug of Summer or Winter Pimms £18.00

### Beers and Ales

Peroni, Italy 4.7% £4.00

Corona, Mexico £4.6 £4.00

Kronenberg 1664, France 5% £4.50

London Pride, Fullers 4.1% £4.80

Magners Cider, Ireland 4.5% £4.80

### Spirits

Single Shot and Mixer £5.50

Double Shot and Mixer £7.50

Gordons, Gin  
Smirnoff, Vodka  
Taylors, Port  
Southern Comfort, Whisky  
Bacardi, White Rum  
Bell's, Whisky

### Mixer Options

Tonic, Slimline Tonic  
Coke, Diet Coke, Sprite, Fanta  
Orange Juice