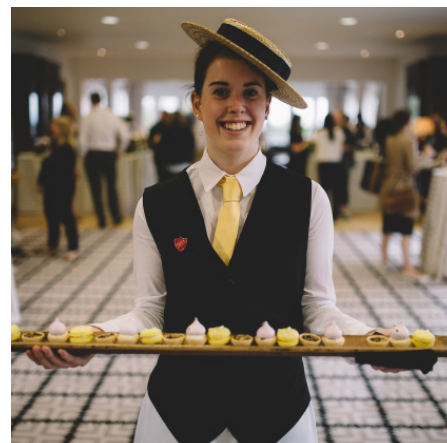
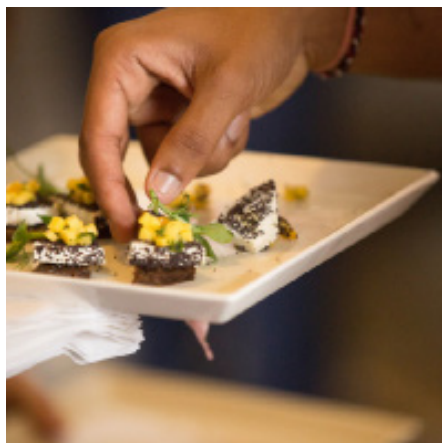


Harrow School Menu 2023

Menu prices are reviewed frequently



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

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

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

Nibbles

2 options for **£3.00**

Olives
Premium Potato Crisps
Pretzels
Paprika Straws
Vegetable Crisps

Popcorn

Salty
Truffle
Parmesan

“

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

– Van Gogh

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

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Ice Cream Sundae or Fruit

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All prices are inclusive of VAT where applicable.

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

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.

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

All prices are inclusive of VAT where applicable.

Key: (v) vegetarian

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.

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

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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

*Please note Harrow School kitchens are not a nut free environment.
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All prices are inclusive of VAT where applicable.*

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

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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

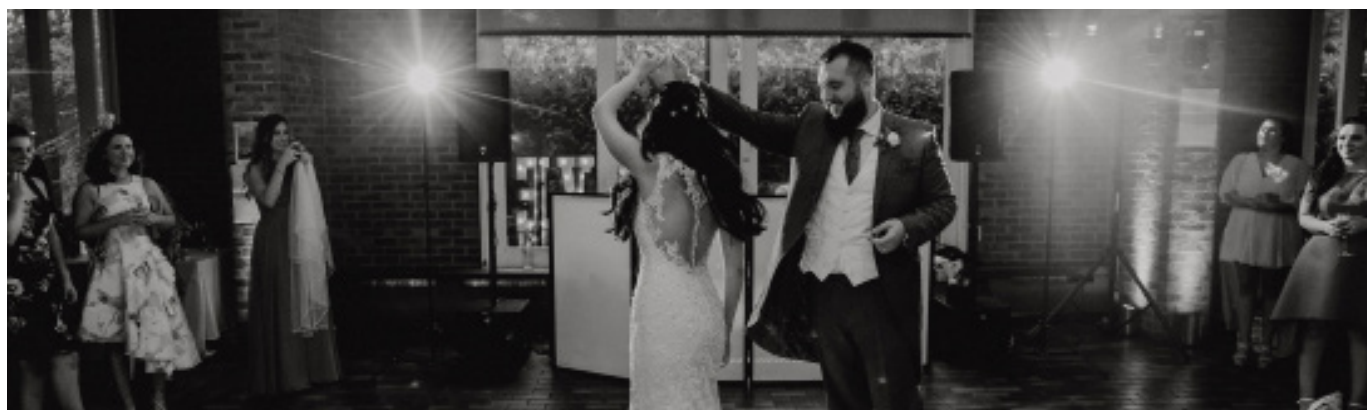
Midnight Snack

£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