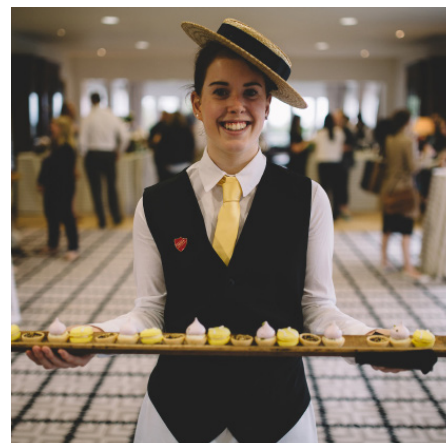


Harrow School Catering Menu 2023





Canapés and Nibbles

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

6 options of canapés **£22.50 per person**

8 options of canapés **£25.50 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

Parma ham rose with figs and Stilton crostini
Chargrilled chicken and spicy tomato salsa on sweet potato

Foie gras dome with rhubarb and pain de mie
~ Hot ~

Cumberland cocktail sausages with soy and honey mustard

Peking Duck Tower on Apricot Base

Roast beef in mini Yorkshire puddings with horseradish cream

Soy, lime and chilli chicken

Fish

Seared sea bass and Thai vegetables on focaccia

Open prawn and tomato mousse croute

Smoked Salmon Bilinis

Seared Tuna with Avocado on Asian Radish

~ Hot ~

Smoked haddock, spinach

and gruyere pastry bites

Vegetarian

Goat's cheese, peppers and asparagus cone

Mediterranean vegetables, artichoke

and parmesan shortbread tower

Poppy Seed Goat Cheese with Yellow Salsa &

Chives on Triangle Toast

Blackberry Mozzarella & Basil Brochette with Balsamic Dressing

Substantial Canapés

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

Thai Chicken Skewers

Fish Goujons with Tartare Sauce

Falafel and Hummus

Halloumi and vegetable kebabs

smoked salmon and cream cheese blini

Breaded prawns with chilli dip

Nibbles

2 options for **£3.00**

Olives

Premium Potato Crisps

Pretzels

Paprika Straws

Vegetable Crisps

Popcorn

Salty

Truffle

Parmesan

Gyoza

Meat, Fish and Vegetarian

Served in Bamboo Baskets with Soy Sauce

Sweet Canapés

Orange and Cranberry Brownie

Mixed Fruit Tartlet

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 selected venues

“

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

– Van Gogh

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

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 **£25.50**

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

Menu Option C - 2 Meat, 2 Vegetarian, 3 Salads or sides, 1 dessert and Cheese **£33.50**

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
Crudités Plater 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.

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

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Key: (v) vegetarian



Hot Buffet Menu

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

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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 **£12.00**

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

Afternoon Tea **£22.50**

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

£32.50 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.

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

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 West Street Meeting Room, Field House Club, The Club House, Hill Meeting Room, Old Harrovian 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

£45.00 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 Sandwiches and Rolls
Premium Potato Crisps
Crudités and Dip Selection
Fresh Fruit Bowl

Snacks and Nibbles

£1.50 per person

Popcorn
Pretzels
Vegetable Crisps
Fried Fruit
Olives
Chocolate Raisens

Full Day Meeting

£60.00 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 and Rolls
Premium Potato Crisps
Crudités and Dip Selection
Fresh Fruit Platter

Afternoon Refreshments

Scones, Strawberry Jam & Clotted Cream
Selection of Traditional Cream Cakes

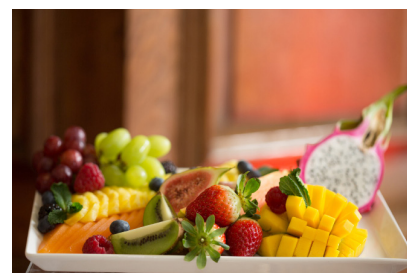
Menu Notes

*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.

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





“

*“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, Jacques Bardelot Brut, France £36.00

Sparkling Wine, Henners Brut, Sussex £45.00

White Wine

Les Volets Chardonnay, Pays de la Haute, France £17.00

Pinot Grigio 2012, Principato, Italy £19.00

Cloud Factory Sauvignon Blanc, Marlborough NZ £21.50

Rose Wine

Pinot Grigio Rose, Ancora Italy £19.00

Red Wine

Don Aparo Malbec, Mendoza, Argentina £17.00

Cotes de Rhone, Les Coteaux, France £21.50

El Meson Crianza, Rija, Spain £19.00

Bellini Champagne Cocktail £6.50

Jug of Summer or Winter Pimms £20.00

Beers and Ales

Peroni, Italy 4.7% £5.00

Corona, Mexico £4.6 £5.00

Kronenberg 1664, France 5% £5.50

London Pride, Fullers 4.1% £5.80

Magners Cider, Ireland 4.5% £5.80

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