



INTERCONTINENTAL MEETINGS®

MENUS



INTRODUCTION

BREAKFAST

BREAKS

LUNCH

DINNER

BEVERAGES



INTERCONTINENTAL®
LONDON PARK LANE

InterContinental London Park Lane
One Hamilton Place | Park Lane | London | W1J 7QY
Go to www.intercontinental.com/meetings or [click here](#) to contact us

INTRODUCTION

Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic, unpretentious lunches, coffee breaks and dinners.

Our Local Origins dishes, for instance, offer signature and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Whereas our World Kitchen recipes leverage our global know-how by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

Simply click on the style of menu you require from the bottom navigation bar to view the options available alternatively our team of Chefs would be pleased to work with you to create your very own Insider menu to ensure a truly memorable experience.

KEY



Local Origins

Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.



World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.



Sustainable Produce

Healthy, flavoursome dishes created from locally sourced, seasonal ingredients through conscientious suppliers, reducing our ethical and ecological impact without compromising on quality.



Light



Vegetarian

CONTINENTAL BREAKFAST

Croissants and Danish pastries

✦ Fruit preserves and Mountain honey

British and Irish cheeses

Nut and mixed grain breads

✦ Honey roasted ham and cured beef

Fruit yogurts

Earl Grey tea prunes

Fruit salad

A selection of juices and smoothies

Tea and coffee

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CULTURALLY AWARE BREAKFAST | CHINESE BREAKFAST



FULL ENGLISH BREAKFAST BUFFET

HOT ITEMS

- ✓ Grilled sweet cured Norfolk bacon, Cumberland sausages
Potato cake
- ✓ Berkshire free range scrambled eggs
Grilled plum tomato
Baby button mushrooms
Hash browns
Roasted courgettes

COLD ITEMS

- ✓ Prune and apricot compotes
Cut fresh fruit
Continental sliced meats
- ✓ Emmental and Brie cheeses
- ✓ Bread rolls, Danish pastries and muffins
Croissants and preserves

BEVERAGES

Orange juice, tomato juice, grapefruit juice, cranberry juice
Tea and coffee

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UPGRADED PRESTIGE BREAKFAST BUFFET

Toasted cheese & ham croissants

- ✦ Bagels with cream cheese and smoked herring
- ✦ Mini doughnuts, chocolate chip cookies
- 🍷 Belgian waffles with chocolate sauce
- 🍷 Malted pancakes and maple syrup

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CULTURALLY AWARE BREAKFAST

COLD ITEMS

Continental pastries and croissants
Assorted bread rolls
Mini fruit muffins

Smoked trout

✦ Smoked salmon and salmon

✦ Pickled herrings

Sliced Emmental and Brie cheese

✦ Seasonal fruit salad

✦ Orange segments

Sliced watermelon and feta cheese

HOT ITEMS

Potato cake

Scrambled free range eggs

Grilled plum tomato

Baby button mushrooms

Hash browns

Roasted courgettes

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CHINESE BREAKFAST

Congee

Yu char kueh, preserved egg, pickled vegetables

Spinach and chicken

Shrimp and green pepper dumpling

✦ Pork Char sui buns

Rice noodles, vegetables and oyster sauce

Sliced fruit

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THE CHOCOLATIER

Chocolate fountain with marshmallows
(Only available for 30 guests and over)

Double choc and chocolate chip muffins

Super indulgence chocolate chip cookies

Chocolate éclairs

“Jaffa cake” ice creams

White chocolate truffles

Hot chocolate and chocolate milk shake

FYI - All our chocolate is Fair Trade

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THE CHOCOLATIER | HIGH ENERGY HEALTH BREAK | CHINA TOWN INTERLUDE | GARDEN OF ENGLAND
MIDDLE EASTERN EXPERIENCE | TASTE OF THE NORTH | BRICK LANE | BETHNAL GREEN

HIGH ENERGY HEALTH BREAK

Strawberry and banana smoothies

Mango juice with lime

Bananas, strawberries, grapes, seeds and nuts

Muesli bars

Raw vegetable pots, mint yogurt and chilli

Green tea and fruit infusions

CHINA TOWN INTERLUDE

- ❧ Vegetable spring rolls
- Tiger prawns with chilli and cashews
- ❧ Free range sweet and sour chicken
- ❧ Noodles, bean shoots vegetable pots
- Iced water melon and pineapple

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GARDEN OF ENGLAND

- ❧ Whitstable oysters, vinegar and shallots
 - ❧ Romney Marsh lamb sausages
 - ❧ Broadstairs cod, pickled onion sauce
- Cauliflower fritters from the Isle of Thanet
Caraway dressing
Kentish apple tarts

MIDDLE EASTERN EXPERIENCE

- ❧ Lamb and parsley Baalbakian
- Grilled Halloumi cheese
Houmous, and taramasalata with pita bread
Falafel and Kibbeh with Tahini
Assorted Baklava

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TASTE OF THE NORTH

Yorkshire pork pies with piccalilli

Mini cottage pies

❖ Sage and onion free range chicken

❖ Scarborough fish and chip cones

Fruit cake

Scones and clotted cream

BRICK LANE

Onion and carrot pakuras, mango yogurt

❖ Chicken coronation, coconut and cilantro

Mini vegetable and cashew Biryani pots

Spiced poppadoms, cucumber raita

Coconut, sultana and cumin yogurts

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BETHNAL GREEN

Lamb kethtedes, yogurt and cumin

- ✦ Chicken souvlaki
 - ✦ Crisp calamari, chilli sauce, flat parsley
- Feta and aubergine turnovers
Filo custard tarts

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LUNCH

- ✦ Marinated loin of Scottish salmon, spaghetti of cucumber
- ✦ Citrus and black pepper soy
Onion and cilantro pakura
- ✦ Slow roasted Gressingham duck breast, on sweet red cabbage
- ✦ Garlic creamed celeriac and potato, buttered carrots
Cider infused gravy

Soft centred chocolate pudding


Jaffa cake ice cream

Chocolate sauce

FYI - All our chocolate is Fair Trade

LUNCH

Brochette of lightly spiced Tiger prawns

 Glass noodle, pepper and coconut salad
Coriander pesto

✦ Breast of maize-fed chicken, on a corn and scallion blini

✦ Mushrooms, green beans and blush tomatoes
Tarragon sauce

Strawberry crème brûlée

Raspberries and blueberries



LUNCH

- ❖ Croquette of farmed sea bass and codling
 - ❖ Pea and beet shoot salad
Caper and parsley sauce
 - ❖ Breast of Guinea fowl, on spiced butternut and cashew rice
Vegetable linguini
Pumpkin cream
- Almond Bakewell tart
Apricot sauce
Vanilla ice



DINNER

- ❧ Warm chicken and leek tart
Mini Caesar salad
Sweet vinegar dressing
 - ❧ Roasted organically farmed sea bream on wilted spinach
Braised fennel with tomato and capers
Lobster cream
- English pear and sultana crumble
Pear fool, butterscotch sauce
Fudge chunk ice cream

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DINNER

- ❖ Dill marinated salmon
Parsley and fennel ceviche
Tiger prawn and onion pakura
 - ❖ Breast of pheasant on shredded sprouts
Chestnut mashed potato
 - ❖ Elderberry sauce
- Light pear “tranche”
Preserved berry compote
Walnut and pear beignet

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DINNER

- ❖ Warm croquette of organic codling and celeriac
Lambs lettuce and carrot salad
Caviar lime soured cream
 - ❖ Breast of Gressingham duckling on potato and parsnip terrine
Sweet red cabbage, fig chutney
Elderberry gravy
- Soft centred chocolate pudding
Jaffa cake ice cream
Chocolate sauce

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DINNER

- ❧ Salmon, lobster and avocado roll
 - ❧ Diver-caught seared scallop on sea leaves
Crab and crayfish mayonnaise
Chilli oil
 - ❧ Fillet of Casterbridge beef on asparagus
Thyme braised potato
Spinach and mushrooms
 - ❧ Crumbed Sweetbread
Tarragon sauce
- Coffee and walnut torte
Mocha ice
Warm chocolate sauce

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DINNER

Foie-gras, Aylesbury duck and quail pie
Plum chutney
Wilted spinach

- ✦ Butter roasted, farmed halibut and saffron creamed potato
Savoy cabbage and chorizo
Smoked anchovy butter sauce

Kentish Bramley apple plate
Mousse tranche
Fool
Caramelised Tart
Butterscotch sauce

DINNER

- ✦ Lightly steamed scallop and farmed halibut mousse
Caviar and chive champagne cream
- ✦ (Grass-fed) Loin of veal on truffle creamed potato
Foie-gras, chicken and morel ravioli
Bacon cabbage
Chantenay carrots
Port reduction
- Mango cornet with a coconut cracker
Wok seared fruit
Coconut cream
Red berry purée
- Apple brandy and cinnamon ice cream

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VEGETARIAN AND VEGAN



STARTERS

Warm sweet corn mousse, asparagus and capsicum butter

Saffron potato and red onion salad, pea shoots, celeriac fritter

Asparagus, Artichoke and palm heart gateau, “Bloody Mary” dressing (Vegan)

Warm mushroom and scallion tart with coriander pesto

Basmati rice, papaya, and avocado tian, citrus fruit Cuban “mojo” dressing

Feta cheese and courgette croquette on aubergine moutabel

Crisp carrot and cauliflower pakura on spiced cucumber raita, mint chutney

Capsicum, rocket and tofu rice paper roll, sweet soy dressing

MAIN COURSES

Pumpkin and wild mushroom risotto, cabinet vinegar, and sage (Vegan)

Lasagnes of celeriac, roasted aubergine, and bell peppers, herb purée (Vegan)

Brochette of shi-take mushrooms, on slow cooked pesto beans (Vegan)

Pecorino and spinach ravioli, sun blushed tomato and truffle oil

Grilled butternut on a bean and asparagus Biryani, coriander and mango salsa (Vegan)

Haloumi cheese and aubergine “Croquette” oregano butter sauce

Tian of Aubergine and courgettes with thyme butter

Cannelloni of pumpkin almonds and broccoli, turmeric cream

Lightly curried artichoke and potato pithivier, butternut coriander sauce



HOUSE SELECTED WINES & CHAMPAGNE

Bottle
750ml

CHAMPAGNE

Nicolas Feuillatte
NV Champagne

£62.00

WHITE

2006 **Robert Skalli Chardonnay**
Vin de Pays d'Oc, France

£31.00

2008 **Soave Alpha Zeta**
Veneto, Italy

£31.00

RED

2008 **Aimery Nobles Vignes Pinot Noir**
Vin de Pays d'Oc, 2008 France

£31.00

2008 **V Valpolicella, Alpha Zeta,**
Veneto, Italy

£31.00

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SOFT DRINKS & WATERS | JUICES



INTERCONTINENTAL MEETINGS®

WHITE & ROSÉ WINES

Bottle
750ml

BURGUNDY, FRANCE

2007 **Mâcon-Lugny 'Les Genièvres' Louis Latour** £34.00
Burgundy, France

2008 **Chablis Simonnet-Febvre Louis Latour,** £39.00
Burgundy, France

2007 **Montagny Louis Latour** £41.00
Burgundy, France

2005 **Meursault, Louis Jadot** £75.00
Cotes de Beunne, Burgundy, France

CHABLIS, FRANCE

2006 **Chablis Domaine de la Levee J Moreau** £43.00
Chablis, France

LOIRE VALLEY, FRANCE

2007 **Pouilly-Fume, Domaine Jean-Claude Chatelain** £49.00
Loire Valley, France

2008 **Sancerre La Gravelle, Joseph Mellot** £49.00
Loire Valley, France

Bottle
750ml

ALSACE, FRANCE

2008 **Pinot Blanc Cave Vinicole De Ribeauville** £33.00
Alsace, France

ITALY

2008 **Pinot Grigio Grave Del Friuli Borgo Tesis, Fantinel** £31.00
Friuli, Italy

AUSTRALIA

2007 **Wynns Chardonnay,** £31.00
Coonawarra, Australia

NEW ZEALAND

2008 **Vidal Estate Sauvignon Blanc,** £31.00
Marlborough, New Zealand

ROSÉ

2008 **Cerasuolo Montepulciano d'Abruzzo** £31.00
Roasato Vigne Nuove Abruzzi, Italy

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RED WINES

Bottle
750ml

BORDEAUX, FRANCE

2001 **Château Lamothe Cissac Veille Vigne** £51.00
Cru Bourgeois Haut-Medoc Bordeaux, France

1995 **Chateau Potensac, Medoc** £78.00
Bordeaux, France

BURGUNDY, FRANCE

2007 **Bourgogne Rouge, Pinot Noir, Louis Latour** £36.00
Burgundy, France

2007 **Givry, Louis Latour** £44.00
Burgundy, France

2006 **Aloxe-Corton Domaine Louis Latour** £74.00
Cote de Beaune, Burgundy, France

2002 **Savigny Les Beaune 1er** £76.00
Cru Les Lavieres Domaine Jadot
Cotes de Beaune, Burgundy, France

RHONE VALLEY, FRANCE

2005 **Crozes Hermitage Domaine Pradelle** £39.00
Rhône Valley, France

Bottle
750ml

2007 **Chateauneuf du Pape Domaine de L'Arnesque** £59.00
Southern Rhone, France

SPAIN

2006 **Faustino Rioja Crianza Familia** £34.00
Rioja, Spain

2006 **Torres Celeste Crianza** £40.00
Ribera Del Duero, Spain

CHILE

2006 **Errazuriz Shiraz Maz Reserva Acconcagua Valley** £44.00
Chile

CALIFORNIA

2005 **Estancia Cabernet Sauvignon, Keyes Canyon Ranches** £41.00
Paso Robles, California

SOUTH AFRICA

2007 **Kleine Zalze Cabernet Sauvignon Stellenbosch** £32.00
South Africa

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CHAMPAGNE, SPARKLING & DESSERT WINES

CHAMPAGNE SELECTION

	Bottle 750ml
Möet & Chandon, Brut Imperial Champagne NV	£68.00
Veuve Clicquot Carte Jaune Champagne NV	£75.00
Bollinger Special Cuvée Champagne NV	£81.00
Bollinger Grande Année Champagne	£132.00
2000 Dom Pérignon Champagne Vintage	£205.00
Krug Grand Cuvée Champagne	£235.00

	Bottle 750ml
1998 Veuve Clicquot La Grande Dame Champagne	£235.00
1998 Dom Pérignon Rosé Champagne	£350.00

SPARKLING WINES

Cremant de Bourgogne Simonnet-Febvre Blanc NV	£42.00
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DESSERT WINES

2005 Nederburg Noble Late Harvest South Africa	£31.00
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BAR AND PREMIUM BRANDS

BAR BRANDS

Gordons Gin	37.5%	50ml	£7.50
Smirnoff Red Vodka	37.5%	50ml	£7.50
Canadian Club Rye Whiskey	40%	50ml	£7.50
Famous Grouse Scotch	40%	50ml	£7.50
Appleton Special Rum	40%	50ml	£7.50

PREMIUM BRANDS

Bombay Sapphire Gin	40%	50ml	£9.50
Finlandia Vodka	40%	50ml	£9.50
Jack Daniel's Original	40%	50ml	£9.50
Glenmorangie 10 y.o. Malt	43%	50ml	£9.50
Talisker 10 y.o.	45.8%	50ml	£9.50
Wray & Nephew Rum	63%	50ml	£9.50

MARTINI LIST

Classic Gin Martini	100ml	£10.50
Classic Vodka Martini	100ml	£10.50
Crantini Martini	100ml	£10.50
Queen Elizabeth Martini	100ml	£10.50

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BOTTLED LAGER, CIDER & COOLERS

BOTTLED LAGER

Heineken	5%	330 ml	£5.00
Budweiser	5%	330 ml	£5.00
Peroni Nastro Azzuro	5.2%	330 ml	£5.00
Meantime Organic Pilsner	5.4%	330 ml	£5.00

CIDER

New Forest cider	7%	330 ml	£5.50
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COOLERS

Smirnoff Ice	5%	275 ml	£6.50
Smirnoff Black Ice	5%	275 ml	£6.50

SPIRITS

Bottle
750ml

RUM

Bacardi	37.5%	£65.00
Lambs Navy	40%	£65.00

GIN

Martin Millers Dry Gin	40%	£65.00
Tanqueray Gin	43.1%	£75.00

VODKA

Absolut Blue	40%	£65.00
Grey Goose Vodka	40%	£135.00

TEQUILA

Sauza Tequila Blanco	38%	£75.00
Tequila Cuervo Gold	40%	£65.00

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COGNACS & WHISKIES

Bottle
750ml

COGNAC & ARMAGNAC

Janneau VS Armagnac	40%	£95.00
Courvoisier VSOP	40%	£75.00
Hennessy 3star	40%	£225.00
Remy Martin VSOP	40%	£125.00

WHISKEY

Johnny Walker Black Label	40%	£90.00
Chivas Regal	40%	£110.00

MALT WHISKEY

Glenfiddich 12 y.o. Special Reserve	40%	£105.00
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PORT, SHERRY & APERITIFS

Bottle
750ml

PORT & SHERRY

Cockburns Fine Old Ruby	£65.00
Taylors LBV	£65.00
Tio Pepe	£65.00
Harveys Bristol Cream	£65.00

VERMOUTH, BITTERS & APERITIFS

Pernod	40%	£65.00
Campari	25%	£65.00
Martini Dry	14.7%	£65.00
Martini Rosso	14.7%	£65.00
Pimms No. 1	40%	£65.00

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LIQUEURS

		Bottle 750ml
Southern Comfort	35%	£70.00
Kahlua	20%	£70.00
Grand Marnier	40%	£70.00
Sumbuca Romana	42%	£70.00
Advocaat	17.2%	£70.00
Disaronno Amaretto	28%	£70.00
Techenne Peach Schnaps	20%	£70.00
Baileys Irish Cream	17%	£70.00
Benedictine	40%	£70.00
Cointreau	40%	£70.00
Bols Cream de Casis	17%	£70.00
Bols Cream de Menthe	24%	£70.00
Drambuie	40%	£70.00
Malibu	21%	£70.00

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SOFT DRINKS & WATERS

SOFT DRINKS

		Bottle
Pepsi	180ml	£3.50
Diet Pepsi	180ml	£3.50
Red Bull	180ml	£3.50
White Lemonade	180ml	£3.50
Wrights Lemon	180ml	£3.50
Ginger Ale	180ml	£3.50
Bitter Lemon	180ml	£3.50
Tonic Water	180ml	£3.50
Ginger Beer	180ml	£3.50
Soda Water	180ml	£3.50

MINERAL WATER

	Bottle 330ml	Bottle 750ml
Speyside Glenlivet Sparkling	£3.50	£5.00
Speyside Glenlivet Still	£3.50	£5.00

JUICES

	Bottle
Cranberry Juice	£5.00
Cranberry Juice (Jug) 2 pints	£18.00
Orange Juice	£5.00
Orange Juice (Jug) 2 pints	£18.00
Grapefruit Juice	£5.00
Pineapple Juice	£5.00
Tomato Juice	£5.00

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BEVERAGES

HOUSE WINES | WHITE & ROSÉ WINES | RED WINES | CHAMPAGNE, SPARKLING & DESSERT WINES | BAR BRANDS | MARTINI LIST

BOTTLED LAGER, CIDER & COOLERS | SPIRITS | COGNACS & WHISKIES | PORT & SHERRY | APERITIFS | LIQUEURS

SOFT DRINKS & WATERS | JUICES