



Spring Summer Menu

2026

The QEI Centre has gained worldwide recognition for its exceptional food & drink, strong sustainability ethos and world-class hospitality, and is proud to have been named **Most Sustainable Caterer** at the London Venue and Catering Awards.

A group of seven people, four men and three women, standing in a modern interior space with a staircase in the background. They are dressed in a mix of professional and casual attire, including chef coats and business casual clothing. One man in the front row is wearing a black t-shirt with the QEII Taste logo.

When you're planning a conference, catering isn't just about food – it's about timing, flow, dietary needs and the experience of your guests. This is where our dedicated catering sales team comes in.

From the first conversation, your Taste sales manager takes time to understand your event and its unique requirements.

Working closely with our chefs and operational teams, we develop a tailored proposal that supports the flow of your day – from arrival refreshments through to lunch service, memorable Michelin dinners, drinks receptions, and much more.

Our Executive Head Chef Danilo has curated seasonal, sustainable menus cater to a wide range of dietary needs and preferences, ensuring every guest feels considered. Let our team show you what we can deliver at your own tasting.

With our experienced sales, culinary and operations teams working in partnership, you can be confident that your catering is professionally managed, thoughtfully designed and delivered to the highest standard.

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Welcome

Refreshments



Refreshments

Fairtrade coffee & tea 3.80

Fairtrade coffee & tea
With biscuits 4.30

Bean to cup coffee machine 2.50 per person for 200 cups
Offer your guests a selection of speciality coffees with our easy-to-use machine.
Hire includes the machine and 200 cups.

Barista station
With option to fully brand – speak to your Taste Sales Manager for a bespoke quote

Soft drinks

Fresh fruit juice (litre)	12.00
Fruit smoothies (litre)	15.00
Canned drinks	2.10

Breakfast

Freshly baked mini pastries 3.80

Apple & cranberry overnight oats 3.85

Banana & chocolate chia seeds 4.00

Coconut yoghurt with apricot granola 4.00

Breakfast baps 5.15
Scrambled egg, bacon or sausage

Breakfast pots 6.25
Vegan, vegetarian or full English breakfast options

Speak to the team about adding a live station from £8 per person and greet guests with freshly cooked waffles, omelettes or pancakes.

Refreshments



Break additions 4.00 per person

Enhance your break, add any of the below items:

Apricot & blackcurrant madeleine

Chocolate Muffin

With salted caramel buttercream

Lemon & blueberry crumble muffin

Banana & chocolate loaf

Tropical granola bars [ngci]

Savoury muffin

Sausage roll

Vegan roll

Chipotle chicken quesadilla

Pea, pumpkin seed & matcha cake

Fruit station

Pieces of whole fruit

from 1.20 per person

Popcorn machine

Includes a staff member to pop and 200 servings

from 2.50 per person

Donut station

For a minimum of 100 people

from 4.00 per person

Branded cupcakes

With a logo-topper

from 4.50 per person

Lunch

Salads



To begin building your menu, please select two salads

Field

Red Quinoa

Chargrilled courgettes, red chard, chilli dressed carlin peas, lemon and basil

Moroccan cous cous

Paprika smoked chickpeas, roasted peppers, aubergine, cucumber, fermented onion chutney

Farro salad

Grilled peaches, spinach, vegan feta, raspberry vinaigrette/

Heirloom tomato salad

Lemon confit, semi dried and crispy, shaved celery, yellow pepper and basil coulis, pumpkin seeds, toasted pumpernickel

Pea, broadbeans & soya bean salad

Saffron pickled radishes, bulgur wheat, pea shoots, saffron vinaigrette

Ocean

Steamed Chalk Stream Trout

Cucumber kimchi, mizuna, toasted sesame and chilli, soy and citrus dressing

Herring & roasted corn

Smoked heritage tomato, pickled red onions, coriander and lime vinaigrette

Farm

Watermelon , mango, smokey chicken breast

Feta, rocket, chipotle honey dressing

Chicken Caesar

Grilled gem, tomato bread croutes, egg, anchovy mayo, shaved English pecorino

Pulled duck

Spinach, mixed berry, toasted sunflower seeds, poppy seed dressing

Hot options



Choose two hot dishes from the below

Field

Panfried corn polenta & lovage

Sauteed peas and beans, artichokes, lovage pesto, fermented cabbage

Summer squash & Carling pea dhal

Black rice, mint and coconut yoghurt

Roasted summer vegetable ratatouille

Slow roasted tomato sauce, black olives and preserved lemon cous cous, caperberries

Spinach gnocchi

Smoked aubergine, samphire and mint pesto, cavolo nero

Ocean

Traditional fish & chips

Catch of the day

Roasted artichokes and jersey royal potatoes, grapefruit, oregano and black olive sauce, fennel carpaccio

Catch of the day Pad Thai

Shrimps, vegetable ribbons, rice noodles, 'Peanot' sauce

Brixham hake fillet

Egyptian spiced chickpeas and fava beans, coriander, semidried tomato and red onion salad

Farm

Achiote spiced Yorkshire chicken

Pozole corn, lima beans and Gallo rice, caramelised peppers and red onion chutney, coriander and lime juice

Derbyshire Raan leg of lamb

Saffron rice and peas, broccoli, pomegranate, coconut rait

Wild highlands venison bibimbap

Mixed wild rice, stir fried summer vegetables, Ganjang sauce

Roasted pork 'churrasco' style

Steamed new season potatoes, garlic chard, chimichurri salsa, 'Farola' crumb



Desserts

Select two desserts to complete your menu.



- Blueberry cheesecake** [ngci]
- Miso caramel chocolate mousse**
- Lemon posset & lavender chantilly**
- Raspberry mousee & raspberry compote** [ngci]
- Strawberry & custard crumble**
- Chocolate & beetroot cake**

Why not make it into one of our daily packages?

Our packages are designed to include everything you'll need for a seamless event day:

Fairtrade coffee & tea
With mini Danish pastries, juices and smoothies on arrival

Your previously chosen lunch options
To include the 2 hot options, 2 cold options and 2 desserts

Fairtrade coffee & tea
With homebaked biscuits and cakes midmorning

Filtered water
With all the above breaks and lunch

Fairtrade coffee & tea

Select either our **Bowl Menu**, or our **Box Menu**:

Bowl Menu

A tasting-style experience where guests can sample the full menu, featuring both hot dishes, two cold selections, and two desserts—ideal for exploring the complete range of flavours available.

53.00 (lunch only) 66.00 (package)

Box Menu

A convenient pre-boxed option where guests receive two cold selections, one hot dish of their choice, and two desserts—providing a well-balanced offering suitable for larger events.

49.50 (lunch only) 63.00 (package)

Evening receptions

Canapés



Field

Wye Valley asparagus tart

With lovage mayo

Spicy spring vegetable Gyoza [ve]

Sesame and ginger dip

Aloo samosa [ve]

With coriander yoghurt

Confit Heirloom tomato tart

'Veta' mousse and basil vinegar

Ocean

Fish & chips

Tempura fish and confit potato

Smoked Chalk Stream trout cone

With golden beetroot

Smoked haddock & cheddar croquettes

Teriyaki Brixham hake

With sesame crumb and puffed
black rice

Farm

Mini buttermilk chicken burger

Coleslaw mayo

Steak & chips

Crispy pomme anna, venison fillet
and burned onion mayo

Pulled ham hock terrine

With summer piccalilli

To enhance your drinks reception, we recommend six canapés per person to last one hour.

6 bites for £24.50 per person

We have a range of alternative reception options available.

Please speak with your Taste Sales Manager if you're looking for something different.

Drinks packages



Conclude your event on a high note with one of our unlimited reception packages — the perfect opportunity to build connections.

Designed for one hour of hospitality, each reception includes unlimited service and the opportunity to select your wine offer to suit your taste and guests.

Raise a glass to a successful day.

Classic package

Crowd pleasing wines, perfectly suited to corporate functions and professional gatherings.

Anciens Temps Rouge
Vin du France, France

Anciens Temps Blanc
Vin de France, France

Selection of bottled beers

Classic mocktail

£18.30 ex vat per person

Signature package

Featuring Prosecco and premium wines to elevate your corporate event experience.

Prosecco

Premium Malbec Organic 24 Domaine
Bousquet, Malbec

La Segreta Grillo Organic Planeta
Italy

Petit Rose
Ken Forrester, South Africa

Selection of British beers

Signature mocktails

£22.00 ex vat per person

Luxury package

Showcasing Champagne and high-end wines for distinguished corporate occasions and VIP hosting.

Champagne Gobillard on arrival for all guests

Nonna Gisella Sangiovese 22,
Pizzini, Italy

Candide White Blend,
Babylonstoren, South Africa

Selection of British beers including our preferred sustainable brewery Toast

Luxury mocktail selection

£30.00 ex vat per person

Speak to your Taste Sales Manager to add a branded cocktail for arrival or served throughout the reception.

Food with impact

Executive Head Chef Danilo Barbagallo and his team work tirelessly to incorporate regenerative and sustainable practices into every aspect of the QEII's culinary operation – from their low-waste approach to plant-based and free-from cooking, to use of regeneratively farmed meat, sustainably caught fish and low intervention wines.

For instance, our bread is **crafted from 100% Wildfarmed flour** that supports British regenerative farming practices, produced using a pesticide-free grain and our mackerel sourced from a Cornwall-based company supporting local fishermen.

Sustainability isn't something the QEII's culinary team just talk about, they are determined to make a difference - which is why all our desserts are 100% plant based and 60% of the dishes on our menus are either vegan, vegetarian or plant-forward.

Food for thought



To support a more sustainable future, The QEII is proud to have partnered with carbon labelling tool, FoodSteps, to measure the impact of our food, decarbonise our recipes and provide carbon labelling on our menus so you can make informed choice.

FoodSteps uses Life Cycle Assessment (LCA) data to calculate the greenhouse gas emissions from food across its life: from production on the farm, to processing, packaging and transportation - through to consumption and end-of-life. The A-E rating categorises food according to its 'carbon intensity' (carbon emissions per kilogram of food produced).

If you would like the carbon rating for the catering element of your events, please speak with your Taste Sales Manager.

