QEII
TASTE

Autumn Winter menu



The QEII 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 2025 London Venue and Catering Awards.



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



Breakfast

Refreshments

Fairtrade coffee & tea 3.90

Fairtrade coffee & tea
With biscuits 4.40

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	2.50

Breakfast

Matcha chia pudding, dark berries compote 4.00

Coconut yoghurt, goji berries & seeds granola 4.00

Apple & blackcurrant overnight oats 4.00

Mini Danish selection 3.85

Vegan mini croissant 3.85

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.

[ve] Vegan suitable [v] Vegetarian [ngci] Made with Non-Gluten Containing Ingredients
Klimato and calorie information are based on bowl foodservings. Adults need around 2000 kcal a day. Calculations provided are per average serving
ALLERGENS? We can provide allergen information for all of our dishes, speak with your QEII Taste Event Manager for further details.
All pricing is ex VAT and valid from 1st October 2026 - 31st March 2027



Refreshments

Break additions
4.00 per person

Enhance your break, add any of the below items:

Cherry & chocolate cake

Orange madeleine, orange peel

Chocolate cake, chocolate frosting

Jam doughnuts

Coconut & chocolate flapjack

Selection of home baked cookies

Savoury muffin

Sausage roll

Vegan roll

Chipotle chicken quesadilla

Pea, pumpkin seed & matcha cake

Fruit station
from 1.50 per person

Pieces of whole fruit

Popcorn machine
from 2.50 per person

Includes a staff member to pop and 200 servings

Donut station
from 4.00 per person

For a minimum of 100 people

Branded cupcakes
from 4.50 per person

With a logo-topper

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Lunch



Soups & Salads

To begin building your menu please select either two salads, or one salad and one soup

Salads

Ancient grain salad
Charred leek, pickled heritage beetroot, herb and leek oil dressing

Roasted Za'atar spiced cauliflower
Charred hispi cabbage, red quinoa, carrot hummus

Crown prince pumpkin
Toasted chestnuts, pickled quince apple, seed granola with goji berries and chia seed dressing

Smoked potato salad
Seaweed, steamed ChalkStream trout, ginger and sesame dressing

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

Soups

Smoked paprika spiced red lentil
Toasted chilli flakes

Caramelised squash and sweet potato
Toasted pumpkin seeds, date molasses

Coconut and green Thai curry
Black Venere rice, lemongrass and ginger tofu

Roasted woodland mushroom
Barley, thyme oil

Golden beetroot
Horseradish, toasted cocoa nibs

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Hot options

Choose two hot dishes from the below

Field

Mixed woodland mushrooms, carrots and lentil ‘Shepherd’s’ pie A

Olive oil whipped celeriac mash, parsley crumb

Ton Katsu tofu B

Gallo rice, sweet potato katsu, kimchi cucumber

Mizutaki hotpot A

Roasted tempeh, sauteed bok choi, squash and shitake mushrooms, black beans, glass noodles and wakame in a miso dashi

Hyderabadi Paneer cheese biryani C

Roasted cauliflower and red onion, Japanese style omelette, pilaf rice, toasted seeds

Ocean

Traditional fish & chips C

(bowl food only)

Roasted hake fillet C

Szechuan sauce, roasted root vegetables, Gallo fried rice spiced with garlic sauteed carlin peas, chilli, scallions and soy sauce

Taco spiced catch of the day bites C

Refried black beans, red quinoa, pickled red onions, sweetcorn, corn tortilla, tomatillo salsa

Catch of the day in birria paste D

Pinto bean and pozole corn, Chipotle and oregano teff grain ‘polenta’

Farm

Pulled Korean spiced free range Norfolk chicken and mooli D

Sustainably farmed black ‘Venere Rice’ and split green peas, sesame and black rice vinegar sauteed parsnips and carrots

Lemon and thyme roasted free range Norfolk chicken supreme C

Jerusalem artichoke mash, smokey oyster mushroom, mushroom and treacle jus

Venison bolognese E

Wholemeal sedanini , English feta crumble, kale pesto

Venison ‘pizzaiola’ D

Roasted tomato, oregano and black olive sauce, garlic potatoes, capers and parsley

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Desserts

Select two desserts to complete your menu.

Coffee set custard, chocolate Chantilly

Carrot cake cheesecake, carrot jam

Blood orange mousse, dark chocolate crunch

Black treacle cake, pineapple, coconut caramel (hot)

Apple & cranberry crumble, spiced cream (hot)

Pear & blackberry cobbler, vanilla custard (hot)

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

Fairtrade coffee & tea
With homebaked biscuits and cakes midmorning

Fairtrade coffee & tea

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

Filtered water
With all the above breaks and lunch

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.

55.50 (lunch only) **68.00** (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.

51.00 (lunch only) **64.50** (package)

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Evening receptions



Canapés



Field

Mini Pizzas [v]

Autumn mushroom gyoza [ve]
Mushroom ketchup and ginger dip

Aloo samosa [ve]
With coriander yoghurt

Confit winter vegetable tart
Baked with vegan 'camembert'

Ocean

Fish & chips
Tempura fish, confit potato, smoked cod's roe

Smoked chalk stream trout and cream cheese mousse in a cone
Smoked carrot puree, pickled sea purslane

Smoked haddock & cheddar croquettes

Hake and nori terrine
Seaweed salad, toasted sesame

Farm

Buttermilk mini chicken burger
Coleslaw mayo

Steak & chips
Mini crispy pomme anna, seared venison fillet, burned onion and mustard mayo

Pulled ham hock terrine
Piccalilli, watercress

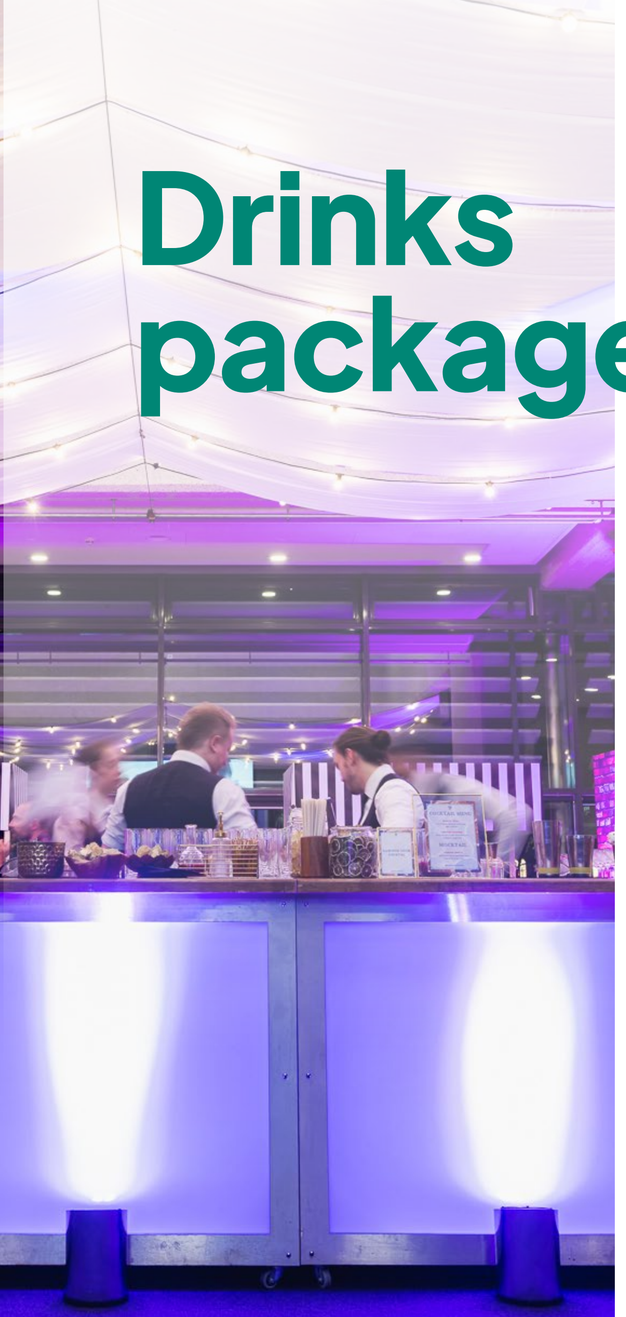
To enhance your drinks reception, we recommend six canapés per person to last one hour.

6 bites for £25.00 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.

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Drinks packages



QEII TASTE

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

£18.50 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

£22.75 ex vat per person

Luxury English drinks package

We are proud to showcase exceptional English wines through our partnership with Silverhand Estate. An award-winning English vineyard recognised for its strong commitment to sustainability and environmental stewardship.

Includes 1 hours unlimited service of the below options:

Silverhand Estate Bacchus

Silverhand Estate Pinot Noir

Silverhand Estate Rose

Add a glass of Silver Reign Brut on arrival for £7.50 ex vat

£30.00 ex vat per person

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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 measurethe 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.

Foodsteps

