



Nottingham Contemporary





THE WHOLE *experience* MATTERS

We aim to source as much as we can locally and from local growers and producers: focusing on seasonality, which means that some of the items on our menus are not available all year.

Our aim is to exceed clients' expectations with our innovation and presentation, and we are happy to offer bespoke menus and dishes based on your needs. We pride ourselves on our efficiency and aim to guarantee the smooth operation.

BEVERAGES

Artisan tea and our Fairtrade coffee freshly brew coffee and fruity herbal tea £2.50
Speyside Water £3.50
Cloudy apple juice £7.00/litre
Fresh Orange juice with bits £7.00/litre

FRESH FRUIT

Fresh Fruit Bowl £3.70
Fresh Cut Fruit Platter £6.45
Fresh Fruit Skewers with Passion Fruit Yoghurt Dip £4.55



BREAKFAST MUFFINS & PASTRIES

Start your day right with one of our delicious breakfast packages. From the more traditional to on-trend healthy treats - All served Artisan teas and our Fairtrade coffee.

ESSENTAIL PASTRIES £3.50

Mini Pastry Selection
Mini Croissant Selection with Preserves

DANISH PASTRIES £5.90

Mini Croissant Selection with Preserves
Premium Fruit Danish selection

BREAKFAST MUFFINS

High Energy Muffins £1.25
Spiced Apple, Apricot & Muesli Muffins £1.35
Banana and chocolate muffin £1.10
Essential Selection of mini muffins £0.90



HOSPITALITY BREAKFAST YOGHURTS & BIRCHERS

With the continued increase in dietary requirements there needs to be the option of all rather than waiting for our guests to have to make the request. We have created these rather delicious morsels to counter this with a dairy free, gluten free, vegetarian and vegan offering. Please discuss with our bookings manager. All the prices are per person

BREAKFAST BIRCHERS

(available in spring and summer)

Energizing Breakfast Bircher £2.55
Chia Seed and Coconut Bircher with Strawberry Compote £3.50



BREAKFAST YOGHURTS

Berry Burst Yoghurt Shot £3.15
Layered Fruit Yoghurt Crunch £2.75
Blueberry and Linseed Quinoa Yoghurt £2.90
Raspberry and Apple Quinoa Yoghurt £3.70

HOSPITALITY PORRIDGE

(Available in autumn and winter)

Served with london honey (when available)
Traditional Porridge and Toppings £2.00
Healthier Porridge and Toppings £2.55
Quinoa Porridge £3.65
Skinny Porridge £2.15



BREAKFAST ROLLS & FINGER FOOD

Breakfast rolls are a seasoned favourite, here we have 'sandwiched' our old favourites with some more contemporary offers. Prices are per person and all come with appropriate sauces.

CLASSIC BREAKFAST BAPS

Bacon bap £4.15

Sausage bap £3.10

Mushroom and fried Birchgrove Egg £2.85

ARTISAN BREAKFAST ROLLS

Grilled Back Bacon £4.30

Our secret recipe leek and pork shoulder Sausage £5.00

Scrambled Birchgrove Egg, Roasted Mushroom & Tomato Roll £4.15

Slow Roasted Tomato and Halloumi Cheese in a Brioche Roll £4.15

FILLED MINI CROISSANTS

Smoked Ham, Barbers cheddar & Scrambled

Birchgrove Eggs £4.15

Severn and Wye Smoked salmon, Wilted Spinach & Birchgrove

Scrambled Eggs £4.80

Scrambled Birchgrove Egg and chive £4.40

Slow Roast Tomato, Mushroom and Feta £4.40



PLATED BREAKFAST DISHES

Why not take some time to eat breakfast together?

Stay seated and continue your meeting while we deliver your plated meal to the table. We require a minimum number of 10 people for this offer.

Full English Breakfast £19.50

Vegetarian Full English Breakfast £10.95

Boiled Birchgrove Free Range Eggs & Toasted Soldiers £5.50

Ricotta Hotcakes with yoghurt and maple syrup £7.00

Sweetcorn fritters with poached egg and avocado £12.00

A classic, Eggs Florentine £9.95

Severn & Wye Smoked Salmon & Scrambled Birchgrove eggs £9.95

Toast w/ with Banana & Maple Syrup £8.50

Toast w/ with Crispy Bacon & Maple Syrup £8.50



BEVERAGE BREAKS

Keep focused and hydrated with a beverage break.

ESSENTIAL BREAK

Artisan tea and our Fairtrade coffee, biscuits, still and sparkling water
£4.50

CAFE BREAK

Tea and coffee through out the day (3 servings throughout the day)
Artisan teas & our Fairtrade coffee biscuits, sweet bites, still and sparkling water £11.00

ADD

Orange juice with bits £2.75

Belvior Elderflower Cordial with mint and lemon £3.60

Add home made lemonade £2.00

Scones with tip tree am & Clotted cream £4.50

Tea loving oatmeal, pecan & raisin cookie £1.00

Highenergy peanut nut bar £1.50



ALL DAY INCLUSIVE PACKAGE

All three packages are designed to take care of your full day's meeting requirements and include three servings of Artisan tea and our Fairtrade coffee, with pastries and croissants on arrival, mid-morning cakes and snack size bites in the afternoon. Lunch is based on one of the following three options. Served as 1.5 rounds per person with still and sparkling water.

ALL DAY ESSENTIAL £24.95

Starts with croissants, pastries, fresh juice.
Mid morning includes housemade cakes and refreshments
For lunch the cafe selection of cut sandwiches rolls and baps with a fruit platter, crisps, crudities, marinated olive



ALL DAY CAFÉ £38.50

Make a good start with layered breakfast yoghurts, mini pastries, croissants and juice
Mid morning includes housemade cakes and refreshments
Deli style sandwiches including baps and wraps with three delicious finger food items, a sliced fruit platter, marinated olives, crudities dips and crisps
Every day our team make daily cake bites for you. This will be included in your afternoon refreshment.

ALL DAY PICNIC £52..50

For the customer that feels a little sandwich fatigue. A great package to suit all dietary and nutritional requirements.

This includes a kick start to your day with some layered granola yoghurts, mini croissants with ham, egg and swiss cheese and fresh fruit platter.

Lunch is an array of tempting items including deep filled English butter pastry quiche, Roast salmon and a zesty lentil salad. Then to pair with this or equally to stand alone as an option is the season pea, courgette, rocket, sesame and feta salad (includes asparagus during season) this salad changes taking into account the seasons best greens. Add to this some Crunchy crudities, marinated olives, crisps and dips. To finish this lunch will be a morish lemon posset with shortbread crumble

Every day our team make daily cake bites for you. This will be included in your afternoon refreshment.



GRAZING STYLE PREMIUM SANDWICH £26.00

A lovely selection of premium meats, fish and cheeses fills this grazing style lunch, with open artisan breads creating colour and a little luxury to normal cut sandwiches. It includes as a sample -

Gravadlax Salmon, Cucumber and Lemon & dill creme fraiche
Charcuterie Ciabatta with Parmesan Shavings
Grilled Vegetable, Pesto and Feta
Open Sandwiches on maldon Salt Focaccia
British cheese platter
Crackers, cheese straws and marinated olives
Fruit skewers and passionfruit dipping yoghurt



SANDWICH LUNCH ACCOMPANIMENTS

Fresh Fruit Bowl £3.70
Fresh Cut Fruit Platter £6.45
Fresh Fruit Skewers with Passion Fruit Yoghurt Dip £4.55
Cheese Platter with Chutney & Biscuits £5.40
Classic Salted Potato crisps £1.00
Hand cut flavoured Potato crisps £1.60
Vegetable Crudités with Hummus £1.00
Chocolate & Walnut Brownie £1.50
Lemon Posset with shortbread crumble £3.15



FINGER FOOD

Can be bought seperatly as an alternative to canapes or as a working lunch which is then served with cut sandwiches, crisps and fruit.

Please choose a selection of hot and cold items

MEAT OPTIONS

Glazed Fig & Prosciutto Bruschetta with Mascarpone £3.10
Wye Valley Asparagus* & Rocket wrapped in Pama Ham (S) £4.70
Cured Beef with Celeriac Remoulade £3.75
Spicy Pork Empanadas with Avocado salsa £1.60
Our Secret recipe sausages with honey & mustard £1.60

MEAT OPTIONS HOT

Welsh Honey, Mustard St Fagans Sausages £1.65
Lamb Kofta with Tahini Yoghurt and Toasted Pitta Fingers £2.80
Char-grilled Beef Lollipops with Satay Sauce £5.35
Peppered Lamb with Laverbread Tapenade & Pepperonata £8.75



FISH OPTIONS

Crab sweetcorn and coriander fritter with chilli and lime salsa £6.50
Glen Mhara Smoked Salmon Pate' brioche Crouton with Caviar £3.75
Smoked Mackerel Croutes with Apple Jelly £2.90
Herb Scones Topped with Salmon Gravavlax & Beetroot Salsa £3.20

FISH OPTIONS HOT

South coast Fish Soup with Saffron Aioli & Cheese Straws £3.75
Scallop & Pancetta Skewers with Butter sauce £9.40
Salmon Skewers with Tomato jam £3.60
Plaice Goujons with Minted Mushy Peas & Homemade Tartar Sauce £6.45



VEGETARIAN OPTIONS

Carrot, Feta & Mint Parcel with Coriander Chutney £2.05
Spiced Flat Breads with Hummus smoked aubergine dip £3.05
Crisp Chicory, stilton, pear relish & Toasted hazelnuts £5.15
Goats Cheese, Asparagus & Sun-blush Tomato Filo Tart £3.45

VEGETARIAN OPTIONS HOT

Mushroom & thyme arancini with Red Pepper & Basil Dip £2.55
Spinach, Feta & Pinenut Filo Parcel £3.40
Aaparagus soldiers with duck egg and thyme custard £3.50
Piquello pepper, olive and manchego tarts £2.55

HOT FORK BUFFET

A flexible offer, to cater for meetings of 10 people upwards, choose from a Fork buffet with two hot main dishes, including one vegetarian dish, three seasonal salads, artisan breads, selection of puddings and seasonal fruit. Served with Alderwicks Elderflower Cordial, still and sparkling water

For numbers 10-20 people please choose two main course items
For numbers 20 and above, please choose three main course items

MEAT' £7.50

Confit Norfolk duck leg with white bean and sausage cassoulet
Braised beef & ale stew with horseradish dumplings and seasonal greens
Thai green chicken curry with sticky jasmine rice

FISH £8.50

Smoked haddock & salmon fishermen's pie with leek & gruyere crust
Pan fried Salmon nicoise, caper & balsamic dressing
Salmon, king prawn & squid paella with fire roasted peppers



VEGETARIAN £5.20

Ricotta, red chard and mushroom ravioli, parmesan sauce
Leek, wild mushroom & lentil lasagne with feta crumble
Roasted pumpkin & aubergine tagine, date & mint cous cous, grilled flatbreads
Portobello Mushroom wellington with seasonal greens

SAMPLE SALADS £2.50

(these are samples as we provide salads and items to match your hot dish)
Wild rocket, toasted almond and citrus vinaigrette
Secretts Farm balsamic beetroot and spring onion
Macerated mixed cabbage and heritage carrots
Sundried tomato and kalamata olive penne

PUDS £4.50

Fruit platter, fruit skewers & yogurt dip
Lemon tart & raspberry cream
Brown sugar & walnut pavlova with fruit and cream
One of our delicious Daily baked Cakes with accompaniments
Goey Cranberry & Pistachio chocolate slice with clotted cream



CAKES & AFTERNOON TEA

The ritual of afternoon tea owes its origins to Anna, the 7th Duchess of Bedford. As a young woman in the early 1800s she lived during a time when it was common to eat only two main meals a day, with breakfast scheduled early in the morning and dinner occurring late in the evening. Weakened and irritated by hunger pangs each day, she decided to schedule time to take tea and snack each afternoon. This private ceremony was firstly done furtively in her bedroom, but over time well-heeled acquaintances joined her and the practice was perpetuated



ELEVENES

Scones with tip tree jam & clotted cream
lavender shortbread
Hob Nobs
Oat and raisin cookie
cinnamon and walnuts meringues
Eccles cake
Fruity Flap jack
Chocolate and walnut brownie

AFTERNOON TEA

Mini Strawberry & Lemon Curd Victoria Sponge
Velvet cupcakes
Lemon Drizzle Cake

SAMPLES OF DAILY CAKE OFFER

Traditional Dundee Cake
Coffee & Walnut Cake
Best carrot cake
Orange and Almond cake
Chocolate almond and pear cake
Apricot crumble squares
Semolina, coconut and marmalade cake
1kg Banana cake

CANAPÉ MENU

Canapé events are delivered bespoke to your requirements; please discuss details with the events manager.

Please choose six from the following list of hot and cold canapés (on this and the following page) or alternatively we will be happy to make a selection for you to suit your needs

all canapes are £2.60pp

HOT CANAPÉS

MEAT

BBQ pulled pork shoulder steamed bun

Moroccan spiced lamb croquette, harissa & aubergine puree

Bacon and eggs on toasted croute with Hollandaise sauce.

Slow roasted duck, plum sauce and spring onions in a pancake.

Polenta crusted chicken with chilli and lime mayonnaise.

old spot sausage roll with bramley apple puree and pork crackling

FISH

Smoked haddock, leek & gruyere fish cake with tartar sauce.

Steamed oriental salmon skewer with Thai green curry dip.

Squid & chorizo cake with skordalia

Prawn & mackerel burger with chilli jam

Crab, ginger and lime dim sum, asian dipping sauce

VEGETARIAN

Crispy breaded truffle & wild mushroom arrancini

Onion bhaji with cucumber raita.

Asparagus and Roquefort tart.

Spicy corn dog with caramelised onions

Swiss chard & water chestnut spring roll with kung po sauce



CANAPÉS COLD

MEAT

Chicken liver Parfait, quince jam & basil cress
Smoked chicken, Cumbrian ham, truffle mayonnaise & baby rocket, crostini
Peppered beef with beetroot chutney & horseradish cream
Ham hock, rye & blackberry jam
Venison quails Scotch egg

FISH

Dorset crab crostini
Smoked Salmon & wholemeal welsh cakes & caviar
Brown sugar cured salmon with mojito syrup
lobster ceviche, tomato jelly

VEGETARIAN

Black pepper tuile, fig & goats curd
Caramelised pear, Stichelton cheese, toasted gingerbread
White bean & pickled radish crostini
Golden cross & balsamic tarte tatin
Sweetcorn fritter & smoked tomato relish
Aubergine dashi with crisp lotus root

DESSERT

Lemon meringue pie
Raspberry & chocolate truffle brownie coated in coconib & toasted coconut
Berry & cinnamon doughnuts



BOWL FOOD

A modern way to offer your guests a great variety of food for either lunch or dinner that is more than a sandwich lunch, less formal than a sit down dinner and more social than a fork buffet. All bowls are £5.60. Suggest four to five bowls for a two hour event.

FARM

Lemon and thyme welsh lamb, crushed jersey royals
Pulled Pork with Sucotash, collard greens & hush puppies
Chargrilled flat iron steak with creamed leeks and roasted field mushrooms
Classic sausages, creamy mash & caramelized onion jus
Five spiced pork belly with wok vegetables & sticky rice
Honey Barbury duck with butternut squash & red quinoa
Sumac spiced lamb rump with smoky grilled aubergine & tahini yoghurt
Slow cooked pigs cheek with whitebean puree & chippy chorizo
Malaysian chicken laksa with coconut & sweet potato
Morrocan Spiced Chicken with Date & Apricot Bulghar Wheat, Roasted Almonds & Pommegranate
Meatballs in a Roasted Vine Tomato & Pepper Sauce on Cheesy Polenta



SEA

Battered cod with Bois Bourdin dressing, radish & parsley salad
Hake, pepperonata with spring greens & crispy potato
Smoked trout & maple slaw with yoghurt dressing
Smoked paprika squid, spanish chorizo, potato bravas & aioli
Crab & chervil risotto, mango tout & pickled lemon
Squid ink tortellini, salmon, prawn & lobster bisque



SOIL

Pea, mint basil & broadbean risotto with lemon and sunflower seed granola
Red bean, citrus & cumin chilli with smashed avocado
Feta and Beluga lentils with shredded spring onion, cucumber & mint salad
Sesame felafel with hummus, red cabbage, tabblouhi & tahini yoghurt
Sweetcorn, date & feta fritters with cucumber salad & smoked tomato relish
Wild Mushroom & Rosemary Gnocchi with Walnut, Rocket & Blue Cheese
Pea & Mint Tortellini, Pea & Baby Leek Fricassee & Griddled Fennel & Pickled Shallots

SWEET

lemon posset, strawberry & strawberry compote & lemon shortbread
Honey mousse with roast dates, figs & hazelnuts
Set Yogurt & rhubarb jelly
Pear, date & vanilla pie with dark chocolate sauce
Croissant, chocolate bread & butter pudding
lemon curd mousse and pistachio biscotti



CANDICE WEBBER

"Loving British, seasonal produce in my Aussie way"

Since winning her first award in 1999 Candice has continued to succeed and gain knowledge at an international level.

Candice joined Elixir UK Services in 2013 to oversee menu development across the City: Moving onto Sales and Concession development. She brings to the table a wealth of experience; from the 5 star Le Prince Maurice Resort in Mauritius to The British Restaurant of St Pauls Cathedral where the evening standard called her a 'mastermind'.

Her experience ranges from intimate dinners for 10 to an astounding 62,000 canapés on one event while working for Anton Mosimann. Coming from a family of restaurateurs she is a true foodie with a career that began when working in Sydney's finest restaurants. Her style is best described as Natural and thoughtful, paying respect to the ingredients and provenance.

She is a very active participant in support of the coeliac society, winning an award for her commitment from Raymond Blanc. Candice loves sport and keeping fit, this leads to many innovative ways in which to encourage balanced eating.



SEATED DINING MENU

A formal waiter served meal – please choose one starter, main and dessert and let us know if you have any specific dietary requirements when booking. We change our menus seasonally and can send you a menu to match the month in which you wish to dine. Alternately we can offer a bespoke menu based on customer numbers.

DISTRO DINING EXAMPLE

Lunch two courses - £26

Lunch three courses - £30

STARTERS

Heritage beets, Ticklemore, Hampshire watercress and candied walnuts
Sloe gin cured sea trout, English apple, verbena and dark honey rye
Terrine of smoked ham hock, damson chutney, baby Hampshire cress

MAINS

Roasted Corn fed chicken, savoy cabbage, smoked bacon and Scottish girolles
Meantime ale battered Pollock, triple cooked chips, crushed peas and tartare
Tartlet of New Forest mushrooms, poached duck egg and tarragon hollandaise

DESSERT

Poached English rhubarb, vanilla custard, lavender shortbread
Chocolate fondant, vanilla ice cream
Selection of British cheeses, pickled celery, quince puree and biscuits



FINE DINING

Please choose a starter, main and dessert for the entire table. 48 hours' notice is required for formal dining choices. Please advise us of any dietary requirements when booking.

Formal dining menus includes a selection of petit fours, Artisan tea and Fairtrade coffee
£45.00

SAMPLE MENU

STARTERS

Scottish langoustines, black truffle gnocchi, morel purée, bisque dressing
Chargrilled quail, pressed terrine of braised leg, pomegranate and rose dressing
Scorched Cornish mackerel, rillettes, toasted horseradish muffin, cider velouté
English wood pigeon, celeriac fritter, smoked black pudding, pickled bilberries
Jerusalem artichoke velouté, brown butter tortellini, shaved white Alba truffle

MAINS

Poached pavé of wild halibut, clam and cockle cannelloni, lemon verbena nage
Moroccan spiced fillet and braised neck of lamb, smoked aubergine and harissa
Cured breast of mallard, Mirabelle tart fin, seared foie gras and plum brandy
Roasted fillet of sea bass, iberico bellota, grilled black figs, Amontadillo jus
New Forest mushrooms, pearl barley risotto, goat's curd and hazelnut pesto

DESSERT

Cremosa of Tanzanian chocolate, burnt orange, fennel pollen and sea salt
Spiced rice pudding soufflé, prune and Armagnac ice cream
Lychee and lime bavarois, mango and vanilla butter, passion fruit sorbet
English apple and blackberry tatin, salted caramel ice cream
Selection of British cheeses, peach chutney, pickled celery and biscuits



