

Introduction

About Restaurant Associates

With the global support of the Compass network, we are relentless in our quest to revolutionise the dining experience. The company was established in New York 40 years ago and brought to the UK in 2001. With our continued close ties with New York, we are able to bring you the hottest food trends from both sides of the Atlantic. Our team is driven to create food that is alive with flavour and nutrition. Food that is prepared from scratch, using authentic ingredients. We do this in a socially responsible manner for the well-being of our customers, communities and the environment.

Gordon Ramsay at Restaurant Associates

This new collaboration brings a substantial investment in culinary training and development to our business. Our Restaurant Associates chefs, will spend time in Gordon Ramsay restaurants to learn essential culinary skills. They will also have access to regular workshops, demonstrations and training forums.

Truly British, Truly local

At Compass we are passionate about supporting British farmers and this has always been an important aspect of our business. Our extensive insight programme shows that you agree with us and also see provenance and traceability as really important attributes. Added to this, we are aware of the confusion in the marketplace caused by a number of misleading claims around British and local sourcing. The Truly British quality hallmark will be granted to existing and new products that have guaranteed British provenance and can be fully traced back to the source. As documented in the press, the Truly Local campaign goes one step further and applies to products from small, local companies that are made from local ingredients and are supplied to Compass sites within a 50 mile radius. We are proud to launch this quality initiative to encourage new innovative companies to work with us.

Truly Local Criteria


Made within a 50-mile radius of the client site where it is used.

Made from locally produced ingredients, i.e. Food that has been grown and harvested or born, bred and slaughtered locally.

Small, quality craft producer, likely to be a family-run business with strong links with the local economy.

Local products are likely to include meat including cooked and cured meats, fruit and vegetables, fish, ice-cream and cheeses, often celebrating traditions, provenance and locality

Marine Stewardship Council (MSC)

Restaurant Associates & Compass Group UK & Ireland takes its sustainable fish purchasing commitment to the next level, becoming the first EU contract caterer to gain MSC certification. Restaurant Associates & Compass is the first UK contract caterer to manage its own MSC Chain of Custody certification. MSC products will be indicated with the following. 

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1. Some basics to get you started

Fair-trade fresh filter coffee, selection of fair-trade organic teas, biscuits & Vivreau filtered water at **£3.50**

Why not replace your biscuits with dried fruit at £0.50 supplement

Fair-trade fresh filter coffee, selection of fair-trade organic teas & Vivreau filtered water at **£3.00**

Fair-trade fresh filter coffee, selection of fair-trade organic teas, cakes & Vivreau filtered water at **£4.00**

Vivreau filtered still & sparkling water per bottle **£1.00**

Soft drinks per jug (orange, apple, elderflower cordial) **£3.00**

Additional extras

Premium nibbles at **£4.00**

Puff pastry cheese straws & houmous

Chili crackers

Oven baked vegetable crisps

Spicy broad beans, almonds, cashews & hazelnuts

Japanese crackers at **£2.20**

Fruit bowl (2 pieces of fruit) at **£4.00**

Olives **£2.00**

Strawberries and cream at **£5.50**

Neal's Yard Dairy cheeseboard served with biscuits and chutney at **£5.00**

Sliced fruit platter at **£4.00**

Conference package - £33.50

Includes:

Reception drinks with croissants and breakfast pastries

Mid morning drinks

Fork buffet lunch with soft drinks, tea and coffee

Afternoon drinks

2. Breakfasts

Pastries £4.00

A selection of Danish pastries, croissant and pain au chocolate (n) (2 per person)
Fair-trade fresh filter coffee, selection of fair-trade organic teas & Vivreau filtered water.

The continental £11.00 (minimum 10 guests)

Freshly squeezed orange or pink grapefruit juice
Selection of breakfast pastries (n)
Brioche
Selection of preserves, marmalade & honey
Selection of cereals
Fair-trade fresh filter coffee, selection of fair-trade organic teas and Vivreau filtered water

The Lifestyle £12.50 (minimum 10 guests)

Fresh fruit smoothie
Tropical fruit salad
Live yoghurt with wheat granola
Organic muesli
Fair-trade fresh filter coffee, selection of fair-trade organic teas and Vivreau filtered water

The breakfast bap £5.00 (minimum 10 guests)

Consists of a selection of the following fillings
Smoked British back bacon
Cumberland sausage
Field mushroom and vine tomato
Scrambled free-range eggs and mushroom
Fair-trade fresh filter coffee, selection of fair-trade organic teas and Vivreau filtered water

3. Light lunches

Ploughman's £17.50 (minimum 10 guests)

Based on a classic ploughman's lunch of great quality cheese, ham, pickles and salad.

Example menu:

Montgomery mature Cheddar

British Ham

Sweet pickled young onions

Scotch free range egg (homemade)

Crusty country bread

English Garden salad baby gem lettuce, cherry tomato, celery and chicory

Chicken Liver Parfait

Lifestyle working lunch £16.50 (minimum 10 guests)

Charcuterie – herdwick air dried mutton, Coppocolo & fennel

Char grilled farm assured chicken, light herb dressing

Cured salmon, grain mustard & crème fraîche dressing

Sliced plum tomatoes,

Secretts farm mixed salad leaves and herbs (v)

Houmous, provençale herb infused black olives (v)

Antipasto – marinated globe artichokes, semi dried Turkish tomatoes, balsamic vinegar onions, griddled peppers

Selection of artisan breads

Fresh fruit platter

Selection of soft drinks and Vivreau filtered water

4. Working lunches

Executive working lunch £19.75 (minimum 10 guests)

A working lunch combines best of both worlds with a round and half of classic sandwiches and hot and cold finger buffet items.

Free-range egg, cress, mayonnaise, granary bread (v)

Mature cheddar, chutney, wholemeal bread (v)

Dolphin friendly tuna, sweet corn, spring onion, mayonnaise, wholemeal bread

British ham, vine tomato, Swiss gruyere, lettuce, English mustard, white bread

Farm assured chicken, coleslaw, iceberg lettuce, granary bread

Charred red pepper, houmous, English carrot, white bread (v)

Neal's Yard British cheeses, chutneys and biscuits

Fresh fruit platter

Selection of soft drinks and Vivreau filtered water

Mini Cumberland sausages honey and wholegrain mustard **hot**

Bocconcini mozzarella, cherry tomato and basil oil skewer (v) **cold**

Wild mushroom, tarragon tartlette (v) **cold**

Classic sandwich lunch £13.00 (minimum 8 guests)

Free-range egg, cress, mayonnaise, granary bread (v)

Mature cheddar, chutney, wholemeal bread (v)

Dolphin friendly tuna, sweet corn, spring onion, mayonnaise, wholemeal bread

British ham, vine tomato, Swiss gruyere, lettuce, English mustard, white bread

Farm assured chicken, coleslaw, iceberg lettuce, granary bread

Charred red pepper, houmous, English carrot, white bread (v)

Neal's Yard British cheeses, chutneys & biscuits

Fresh fruit platter

Selection of soft drinks & Vivreau filtered water

Premium sandwich lunch £14.50 (minimum 8 guests)

Pastrami, dill pickle, rocket, grain mustard, granary bread

Roasted Mediterranean vegetable, parmesan, pesto, baby spinach, pretzel roll (v)
(n)

Farm assured chicken Caesar, parmesan, baby gem, soft grain bread

Atlantic prawn, coriander, cucumber, Thai spiced mayonnaise, wholemeal bread

Smoked salmon, cream cheese, dill, wholemeal bread

Spicy falafel, rocket, alfalfa, harrissa mayonnaise wrap (v)

Fresh fruit platter

Neal's Yard British cheeses, chutneys and biscuits

Selection of soft drinks and Vivreau filtered water

Tapas Menu £20.50 (minimum 10 guests)

Grilled artichokes, lemon oil (v)
Garlic and chilli spiced tiger prawns
Monte nebro Spanish cheese, candied fig (v)
Spanish chorizo,
Serrano ham, celeriac slaw
Artisan breads
Olives
Marinated anchovies

Bento Menu £20.50 (minimum 10 guests)

Teriyaki Salmon
Salad of Spicy Leaves with Sesame Seeds (N)
Aromatic Duck, Hoi Sin Sauce
Pineapple Carpaccio with Chilli

Soup and Sandwich Menu £11.35 (minimum 8 guests)

Soup of the Day
Sandwich of the Day

Sushi Lunch £20.50 (minimum 10 guests)

Fish and Vegetarian Sushi and Sashimi, Wasabi Paste, Soy Sauce

Extras

Cheeseboard **£4.00**
Fruit platter **£4.00**
Additional soup **£5.00**
Additional dessert **£4.00**
Strawberries and cream **£4.00**

5. Finger buffet £18.00 (Minimum numbers 12)

These are small, easy-to-eat portions that can be eaten using fingers and are approximately two bites in size. These menus are designed to serve as a snack or a light lunch option. *We would also recommend adding our certified Fair Trade wines to accompany.*

Please choose 8 items from the list below at £18.00 per person:

Meat

Moroccan lamb kofta, harrissa dip **hot**

Mini beef burger, mature cheddar, vine tomato **hot**

Baby new potatoes, chorizo, sour cream **hot**

Mini shepherd's pie **hot**

Farm assured southern chicken drumette, sour cream, ranch sauce **hot**

Peri-peri farm assured chicken skewers, lemon and smoked paprika mayonnaise **hot**

British beef satay skewers, spicy peanut sauce (n) **hot**

Mini Cumberland sausages, honey and wholegrain mustard **hot**

Fish

Tuna and salmon sushi, pickled ginger **cold**

Sole goujons pea puree and tartare sauce **hot**

Brixham crab cake, lime and coriander mayonnaise **hot**

Vegetarian

Wild mushroom, tarragon tartlette (v) **cold**

Slow cooked onion, cherry tomato, pecorino, open puff pastry tart (v) **hot**

Bocconcini mozzarella, cherry tomato, basil oil skewer (v) **cold**

Red pepper homous, baba ganoush (aubergine dip), grilled flat breads (n) (v) **cold**

Mediterranean tomato focaccia bruschetta (v) **cold**

Falafel balls, tzatziki (v) **hot**

Spiced maris piper potato wedges, aioli (v) **hot**

Field mushroom, vine tomato, Swiss gruyere croissant **hot**

Served with a selection of soft drinks and Vivreau filtered water

Additional items can be added at **£2.75** per item.

You can also add the following items:

Cheeseboard **£4.00**



Fruit platter **£4.00**

Strawberries and cream **£4.00**

6. Fork buffet £25.00 (minimum 12 guests)

All buffets are served with a selection of artisan breads, cheeses from Neal's Yard, fruit platter, selection of soft drinks & Vivreau filtered water. Alternative options to the dishes below are available on request.

Please select one of the following:

- Farm assured chicken tikka massala, steamed basmati rice (hot)
- MSC salmon and smoked haddock pie, British cheddar cheese, maris piper mashed potato (hot) 
- British beef, chestnut mushrooms, pak choy, soy sauce, egg noodles (hot)
- Lamb, spring greens, provençale olives, Greek feta (hot)
- Seared dolphin friendly tuna, cannelloni beans (hot)
- Gloucester old spot pork, butter bean and paprika casserole, parsley new potatoes (hot)
- Poached farm assured chicken, peppers, Parma ham and mozzarella (hot)
- Grilled farm assured lemon and chilli chicken, seasonal green vegetables (hot)
- MSC Salmon Niçoise (hot) 
- South Indian fish curry, coconut, curry leaves, mustard lemon rice (hot)

Please select one of the following vegetarian dishes:

- Field mushroom fricassée (v) (hot)
- Thai vegetable curry, sticky rice (v) (hot)
- Fennel and field mushroom ragout (v) (hot)
- Roasted Mediterranean vegetable and vine tomato lasagne (v)
- Moroccan aubergine, chick pea stew, steamed cous cous, coriander (v) hot
- Chilli con Quorn, steamed rice, tortilla chips, sour cream (v)
- Roasted butternut squash baby spinach, leek, ricotta stuffed pancakes (v) hot

Please select two of the following salads:

- Fusilli, cherry tomato, parmesan, basil pesto and rocket (v) (n)
- Avocado, sunflower seeds, piquillo pepper, alfalfa sprouts, baby spinach (v)
- Roasted sweet potato, red onion, red chard (v)
- New potatoes, goats cheese and tarragon (v)
- Pearl barley, mixed wild mushrooms & caper dressing (v)
- Red cabbage, rocket, soft herb salad (v)
- Tomatoes three ways (v)
- Secretts Farm mixed leaves & cresses (v)

Please select one of the following desserts:

- Lemon meringue pie
- 'Divine' fair-trade 70% cocoa dark chocolate brulée
- Warm plum and almond tart, vanilla custard (n)
- Orange panacotta, kiwi and pineapple salsa
- Hazelnut and caramel cheesecake (n)
- Summer berry and lime mousse

7. Fine dining – £50.00

These menus have been put together for seated lunches and dinners, being suitable for either occasion.

Prices are based on a set three-course meal with coffee. Fruit or cheese can be ordered as the fourth course, otherwise, additional courses should be ordered separately.

Starters (please select one)

Brixham crab, avocado purée, sweet corn sorbet

Carpaccio of Galloway beef, gribiche dressing & artisan bread croute

Red pepper and roasted Jerusalem artichoke tart, parmesan panna cotta, black provençale olive dressing (v)

Main courses (please select one)

Open lasagne of Secretts Farm baby vegetables, parmesan foam, oven dried heritage tomatoes (v)

Slow roasted breast of Herdwick lamb, pomme Anna seasonal greens, butternut squash purée

English red mullet, spring summer minestrone, buttered samphire, truffle oil

Desserts (please select one)

Eton mess, summer berry, meringue

Rum and raisin baked cheesecake golden sultana and pineapple salsa

'Devine' Fair trade dark chocolate and liquorice tart, Devonshire clotted cream ice cream

Neal's Yard British cheeses, chutneys and biscuits

8. Canapés

These items are designed to be eaten in one bite while standing during network events. As you will see from the wide selection below some are more substantial than others, so it definitely worth thinking about having a good mix of fish, meat and vegetarian.

These are served around the room on platters to ensure that everyone gets a taste. We recommend a minimum of 8 canapés per person for an hour and a half reception, increasing in number as the service time goes on.

6 Pieces **£17.00** - 8 Pieces **£20.00** - 10 Pieces **£25.50** - 12 Pieces **£29.00**

Cold Selection

Crispy pan-fried British pork belly, butternut squash puree, crispy shallot
British ham hock, piccalilli
Carpaccio of British beef, quails egg, en croute
Smoked Gressingham duck, French bean and red onion salsa, grape musk brioche
Yellow fin tuna tartare, salmon caviar, cucumber and crème fraiche
Gressingham duck confit, sweet chilli pancake
Cherry tomato and watermelon brochette, pesto, basil leaf (n) (v)
California sushi roll (v)
Rosemary focaccia, slow dried cherry tomato, red pepper confit, crème fraiche, dried provençale olive powder (v)
Semi-dried cherry tomato, provençale olive tapenade, basil mayonnaise, brioche (v)
Brixham crab, chive and celeriac rémoulade, salmon roe,

Hot selection

Mini croqué madame (v)
Baby brindisa chorizo, aioli
Baked baby new potato, Swiss gruyere fondue, crispy leeks (v)
Spiced Herdwick lamb, ratatouille
Roasted field mushroom, whipped Ticklemore goats cheese, basil pesto, thyme polenta (n) (v)
Sweet potato falafel, tzatziki (v)
Tempura prawn, chilli sauce
Sage, butternut squash, Ticklemore goats cheese arancini
Chive pecorino crispy polenta beetroot bavarois (v)
Cherry tomato grape musk and Bocconcini mozzarella on baby brioche
Cashel blue cheese, port jelly, fig, walnut bread (n) (v)
Thai crab cake, fragrant dipping sauce

Dessert selection

Lemon and lime tart vanilla mascarpone
Eton mess, summer berry, meringue
Mini chocolate brownies

9. Wine list – rose and red wine selection, all prices are for 75cl bottle

Les Nuages Pinot Noir Rose Vin de Pays du Val de Loire 2008 Loire Valley, France £18.00

Deliciously balanced and fruit-filled rose with great wild strawberry character and a fresh, appetizing finish. **Food Match:** Risottos, game, dark chocolate

Villa dei Fiori Montepulciano d'Abruzzo 2008 Abruzzo, Italy £15.00

Colour: intense ruby red, light violet shades, tends to garnet with aging. Bouquet: characteristic, intense, ethereal. Taste: full bodied, robust, dry, soft, sapid, harmonious, velvety. **Food Match:** Red meat in general, polenta dishes

Les Salons Ventoux Rouge, Cave Terraventoux 2007 Southern Rhone, France £16.00

Aromas of liquorice, cooked fruits and sweet spices (cinnamon, nutmeg) on the nose. The palate is quite rich with more Christmassy sweet spices and baked fruits with ripe tannins and a long finish. **Food Match:** Mushroom dishes, lamb

Vinedos de la Posada Organic Fairtrade Merlot 2008, La Rioja, Argentina £20.00

The Merlot has an intense aroma and is full of plum and cherry, as well as hints of hazelnut. This is a medium bodied wine, which is both elegant and well balanced. The 2nd project of sales from this wine is the repainting of the interior & exterior walls of the Malligasta primary/secondary school. **Food Match:** Red meat

Knappstein Cabernet Sauvignon/Merlot 2006 Clare Valley, Australia £23.00

Intense plum & black berry fruits with lifted Merlot perfume on the nose. The palate shows generous cassis & sweet berry fruits. It is complemented by subtle oak & finishes with fine tannins. **Food Match:** smoked meats, beef, pasta

Chateau La Croix Ferrandat St Emilion 2006 Bordeaux, France £26.50

Ripe and rounded with plum, bramble jelly and blackcurrant fruit. Rounded and smooth, it is medium to full bodied with soft tannins and a long, fresh finish. **Food Match:** beef, pork, cheese

Spy Valley Pinot Noir 2007 Marlborough, New Zealand £28.00

Hints of perfume and flowers with rich plummy fruit, and a dark chocolaty background. Generous weight, complex and challenging. Fine firm tannins and a supple, velvety finish. **Food Match:** lamb, tuna

Castillo de Clavijo Gran Reserva 2001 Rioja, Spain £30.00

Clear and very bright. Good intense aromas in which the harmonious blend of mellow fruit and noble wood. Smooth, rounded and well balanced. Its harmony, finesse and refinement make it a very elegant wine. **Food Match:** duck, pork belly, bubble & squeak

9. Wine list – white wine selection, all prices per 75cl bottle

San Rafael Sauvignon Blanc 2008 Valle Central, Chile £13.50

Cool, crisp and fruity with soft tropical fruit notes of pineapple and passion fruit cut by citrusy lime and gooseberry on the refreshing finish. **Food Match:** asparagus, creamy soups, salads

Conto Vecchio Pinot Grigio 2008 Veneto, Italy £16.00

Bright straw yellow with slightly green tinges. Pleasant nose of fruits with delicate floral notes. Dry and crisp on the palate with elegant light body. **Food Match:** eggs dishes, white fish

Vinedos de la Posada Organic Fairtrade Torrontes 2008 La Rioja, Argentina £18.00

The Torrontes has delicate citrus, floral, green apple and pineapple aromas. It is well balanced and has good acidity that makes the wine fresh and allows for pronounced aromas. Sales of this wine are contributing directly to the computer room in the village centre of Malligasta. **Food Match:** goat's cheese, chicken dishes

Delicato Family Vineyards Viognier/Chardonnay 2007 California, USA £22.00

The wine exhibits floral and exotic aromas attributed to Viognier. The Chardonnay complements the viognier with a citrus and tropical component and flavours that are juicy and leaner which makes it much more food friendly. **Food Match:** tuna, smoked salmon, red mullet, pasta

Springfield Estate 'Life From Stone' Sauvignon Blanc 2006 Robertson, South Africa £24.00

Intense, stony, minerally Sauvignon with lime, gooseberry, freshly cut green pepper and passion fruit notes. Zippy, zesty and mouthwatering. **Food Match:** goat's cheese, crab, salmon

Chablis, Bouchard Aine & Fils 2007 Chablis, France £35.00

Light, fresh and fruity with flinty aromas, white flowers, peach hints, dried fruit and hazelnut. Vanilla with mineral and flowery notes on the palate with a nice clean & zingy finish. **Food Match:** farm assured chicken, mushrooms and sea bass

Chapel Down Pinot Blanc 2007, Kent, England £38.00

Elegant wine, grapey and vinous, subtle and slightly peppery on the palate. Located near Tenterden in Kent, Hush Heath Estate is home to 400 acres of woodland, a five hundred year old Tudor house, countless apple trees (they also make fabulous apple juice). **Food Match:** pork, scallops, mackerel

9. Wine list – Champagne and Sparkling wine selection, all prices per 75cl bottle

Thomas Mitchell Brut NV South Eastern Australia £18.50

Delicate pale lime colour. The aroma has lifted character of meringue and delicate white flowers. The palate is soft and mouth-filling, with a generous explosion of bubbles

Jeio Prosecco Rose NV Valdobbiadene, Italy £25.50

Delicate pink colour with fine & persistent bubbles. Elegant & complex nose with rose notes, hints of fresh fruit, citrus & lychees. Harmonious & persistent with a dry & long lasting finish.

Chapel Down Brut NV (subject to availability) Kent, England £35.00

Light, elegant and refreshing with a touch of citrus acidity

De Nauroy Brut NV, Reims, France £39.00

A fresh, lemony palate with a nose of brioche. Perfect as an aperitif with its fine mousse & delicate palate. Produced only from the first pressings, which is unique at this level, it is dominated by Pinot Noir and contains 20% reserve wines to give it a depth and richness that really helps it stand out from the crowd.

Laurent-Perrier Brut NV Tours-Sur-Marne, France £45.00

Pale gold in colour with fine & persistent bubbles. Delicate & fresh aromas with good complexity & notes of citrus & with fruit. Fresh & supple on the palate with rounded & expressive fruity flavours.