



Day menu options

Breakfast

Assorted pastries and croissants - £2.50 per person

Fresh Fruit - £2.50 per person

Lunch options

Buffet/Finger food - £15.00 per person

Platters of;

Cold meats - Salami, Parma ham, roast beef, honey ham, salt beef with pickles.

Smoked salmon and an assortment of vegetable crudités with dips such as hummus and tzaki.

All served with a selection of fresh breads which will include rye, rosemary & potato, foccya and white bloomer and a selection of salads.

Cold Sandwiches selection - £3.50 each

Fish selection

Smoked salmon, crème fraiche and wild rocket

Prawns in Marie rose sauce, avocado and iceberg lettuce

Poached salmon and salad

Meat selection

Roasted porchetta, Piquillo peppers and red onion marmalade

Parma ham, sun touched tomatoes and grilled artichokes

Smoked chicken, mustard mayonnaise and watercress

Vegetarian selection

Oven roasted peppers and cheese

Plum tomatoes, basil and cream cheese

Spicy guacamole, buffalo mozzarella and toasted pine nuts

Sandwiches can be cut in finger or triangle shape and can be served in granary brown, Mediterranean or white tin bread

All sandwiches are served in platters and will come with crisps

We can do these sandwiches with a selection of salads at an extra £2.50pp and with fresh fruit at an additional £2.50pp



Hot Sandwiches all served with chips
(maximum 30 delegates)

Cobden beef burger	9.90
B.L.T. on granary	4.90
Cobden chicken club	8.90
Salt beef on rye	8.50
Steak & cheddar	9.90
Oven roasted peppers & cheese	7.50

Hot buffet menu -£20 per person
(Minimum 20 delegates)

Choose 3 salads, 3 hot displays and 3 desserts

Salads

Meat

Watercress salad

with black pudding, crispy bacon and sauté new potatoes

Classic Caesar salad

with char-grilled chicken

Poussion salad

with crispy lardons, oven roasted cherry tomatoes and sweet and sour warm bacon dressing

Parma ham and bocconcini

with baby leaves and a basil oil dressing

Fish

Niçoise salad

A classic salad with marinated anchovy fillets, black olives, capers and grilled fresh tuna fillets

Avocado and smoked fish salad

A mix of ripe tomatoes, baby leaves, smoked mackerel and dill dressing

Red peppers and anchovy salad

Oven roasted peppers with marinated anchovies and a light vierge dressing

Two salmon salad

A mix of poached and smoked salmon with wild rocket and water cress dressing

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Vegetarian

Watercress, spinach and Parmesan salad

With Cider vinegar and mustard dressing

Tricolour Salad

A classic salad of ripe plum tomatoes, avocados and mozzarella olive oil and fresh basil

Artichoke and rocket salad

A simple salad of globe artichokes, rocket, thinly shaved pecorino and lemon oil dressing

Simple salad

French beans, artichoke hearts, mixed leaves, black olives, red onions and ripe plum tomatoes

Hot Displays

Meat

Hot salt beef

served with pickles, rye bread and English mustard

Chicken

with wild mushrooms and a tarragon cream sauce, served with rice or tagliatelle

Roast loin of Pork

with spring onions and potato cake

Fish

Seafood risotto

Rich risotto with prawns, mussels, clams and squid

Poached salmon

With a watercress and dill sauce and new potatoes

Pasta primavera

Spring time pasta of artichokes, tiger prawns, lemon and flat parsley

Vegetarian

Tagliatelle

with wild mushroom cream sauce and crisp garlic

Parmigiarva di melanzane

Aubergines roasted with a rich tomato sauce mozzarella and parmesan

Spinach and Ricotta cannelloni



Desserts

Warm chocolate and walnut brownie

Vanilla rice pudding with chocolate dip

Mixed fruit salad

Apple and rhubarb crumble with custard

Cheese platter, grapes and cracker