

A grand, ornate dining hall with a high ceiling featuring large frescoes of figures in a classical style. The room is supported by tall, fluted columns with decorative capitals. In the foreground, a wide staircase with dark wood steps and ornate metal railings leads up to a dining area. The dining area is filled with tables set with white cloths and chairs, illuminated by warm, glowing lamps. The walls are dark wood with gold accents, and the overall atmosphere is one of historical elegance and grandeur.

LUNCH/DINNER MENU
2020



THE OLD ROYAL NAVAL COLLEGE, GREENWICH, SE10 9NN

Seasonal lunch and dinner menus specially created to give a formal feel to any occasion. As a leading caterer in the industry we are renowned for our “love and understanding” of food.

The CH&Co chefs specialise in honest, traditional British food with a contemporary twist, creating dishes refined in style and taste. They continue to astound diners, offering sublime food using the best produce, which has been prepared with thought and served with flair.

** Kindly note all prices are exclusive of VAT at the prevailing rate. All guests will be served the same menu.*



TRACEY DONNELLY HEAD CHEF AT THE OLD ROYAL NAVAL COLLEGE

With over 25 years' experience in the catering industry, Tracey has been Head Chef for several years leading the culinary team at the Old Royal Naval College.

Born in St. Andrews, Scotland, Tracey found her love for cooking at a very young age often cooking at home with her mother. As a teenager, Tracey made the decision to move down to London to pursue her passion for cooking and studied at Westminster Catering College which has produced notable chefs such as Jamie Oliver and Antony Warrell Thompson. It was there where Tracey learned to cook professionally, and after graduating took on her first role as a Chef at the Ministry of Defense.

In the time that Tracey has been at the Old Royal College, Tracey has led the delivery of many special events, having cooked on multiple occasions for members of the Royal family, senior ranking military, and many other high-profile guests.

Chef Tracey's cooking style is innovative and simple and explores modern variations of cuisine from around the world. She prefers fresh seasonal ingredients, with a real focus on using sustainable produce from local suppliers.



STARTERS

Please select one starter, one main course and one dessert for all your guests to enjoy.

Pomegranate and pistachio quinoa, roasted pepper puree and vegetable crisps (GF/VG)

Pea, mint & feta tart, violetto potato & summer truffle

Truffle goats cheese fritter, pickled shimeji beetroot relish and thyme crackers

Crab and avocado tian with cucumber, saffron aioli and gazpacho (GF)

Forman's smoked salmon, lemon roasted prawns, English asparagus (GF) *

Chicken and ham terrine, pickled girolles, tarragon mayonnaise

Smoked chicken salad with bacon crisp, pickled apple and baby rocket

Duck breast, duck parfait, chicory salad with lime pickle dressing Beef teriyaki, oriental salad, black radish and ginger miso gel

**Subject to availability*

Dietary Requirements and Allergies: If your guests have any special dietary requirements, please let us know and we will be happy to cater to their needs on an individual basis.



MAIN COURSES

Please select one starter, one main course and one dessert for all your guests to enjoy.

Pearl barley risotto, with roasted squash, red peppers and rocket (GF/VG)

Sautéed gnocchi, wild mushroom, asparagus with sweetcorn emulsion and crispy basil (VG)

Pan fried hake, Thai spiced summer squash, prawns, peanut and tamarind jam and citrus dressing

Grilled salmon with mustard and tarragon, broad beans, peas and English asparagus*

Slow roasted maize fed chicken, marinated vine tomatoes, potato terrine, black olives

Rump of English lamb, mint and brioche crumble, fondant potato

Roasted barbery duck breast, confit duck leg, pressed potato cake, patty pan, red wine jus

Herb crusted pork loin, fondant potato & summer vegetable, cider jus

Beef sirloin, corned beef and potato croquette, watercress and rocket salad with bearnaise sauce

**Subject to availability*

***Dietary Requirements and Allergies:** If your guests have any special dietary requirements, please let us know and we will be happy to cater to their needs on an individual basis.*



DESSERTS

Please select one starter, one main course and one dessert for all your guests to enjoy.

Chocolate tart, salted caramel ice cream (VG)

Raw lime cheesecake with bergamot (VG)

Lightly poached peaches with raspberries and lemon curd ice-cream and tarragon syrup

Rhubarb, ginger custard and doughnuts

Lemon meringue, with raspberry and custard mille feuille

Chocolate mousse, cherry compote, vanilla whipped ganache, chocolate sponge

Vanilla panna cotta, milk chocolate cremeaux and raspberry

Strawberry tart, mascarpone mousse, strawberry gel and basil sponge

Traditional Eton mess

Followed by Fairtrade coffee and petit-fours

***Dietary Requirements and Allergies:** If your guests have any special dietary requirements, please let us know and we will be happy to cater to their needs on an individual basis.*



EXTRA TOUCHES

CHEESE COURSE

Cheeseboard serving 10 guests - £65.00 + VAT per board

Plated Cheese Course - £14.75 + VAT per guest

Selection of British Cheeses; Farmhouse cheddar, Somerset brie, Cropwell bishop stilton with celery and grapes, homemade chutney and a selection of crackers

THE SHIPS OF THE LINE

£165.00 + VAT per ship (minimum of 3 ships)

Spectacular piece of dinner theatre

Minimum 3 ships; one per table

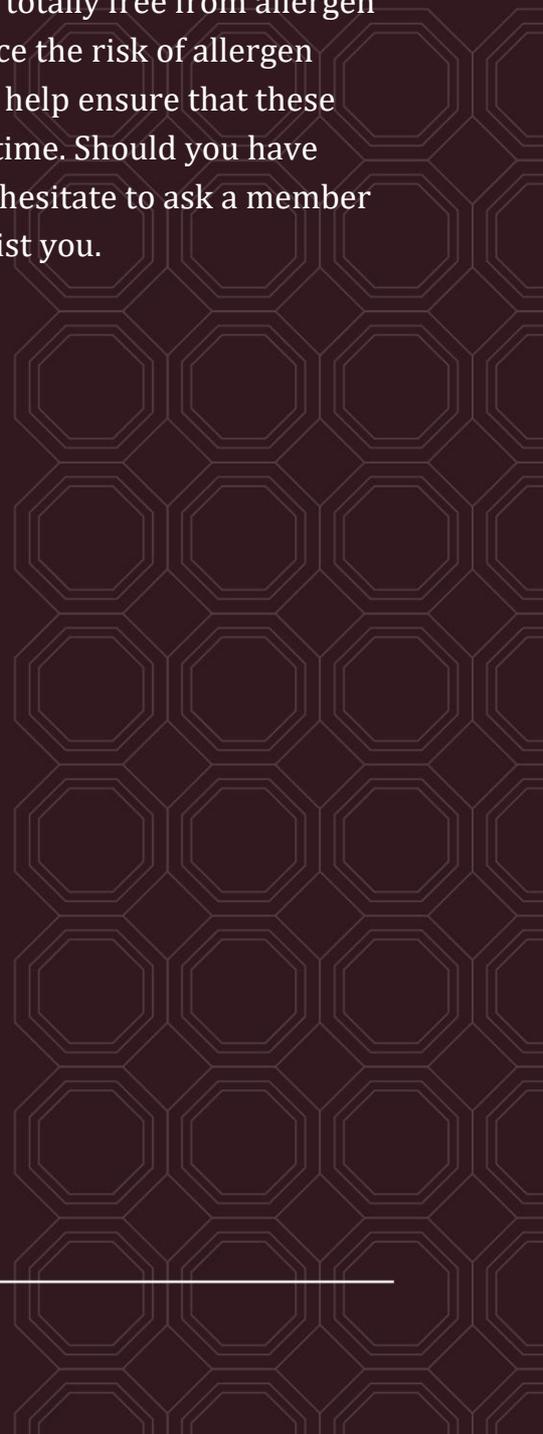
Edible boats made of chocolate, containing petit fours, presented to the tables with sparkler cannons.

Dietary Requirements and Allergies: If your guests have any special dietary requirements, please let us know and we will be happy to cater to their needs on an individual basis.



FOOD ALLERGIES AND INTOLERANCES

Our menu dishes are prepared in environments that are not totally free from allergen ingredients. Our hygiene practices are designed to reduce the risk of allergen contamination and our catering teams receive training to help ensure that these standards are met. Our recipes do change from time to time. Should you have concerns about the ingredients in our dishes; please do not hesitate to ask a member of our catering team who will happily assist you.





WE CARE ABOUT OUR FOOD

We care about our food and its impact on the environment. We want our food to travel the least amount of distance, and we're proud to work with the following suppliers whom are all within a stone's throw away from the Old Royal Naval College Greenwich, London.

PAUL RHODES BAKERY, GREENWICH

Paul Rhodes Bakery is one of the leading independent bakeries in London specialising in handcrafted breads and pastries, all made using the finest ingredients.

H. FORMAN & SON, FISH ISLAND

H. Forman & Son, home to the world famous London Cure smoked Scottish salmon. The Forman family has been curing and smoking fish in the East End of London since 1905 producing the finest smoked salmon.

CANNON & CANNON, BOROUGH MARKET

Since opening in 2010, Cannon and Cannon has been at the forefront of the British charcuterie revolution.

All of Cannon and Cannon's products are carefully selected, taking into account animal welfare, food miles, provenance and, of course, taste.

RUSTIC CHEESE, WOOLWICH

Rustic Cheese was founded on over 15 years' experience supplying cheeses to some of London's top kitchens, ours being one of them. They provide the finest quality cheese from some of the best artisan producers.

MEANTIME BREWING COMPANY, GREENWICH

In 1999 before Craft Beer was a 'thing' in the UK, Founder Alastair Hook started a 20 year labour of love from a flat in Greenwich. Meantime brew quality sessionable beers, packed full of flavor that we've introduced into our cooking.



020 8269 2131 | venuehire@ornc.org
www.ornc.org/venuehire

OLD ROYAL NAVAL COLLEGE
GREENWICH LONDON SE10 9NN