



**Break  
time...**

*Special dietary requirements  
and vegetarians can be catered  
for separately.*

**Tea and coffee breaks (per person)**

A selection of tea and coffee served with biscuits	£3.50
Healthy morning cereal bars, tea and coffee	£4.50
Continental - tea and coffee served with pastries and/or muffins	£5.50
Cake break - a selection (carrot cake and cake of the day) served with tea and coffee	£6.50
Rembrandt cream tea break - a selection of teas and coffee served with scones, cream and jam	£8.50
Afternoon tea break - as Rembrandt cream tea break, plus finger sandwiches	£10.50
High tea break - as Afternoon tea break plus carrot cake and the cake of the day	£17.50
Champagne afternoon tea - as High tea break plus a bowl of strawberries and a glass of bubbly	£24.50

**Break snacks (per person)**

A selection of freshly made breakfast sandwiches (bacon; sausage; mushroom and tomato)	£6.50
Continental toasties (ham and cheese, cheese and tomato)	£6.50
A selection of cold finger sandwiches (6 finger sandwiches)	£7.50
Toasted bagels - smoked salmon and cream cheese, salt beef or cream cheese and chives	£8.50
A selection of open sandwiches in rustic bread rolls	from £9.95

**Sharing platters (per serving)**

Mixed melon platter - approx. 1.5kg of fruit	£12.00
A fruit bowl (whole fruits for munching on - approx. 1.5kg of fruit)	£15.00
Continental and English cheese slate (approx. 1kg of cheeses), grapes, celery and biscuits (Suitable for up to 12 people, depending on what you complement these platters with)	£22.00

**The Rembrandt**

11 Thurloe Place, Knightsbridge  
London SW7 2RS  
t 020 7589 8100 f Guest: 020 7225 3363  
f Sales & Reservations: 020 7225 3476  
e rembrandt@sarova.co.uk



Add ons...

Special dietary requirements and vegetarians can be catered for separately.

**Drinks**

A jug (1ltr) of juice - choose from orange, grapefruit, apple, pineapple, tomato or cranberry	£7.00
Mineral water, sparkling or still (1ltr)	each £3.95
Homemade iced tea or coffee	glass £3.50
A selection of soft drinks (coke, diet coke, lemonade) 200ml	each £2.00
A selection of homemade smoothies, with or without yoghurt	glass £4.00

**Open sandwiches in rustic bread rolls**

Chose your fillings - below are some suggestions, but if you would like us to prepare something special for you, please feel free to call the chef for additional ideas and to discuss your preferences (requires 48 hours notice)

BLT, creamed ham, roast beef and horseradish, chicken, tuna, prawns, smoked salmon, egg and cress, roasted Mediterranean vegetables in pesto, mature cheddar cheese and pickle, roasted peppers and goats cheese...

- £9.95 per person for a selection of 4 fillings
- £12.95 per person for a selection of 6 fillings
- £15.95 per person for a selection of 8 fillings

**Rembrandt's famous mirror displays**

Meat mirror	Round (48cm)	£50.00	Large oval (80cm)	£85.00
Seafood mirror	Round (48cm)	£55.00	Large oval (80cm)	£90.00
Cheese mirror	Round (48cm)	£60.00	Large oval (80cm)	£95.00

**The Rembrandt**

11 Thurloe Place, Knightsbridge  
 London SW7 2RS  
 t 020 7589 8100 f Guest: 020 7225 3363  
 f Sales & Reservations: 020 7225 3476  
 e rembrandt@sarova.co.uk



### Menu Suggestions...

*These are suggestions only; please feel free to call chef for additional ideas or to discuss your preferred menu.*

*Final menu selection and seating plan required at least 2 working days prior to event.*

*Special dietary requirements and vegetarians can be catered for separately.*

*Please make your choice from the selection to create your set menu for the entire party.*

#### The Rembrandt

11 Thurloe Place, Knightsbridge  
London SW7 2RS  
t 020 7589 8100 f Guest: 020 7225 3363  
f Sales & Reservations: 020 7225 3476  
e rembrandt@sarova.co.uk

### Starters

Smooth chicken liver parfait served with cranberry and orange marmalade	£7.50
Crispy smoked bacon, blue cheese and baby spinach salad dressed with herb scented oil	£7.50
Traditional Caesar salad, topped with grilled chicken	£7.50
Home made warm asparagus and shallots quiche served with red pepper coulis	£8.50
Honeydew melon and prawn salad drizzled with sweet mustard dressing	£8.50
Warm tartlet of spinach and smoked haddock served with lemon Hollandaise sauce	£8.50
Crown of Galia melon filled with exotic fruits and laced with Malibu	£8.50
Smoked salmon, dill and cream cheese roulade, served with lime and yoghurt sauce	£9.50

### Mains (all mains served with chef's selection of vegetables and potatoes)

Pan-fried chicken breast, asparagus and white wine sauce	£18.50
Salmon fillet studded with king prawns and served with Hollandaise sauce	£18.50
Marinated chicken breast with lemon, coriander and garlic cream sauce	£18.50
Baked cod fillet, complemented by tomato and cucumber salsa	£18.50
Cream cheese and garlic filled chicken breast served with a spinach sauce	£20.50
Steamed paupiette of lemon sole served with wilted spinach and light tarragon butter sauce	£22.50
Chicken breast wrapped in Parma ham with a rocket, pesto and cream sauce	£22.50
Grilled fillet of seabass sprinkled with crispy pancetta and served with a lobster sauce	£22.50
Roast sirloin of Scotch beef served with shallot and red wine jus (served medium)	£23.50
Roast saddle of lamb stuffed with apricots and herbs in a Marsala sauce (served medium)	£24.50
Seared lamb noisette, rosemary and parmesan crust with a roasted garlic jus (served pink)	£26.50
Pan-fried beef rosettes with creamed shallot and asparagus in a grain mustard sauce (served pink)	£27.50

### Vegetarian and vegan options

Mediterranean vegetable and rôti potato cakes with a spring onion cream sauce	£17.50
Roasted aubergine filled with cous-cous in a red lentil sauce (vegan)	£17.50
Stir-fry vegetables with cashew nuts in soy and garlic sauce, served with a timbale of rice	£18.50
Wild mushroom and herb risotto served with truffle scented tomato coulis (vegan)	£18.50

### Desserts

Lime and lemon bavaroise with a raspberry coulis	£5.50
Hazelnut and chocolate teardrop	£6.50
Lemon tart served with a crème de menthe sauce	£5.50
Dark chocolate cup filled with fruits of the forest and cream	£6.50
Raspberry crème brulée glazed with brown sugar	£6.50
Fresh fruit salad	£5.50
A selection of English and continental cheeses	£7.50
Coffee and mints	£3.00



## Food to go around...

*Special dietary requirements  
and vegetarians can be catered  
for separately.*

*Please make your choice from  
the selection to create your set  
menu for the entire party.*

**The Rembrandt**

11 Thurloe Place, Knightsbridge  
London SW7 2RS  
t 020 7589 8100 f Guest: 020 7225 3363  
f Sales & Reservations: 020 7225 3476  
e rembrandt@sarova.co.uk

### Canapés

#### Cold

Vegetable crudité's served with an avocado dip  
Cucumber wrapped tiger prawn served with a seafood dressing  
Smoked salmon, chives and cream cheese roulade  
Mini Yorkshire pudding topped with roast beef and horseradish cream  
Seared tuna pierced with blanched fine beans  
Parma ham and English mustard pancake  
Cherry tomatoes stuffed with black olive tapenade  
Mushroom and mascarpone tartlets

#### Warm

Asparagus tempura served with a garlic mayonnaise  
Mini Teriyaki beef steak in a dark soy sauce  
Salt and pepper squid with a sweet chilli dip  
Goats cheese and sun dried tomato ciabatta crostini  
Parma ham wrapped fig quarters, sprinkled with balsamic jus  
Prawn and mange tout lemongrass skewers  
Mini herb focaccia pizza quarters topped with tomato sauce, mozzarella and olives  
Chicken satay served with a peanut dip

#### Sweet

Chocolate coated ice-cream balls  
Mini raspberry Pavlova  
Mini chocolate brownie topped with a mascarpone  
Exotic fruit skewers

£12.95 per person for a selection of 6

£15.95 per person for a selection of 8

£18.95 per person for a selection of 10



Help  
yourself...

*Special dietary requirements and vegetarians can be catered for separately.*

*Please make your choice from the selection to create your set menu for the entire party – minimum numbers are 20.*

**The Rembrandt**

11 Thurloe Place, Knightsbridge  
London SW7 2RS  
t 020 7589 8100 f Guest: 020 7225 3363  
f Sales & Reservations: 020 7225 3476  
e rembrandt@sarova.co.uk

**Salads**

Rocket leaves, sun dried tomatoes and Parmesan shavings drizzled with olive oil  
Lemon flavoured prawns, green beans and radishes with lemon oil dressing  
Cous-cous salad with sultanas, peas and mint in a lime and olive oil dressing  
Artichokes, roasted aubergines and black olives served with pesto dressing  
Pak choi, bean sprouts, spring onions and carrots in a soy dressing  
Cajun chicken, pineapple and coriander salad  
Penne pasta with sun dried tomatoes, Milano salami and asparagus drizzled with basil oil  
Citrus fruit, cucumber and watercress

**Savouries (warm/room temperature)**

Home made cheese, onion and tomato quiche  
Tortilla wrap filled with mushroom and spinach  
Spicy lamb koftas with minted yoghurt  
Mini Cajun chicken burgers  
Lemon grass marinated tiger prawn skewers  
Goats cheese crostini with red onion marmalade  
Naan bread stuffed with spicy ratatouille and melted cheese  
A selection of vegetable dim sum

**Hot displays**

Thai green chicken or vegetable curry  
Stir fried beef and egg noodles in a black bean sauce  
Mildly spiced lamb tagine with green beans and carrots  
Traditional beef stroganoff  
Chicken and wild mushroom fricassee, cooked in white wine and cream sauce  
Seafood Provençal - prawns, scampi, mussels, calamari and salmon slowly cooked in sauce Provençal  
Plain, egg fried or vegetable rice

**Desserts**

Traditional Black Forest gateau  
Baked lemon cheesecake  
Belgian style lattice apple pie  
Chocolate fudge truffle torte

Selection of 4 salads / savouries, 2 hot displays and 2 desserts	£35.00 per person
Selection of 5 salads / savouries, 3 hot displays and 3 desserts	£40.00 per person
Selection of 6 salads / savouries, 4 hot displays and 4 desserts	£45.00 per person

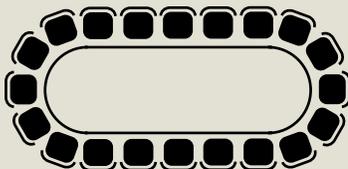


### Room layouts...

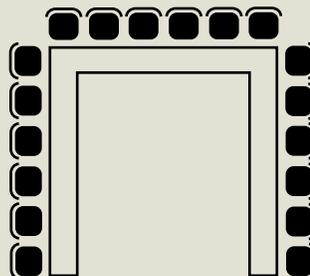
Depending on the nature of your conference, meeting or training session, you may find some room layouts are more suitable than others.

Each of the different styles of seating arrangements is particularly suited to a specific type of meeting.

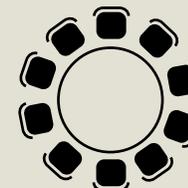
Oval Boardroom



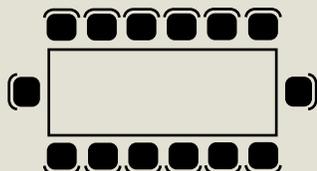
U-Shape



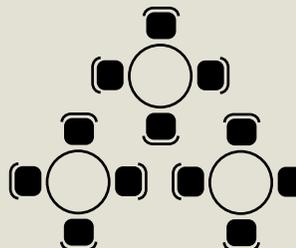
Round 8's or 10's



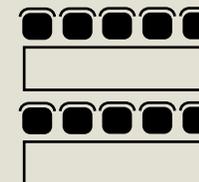
Boardroom



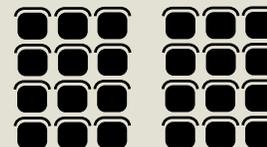
Informal\*



Classroom



Theatre



\* With restaurant tables or coffee tables

**The Rembrandt**

11 Thurloe Place, Knightsbridge  
 London SW7 2RS  
 t 020 7589 8100 f Guest: 020 7225 3363  
 f Sales & Reservations: 020 7225 3476  
 e rembrandt@sarova.co.uk