

The following pages serve as a guide to help you choose a suitable menu for your event. If you require assistance in making your decision, our food and beverage team would be pleased to discuss your requirements or create a bespoke menu to meet your needs.

We purchase from specialist suppliers on a daily basis and scrutinise produce for origin, quality and freshness. Wherever possible we use small, local suppliers and support fair trade wholeheartedly. Our Master of Wine has selected a range of traditional and New World wines designed to complement and enhance these menus.

We are proud of our high standards and reputation for first class food, wine and service and our selection of mouth-watering menus reflect the latest in modern cuisine as well as traditional classics.

Our dedicated team look forward to making your event a successful and memorable occasion.

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FIRST COURSES

Salads

Somerset Brie and Coxes apple Waldorf salad **N**

Roasted vine tomatoes, buffalo mozzarella, torn basil leaves and herb-infused olive oil **V**

Aged Lancashire cheese, caramelised vegetables, chilli beetroot and balsamic vinegar **V ***

Chickpea, chilli, harissa, roast red peppers and green garlic salad **V**

Chorizo sausage, green olives, quail eggs, romaine lettuce with salsa and sour cream

Vegetarian **V**

Seasonal melon, mint, cucumber and natural yoghurt

English goats' cheese and roasted tomato terrine with a herb mayonnaise

Green asparagus, Isle of Mull Cheddar, grain muffin crouton, chicory and chive cream

Oven-dried tomato and thyme tart, Dorset Blue Vinny cheese, virgin olive oil and rocket leaves *****

Oyster mushroom, sweet pepper, oregano and pasta shells with sun-dried tomato and garlic oil

Artichoke hearts, goats' cheese and sun-dried tomatoes

Chilled, spicy tomato soup, lemon vodka and coriander-soured cream

Fish

Dill and mustard-cured Orkney salmon with beetroot chutney *****

Smoked fish pâté, spiced pear, horseradish cream and walnut bread **N**

Smoked salmon, caper berry blinis and Caerphilly cream *****

Rare-grilled blue fin tuna with classic Niçoise salad

Shellfish

Crab and avocado salad with lemon mayonnaise *****

Langoustine and clotted cream quiche, spiced leaves and lobster flavoured vichyssoise *****

Home-potted prawns in mace-scented butter with tapenade and lemon *****

Chargrilled scallops and spicy saffron dressing *****

Poultry

Smoked chicken, rocket and baby spinach leaves, Parmesan shavings and Caesar dressing

Cajun-spiced chicken salad with guacamole

Duck liver parfait, plum jam and walnut bread **N ***

Crispy guinea fowl and fresh fig salad with butternut and misu purée *****

Sliced Gressingham duck breast, mango, watercress and cherry coulis *****

Meats

Rare-roast peppered beef fillet with organic grain mustard *****

Air-dried ham, chopped egg and grated jerky salad with rosemary syrup *****

Wiltshire-cured bacon and pork terrine with rhubarb jam

Smoked venison, Lincolnshire sausage and minted potato tower *****

Ham hock and chicken pie, cranberry and spinach salad topped with onion marmalade

Dishes marked with an asterisk (*) carry a £3.50 supplement.

Please advise us in advance if any of your guests have food allergies or specific dietary requirements and we will aim to meet their needs.

N These dishes contain nuts. Other dishes may contain nut traces. For clarification, please ask.

V These dishes are suitable for vegetarian diets.

The Royal College of Physicians does not knowingly use genetically modified products.

All prices exclude V.A.T.

These menus are designed for more than 25 people. Smaller numbers may be catered for by special arrangement.

SECOND COURSES

Pasta

Pesto-scented gnocchi with spinach and ricotta sauce **vn**

Minced Scottish beef cannelloni

Soups

Moroccan-spiced lamb broth

Chicken consommé, sherry peppers and poached quail's egg

Lobster, shrimp and clam chowder *

Roasted pumpkin and coriander soup, natural yoghurt and ground nuts **vn**

Chunky tomato soup with coriander and cream **v**

Sorbets

Champagne sorbet

Elderflower and ginger water-ice

Fish

Roast fillet of Atlantic cod with grape sauce

Crispy Orkney salmon with red chilli sauce

Baked Loch Fyne salmon and white wine sauce

Pan-fried sea bass with basil purée

Fillet of turbot with red wine jus *

Roast fillet of monkfish and shrimp sauce *

Rare char-grilled tuna, saffron and yellow pepper vinaigrette

Char-grilled brill with lobster cream *

Deep sea crab cakes with scented leaves and sweet chilli jam *

Salmon and cod in lobster cream, aged Cheddar and potato topping

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MAIN COURSES

Fish

Roast fillet of Atlantic cod, Ticklemore cheese, potatoes, braised fennel and muscat grape sauce

Crispy Orkney salmon, white cabbage and ginger with red chilli and sherry sauce *

Rare baracuda steak, baked avocado, saffron and red pepper vinaigrette *

Baked Loch Fyne salmon, buttered new potatoes, asparagus tips and champagne sauce

Pan-fried sea bass with olive crust, grilled vegetable strips and basil purée

Fillet of turbot on roasted vegetables, herbed potatoes, capers and a shiraz reduction *

Chargrilled brill on wilted spinach with lobster bisque *

Roast fillet of monkfish, Mediterranean vegetables and Icelandic shrimp sauce *

Poultry & Game Birds

Organic chicken breast, bubble and squeak cake on red onion sauce

Free-range chicken breast, wild mushroom and rice stuffing with a white grape sauce

Pan-roasted guinea fowl, sage and apricot dumplings, with sherry gravy

Spinach and cheese-stuffed quail with wild rice risotto and Madeira jus *

Five-spiced Gressingham duck breast, braised fennel and roasted figs

Roast breast and confit leg of duck, on a soft leek and bacon rosti with baked apples, kirsch and black cherry jus *

Sage and onion-stuffed breast of Norfolk turkey, on roast parsnips, with boerewors chipolatas, cranberry sauce and pan juices

Jugged breast of wood pigeon, on tumeric-roasted cauliflower, with black pudding quenelles, puy lentils and garlic yoghurt *

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MAIN COURSES CONTINUED

Meats

Fillet of Scottish beef, shiitake mushrooms, baby root vegetables and brandy-mustard cream *

Roast sirloin of Aberdeen Angus beef, traditionally dressed

Welsh lamb chump with fondant potatoes, ratatouille and rosemary gravy

Garlic and parsley-coated rack of Welsh lamb, on minted pea and potato croquettes with claret and white bean sauce *

Moroccan-spiced rump of lamb, on courgette and haloumi gratin, with onion seed marmalade **N**

Loin of wild boar with apple and sage stuffing, roast root vegetables and Calvados cream sauce

Sirloin of venison with roast chestnuts and red currant sauce *

Marinated saddle of springbok on roast butternut with caramelised kumquats, grilled figs and pinotage jus *

Vegetarian **v**

Glamorgan sausages, bubble and squeak with onion gravy

Egg-pasta shells, toasted haloumi, pine kernels and a sun-dried tomato sauce **N**

Spinach and ricotta tortellini with crushed tomatoes, shallots and basil pesto **N**

Butternut, sweet potato and spinach korma with steamed long-grain rice

Wild mushrooms with spiced pumpkin, potato cakes and brandied-cream sauce *

Buckwheat risotto with roasted beetroot, caramelised onion and char-grilled courgettes

Roast vegetable-filled pasta sleeves with Dorset Drum Cheddar and muscadet gratin

Layered roast aubergines with mung beans, Cornish Yarg cheese and crushed root vegetables

TO FINISH

Puddings

Lemon and lime tart, redcurrants and vanilla cream

White and bitter chocolate cup

Belgium chocolate sponge with crushed berries *

Apple crumble tart with Devonshire cream

Blueberry cheesecake

Lime and ginger cheesecake with sultana and cinnamon cream

Tiramisu **N**

Chocolate brownie with iced clotted cream

Mixed fruit platter

Summer pudding with double cream

Chocolate and vanilla cream profiteroles

Wild berry double cream short bread with a cassis coulis

Chocolate truffle with cognac and prunes on chocolate sauce

Apricot marragne with raspberry sauce

Cheeses **s**

Cropwell Bishop Stilton, Mrs Appleby's Cheddar (from Cheshire) and Hawes Wendsleydale plate **v**

Cropwell Bishop Stilton, organic oat cakes and apricot chutney **vn**

Isle of Mull Cheddar, Caerphilly, walnut bread and vegetable relish **N**

Fourme d' Ambert with water biscuits, grapes and celery **v**

Applewood smoked Cheddar, Grandma Singleton's tasty Lancashire sweetmeal biscuits and spiced chutney

Baron de Rothschild's Brie de Meaux with warm baguettes

Beverages

Kenyan AA, decaffeinated or fair trade coffees as well as traditional fruit and herbal teas are served with all meals

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S Named and rennet-free cheeses are available on request.

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MENU TARIFFS

	Luncheon		Dinner	
	Guests 6-24	Guests 25 or more	Guests 6-24	Guests 25 or more
Three Course Meal	£38.40	£32.00	£51.60	£43.00
Four Course Meal	£48.00	£40.00	£64.40	£52.00
First Courses	£9.60	£8.00	£12.00	£10.00
Second Courses	£9.60	£8.00	£10.80	£9.00
Main Courses	£21.60	£18.00	£30.00	£25.00
Puddings	£7.20	£6.00	£9.60	£8.00
Cheeses	£9.60	£8.00	£10.80	£9.00
Coffee and petits fours	£3.90	£0.00	£3.90	£0.00
Spring water per litre	£3.60			
Juices per litre	£4.95			
Wine	(from) £ 15.50	per bottle		