



# Fine Dining

# Fine Dining

Our culinary team have created a range of seasonal menus to whet your appetite. The team are on hand to assist you with your selection, please just ask. Our wines have been carefully selected to complement and enhance these seasonal menus and we would be delighted to assist you in matching your food and wine.

Food allergies and special dietary requirements can be catered for on request.

## **Why not reward your team and colleagues with a fine dining express lunch** £45.00

Choose a starter and main or main and dessert, including Fairtrade coffee and petits fours  
10 – 25 delegates

## **Three course menu packages** from £50.00 (based on minimum 50 people, supplements apply for smaller numbers)

**Please choose one starter, one main course and one pudding for the group and advise us of any dietary requirements. Our fine dining menu is served with Fairtrade coffee and petits fours.**

## Starters

Beetroot tartare, whipped avocado, pickled shallots, smoked beets, lilliput capers (VE) (GF)  
Cauliflower puree, "mushroom scallops", roasted cauliflower, tempura leaves, golden raisins (VE)  
Chilled pea velouté, aged feta, cracked hazelnuts, toasted seeds, dill oil & crème fraiche (V)(GF)  
Whipped burrata, seared summer squash, confit green tomatoes, pumpkin seed granola (V)  
Dorset crab tart, brown crab custard, saffron mayonnaise, sea vegetables, compressed cucumber, wild dill  
Cured Chalk stream trout, buttermilk sauce, chive oil, toasted seeds, bronze fennel (GF)  
Smoked ham hock, pineapple jam, quail's egg, watercress puree, pickled shallot (GF)

## Main course

Roast tomato tart, baby aubergines, red pepper puree, courgette flowers (VE) (GF)  
Shitake gyoza, sweet potato puree, miso glazed King mushroom, crispy lotus root, teriyaki dressing (VE)  
Summer squash tortellini, sage cream, baby spinach, Berkswell cheese, rapeseed oil (V)  
St Georges mushroom and English asparagus tart, duck egg custard, spring greens, chive butter (V)  
Sea trout, spring greens, mussels, chive butter, new season potatoes (GF)  
Seared stone bass, dill and cucumber relish, crushed Jerseys, charred leeks, buttermilk (GF)  
Free range chicken, white onion puree, wild garlic emulsion, new season carrots, sweet pea dressing (GF)  
Pork loin, glazed cheek, pickle fennel, summer squash, brassica leaves (GF)  
Slow braised feather blade of British beef, truffle mash, roscoff onion, carrot puree, charred broccoli (GF)  
Garlic roasted lamb rump, slow cooked shoulder, heritage carrots, aligot potato, caramelised fennel (£4.50 supplement) (GF)

## Pudding

Matcha and lime tart, raspberries, coconut ice cream  
Set oat cream, summer rhubarb, ginger crumble, torched meringues  
Dark chocolate delice, hazelnut crémaux, cinder toffee, crème fraiche  
Buttermilk panna cotta, macerated English strawberries, black pepper tuilles, muscovado meringues  
Cherry and pistachio tart, cherry puree, vanilla ice cream, pistachio brittle  
Salted honey tart, milk ice cream, rhubarb puree, custard  
Lemon posset, passion fruit curd, coconut crumb, mascarpone ice cream (GF)  
A Selection of British and Irish artisan cheese from Paxton and Whitfield's with Artisan crackers, orchard fruits chutney (£3.00 supplement)

(VE) Vegan (V) Vegetarian (GF) Gluten Free (h) Healthy Choice

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask your event planner.

All prices are per person and exclude VAT.

RCPL Fine Dining Menu Spring/Summer 2022



# Fine Dining

## Plant-Based Tasting Menu

Min 10 to max 100 guests

£65.00

Fancy doing something a bit different? Do you get asked more and more for plant-based options? Here at RCP London Events, we recognise that more and more of our event bookers are reducing their meat intake and turning to a plant-based diet so we are celebrating that with our very own Plant-Based Tasting Menu.

Wild garlic velouté, leek cream, carrot powder (V) (GF)

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Beetroot tartare, whipped avocado, smoked beets, pickled shallots (VE) (GF)

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Cauliflower puree, "mushroom scallops", roasted cauliflower, tempura leaves, golden raisins (VE)

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Summer hispi, miso glaze, butternut puree, pumpkin seeds, shizo leaf (VE) (GF)

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Coconut ice cream, oat crumble, pineapple jam (VE)

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Matcha and lime tart, macerated strawberries, Minus 8 vinegar (V)

## Why Not Add

### Cheese course (per person)

£10.00

British cheese selection, seeded crackers, fig jam, celery  
Mrs Kirkham's Lancashire cheese, pressed apple terrine, rye toast  
Cropwell Bishop tart, russet apples, Waldorf, celery leaf oil Baron  
Bigod doughnuts, greengage jam, sage sugar

### Amuse Bouche

£6.00

Babycino, cauliflower velouté, honey mousse, cacao (V) (GF)  
Crudité flowerpot, goats' cream, mushroom soil (V)  
Whipped potato, bacon powder, brioche soldiers  
Shot of chicken, consommé jelly, bavarois, thyme biscuit  
Forest mushroom arancini, truffle mousse  
Potted sea trout, lemon panna cotta, fennel jam (GF)

### Palette Cleanser

£5.00

Kentish apple and mint sorbet (V) (GF)  
London gin and fever tonic sorbet (V) (GF)  
Sloe gin and blackberry fool (V)  
Spiced plum and almond milk panna cotta  
Rum pineapple and chilli granite (VE) (GF)  
Prosecco and hedgerow berry granite (VE) (GF)

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RCPL\_E\_Fine\_Dining\_Menu\_Spring/Summer\_2022



# Tariff tables – Fine dining, lunch

Fine dining (per person, excl. VAT)			
	12-24 guests	25-49 guests	50+ guests
Express lunch – 2 course, complimentary coffee	£45.00	N/A	N/A
Three course meal with complimentary coffee	£57.00	£47.00	£37.00
Four course meal with complimentary coffee	£68.00	£55.00	£43.00
Three course meal with drinks (1)	£66.00	£56.00	£46.00
Four course meal with drinks (1)	£77.00	£64.00	£52.00
Three course meal with reception and drinks (2)	£71.00	£64.00	£52.00
Four course meal with reception and drinks (2)	£82.00	£69.00	£57.00
Three course meal with canapés and drinks (3)	£79.00	£69.00	£59.00
Four course meal with canapés and drinks (3)	£90.00	£77.00	£66.00

Special courses (per person, excl. VAT)	
Cheese course	£10.00
Amuse bouche	£6.00
Palette cleanser	£5.00

Beverages (per item, excl. VAT)	
House wines 750ml	£23.00
Sparkling wine from	£33.50
Champagne from	£55.00
Bottled water 750ml	£2.95
Juices 1L jug	£6.00

(1) ½ bottle of house wine and complimentary bottled water

(2) A glass of beer, wine or soft drink for reception, plus ½ bottle of wine and bottled water for dinner

(3) A glass of beer, wine or soft drink, plus four canapés and ½ bottle of wine and bottled water for dinner



# Tariff tables – Fine dining, dinner

Fine dining (per person, excl. VAT)			
	12-24 guests	25-49 guests	50+ guests
Three course meal with complimentary coffee	£70.00	£60.00	£50.00
Four course meal with complimentary coffee	£85.00	£73.00	£60.00
Three course meal with drinks (1)	£80.00	£70.00	£59.00
Four course meal with drinks (1)	£91.00	£78.00	£65.00
Three course meal with reception and drinks (2)	£85.00	£75.00	£65.00
Four course meal with reception and drinks (2)	£96.00	£83.00	£71.00
Three course meal with canapés and drinks (3)	£93.00	£83.00	£73.00
Four course meal with canapés and drinks (3)	£104.00	£91.00	£80.00

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