



The Gathered Table Curated Menus

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The best and brightest minds in food, technology and sustainability have joined forces to pioneer a radical new collaboration focused on food. Here at RCP London Events, we host a series of Gathered Tables throughout the year, focussing on new innovations and upcoming trends. These menus really do dazzle and bring that little bit extra to an event.

José Pizzaro Small Plates Selection

Min 20 people

£42.00

The Godfather of Spanish cooking in the UK, José believes that tapas is for everyone, including home cooks – it's all in the prep and keeping it simple. This mantra, along with his charm and passion for Spanish food, has made him a regular on many favourite foodie programmes, including Saturday Kitchen, Sunday Brunch and James Martin's Saturday Morning, to name just a few.

Iberico Ham – Pan con Tomate
Leek and truffle croquettes
Charred octopus, Ramesco
Smoked trout, radish, watercress, Keta in sherry
Tomato salad, Salmerejo dressing
Santiago tart, Pedro Ximenez

Ixta Belfrage's Summer Lunch Buffet

Min 20 people

£35.00

One of the most influential women in food, Ixta cut her teeth at Yotam Ottolenghi's NOPI restaurant. She has worked at Ottolenghi's Test Kitchen for four years, contributing to his columns in The Guardian and The New York Times and co-writing her first book, Ottolenghi Flavour.

Roasted Kohlrabi and tomato stew with ginger (VE)
Cheesy roasted aubergines with salsa Roja (V)
Black pepper pork steaks with pineapple and peppers
Gem and herb salad, lime dressing, pickled shallots (VE)
Chopped salad, crumpet croutons (V)
English strawberry, cinnamon, chipotle layer cake (V)

(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.

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Ravneet Gill's Afternoon Tea and Cake

£12.95

Min 12 people

A pastry chef of eight years, Ravneet honed her craft in renowned establishments such as St. JOHN, Llewelyn's, Black Axe Mangal and Wild by Tart. Through her Telegraph column, publication contributions and her first cookbook 'The Pastry Chef's Guide: The Secret to successful baking every time', she makes the joy of baking accessible to all.

Dutch shortbread, dipped in chocolate
Cherry and ricotta cake
Basque cheesecake
Chocolate, pecan and orange cookies
Apple traybake with toffee and almond
Served with Fairtrade coffee, English breakfast and a selection of herbal infusions

Ollie Dabbous' Plant-Based Fine Dining Tasting Menu

£60.00

Min 25 to max 120 people

Ollie is one of the most exciting fine dining chefs of the moment. He has worked in some of the best restaurants in the world and published the award-winning 'Dabbous: The Cookbook'. He earned his first Michelin star at Dabbous, which he held for an incredible ten years. When he moved to HIDE on Piccadilly, his talent and reputation were confirmed with a Michelin star just six months after opening.

Kohlrabi, pear and perilla in a chilled pine infusion
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Tender pumpkin with orange blossom & toasted macadamia in a warm pandan leaf broth
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Roast vegetables with smoked beetroot puree and glazed figs; clove & brioche sauce
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Jasmine and ricotta pot with blueberries and chia seeds
~
Miso Fudge

