



Lunch and Buffet Menus

Lunch

Hospitality Package £30.00 From 6 people to 50 people

Package includes all day refreshments of tea/coffee/filtered water, snacks, and simple sandwich lunch menu.

Simple sandwich £17.95 From 6 to 50 people

Our sandwiches are made with artisan breads and flavoured tortilla wraps, with a mix of popular and imaginative fillings which will keep your guests sustained and focused throughout the day.

Includes one and half rounds of sandwiches (platter) with chef's choice of up to five fillings, or one pre-packed sandwich or wrap per person. Served with a selection of classic, fruit, herbal and organic teas, Fairtrade and Rainforest Alliance certified coffee, and filtered water.

Served with crisps, seasonal cut fruit, and chef's choice sweet treat.

Option 1 – Prepacked; all items pre-packed for COVID safe service

Option 2 – Platters; all items served open in platters and bowls for self service

Sample sandwich selection

Turmeric, ginger and carrot houmous, naked slaw wrap

Mexican bean and avocado

Scottish smoked salmon and dill cream cheese

New York deli

Chicken Caesar tortilla wrap

Working Lunch £23.95 From 6 to 30 people

Our working lunch menu is the perfect option for when time is of the essence and you need to work straight through. These are finger food and salad style options, served on platters or bowls for the boardroom to graze through lunch whilst continuing the meeting.

Please choose four items per person plus two seasonal salad (we recommend two plant-based, a fish and a meat option).

Includes a selection of classic, fruit, herbal and organic teas, Fairtrade and Rainforest Alliance certified coffee, and filtered water.

Finger Food Plant based

Crispy Korean cauliflower, gochujang and maple glaze, coriander chutney (V)

Beetroot humus, breakfast radishes, rainbow carrots (h) (VE) (GF)

Pea, mint and courgette fritters, coconut tzatziki (V)

Fish

Forman's salmon and English asparagus* tart, avocado puree

Crab and spring onion pakoras, spiced yoghurt, nigella seeds

Gin cured sea trout, baby cucumbers, pickled fennel and dill (GF)

Meat

Jerk chicken, mango jam, allspice (GF)

Sumac spiced lamb, sweet pea and mint yoghurt, toasted bun

Parmesan arancini, slow cooked ragu, basil pesto

Plant-based salads

Cob salad, coconut bacon, toasted seeds, maple dressing (V)

Ancient grains, peas, mint, charred courgettes and parsley (h) (VE)

Roasted heritage roots, baby spinach, sunflower seeds, carrot top gremolata (VE) (GF)

Hispi, carrot and fennel slaw, toasted pecans (VE) (GF)

Marinated tomatoes, cucumbers, black olive crumb, wild rocket (h) (VE) (GF)

Individual Salad Jars £18.50

Created in Mason jars with dressings in bottles to add to your salads, these make the perfect summer lunch. Or simply serve as an add-on to your sandwich lunch. Please choose three for your event.

Roasted spelt, heritage carrots, iron bark pumpkin and tomato jam (VE)

Red quinoa, roasted beets, aged feta, edamame beans (V) (GF)

Roasted peppers, burrata, wild rocket, avocado, black olive crumb (V) (GF)

Asian greens, kimchi, crispy noodles and spiced salmon

Caesar salad, shaved parmesan, focaccia croutons, oak smoked chicken

*Highly seasonal product may be limited in availability

(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 Lunch Buffet Menu Spring/Summer 2022



Lunch

Health and Wellbeing Lunch (h)

Min 10 people

£26.95

Our health and wellbeing lunch offers a lighter, bread free option for a better balance and ensures you and your guests are fuelled and alert for the rest of the day. Includes a selection of classic, fruit, herbal and organic teas, Fairtrade and Rainforest Alliance certified coffee, and filtered water.

Green bean summer rolls, peanut dipping sauce (VE) (GF)

Spicy salmon sushi bowl, siracha mayonnaise, sticky rice (GF)

English asparagus* and land cress frittata, whipped cream cheese, chives, tarragon (V) (GF)

Chilli chicken, cashew sour cream, spiced avocado, crushed tortilla

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Whipped panna cotta, summer berries, chickpea meringues (VE) (GF)

Bento Boxes

Min 30 people

£24.95

Our bento boxes are the perfect touch free option and provide your delegates with a mini three course lunch packed full of flavour and energising dishes which not only taste fantastic but look great too. Includes a selection

of classic, fruit, herbal and organic teas, Fairtrade and Rainforest Alliance certified coffee, and filtered water.

Please choose one box type for your event and advise us of any dietary requirements.

Plant based

Summer squash, black quinoa, charred onions, sunflower seed dressing (VE) (GF)

Sweet pea pancake, wild rocket, pea and caper salsa (V)

Red pepper humus, baby cucumbers, toasted buckwheat

Outdoor rhubarb, vanilla yoghurt, crushed meringues (V)

London Larder

(£2.50 supplement)

Charcuterie from Cobble Lane, house pickles (GF)

Forman's London cured smoked salmon, shaved fennel and dill (GF)

Paxton and Whitfield's cheese selection (V) (GF)

Salad of grains, seasonal vegetables from New Covent Garden Market (VE)

Poke bowl

Hawaiian chicken, charred pineapple, chilli jam

Sticky rice, sweet peas, spring onion, coriander (V) (GF)

Asian pickles, toasted peanuts, siracha mayonnaise (V) (GF)

Coconut, mango cake, ginger syrup, coconut cream (V)

Indian Street Food

Spiced cod bonda, salted cucumber raita

Chana masala, tandoori carrots, coriander cress (VE) (GF)

Kachumber salad, tomato and red onion (VE) (GF)

Gulab jamun, toasted pistachios, rose syrup (V)

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RCPLE_Lunch_Buffet_Menu_Spring/Summer_2022



Lunch

Fork buffet

Min 30 people

£32.95

Our fork buffet menus are designed to be enjoyed while standing up, allowing your guests to mingle and network. All buffets include three main dishes with accompanying side dish, seasonal salads and one pudding. All served with artisan bread, butter, olive oil and balsamic vinegar.

Includes a selection of classic, fruit, herbal and organic teas, Fairtrade and Rainforest Alliance certified coffee, and filtered water.

Please advise us of any dietary requirements.

Spinach

Sweet potato curry, sticky rice (VE) (GF)

Roasted cod, soft polenta, plum tomatoes, spinach

Katsu chicken, sticky rice

Honey, soy greens (VE) (GF)

Asian slaw, toasted sesame seeds, miso mayonnaise (VE) (GF)

Chefs' seasonal salad (VE) (GF)

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Coconut panna cotta, mango, pineapple (VE) (GF)

Mint

Aubergine parmigiana (VE)

Baked salmon, charred pea, mint pesto risotto (GF)

Slow cooked beef brisket, chimichurri dressing (GF)

Roasted summer squashes (VE) (GF)

Feta, kalamata olives, oregano, parsley salad (V) (GF)

Chefs' seasonal salad (VE) (GF)

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Milk chocolate tart, salted caramel, honeycomb (V)

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Parsley

Summer squash tortellini, sage cream, roasted pumpkin, (V)

Grilled mackerel, roasted fennel, San Marzano, parsley, caper salsa (GF)

Moroccan spiced lamb shoulder, roasted red onions, freekeh

Butterbeans, parsley, chive dressing (VE) (GF)

Green bean, heritage beets, pickled red onion salad (VE) (GF)

Chefs' seasonal salad (VE) (GF)

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Tiramisu (V)

Thyme

Mediterranean vegetable lasagne, cottage cheese, sage topping (V)

Smoked haddock fish cake, wilted rainbow chard, gribiche

Chicken cacciatore (GF)

Rosemary, thyme new potatoes (VE) (GF)

Panzanella salad (VE)

Chefs' seasonal salad (VE) (GF)

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Amalfi lemon tart (V)



Lunch

Great British Picnic

Min 25 people

£30.00

To celebrate the Queen's Jubilee this year, why not treat you and your guests to our Great British Picnic menu full of delicious classics showcasing produce from our London Larder. Includes a selection of chutneys, dressings and pickles.

Red onion, cheddar and watercress tart (V)
Chickpea and beetroot falafel, lemon tahini dip (VE) (GF)
Cobble Lane cured meats, house pickles, cornichons (GF)
Paxton and Whitfield cheeses, celery sticks, cherry vine tomatoes, baby cucumbers (V) (GF)
Forman's London cured Scottish smoked salmon, fennel and celeriac remoulade (GF)
Baby vegetables, butterbean humus, toasted rye crumb (VE)
Chefs' seasonal salads (VE)
Artisan breads and butter (V)
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Eton Mess, mini meringues, British berries (50%) (V)
Classic rhubarb and custard tart (50%) (V)

Add a glass of non-alcoholic fizz or summer mocktail to really get into the theme?

Noughty De-Alcoholised Organic Sparkling Wine Thomson and Scott £25.00 per bottle
Summer mocktails (see cocktail menu) from £25.00 per litre jug

RCP high tea

£25.00

Our traditional afternoon tea complements any event. Please see example menu below.

Fairtrade coffee, selection of classic and herbal teas

Finger sandwiches including:

Smoked salmon
Free range egg & cress
Cucumber & cream cheese.
Suffolk ham & English mustard
Buttermilk scones with Devonshire clotted cream & raspberry jam

Selection of mini traditional cakes including:

Victoria sandwich
Coffee and walnut cake
Macaroons
Éclair
Fruit cake

Why not add?

An extra finger food item	£3.95
An extra salad item	£4.95
One more round of sandwiches	£7.95
Mug of Soup (chefs choice vegetable soup)	£7.00
British cheeseboard, biscuits, celery, grapes	£9.00
Rainbow fruit skewers	£6.00
Seasonal mini fruit tarts	£3.95

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Tariff tables - Lunch

Lunch (per person, excl. VAT)			
	12-24 guests	25-49 guests	50+ guests
Hospitality package	£30.00		N/A
Simple sandwich (pre-packaged or platter)	£17.95		N/A
Individual salad jar	£18.50		
Health and wellbeing lunch	£25.00		
Great British picnic	N/A	£30.00	
RCP high tea	£25.00		
	6-30 guests	30+ guests	
Bento boxes	N/A	£24.95	
Fork buffet*	N/A	£32.95	
Working lunch	£23.95	N/A	

*Seated buffet lunch supplement of **£7.50 + VAT** per person subject to room availability.

Fork buffet dinner (per person, excl. VAT)			
	12-24 guests	25-49 guests	50+ guests
Fork buffet dinner*	N/A	£43.95	£39.95

*Seated buffet lunch supplement of **£7.50 + VAT** per person subject to room availability.

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Tariff tables – Lunch add-ons

Lunch add-ons (per person, excl. VAT)	
Additional finger food	£3.95
Additional salad	£4.95
One more round of sandwiches	£7.95
Mug of Soup (chef's choice vegetable soup)	£7.00
British cheeseboard, biscuits, celery, grapes	£9.00
Rainbow fruit skewers	£6.00
Seasonal mini fruit tarts	£3.95

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