



Reception and Party Menus

Spring/Summer 2023

Reception and Party Menus

Standard Drinks Packages

One-hour beer, house wine and soft drinks package, including standard nibbles	£20.00*
Two-hour beer, house wine and soft drinks package, including standard nibbles	£28.00*
Three-hour beer, house wine and soft drinks package, including standard nibbles	£34.00*

Drinks purchased on a consumption basis and not as part of a drinks package, will incur @ £5.00 per person (per hour) + VAT supplement for standard nibbles, in line with the RCP's alcohol licence

Enhance your reception by adding:

Cocktails and mocktails	from £8.50
Sparkling wine upon arrival	£5.00
Champagne upon arrival	£7.50

*Drinking to excess will not be permitted, we reserve the right to stop any package without prior notice and reserve the right to refuse serving alcohol to any participant at any time without any notice.

Nibbles

Standard nibbles £5.00
Add some snacks and light nibbles to your drinks reception.

Sample menu:
Savoury popcorn
Olives*
Root vegetable and potato crisps

Enhance your nibbles £7.50
Should you require your nibbles to be individually portioned, please choose two items per person otherwise, please choose four items which will be served and displayed across the bar and poseur tables.

Smoked almonds
Truffled popcorn
Mini pretzels
Chilli peanuts
Wasabi peas
Pitted rustica olives marinated in chilli and peppers
Osaka Japanese mix

*Whilst every care is taken to ensure our olives do not contain any stones or stone fragments, we cannot guarantee that there will be none.

(VE) Vegan (V) Vegetarian (NGC) Non Gluten Containing

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.



Reception and Party Menus

Premium Drinks Packages

Upgrade your drinks reception by adding one of our premium packages (Gold, Silver and Sustainable). Each package comes with premium wines selected from our carefully-curated wine list.

The Planet matters to us. That is why we have created an exclusive Sustainable upgrade which consists of sustainable, vegan wines and beers from our London-based supplier Toast Ale, a range of sustainable soft drinks and eco-friendly nibbles.

Premium packages are charged per hour, per person.

Silver upgrade £3.50
Hamilton Heights Chardonnay 2021, South East Australia
Hamilton Heights Shiraz 2021, South East Australia

Gold upgrade £4.50
Whale Point Villiersdorp Sauvignon Blanc 2022, South Africa
Barrel Jumper Merlot 2021, South Africa

Sustainable upgrade £5.00
Los Caminos Chardonnay 2021, Chile
Punto Alto Malbec 2021, Argentina
Toast planet-saving beers
Sustainable soft drinks
Eco-friendly and healthy nibbles

Introducing Toast beers

As part of the premium Sustainable drinks package, enjoy a selection of beers from Toast.

Food production is the biggest contributor to climate change, but one third of all food is wasted. Toast are here to change this.

Their planet-saving beer is brewed with surplus fresh bread. So far, our beer partner have rescued nearly 3 million slices of bread, avoiding 49tCO2 of emissions, and reduced unnecessary use of land and water.

Please note that Toast beers are only available as part of the Sustainable upgrade and cannot be purchased individually or on consumption.

(VE) Vegan (V) Vegetarian (NGC) Non Gluten Containing
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.



Reception and Party Menus

Canapés

Minimum 10 people

Our canapés are delicious bite-sized delights and perfect for a pre-dinner selection or standing party. We can prepare these to present on individual plates should you prefer.

Please choose from the following:

4 choice (pre-dinner only)	£15.50
6 choice	£23.25
8 choice	£30.00
Additional	£3.90

Or

4 choice chef's choice (pre-dinner only)	£14.50
6 chef's choice	£22.25
8 chef's choice	£28.00
Additional chef's choice	£3.50

Plant based

Slow cooked tomato with avocado purée and basil cress (VE)

Onion bhajis, mango purée, coriander (VE)(NGC)

Spiced chickpea and potato with curry mayo (VE)(NGC)

Baked new potatoes with herb emulsion (VE)(NGC)

Crispy potatoes with cream cheese and chives (V)(NGC)

Breaded halloumi cheese with red pepper purée and black olive (V)

Smoked cheese and leek with garlic and herb mayo (V)

Courgette and feta fritter (V)

Wild mushroom arancini with garlic dip (V)

Fish

Tuna tartar cones with avocado purée

Bread prawn with Marie Rose sauce

Smoked salmon with dill blini and cream cheese

Classic prawn cocktail, Bloody Mary jelly, spiced avocado (NGC)

Salt cod fitter with spicy sauce

Meat

Asian duck terrine with carrot purée and crispy shallot

Braised beef bon bon, with gravy mayo

Homemade sausage roll with sage apricot and pickle walnut

Cured beef with herb emission and pickle onion and watercress

Lebanese chicken, tahini yoghurt, honey and sesame (NGC)

Pudding

Chocolate and orange mousse (VE)

Cherry bakewell (V)

Whipped custard cone with strawberry (V)

Lemon posset (V)(NGC)

Macaroon (V)

Hot bites

£15.50

Minimum 10 people

Table-top hot bites are an ideal alternative, or welcome addition, to traditional served canapés and can be combined with our bar snacks and nibbles menu to enhance your event.

Choose three from the below list:

Plant based

Cauliflower Kiev with herb mayo (VE)

Courgette and feta fritter with mint yogurt (VE)

Pea and cream cheese tart with black olive (VE)

Fish

Crispy prawns with Marie Rose sauce

Toasted rye, smoked salmon and avocado

Smoked salmon mousse, pickle cucumber and pea shoot (NGC)

Meat

Fried pork tenderloin, gherkins, American mustard mayo and cheese

Homemade chicken Thai spiced sausage roll with pickle walnut

Buffalo wings with crispy shallot and blue cheese dressing (NGC)

(VE) Vegan (V) Vegetarian (NGC) Non Gluten Containing

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.



Reception and Party Menus

Bowl Food

Minimum 30 people, only available in the Platt Room and Osler and Long Rooms

Our bowl food and small plates are mini meals served from a combination of circulated trays and static buffet points depending on numbers, allowing guests to circulate and network. For a more substantial offer why not start with our canape selection and follow with bowl foods.

Please choose from the following:

4 bowls	£28.00
5 bowls	£34.00
6 bowls	£40.00
Additional bowl	£7.00

Or

4 bowls chef's choice	£26.00
5 bowls chef's choice	£33.00
6 bowls chef's choice	£38.00
Additional bowl chef's choice	£6.00

Plant based

- Barley risotto with marinated feta (VE)
- Triple cooked chip with herb emulsion (VE)(NGC)
- Crispy tofu, Asian salad, curried mayo (VE)
- Beetroot, orange, and rocket (VE)(NGC)
- Parsley, feta and barley salad (V)
- Burnt aubergine and baby aubergine with garlic lemon and pomegranate tabbouleh (V)
- Roast squash, red onion with tahini and zaatar (V)(NGC)
- Mixed bean salad (V)
- Mac and cheese (V)

Fish

- Roast mackerel with golden beetroot and orange salsa (NGC)
- Roast cod, brown shrimp bubble squeak and artichoke velouté (NGC)
- Harissa salmon niçoise
- Breaded cod cheeks with pea ketchup

Meat

- Beef meatballs, with broad bean and lemon (NGC)
- Braised lamb with sweetcorn mac and cheese
- Beef carpaccio with tarragon, roast grapes and mustard
- Gochujang chicken with kimchi and crispy rice

Puddings

- Summer berry Eton mess (V)(NGC)
- Whipped crème custard with berries (V)(NGC)
- Cherry Bakewell tart (V)
- Macaroon (V)

Our catering partner CH&Co works to a responsible seafood sourcing strategy. Suppliers' must only source fish from fisheries or farmed aquaculture operations that are responsibly managed.

(VE) Vegan (V) Vegetarian (NGC) Non Gluten Containing

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.



Tariff tables – Drinks and nibbles

Standard drinks packages (per person, excl. VAT)	
One-hour beer, wine and soft drinks package – including standard nibbles	£20.00
Two-hour beer, wine and soft drinks package – including standard nibbles	£28.00
Three-hour beer, wine and soft drinks package – including standard nibbles	£34.00
Add sparkling wine upon arrival	£5.00
Add champagne upon arrival	£7.50
Supplement for nibbles when drinks purchased on a consumption basis and not as part of a drinks package, per hour , in line with the RCP's policy on responsible consume of alcohol	+£5.00
Premium drinks packages (per person, excl. VAT)	
Silver upgrade	£3.50
Gold upgrade	£4.50
Sustainable upgrade	£5.00

Nibbles (per person, excl. VAT)	
Standard nibbles	£5.00
Upgraded nibbles (choose four)	£7.50



Tariff tables – Canapés and bowl food

Canapés (per person, excl. VAT)		
	10+ guests	
	Chef's choice	Client's choice
Choice of 4 canapés (pre-dinner only)	£14.50	£15.50
Choice of 6 canapés	£22.25	£23.25
Choice of 8 canapés	£28.00	£30.00
Additional canapé	£3.50	£3.90

Bowl food (per person, excl. VAT)		
	30+ guests	
	Chef's choice	Client's choice
4 bowls	£26.00	£28.00
5 bowls	£33.00	£34.00
6 bowls	£38.00	£40.00
Additional bowl	£6.00	£7.00

Hot bites (per person, excl. VAT)	
	10+ guests
Choice of 3 hot bites	£15.50

