

Hospitality Menus

Autumn/Winter 2023



Hospitality Package

Hospitality Package From 6 to 49 people

£35.50

Our Hospitality Package is designed for smaller delegate groups of up to 49 with a flexible day schedule. This package is designed to be enjoyed over an 8-hour period.

It includes all-day refreshments consisting of freshly brewed Fairtrade coffee, a selection of ethically sourced teas, still and sparkling water, 100% pure seasonal fruit juice and biscuits. At lunch, energise yourself with a choice of either our Sandwich Working Lunch or Half and Half Working Lunch.

Breakfast, refreshments and lunch add-ons are available to enhance the Hospitality Package.

Sandwich Working Lunch

Served with freshly brewed Fairtrade coffee, a selection of ethically sourced teas, still and sparkling water and 100% pure seasonal fruit juice.

One and a half rounds of sandwiches per person, with a selection of vegetarian, fish and meat fillings. Served with two types of salads, crisps and seasonal fruit salad.

Half and Half Working Lunch

Served with freshly brewed Fairtrade coffee, a selection of ethically sourced teas, still and sparkling water and 100% pure seasonal fruit juice.

Our half and half working lunch includes one round of sandwiches per person and three hot finger food items. Served with two types of salad, crisps and seasonal fruit salad.

More information can be found under the Lunch section on this document.

Ethical eating: celebrating local produce and seasonality

From 1 April 2023, our catering partner Company of Cooks has implemented a 'higher welfare purchasing strategy'. As part of this, the caterer is working on a series of initiatives which apply to all menus and food packages at RCP London Events:

- *Only seasonal produce now appears on our menus, alongside exclusively British meat and cheeses*
- *No airfreighted items wherever possible*
- *Marine Conservation Society (MCS) rated 4 and 5 seafood is unavailable*

You and your delegates can rest assured that your menu choices have lesser impact on the environment, while supporting homegrown suppliers and independent businesses.





Breakfast and Refreshments

Beverages

Tea and Coffee

Tea and coffee	£3.50
Tea, coffee and biscuits	£4.00
Still and sparkling mineral water (750ml)	£3.00
100% pure seasonal fruit juice (per litre)	£6.50

Well Grounded: transforming lives through coffee

With every cup of coffee you enjoy at our venue, you are supporting your local and global community.

Our catering partner Company of Cooks works with Union Hand-Roasted Coffee to support Well Grounded in their mission to help Londoners into work in the speciality coffee industry, providing training, qualifications, work placements, mentorship and employment to those who need it most.

It also supports farmers and cooperatives in Peru via the Union Direct Trade sourcing initiative, ensuring that a fair price is paid for our great coffee so that the communities at both ends of the supply chain benefit.

Breakfast

All our breakfast menus are served with freshly brewed Fairtrade coffee, a selection of ethically sourced teas, still and sparkling water and 100% pure seasonal fruit juice.

Continental Breakfast Buffet £9.50 From 6 to 49 people

A selection of freshly baked mini Danish pastries and croissants (three per person) (V)

Vanilla Greek yoghurt with maple syrup and pineapple granola (V) and banana crunch granola (NGC)

Seasonal fruit salad (VE)(NGC)

Working Rolls Breakfast £14.75 From 6 to 49 people

Selection of warm brioche rolls, served with tomato sauce, brown sauce and English mustard. Gluten free rolls available. Served with pastries and seasonal fruit salad.

Oven cured thyme and rosemary tomato, and smoked cheddar (V)

Fried free-range egg (V)

Grilled Cumberland sausages

Crispy Wiltshire cured bacon

Fuel not Feed Breakfast £21.50 From 6 to 49 people

Chia seed, date and coconut pot (VE)(NGC)

Bircher muesli with apple, banana and toasted nuts (V)

Super green smoothie (VE)(NGC)

Soya bean crush, chilli, lime and mint, sour dough toast and blushed tomatoes (V)

Networking Bowl Food Breakfast £28.50 From 6 to 49 people

Choose two from the below:

Griddled grapefruit, pistachio, Greek yoghurt (V)(NGC)

Poached plums on brioche toast, crème fraiche (V)

Wilted spinach crushed avocado, toast sourdough croute, poached eggs, hollandaise sauce (V)

Smoked salmon, sweet potato hash, fried duck egg (NGC)

Pulled ham hock, wilted spinach, toast sourdough croute, poached egg, truffle hollandaise

(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.



Refreshments

Refreshment Break

£7.50 per break

All our refreshment break items are served with freshly brewed Fairtrade coffee, a selection of ethically sourced teas, still and sparkling water and 100% pure seasonal fruit juice.

Mid-morning break

Vegan flapjacks and satsumas (VE)

Afternoon break

Chef's choice of two cake bites from the examples below:

Blueberry Bakewell (V)

White chocolate and cranberry shortbread (V)

Butterscotch and pecan (V)

Carrot cake (VE)

Chocolate and caramel shortbread (V)

Jewelled fruit and seed (V)(NGC)

Chocolate and praline brownie (V)(NGC)

Healthy Swaps

Replace your mid-morning or afternoon breaks with any one of the following healthy swap options:

Seasonal fruit platter

Bowl of apples

Vegetable crudité's with beetroot hummus

Mixed fruit and seeds

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Tariff tables – Refreshments and breakfast

Beverages (per person, excl. VAT)	
Tea and coffee	£3.50
Tea, coffee and biscuits	£4.00
Still and sparkling mineral water – 750ml	£3.00
100% pure seasonal fruit juice – 1L	£6.50

Breakfast (per person, excl. VAT)	
Continental Breakfast Buffet A selection of freshly baked mini Danish pastries and croissants; vanilla Greek yoghurt with maple syrup and pineapple granola (V) and banana crunch granola (NGC); seasonal fruit salad	£9.50
Working Roll Breakfast Selection of warm brioche rolls, served with tomato sauce, brown sauce and English mustard. Served with pastries and seasonal fruit salad	£14.75
Fuel not Feed Breakfast Chia seed, date and coconut pot; bircher muesli with apple, banana and toasted nuts; super green smoothie; Soya bean crush, chilli, lime and mint, sour dough toast and blushed tomatoes (V)	£21.50
Networking Bowl Food Breakfast Choice of two bowls	£28.50

Refreshments (per person, excl. VAT)	
Refreshment Breaks Delicious refreshments to energise your delegates throughout the day	£7.50 per break
Healthy Swaps Replace your mid-morning or afternoon breaks with our healthy swap options	Complimentary





Lunch and Buffet Menus

Lunch

Working Lunch From 6 to 49 people

Served with freshly brewed Fairtrade coffee, a selection of ethically sourced teas, still and sparkling water and 100% pure seasonal fruit juice.

Simple Sandwich Lunch £20.00
One and half rounds of sandwiches per person, with a selection of vegetarian, fish and meat fillings. Served with crisps and seasonal fruit salad.

Sandwich Working Lunch £25.60
One and a half rounds of sandwiches per person, with a selection of vegetarian, fish and meat fillings. Served with two types of salads, crisps and seasonal fruit salad.

Finger Food Working Lunch £30.00
Our finger food working lunch option includes five hot finger food items (please make your selection from the finger food menu), served with two types of salad, crisps and seasonal fruit salad.

Half and Half Working Lunch £27.50
Our half and half working lunch includes one round of sandwiches per person and three hot finger food items (please make your selection from the finger food menu). Served with two types of salad, crisps and seasonal fruit salad.

Please see our sample sandwich menus based on seasonality. Gluten free sandwich options available.

Sample sandwich menu one
Free range egg smoked mayonnaise, mustard cress and pea shoots (V)
Smoked cheddar, semi dried tomatoes, onion chutney and baby spinach (V)
Poached and smoked salmon, crème fraîche, cucumber
Lemon crayfish, Marie Rose sauce, mixed leaf
Suffolk ham, piccalilli and baby gem
Smoked turkey, cranberry, brie and rocket

Sample sandwich menu two
Roasted vegetables, sun blushed hummus and rocket (V)
Smoked cheddar, semi dried tomatoes and crispy onions (V)
Flaked tuna, wasabi mayonnaise and crunchy vegetables
Prawn Marie Rose and pea shoots
Rare roasted beef, creamed horseradish and watercress
Honey roasted gammon, piccalilli, tomato and leaf salad

Finger food menu

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, pile 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

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Lunch

Fork buffet From 25 to 49 people

from £37.00

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, bread, butter and pudding.

Choose your menu from the options below or let our chef team curate your menu.

Peony (VE) – Our best selling menu!

Savoy cabbage, rice noodle pad Thai, toasted pea nuts, green vegetables (NGC)

Turmeric roasted chickpeas, warm tahini dressing, baby spinach, broccoli, crispy kale (NGC)

Smoked tofu, cashew, coconut curry, sugar snap peas, bok choy, baby corn, coriander, sticky rice (NGC)

Chef's salad (NGC)

Black and white quinoa salad with cumin-roasted butternut squash (NGC)

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Mango, coconut and passion fruit panna cotta (NGC)

Lemongrass

Chinese tofu curry with coconut rice (VE)(NGC)

Chinese ginger Basa, soya and chilli, spring onion (NGC)

Sweet and sour chicken, pepper, onion pineapple (NGC)

Stir fry Chinese broccoli, bok choy (VE)

Veg chow mein (V)

Chef's seasonal salad (VE)

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Soya milk pudding with poached fruit (VE)(NGC)

Basil

Roast tomato, pepper baked gnocchi with mozzarella and basil (V)

Pan seared bream, white bean and bacon cassoulet (NGC)

Irish stew, seasonal market vegetables with creamy mashed potato (NGC)

Roasted vegetables, rocket salad with pesto (V)

Chef's seasonal salad (VE)

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Treacle tart with mascarpone cream (V)

Thyme

Chestnut mushroom and truffle mac and cheese (V)

Herbed seabass, sautéed potatoes, green beans, and caper dressing (NGC)

Southern fried chicken, roast Cajun sweet potatoes, garlic mayo

Roast courgette, rocket, feta salad (V)

Chef's seasonal salad (VE)(NGC)

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Baked New York cheesecake

Chef's choice

Take the stress away of choosing your lunch menu. Let our chef team curate your menu, using the best of British, seasonal ingredients.

Tarragon

Nut roast (VE)

Poached salmon

Roast turkey

Cauliflower cheese, roast potatoes, roast vegetables, served with gravy

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Apple crumble tart with cream

Chive

Parsnip gnocchi, walnut cream crispy onion (V)

Seared Trout on Pesto mash, semi dried tomatoes (NGC)

Pork, spinach and Fennel lasagne

Ratatouille vegetable salad (VE)(NGC)

Chef's seasonal salad (VE)(NGC)

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Tiramisù (V)

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Lunch

Bento boxes From 10 to 49 people

£22.50

A fantastic all-in-one lunch option for networking or those with not long for lunch! Served with freshly brewed Fairtrade coffee, a selection of ethically sourced teas, still and sparkling water and 100% pure seasonal fruit juice.

Plant based (VE)

Roasted sumac pumpkin, seeds, vegan feta and pomegranate (VE)(NGC)
Pulled oat sausage roll, red onion chutney (VE)
Butter bean hummus, roasted baby carrots, coriander (VE)(NGC)
Oat milk and vanilla panna cotta, apple gel, apple crisp, granola (VE)

London Larder (£2.50 supplement)

Charcuterie from Cobble Lane, house pickles
Forman & Son's London cured smoked salmon, shaved fennel, and dill (NGC)
Paxton and Whitfield's cheese selection
Salad of grains, seasonal vegetables from New Covent Garden Market (VE)

Poke Bowl (NGC)

Diced soya tuna, avocado purée, lime, grilled crouton
Asian salad with sesame and ginger (V)
Thai spiced scotch egg, siracha mayonnaise
Mango pudding with coconut (V)

Indian Street Food

Spiced chicken sausages roll, curry mayo
Lentil dhal with coriander (VE)
Indian style cucumber salad (VE)(NGC)
Gulab jamun, toasted pistachios, rose syrup (V)

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RCP Afternoon Tea From 10 to 49 people

£26.70

Our traditional afternoon tea complements any event.

Includes refreshments consisting of freshly brewed Fairtrade coffee, a selection of ethically sourced teas, still and sparkling water and 100% pure seasonal fruit juice, and handmade sandwiches and delectable sweets.

Please see example menu below.

Finger sandwiches

Smoked salmon
Free range egg and cress (V)
Cucumber and cream cheese (V)
Suffolk ham and English mustard
Buttermilk scones with Devonshire clotted cream and raspberry jam (V)

Selection of mini traditional cakes

Victoria sandwich
Coffee and walnut cake
Macarons
Éclair
Fruit cake (V)



Lunch

Sharing boards From 10 to 49 people

£22.50

Allow us to take you on a culinary journey around the world. Our boards are a great option for a wide variety of food items, ideal for networking.

Available to order per board. Each board is designed for 10 people. Served with freshly brewed Fairtrade coffee, a selection of ethically sourced teas, still and sparkling water and 100% pure seasonal fruit juice.

The Regent's Picnic

Cheese and chutney
Roast shallot and watercress salad
Potato salad
Sausage rolls with pickle walnut
Chicken liver pâté with red onion jam and sourdough
Quiche
Cheese on toast
Gherkins, pickled onions, piccalilli, Branston pickle and grain mustard mayonnaise

A Taste of Asia

Prawn toast with sweet chilli
Spring roll
Tofu and spring onion (V)
Crispy seaweed
Satay chicken
Char siu pork puff
Prawn cracker

Mediterranean

Buffalo mozzarella with honey roasted figs (NGC)
Rosemary focaccia (VE)
Olive straws with Parma ham and oregano

Sliced bresaola with peppered pears (NGC)
Panzanella and marinated anchovies
Wild rocket and pecorino (NGC)
Oven dried tomatoes

Best of British board

Brunt onion and cheddar tart (V)
London bloomer and Hoxton rye breads
Potted salmon and shrimps, toasted soda bread
Apple and sage sausage roll
Honey and mustard cocktail sausages
Cornish Yarg and Red Leicester (NGC)
Rare roast beef open sandwich
Gherkins, pickled onions, piccalilli, Branston pickle and grain mustard mayonnaise

Italian Aperitivo

Antipasto kabobs
Calamari salad
Mix olives and red roast pepper(V)(NGC)
Parma ham, melon (NGC)
Basil and tomato arancini
Caprese salad
Focaccia garlic bread with tomato and roast garlic dip (VE)
Bruschetta with black olives and thyme (VE)(NGC)

Moroccan

Moroccan flatbreads (V)
Chickpea and carrot hummus with chilli oil (NGC)(VE)
Tabbouleh with pickled cucumber (VE)
Saffron roasted tomatoes with parsley and labneh (V)
Spiced chicken skewers with mint and cucumber yoghurt (NGC)
Roasted harissa lamb with tomato and coriander salsa (NGC)

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Lunch

Sharing boards From 10 to 49 people

£22.50

The London larder

Cured meat
Cured fish
Cheese board
Dips and fresh homemade bread
Olives
Cheese straw
Tomato and red onion salad

Indian

Mini poppadum, mango chutney
Bombay potato salad (NGC)(V)
Vegetable samosa (V)
Tikka lamb, cucumber and mint yoghurt (NGC)
Tandoori chicken bites (NGC)
Shami kebab and lime pickle (NGC)

Cheese Board

A selection of locally sourced and produced cheeses served with toasted fruit cracker, dried fruits, walnuts and celery

The London Larder

The London Larder brings together our London-based suppliers for a bespoke approach. From high-end British charcuterie from Cobble Lane, cheeses from Paxton & Whitfield or the finest tapenade from Belazu, our Larder delivers exceptional quality food with a story to tell.

Networking Bowl Food Lunch From 10 to 49 people

£28.00

Please choose 4 options from the menus below:

Plant based

Rapeseed oil chips, garlic mayonnaise, crispy onions (VE)
Yellow dhal with potato bonda (NGC)(VE)
Tofu, soya and spring onion, and soya beans (NGC)(VE)
Beetroot, whipped feta, pickle onion, black olive (NGC)

Vegetarian

Korean fried cauliflower, chilli mayo and crispy shallot (VE)
Pumpkin ravioli with roast garlic cream (V)
Warm roast vegetable rice salad, with goat cheese herb dressing (V)(NGC)
Broccoli, feta, black olive (V)

Fish

Prawn Thai curry with sticky rice
Crab beignet with lime and coriander sauce
Seafood risotto (NGC)
Breaded fish with triple cooked chips and tartar sauce

Meat

Sweet and sour chicken with egg fried rice (NGC)
Korean fried chicken with pickle cabbages
Braised ox cheek with garlic mash and roast carrot (NGC)
Crispy chilli beef with bok choy

Meat

Mulled wine fruit with spiced whipped cream (NGC)(V)
Lemon and elderflower panna cotta with raspberry and short bread (V)
Treacle tart with clotted cream (V)
Winter spiced pecan, caramel cheesecake glass (V)

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Enhancements

Fuel not Feed Break

£4.50

Please select two items from the menu below:

- Raw chocolate and hazelnut brownie (VE)
- Cocoa, date and coconut energy truffles (VE)
- Raw apple, date and cranberry flapjack (VE)

Seasonal Smoothies

£3.75

Our smoothies are a great addition to our menus and are served in super **sustainable edible cups**

Soft Drinks

£2.00 pp

A selection of 330ml cans based on 2 per person over the course of the day

Hearty Winter Veg Soup

£4.00 pp

A warming mug of soup

Doughnuts!

£4.50

From 10 to 49 people

Add our themed doughnut station to your afternoon break and enjoy a selection of jam filled frosted and mini donuts

Seasonal salads

£20.00 per salad

Select one from the list below or allow our chef to choose for you (availability depending on seasonality). Our seasonal salads are designed to be shared by 6 people:

- Pearl barley and lentil salad, soaked golden raisins, English apple, grated carrot and lemon vinegar (VE)
- Roasted squash, chestnut pesto, rocket and chive (VE)(NGC)
- Curried cauliflower, almonds, raisins and spinach (VE)(NGC)
- Linguine pasta, smoked chilli, fresh burst tomatoes and chives (V)
- Orzo pasta with roasted sweet peppers, courgette and aubergine (V)
- Trio of Bedfordshire beetroot, CerneyAsh goat's cheese and baby leaf salad (V)(NGC)

Still hungry?

- An extra item of finger food £5.50 pp
- One more round of sandwiches £5.00 pp
- Rainbow fruit skewers £4.50
- Seasonal fruit tarts £5.50

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All prices are per person and exclude VAT.



Tariff tables – Lunch and Lunch Add-ons

Working Lunch (per person, excl. VAT)	
	10-49 guests
Simple Sandwich Lunch	£20.00
Sandwich Working Lunch	£25.60
Half and Half Working Lunch	£27.50
Finger Food Working Lunch	£30.00

Lunch (per person, excl. VAT)	
	25-49 guests
Fork Buffet	£37.00
	10-49 guests
Sharing Boards	£22.50
Bento Boxes	£22.50
RCP Afternoon Tea	£26.70
Networking Bowl Food Lunch	£28.00

Add-ons (per person, excl. VAT)	
Fuel not Feed Break	£4.50
Seasonal Smoothies	£3.75
Soft Drinks	£2.00
Hearty Winter Veg Soup	£4.00
Doughnuts (minimum 30 people)	£4.50

Add-ons (per person, excl. VAT)	
Seasonal Salads	£20.00 per salad
Extra item of finger food	£5.50
One more round of sandwiches	£5.00
Rainbow fruit skewers	£4.50
Seasonal fruit tarts	£5.50

