



RCP | events  
LONDON



# Fine Dining

Spring / Summer 2024



## 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.

### Three course menu packages from £60.00

(pricing based on evening seated dinners with a minimum of 50 people, supplements apply for smaller numbers. Please contact your event planner to discuss any daytime seated dinner events and respective prices)

**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 petit fours.**

#### Our socially-responsible and sustainable wine supplier: Ellis Wines

*Ellis Wines work with a collection of quality-focused wine makers who all work with sustainability front of mind. Many are family-owned and have invested in organic, biodynamic or other environmental practices. These include low-intervention, carbon neutral, certified sustainable and lutte raisonnée, as well as many other projects.*

*Ellis Wines also support activities focused on local communities, such as supporting schools, employee education and training, academic research as well as charity work.*





# Menu

## Starters

Baby leeks with roasted hazelnut dressing and tarragon mayonnaise <b>(VE)(NGC)</b>	673.5kcal
Heritage tomato with lovage leaves, tomato consommé gel, goat cheese crumble <b>(V)(NGC)</b>	165.6kcal
Whipped English mozzarella, green garden vegetables and basil and walnut pesto <b>(V)(NGC)</b>	731.1kcal
Chalk stream trout tartare, with Asian salad and wasabi dressing	529.4kcal
Cured halibut, pickle veg, ponzu and wasabi mayonnaise	589.9kcal
H. Forman & Son's smoked salmon, dressed crab, apple, avocado purée, and pea shoot <b>(NGC)</b>	394.8kcal
Cobble Lane cured meat, pickle onion, celeriac, watercress	206.8kcal
Chicken and leek and apricot terrine, onion jam and sourdough	513.7kcal

## Mains

Slow roast spiced aubergine, white bean purée roast courgette, pomegranate and tamarind dressing <b>(VE)(NGC)</b>	232.5kcal
Aubergine parmigiana gnocchi <b>(V)</b>	304.9kcal
Roast Hake, crushed new potatoes, wilted greens, apple cider cream sauce <b>(NGC)</b>	721kcal
Cod with pea and mint risotto and tomato pesto dressing	722.3kcal
Salmon with spinach, tomato, fennel, and sesame and mustard dressing	908.4kcal
Roast chicken breast, and confit wing, potato puree, pine nuts, spinach, and jus	881.2kcal
Slow cook shoulder of lamb, baby fondant, pea and board bean, baby gem baby onion, balsamic jus	541.3kcal
Sticky pork belly with sesame broccoli, Vietnamese salad and Japanese dressing	856.5kcal

## Desserts

Roast peach, custard mousse, granola <b>(Can be vegetarian)</b>	1697.7kcal
Glazed pineapple, coconut yogurt passion fruit and mint <b>(VE)</b>	812.1kcal
Chocolate mousse, raspberry honeycomb <b>(V)(NGC)</b>	1814.9kcal
Sesame panna cotta, maple toffee crisp <b>(Can be vegetarian)</b>	1817.1kcal
Summer pudding, clotted cream <b>(V)</b>	773.9kcal
Lemon posset, short bread and fresh raspberries <b>(V)</b>	1018.3kcal
Almond, pistachio and olive oil cake, roasted strawberries and crème fraiche <b>(V)</b>	680.9kcal

(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.



## Why not add...

Our chefs are on hand to personalise and bespoke your dinner menu.

Get in touch with your event planner to discuss how we can create a bespoke dining experience for you and your guests by adding an extra course, an amuse bouche or palette cleanser.

### **Cheese course**

A selection of British sourced and produced cheeses served with toasted fruit cracker, dried fruits, walnuts and celery.  
Served either as individually plated or sharing board for the table.

**£10.00**

### **Amuse Bouche**

**£7.00**

### **Palette Cleanser**

**£6.00**



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# Tariff tables – Fine dining, Dinner

Fine dining, lunch (per person, excl. VAT)			
	12-24 guests	25-49 guests	50+ guests
Seated hot fork buffet dinner	N/A	N/A	£50.00
Three course meal with complimentary coffee	£60.00*		
Add table drinks (1)	£10.50		
Add pre-dinner reception drinks and table drinks (2)	£17.00		
Add canapes and table drinks (3)	£26.00		
*Seated dinner surcharge	£800.00	£500.00	N/A

Special courses (per person, excl. VAT)	
Cheese course	£10.00
Amuse bouche	£7.00
Palette cleanser	£6.00

Beverages (per item, excl. VAT)	
House wines 750ml	£24.50
Sparkling wine from	£32.00
Champagne from	£65.00
Bottled water 750ml	£2.50
Juices 1L jug from	£7.25

(1) ½ bottle of house wine and ½ bottle of water per person

(2) A glass of beer, wine and soft drinks upon arrival, plus ½ bottle of wine and ½ bottle of water per person for dinner

(3) One hour of beer, wine and soft drinks, plus four canapés and ½ bottle of wine and ½ bottle of water per person for dinner