



RCP | events
LONDON

Hospitality Menus

Spring / Summer 2024

Hospitality Package

Hospitality Package From 6 to 49 people

£37.50

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. For 50 guests or more, please contact your planner who can advise on our all-encompassing DDR packages.

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

Breakfast

Tea and Coffee

Tea (2kcal) and coffee (6kcal)	£3.70
Tea, coffee and biscuits (576kcal per pack, 100g)	£4.20
Still and sparkling mineral water (750ml)	£2.50
100% pure seasonal fruit juice (per litre) (277kcal per 150ml glass)	£7.25

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.

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.

Arrival Refreshments

Continental Breakfast Buffet **£10.50** From 6 to 49 people *302.8kcal*

- A selection of freshly baked mini-Danish pastries and croissants (three per person) (V)
- Vanilla Greek yoghurt with maple syrup and pineapple granola (VE) and banana crunch granola (VE)
- Seasonal fruit salad (VE)(NGC)

Working Rolls Breakfast **£15.00** 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) | <i>515.8kcal</i> |
| • Fried free-range egg (V) | <i>422.8kcal</i> |
| • Grilled Cumberland sausages | <i>568.8kcal</i> |
| • Crispy Wiltshire cured bacon | <i>576.2kcal</i> |

Fuel not Feed Breakfast **£22.00** From 6 to 49 people

- Chia seed, date and coconut pot (VE)(NGC) *223.7kcal*
- Bircher muesli with apple, banana and toasted nuts (V) *602.9kcal*
- Super green smoothie (VE)(NGC) *356.7kcal*
- Soya bean crush, chilli, lime and mint, sour dough toast and blushed tomatoes (V) *300.6kcal*

Networking Bowl Food Breakfast **£30.00** From 6 to 49 people

Choose two from the below:

- Griddled grapefruit, pistachio, Greek yoghurt (VE)(NGC) *208.8kcal*
- Poached plums on brioche toast, crème fraiche (V) *962.8kcal*
- Wilted spinach crushed avocado, toast sourdough croute, poached eggs, hollandaise sauce (V) *519.3kcal*
- Smoked salmon, sweet potato hash, fried duck egg (NGC) *443.4kcal*
- Pulled ham hock, wilted spinach, toast sourdough croute, poached egg, truffle hollandaise *821.7kcal*
- Soya bean crush, chilli, lime and mint, sour dough toast and blushed tomatoes (V) *300.6kcal*

(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.



Refreshment Breaks

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.

Refreshment Break £7.50 per break

Mid-morning break

- Gluten free chocolate brownie bites 53kcal
(NGC)(contains almonds)
- Fresh fruit bowl **(VE)(NGC)** (eg 1 banana) 110kcal
- Energy 50 Future Foods bites 45.1kcal

Afternoon break

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

- Blueberry Bakewell **(V)** 46.2kcal
- White chocolate and cranberry shortbread **(V)** 49.8kcal
- Carrot cake **(VE)** 40.9kcal
- Chocolate and caramel shortbread **(V)** 51.9kcal
- Jewelled fruit and seed **(V)(NGC)** 42.1kcal
- Chocolate and praline brownie **(V)(NGC)** 53kcal

Fuel not Feed Break £5.00

Please select two items from the menu below:

- Chia seed, date and coconut pot 223.7kcal
(VE)(NGC)
- Bircher muesli with apple, banana and toasted nuts **(V)** 602.9kcal
- Super green smoothie **(VE)(NGC)** 356.7kcal
- Soya bean crush, chilli, lime and mint, sour dough toast and blushed tomatoes **(V)** 300.6kcal

Healthy Swaps

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

- Seasonal fruit platter **(VE)(NGC)** 80kcal
- Vegetable crudité's with beetroot hummus **(VE)(NGC)** 259.3kcal
- Mixed fruit and seeds **(VE)(NGC)** 226.4kcal

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

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All prices are per person and exclude VAT.

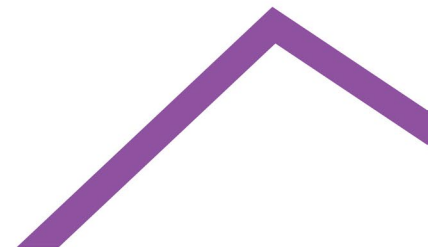


Tariff tables – Refreshments and breakfast

Beverages (per person, excl. VAT)	
Tea and coffee	£3.70
Tea, coffee and biscuits	£4.20
Still and sparkling mineral water – 750ml	£2.50
100% pure seasonal fruit juice – 1L	£7.25

Breakfast (per person, excl. VAT)	
Continental Breakfast Buffet	£10.50
Working Roll Breakfast	£15.00
Fuel not Feed Breakfast	£22.00
Networking Bowl Food Breakfast	£30.00

Refreshments (per person, excl. VAT)	
Refreshment Breaks	£7.50 per break
Fuel not Feed Break	£5.00
Healthy Swaps	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 *898.9kcal* **£22.00**

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 *928.8kcal* **£26.00**

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 *2181.2kcal* **£32.00**

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 *1392.2kcal* **£28.50**

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 (*1040.9kcal*). 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) *218.8kcal*
- Courgette and feta fritter with mint yogurt (VE) *138.6kcal*
- Pea and cream cheese tart with black olive (VE) *100.6kcal*
- Triple-cooked chunky chip, smoked chilli ketchup *152.2kcal*

Fish

- Crispy prawns with Marie Rose sauce *341.4kcal*
- Toasted London sourdough, smoked trout and avocado *147kcal*
- Whipped smoked roe, pickle cucumber and pea shoot, tapioca crisp *104.8kcal*
- Toast Beer battered pollock, tartar sauce *140.8kcal*

Meat

- Black pudding, caramelised onion sausage roll *240.6kcal*
- Pulled Asian duck, sweet chilli slaw bao bun *339kcal*
- Buttermilk fried chicken *218.7kcal*
- Beef slider, applewood, tomato and gherkin *216.7kcal*

(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.



Lunch

Fork Buffet

£38.00

From 6 to 49 people

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 dessert.

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

Freesia (fully VE and NGC)

- Tofu and coconut curry with roasted sweet potato (VE) 604.4kcal
- Vegan jambalaya (bean stew), with roast green vegetable herb dressing (VE)(NGC) 586.4kcal
- Vegan chilli, steamed wild rice (VE)(NGC) 678.3kcal
- Squash and quinoa salad with balsamic dressing (VE)(NGC) 373.5kcal
- Chef's salad (VE)(NGC) 86kcal
- Raspberry Bakewell with cream (VE)(NGC) 337kcal

Dahlia

- Roast pollock, tomato curry sauce and stir fry vegetables 675.8kcal
- Sweet and sour pork with egg fried rice 962.9kcal
- Bean sprout chow mein (V) 493.6kcal
- Broccoli, spinach, chilli coriander salad with wasabi dressing (VE)(NGC) 137.5kcal
- Chef's salad (VE)(NGC) 86kcal
- Green tea mousse strawberry compote 579.4kcal

Primrose

- Pea, broad bean and mint gnocchi in feta cream sauce (V) 548.3kcal
- Herb crushed red mullet, roast fennel, red onion, and basil 462.5kcal
- Slow cooked shoulder of lamb, roast spiced chickpea salad, cucumber yoghurt and flatbread 774.9kcal
- Herb apricot grain salad (VE)(NGC) 417.3kcal
- Chef's salad (VE)(NGC) 86kcal
- Tiramisu 279kcal

Daffodil

- Build your own falafel: tomato, onion, cucumber, flatbreads and selection of dips (V) 625kcal
- Buttermilk fried fish, skin on Parmentier potatoes, mushy peas tartar sauce 927kcal
- Caribbean chicken with rice and peas 688kcal
- Tomatoes, olives, red onion, peppers, herb and lemon salad (VE)(NGC) 212.2kcal
- Chef's salad (VE)(NGC) 86kcal
- Lemon cured trifle 286kcal

Iris

- Poached trout, warm potato shallot and dill salad (NGC) 739.7kcal
- Chicken, mushroom, spinach, and parsley in cream mustard sauce with steamed rice 856.6kcal
- Aubergine parmigiana (VE)(NGC) 564.4kcal
- Roast courgette, pepper, and rocket salad (VE)(NGC) 282.9kcal
- Chef's salad (VE)(NGC) 86kcal
- Passionfruit cheesecake 336.99kcal

Chef's choice

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

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

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All prices are per person and exclude VAT.



Lunch

Bento Box Lunch £23.50 From 6 to 49 people

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 (fully VE and NGC)

- Crispy tofu with noodle salad (VE)(NGC) 330.5kcal
- Miso aubergine (VE)(NGC) 137.4kcal
- Roast sweet potatoes with a teriyaki glaze (VE)(NGC) 119.1kcal
- Lemongrass peach with coconut yoghurt (VE)(NGC) 230.6kcal

London Larder (£2.50 supplement)

- Charcuterie from Cobble Lane, house pickles 124.8kcal
- H. Forman & Son's London cured halibut, shaved fennel, and dill 209.4kcal
- Paxton & Whitfield's cheese selection 302.8kcal
- Salad of grains, seasonal vegetables from New Covent Garden Market 191.4kcal

Poke bowl

- Diced soya trout, Asian dressing, lime, grilled crouton 828.7kcal
- Charred broccoli, chilli, ginger and coriander 123.5kcal
- Smoked chicken with Asian slaw 357.9kcal
- Mango pudding with coconut 178.4kcal

Indian Street Food

- Spiced chicken Scotch egg, curry mayo 870.5kcal
- Lentil dhal with coriander 338.6kcal
- Indian style cucumber salad 30.6kcal
- Gulab jamun, toasted pistachios, rose syrup 575kcal

RCP Afternoon Tea £28.50 From 10 to 49 people

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 786.2kcal

Finger sandwiches

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

Scones

- Buttermilk scones with Devonshire clotted cream and raspberry jam (V)

Mini cakes

- Victoria sandwich
- Coffee and walnut cake
- Macaroons
- Éclair
- Fruit cake (V)

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

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All prices are per person and exclude VAT.



Lunch

Sharing Boards From 10 to 49 people

£23.50

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.

Please choose **2 sharing board options** for your event. 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

- Sustainably sourced assortment of British cheese and house chutney (V) *cold | 629.9kcal*
- Slow cooked shallot and watercress salad (VE)(NGC) *cold | 231kcal*
- Jersey potato salad (VE)(NGC) *cold | 214.4kcal*
- Premium sausage rolls with pickle walnut *hot | 389.1kcal*
- Chicken liver parfait with caramelised red onion jam and sour dough *cold | 243.5kcal*
- Quiche *374.1kcal*
- Welsh rarebit (V) *ambient | 358.7kcal*
- Cornichons, pickled onions, piccalilli, Branston pickle and grain mustard mayonnaise *198.4kcal*

Taste of Asia

- Sesame prawn toast with sweet chilli *hot | 527.8kcal*
- Asian crispy spring roll (VE) *hot | 274kcal*
- Smoked tofu and spring onion (VE) *hot | 157.8kcal*
- Crispy seaweed (VE) *ambient | 41.4kcal*
- Satay chicken (NGC) *hot | 189.3kcal*
- Char siu pork puff *hot | 325.8kcal*
- Prawn cracker *ambient | 170kcal*

The London Larder

- H. Forman & Son's cured fish (NGC) *cold | 436.7kcal*
- Charcuterie board (NGC) *cold | 176.1kcal*
- Sustainably sourced British cheese board (V)(NGC) *cold | 302.8kcal*
- Dips and fresh homemade bread (V)(NGC) *cold | 492.7kcal*
- Olives (VE)(NGC) *cold | 91.8kcal*
- House cheese straw (V) *ambient | 333.7kcal*
- Macerated tomato and red onion salad (VE)(NGC) *cold | 72.1kcal*

Italian

- Calamari salad (NGC) *cold | 277.2kcal*
- Mixed olives and red roasted pepper (VE)(NGC) *cold | 52.8kcal*
- Melon wrapped in Parma ham (NGC) *cold | 20.5kcal*
- Sun blushed basil and tomato arancini (V) *hot | 306kcal*
- Caprese salad (V)(NGC) *cold | 191.7kcal*
- Homemade focaccia garlic bread with tomato and roasted garlic dip (VE) *cold | 494.9kcal*
- Artisan bruschetta *ambient | 93.1kcal*

Best of British board

- Burnt onion and smoked cheddar tart (V) *ambient | 478.3kcal*
- London bloomer and Hoxton rye breads (V) *ambient | 255.5kcal*
- Potted salmon and shrimps, toasted soda bread *cold | 642.8kcal*
- British grown apple and sage sausage roll *hot | 471.9kcal*
- Sticky honey and mustard cocktail sausages *hot | 297kcal*
- Cornish Yarg and Red Leicester (NGC) *cold | 388.5kcal*
- Rare roast beef open sandwich *ambient | 160.7kcal*
- Gherkins, pickled onions, piccalilli, Branston pickle and grain mustard mayonnaise *cold | 185.6kcal*

Mediterranean

- Buffalo mozzarella with honey roasted figs (NGC) *cold | 198kcal*
- Rosemary focaccia (VE) *ambient | 226.6kcal*
- Kalama olive straws with Parma ham and oregano (V) *cold | 329.1kcal*
- Sliced bresaola with peppered pears (NGC) *cold | 66.8kcal*
- Panzanella salad and marinated anchovies (V) *cold | 236.5kcal*
- Wild roquette and pecorino (NGC) *cold | 83.6kcal*
- Thyme marinated oven dried tomatoes with black olives (VE)(NGC) *cold | 58.5kcal*

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Lunch

Sharing Boards From 10 to 49 people

Moroccan

- Moroccan flatbreads (V) *ambient | 131kcal*
- Chickpea and carrot hummus with chilli oil (VE)(NGC) *cold | 727.5kcal*
- Tabbouleh with pickled cucumber (VE) *cold | 420.8kcal*
- Saffron roasted tomatoes with parsley and labneh (V) *cold | 260.4kcal*
- Piquantly spiced chicken skewers with mint and cucumber yoghurt (NGC) *hot | 144.2kcal*
- Tender harissa lamb with tomato and coriander salsa (NGC) *hot | 384.9kcal*

Indian

- Mini poppadum, mango chutney (VE)(NCG) *cold | 122.3kcal*
- Fragrant Bombay potato salad (V)(NGC) *cold | 175.6kcal*
- Vegetable samosa (V) *hot | 110.6kcal*
- Tikka lamb, cucumber and mint raita (NGC) *hot | 294kcal*
- Tandoori chicken bites (NGC) *hot | 181.4kcal*
- Potato bonda and lime pickle (VE)(NGC) *hot | 122.3kcal*

Cheese Board

- A selection of locally sourced and produced cheeses served with toasted fruit crackers, dried fruits, walnuts and celery (V) *cold | 661kcal*

Networking Bowl Food Lunch From 10 to 49 people

£30.00

Please choose 4 options from the below:

Plant Based

- Chana masala, courgette pakoras, coconut and coriander yoghurt (VE) *220.5kcal*
- Roasted courgettes, whipped English burrata, basil oil, dried olives (VE)(NGC) *245kcal*
- Vegetable paella, aioli (VE)(NGC) *443.3kcal*
- Lemon and oregano marinated feta, bean, pea and mint salad (V) *432.5kcal*
- Grilled aubergine and with garlic, parsley lemon and tabbouleh (VE) *307.1kcal*
- Roast squash, red onion with tahini and zaatar (V)(NGC) *137.5kcal*
- Super food salad, quinoa, spinach, roasted butternut squash, mung beans, alfalfa, mixed cress (VE)(NGC) *164.5kcal*
- Mac and cheese (V) *638.8kcal*

Fish

- Torched mackerel with pickled vegetables and salsa verde (NGC) *400.2kcal*
- Fillet mullet with grilled spring onions, cucumber, confit tomatoes and sauce vierge *366.1kcal*
- Harissa chalk stream trout niçoise *323.3kcal*
- Smoked pollock fish cake (Cullen Skink), crushed peas, chive butter sauce *490.1kcal*

Meat

- Ham hock and smoked cheddar croquettes *483.3kcal*
- English mozzarella arancini, ragout sauce *782.7kcal*
- Beef carpaccio with tarragon, roast grapes and mustard *352.2kcal*
- Gochujang chicken with kimchi dressing, Asian vegetable salad *204.8kcal*

Dessert

- Summer berry Eton mess (V)(NGC) *411.5kcal*
- Whipped crème custard with berries (V)(NGC) *699.1kcal*
- Citron tart (V) *552.7kcal*
- Summer pudding with clotted cream *773.9kcal*

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.

(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.



Package Enhancements

Seasonal salads

£3.50 pp

Designed to be shared. Minimum order of 6:

- Pearl barley and lentil salad, soaked golden raisins
English apple, grated carrot and lemon vinegar **(VE)** *759.9kcal*
- Roasted squash, chestnut pesto, rocket and chive **(VE)(NGC)** *273kcal*
- Curried cauliflower, almonds, raisins and spinach **(VE)(NGC)** *209.4kcal*
- Linguine pasta, smoked chilli, fresh burst tomatoes and
and chives **(V)** *243.8kcal*
- Orzo pasta with roasted sweet peppers, courgette and
aubergine **(V)** *394.5kcal*
- Trio of Bedfordshire beetroot, Cerney Ash goat cheese and
baby leaf salad **(V)(NGC)** *772.3cal*

Seasonal Smoothies

£3.75

Our smoothies are a great addition to any event and are served in super **sustainable edible cups**

Soft Drinks

£1.50 pp

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

Doughnuts!

£4.00

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

*1,495kcal
based on 3
doughnuts*

Hackney gelato

£5.00

I scream, you scream, we all scream for ice cream! Enhance your break or summer reception with refreshing Hackney gelato, served in recyclable 100ml tabs. Flavours include Madagascan Vanilla (*178kcal*), Bronte Pistachio (*189kcal*), Dark Chocolate (*226kcal*), British Raspberry (*119kcal*), Sicilian Lemon (*119kcal*) (subject to availability)

Still hungry?

- An extra item of finger food **£4.95 pp**
- One more round of sandwiches **£4.50 pp**
- Rainbow fruit skewers **£3.50 pp**
- Seasonal fruit tarts **£4.50 pp**

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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	£22.00
Sandwich Working Lunch	£26.00
Half and Half Working Lunch	£28.50
Finger Food Working Lunch	£32.00

Lunch (per person, excl. VAT)	
	25-49 guests
Standing Fork Buffet	£38.00
Upgrade to seated buffet	£8.50 per person
	10-49 guests
Sharing Boards	£23.50
Bento Boxes	£23.50
RCP Afternoon Tea	£28.50
Networking Bowl Food Lunch	£30.00

Add-ons (per person, excl. VAT)	
Seasonal salads	£3.50
Seasonal smoothies	£3.75
Soft drinks	£1.50
Doughnuts (minimum 30 people)	£4.00

Add-ons (per person, excl. VAT)	
Extra item of finger food	£4.95
One more round of sandwiches	£4.50
Rainbow fruit skewers	£3.50
Seasonal fruit tarts	£4.50

