



RCP | events
LONDON



Fine Dining

Spring / Summer 2025

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

Grilled green onions, romesco sauce, stracciatella, sourdough crumbs (VE)	407kcal
English tenderstem broccoli, whipped goats' curd, broad beans, peas and mint (V)	372kcal
Heritage tomato, Dorstone goats' cheese, kalamata olive, basil (V)	403kcal
H. Forman & Son London cured salmon, pickled cucumber, avocado, ponzu dressing	346kcal
Chalk stream trout rillette, dill potato pancake, pickled radish	496kcal
Duck, watermelon salad, toasted cashews (NGC)	337kcal
Pressed terrine of free-range chicken, whipped parfait, crispy chicken skin, caper and raisin (NGC)	550kcal

Mains

Graffiti aubergine, white miso, confit peppers, courgettes, citrus dressing (VE)	465kcal
Grilled summer vegetable and Golden Cross tart, fine beans, kalamata olives, pickled shallot (V)	513kcal
Roast hake, white bean ragout, tender stem broccoli, saffron aioli (NGC)	433kcal
Poached sea trout, crushed new potatoes, samphire, sauce vierge (NGC)	574kcal
Confit Shetland salmon, crushed potatoes, roasted piquillo peppers, citrus dressing, shaved fennel (NGC)	698kcal
Slow cooked shoulder of lamb, summer vegetables, minted yoghurt, basil oil (NGC)	685kcal
Roast chicken breast, new potatoes, spinach, young vegetables, tarragon sauce (NGC)	643kcal
Braised beef shin, mushroom puree, Anna potato, hispi cabbage, carrot and port jus	631kcal

Desserts

Dark chocolate tart, raspberries, vegan cream cheese (VE)	654kcal
Dark chocolate and tofu mousse, salted caramel, chocolate popping candy (VE)(NGC)	624kcal
Buttermilk pannacotta, blueberries (V)	467kcal
Cherry, pistachio and white chocolate pavlova (V)(NGC)	334kcal
Apricot and almond tart, clotted cream (V)	791kcal
English strawberries, clotted cream, basil, almond shortbread (V)	448kcal
Gooseberry tart, whipped crème anglaise (V)	534kcal
Lemon meringue pie, raspberries (V)	526kcal

(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

Glass of port

Recommended with cheese

£3.70

Amuse bouche

£7.00

Palate 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)	£14.50		
Add pre-dinner reception drinks and table drinks (2)	£17.00		
Add canapes and table drinks (3)	£35.00		
*Seated dinner surcharge	£800.00	£500.00	N/A

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

Beverages (per item, excl. VAT)	
House wines 750ml	£25.10
Sparkling wine from	£36.00
Champagne from	£65.00
Bottled water 750ml	£2.50
Juices 1L jug from	£7.25
Glass of port	£3.70

(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) A glass of beer, wine and soft drinks upon arrival, plus four chef's choice canapés, ½ bottle of wine and ½ bottle of water per person for dinner