



RCP | events
LONDON

Interactive Food Stalls

Spring / Summer 2025



Summer at the RCP

Street Food Market Stalls

£74.00

Min 50 people

Market food stalls offer a creative addition to larger canapé or bowl food receptions. They provide an opportunity for your guests to interact with our chefs, watch their food being created and enjoy the sense of theatre involved in its preparation.

Our Head Chef Jonny Kara-Hughes has developed these themed menus and food stalls from around the world. Some suggestions are given here, but we have many more ideas to suit your event, please just ask.

Our food stalls can also be a great alternative to a traditional seated lunch or dinner providing an interactive experience where our chefs will serve your guests from market stalls to provide a real sense of theatre and occasion. We will also circulate the food options around the room, ensuring that all your guests experience what each food stall is offering.

Three food stalls £74.00 per person

Party Package £69.00 per person
(3 x bowls, 2 x stalls)

Add a food stall to another menu £30.00 per person

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.

Sustainability

At RCP London Events, we are passionate about food that is kind to the planet.

This is why we take a long-term approach to operating in a socially responsible and sustainable way when it comes to our food and beverage offer. In collaboration with our catering partner **Company of Cooks**, we create food that is inventive and memorable and meticulously curate our menus weaving sustainability, wellbeing and health into our offer.

Company of Cooks implements a '**higher welfare purchasing strategy**', which translates into only using seasonable and local produce on our menus, whilst removing airfreighted items from our supply chain. The fish we purchase and serve is rated MCS 1, 2, 3. Company of Cooks have also built an incredible collection of boutique suppliers, the **London Larder**. The London Larder only includes the best local producers of British meat and cheeses, and suppliers of fresh produce.

Find out more about our [sustainability initiatives](#).

Street food market stalls

Turkish

- Falafel with humus **(VE)** (120 kcal)
- Turkish slow cooked lamb shoulder **(NGC)** (412 kcal)
- Roast new potatoes with herbs **(VE)(NGC)** (234 kcal)
- Tomato, red onion, cucumber and parsley salad **(VE)(NGC)** (41 kcal)
- Homemade flat bread **(VE)** (97 kcal)
- Garlic sauce **(V)(NGC)** (21 kcal)
- Chilli sauce **(VE)(NGC)** (40 kcal)

Tacos

Mini tacos, served in taco shells **(NGC)** or wraps:

- Refried beans **(VE)(NGC)** (367 kcal)
- Beef chilli **(NGC)** (287 kcal)
- Pulled pork **(NGC)** (401 kcal)

Served with:

- Crispy tortilla chips **(VE)** (140 kcal)
- Guacamole **(VE)(NGC)** (23 kcal)
- Tomato salsa **(VE)(NGC)** (10 kcal)
- Sour cream **(V)(NGC)** (30 kcal)
- Jack cheese **(V)(NGC)** (63 kcal)
- Lettuce (5 kcal)
- Chilli (5 kcal)

Burger station

- Halloumi burger with tomato and roasted garlic mayonnaise in a brioche roll **(V)** (819 kcal)
- No meat burger with vegan applewood cheddar, chipotle mayonnaise, mustard, onions, pickles and lettuce in a bun **(V)** (can be made vegan upon request) (478 kcal)
- Home made beef burger with burger sauce, American cheese, onion, gherkin in a brioche roll (749 kcal)
- Fries **(VE)(NGC)** (400 kcal)
- Slaw **(V)(NGC)** (41 kcal)

British summertime

- Vegan spinach and mushroom tart **(VE)** (225 kcal)
- Smoked salmon scotch egg with lemon mayonnaise (579 kcal)
- Pork, sage and apricot sausage roll with pickled walnut ketchup (340 kcal)
- Cheese **(V)(NGC)** and meat platter **(NGC)** (505 kcal)
- Potato salad **(VE)(NGC)** (358 kcal)
- Summer salad **(VE)(NGC)** (235 kcal)

(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.
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Street food market stalls

Korean

- Korean fried tofu **(VE)(NGC)** or chicken **(NGC)** (35 kcal)
- Panko breaded prawns **(NGC)** with siracha mayonnaise and crispy shallots (220.4 kcal)
- Asian slaw **(VE)(NGC)** (163 kcal)
- Kimchi fried rice **(VE)(NGC)** (420 kcal)
- Namool (seasoned beansprouts) **(VE)(NGC)** (24 kcal)

Something Sweet

Eton Mess

- Meringue **(V)(NGC)** or vegan meringue **(VE)(NGC)** (51 kcal)
- Vanilla ice cream **(V)(NGC)** (279 kcal)
- Chocolate mousse **(V)(NGC)** (355 kcal)
- Chantilly cream **(V)(NGC)** (51 kcal)
- Toppings: Caramelised nuts (25 kcal), chocolate sauce (100 kcal), praline (83 kcal), chocolate shavings (80 kcal), caramel sauce (100 kcal)



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Summer 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.

Or enhance your event by adding:

- Cocktails or mocktails
- Food stalls
- Bowl food

Silver drinks package £4.00 pp

- Hamilton Heights Chardonnay 2021, South East Australia
- Hamilton Heights Shiraz 2021, South East Australia

Gold drinks package £5.00pp

- Piquepoul 'Esprit des Vignes' 2024, France
- Punto Alto Malbec 2021, Argentina

Sustainable drinks package £5.50pp

- Domaine de la Grand Courtade Sauvignon Blanc 2021, France
- Cantina Orsogna Vola Vole Montepulciano D'Abruzzo 2022, Italy
- Toast planet-saving beers
- Sustainable soft drinks and eco-friendly and healthy nibbles

Glass on arrival

Ridgeview 'Bloomsbury', Classic Cuvee, Ditchling, Brut **£8.50 pp**
Add prosecco on arrival **£6.50 pp**
Add champagne on arrival **£10.50 pp**

Toast beer on tap £4.20 (one glass)

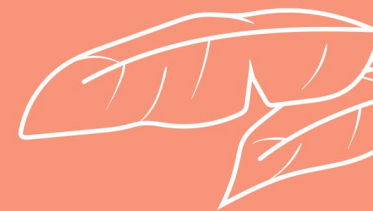
Upgrade to our mobile beer cart and enjoy freshly poured draught Toast beer (subject to availability).

Mocktails and Cocktails

Add refreshing mocktails and cocktails to your pizza party, served in our Secret Garden Bar. Choose between our selection of homemade mocktails and cocktails provided by our sustainable supplier, Edmunds Cocktails. From **£6.50** per glass (minimum order quantities apply).



Mocktails & Cocktails



Mocktails

Price per serving **£6.50**
(ex VAT)

200ml Serving | MOQ – 50 mocktails

Sting of the bee

Lemon and ginger, honey, lime juice

Lemon Virgin Mojito

Lemon juice, honey, mint, coconut water, soda water and lemons

Pomegranate Fizz

Pomegranate juice, fresh orange juice, lime juice, sparkling water

Apple, elderflowers and mint sparkle

Elderflower cordial, cloudy apple juice, sparkling water, mint

English Garden

Cucumber, basil, elderflower, cloudy apple juice

Cocktails

Price per serving **£9.50**
(ex VAT)

200ml Serving | MOQ – 50 cocktails

Kumquat Margarita

El Rayo tequila, FAIR kumquat liqueur, agave nectar and fresh lime juice

Chambord Bramble

Chambord black raspberry liqueur, gin and lemon

Strawberry Daiquiri

Suffolk Distillery white rum, strawberries, lime juice

Aperol Spritz

Prosecco, Aperol, soda

Secret Garden Bar

Located in the secluded and peaceful Fellows' Garden, directly adjacent to the Medicinal Garden, the Secret Garden Bar is the ideal spot for intimate drinks receptions and gatherings up to 30 people.

During summer parties, this area can be used as an additional bar station to serve mocktails and cocktails to your guests.