

A close-up photograph of several small, round, golden-brown appetizers arranged on a silver tray. Each appetizer is topped with a dollop of white cream and a small green leaf. In the background, a pink and white marbled rectangular object is visible.

Reception and Party Menus

Spring / Summer 2025

Drinks Packages and Nibbles

Standard Drinks Packages

One-hour beer, house wine and soft drinks package, including standard nibbles	£22.00*
Two-hour beer, house wine and soft drinks package, including standard nibbles	£30.00*
Three-hour beer, house wine and soft drinks package, including standard nibbles	£34.00*

Drinks purchased on a consumption basis and not as part of a drinks package, will incur @ £5.00 per person (per hour) + VAT supplement for standard nibbles, in line with the RCP's alcohol licence

**Drinking to excess will not be permitted, we reserve the right to stop any package without prior notice and reserve the right to refuse serving alcohol to any participant at any time without any notice.*

Nibbles

Standard nibbles £5.00
Add some snacks and light nibbles to your drinks reception.

Sample menu:

- Savoury popcorn (VE) (78kcal)
- Belazu plain pitted green olives* (VE) (132kcal)
- Root vegetable and potato crisps (VE) (209kcal)

Enhance your nibbles £8.00
Should you require your nibbles to be individually portioned, please choose two items per person otherwise, please choose four items which will be served and displayed across the bar and poseur tables.

- Wasabi peas (VE) (432kcal)
- Feta stuffed peppers (V) (204kcal)
- Truffled popcorn (V) (174kcal)
- Osaka Japanese mix (V) (124kcal)
- All butter cheddar twists (V) (209kcal)
- Smoked almonds (170kcal)

**Whilst every care is taken to ensure our olives do not contain any stones or stone fragments, we cannot guarantee that there will be none.*

Premium 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.

Premium packages are charged per hour, per person.

Silver upgrade £4.00

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

Gold upgrade £5.00

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

Sustainable upgrade* £5.50

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

**The Planet matters to us. That is why we have created an exclusive Sustainable upgrade which consists of sustainable, vegan wines and beers from our London-based supplier Toast, a range of sustainable soft drinks and eco-friendly nibbles.*

(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.

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).

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Canapés

Minimum 10 people

Our canapés are delicious bite-sized delights and perfect for a pre-dinner selection or standing party. We can prepare these to present on individual plates should you prefer.

Please choose from the following:

4 choice (pre-dinner only)	£18.00
6 choice	£25.00
8 choice	£30.00
Additional	£4.00

Or

4 choice chef's choice (pre-dinner only)	£16.50
6 chef's choice	£22.50
8 chef's choice	£28.50
Additional chef's choice	£3.50

Plant based

• Teriyaki glazed shiitake mushrooms, pickled ginger, toasted sesame (VE)(NGC)	64kcal
• Wild mushroom croquettes, mushroom ketchup, truffle dust (VE)	96kcal
• Heritage beetroot tartare, citrus, red veil sorrel (V)	68kcal
• London ricotta, confit datterini tomato, black olive cracker	101kcal
• Crushed English pea, broad bean and edamame with Golden Cross goat's cheese, savoury seed granola (V)	78kcal

Fish

• Whipped smoked salmon mousse, vol au vent, keta, fennel pollen	118kcal
• Sashimi grade tuna with dashi, avocado, wasabi, furikake	86kcal
• Ceviche of seabream, tiger's milk, cucumber, pink onions (NGC)	78kcal
• Smoked cod's roe taramasalata, seeded cracker, dill	112kcal
• Hampshire Chalk Stream trout, crème fraîche, caviar	91kcal

Meat

• Chicken parfait with chicken skin salt, pickled raisin, rye toast	121kcal
• Sticky pork belly brioche, caramelised onion, puffed pork crackling	162kcal
• Beef short rib bonbon with celeriac truffle purée	236kcal
• Mac n cheese bites, Cobble Lane nduja honey	110kcal
• Cobble Lane coppa, ripe melon, aged balsamic vinegar (NGC)	74kcal
• Free range pork sausage roll, fennel seed and Maldon salt	102kcal

Dessert

• Dark chocolate and tofu mousse, salted caramel, chocolate popping candy (VE)(NGC)	128kcal
• Torched lemon meringue tartlet (V)	93kcal
• Almond and raspberry financier, white chocolate ganache (V)	107kcal
• Caramelised pineapple tarte tatin, Chantilly cream, crispy pineapple (V)	127kcal
• Strawberry cheesecake with basil (V)	104kcal

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Bowl Food

Minimum 10 people

Our bowl food and small plates are mini meals served from a combination of circulated trays and static buffet points depending on numbers, allowing guests to circulate and network.

Please choose from the following:

4 bowls	£30.00
5 bowls	£34.00
6 bowls	£38.00
Additional bowl	£7.00

Or

4 bowls chef's choice	£28.50
5 bowls chef's choice	£32.50
6 bowls chef's choice	£37.50
Additional bowl chef's choice	£6.50

Plant based

- Heritage tomato, salmorejo dressing, basil **(VE)** 124kcal
- Spiced aubergine salad, confit tomato, plant based stracciatella, basil **(VE)(NGC)** 266kcal
- Coal-roasted heritage carrots, cherry molasses, toasted hazelnuts, crematta **(VE)(NGC)** 297kcal
- English leeks, soft boiled egg, Old Winchester **(V)** 127kcal
- Spring vegetable risotto, roast tomato, basil oil **(V)(NGC)** 557kcal
- Salt baked beets, whipped London ricotta, chilli honey, toasted seeds **(V)** 302kcal

Fish

- Charred Chalk Stream trout, crushed Jersey Royals, fennel 220kcal
- Herb crusted hake, white beans, Cobble Lane chorizo 482kcal
- Confit Chalk Stream trout, broad beans, peas and mint, citrus dressing **(NGC)** 262kcal
- H. Forman & Son London cured salmon, horseradish buttermilk, pickled cucumber, sea vegetables **(NGC)** 298kcal
- Torched mackerel, kohlrabi slaw, green apple, dill **(NGC)** 279kcal

Meat

- Miso pork cheeks, dressed leeks, green apple **(NGC)** 356kcal
- Cobble Lane coppa, ripe melon, balsamic pearls **(NGC)** 118kcal
- Buttermilk fried chicken, gochujang, rainbow slaw 465kcal
- Slow cooked lamb shoulder, aubergines, piquillo pepper, basil 219kcal
- Duck, watermelon salad, cashew nuts **(NGC)** 279kcal
- Cider braised ham hock, soft boiled egg, pea and watercress salad 654kcal

Dessert

- Dark chocolate pot, raspberries, vegan cream cheese **(VE)(NGC)** 397kcal
- Buttermilk panna cotta, blueberries **(V)** 467kcal
- Lemon posset, mixed berries, almond shortbread **(V)** 562kcal
- Gooseberry and elderflower crumble, crème anglaise **(V)** 416kcal
- Brownie and white chocolate mousse, salted caramel **(V)** 489kcal
- Brioche summer pudding open sandwich, vanilla ice cream **(V)** 305kcal

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All prices are per person and exclude VAT.



Hot Bites

Minimum 10 people

£15.00

Table-top hot bites are an ideal alternative, or welcome addition, to traditional served canapés and can be combined with our bar snacks and nibbles menu to enhance your event.

Choose three from the below list:

Plant based

- White miso and cauliflower fritter **(VE)(NGC)** *hot | 576.4kcal*
- Pea and cream cheese tart with black olive **(VE)** *cold | 100.6kcal*
- Triple cooked fat chip, smoked chilli ketchup **(VE)(NGC)** *hot | 89.3kcal*
- Tomato, mozzarella and basil crispy gnocchi **(V)** *hot | 138.6kcal*

Fish

- Crispy prawns with Marie Rose sauce *hot | 341.4kcal*
- Toasted London sourdough, smoked trout and avocado *cold | 147.6kcal*
- Whipped smoked roe, pickle cucumber and pea shoot, tapioca crisp *cold | 104.8kcal*
- Toast beer battered pollock, tartar sauce *hot | 140.8kcal*

Meat

- Black pudding, caramelised onion sausage roll *hot | 240.6kcal*
- Pulled Asian duck, sweet chilli slaw boa bun *hot | 369.9kcal*
- Buttermilk fried chicken **(NGC)** *hot | 482kcal*
- Beef slider, applewood, tomato and gherkin *hot | 207.5kcal*

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All prices are per person and exclude VAT.



Tariff tables – Drinks and nibbles

Standard drinks packages (per person, excl. VAT)	
One-hour beer, wine and soft drinks package – including standard nibbles	£22.00
Two-hour beer, wine and soft drinks package – including standard nibbles	£30.00
Three-hour beer, wine and soft drinks package – including standard nibbles	£34.00
Add one-hour prosecco drinks reception	£23.50
Add prosecco upon arrival	£6.50
Add champagne upon arrival	£10.50
Add English sparkling wine (Ridgeview 'Bloomsbury', Classic Cuvee, Ditchling, Brut)	£8.50
Supplement for nibbles when drinks purchased on a consumption basis and not as part of a drinks package, per hour, in line with the RCP's policy on responsible consume of alcohol	+£5.00

Premium drinks packages (per person, excl. VAT)	
Silver upgrade	£4.00
Gold upgrade	£5.00
Sustainable upgrade	£5.50

Nibbles (per person, excl. VAT)	
Standard nibbles	£5.00
Upgraded nibbles (choose four)	£8.00

Tariff tables – Canapés and bowl food

Canapés (per person, excl. VAT)		
	10+ guests	
	Chef's choice	Client's choice
4 canapés (pre-dinner only)	£16.50	£18.00
6 canapés	£22.50	£25.00
8 canapés	£28.50	£30.00
Additional canapé	£3.50	£4.00

Bowl food (per person, excl. VAT)		
	30+ guests	
	Chef's choice	Client's choice
4 bowls	£28.50	£30.00
5 bowls	£32.50	£34.00
6 bowls	£37.50	£37.00
Additional bowl	£6.50	£7.00

Hot bites (per person, excl. VAT)	
	10+ guests
3 hot bites	£15.00