



RCP | events
LONDON



Fine Dining

Autumn / Winter 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 £66.00

(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 lunch 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

Heritage beetroot, whipped crematta, hazelnuts, citrus **(VE)(NGC)** 213kcal

Delica Pumpkin, stracciatella served with walnut pesto and crispy sage **(V)(NGC)** 612kcal

Caramelised pear, Lanark Blue and walnut tart, chicory **(V)** 734kcal

Stone bass ceviche, pink grapefruit, radish, crispy capers **(NGC)** 173kcal

Cured ChalkStream trout, pickled cucumber, horseradish buttermilk, dill **(NGC)** 1786kcal

Smoked duck breast, medjool dates, chicory and orange **(NGC)** 398kcal

Pressed terrine of free-range chicken, whipped parfait, crispy chicken skin caper and raisin **(NGC)** 550kcal

Mains

Jerusalem artichoke, wild mushroom and lentil ragout, salt baked celeriac, dried enoki **(VE)** 572kcal

Roast onion squash, puff pastry tart with warm roast vegetable salad, walnut pesto and crispy sage **(V)** 547kcal

Roast hake, saffron mash, cavolo nero, salsa verde **(NGC)** 535kcal

Pan fried ChalkStream trout, celeriac rosti, purple sprouting broccoli, brown shrimp and caper butter **(NGC)** 428kcal

Char sui pork collar, pinto beans, winter greens **(NGC)** 440kcal

Roast chicken breast, onion squash, pickled mushrooms, winter greens, Madeira jus **(NGC)** 327kcal

Braised beef short rib, horseradish mash, caramelised shallot, heritage carrots, crispy kale, red wine jus **(NGC)** 540kcal

Desserts

Plant based pannacotta, apple and blackberry **(VE)(NGC)** 92kcal

Oat apple crumble tart with salted caramel cream **(VE)** 402kcal

Dark chocolate tart, candied almonds, London Honey cream **(V)(NGC)** 420kcal

Rum and raisin bread and butter pudding, spiced custard **(V)** 589kcal

Whipped vanilla cheesecake mousse with saffron poached pear and bee pollen **(V)(NGC)** 469kcal

Winter fruit trifle **(V)** 435kcal

Mango, coconut and passionfruit pavlova **(V)(NGC)** 327kcal

(VE) Vegan (V) Vegetarian (NGC) Non Gluten Containing (DF) Dairy Free

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** £11.00
A selection of British sourced and produced cheeses served with toasted fruit crackers, dried fruits, walnuts and celery. Served either as individually plated or sharing board for the table.
- Glass of port** £3.70
Recommended with cheese
- Raw vegetables with romesco, hummus and cucumber yoghurt (V)(NGC) (274kcal)** £7.50
- Selection of cured meats and pickles (149kcal)** £11.00
- Amuse bouche** £7.50
- Palate cleanser** £6.50

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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	£55.00
Three course meal with complimentary coffee	£66.00*		
Add table drinks (1)	£14.00		
Add pre-dinner reception drinks and table drinks (2)	£19.00		
Add canapes and table drinks (3)	£39.00		
*Seated dinner surcharge	£600.00	£300.00	N/A

Special courses (per person, excl. VAT)	
Cheese course	£11.00
Amuse bouche	£7.50
Palate cleanser	£6.50
Raw vegetables, romesco, hummus, yoghurt	£7.50
Selection of cured meats	£11.00

Beverages (per item, excl. VAT)	
House wines 750ml	£26.00
Sparkling wine from	£37.00
Champagne from	£65.00
Bottled water 750ml	£2.50
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