



RCP | events
LONDON

Hospitality Menus

Autumn / Winter 2025

Hospitality Package

Hospitality Package From 6 to 49 people

£39.85

Our Hospitality Package is designed for smaller delegate groups of **up to 49 with a flexible day schedule** and can 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.

The Hospitality Package 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 thoughtfully crafted menus.

Breakfast, refreshments and lunch add-ons are available.

- **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.

- **Low GI Lunch**

Try something different with our Low GI lunch, a great choice for maintaining stable blood sugar and sustained energy levels.

This menu includes a collection of salads, broth and healthy bites and juice. More information can be found under the Lunch section on this document (page 9).

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.

(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.



Breakfast and refreshments

Breakfast

Tea and Coffee

Tea (2kcal), coffee (6kcal) and filtered water	£5.00
Tea, coffee, filtered water and cookies (85kcal per cookie)	£5.85
Tea, coffee, filtered water and pastries (576kcal per pack, 100g)	£7.95
Still and sparkling mineral water (750ml)	£2.75
100% pure seasonal fruit juice (per litre) (277kcal per 150ml glass)	£7.50

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.

Arrival Refreshments

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.

Continental Breakfast Buffet £11.75 From 6 to 49 people 302kcal

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

Working Rolls Breakfast £16.50 From 6 to 49 people

Selection of warm brioche rolls (one per person), served with tomato sauce, brown sauce and English mustard. Gluten free rolls available. Served with pastries and seasonal fruit salad.

- Roasted Portobello mushroom and spinach bap, tomato and mushroom ketchup (VE) 471kcal
- Oven cured thyme and rosemary tomato, and smoked cheddar (V) 515kcal
- Fried free-range egg (V) 422kcal
- Grilled Cumberland sausages 568kcal
- Crispy Wiltshire cured bacon 576kcal

Fuel not Feed Breakfast £24.00 From 6 to 49 people

- Chia seed, date and coconut pot (VE)(NGC) 209kcal
- Bircher muesli with apple, banana and toasted nuts (V) 602kcal
- Super green smoothie (VE)(NGC) 356kcal
- Soya bean crush, chilli, lime and mint, sourdough toast and blushed tomatoes (V) 300kcal

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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

£8.30 per break

- **Mid-morning break**
Chef's choice of **two** energising items.
- **Afternoon break**
Chef's choice of **two** cake bites.

Fuel not Feed Break

£5.50

Please select **two** items from the menu below:

- Chia seed, date and coconut pot (VE)(NGC) *209kcal*
- Bircher muesli with apple, banana and toasted nuts (V) *602kcal*
- Super green smoothie (VE)(NGC) *356kcal*
- Soya bean crush, chilli, lime and mint, sourdough toast and blushed tomatoes (V) *300kcal*

Healthy Swaps

Complimentary

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

- Seasonal fruit platter (VE)(NGC) *80kcal*
- Vegetable crudités with beetroot hummus (VE)(NGC) *259kcal*
- Fruit bowl (VE)(NGC) *193kcal*
- Selection of smoothies (VE)(NGC) *450kcal*
- Banana bread (V) *326kcal*
- Oat and blueberry muffin (V) *430kcal*



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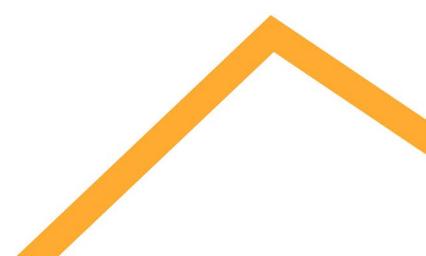
All prices are per person and exclude VAT.

Tariff tables – Refreshments and breakfast

Beverages (per person, excl. VAT)	
Tea, coffee and filtered water	£5.00
Tea, coffee, cookies and filtered water	£5.85
Tea, coffee, pastries and filtered water	£7.95
Still and sparkling mineral water – 750ml	£2.75
100% pure seasonal fruit juice – 1L	£7.50

Breakfast (per person, excl. VAT)	
Continental Breakfast Buffet	£11.75
Working Roll Breakfast	£16.50
Fuel not Feed Breakfast	£24.00

Refreshments (per person, excl. VAT)	
Refreshment Breaks	£8.30 per break
Fuel not Feed Break	£5.50
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* **£24.00**

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* **£28.00**

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.

Half and Half Working Lunch *1392.2kcal* **£31.50**

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 – please note alternatives may be provided. Non gluten containing and vegan sandwich options available upon request.

Sample sandwich menu one

- Free range egg, smoked mayonnaise, mustard cress and pea shoots (V) *196kcal*
- Smoked cheddar, semi dried tomatoes, onion chutney and baby spinach (V) *244kcal*
- Poached and smoked salmon, crème fraiche, cucumber *262kcal*
- Suffolk ham, piccalilli and baby gem *180kcal*
- Smoked turkey, cranberry, brie and rocket *183kcal*

Sample sandwich menu two

- Roasted vegetables, sun blushed hummus and rocket (VE) *233kcal*
- Smoked cheddar, semi dried tomatoes and crispy onions (V) *415kcal*
- Flaked tuna, wasabi mayonnaise and crunchy vegetables *526kcal*
- Prawn Marie Rose and pea shoots *303kcal*
- Rare roasted beef, creamed horseradish and watercress *341kcal*
- Honey roasted gammon, piccalilli, tomato and leaf salad *290kcal*

Finger food menu

Plant based

- Triple cooked fat chip, bearnaise sauce, smoked rock salt (V) *717kcal*
- Buffalo cauliflower wings (VE) *350kcal*
- Whipped truffle goat cheese with pickled beetroot (V) *290kcal*
- Caramelised mushroom tarts (V) *480kcal*

Fish

- Thai chilli prawns with lime leaf and sriracha mayo (NGC) *765kcal*
- Spiced haddock goujons, pea and mint guacamole *500kcal*
- Sweet cured salmon, crispy potato, herb crème fraiche (NGC) *700kcal*
- Smoked mackerel, radish, pickled cucumber, fennel seed cracker *192kcal*

Meat

- Ham hock croquette with pickled walnut puree *260kcal*
- Pulled chicken sliders with smoked cheese and red onion *390kcal*
- Nduja sausage roll *205kcal*
- Indian lamb koftas with mint yogurt and flat bread *546kcal*

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Conscious choices

'Low GI' Lunch

£23.00

The glycaemic index ranks food on a scale from 0–100, with the low end of the scale having foods that have little effect on blood sugar levels. On the contrary, the high end of the scale has foods with a big effect.

Our new 'low GI' menu will leave you feeling awake and fresh for your afternoon event. No more feeling bloated or in need of that mid afternoon nap!

- Pear, pineapple and mint salad (VE)(NGC) 148kcal
- Spiced popcorn (VE)(NGC) 120kcal
- Watercress, cucumber and mint juice (VE)(NGC) 42kcal
- Vietnamese beef salad (NGC) 486kcal
(May contain nuts)
- Chicken broth 275kcal

Future 50 salad lunch

£30.00

A selection of healthy vibrant seasonal salads containing ingredients from the [Future 50 Foods](#) report, a list compiled by the World Wildlife Fund and Knorr Foods and including plant-based foods with a high nutritional density and low carbon impact.

- Roasted sweet potato, edamame, grilled peppers, toasted seeds (VE)(NGC) 215kcal
- Shaved red cabbage and celeriac, orange, dill and pomegranate, dukkha (VE)(NGC) 187kcal
- Charred broccoli, quinoa, hemp seeds, radishes, fresh garden herbs (VE)(NGC) 215kcal
- Spelt and Khorasan tabbouleh with tomatoes, pomegranate, cashew nuts (V) 187kcal
- Grilled courgettes, British halloumi, lentils, rocket, pumpkin seeds (V)(NGC) 227kcal

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Lunch

Fork Buffet

£42.00

From 25 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 and chef's salads, bread, butter and dessert.

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

Add on

British cheese board by Paxton & Whitfield, chutney and oat crackers (V) 286kcal

£11.00pp

Winter basil (fully VE and NGC menu)

- Tofu and bean sprout chow mein (VE)(NGC) 375kcal
- Kimchi and roasted seitan bibimbap (VE)(NGC) 300kcal
- Vegetable and cashew nut korma (VE)(NGC) 256kcal
~
- Buckwheat, pomegranate and feta salad (VE)(NGC) 350kcal
~
- Vegan chocolate orange mousse (VE)(NGC) 500kcal

Ginger & thyme

- Sweet and sour tofu with pineapple, coconut sambal and crispy seaweed (VE)(NGC) 700kcal
- Roasted sea bass with teriyaki and stir fry noodles 600kcal
- Sweet and sour turkey, bok choy and special fried rice 535kcal
~
- Asian slaw with sesame and coriander (VE)(NGC) 350kcal
~
- Key lime pie (V) 440kcal

Cardamom & coriander

- Jackfruit biryani with mango chutney (VE)(NGC) 500kcal
- Roasted sea bream with saag aloo and mint yogurt (NGC) 750kcal
- Butter chicken curry with pilau rice (NGC) 556kcal
~
- Lentil, chilli and curried cauliflower salad (VE)(NGC) 580kcal
~
- Coconut and mango cheesecake (V) 325kcal

Sage & rosemary

- Baked Portobello mushroom, spinach and pesto gnocchi (VE) 598kcal
- Roasted salmon, pea and mint creamed orechiette 700kcal
- Triple cheese beef lasagne ~ 667kcal
- Tabbouleh, couscous salad (VE) ~ 210kcal
- Lemon and passionfruit tart (V) 400kcal

Oregano & bay

- Pearl barley moussaka, roasted vegetables, herb dressing (VE) 572kcal
- Fish gratin, spinach, leek and peas (NGC) 562kcal
- Pulled pork gyros, flatbread, hummus (NGC bread available on request) 700kcal
~
- Greek salad, pomegranate molasses (VE)(NGC) 305kcal
~
- Orange posset, candied orange (V)(NGC) 246kcal

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.

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Lunch

Bento Box Lunch

£25.50

From 10 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.

Please choose one of the following options.

Garden Harvest (fully VE and NGC)

- Cherry tomato, black olive tapenade, whipped feta, basil oil (VE)(NGC) 481kcal
- Roasted courgettes, quinoa tabouleh, red pepper hummus, cherry molasses (VE)(NGC) 905kcal
- Beetroot tartare, capers, spring onions and cashew mayonnaise (VE)(NGC) 137kcal
- Poached pear, vanilla cheesecake mousse, almond crumble (VE)(NGC) 286kcal
- Poached pear, vanilla cheesecake mousse, almond crumble (VE)(NGC) 985kcal

British Picnic

- Curried potato, spring onion, watercress and quail egg (V)(NGC) 300kcal
- Atlantic prawn, fennel, little gem and cocktail sauce (NGC) 254kcal
- Rare roasted beef, remoulade, cornichons and brioche croutons 810kcal
- Gooseberry and elderflower fool, sable biscuit (V) 470kcal

Taste of Tokyo

- Teriyaki glazed shiitake mushrooms, vermicelli glass noodle salad (V) 413kcal
- Sesame and chilli cured salmon, seaweed salad, ponzu dressing 296kcal
- Chicken yakitori, pickled cucumbers and kimchi dressing 743kcal
- Coconut sticky rice, black sesame, mango and passion fruit syrup (VE)(NGC) 266kcal

Sunset Feast

- Lime and smoked paprika corn ribs, whipped feta and hot sauce (V)(NGC) 181kcal
- Salmon ceviche, guacamole, sweet potato crisps (NGC) 355kcal
- Smoked chicken taco, chipotle roasted peppers, pico de gallo 470kcal
- Roasted pineapple, vanilla clotted cream, rum and raisin syrup (V)(NGC) 471kcal

Spice Market

- Chickpea vegetable pakora, rainbow slaw, green chilli mint chutney (VE) 136kcal
- Bombay potato, grilled leek, spring onions and crispy shallot (VE) 334kcal
- Fregola, spiced roasted cauliflower, saffron, green olive and harissa (VE) 359kcal
- Coconut rice pudding, yellow raisin, cardamom and pistachio (VE)(NGC) 260kcal



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Lunch

Sharing Boards From 10 to 49 people

£25.50

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.

Each board caters for up to 10 people

10-19 people: choose 1 board

20+ people: choose 2 boards

Served with freshly brewed Fairtrade coffee, a selection of ethically sourced teas, still and sparkling water and 100% pure seasonal fruit juice.

Sea and Share Board

- Gravadlax with shaved fennel salad, sweet mustard and dill **(NGC)** *cold | 270kcal*
- Prawn cocktail pots, baby gem, avocado purée **(NGC)** *cold | 322kcal*
- Hot smoked salmon pate with rye bread and pickle cucumber *cold | 304kcal*
- Open bagels with beetroot salmon, horseradish cream and watercress *cold | 224kcal*
- Salmon jerky **(NGC)** *cold | 100kcal*
- Sourdough bread **(VE)** *cold | 160kcal*
- Crackers and blinis **(VE)** *cold | 51kcal*

Mezze Feast

- Butterbean hummus with griddle flat bread **(VE)** *cold | 595kcal*
- Spring onion and herb fritter with garlicky yogurt **(V)** *hot | 200kcal*
- Lamb kofta, pickle red onion and mint and cucumber *hot | 497kcal*
- Chopped tomato, cucumber, red onion salad **(VE)(NGC)** *cold | 100kcal*
- Chargrilled baby aubergine, feta and pomegranate **(NGC)** *cold | 290kcal*
- Roasted carrot with tahini **(VE)(NGC)** *cold | 146kcal*
- Pitta **(VE)** *cold | 145kcal*

Grazing Board

- Selection of bread and crackers **(VE)** *cold | 67kcal*
- Baked cheese with chilli smoked jam **(V)(NGC)** *hot | 600kcal*
- Honey roast figs with whipped goat cheese **(V)(NGC)** *cold | 318kcal*
- Lemony artichoke, Cobble Lane cured meat **(NGC)** *cold | 366kcal*
- Mozzarella and Parma ham **(NGC)** *cold | 356kcal*
- Smoked mackerel with griddled toast and cress salad *cold | 452kcal*
- Spicy feta and pepper dip **(V)(NGC)** *cold | 70kcal*

Italian Aperitivo

- Nduja sausage roll, roasted garlic and saffron aioli *hot | 531kcal*
- Bresola, grilled pear, rosemary and chilli honey dressing **(NGC)** *cold | 352kcal*
- Confit pepper and olive tapenade, cheese straws **(V)** *cold | 730kcal*
- Pan con tomate, basil and smoked Maldon salt **(V)** *cold | 232kcal*
- Roasted beetroot tzatziki, dill and smoked pimentón **(NGC)** *cold | 145kcal*
- Orzo pasta salad, feta cheese **(V)** *cold | 433kcal*
- Focaccia **(VE)** *cold | 250kcal*

English Garden Lunch

- Honey and mustard roast ham, piccalilli and cornichons *cold | 247kcal*
- Caramelised onion, thyme, black olive and pissaladière **(V)** *hot | 500kcal*
- Savoury cheddar and cream cheese scones, chutney **(V)** *cold | 351kcal*
- Frittata, ricotta and mint **(V)(NGC)** *hot | 233kcal*
- New potato and spring onion salad **(VE)(NGC)** *cold | 249kcal*
- Coronation chicken and watercress slider **(NGC)** *hot | 182kcal*
- Marinated courgettes and sun blushed tomato, balsamic **(VE)(NGC)** *cold | 501kcal*

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Lunch

Sharing Boards From 10 to 49 people

Zen Garden Feast

- Potted miso salmon, black sesame and rainbow slaw (NGC) *cold | 600kcal*
- Katsu chicken sando, pickled cabbage, Kewpie curry mayo *cold | 788kcal*
- Pork and prawn scotch egg, tonkatsu sauce *cold | 300kcal*
- Smashed cucumber salad, chilli crunch oil (V)(NGC) *hot | 70kcal*
- Summer rolls, baby gem, satay sauce (VE) *hot | 149kcal*
- Marinated seaweed and beansprout salad (VE)(NGC) *cold | 179kcal*
- Spring cabbage kimchi (NGC) *cold | 30kcal*

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.

Networking Bowl Food Lunch From 10 to 49 people

£35.00

Please choose **4 options** from the below:

Plant Based

- Jerusalem artichoke and wild mushroom ragout, olive oil mash, crispy kale (VE) *107kcal*
- Coal-roasted heritage carrots, pomegranate, toasted hazelnuts, crematta (VE) *297kcal*
- Squash risotto, pumpkin seed pesto, crispy sage (V) *228kcal*
- Salt baked beets, whipped London ricotta, chilli honey and toasted almonds (V) *302kcal*
- Chole chickpea curry, pickled red onion, coriander chutney, poppadum (VE) *278kcal*

Fish

- Confit tuna, green olive, white bean, blood orange and parsley salad *311kcal*
- Grilled seabass, olive oil mash, sauce vierge *309kcal*
- Confit salmon, charred leeks, saffron sauce *309kcal*
- H. Forman & Son London cured salmon, horseradish buttermilk, pickled cucumber, sea vegetables (NGC) *298kcal*
- Prawn and coconut curry, Jasmine rice (NGC)(DF) *279kcal*

Meat

- Roast pork belly, cannellini beans, pickled red cabbage (NGC)(DF) *838kcal*
- Rare roast beef, celeriac remoulade, pickled mushrooms (NGC)(DF) *247kcal*
- Buttermilk fried chicken, gochujang, rainbow slaw *465kcal*
- Sticky lamb neck, aubergine, pomegranate, crispy chickpeas, parsley *248kcal*
- Beef short rib, bone marrow crumb, koji mash, brassica slaw (NGC)(DF) *469kcal*

Dessert

- Plant based pannacotta, apple and blackberry (VE)(NGC) *204kcal*
- Plant based tiramisu (VE) *374kcal*
- Poached quince, whipped London ricotta, fennel and pistachio biscotti (V) *157kcal*
- Spice pear and oat crumble, crème anglaise (V) *436kcal*
- Dark chocolate pot, candied almonds, London honey cream (V)(NGC) *460kcal*

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Lunch

London Larder buffet £49.00 From 6 to 49 people

A buffet of seasonal dishes full of ingredients and products from our London larder, a selection of some of the finest suppliers and food producer that London has to offer.

- Salad of mixed leaves, house dressing **(VE)(NGC)** 217kcal

- Rare roast beef from **HG Walter**, Thai style raw slaw, crispy onions 419kcal
- **H. Forman & Son** smoked salmon, horseradish cream, **Paul Rhodes** sourdough, cucumber 588kcal
(NGC bread available upon request)
- **Waste-Knot** roasted and charred courgette salad, peas, mint, goats' cheese and lemon dressing **(V)(NGC)** 394kcal

- Finest British charcuterie from **Cobble Lane (NGC)** 149kcal
- Selection of British cheeses from **Paxton & Whitfield's** – London's oldest cheese shop **(V)** 286kcal
(Served with NGC crackers upon request)
- Antipasti selection from **Belazu** of Greenford **(VE)(NGC)** 131kcal
- Artisan breads from **Paul Rhodes** bakery of Greenwich **(V)** 277kcal

- A selection of sweet treats by **Luminary Bakery (V)** 475kcal

RCP Afternoon Tea £31.50 From 10 to 49 people

A delicious platter buffet style of sandwiches, scones and cakes. Vegan and gluten free options available upon request.

Served with freshly brewed Fairtrade coffee, a selection of ethically sourced teas, still and sparkling water and 100% pure seasonal fruit juice.

Please see example menu below, served buffet style (1,447kcal)

Finger sandwiches

- Free range egg and mayonnaise **(V)**
- Cucumber, mint and cream cheese **(V)**
- Smoked salmon
- Suffolk ham and English mustard

Scones

- Buttermilk scones with clotted cream and strawberry jam **(V)** *(VE and NGC scones available upon request)*

Cakes

- Summer berry tart **(V)**
- Chocolate tiramisu opera cake **(V)**
- Macaroons **(V)**
- Éclair **(V)**
- Fruit cake **(V)**

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Package Enhancements

Future 50 Salad add-on

£30.00 pp

- Roasted sweet potato, edamame, grilled peppers, 215kcal
toasted seeds **(VE)(NGC)**
- Shaved red cabbage and celeriac, orange, dill and 187kcal
pomegranate, dukkha **(VE)(NGC)**
- Charred broccoli, quinoa, hemp seeds, radishes, 215kcal
fresh garden herbs **(VE)(NGC)**
- Spelt and Khorasan tabouleh with tomatoes, 187kcal
pomegranate, cashew nuts **(V)**

Seasonal Salads

£21.00 pp

Minimum order 6 people

- Roasted butternut squash, fregola, dates, 82kcal
pomegranate molasses **(VE)**
- Bulgur wheat tabbouleh, roasted chickpeas, 300kcal
peppers and harissa **(VE)**

Seasonal Soups

£4.25 pp

- Curried parsnip, leek and potato **(VE)(NGC)** 300kcal
- Caramelised onion, croutons and smoked 300kcal
cheddar **(V)(NGC)**

Seasonal Smoothies

£4.20 pp

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

- Kale, spinach, mango and coconut milk **(VE)(NGC)** 168kcal
- Coconut banana smoothie **(V)(NGC)** 359kcal

Soft Drinks

£1.65 per item

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

Still hungry?

One more round of sandwiches

£4.95 pp

Rainbow fruit skewers

£4.95 pp

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Tariff tables – Lunch and Add-ons

Working Lunch (per person, excl. VAT)	
	10-49 guests
Simple Sandwich Lunch	£24.00
Sandwich Working Lunch	£28.00
Half and Half Working Lunch	£31.50

Lunch (per person, excl. VAT)	
	25-49 guests
Standing Fork Buffet	£42.00
Upgrade to seated buffet	£8.50 per person
Add on – Cheese board	£11.00 per person
10-49 guests	
Sharing Boards	£25.50
Bento Boxes	£25.50
RCP Afternoon Tea	£31.50
Networking Bowl Food Lunch	£35.00
'Low GI' Lunch	£23.00
Future 50 Salad Lunch	£30.00
6-49 guests	
London Larder Buffet	£49.00

Enhancements (per person, excl. VAT)	
Seasonal salads	£21.00
Future 50 Salads add-on	£30.00
Seasonal soup	£4.25
Seasonal smoothies	£4.20
Soft drinks	£1.65

Still hungry? (per person, excl. VAT)	
One more round of sandwiches	£4.95
Rainbow fruit skewers	£3.50

