



RCP | events
LONDON



Fine Dining

Spring / Summer 2026

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 coffee, petit fours and water.

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

Plant based stracciatella, grilled peach, salted almonds (VE)(NGCI)	278kcal
Spiced aubergine salad, confit tomatoes, basil, labneh (V)(NGCI)	230kcal
Roasted courgette served with ricotta, heritage tomatoes and mint (V)	324kcal
Smoked salmon with sherry vinegar dressing, yoghurt, grapes and smoked almond and herbs	495kcal
Cured ChalkStream trout, pickled cucumber, beetroot and horseradish crème fraiche	306kcal
Free range chicken terrine, tarragon, pickled spring vegetables (NGCI)	438kcal
Bresaola, grilled pear with rosemary and chilli honey dressing (NGCI)	350kcal

Mains

Creamy polenta with roasted vegetables and white bean ragu (VE)(NGCI)	450kcal
Miso baked aubergine, confit peppers, courgettes, citrus dressing (VE)(NGCI)	475kcal
Roast cod, spiced red lentils, spring greens, bhaji (NGCI)	545kcal
Charred ChalkStream trout, crushed potatoes, braised fennel, saffron aioli (NGCI)	555kcal
Confit duck, pearl barley risotto, green onions, baby carrots	583kcal
Roast chicken breast, new potatoes, spinach, young vegetables, tarragon sauce (NGCI)	645kcal
Lamb shoulder, labneh, summer vegetables (NGCI)	783kcal

Desserts

Coconut pudding, confit pineapple (VE)(NGCI)	257kcal
Plant based whipped vanilla cream cheese, summer berries (VE)	350kcal
Lemon meringue pie, raspberry cream (V)	258kcal
White chocolate panna cotta with strawberries and mint (V)(NGCI)	425kcal
Chilled chocolate mousse with salted caramel and raspberry	280kcal
Eton Mess (V)	196kcal
Roast peach and caramelized peach with vanilla syrup and almond	210kcal

(VE) Vegan (V) Vegetarian (NGCI) Non Gluten Containing Ingredients

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. (370kcal)
- **Glass of port** £3.70
Recommended with cheese
- **Raw vegetables with romesco, hummus and cucumber yoghurt** (V)(NGCI) (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	£26.50
Sparkling wine from	£37.50
Champagne from	£65.50
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