



RCP | events  
LONDON

# Hospitality Menus

Spring / Summer 2026



# 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 three refreshment breaks with freshly brewed coffee, a selection of ethically sourced teas, still and sparkling water, 100% pure seasonal fruit juice and cookies. 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 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 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 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.





# 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) (GF biscuits available)	£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 Allpress Espresso 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.

## Arrival Refreshments

All our breakfast menus are served with freshly brewed 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 (two per person) (V)
- Vanilla Greek yoghurt (V) with fruit purée, maple syrup, pineapple and banana crunch granola (VE) Vegan yoghurt and GF granola available upon request
- Seasonal fresh fruit salad (VE)(NGCI)

### 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.

Choose **three** options:

- Roasted Portobello mushroom, spinach, tomato and mushroom ketchup (VE) 471kcal
- Avocado and vegan feta (VE) 368kcal
- 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)(NGCI) 209kcal
- Bircher muesli with apple, banana and toasted nuts (V) 602kcal
- Super green smoothie (VE)(NGCI) 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 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)(NGCI) 209kcal
- Bircher muesli with apple, banana and toasted nuts (V) 602kcal
- Super green smoothie (VE)(NGCI) 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 bowl (VE)(NGCI) 80kcal
- Red pepper hummus with raw vegetable sticks (VE)(NGCI) 122kcal
- Selection of smoothies (VE)(NGCI) 450kcal
- Banana bread (V) 326kcal



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# 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 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 handheld snacks (please make your selection from the handheld snacks 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*
- Tuna and cucumber *250kcal*
- Poached and smoked salmon, crème fraîche, 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*
- Beetroot and falafel wrap (VE) *260kcal*
- 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*

## Handheld snacks menu

Please select **three** items:

### Plant based

- Red onion and chilli bhaji, mint and garlic raita (VE)(NGCI) *150kcal*
- Tandoori beetroot, harissa hummus, pine nut and mint (VE)(NGCI) *130kcal*
- Whipped vegan feta, charred baby courgette and herb (VE)(NGCI) *140kcal*
- Crispy potatoes, sour cream and chives (V)(NGCI) *220kcal*

### Fish

- Smoked salmon, pickled cucumber and horseradish blinis *110kcal*
- Honey and ginger glazed trout bites (NGCI) *95kcal*
- Prawn cocktail pots, baby gem, avocado puree (NGCI) *130kcal*
- Panko cod cheeks, crushed minted peas and tartare sauce *180kcal*

### Meat

- Black pudding and caramelised onion sausage rolls *240kcal*
- Chicken terrine, Caesar garnish (NGCI) *160kcal*
- Crispy chicken sliders, tomato jam, baby gem *250kcal*
- Pulled Asian duck bao buns, pickled cucumber and spring onion salad *369kcal*

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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)(NGCI) 148kcal
- Spiced popcorn (VE)(NGCI) 120kcal
- Watercress, cucumber and mint juice (VE)(NGCI) 42kcal
- Vietnamese beef salad (NGCI) 486kcal
- Chicken broth 275kcal



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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, 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

### Daffodil (fully VE and NGCI menu)

- Lemon tofu and spring vegetable rice noodles, sugar snap peas, carrots and fresh herbs (VE)(NGCI) 360kcal
- Miso-glazed aubergine and edamame bibimbap (VE)(NGCI) 310kcal
- Green coconut and courgette korma (VE)(NGCI) 245kcal  
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- Quinoa, tomato, cucumber and mint salad (VE)(NGCI) 340kcal  
~
- Vegan coconut and mango mousse (VE)(NGCI) 220kcal

## Poppy

- Tomato and white bean stew, courgette and basil (VE)(NGCI) 370kcal
- Seasonal fish pie, leeks, creamed potatoes, herb crumb 592kcal
- Chicken thighs, spring onions, confit tomato, pearl barley, romesco dressing 860kcal  
~
- Grain pilaf, coriander, mint, spring onion and preserved lemon (VE) 151kcal  
~
- Apple crumble tart, vanilla cream (V) 718kcal

## Foxglove

- Roasted aubergine, tomato, vegan feta, crushed green herbs (VE)(NGCI) 557kcal
- Roasted cod, new potatoes, braised spring greens and peas, tartare sauce (NGCI) 469kcal
- Slow roasted shoulder of lamb, harissa, chickpeas and piquillo pepper (NGCI) 401kcal  
~
- Rainbow slow (VE)(NGCI) 69kcal  
~
- Eton Mess, blueberry and lime (V)(NGCI) 180kcal

## Periwinkle

- Ricotta tortellini, pea puree, mint and olive oil (V) 719kcal
- Sea bass fillet, crushed new potatoes, spinach, lemon and caper dressing (NGCI) 546kcal
- Pork stew, white bean ragout, pickled red cabbage (NGCI) 393kcal  
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- Tomato, pickled red onion, rocket and olive salad (VE)(NGCI) 355kcal  
~
- Chocolate crèmeux and raspberry (V)(NGCI) 311kcal

## Marigold

- Summer vegetable Thai green curry (VE) (NGCI available upon request) 267kcal
- Spiced cod, red lentil, spinach and coconut dhal (NGCI) 420kcal
- Tandoori chicken, chickpeas, minted yoghurt (NGCI) 348kcal  
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- Corn, courgette, feta and lime salad (NGCI) 285kcal  
~
- Summer fruits cheesecake (VE) 359kcal

### 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 coffee, a selection of ethically sourced teas, still and sparkling water and 100% pure seasonal fruit juice.

Please choose **one** of the following options.

### Summer Garden (fully VE and NGCI)

- Heritage cherry tomato, marinated baby courgette ribbons, black olive tapenade, whipped vegan feta, basil and lemon oil **(VE)(NGCI)** 465kcal
- Grilled courgettes and asparagus, quinoa and herb tabbouleh, roasted red pepper hummus, pomegranate molasses **(VE)(NGC)** 510kcal
- Beetroot and avocado tartare, capers, spring onions, dill, cashew mayonnaise, radish crunch **(VE)(NGCI)** *(contains nuts)* 320kcal
- Summer berry compote, vanilla coconut cheesecake mousse, toasted almond crumble **(VE)(NGCI)** *(contains nuts)* 420kcal

### Spring Harvest

- Potato and spring onion salad, lemon crème fraiche, watercress, soft quail egg **(V)(NGCI)** 300kcal
- Atlantic prawn and shaved fennel salad, little gem, cucumber, classic Marie Rose dressing **(NGCI)** 255kcal
- Rare roasted beef and heritage tomatoes, herb remoulade, cornichons, toasted brioche croutons 800kcal
- Strawberry and elderflower fool, vanilla sable biscuit **(V)** 460kcal

### Taste of Tokyo

- Teriyaki glazed shiitake and baby courgette, chilled vermicelli glass noodle salad, spring herbs, sesame dressing **(V)** 410kcal
- Sesame and chilli salmon, seaweed, cucumber and radish salad, citrus ponzu 295kcal
- Yakitori chicken, charred spring onions, pickled cucumber, light kimchi dressing 730kcal
- Coconut sticky rice, black sesame, fresh mango and passion fruit and lime syrup **(VE)(NGCI)** 270kcal

### Tropical Delight

- Charred baby corn and lime, smoked paprika butter, whipped feta, chilli drizzle **(V)(NGCI)** 185kcal
- Citrus salmon, avocado, cucumber, coriander, tortilla crisps **(NGCI)** 350kcal
- Grilled chicken, chipotle roasted peppers, pico de gallo, soft corn tortilla 460kcal
- Strawberry and roasted pineapple, vanilla clotted cream, dark rum and raisin syrup **(V)(NGCI)** 465kcal

### Garden of Spices

- Crispy chickpea and courgette fritters, carrot and cabbage slaw, green chilli and mint chutney **(VE)(NGCI)** 140kcal
- New season potato and grilled spring onion, turmeric, mustard seed, crispy shallot, fresh coriander **(VE)(NGCI)** 330kcal
- Lemon grain, charred cauliflower, saffron, green olive, rose harissa, herbs **(VE)** 360kcal
- Coconut rice pudding, yellow raisin, cardamom and pistachio **(VE)(NGCI)** 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 a maximum of 2 boards**

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

### Coast and Garden

- Hummus and flatbread (V) *cold | 280kcal*
- Soft crispy egg, mushroom ketchup (V) *cold | 180kcal*
- Halloumi, pomegranate molasses, toasted sesame, min and coriander salad (V)(NGCI) *cold | 230kcal*
- Crispy squid, lime aioli *hot | 310kcal*
- Potted shrimp, pickled cucumber and rye bread *cold | 320kcal*
- Glazed mini chorizo (NGCI) *hot | 250kcal*
- Buttermilk fried chicken, blue cheese mayo *hot | 340kcal*

### The Countryside Table

- Sausage rolls, pickled walnuts *hot | 260kcal*
- British cheese selection – Cheddar, Somerset brie, blue cheese, chutney, grapes and celery (V) *cold | 410kcal*
- British charcuterie (NGCI) *cold | 300kcal*
- Ham hock terrine, piccalilli and soda bread *cold | 280kcal*
- Grilled vegetable salad – courgettes, aubergines, artichokes, roasted peppers (VE)(NGCI) *cold | 210kcal*
- Romesco dip (V)(NGCI) *cold | 150kcal*
- Fresh bread (V) *cold | 200kcal*

### Flavours of the Season

- H. Forman & Sons cured salmon, pickled cucumber, lemon cress and yuzu mayo *cold | 240kcal*
- Whipped chicken liver pate, poached cherry and brioche *cold | 260kcal*
- Loaded nachos, beef chilli, avocado, sour cream and tomato salsa *hot | 480kcal*
- Grilled mango, tomato and burrata platter (V)(NGCI) *cold | 320kcal*
- Heritage tomato salad, avocado, goats cheese and Bloody Mary dressing (V)(NGCI) *cold | 280kcal*
- Kale Caesar salad, parmesan, anchovy dressing and croutons (V) *cold | 300kcal*
- Crispy pork belly bites, smoked paprika glaze, apple and fennel slaw *cold | 360kcal*

### Bites of the Sea

- Salt cod croquettes, tarragon mayo *hot | 210kcal*
- Merguez sausage, red wine glaze, gremolata dressing (NGCI) *hot | 250kcal*
- Whipped taramasalata, black olive tapenade, sumac onions, warm pitta *cold | 200kcal*
- Beetroot and cucumber tzatziki, caperberries, dill oil (V)(NGCI) *cold | 180kcal*
- Roasted rainbow carrots with lemon and thyme, London ricotta, chilli and honey (V)(NGCI) *cold | 220kcal*
- Grilled little gem lettuce, shaved radish herb truffle vinaigrette (VE)(NGCI) *cold | 150kcal*
- Tiger prawns, smoked chilli butter, lemon and parsley (NGCI) *hot | 230kcal*

### Street to Yard

- Crispy porchetta slider, toasted bun, fennel slaw, apple sauce, watercress *hot | 310kcal*
- Panko crusted cod cheeks, Kewpie mayo, furikake seasoning *hot | 240kcal*
- Baked Cheddar dough balls, confit garlic and parsley butter (V) *hot | 280kcal*
- Charred hispi cabbage, ranch dressing, crispy bacon, chives (NGCI) *cold | 190kcal*
- Giant cous cous salad, roasted peppers, spinach and pine nut pesto (VE) *cold | 220kcal*
- Shaved fennel and rocket salad, sun-blushed tomatoes (VE)(NGCI) *cold | 130kcal*
- Harissa roasted aubergine, tahini yoghurt, pomegranate, crispy chickpeas (VE)(NGCI) *cold | 210kcal*

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# Lunch

## Networking Bowl

£35.00

### Food Lunch

From 10 to 49 people

Please choose **4 options** from the below. We recommend a combination of cold and hot bowl options to deliver a seamless lunch service.

#### Plant Based

- Spiced aubergine salad, confit tomato, plant based stracciatella, basil **(VE)(NGCI)** *cold | 351kcal*
- Coal-roasted heritage carrots, pomegranate, toasted hazelnuts, crematta **(VE)(NGCI)** *cold | 296kcal*
- Chole chickpea curry, pickled red onion, coriander chutney, poppadum **(VE)(NGCI)** *hot | 390kcal*
- London ricotta, courgette, broad beans, pea and mint **(V)(NGCI)** *cold | 147kcal*
- Spring vegetable risotto, roasted tomato, basil oil **(V)(NGCI)** *hot | 414kcal*

#### Fish

- Niçoise salad with tuna confit **(NGCI)** *cold | 247kcal*
- Grilled seabass, olive oil mash, sauce vierge **(NGCI)** *hot | 294kcal*
- Cod cheeks, Cobble Lane nduja, white beans, sea vegetables **(NGCI)** *hot | 276kcal*
- Confit Chalk Stream trout, broad beans, peas and mint, citrus dressing **(NGCI)** *cold | 294kcal*
- Prawn and coconut curry, Jasmine rice **(NGCI)** *cold | 326kcal*

#### Meat

- Crispy duck and watermelon salad **(NGCI)** *cold | 193kcal*
- Rare roast beef, Thai-style slaw, nam jim **(NGCI)** *cold | 79kcal*
- Buttermilk fried chicken, gochujang, rainbow slaw *hot | 444kcal*
- Sticky lamb neck, aubergine, pomegranate, crispy chickpeas **(NGCI)** *hot | 304kcal*
- Confit chicken, gnocchi, gremolata *hot | 250kcal*

#### Dessert

- Plant based cheesecake, strawberries **(VE)** *cold | 342kcal*
- Grilled peach, London ricotta, frangipane crisp **(V)** *cold | 148kcal*
- Apple crumble tart, vanilla cream **(V)** *cold | 718kcal*
- Coconut pudding, blueberry and mango **(VE)(NGCI)** *cold | 234kcal*
- Dark chocolate pot, candied almonds, London honey cream **(V)(NGCI)** *cold | 538kcal*

#### 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.*

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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.

- Rare roast beef from **HG Walter**, horseradish cream, pickled beets, Hampshire watercress 269kcal
- **H. Forman & Son** smoked salmon, horseradish cream, **Paul Rhodes** sourdough, cucumber 588kcal  
*(NGC bread available upon request)*
- Salad of mixed leaves, house dressing **(VE)(NGCI)** 217kcal
- **Waste-Knot** roasted and charred courgette salad, peas, mint, goats' cheese and lemon dressing **(V)(NGCI)** 394kcal
- Finest British charcuterie from **Cobble Lane (NGCI)** 149kcal
- Selection of British cheeses from **Paxton & Whitfield's** – London's oldest cheese shop **(V)** 286kcal
- Antipasti selection from **Belazu** of Greenford **(VE)(NGCI)** 131kcal
- Artisan breads from **Paul Rhodes** bakery of Greenwich **(V)** 277kcal

## 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 NGCI 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

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)(NGCI)** 215kcal
- Shaved radish, orange, dill and pomegranate, dukkha **(VE)(NGCI)** 187kcal
- Charred broccoli, quinoa, hemp seeds, radishes, fresh garden herbs **(VE)(NGCI)** 215kcal
- Spelt and Khorasan tabbouleh with tomatoes, pomegranate, cashew nuts **(V)** 187kcal
- Grilled courgettes, British halloumi, lentils, rocket, pumpkin seeds **(V)(NGCI)** 227kcal

## Seasonal Salads £21.00 pp Minimum order 6 people

- Greek salad **(V)(NGCI)** 280kcal
- Tomato, mint and red onion **(VE)(NGCI)** 150kcal

## Seasonal Soups £4.25 pp

- Tomato, pepper and basil **(VE)(NGCI)** 180kcal
- Watercress and blue cheese **(V)(NGCI)** 250kcal

## Seasonal Smoothies £4.20 pp

Our smoothies are a great addition to any event and are served in individual glass bottles:

- Kale, avocado and apple **(VE)(NGCI)** 180kcal
- Super berry **(VE)(NGCI)** 200kcal

## 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
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

