



RCP | events  
LONDON

# Reception and Party Menus

Spring / Summer 2026

# Drinks Packages and Nibbles

## Standard Drinks Packages

One-hour beer, house wine and soft drinks package, including standard nibbles	<b>£24.00*</b>
Two-hour beer, house wine and soft drinks package, including standard nibbles	<b>£32.00*</b>
Three-hour beer, house wine and soft drinks package, including standard nibbles	<b>£36.00*</b>

**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 £8.50**  
Selection of four enhanced nibbles (sample offer below):

- Wasabi peas (VE) 432kcal
- Feta stuffed peppers (V) 149kcal
- Osaka Japanese mix (V) 124kcal
- 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, France
- Pinot Noir 1620, Lorigeril, 2023, France

### Sustainable upgrade\* **£5.50**

- 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 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 (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.

# 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
- Pinot Noir 1620, Lorgetil 2023, France

### 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	<b>£8.50 pp</b>
Add prosecco on arrival	<b>£6.50 pp</b>
Add champagne on arrival	<b>£10.50 pp</b>

### Mocktails and Cocktails £6.50 | £9.50

Refreshing mocktails and cocktails, served in our Secret Garden Bar. Choose between our selection of homemade mocktails and cocktails provided by our supplier, Edmunds Cocktails (minimum order quantities apply).

### Prosecco reception package £26.00

Add a one-hour prosecco reception to your event. Includes soft drinks and nibbles.



# 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 ( <i>pre-dinner only</i> )	<b>£19.50</b>
6 choice	<b>£27.50</b>
8 choice ( <i>minimum 50 people</i> )	<b>£33.00</b>
Additional	<b>£4.40</b>

Or

4 choice chef's choice ( <i>pre-dinner only</i> )	<b>£18.00</b>
6 chef's choice	<b>£24.50</b>
8 chef's choice	<b>£31.00</b>
Additional chef's choice	<b>£3.50</b>

## Plant based

- Watermelon, plant based feta with black olive crumbs **(VE)(NGCI)** 86kcal
- Pea, broad bean and mint tart, crematta **(VE)** 104kcal
- Teriyaki glazed shitake mushrooms, furikake **(VE)** 72kcal
- Deep fried olives, goats curd and hot honey **(V)** 100kcal
- Confit tomato, London ricotta, seeded cracker, balsamic pearls and basil **(V)** 60kcal

## Fish

- Smoked salmon mousse, compressed celery, keta **(NGCI)** 28kcal
- Breaded cod cheek, tartare sauce 276kcal
- Sticky mango prawn with coriander dip **(NGCI)** 58kcal
- Smoked cod's roe taramasalata, seeded cracker, dill 93kcal
- Chalk stream trout rilette, herb crème fraiche, rye croute 65kcal

## Meat

- Chicken tostada, avocado with lime and salsa madre 71kcal
- Ham hock terrine, piccalilli gel **(NGCI)** 42kcal
- Ox cheek croquette, watercress emulsion 212kcal
- Lamb kofta, pomegranate molasses, minted yoghurt **(NGCI)** 41kcal
- Duck pastilla, labneh, sumac 102kcal

## Dessert

- Plant based cheesecake, strawberries and basil **(VE)** 64kcal
- Lemon posset tart, summer berries **(V)(NGCI available upon request)** 179kcal
- Bakewell tart white chocolate Chantilly **(V)** 88kcal
- Blood orange and olive oil cake with whipped cream **(V)** 180kcal
- Dark chocolate tart, pistachio **(V)(NGCI)** 184kcal

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All prices are per person and exclude VAT.



# 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	<b>£33.00</b>
5 bowls	<b>£37.50</b>
6 bowls	<b>£42.00</b>
Additional bowl	<b>£4.50</b>

Or

4 bowls chef's choice	<b>£31.50</b>
5 bowls chef's choice	<b>£35.50</b>
6 bowls chef's choice	<b>£41.00</b>
Additional bowl chef's choice	<b>£7.30</b>

## Plant based

- Spiced aubergine salad, confit tomato, plant based stracciatella, basil **(VE)(NGCI)** 351kcal
- Grilled artichoke, lemon and almond **(VE)(NGCI)** 260kcal
- Coal-roasted heritage carrots, pomegranate, toasted hazelnuts, crematta **(VE)(NGCI)** 296kcal
- Whole chickpea curry, pickled red onion, coriander chutney, poppadum **(VE)(NGCI)** 390kcal
- Spring vegetable risotto, roast tomato, basil oil **(V)(NGCI)** 414kcal
- London ricotta, courgette, broad beans, pea and mint **(V)(NGCI)** 147kcal

## Fish

- Nicoise salad with tuna confit **(NGCI)** 247kcal
- Grilled seabass, olive oil mash, sauce vierge **(NGCI)** 294kcal
- Cod cheeks, Cobble Lane nduja, white beans, sea vegetables **(NGCI)** 276kcal
- Confit ChalkStream trout, broad beans, peas and mint, citrus dressing **(NGCI)** 294kcal
- Prawn and coconut curry, Jasmine rice **(NGCI)** 326kcal
- Smoked salmon with capers potato salad and lemon **(NGCI)** 549kcal

## Meat

- Confit chicken, gnocchi, gremolata 250kcal
- Crispy duck and watermelon salad **(NGCI)** 193kcal
- Rare roast beef, thai slaw, nam jim 79kcal
- Buttermilk fried chicken, spicy gochujang, rainbow slaw 444kcal
- Sticky lamb neck, aubergines, pomegranate, crispy chickpeas **(NGCI)** 304kcal
- Crispy pork belly, cucumber and ginger salad **(NGCI)** 333kcal

## Dessert

- Coconut pudding, blueberry and mango **(VE)(NGCI)** 34kcal
- Caramelised pineapple, mint and almond crumble **(VE)(NGCI)** 200kcal
- Grilled peach, London ricotta, frangipane crisp **(V)** 148kcal
- Dark chocolate pot, candied almonds, London honey cream **(V)(NGCI)** 538kcal
- Plant based cheesecake, strawberries **(V)** 444kcal
- Apple crumble tart, vanilla cream **(V)** 718kcal
- Lemon and raspberry Eton Mess **(V)(NGCI)** 175kcal

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# Handheld Snacks

Minimum 10 people

£17.00

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 items** from the below list:

## Plant based

- Red onion and chilli bhaji, mint and garlic raita (VE)(NGCI) 150kcal
- Whipped vegan feta charred baby courgette and herb (VE)(NGCI) 140kcal
- Tandoori beetroot, harissa hummus, pine nut and mint (V)(NGCI) 130kcal
- Crudités with gribiche (V)(NGCI) 80kcal
- Crispy potatoes, sour cream and chives (V) 220kcal

## Fish

- Trout pastrami with rainbow beetroot remoulade on rye toast 65kcal
- Smoked salmon, pickled cucumber and horseradish blinis 110kcal
- Honey and ginger glazed trout bites (NGCI) 95kcal
- Prawn cocktail pots, baby gem, avocado purée (NGCI) 130kcal
- Panko cod cheeks, crushed minted peas and tartare sauce 180kcal

## Meat

- Coppa, pickled quince and soda bread 210kcal
- Black pudding and caramelised onion sausage rolls 241kcal
- Chicken terrine, Caesar garnish (NGCI) 160kcal
- Pulled Asian duck bao buns, pickled cucumber and spring onion salad 370kcal
- Crispy chicken sliders, tomato jam, baby gem 250kcal

## Desserts

- Lemon drizzle cake (VE)(NGCI) 200kcal
- Strawberry and custard with mint (V)(NGCI) 160kcal
- Chocolate brownies, salted caramel and popping candy (V) 280kcal
- Bakewell tart with clotted cream (V) 320kcal



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All prices are per person and exclude VAT.

# Tariff tables – Drinks and nibbles

Standard drinks packages (per person, excl. VAT)	
<b>One-hour</b> beer, wine and soft drinks package – including standard nibbles	£24.00
<b>Two-hour</b> beer, wine and soft drinks package – including standard nibbles	£32.00
<b>Three-hour</b> beer, wine and soft drinks package – including standard nibbles	£36.00
One-hour prosecco drinks reception	£26.00
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)	
<b>Silver upgrade</b>	£4.00
<b>Gold upgrade</b>	£5.00
<b>Sustainable upgrade</b>	£5.50

Nibbles (per person, excl. VAT)	
Standard nibbles	£5.00
Upgraded nibbles	£8.50



# Tariff tables – Canapés, bowl food and handheld snacks

Canapés (per person, excl. VAT)		
	10+ guests	
	Chef's choice	Client's choice
4 canapés (pre-dinner only)	£18.00	£19.50
6 canapés	£24.50	£27.50
8 canapés (minimum 50 people)	£31.00	£33.00
Additional canapé	£3.50	£4.40

Bowl food (per person, excl. VAT)		
	30+ guests	
	Chef's choice	Client's choice
4 bowls	£31.50	£33.00
5 bowls	£35.50	£37.50
6 bowls	£41.00	£42.00
Additional bowl	£7.30	£4.50

Handheld snacks (per person, excl. VAT)	
	10+ guests
3 handheld snacks	£17.00

