RCP LONDON | events

Fine Dining

Autumn / Winter 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.

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 dessert for all your guests along with a vegetarian starter and main course and advise us of any specific dietary requirements.

Dietary requirements will be catered for by request and to the Chef's discretion.
Our fine dining menu is served with water, coffee and petit fours.
Additional courses and enhancements are also available.

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

Beetroot tartare, wasabi and dill oil, plant based feta, beetroot cracker **(VE)**	*234kcal*
Butternut squash, Montgomery Cheddar tart, pumpkin seed pesto, orange vinaigrette **(V)**	*693kcal*
H. Forman & Son smoked salmon, pickled cucumber, dill crème fraiche, crispy onion **(NGCI)**	*223kcal*
Halibut gravadlax, sour cream, dill, soused capers and shallots, watercress, rye bread crisp	*177kcal*
Ham hock and pea terrine, fruit and grape chutney, winter leaves **(NGCI)**	*249kcal*
Smoked duck, pickled blackberries, golden baby beetroot, herb cream, shimeji mushroom, hazelnut **(NGCI)**	*288kcal*

Mains

Vegan shepherd's pie, potato mash, chilli and garlic broccoli **(VE) (NGCI)**	*479kcal*
Chestnut mushroom and celeriac bourguignon, crushed potato, gremolata **(VE)**	*334kcal*
Seared halibut, mussel and clam chowder, potato and leeks **(NGCI)**	*434kcal*
Poached cod, winter greens, Jerusalem artichoke mousse, pickled heritage carrot, chive cream **(NGCI on request)**	*639kcal*
Pork fillet, garlic spinach, roast onion squash, miso mash, furikake, white wine sauce **(NGCI)**	*783kcal*
Roast chicken breast, chestnut crumb, mashed potato, savoy cabbage, mushroom, baby onion, pancetta, red wine jus	*639kcal*
Braised blade of beef, quince, chestnut, celeriac, winter greens, Port jus **(NGCI on request)**	*571kcal*

Desserts

Blackberry and apple crumble tart, plant cream cheese, vanilla syrup **(VE)**	*691kcal*
Winter berry Eton mess **(V)(NGCI)**	*307kcal*
Lemon posset, mixed berries, almond shortbread **(V)(NGCI on request)**	*561kcal*
Cherry frangipane tart, mascarpone, cherries, amaretto crumb **(V)**	*584kcal*
Dark chocolate Cremieux, hazelnuts, white chocolate granola, caramel sauce **(V)**	*823kcal*
Rum and raisin bread and butter pudding, spiced custard	*514kcal*
Brownie and white chocolate mousse with salted caramel	*875kcal*

(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 A selection of British sourced and produced cheeses served with toasted fruit crackers, dried fruits, walnuts and celery. Served either as individual boards or a sharing plate on the table.	**£11.00 pp** *370 kcal*
Glass of port Recommended with cheese	**£3.70 pp**
Amuse bouche	**£7.50 pp**
Palate cleanser	**£6.50 pp**

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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