RCP LONDON | events

Hospitality Menus

Autumn / Winter 2026

Hospitality Package

Hospitality Package £39.85

From 6 to 49 people

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.

Ethical eating: celebrating local produce and seasonality

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 (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.

Breakfast and refreshments

Breakfast

Tea, Coffee and Soft Drinks

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.

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**

Smoothies £4.20

- Winter Glow apple-ginger **(VE)(NGCI)** *186kcal*
- The frosty berry blend **(NGCI)** *194kcal*

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

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

- Seasonal fresh fruit salad **(VE) (NGCI)**
- Vanilla Greek Yoghurt with fruit puree, maple syrup, apple, raisin and cinnamon granola **(VE)**
- Selection of fresh mini croissants and Danish mini pastries **(V)**

Working Breakfast Rolls £16.50
From 6 to 49 people

Selection of warm brioche rolls, served with tomato sauce, brown sauce and English mustard. Gluten free rolls available. Choose three options:

- Roast Portobello mushroom and spinach bap, tomato and mushroom ketchup **(VE)** *471kcal*
- Avocado and vegan feta bap **(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

- Banana & chocolate overnight oats **(VE)** *211kcal*
- Mixed berry smoothie **(VE) (NGCI)** *161kcal*
- Smashed no-avocado on toast with savoury seeded granola **(VE)** *680kcal*
- Berry compote yoghurt pot *216kcal*

(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.

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:

- Berry compote yoghurt pot **(NGCI)** *216kcal*
- Banana and chocolate overnight oats **(VE)** *211kcal*
- Chia seed, date and coconut pot **(VE)(NGC)** *209kcal*
- Mixed berry smoothie **(VE)(NGCI)** *151kcal*
- Smashed no-avocado on toast with savoury seeded granola **(VE)** *680kcal*

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*
- Banana bread **(V)** *326kcal*

(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.

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
Our sandwiches are made with artisan breads and flavoured tortilla wraps, with a mix of popular and imaginative fillings which will keep your guests sustained and focused throughout the day. Every package comes with a selection of classic, fruit, herbal and organic teas, locally supplied coffee, and water, 100% pure fruit juice.

Served with
- Vegetable and potato crisps **(VE)(NGCI)** *123kcal*
- Fresh fruit salad **(VE)(NGCI)** *47kcal*

Sandwich Working Lunch *928.8kcal* £28.00
Our sandwiches are made with artisan breads and flavoured tortilla wraps, with a mix of popular and imaginative fillings which will keep your guests sustained and focused throughout the day. Every package comes with a selection of classic, fruit, herbal and organic teas, locally supplied coffee, and water, 100% pure fruit juice.

Served with
- 2 Chef's choice salads *80kcal*
- Vegetable and potato crisps **(VE)(NGCI)** *123kcal*
- Fresh fruit salad **(VE)(NGCI)** *47kcal*

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 ingredients 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, creme fraiche, cucumber *262kcal*
- Suffolk ham, piccalilli and baby gem *179kcal*
- 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*

Served with:
- Vegetable and potato crisps **(VE)(NGCI)** *123kcal*
- Fresh fruit salad **(VE)(NGCI)** *47kcal*

Handheld snacks menu
Please select **three** items:

Plant based
- London ricotta and mint frittata **(V) (NGCI)** *177kcal*
- Honey-roasted figs, whipped truffle honey goat's cheese **(V) (NGCI)** *217kcal*
- Cheddar and cream cheese scones with tomato chutney **(V)** *418kcal*
- Red onion and chilli bhaji, mint, garlic, coconut yogurt *184kcal*

Fish
- Hot smoked salmon pate, sourdough, pickled cucumber *256kcal*
- Thai chilli prawns, lime leaf, sriracha mayo **(NGCI)** *285kcal*
- Hake goujons, pea and mint guacamole *234kcal*
- Cured trout blini, herb crème fraiche, pickled radish *138kcal*

Meat
- Lamb kofta, pickled red onion, mint and cucumber **(NGCI)** *231kcal*
- Coronation chicken and watercress slider *442kcal*
- Cumberland sausage roll, piccalilli gel *305kcal*
- Ham hock croquette, pickled walnut puree *640kcal*

Dessert
- Whipped vanilla cheesecake, raspberries **(VE)(NGCI)** *262kcal*
- Chocolate brownie, salted caramel, popping candy **(V)** *483kcal*
- Lemon meringue tart **(V)** *600kcal*
- Profiteroles **(V)** *341kcal*

(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.

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**

Gold (fully VE and NGCI menu)

- Stir-Fried Noodles with Tofu, carrots, cabbage, peppers and bean sprouts **(VE)(NGCI)** *375kcal*
- Korean-Style Kimchi & Roasted Seitan Rice Bowl **(VE)(NGCI)** *300kcal*
- Mild vegetable and Cashew Curry **(VE)(NGCI)** *256kcal*
- Penne salad with Pomegranate and Feta **(VE)(NGCI)** *350kcal*
- Chocolate and raspberry ganache slice **(VE)(NGCI)** *432kcal*

Amber

- Pumpkin, spinach and coconut curry, steamed rice, coriander **(VE)** *366kcal*
- Moroccan lamb tagine, almond and herb cous cous, preserved lemon *543kcal*
- Baked salmon, crushed new potatoes lemon and dill butter **(NGCI)** *252kcal*
- Sweet potato, kale and cranberry salad, watercress pesto **(NGCI)** *392kcal*
- Chef's salad *89kcal*
- Banoffee pie *406kcal*

Sapphire

- Smoky three bean chilli, rice, sour cream, nachos **(VE) (NGCI)** *347kcal*
- Sweet and sour pork, egg fried rice *979kcal*
- Sea bass, roast potatoes, broccoli, mustard and dill cream **(NGC)** *355kca*
- Smoked chilli and honey roast squash, chickpeas, preserved lemon, jewelled cous cous **(VE)** *349kcal*
- Chef's salad *89kcal*
- Treacle tart, vanilla cream *362kcal*

Emerald

- Chestnut mushroom and artichoke stroganoff, crushed potatoes **(V)** *167kcal*
- Roast chicken and root vegetable stew, garlic and parsley mash **(NGCI)** *349kcal*
- Baked lemon cod, tomato, olives, butternut squash and roast courgette **(NGCI)** *244kcal*
- Winter slaw, apple, cabbage, cranberry and wholegrain mustard dressing **(VE)(NGCI)** *184kcal*
- Chef's salad *89kcal*
- Apple and cinnamon crumble tart **(V)** *373kcal*

Ruby

- Lentil Bolognese, oregano, fusilli, plant-based Parmesan **(VE)** *359kcal*
- Tarragon chicken, roasted gnocchi, leeks, truffle oil *419kcal*
- Fish gratin with spinach, leeks & peas *527kcal*
- Waldorf Salad **(VE)(NGCI)** *235kcal*
- Chef's salad *89kcal*
- Coffee Opera cake **(VG)** *418kcal*

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.

(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.

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.

Roots (fully plant based)

- Grilled courgette, mint and chickpea salad with tahini dressing **(VE)(NGCI)** *201kcal*
- Charred hispi cabbage with plant-based yoghurt and basil **(VE)(NGCI)** *528kcal*
- Fregola, squash, and pomegranate molasses **(VE)(DF)** *449kcal*
- Mango and passionfruit Eton mess **(V)(NGCI)** *(VE available on request)* *326kcal*

Coast and Pasture

- Atlantic prawn with fennel, baby gem, classic Marie Rose sauce *222kcal*
- Slow-roasted beef, served rare, with remoulade, pickled cornichons and brioche *650kcal*
- Curried heritage potato with spring onion, watercress and quail egg **(NGCI)** *251kcal*
- Gooseberry set with elderflower cream and sable biscuit *535kcal*

Eastern Fire

- Coconut rice with ripe mango, passion fruit syrup and black sesame **(VE)(NGCI)** *291kcal*
- Shiitake mushrooms in teriyaki with glass noodles salad **(VE)(NGCI)** *448kcal*
- Cured salmon with toasted sesame, fresh chilli, seaweed and ponzu **(NGCI)** *422kcal*
- Chargrilled chicken yakitori with pickled cucumber and fermented chilli glaze *333kcal*

Sol

- Salmon with avocado and sweet potato crisps **(NGCI)** *393kcal*
- Smoked chicken taco with chipotle peppers and pico de gallo **(NGCI)** *252kcal*
- Charred corn ribs with lime, smoked paprika and whipped feta **(NGCI)** *262kcal*
- Caramelised pineapple with vanilla cream, rum and raisin syrup **(NGCI)** *308kcal*

Sheaf

- Roasted courgette with quinoa, roasted pepper and pomegranate molasses **(VE)(NGCI)** *494kcal*
- Beetroot tartare with capers, spring onion and cashew cream **(VE)(NGCI)** *320kcal*
- Heirloom cherry tomatoes with black olive, whipped feta and basil oil **(V)(NGCI)** *317kcal*
- Poached pear with vanilla custard, almond crumble and soft cream *566kcal*

(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.

Lunch

Sharing Boards £25.50

From 10 to 49 people

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.

Sea and Share Board

- Cured salmon gravadlax with fennel ribbons, dill and sweet mustard glaze **(NGCI)** *556kcal*
- Prawn cocktail with baby gem leaves and avocado cream **(NGCI)** *82kcal*
- Smoked salmon pâté with toasted rye and pickled cucumber *256kcal*
- Open bagel with beetroot-cured salmon, horseradish crème and watercress salmon jerky *174kcal*
- Sourdough loaf **(VE)** *253kcal*
- Selection of crackers and blinis **(VE)** *88kcal*

Mezze Feast

- Creamy butterbean hummus with warm flatbread **(VE)** *394kcal*
- Charred aubergine with whipped feta and pomegranate seeds **(VE) (NGCI)** *300kcal*
- Roasted carrots with tahini dressing and warm pitta bread **(VE)** *126kcal*
- Crispy spring onion and herb fritters with garlic yoghurt **(V)** *304kcal*
- Fresh chopped salad of tomato, cucumber and red onion **(V)** *50kcal*
- Spiced lamb kofta with pickled red onion, mint and cucumber salad **(NGCI)** *231kcal*

Grazing Board

- Baked cheese with smoked chilli preserve **(VE) (NGCI)** *425kcal*
- Caramelised figs with whipped goat's cheese and honey **(V)** *217kcal*
- Whipped feta with roasted pepper and spice **(V) (NGCI)** *218kcal*
- Smoked trout with toasted bread and cress *405kcal*
- Fresh mozzarella with Parma ham **(NGCI)** *219kcal*
- Lemon-dressed artichokes with cured meats **(NGCI)** *115kcal*
- Assorted breads and crisp crackers **(VE)** *354kcal*

Mediterranean Feast

- Orzo pasta salad with feta **(VE)** *329kcal*
- Bresaola with caramelised pear, rosemary and chilli honey glaze **(NGCI)** *79kcal*
- Pepper and olive tapenade with golden cheese straws **(V)** *295kcal*
- Pan con tomato bread with basil and smoked sea salt **(V)** *181kcal*
- Beetroot tzatziki with dill and smoked paprika **(V)(NGCI)** *766kcal*
- Freshly baked focaccia **(V)** *206kcal*
- Nduja sausage roll with roasted garlic and saffron aioli *757kcal*

English Garden Lunch

- Honey and mustard glazed ham with piccalilli and cornichons **(V)** *273kcal*
- Caramelised onion tart with thyme and black olive **(V)** *673kcal*
- Savoury cheddar and cream cheese scones with chutney **(V)** *418kcal*
- Herb frittata with ricotta and mint **(V)(NGCI)** *177kcal*
- New potatoes with spring onion dressing **(V)(NGCI)** *181kcal*
- Coronation chicken slider with fresh watercress **(V)** *442kcal*
- Courgettes with sun-blushed tomatoes and balsamic glaze **(V)(NGCI)** *134kcal*

(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.

Lunch

Networking Bowl Food Lunch £35.00

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

- Kale and charred corn salad, ranch dressing, crispy onions **(VE)(NGCI)** *253kcal*
- Ajo Blanco, orange, fried almonds, chives, extra virgin olive oil **(VE)(NGCI)** *419kcal*
- Smoked Tofu and roasted pumpkin Laksa, tamarind and coconut **(VE)(NGCI)** *312kcal*
- Wild mushroom arancini, wild rocket, porcini mayonnaise **(VE)** *687kcal*
- Coronation chickpea, paneer, baby spinach, sour cream, coriander **(V)(NGCI)** *302kcal*

Fish

- H.Forman & Son's hot smoked salmon, cucumber, potato, sour cream, dill tartare **(NGCI)** *26kcal*
- Smoked haddock and potato brandade, crisp bread, smoky pepper sauce *324kcal*
- Salmon teriyaki, red cabbage slaw, toasted sesame, soy caramel **(NGCI)** *146kcal*
- Poached flaked pollock, spicy tomato, chilli, capers, olives **(NGCI)** *141kcal*
- Keralan king prawn masala, steamed basmati rice, coriander **(NGCI)** *683kcal*

Meat

- Torn chicken cobb, chopped egg, crouton, Cropwell Bishop, sherry vinaigrette *403kcal*
- Duck confit, shaved celeriac & endive salad, grain mustard, chives **(NGCI)** *372kcal*
- Keema Chicken, yoghurt, poppadum, chaat masala *389kcal*
- Lamb tagine, aromatic couscous, orange, coriander *436kcal*
- Beef shin and red wine ragu, potato gnocchi, crispy sage *388kcal*

Dessert

- Plant based panna cotta, apple caramel, grappa **(VE)(NGCI)** *348kcal*
- Dark chocolate cremeux **(VE)** *285kcal*
- Pineapple carpaccio, coconut yoghurt, crystalised pistachio **(VE)(NGCI)** *194kcal*
- Dark chocolate pot, candied almonds, London honey cream **(V)** *539kcal*
- Winter fruit compote, streusel biscuit, blackberry diplomat cream **(V)** *693kcal*

(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.

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.

- **HG Walter** rare roast beef, Jerusalem artichoke and pickled mushrooms **(V)(NGCI)** *373kcal*
- **H.Forman & Son** cured salmon with pickled shallots, capers, endive and herb salad (**NGCI)** *280kcal*
- Traditional British pork sausage roll with mustard seeds *417kcal*
- **Cobble Lane** nduja scotch egg *430kcal*
- Mixed leaf salad with house dressing **(VE)(NGCI)** *76kcal*
- Roast onion squash, pearl barley, plant-based stracciatella and red endive **(VE)** *538kcal*
- **Cobble Lane** finest British charcuterie **(NGCI)** *294kcal*
- **Paxton and Whitfield's** selection of British cheese **(V)** *541kcal*
- Antipasti selection from **Belazu** of Greenford **(V)** *416kcal*
- **Rhodes Bakery** artisan breads **(V)** *476kcal*
- A selection of sweet treats from **Luminary Bakery** **(V)** *(NGCI available on request)*

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)**

Cakes

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

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.

(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.

Package Enhancements

Seasonal Salads — £21.00 pp
Minimum order 6 people

- Chickpea and roasted vegetable salad, cumin maple dressing **(VE)(NGCI)** *410kcal*
- Poached pear salad, iceberg lettuce, pomegranate, blue cheese **(V)** *304kcal*

Seasonal Soups — £4.25 pp
- Leek and potato **(VE)(NGCI)** *125kcal*
- Tomato and basil **(V)** *107kcal*
- Iron bark pumpkin soup **(V)** *390kcal*

Seasonal Smoothies — £4.20 pp
- Winter Glow apple-ginger **(VE)(NGCI)** *186kcal*
- The frosty berry blend **(NGCI)** *94kcal*

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**

(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.

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

Enhancements (per person, excl. VAT)	
Seasonal salads	£21.00
Seasonal soup	£4.25
Seasonal smoothies	£4.20
Soft drinks	£1.65

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
	6-49 guests
London Larder Buffet	£49.00

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