

# RCP Summer Party Packages 2016



## GARDEN PARTY BBQ PACKAGE

A 4 hour event which includes a full BBQ @ **£45.00 per person** (Plus VAT), with an optional 4 hour beer, wine and soft drinks package @ **£30.00 per person** (Plus VAT), or bar on consumption/cash bar.

## GARDEN PARTY BBQ RECEPTION PACKAGE

A 3 hour event which includes a selection of BBQ bites @ **£25.00 per person** (Plus VAT), with an optional 3 hour beer, wine and soft drinks package @ **£25.00 per person** (Plus VAT), or bar on consumption/cash bar.

**We can provide the following free of charge to enhance your event:**

- Garden benches and cushions
- Picnic blankets and low tables
- Tall poseur tables
- Garden parasols
- Tea light candles
- Garden lighting

### Optional Extras

Subject to a quotation we can also provide the following: selection of cocktails; summer flower arrangements; entertainment (live jazz band, DJ); deck chairs and bean bags. An additional £7.50 (Plus VAT) per half hour (or part thereof) per person will be levied should you wish to extend the drinks package past the 3 or 4 hour time frame.

### Terms

Valid any day of the week with weekdays from 18h00. Minimum numbers of 50 apply. An opening fee will apply to weekend events (where applicable). Music outdoors until 22h30. A late fee of £200 (Plus VAT) per half hour (or part thereof) after 23h00 applies. Last rounds are called at 23h00, with a half hour drink up time and guests to depart by midnight. All prices are subject to VAT.

## GARDEN PARTY BBQ @ £45 (PLUS VAT) PER PERSON

- PLEASE CHOOSE ONE DISH FROM EACH SECTION

- THE THREE VEGETARIAN OPTIONS WILL ALL BE SERVED AS PART OF THE MENU\*

### RIBS, CHOPS AND CUTS

(£4 per additional dish)

- Jerk-spiced boneless chicken thighs
- Tandoori-spiced boneless chicken thighs
- Salt-marsh lamb cutlets with a garden mint glaze
- Garlic and mustard-glazed rump of dexter beef
- Gloucester old spot ribs, chilli and bbq sauce glaze
- Foil-wrapped sea-bass with lemon and herb oil
- Foil-wrapped Scottish salmon with rosemary butter

### HOME-MADE BURGERS AND PATTIES

(£3 per additional dish)

- Classic dexter beef burger, simply seasoned with a ciabatta bun and home-made ketchup
- Steak, horseradish and thyme burger with a sesame bun and mustard sauce
- Venison and pork burger, bbq glaze and a sesame bun, tomato salsa
- Jerk-spiced pork burger with a sesame bun and jerk bbq sauce
- Harrissa-spiced salt-marsh lamb pattie with pitta bread and yoghurt
- Curried lamb pattie wrapped in naan with mango mayonnaise
- Spicy bean burger with a sesame bun (v)

### BRITISH BANGERS

(£2 per additional dish)

- Gloucester old spot pork
- Cumberland
- Brogdale farm spicy pork 'Zulu'
- Lamb and mint
- Cotswold wild boar and garlic

### BAMBOO SKEWERS

(£4 per additional dish)

- Tagine lamb skewer with apricot
- Teriyaki pork fillet and green pepper
- Honey and mustard glazed chicken
- Thai-style, green-curried chicken and mushroom
- Bacon-wrapped monk fish skewer with pineapple

All served with house coleslaw, crisp leaves and baby jacket potatoes

### VEGETARIAN DISHES

- Home-made falafel with Lebanese bread (v)
- Glamorgan leek and tarragon (v)
- Pesto-marinated vegetable (v)

\*Vegetarian numbers will need to be confirmed in advance

### DESSERTS

(£3 per additional dish)

- Eton mess with mixed berries
- Pimms-soaked fruit with dusted shortbread
- Chocolate truffle torte
- Individual summer pudding with clotted cream
- Strawberry tart

Exotic fruit salad will be served alongside as a healthier option



## GARDEN PARTY BBQ RECEPTION @ £25 (PLUS VAT) PER PERSON

- CHOOSE FOUR FROM THE GRILL, THREE COLD AND TWO DESSERTS

- BREAD AND OILS INCLUDED

### FROM THE GRILL SERVED TWO-BITE SIZE

*(£4 per additional dish)*

- Classic dexter beef burger, simply seasoned with a ciabatta bun and home-made ketchup
- Steak, horseradish and thyme burger with a sesame bun and mustard sauce
- Venison and pork burger, bbq glaze and a sesame bun, tomato salsa
- Jerk-spiced pork burger with a sesame bun and jerk bbq sauce
- Harrissa-spiced salt-marsh lamb pattie with pitta bread and yoghurt
- Curried lamb pattie wrapped in naan with mango mayonnaise
- Home-made falafel with Lebanese-style bread (v)
- Spicy bean burger with a sesame bun (v)
- Tagine lamb skewer with apricot
- Teriyaki pork fillet and green pepper skewer
- Honey and mustard glazed chicken skewer
- Thai-style, green-curried chicken and mushroom skewer
- Bacon-wrapped monk fish skewer with pineapple
- Pesto-marinated vegetable (v)
- Buttered sweet corn nibbles (v)

### COLD

*(£3 per additional dish)*

- Cherry tomato and bocconcini skewer (v)
- Caesar salad bowl (v)
- Rare tuna niçoise bowl
- Greek-style feta and olive salad bowl (v)
- Thai-spiced tiger prawn and noodle salad bowl
- Teriyaki salmon skewer
- Focaccia sandwich selection:
  - Cream cheese and cucumber (v)
  - Smoked salmon and lemon
  - Free-range egg and mustard cress (v)
- Prawn cocktail shots

### DESSERTS

*(£3 per additional dish)*

- Eton mess
- Lemon posset with black pepper shortbread
- Martini of blueberry cheese cake
- Summer fruits set in gin and tonic jelly
- White chocolate panna cotta
- Sherry trifle with fresh Kentish strawberries
- Moist chocolate ganache in sweet pastry
- Pimms soaked fruit kebabs

