

CH
&CO

EVENTS MENUS 2022

PARTNERED WITH VENUES
BY CH&CO

FOOD IS OUR PASSION

At Venues by CH&CO, our culinary team is headed up by Karen Poynter and Rob Milligan. Karen is a Freeman of the Worshipful Company of Cooks of London and won the 'Banqueting and Event Chef Award' at the Craft Guild of Chefs Awards 2017. With over twenty years of experience, Karen is known for her ability to blend creativity with the precise formal traditions. Karen's main ingredients are creativity, leadership, culinary genius and efficiency. Rob has many years' experience within the events and hospitality industry and has won numerous awards over the years. With Michelin experience Robert is as comfortable with small intimate dinners to large experiential events. Robert is a complete foodie who always has his finger on the pulse of the next big thing and is at his best when bringing that element of fun to client events. Both Karen and Rob work with our onsite chefs and kitchen teams to ensure our menus are on trend, in season and showcase the best of British produce.

Our Spring Summer menus feature specially curated menus from our Gathered Table Chefs such as Ollie Dabbous and Jose Pizzaro, a great addition to any event.

Sustainability is at the heart of everything we do, so we have reduced our beef dishes and increased our plant-based options. Our plant-based dishes feature high on our menus, in fact they are top of the list! Our plant-based menus are so good, you'll never leave crying 'but where was the meat'. But if meat and dairy is your thing, then we'll make sure its high quality and welfare. Our team is on hand to discuss how we can support your own sustainability objectives.

Wellness is important to us too, so we have incorporated healthy menus and key information about foods to eat during the day to address issues, such as stress, concentration, and fatigue showcased through our plant-based specific menus to our Fuelling not Feeding DDR packages.

Our food is seasonal and more importantly built around local suppliers. Now more than ever supporting our supplier communities is integral to our approach and with our venues in and around London we have a fantastic ready-made supply chain and you'll see that our local suppliers feature throughout our menus.

Finally, we really do understand the role great food can play in making your event a success and our extensive menus can provide you with everything you need. Whether its interactive food concepts to inspire the creative or simply providing food which delights to sustain you and your guests throughout your event. We've got you covered.

—
WE LOVE TO TELL STORIES THROUGH OUR FOOD AND DRINK

we use our creativity
to link our food
to the unique nature
of our venues

—



David Griffen Photography

ALLERGEN INFORMATION

Do you have a food allergy or intolerance? We provide allergen information on the 14 major allergens.

Please speak with your event manager or sales executive, and details of allergens in any of our dishes can be provided for your consideration.

At your event there will be an 'Allergen Folder' available at all buffet stations on your event catering floor / area should you or your guests have any questions on the day.

Please note, as with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavour to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. We encourage our customers with food allergies and intolerances to let our staff know, so we can better cater for them. We are happy to provide further detail on ingredients and how they were handled to allow you make an informed decision as to whether the food is suitable for you.



LUPIN



MUSTARD



MOLLUSCS



NUTS



PEANUTS



CRUSTACEANS



FISH



EGG



CELERY



SULPHUR DIOXIDE
& SULPHITES



SOYBEAN



MILK



SESAME



CEREALS
CONTAINING
GLUTEN

if you have
any concerns

PLEASE SPEAK TO A MEMBER OF STAFF



A row of tall, clear glasses filled with smoothies in various colors: green, yellow, and pink. The glasses are arranged in three parallel lines on a dark, reflective tray. The background is dark and out of focus. A thin gold horizontal line runs across the middle of the image. A white rectangular box with a thin gold border is centered over the text.

BREAKFAST AND REFRESHMENTS



breakfast and refreshments

TEA AND COFFEE

Our teas and coffees include a selection of classic, fruit, herbal and organic teas. Fairtrade and Rainforest Alliance certified coffee.

We work with leaders in the provision of tea and coffee. We have a wide range of blends and single origin coffees, roasted in a roastery in Yorkshire, to suit the varying tastes of today's sophisticated coffee consumer.

We offer only premium speciality teas. Unique. Hand-picked and organic. Sourced solely from ethical growers.

Tea and coffee	£3.75
Tea, coffee and biscuits	£4.25
Tea, coffee and chefs selection of cakes	£7.25
Still and sparkling mineral water (750ml)	£3.75
Freshly squeezed orange juice (per litre)	£11.75
Cranberry juice (per litre)	£5.25
Homemade lemonade (per litre)	£9.50
Sparkling elderflower (per litre)	£8.50
Soft drinks (330ml can)	£2.75
Still water infused with seasonal fruits or herbs (6 litres serves 25 guests)	£18.00

BREAKFAST

All our breakfast menus are served with freshly brewed Fairtrade coffee, English breakfast tea and a selection of herbal infusions.

Morning Bakery Section **£7.95**

A selection of freshly baked mini-Danish pastries and croissants

Plant Based Breakfast (VE) **£20.00** (minimum 10 guests)

Includes:

Date and coconut granola, burst blueberries, chia seeds, soya yoghurt
Spiced tomatoes on toast, garlic and cashew butter
Cream cheese bagel, nori marinated carrots, watercress, capers
Rainbow fruit skewers

Breakfast Baps **£8.95** (minimum 10 guests)

Please **choose two** and we will serve 50% of each.

Portobello mushroom, spinach, tomato and mushroom ketchup (VE)
Dry cured back bacon and homemade tomato ketchup
Cumberland sausage with classic HP sauce

Breakfast Bento Box **£16.00** (20-70 guests)

Please **choose one box type** for your event and advise us of any dietary requirements.

Chickpea shakshuka, scrambled tofu, green chillies, grilled flat bread, orange & mint salad (VE)
Buttermilk pancakes, blueberries, macerated strawberries, crème fraiche, maple syrup, yoghurt & granola (V)
H Forman's London cured smoked salmon, soft-boiled free-range eggs, toasted bagel, dill butter, wild rocket

Feeling hungry? Why not add... (minimum 20 guests per item)

Coconut and quinoa bircher, poached apricots, maple baked seeds (h) (VE) **£6.95**
Toasted banana bread, chia and raspberry jam (V) **£5.95**
Bacon naanwich, curried ketchup, pickled mustard seeds **£6.25**
Plant based coconut yoghurt, cherry & blue berry granola (h) **£6.95**
Rainbow fruit skewers (h) (VE) **£7.50**

(VE) Vegan / Plant-based

(V) Vegetarian

(h) Healthy choice

* Highly seasonal product and may be limited in availability



For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask your Events Coordinator.

All prices are exclusive of VAT



LUNCH

V

Lunch

SIMPLE SANDWICH

£17.95 (6-60 guests)

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.

Includes one and half rounds of sandwiches with chef's choice of up to five fillings, Tyrrells crisps, rice crackers or crisp breads and a seasonal fruit bowl.

Sample sandwich selection:

Turmeric, ginger and carrot houmous, naked slaw wrap (VE)

Mexican bean and avocado (VE)

Scottish smoked salmon and dill cream cheese

New York deli

Chicken Caesar tortilla wrap

WHY NOT ADD...

Fruity flapjack or chocolate brownie bites £2.25

Seasonal salad £5.25

WORKING LUNCH

£29.95 (20-45 guests)

Our working lunch menu is the perfect option for when time is of the essence and you need to work straight through.

Please choose three items per person and two salads. We recommend choosing one item from each section.

Plant based (VE)

Crispy Korean cauliflower, gochujang and maple glaze, coriander chutney

Beetroot humus, breakfast radishes, rainbow carrots (h)

Pea, mint and courgette fritters, coconut tatziki

Fish

Forman's salmon and English asparagus* tart, lovage salsa verde

Crab and spring onion pakoras, masala spiced yoghurt, nigella seeds

Gin cured sea trout, baby cucumbers, pickled fennel and dill

WORKING LUNCH CONT

Meat

Jerk chicken, mango jam, allspice

Sumac spiced lamb, sweet pea and mint yoghurt, toasted bun

Parmesan arancini, slow cooked ragu, basil pesto

Plant based salads

Cob salad, coconut bacon, toasted seeds, maple dressing

Ancient grains, peas, mint, charred courgettes and parsley (h)

Roasted heritage roots, baby spinach, sunflower seeds, carrot top gremolata

Hispi, carrot and fennel slaw, toasted pecans

Marinated tomatoes, cucumbers, black olives, wild rocket (h)

WHY NOT ADD...

An extra working lunch item £5.25

An extra salad item £5.25

One round of sandwiches £7.95

British cheeseboard, Peters Yard biscuits, celery, grapes £9.50

Rainbow fruit skewers £7.50

Seasonal mini fruit tarts £3.95

OUR LONDON LARDER IS OUR SECRET INGREDIENT. A SPECIALLY SELECTED GROUP OF LOCAL SUPPLIERS WHOSE COMMITMENT TO QUALITY IN THEIR FIELD IS UNMATCHED. THEIR PRODUCTS GIVE OUR MENUS A SENSE OF PLACE, ONE THAT REFLECTS OUR LONDON HERITAGE AND BASE.

(VE) Vegan / Plant-based

(V) Vegetarian

(h) Healthy choice

* Highly seasonal product and may be limited in availability



For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask your Events Coordinator.

All prices are exclusive of VAT

Lunch

BENTO BOXES

£29.25 (15-70 guests)

Our bento boxes are the perfect touch free option and provide your delegates with a mini three course lunch packed full of flavour and energising dishes which not only taste fantastic but look great too. **Please choose one box type** for your event and advise us of any dietary requirements.

For groups with large numbers of special dietary requirements, we would recommend choosing the Plant Based, Poke Bowl or Indian Street Food boxes.

Plant Based (VE)

Summer squash, black quinoa, charred onions, sunflower seed dressing

Sweet pea pancake, wild rocket, pea and caper salsa

Red pepper humus, pickled baby cucumbers, rocket and toasted buckwheat

Outdoor rhubarb, vanilla yoghurt, crushed meringues

Poke Bowl

Hawaiian chicken, charred pineapple, chilli jam

Sticky rice, sweet peas, spring onion, coriander (V)

Asian pickles, toasted peanuts, siracha mayonnaise (V)

Coconut, mango cake, ginger syrup, coconut cream (V)

Indian Street Food

Spiced cod bonda, salted cucumber raita

Chana masala, tandoori carrots, coriander cress (VE)

Kachumber salad, tomato and red onion (VE)

Gulab jamun, toasted pistachios, rose syrup (V)

London Larder (£2.50 supplement)

Charcuterie from Cobble Lane, house pickles

Forman's London cured smoked salmon, shaved fennel and dill

Paxton and Whitfield's cheese selection (V)

Salad of grains and seasonal vegetables from New Covent Garden Market (VE)

OUR LONDON LARDER IS OUR SECRET INGREDIENT. A SPECIALLY SELECTED GROUP OF LOCAL SUPPLIERS WHOSE COMMITMENT TO QUALITY IN THEIR FIELD IS UNMATCHED. THEIR PRODUCTS GIVE OUR MENUS A SENSE OF PLACE, ONE THAT REFLECTS OUR LONDON HERITAGE AND BASE.

(VE) Vegan / Plant-based

(V) Vegetarian

(h) Healthy choice

* Highly seasonal product and may be limited in availability



For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask your Events Coordinator.

All prices are exclusive of VAT

Lunch

GREAT BRITISH PICNIC

£39.50 (minimum 25 guests)

To celebrate the Queen's Jubilee this year, why not treat you and your guests to our Great British Picnic menu full of delicious classics showcasing produce from our London Larder.

Includes all items listed below.

Red onion, cheddar and watercress tart (V)

Chickpea and beetroot falafel, lemon tahini dip (VE)

Cobble Lane cured meats, house pickles, cornichons

Paxton and Whitfield cheeses, celery sticks, cherry vine tomatoes, baby cucumbers (V)

Forman's London cured Scottish smoked salmon, fennel and celeriac remoulade

Baby vegetables, butterbean humus, toasted rye crumb (VE)

Chefs' seasonal salads (VE)

Artisan breads and whipped butter (V)

All served with a selection of chutneys, dressings and pickles

-

Eton Mess, mini meringues, British berries (50%)

Classic rhubarb and custard tart (50%)

(VE) Vegan / Plant-based

(V) Vegetarian

(h) Healthy choice

* Highly seasonal product and may be limited in availability

Why not add a glass of non-alcoholic fizz or summer mocktail to really get into the theme?

Noughty De-Alcoholised Organic Sparkling Wine

Thomson and Scott (per bottle) £25.00

Summer mocktails (per litre jug) from £25.00



For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask your Events Coordinator.

All prices are exclusive of VAT



Lunch

FORK BUFFET

£36.25 (minimum 30 guests)

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 including a vegetarian option with accompanying side dish, seasonal salads and one pudding.** All served with artisan bread and butter.

Why not let our Chef choose your menu for a slighter better price of £32.00 per person. Please advise us of any dietary requirements.

For seated fork buffets, a supplement charge of £3.00 per person applies to cover service and linen. Please check with your event manager if you have adequate space for a seated buffet.

Buffet 1

Roasted beets, shaved fennel, marinated goats' cheese, orange and toasted hazelnuts (V)
Hot smoked salmon, soft boiled egg, charred spring onion, tartar dressing
Spiced chicken, mango and avocado salsa (h)
Chefs' seasonal salad (VE)
Tomato, basil, wild rocket and olives (VE)
New season potatoes (VE)
-
Lemon posset, fresh raspberries, shortbread crumble (V)

Buffet 2

Sweet potato curry, coriander sambal, toasted cashews (VE)
Smoked haddock croquette, baby spinach, gribiche, grated yolk
Slow cooked beef, chimichurri dressing
Chefs' seasonal salad (VE)
Green beans, heritage beets, pickled red onions (VE)
Pea basmati (VE)
-
Milk chocolate tart, salted caramel, crème fraiche (V)

Buffet 3

Charred hispi cabbage, satay glaze, peanut salsa (VE)
Soft polenta, roasted cod, Cobble Lane Nduja, parsley salad
Katsu chicken, Asian greens, coriander oil
Chefs' seasonal salad (VE)
Asian slaw, toasted sesame, miso mayonnaise (V)
Sticky rice
-
Strawberry trifle, Victoria sponge, vanilla cream (V)

(VE) Vegan / Plant-based

(V) Vegetarian

(h) Healthy choice

* Highly seasonal product and may be limited in availability



For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask your Events Coordinator.

All prices are exclusive of VAT

A top-down view of a white bowl filled with a vibrant pink acai bowl. The bowl is topped with a variety of fresh fruits: sliced bananas, several whole blueberries, two large strawberries, and two slices of kiwi. A generous amount of golden-brown granola is piled at the bottom of the bowl. The bowl is set against a light grey, textured background. A semi-transparent dark green horizontal bar is overlaid across the middle of the bowl, containing a white text box with a thin gold border.

FUEL NOT FEED DAY DELEGATE PACKAGE



fuel not feed day delegate package

DAY DELEGATE CATERING PACKAGE

The idea of **fuelling not feeding** is a concept that will appeal to many of our clients who want to book full day packages. Guests that have breakfast, lunch and sugary snacks through the day during all-day conferences will often feel sluggish and tired as the day goes on. This in turn means concentration levels and focus can drop. Our package will **fuel your guests**, keeping them **revitalised, fresh** and **engaged** throughout the day.

Fuel your delegate's potential with our fantastic day delegate package including a diverse range of options using quality **fresh ingredients** and **sustainable products**.

Why not have a healthy swap and choose fresh apples in the afternoon, you know what they say, 'an apple a day keeps the doctor away'...

£56.50 (min number of 20)

Package includes:

- ❖ **Fuel** the start of the day with a selection of freshly baked goods, individual yoghurt and granola pots and fresh fruit
- ❖ **Energise** your morning with raw vegan flapjack and / or date chia seed coconut energy balls
- ❖ **Feed** yourself at lunch time with our delicious hot fork buffet (to include two main dishes, chefs' choice) or bento box (chefs' choice)
- ❖ **Rejuvenate** your afternoon with some treats including a selection of mini cake bites

Freshly brewed Fairtrade coffee, English breakfast tea and a selection of herbal infusions will be served throughout each break and a reduced service available throughout your day so your delegates can grab a tea and coffee whenever they need a top up.

V - Vegetarian, VE - Vegan

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask your Events Coordinator.

All prices are exclusive of VAT

Energise your elevenses or rejuvenate your afternoon by adding:

Our signature granola - oats, cherries, chia seeds, earl grey low-fat yoghurt and honey	£6.00
Oatmeal, peanut butter bar	£3.75
Chia, date and coconut energy truffles	£2.75
Skinny blueberry muffin with oats and bran	£4.50
Breakfast baps – Portobello mushroom, dry cured bacon or Cumberland sausage	£5.95
Smoothies in mini milk bottles (please choose one)	£3.25
Strawberry and banana	
Mango and passionfruit	
Spinach, cucumber, apple and avocado	





RECEPTION / PARTY MENUS

V

reception / party menus

CH&CO SIGNATURE NIBBLES

£7.95 (minimum 10 guests)

Should you require your nibbles to be individually portioned, please choose two items per person otherwise, please choose four items which will be served and displayed across the bar and poseur tables.

Please choose four items. Or let our Chef choose your nibbles for a slighter better price of £7.00 per person.

- Vegetable and kale crisps (VE)
- Sea salt crisps (VE)
- Spicy Spanish broad beans (VE)
- Wasabi peas
- Parmesan, beetroot and caraway seed lollipops (V)
- Tomato & smoked paprika picos (V)
- House spiced nuts (V)
- Belazu olives (VE)
- Tandoori spiced popcorn (VE)
- Cornish sea salt popcorn (VE)

(VE) Vegan / Plant-based

(V) Vegetarian

(h) Healthy choice

* Highly seasonal product and may be limited in availability



For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask your Events Coordinator.

All prices are exclusive of VAT

reception / party menus

CANAPES

Minimum 20 guests

Our canapes are delicious **bite-size delights** and **perfect for a pre-dinner selection** or **drinks reception**.

4 choice	£15.95	(chefs' choice, for pre-dinner drinks receptions only. If you are having a drinks reception without dinner, please choose a minimum of six canapes)
6 choice	£21.95	Chefs' choice £19.45
8 choice	£26.95	Chefs' choice £24.45
Additional item	£3.75	Chefs' choice £3.25

Please choose from the following:

Plant based (VE)

Purple cauliflower bhajis, spiced mango puree, coriander salt
Spring onion bonda, coconut yoghurt raita, lime pickle puree
Roast pepper tartlet, black olive tapenade, "feta"
Falafel, harissa mayo, crispy shallot

Vegetarian (V)

Compressed cucumber, whipped feta, black olive crumb, mint
English asparagus*, pecorino tarts, brown butter hollandaise
Polenta chips, avocado puree, spiced tomato jam
Leek, summer truffle and smoked mozzarella arancini

Fish

Forman's smoked salmon, yuzu crème fraiche and tobiko
Sticky rice, line caught tuna, miso mayonnaise, onion seeds
Dorset crab tartlet, brown crab mayonnaise, fresh peas, pea powder
Cullen skink bon bon, seaweed salt, chive butter

Meat

Lebanese lamb, tahini yoghurt, honey, sesame and flatbread
Rioja poached chorizo, Manchego and aioli
Karaage fried chicken, Korean BBQ sauce
Bresaola, grilled artichoke, basil pesto

Pudding

Plant based chocolate and raspberry cup cocoa nib crumb
Mango and coconut tartlet cinnamon sugar, set custard
Lemon cone, English strawberries*, elderflower cream
Mini Macarons

(VE) Vegan / Plant-based

(V) Vegetarian

(h) Healthy choice

* Highly seasonal product and may be limited in availability



For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask your Events Coordinator.

All prices are exclusive of VAT

reception / party menus

SMALL PLATES / BOWL FOOD

Minimum 40 guests

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**. For a more substantial offer why not start with our 4 item chefs choice canape menu to one of the above options at £15 per person, to be enjoying during your first drink. Available for evening events only.

Please choose from the following:

4 Bowls	£29.95	Chefs' choice	£26.95
5 Bowls	£34.95	Chefs' choice	£31.95
6 Bowls	£40.50	Chefs' choice	£37.00
Additional Bowl	£6.95	Chefs' choice	£5.95

Plant based

Chana masala, summer beet pakoras, coriander yoghurt (VE)
Pea, courgette and coconut risotto, courgette chips (VE)
Cashew, paneer kofta, makhani lentils (V)
Heritage tomatoes, whipped burrata, basil oil, dried olives (V)

Fish

Slow cooked salmon, buttermilk, dill oil, shaved fennel, heritage radish
Thai cod cakes, cucumber salad, sweet chilli dipping sauce
Crispy skinned sea bass, San Marzano tomatoes, avocado, olives, basil
Classic prawn cocktail, Bloody Mary jelly, spiced avocado

Meat

Free range chicken katsu, milk bread, red miso, Japanese mustard mayo,
Aged beef burger, brioche bun, smoked cheddar, beer braised onions, beef glaze
Buffalo mozzarella, tomato confit, rocket, Cobble Lane salami, pecorino
Potato bonda, lamb keema, cucumber yoghurt, mint oil, crushed poppadum

Pudding

Affogato; vanilla parfait, espresso, ladies' fingers, amaretti biscuits (V)
Chai panna cotta, maple roasted apricots, toasted pistachio (VE)
Cherry clafoutis, chocolate crèmeux, cherry gel
Whipped cheesecake, macerated strawberries, lemon verbena, toasted granola (V)

(VE) Vegan / Plant-based

(V) Vegetarian


(h) Healthy choice

* Highly seasonal product and may be limited in availability



For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask your Events Coordinator.

All prices are exclusive of VAT

A dark blue sign with gold lettering and floral decorations. The sign features the text 'THE GATHERED TABLE' in a gold, serif font. The word 'GATHERED' is the largest and is enclosed in a gold rectangular frame. The words 'THE' and 'TABLE' are positioned above and below 'GATHERED' respectively. A smaller gold rectangular frame is centered over the word 'GATHERED', containing the text 'THE GATHERED TABLE' in a smaller, white, sans-serif font. The sign is decorated with floral arrangements, including pink and white hydrangeas, red and orange berries, and green foliage, which are visible at the top and bottom edges of the sign.

THE
GATHERED
TABLE

THE GATHERED TABLE

the gathered table

THE GATHERED TABLE CURATED MENUS

THE BEST AND BRIGHTEST MINDS IN FOOD, TECHNOLOGY AND SUSTAINABILITY HAVE JOINED FORCES TO PIONEER A RADICAL NEW COLLABORATION FOCUSED ON FOOD. HERE AT VENUES BY CH&CO, WE HOST A SERIES OF GATHERED TABLES THROUGHOUT THE YEAR, FOCUSING ON NEW INNOVATIONS AND UPCOMING TRENDS. THESE MENUS REALLY DO DAZZLE AND BRING THAT LITTLE BIT EXTRA TO AN EVENT.



JOSE PIZZARO SMALL PLATES SELECTION (MIN 20 GUESTS) £45.00

The Godfather of Spanish cooking in the UK, José believes that tapas is for everyone, including home cooks – it's all in the prep and keeping it simple. This mantra, along with his charm and passion for Spanish food, has made him a regular on many favourite foodie programmes, including Saturday Kitchen, Sunday Brunch and James Martin's Saturday Morning, to name just a few.

Ideal for drinks receptions as an alternative to bowl food or canapes. Available for evening events only.

£45 (minimum 20 guests)

Includes all items listed below.

Iberico Ham – Pan con Tomate
Leek and truffle croquettas
Charred octopus, Ramesco
Smoked trout, radish, watercress, Keta in sherry
Tomato salad, Salmerejo dressing
Santiago tart, Pedro Ximenez

(VE) Vegan / Plant-based

(V) Vegetarian

(h) Healthy choice

* Highly seasonal product and may be limited in availability



For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask your Events Coordinator.

All prices are exclusive of VAT



FOOD STALLS

V

food stalls

STREET FOOD MARKET STALLS

Minimum 50 guests per stall

Market food stalls offer a **creative addition** to larger canapé or bowl food receptions. They provide an **opportunity for your guests to interact with our chefs**, watch their **food being created** and enjoy the **sense of theatre** involved in its preparation. Our Executive chef Robert Milligan has developed these themed menus and food stalls from **around the world**. Some suggestions are given here, but we have many more ideas to suit your event, please just ask.

Our food stalls can also be a **great alternative to a traditional seated lunch or dinner** providing an interactive experience where our chefs will serve your guests from market stalls to **provide a real sense of theatre and occasion**. We will also circulate the food options around the room, ensuring that all your guests experience what each food stall is offering.

Two food stalls	£54.25
Party Package	£56.50 (three small plates and two market stalls)
Add a food stall	£20.25

(VE) Vegan / Plant-based

(V) Vegetarian

(h) Healthy choice

* Highly seasonal product and may be limited in availability

Green Sushi (VE)

A selection of plant-based Sushi including:

California roll – carrot & miso

Cali rice – seaweed salad roll

Nigiri – asparagus, toasted nori

Poke bowls – and pickled ginger

Katsu station

Katsu Sando is a Japanese style fried pork sandwich. Pork loin deep fried with panko breadcrumbs then covered in sweet and fruity Tonkatsu sauce and ketchup mixture. Served on toasted brioche with shredded cabbage.

Pork Katsu Sando

Crispy fried cauliflower wings (VE)

Salmon Katsu, panko crumb, Katsu curry

Sticky coriander rice, Japanese pickles, cucumber and carrot ribbons, lime wedges,

Shichimi Togarashi



For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask your Event Coordinator.

All prices are exclusive of VAT

food stalls

Bonda station

Classic South Indian Street food of spiced masala potatoes, fried in chickpea batter and finished with Indian classic roadside dishes:

Spiced potato bondas, coriander and chickpeas (VE)

Black lentil dahl, lamb keema and slow cooked butter chicken

Mango salad, coriander chutney, lime pickle, crushed poppadoms, grated paneer (V)

Gyros and souvlaki

A selection of traditional Greek snacks, typically served on or with a pita bread. This stall is vibrant, fresh and one of our most popular!

Char grilled halloumi, mint, parsley and fennel salsa (VE)

Slow cooked pork belly, oregano, garlic and smoked paprika

Chicken souvlaki, cucumber and feta salad

Soft pittas, toasted wraps, tzatziki, smoked chilli sauce, pickled red cabbage, shredded iceberg, charred lemon, red pepper humus

London Larder

Our London Larder is our secret ingredient. A specially selected group of local suppliers whose commitment to quality in their field is unmatched. Their products give our menus a sense of place, one that reflects our London heritage and base.

Cobble Lane cured meats; fennel salami, Coppa, Beer sticks, spicy Nduja

Paxton and Whitfield cheeses, house pickles, Peters Yard biscuits

Chorizo Scotch eggs **OR** sage & black pudding sausage rolls

Hand carved cured aged ham

Paul Rhodes breads from Greenwich, celery sticks, vine tomatoes, grapes, baby cucumbers and heritage carrots from New Covent Garden Market

Dirty Burgers

Guilty pleasures, full on 'Dirty Burgers' with all the trimmings for when you're ready to cut lose & let your hair down! Served with chilli fries, mayonnaise, Frenchie's mustard and ketchup.

'Dirty Cow'

Aberdeen Angus beef patty

Brioche burger buns

Aged Cheddar

Crispy bacon

Red onion pickles

Gem lettuce

Plum tomatoes

'Dirty Vegan'

Plant based patty

Sesame burger buns

Vegan cheese

Red onion pickles

Gem lettuce

Plum tomatoes

(VE) Vegan / Plant-based

(V) Vegetarian

(h) Healthy choice

* Highly seasonal product and may be limited in availability



For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask your Events Coordinator.

All prices are exclusive of VAT

food stalls

SOMETHING SWEET?

Minimum 50 guests per stall

Choose one from the following.

Churros, Doughnuts and Cannoli **£20.00**

A meal isn't a meal without something sweet to end on, well that's what we think anyway!

Spanish churros and spiced bitter chocolate
White chocolate cheese-cake cannoli, toasted pistachios
A selection of flavoured doughnuts

Broken mess **£12.75**

Enjoy our deconstructed Eton Mess bar full of delicious, sweet things for you to create your very own version of the classic Eton Mess. A selection of meringues, creams, curds, mousses, compotes, fudges, bakes and fresh fruit

The Sweet Shop **£10.75**

You can't beat a good old fashioned pick n mix. Choose your favourite and fill you boots (bag!).

Sample sweet shop menu:
Blue lemon sherbet
Rhubarb and custard bon bons
Dolly mixtures
Fizzy cola bottles
Flying saucers
Honeycomb

Pudding at the theatre **£26.75**

A real showstopper, our team of chefs will build a pudding table in front of your guests. Tailored to your event, this is a sweet treat with a difference

(VE) Vegan / Plant-based

(V) Vegetarian

(h) Healthy choice

* Highly seasonal product and may be limited in availability



For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask your Events Coordinator.

All prices are exclusive of VAT



FINE DINING



fine dining

Why not reward your team and colleagues with a fine dining experience at RSA House.

Please choose one starter, one main course and one pudding for the group and advise us of any dietary requirements. With your list of dietaries, chef will create a separate menu to cater for these guests.

Our fine dining menu is served with Fairtrade coffee and petits fours.

£52.75
(Minimum 20 guests)

STARTER

Beetroot tartare, whipped avocado, pickled shallots, smoked beets, lilliput capers (VE)

Cauliflower puree, "mushroom scallops", roasted cauliflower, tempura leaves, golden raisins (VE)

Chilled pea velouté, aged feta, cracked hazelnuts, dill oil & crème fraiche (V)

Whipped burrata, seared summer squash, confit green tomatoes, pumpkin seed granola (V)

Dorset brown crab tart and saffron custard, smoked tabasco spiced tomato sauce, compressed cucumber, tarragon

H. Forman's gin cured salmon, buttermilk sauce, chive oil, toasted seeds, bronze fennel

Cobble Lane Cured bresaola, pickled summer vegetables, ricotta, black currants

PLANT BASED COMMITMENT

SUSTAINABILITY IS AT THE HEART OF EVERYTHING WE DO AND PLANT-BASED DISHES FEATURE HIGH ON OUR MENUS, IN FACT THEY ARE TOP OF THE LIST! OUR PLANT-BASED MENUS ARE SO GOOD, YOU'LL NEVER LEAVE CRYING 'BUT WHERE WAS THE MEAT'. BUT IF MEAT AND DAIRY IS YOUR THING, THEN WE'LL MAKE SURE ITS HIGH QUALITY AND HIGH WELFARE. OUR TEAM IS ON HAND TO DISCUSS HOW OUR VENUES CAN SUPPORT YOUR OWN SUSTAINABILITY OBJECTIVES.

(VE) Vegan / Plant-based

(V) Vegetarian

(h) Healthy choice

* Highly seasonal product and may be limited in availability



For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask your Events Coordinator.

All prices are exclusive of VAT

fine dining

MAIN COURSE

Roast tomato and fennel tart, roast pepper puree, horseradish & crispy capers (VE)

Shitake gyoza, sweet potato puree, miso glazed King oyster mushroom, crispy lotus root, teriyaki dressing (VE)

Summer squash tortelloni, sage cream, baby spinach, Berkswell cheese, rapeseed oil (V)

*St Georges mushroom and English asparagus tart, duck egg custard, spring greens, chive butter (V)

Sea bass, spring greens, mussels, chive butter, new season potatoes

Seared Scottish sea trout dill and cucumber relish, crushed Jerseys, charred leeks, buttermilk

Free range chicken, white onion puree, gnocchi, wild garlic emulsion, new season carrots, sweet pea dressing

Slow roasted, garlic & lemon lamb shoulder, piquillo peppers, aligot potato, caramelised fennel

Aged British sirloin of beef, truffle mash, roscoff onion, carrot puree, charred broccoli (£5 supplement)

(VE) Vegan / Plant-based

(V) Vegetarian

(h) Healthy choice

* Highly seasonal product and may be limited in availability



For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask your Events Coordinator.

All prices are exclusive of VAT

fine dining

PUDDING

Matcha and lime tart, raspberries, mango sorbet (VE)

Set oat cream, summer rhubarb, ginger & almond crumble, torched meringues (VE)

Dark chocolate delice, hazelnut crémaux, cinder toffee, crème fraiche

Buttermilk panna cotta, macerated English strawberries, black pepper tuilles, muscovado meringues

Cherry and pistachio tart, cherry puree, vanilla ice cream, pistachio brittle (V)

Salted honey and almond tart, milk ice cream, rhubarb puree (V)

Lemon posset, passion fruit curd, coconut crumb, toasted hazelnuts (V)

PLANT BASED COMMITMENT

SUSTAINABILITY IS AT THE HEART OF EVERYTHING WE DO AND PLANT-BASED DISHES FEATURE HIGH ON OUR MENUS, IN FACT THEY ARE TOP OF THE LIST! OUR PLANT-BASED MENUS ARE SO GOOD, YOU'LL NEVER LEAVE CRYING 'BUT WHERE WAS THE MEAT'. BUT IF MEAT AND DAIRY IS YOUR THING, THEN WE'LL MAKE SURE ITS HIGH QUALITY AND HIGH WELFARE. OUR TEAM IS ON HAND TO DISCUSS HOW OUR VENUES CAN SUPPORT YOUR OWN SUSTAINABILITY OBJECTIVES.

(VE) Vegan / Plant-based

(V) Vegetarian

(h) Healthy choice

* Highly seasonal product and may be limited in availability



For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask your Events Coordinator.

All prices are exclusive of VAT

fine dining

WHY NOT ADD?

Cheese course **£10.75**

Please choose one:

Paxton and Whitfield cheese selection, Peters Yard crackers, fig jam, celery

Mrs Kirkham's Lancashire cheese, Blackberry eccles

Oxford blue, purple figs, Cobble lane pancetta, Minus 8 vinegar

Baron Bigod, apple and radish salad, mustard seeds, pecans

Amuse Bouche (pre starter) **£4.75**

Please choose one:

Cauliflower cream, curry oil, toasted almonds (V)

Mushroom velouté, truffle foam, cepe powder (V)

Shot of chicken, consommé jelly, bavarois, thyme crumble

Cured sea trout, lemon panna cotta, fennel jam

(VE) Vegan / Plant-based

(V) Vegetarian

(h) Healthy choice

* Highly seasonal product and may be limited in availability



For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask your Events Coordinator.

All prices are exclusive of VAT

reception / party menus

LATE NIGHT SNACKS

(Minimum 40 guests)

Only served in addition to fine dining and evening menus.

Please choose one of the options below for all your guests.

Sourdough pizzas (chefs choice) £10.75

Why not add triple cooked chips? £5.25

Biryani box – choose from Buttered chicken £12.75
or Tandoori cauliflower

A selection of hot baps (**choose two** and 50% of each will be served) £8.50

Smoked Bacon Baps

Cumberland sausage baps,

Mushroom and Halloumi Baps

(VE) Vegan / Plant-based

(V) Vegetarian

(h) Healthy choice

* Highly seasonal product and may be limited in availability



For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask your Events Coordinator.

All prices are exclusive of VAT

WE'VE GOT

London covered



6



8



3



5



ROYAL COLLEGE OF PHYSICIANS

WOBURN HOUSE

BMA HOUSE

RIBA

41 PORTLAND PLACE



GRAY'S INN

FOUNDERS' HALL

IRONMONGERS' HALL

GOLDSMITHS' HALL

PLAISTERS' HALL

COOPERS' HALL

113 CHANCERY LANE

GOLDSMITHS' CENTRE

58VE

St. Paul's Cathedral

BILLINGSGATE AND THE VAULTS

OLD CLOTHWORKERS' HALL

V EXHIBITION LONDON

7

DARTMOUTH HOUSE

THE ROYAL SOCIETY

RSA HOUSE

PRINCE PHILIP HOUSE

ONE BIRDCAGE WALK

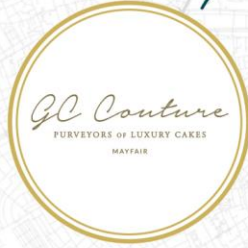
Trafalgar Square

St. Paul's Cathedral

The Shard

Houses of Parliament

1



7

DARTMOUTH HOUSE

THE ROYAL SOCIETY

RSA HOUSE

PRINCE PHILIP HOUSE

ONE BIRDCAGE WALK

10



1



9

1 THE GINGER PIG SE1

6 SOHO SANDWICHES N18

2 PAXTON AND WHITEFIELD SW1Y

7 GC COUTURE W1Y

3 H FORMAN & SON E3

8 COBBLE LANE N1

4 PAUL RHODES BAKERY SE10

9 BRINDISA SW12

5 BRITISH PREMIUM MEATS HA9

10 JAMES KNIGHT SE11

V OLD ROYAL NAVAL COLLEGE, GREENWICH



4



V

MAKE IT AN
o c c a s i o n
