

## Refreshment Breaks

Fairtrade coffee, tea, shortbread and flapjack	£3.65pp
Fairtrade coffee, tea and tray bake	£3.95pp
Fairtrade coffee, tea and mini pastries	£4.50pp
Fairtrade coffee, tea and fruit	£4.25pp
Indulgent hot chocolate and madeleines	£4.65pp

### Afternoon Tea (min 6 guests) £21.00pp

Tea and coffee, buttermilk fruit scones with Cornish clotted cream and jam, selection of traditional afternoon tea cakes and classic finger sandwiches

## Soft Drinks

Selection of soft drinks	£2.50 per 330ml
Vivreau purified drinking water (still and sparkling)	£3.00 per 750ml bottle
Elderflower presse	£4.00 per 1 litre jug
Homemade lemonade	£5.50 per 1 litre jug
Selections of juices (orange, apple and cranberry)	£5.00 per 1 litre jug
Home pressed seasonal juice	£8.00 per 1 litre jug
Freshly squeezed orange juice	£9.00 per 1 litre jug

## Morning Breaks

For a minimum of 8 guests

Start your day at the RIBA with one of our delicious breakfasts, all served with Fairtrade coffee and a selection of herbal teas

### Light breakfast (v)

£14.00pp

Avocado and slow roast tomato on rye, homemade coconut smoothie, soya yoghurt & fruit pots, squeezed orange juice, seasonal sliced fruit, honey and granola pots

### Taco breakfast bar

£16.95pp

Fruit yogurt, honey and granola pots, seasonal sliced fruit, plus a tacos breakfast bar:

Soft or toasted, chorizo or prawns, spring onion omelette, black beans & fresh tomatoes, crisp potatoes, avocado salsa, sour cream, grated cheddar cheese and pickled carrot

### Classic butties

£8.00pp

A choice of soft white baps filled with Cumberland sausages, Sussex sweet cured bacon and Chestnut mushroom, mascarpone & spinach (v)

Served with homemade tomato and apple ketchup and classic HP sauce

### Porridge & Bircher muesli bar (v)

£11.00pp

Taking the best base, combining with tasty milks, topping with unique & interesting sweeteners, super foods and dried fruits gives you something more exciting to start the day with.

Gluten free oats

£2.50pp (suppl)

## Accompaniments

Seasonal fresh fruit bowl

£2.50pp

Selection of baked biscuits (min 6 guests)

£3.00pp

Chef's selection of cakes (min 6 guests)

£4.00pp

Avocado on rye (min 6 guests)

£4.50pp

Buttermilk fruit scone with clotted cream and jam (min 6 guests)

£4.50pp

Honey and granola pots

£2.75pp

## Working Lunch Breaks

Our working lunch break menus offer delegates a light lunch option and has been designed to be enjoyed whilst you work. Should you want something more substantial or you have more than 70 delegates, we recommend the bowl lunch or banqueting menu.

### Bento Box

£16.50pp

For a maximum of 50 guests

Our deli lunch comes in a bento lunch box that includes two salads, protein and pudding.

Please choose one menu per event and advise us of any dietary requirements in advance so Chef can create a similar box.

### Menu 1

Grilled chicken Caesar, free range chicken, baby gem leaves, Parmesan

New potatoes and shallot dressing (v)

Creamy egg & crouton salad (v)

Apple and hazelnut slice

### Menu 2

Smoked trout, lentils and almonds

Baby spinach and green bean salad (v)

Roasted cauliflower and lemon vinaigrette (v)

Blackberry cake

### Menu 3 (v)

Hummus, chickpeas and smoked peppers

Courgette, pine nuts and mint

Rocket & tomato salsa, crunchy taco

Plum tart

### Menu 4

Confit duck, cucumber & carrot salad

Bulgar wheat, mint & pomegranate (v)

Sugar snaps and garden peas, peanut dressing (v)

Cardamom and ginger panna cotta, feuilletine

## Deli Bar

£24.00pp

For a maximum of 70 guests

Our cold buffet is served on platters so delegates can select their favoured combinations. All cold buffets include a seasonal fruit bowl.

Please choose from one of the below buffets per event and advise us of any dietary requirements in advance.

### Buffet 1

Poached salmon, roasted aubergine and cherry tomato

Roast chicken breast slices, nut free basil pesto, vine ripened tomato and spinach leaves on granary bread

Creamy Italian mozzarella, vine ripened tomato and nut free basil pesto on focaccia bread (v)

Salads (v):

Green beans, pine nuts and raisins

New potatoes, mint, shallot vinaigrette

Caramel apple tartlet

### Buffet 2

Corn fed chicken, roasted broccoli, honey dressing

Hummus, falafel, tzatziki, red & yellow peppers and mixed leaves in a flatbread (v)

Forman's of London poached salmon, dill and black pepper cream cheese, cucumber in a tortilla wrap

Salads (v):

Fattoush

Butternut and grain salad, tarragon, pumpkin seeds

Berry and frangipane cake

### Buffet 3

Mustard glazed gammon, watercress salad, shaved parsnips and apples

Cheddar & courgette tart (v)

Tuna in a Nicoise dressing, sliced free range British egg, vine ripened tomato on granary bread

Salads (v):

Orzo pasta, tomato tapenade

Roast sweet potatoes, sugar snaps and pea's cumin dressing

Treacle tart with blackberries and clotted cream

### Add-on:

Cheese board £7.95pp

Artisan bread with butter £2.50pp

Sea salt crisps £1.00pp

1x round of sandwich per person (Chef's choice of two fillings) £3.50pp

Herb marinated olive, spring onions and chilli £2.00pp

Honey spiced and smoked nuts £1.95pp

All prices are excluding VAT

## Why not add to your Bento Box, Deli Bar or Bowl Lunch:

### Finger Bites add-ons only

All served on platters on the catering buffet.

4 Finger bites £12.00pp      8 Finger bites £22.50pp

### Brioche sliders

Angus beef, bacon jam, oghlesfield cheese

Tempura tomato, feta, gherkin, dill mayo

Lemon chicken, bhaji crisp, mango, chilli

Pulled pork, avocado, chilli, sticky maple, sauce

Crab, papaya salad, gochujang mayo

### Meat

Pork & black pudding croquettes

Buttermilk chicken, tamarind mayo

Beef brisket, English mustard, pickled cabbage, flatbread

Garlic and cumin lamb kebabs, mint yoghurt

### Fish

Garlic and parsley king prawn skewers

Crab cake, chilli and coriander jam

Beetroot cured salmon, crème fraiche, sweet cucumber

Chiu yim squid, plum sauce

Fish & chips, tartare sauce

### Vegetarian

Pea, ricotta and couscous spring rolls, mint yoghurt

Truffle and wild mushroom macancini, shallot dip

Peanut tofu, rice paper rolls, crunchy veg

Goats cheese, beetroot and onion tartlet

Sweet tomato and celeriac omelette, basil

### Pudding Bites

Lemon tart with vanilla fudge

Blueberry Madeleines

Marshmallow and chilli brownies

Peanut butter buttercream cookie sandwich

Apple and cinnamon pasty

All prices are excluding VAT

# Lunch / Dinner Events

## Bowl Menu

For a minimum of 70 guests

For something more substantial, choose from our bowl food menu, which is tray and station served allowing your guests time to mingle and network while enjoying tasty treats in small bowls – perfect for any event. When choosing one of your savoury dishes must be cold.

70 – 120pax

£19.00 for 3 bowls (2 savoury; 1 sweet)

Additional bowls are £6.50 per bowl

121 – 400pax

£24.50 for 4 bowls (3 savoury; 1 sweet)

☺ cold bowls, all other bowls are served warm

## Meat

Pork & leek sausages, potato purée, caramelised apples

Harissa lamb, hummus and chickpeas salad, cumin and mint, flatbread ☺

Braised beef con carne, rice, sour cream

Corn fed chicken, lentil and parsnip, parsley

## Fish

Poached salmon pie, leeks and peas, tarragon crème fraiche ☺

Confit Hake, potatoes and red pepper, salsa verde ☺

Scallops, celeriac purée, chorizo sauce vierge

King prawns, jambalaya, smoked pepper yoghurt

## Vegetarian

Wild mushrooms, gnocchi, young leaves, basil, pecorino

Baked celeriac, pears and chestnuts, pea shoots ☺

Black turtle beans, avocado salsa, rice

Seasonal handmade tortellini, rocket tapenade

## Puddings

Almond and plum frangipane

Yogurt and vanilla pannacota with poached rhubarb

Passion fruit brulee with pistachios

Basil infused white chocolate cream with raspberry crumble

## Add-on:

Upgrade to a standing hot & cold fork buffet

£10.00pp

Upgrade to our Premium seated fork buffet (70 guests to 200 guests)

£12.00pp

All prices are excluding VAT

## Banqueting Three Course Menu

Suitable for 10 to 250 Corporate or Private Clients

Please select one starter, one main dish and one dessert for the whole party plus a vegetarian option if applicable. A three-course plated lunch or dinner menu includes freshly brewed Fairtrade coffee, herbal teas and petit fours

Prices for parties of 80-250 guests

£48.00pp (£12pp suppl for numbers below 80)

### Starters

Salt cod brandade, quail's egg, wild mushrooms dressing

Caramelized sea scallops, artichoke, lentil and hazelnut

Hot smoked salmon, cured salmon, parsley, turnips, watercress

Sauté of wild mushrooms, turnips, smoked cauliflower, chervil (v)

Beetroot tartare, goat's curd and walnut dressing, parsnips (v)

Slow cooked beef tongue, lentils, caper and parsley vinaigrette

Pressed rabbit terrine, speck, sweet corn, young leaves

### Mains

Fillet of cod, wild mushroom broth, salsify, shrimps and coriander

Halibut, peas and lardon, parsnip purée, caper lemon jus (£5 suppl)

Butternut squash two ways, pickled shallot, romanescos and apple vinaigrette (v)

Ravioli of caramelised onion, cavolo nero, tomato, pecorino (v)

Roast pigeon, beetroot and mascarpone, baby turnips and pears, potato crisp

Hereford beef fillet, short rib, artichoke puree and spinach, jus, café de Paris butter (£10 suppl)

Smoked lamb cutlet, grilled cannon, potato purée, crumbed marrow bone

Roast Venison, bolognese croquette, baby beets and carrots, celeriac purée, fig jus (£3 suppl)

### Desserts

Pistachio financier, raspberries, beetroot gel, vanilla and goats cheese mousse

Hazelnut cake with lime curd, salted caramel cream, hazelnut brittle

Ecuadorian chocolate delicé, chocolate crisp

White chocolate panna cotta, orange sorbet, white chocolate tuile

Lime tart, coconut mousse, mini raspberry meringue

Vanilla cheesecake, blackberry compote, apple sorbet

### Add-on:

Palate cleanser of lime sorbet £3.50pp

2nd course option £6.50pp

Cheese plate / board £7.95pp

Macaroons £2.50pp

All prices are excluding VAT

## Evening Receptions or pre-dinner

### Bar Nibbles

Please choose from the selection below to enhance your drinks reception.

£5.75 for 3 choices

Bacon and parmesan popcorn

Gruyere cheese bites (v)

Herb marinated olive, spring onions and chilli (v)

Wasabi peas (v)

Root vegetable crisps (v)

Honey spiced and smoked nuts (v)



## Formal Canapé Menu

Prices for parties of 50 - 400 guests (£1pp suppl for numbers below 50)

£21.00 for 6 canapés

£25.00 for 8 canapés

Additional canapés: £3.75 per canapés

© cold canapés, all other canapés are served warm

### Meat

Crispy curried frogs legs, tamarind and coriander mayo

Confit corn fed chicken, apricot and thyme, crispy skin ©

Lavender lamb skewers, pickled cucumber, yoghurt

Pressed ox tongue, caper salsa Verde

Sweetcorn chowder and chorizo foam

### Fish

Smoked eel and golden sultana lollipop

Seared queen scallops, hazelnut and coriander

Mackerel tartare, fresh Cornish crab, lime and ginger, shaved radish ©

Smoked haddock mousse, baked quail's egg, sweetcorn cress

Beetroot and ginger cured wild salmon, wasabi caviar, blini ©

### Vegetarian

Compressed cucumber, feta & basil cress ©

Basil goat's cheesecake, pickled celery, grilled figs, poppy seed ©

Black and white sesame hummus bite, mango, coriander (vegan) ©

Cauliflower veloute, morel, truffle, chives

Thyme baked pears and whipped Roquefort tarts

### Pudding

Rhubarb and custard pie

Raspberry and lime choux

Almond and mixed berries financier

White chocolate cone with black currant powder

Citrus cake with poppy seed frosting

## Why not add to your Canapé or Bowl options:

### Food Stalls add-ons only

£15.50pp

Minimum numbers of 50 apply to each food stall

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.

Party Package from £48.00 per person  
(3 x bowls, 2 x stalls)

Three stalls £45.00 per person

### Taste of Asia

Some fun dishes we just love to make, all served with noodles, pickled vegetables and dipping sauces

Roasted teriyaki salmon Korean steamed buns

Thai green chicken curry lime & coconut rice

Tamago Japanese omelette made with gluten free rice paper

Choose any two items from:

Asian style pork buns, plum sauce & spring onions

Mushroom bun, sliced scallions and hoisin

Duck and orange rice paper rolls

Tamago Japanese omelette made with gluten free rice paper

Selection of Nigiri and Maki sushi with soya and wasabi (£2.50 suppl)

Miso soup

Additional stall item: £3.95 per item

### British food tour

A selection of our favorite treats from around the UK isles, all served with chutney and pickles

Gala pie

Fish and chips with tartar sauce

Poached pear with stilton and red onion

Choose any two items from:

Cornish pasties

Yorkshire pudding with roast fillet of beef and horseradish

Roasted pumpkin puree with olive oil and lemon

Lancashire hot pot with kidney and onions

Bubble and squeak tarts

Additional stall item: £3.95 per item

All prices are excluding VAT

## Coastal walk

Served with crème fraiche, horseradish cream, organic lemons, Hoxton rye, blinis and toasted London bloomer

Forman's London cured smoked salmon

Salt & pepper squid with sweet chilli sauce and lime

New England clam chowder

Choose any two items from:

Seafood paella

Fish and chips with tartar sauce

Crab, papaya salad, gochujang mayo

Garlic and parsley king prawn skewers

Crab cake, chilli and coriander jam

Additional stall item: £3.95 per item

For more information, options or great ideas like cheese and beer tastings or Entomophagy & edible plant talks please contact the Venues sales team