



2024 Spring/Summer Reception & Party Menu



reception & party

Drinks Packages

One-hour drinks package including beer, wine, soft drinks and standard nibbles	£19.00
Two-hour drinks package including beer, wine, soft drinks and standard nibbles	£25.00
Three-hour drinks package including beer, wine, soft drinks and standard nibbles	£29.00

Drinks purchased on a consumption basis and not as part of a drinks package, will incur at **£3.50 per person (per hour) + VAT** supplement for standard nibbles, in line with the RCP's alcohol license.

Nibbles

Standard nibbles	£3.50
<ul style="list-style-type: none">Sweet and salted popcorn (VE)(NGC)Tyrrells crisps (V)(NGC)Olives (VE)(NGC)	

Enhance your nibbles	£8.00
Please choose four individual items which will be served and displayed across the bar and poseur tables.	

Straws

- Sundried tomato and basil (V)
- Parmesan and black pepper (V)
- Montgomery cheddar and caraway (V)
- Paprika and herb (V)
- Pork crackling straws and apple salt

Popcorn

- Cornish sea salted (VE)(NGC)
- Tandoori spice (VE)(NGC)
- All butter (V)(NGC)
- Goats cheese and black pepper (V)(NGC)

Snacks

- Vegetable and kale crisps (VE)(NGC)
- Sea salt crisps (VE)(NGC)
- Pretzels, breadsticks and baba ghanoush (V)
- Parmesan shortbread
- Wasabi peas (VE)(NGC)
- Spicy broad beans (VE)(NGC)
- Parmesan, tomato and onion seed lollipops

Nuts

- Five spice cashews (VE)(NGC)
- Almond and chilli pistachios (VE)(NGC)
- Roasted peanuts (VE)(NGC)

Olives

- Belazu chilli house mix (VE)(NGC)
- Kalamata (VE)(NGC)

(VE) Vegan (V) Vegetarian (NGC) Non Gluten Containing

For those with 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.



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Canapés

4 canapés (pre-dinner only)	£13.00
6 canapés	£18.50
8 canapés	£22.00

Plant-based

Courgette & lime fritter with lime pickle & vegan coconut yoghurt (VE)(NGC)	81kcal
Herb tofu tartlet with pickled golden beetroot & beetroot crisp (VE)	94kcal
Basil marinated baby plum tomato with black olive tapenade & sweet pepper relish (VE)	78kcal
Carrot & cumin pancake with carrot butter & pickled shallots (VE)	81kcal

Sea

Smoked salmon with wasabi on sesame bark	232.1kcal
Soused mackerel, rhubarb & sour cream on pumpnickel	116.1kcal
Tikka king prawn poppadom with spiced mango chutney	103.5kcal
Coriander & lime crab salad on a tapioca cracker (NGG)	25kcal

Land

Popcorn chicken with smoked garlic & paprika mayo	235.5kcal
Vietnamese lemongrass chicken patties with a citrus, soy & honey glaze (NGC)	68.1kcal
Pulled pork & black pudding bon-bon with a cider apple puree	279.2kcal
Roast beef with rocket & horseradish pesto on a linseed cracker	199.7kcal

Sweet

Chocolate brownie with white chocolate cream & peanut butter powder (V)	2061kcal
Strawberries & cream tartlet (V)	193.4kcal
Toasted brioche with lemon curd & raspberry (V)	168.9kcal
Roasted pineapple & pink peppercorn pavlova (V)(NGG)	113.6kcal

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Bowl food

4 bowls	£22.00
6 bowls	£28.00
Additional bowl	£5.50

Plant-based & vegetarian

Bliss bowl: beetroot hummus, spiced chickpeas, tabbouleh, roasted fennel, tomato & cucumber mint salad (VE) *315.7kcal*

Cumin roasted cauliflower, rainbow slaw & puy lentils (VE)(NGC) *245.6kcal*

Orange & miso glazed tofu with citrus salad & bitter leaves (VE)(NGC) *209.5kcal*

Baked salt dough pear & walnut salad with Roquefort foam (V) *606.9kcal*

Sea

Torched mackerel, Bombay potatoes with tikka mayo & pickled shallots (NGC) *236.6kcal*

Fish & chips crushed minted peas with tartar sauce & lemon (*can be gluten free*) *305.4kcal*

Gin cured salmon, horseradish cream with apple, micro herbs, pickled fennel & radish (NGC) *364.kcal*

Crab cake steamed tender stem broccoli with herb & tomato beurre blanc *428.1kcal*

Land

Smoked duck leg & beetroot with orange, fennel & rocket salad (NGC) *198.1kcal*

Lemon, honey & thyme roast chicken with chard & pea gnocchi *259.8kcal*

Bourbon glazed pork rib, smoked potato salad with blistered corn (NGC) *453.3kcal*

Pulled Persian lamb with giant couscous, pomegranate & flat bread *497.2kcal*

Sweet

White chocolate mousse with poached rhubarb & honey tuile (V) *564.2kcal*

Broken strawberry sherry trifle (V) *504.1kcal*

Red berry mousse, black pepper meringue with berry coulis & mint powder (V)(NGC) *428.1kcal*

Vegan jam doughnuts (VE) *247.3kcal*

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Handheld snacks

2 snacks	£7.00
4 snacks	£12.00
6 snacks	£17.50
Additional snack	£3.50

Full on herbivore

Roast beetroot falafel with tahini dressing & sriracha sauce (VE)(NGC) 140kcal

Sticky soy glazed tofu with satay sauce (VE)(NGC) 223.9kcal

Heirloom tomato tart with basil pesto & balsamic (VE) 354.8kcal

Vietnamese rice roll with chilli dipping sauce (VE)(NGC) 131.4kcal

Filled breads

Gua bang-bang cauliflower tacos (VE) 311.6kcal

Hoisin jackfruit bao bun (VE) 116.5kcal

Croque Monsieur: smoked ham & gouda cheese toasted sandwich 184.7kcal

Slow cooked beef brisket slider with pickles & crunchy slaw 160.3kcal

Surf and turf

Smoked mackerel croquette with a zesty tartar sauce 248.6kcal

Lamb kofta with mint infused labneh 242.4kcal

Gin & tonic curd salmon, compressed cucumber with dill & lemon emulsion on a big blini 181.2kcal

Chicken lollipop with a sticky BBQ glaze (NGG) 291kcal

Sweet

Tapioca cracker with coconut cream & tropical compote (VE)(NGC) 56kcal

Mojito cheesecake (V) 247.2kcal

Dark chocolate & raspberry tart with pistachio crumb (V)(NGC) 245kcal

Salted caramel choux bun (V) 304.8kcal

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