

2016

RSA

House

MENU

Spring Summer 2016

Meeting Catering Packages

Our catering packages are designed to take care of your full day's meeting requirements

The RSA Experience £39 per person

For a minimum of 12 guests

On arrival	Freshly brewed Fairtrade coffee, classic, fruit and herbal teas with mini pastries
Mid-morning	Freshly brewed Fairtrade coffee, classic, fruit and herbal teas with biscuits
For lunch	Chef's choice fork buffet lunch to include one meat or fish option with vegetarian choice, seasonal salads or vegetables, artisan breads and pudding. Served with a selection of juices
Mid-afternoon	Freshly brewed Fairtrade coffee, classic, fruit and herbal teas with selection of cake bites

The Karl Marx £36 per person

Numbers between 10-60 guests

On arrival	Freshly brewed Fairtrade coffee, classic, fruit and herbal teas with mini pastries
Mid-morning	Freshly brewed Fairtrade coffee, classic, fruit and herbal teas with biscuits
For lunch	Chef's choice working lunch menu, to include a selection of finger foods, salad and seasonal fruit. Served with a selection of juices
Mid-afternoon	Freshly brewed Fairtrade coffee, classic, fruit and herbal teas with selection of cake bites

The James Barry (a light option) £30 per person

For a maximum of 40 guests

On arrival	Freshly brewed Fairtrade coffee, classic, fruit and herbal teas with mini pastries
Mid-morning	Freshly brewed Fairtrade coffee, classic, fruit and herbal teas with biscuits
For lunch	Chef's choice sandwich lunch menu, sweet treat and seasonal fruit. Served with a selection of juices
Mid-afternoon	Freshly brewed Fairtrade coffee, classic, fruit and herbal teas with selection of cake bites

Jugs of iced tap water are served during each break. Any extra water required for conference tables will be charged at £1.50 per jug or £3 per litre of mineral water.

V - Vegetarian / GL - Gluten containing cereals / CR - Crustaceans / MO - Molluscs / PN - Peanuts / TN - Tree Nuts / MI - Milk

If you have a food allergy to anything apart from the 6 listed allergens, please check with a member of the catering team for more information and so that we can guide you to make a safe food choice.

Refreshments & Coffee Breaks

Beverages

Freshly brewed Fairtrade coffee,
speciality teas and biscuits *GL, PN, TN, MI*
£3.50 per person

A selection of juices (orange, apple & cranberry)
£4.50 per litre

Freshly squeezed orange juice
£8 per litre

Home pressed seasonal juice
£8 per litre

Homemade lemonade
£8 per litre

Orange barley water
£4 per litre

Vivreau still and sparkling water
£3 per litre

Beverage bites

Freshly baked selection of mini Danish pastries *GL, MI*
£4 per person

Chef's selection of cakes *GL, MI, TN*
(min 6 guests)
£4 per person

Homemade scones, English preserve
and Cornish clotted cream *GL, MI*
(min 6 guests)
£4.50 per person

Homemade chocolate brownie or flapjack *GL, MI, TN*
(min 6 guests)
£4 per person

Seasonal fresh fruit platter
(min 6 guests)
£4 per person

Seasonal fresh fruit bowl
£2.50 per person

Traditional boiled sweets/mint imperials
£0.50 per person

Healthy smoothies

Mango, yoghurt, saffron & cardamom £2.50 *MI*

Mixed berry & green tea £2.50 *MI*

Spinach, grape, ginger & coconut milk £2.50 *MI*

Breakfast

Start your day at the RSA with one of our delicious breakfasts

Pastry selection £6.50 per person

A selection of freshly baked mini Danish pastries and croissants *GL, MI*

Fairtrade coffee and a selection of herbal teas

Breakfast baps £8.25 per person

A choice of soft white baps filled with Cumberland sausages, dry cured bacon and free range egg served with vine tomatoes *GL*

Served with homemade tomato and apple ketchup and classic HP sauce

Fairtrade coffee and a selection of herbal teas

Light breakfast £15 per person

For a minimum of 8 guests

Natural yoghurt with granola and English preserves
V, GL, MI, TN

Healthy homemade bran & flax seed muffin *GL, MI*

H. Forman & Son London cure smoked salmon & cream cheese campagrain English muffin *GL, MI*

Seasonal fruit platter

Fresh orange juice

Fairtrade coffee and a selection of herbal teas

Breakfast canapes £20 per person

For a minimum of 20 guests

Mini Londoner sausages on rosemary sticks and HP sauce

Smoked haddock kedgerree spoons *MI*

Quail egg Florentine/Benedict/Royal *GL, MI*

Fruit yoghurt, honey and granola pots *GL, MI*

Seasonal fruit skewer

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Fairtrade coffee and a selection of herbal teas

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Hot Fork Buffet

For a minimum of 30 guests

Our delicious hot fork buffets are designed to be eaten standing up. If your event is for less than 30 guests, please choose only two main courses (one is required to be the vegetarian option) & one pudding from Menus A, B, or C

Please note: for a seated buffet there will be an additional charge of £2.50 per person

Menu A

£29 per person

Scottish salmon, potato, spring onion & tarragon salad *MI*

Corn fed chicken, sage & lemon, semolina, gnocchi *GL, MI*

Sweet potato, broccoli & paneer korma, yoghurt & mustard seeds *MI*

Passionfruit tart, strawberries & orange cream *GL, MI*

Fresh fruit platter

Menu B

£29 per person

Thai red curry, crayfish & summer squash, sticky rice *MI, CR*

Honey & mustard roast ham, parsley sauce, Cornish new potatoes *MI*

Baked aubergine & vegetable tagine, tzatziki, flat bread *GL, MI*

Summer berry meringues, lemon curd, toasted almonds *MI, TN*

Fresh fruit platter

Menu C

£34 per person

RSA spicy crab cakes, bok choy, chilli sauce *GL, MI, CR*

Beef rending, fragrant rice, crispy shallots *MI*

Spinach & ricotta cannelloni, roasted tomato & basil *GL, MI*

Peach & blueberry cobbler, Cornish clotted cream *GL, MI*

Fresh fruit platter

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RSA Picnic Lunch

For a minimum of 25 guests

Our picnic lunch gives your guests the opportunity to pick and choose, and create their own lunch to enjoy in the beautiful surroundings of the RSA

Menu

£26 per person

Served standing buffet style

Pork & chicken pies with homemade piccalilli *GL, MI*

British cheese board with accompaniments *GL, MI*

H. Forman & Sons London cure smoked Scottish salmon

Potted shrimp, pickled cucumber *MI, CR*

Vegetarian quiches *V, MI, GL*

Heritage tomatoes, cucumber and spring onion *V*

English garden leaf salad *V*

Summer new potato and tarragon salad *V, MI*

Artisan breads and Cornish butter *GL, MI*

All served with a selection of chutneys, dressings and pickles

Watermelon and mint

Summer berries, bourbon vanilla cream, raspberry meringues *MI*

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Working Lunch

For events between 10-60 guests

Our working lunch menu includes:
3 finger buffet items per person
3 seasonal salads (2 choice, 1 leaf salad)
Artisan bread and butter
Seasonal fruit

Working Lunch
 £21 per person

Finger buffet items; choose three items

London cure salmon, radish & baby gem toast *MI, GL*

RSA spicy crab cakes, sweet chilli dip *MI, GL, CR*

Crisp fried whitebait, wild garlic mayonnaise *MI, GL*

Chicken satay, Vietnamese cucumber relish,
 coriander and lime *PN, MI*

Hand carved Serrano ham, piquillo pepper,
 artichoke pinchos *MI, GL*

Lamb koftas, pine nuts, sumac yoghurt, grilled lemon
MI, TN

Asparagus, duck egg and Ragstone goat's cheese tart
V, MI, GL

Arancini balls, lemon & garlic dip *V, MI, GL*

Lentil croquettes, yoghurt & watercress *V, MI, GL*

Salads; choose two salads

Heritage tomatoes, cucumber, mint & spring onion *V*

Grilled haloumi, English pea, edamame bean, orzo
 pasta salad, *V, MI, GL*

Cornish new potato, spring onion & tarragon salad
MI, V

Quinoa tabbouleh with summer peas and beans *V*

Grilled courgette, fennel, apricots, almonds &
 bocconcini *V, MI, TN*

Smoked chicken Caesar salad, soft boiled eggs
 (with/without anchovies) *MI, GL*

H. Forman & Son London cure smoked salmon
 Nicoise salad

Tomato & pickled green beans *V*

Chilled soups

Chilled pea & mint, goats curd crouton *V, MI, GL*

Andalusian gazpacho, sherry vinegar, golden
 raisins *V, GL*

Cucumber & yoghurt soup, mint oil *V, MI*

Why not add.....

Additional finger item £3.50 per person

Additional salad option £4 per person

British cheese board £6.50 per person

1 round of sandwiches £6 per person

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Sandwich Lunch

For a maximum of 40 guests

Our deli sandwich menu offers delegates a light lunch option and has been designed to be enjoyed whilst you work. Should you want something a bit more substantial, we recommend the working lunch or fork buffet

Sandwich lunch
£15 per person

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.

Our sandwich menu includes the following:

1.5 rounds of sandwich per person
(Chef's choice of up to five fillings)

Sea salt and cracked black pepper crisps

RSA homemade fruity flapjacks

Seasonal fruit

Please note all our breads contain gluten.
A gluten free option is available on request

Why not add.....

Seasonal soup	£4 per person
Seasonal salad	£4 per person
Smoked Applewood Cheddar and mustard giant cheese straws <i>V, MI, GL</i>	£1.50 per person
Chefs selection of cake <i>MI, GL, TN</i>	£4 per person
Freshly brewed Fairtrade coffee & a selection of teas	£2.50 per person
A selection of juice	£4.50 per litre

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Bowl Food

For a minimum of 25 guests

More substantial than canapés, our bowl food allows your guests to mingle and network while our staff serve them tasty treats in small bowls or on plates – perfect for any event

Four bowls per person £25

Six bowls per person £35

Please choose at least one vegetarian option

Meat

Slow roast belly pork, sesame, peanuts, watercress & cucumber salad *PN*

Sichuan stir fry chicken, spring onion, beansprouts

Londoner sausage, parsley mash, melted onions, gravy *MI*

Braised lamb breast, saffron & herb cous cous, yoghurt harissa dressing *MI, GL*

Fish

London cure smoked salmon, Caesar salad, soft boiled egg, aged parmesan *CR, MI*

Dorset brown crab risotto, English peas, lemon & wild garlic *MI, CR*

Cod & triple cooked chips, smoked apple ketchup, cider vinegar salt *MI, GL*

Crayfish Thai green curry, sticky coconut rice, lemon grass *CR, MI*

Vegetarian

Tofu & bean sprout salad, sesame, ginger

Courgette, edamame bean, orzo pasta, sour cream, parmesan & basil salad *MI, GL*

Sweet potato, broccoli and paneer korma yoghurt and mustard seeds *MI*

Caponata, baked plum tomato, whipped Ragstone goat's cheese, crisp capers *MI, GL, TN*

Pudding

Baked peach, raspberry meringue, chilli, vanilla cream *MI*

Strawberry, rhubarb, cucumber gin trifle, rose petal cream *MI, GL*

Lemon posset, blueberries, gingerbread *MI, GL*

Chocolate fudge cakes, cherries in red wine, chocolate ganache *MI, GL*

Market Stalls

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

Northern European

Carved air dried ham
 Selection of salamis and cured meats
 Chorizo scotch eggs or Old spot sausage rolls *GL, MI*
 A selection of British and continental cheeses *MI*
 Chutneys, pickles quince jelly, celery and grapes
 Artisan breads and cheese straws *GL, MI*

Far Eastern

Korean cured BBQ pork
 Spicy gochujang grilled salmon
 Soy marinated portabello mushrooms
 Homemade Ho-Bang steamed buns *GL, MI*
 Sticky rice cakes, red dragon sauce
 Homemade kimchi's and pickles

Sri Lankan

Sri Lankan chicken curry *MI*
 Sri Lankan red fish curry
 Masala bean curry *MI*
 Tamil egg fried rice
 Lunu Miris
 Pol Sambola
 Paratha Flatbread *GL*

Middle Eastern

Lamb kibbeh, lemon tahini *GL, MI*
 Imam Bayildi & tzatziki *MI*
 Falafel *GL*
 Jeweled cous cous *GL, TN*
 Tomato & cucumber salad
 Muhamara *GL, TN*
 Baba ganoush
 Humus
 Flat breads *GL*

Southern states

Fried buttermilk chicken *GL, MI*
 BBQ pulled pork
 Fried green tomatoes *GL, MI*
 Succotash
 Cabbage slaw
 BBQ beans
 Cornbread *GL, MI*

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City Dogs

Tokyo – Japanese miso and kimchi dog *GL, CR, MI*

NYC – Classic New York dog, mustard and onions

GL, MI

Frankfurt – Frankfurter, sauerkraut and wholegrain mustard *GL, MI*

Buenos Aires – Chorizo, chimichurri sauce, pickled red onion and tomato *GL, MI*

London – Londoner sausage, Sussex cheddar, HP sauce *GL, MI*

Pudding Wall

Typesetter wall of bite size puddings examples include mini chocolate brownies, macaroons, meringue kisses, Turkish delight, coconut ice, mini fruit tartlets

Three stalls £42.00 per person

Party Package from £46.00 per person
(3 x bowls, 2 x stalls)

Drinks package from £10.00 per hour per
person

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Evening Receptions and Nibbles

Bar nibbles £6 per person

Applewood smoked Cheddar and whole grain

mustard straws *GL, MI*

Parmesan and onion seed lollipops *MI*

Nocellara & Kalamata olives, lemon and olive oil

Honey & smoked paprika roasted nuts *PN, TN*

Chilli corn, crackers & wasabi peas *GL*

Vegetable crisps

Pre-dinner drinks reception £14 per person

Start your evening and welcome your guests with our delicious light sparkling Prosecco and a selection of nibbles.

1 ½ glasses of Prosecco,

A selection of bar nibbles

Mineral water and selection of fruit juice

Champagne upgrades available on request

Post event drinks reception £12.50 per person

Maximum 1 hour reception

Room hire (subject to availability)

2 glasses of house wine per person

A selection of bar nibbles

Mineral water and selection of fruit juice

Additional drinks/upgrades are available and charged on consumption

Canapés

For a minimum of 20 guests

6 choice menu £20 per person

8 choice menu £25 per person

Meat

Scottish beef tartar, confit egg yolk, crisp capers
GL, MI

Morcilla & pistachio croquettes, spiced apple
sauce, *GL, TN, MI*

Smoked chicken, air dried ham, pepper gel & basil

Chicken liver parfait cone, onion marmalade, crisp
chicken crackling *MI, GL*

Iberian ham, tomato chutney, rosemary toast *GL*

Lamb, pine nut and cumin koftas, tzatziki *MI, TN*

Fish

Marinated sardine, tomato, barley & squid ink *GL,
MO, MI*

Pickled anchovy, cream cheese, avruga caviar *MI, GL*

Salt cod brandade, baby leek, bouillabaisse *MI, GL*

Spicy crab cakes, mustard seeds, turmeric &
chutney *MI, GL, CR*

Gin & tonic cured sea trout, rhubarb & anise gin

Seabass ceviche, heritage tomatoes, coriander *GL*

Vegetarian

Gougère, Bowyers brie, celery salt *MI, GL*

White gazpacho, sherry vinegar & golden raisin *MI,
TN, GL*

Asparagus, truffled duck egg & hollandaise tartlet
MI, GL

Pea, tarragon & Dorstone goats cheese arancini,
smoked ketchup *MI, GL*

Sweet potato & paneer samosa, raita *MI, GL*

Pickled Manchego, watermelon, balsamic, basil *MI*

Sweet

Mini macarons *MI, TN, GL*

Gooseberry & rhubarb meringue pie *MI, GL*

Bitter chocolate, cherry, fennel *MI*

Eton mess & elderflower spoon *MI*

Lemon posset, blackberry, thyme *MI*

Rhubarb, ginger, shortbread *MI, GL*

Banqueting

For a minimum of 15 guests

Please select one starter, one main dish and one dessert for the whole party plus a vegetarian option if applicable

Three course menu £47.50 per person

Includes freshly brewed Fairtrade coffee, herbal teas and petit fours

Starters

Charred sea trout, cucumbers, buttermilk, chive oil *MI*,

Spiced crab cake, crab rillettes, lime *MI, GL, CR*

Smoked eel, Scotch quail egg, broad beans, bacon crumb, pea cress *MI, GL*

Serrano ham, grilled spinney artichokes, smoked almonds, lemon dressing *GL, TN*

Confit rabbit & pancetta terrine, heritage carrots, saffron pickled quail egg *GL, MI*

English asparagus, rapeseed mayonnaise, toasted hazelnuts, pickled lemon, fennel pollen *GL, MI, V*

English pea mousse, buffalo bocconcini, tarragon, rapeseed powder, mint, edible flowers *MI, V*

Roast baby aubergines, tomato jam, spiced pistachios *MI, TN, V*

Mains

Pan-fried seabass, basil, gnocchi, crayfish, artichokes, soy & bouillabaisse *GL, MI, CR*

Roast halibut, potted shrimp, curried beluga lentils, spring onion & lemon bhaji *GL, MI, CR*

Roast lamb rump & breast, laver bread, cockles, summer greens, pan hagarty, tarragon *GL, MI, MO*

Scotch sirloin & feather blade, confit potato, heritage carrots, watercress, meat juices *MI*

Roast duck, creamed polenta, grilled spring onions, sweet pepper ragout *MI*

Free range chicken, Cornish new potatoes, English vegetable fricassee, lovage *MI*

Pearl barley risotto, watercress, asparagus, aged parmesan *GL, MI, V*

Sauté Yukon Gold potato gnocchi, summer vegetables, Wigmore sheep's cheese fondant, soft herb dressing *GL, MI, V*

Puddings

Mango parfait, orange & passion fruit jelly, chilli, mango sorbet, orange powder *MI, GL*

Eton mess, strawberries, pomegranate, rose water *MI*

Mascarpone cheesecake, plums, honeycomb, milk ice cream, almonds *MI, GL, TN*

Chilled chocolate fondant, peanut butter parfait, griottine cherries, cocoa nib tuile *MI, TN*

Sea salted milk chocolate tart, bourbon vanilla ice cream, candied pecans *MI, GL, TN*

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Try our sharing platters...

Antipasti style sharing starter

Artisan breads, British cured meats, marinated artichokes, peppers, courgettes, aubergines and bocconcini

Shared roast served with all the trimmings - £8.50 pp supplement

Rosemary and garlic leg of lamb, slow roast belly of pork, roast rib of 32 day aged Northumberland beef

Family style homemade pie

Served with creamy mashed potato and seasonal vegetables

Beef and ale *MI, GL*

Chicken, mushroom and tarragon *MI, GL*

Steak and kidney *MI, GL*

Chicken and ham hock *MI, GL*

Why not add...

Amuse bouche - £4.50 pp

Chilled pea & mint gazpacho, Brown crab & smoked paprika cream *CR, MI, GL*

Cured sea trout, compressed cucumber

Cauliflower cappuccino, sauté cep *MI*

Chilled tomato consommé, buttermilk, basil *MI, V*

British cheeses - £8.50 pp

A selection of cheeses from the Home Counties served with crackers and chutney

Chef's choice canapés - £12.50 pp (3 choice, min 15 guests)