



Reception & Party Menu

Autumn / Winter 2024



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)

Festive – from mid-November to December only

- Dark chocolate date bites (V)
- Cheese straws (V)
- Mini pigs in blankets (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

Toasted polenta with smoked aubergine purée, home dried cherry tomato & roasted pumpkin seed (VE)(NGC) *69.2kcal*

Salt baked celeriac, pickled celeriac, celeriac purée with truffle oil powder on toasted sourdough (VE) *251kcal*

Tapioca crisp with cumin spices, carrot purée & pickled sultanas (VE) *45kcal*

Goats cheese mousse, pickled beets with balsamic gel on linseed bark (V) *171.8kcal*

Sea

Smoked trout, horseradish crème fraiche on a potato rosti (NGC) *58kcal*

Mini cod fishcakes topped with caper & dill mayo *91.9kcal*

Sumac coated king prawn skewer (NGC) *32.2kcal*

Crab bonbon with smoked paprika aioli *109.4kcal*

Land

Moroccan meatballs with pomegranate glaze (NGC) *61.1 kcal*

Apricot & chicken press with piccalilli gel & crispy shallots on sourdough *167kcal &*

Poached pear with stilton, rocket & Parma ham (NGC) *152.3kcal*

Spiced pork croquets with celeriac purée & apple *200.6kcal*

Sweet

Blackberry sour pâte de fruits (VE)(NGC) *233.8kcal*

Lemon drizzle madeleine (V) *199.kcal*

Mini fruit custard tartlet (V) *257.9kcal*

Raspberry macarons (V)(NGC) *236.2kcal*

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Bowl food

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

Plant-based & vegetarian

Sesame crusted tofu on shredded vegetables & soba noodles with soy & sesame dressing (VE) *265.4kcal*

Za'atar roasted butternut, baba ghanoush with pomegranate & toasted seeds (VE)(NGC) *165kcal*

Cauliflower shawarma bowl with steamed rice, crispy chickpeas & green tahini sauce (VE)(NGC) *84.8 kcal*

Pickled pear, Burt's blue cheese, rocket with honey dressing & candied walnuts (V)(NGC) *267.1 kcal*

Sea

Torched mackerel with lemon & chive potato salad & pickled shallots (NGC) *227.7kcal*

Fish & chips crushed minted peas with tartar sauce & lemon *305.4kcal*

Treacle cured sea trout, sour cream & dill, soused capers & shallots with watercress & rye bread shards *129.2kcal*

Smoked haddock fishcake on saffron creamed leeks with a chunky tartar sauce *304.5kcal*

Land

Smoked ham & Gruyere bonbon on roasted peppers & Cavolo Nero *230.9kcal*

Shredded lemon chicken on a roasted butternut squash & thyme risotto topped with crispy chicken skin *185kcal*

Slow cooked beef meatballs, tomato & basil sauce topped with crumbled feta (NGC) *135.8kcal*

Pulled beef brisket, champ mash & carrot crisps (NGC) *145.6kcal*

Sweet

Set coconut cream, toasted coconut with tropical salas (VE)(NGC) *270.3kcal*

Sticky ginger cake, roasted pineapple with a pink peppercorn caramel (V) *379.6kcal*

Deconstructed banoffee trifle (V) *278.9kcal*

Dark chocolate mousse with honeycomb & sour raspberry compote (V)(NGC) *133.1kcal*

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Handheld snacks

3 snacks	£12.00
5 snacks	£17.50
Additional snack	£3.50

Full on herbivore

Korean spiced tofu skewer, sesame & soya with toasted sesame seeds (VE) 118.9Kcal

Cauliflower bhaji with green chutney & coriander pearls (VE) (NGC) 104.7 Kcal

Olive, sundried tomato & halloumi empanadas (V) 142.5 Kcal

Smoked applewood cheddar with roasted pear arancini (V) 164.3 Kcal

Filled breads

Smoked beets taco with sour cream & chipotle chilli sauce (VE) 186.6kcal

Steamed bao bun filled with pulled ginger & soy marinated aubergine & Asian slaw (VE) 84kcal

Fish goujon burrito, lime & coriander brown rice with rocket & sriracha 205.6kcal

Shredded sweet chilli beef slider with spring onions & roasted red pepper compote 318kcal

Surf and turf

Chilli & lime crab filled choux pastry topped with sour cream & chive 267.8kcal

Tandoori chicken skewer coated in crushed poppadoms (NGC) 176.6kcal

King prawn rice roll with shredded vegetables & soy dipping sauce 185.3kcal

Black pudding & pork sausage roll with shallot & date chutney 267.kcal

Sweet

Compressed watermelon with apple & lime gel & balsamic pearls (VE)(NGC) 61.2kcal

Vegan carrot cake with candied walnuts (VE) 491kcal

Lemon meringue tartlet (V) 272.8kcal

Chocolate almond Florentine topped with stem ginger & dried raspberries (V) 117.7kcal

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