spaces
at The Spine

Reception & Party Menu

Autumn / Winter 2025

reception & party

Drinks Packages

One-hour drinks package £19.00
including beer, wine, soft drinks and standard nibbles

Two-hour drinks package £25.00
including beer, wine, soft drinks and standard nibbles

Three-hour drinks package £29.00
including beer, wine, soft drinks and standard nibbles

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
- Sweet & salted popcorn (VE)(NGC)
- Olives (VE)(NGC)
- Tyrrells crisps (V)(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 & basil (V)
- Parmesan & black pepper (V)
- Montgomery cheddar & caraway (V)
- Paprika & herb (V)
- Pork crackling straws & apple salt

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

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

Nuts
- Five spice cashews (VE)(NGC)
- Almond & chilli pistachios (VE)(NGC)
- Pecorino & truffle nuts (V)

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

(VE) Vegan (V) Vegetarian (NGC) Non Gluten Containing (DF) Dairy Free
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.

Reception & party food selection

Canapés, bowl food, handheld snacks

Canapés

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

Plant based

- Beetroot tartare, Burrella, sorrel **(VE)(NGC)** *34kcal*
- Teriyaki glazed shiitake mushrooms, pickled ginger, toasted sesame **(VE)(NGC)** *64kcal*
- Wild mushroom croquettes, mushroom ketchup, truffle dust **(VE)** *96kcal*
- Cropwell Bishop stilton, seeded cracker, damson paste **(V)** *90kcal*
- Jerusalem artichoke, walnut & parsley tart **(V)(NGC)** *110kcal*

Sea

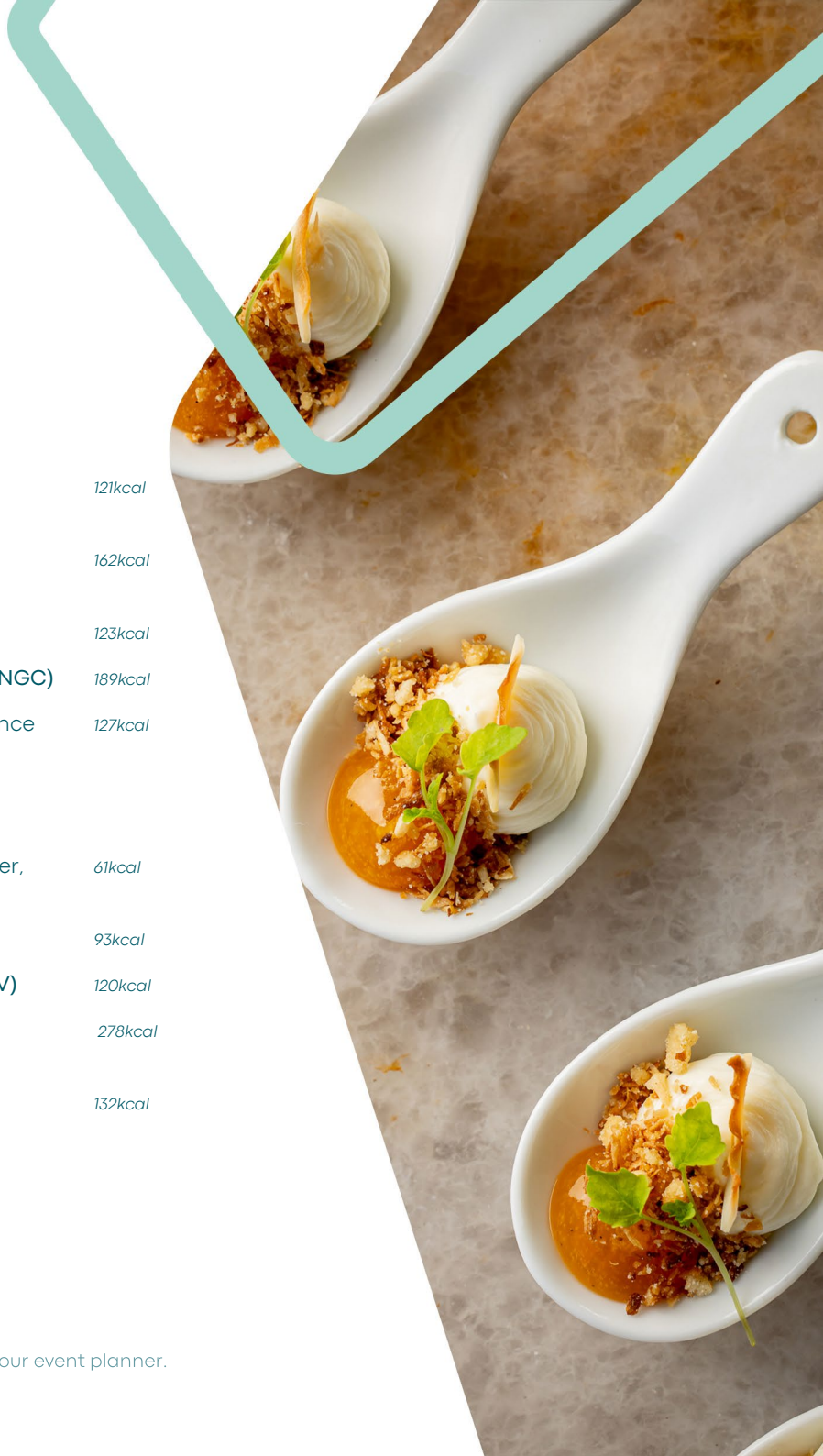
- Smoked salmon mousse, compressed celery, keta **(NGC)** *154kcal*
- Sashimi grade tuna with dashi, avocado, wasabi, furikake **(NGC)** *86kcal*
- Sticky mango prawn with coriander dip **(NGC)** *58kcal*
- Smoked cod's roe taramasalata, seeded cracker, dill *112kcal*
- Chalk Stream trout rillette, pickled beets, rye croute *202kcal*

Land

- Chicken parfait with chicken skin salt, pickled raisin, rye toast *121kcal*
- Sticky pork belly brioche, caramelised onion, puffed pork crackling *162kcal*
- Ox cheek croquette, anchovy mayo *123kcal*
- Lamb kofta with mint infused labneh **(NGC)** *189kcal*
- Duck rillette, blood orange, pickled quince **(NGC)** *127kcal*

Sweet

- Caramelised pineapple, Sichuan pepper, coconut yoghurt **(VE)(NGC)** *61kcal*
- Torched lemon meringue tartlet **(V)** *93kcal*
- Cranberry & white chocolate blondie **(V)** *120kcal*
- Whipped cheesecake, passionfruit, coconut crumb **(V)(NGC)** *278kcal*
- Dark chocolate tart, pistachio **(V)** *132kcal*



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Bowl food

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

Plant based

- Jerusalem artichoke & wild mushroom ragout, olive oil mash, crispy kale (VE)(NGC) *107kcal*
- Coal-roasted heritage carrots, pomegranate, toasted hazelnuts, crematta (VE)(NGC) *297kcal*
- Chole chickpea curry, pickled onion, coriander chutney poppadum (VE)(NGC) *278kcal*
- Squash risotto, pumpkin seed pesto, crispy sage (V)(NGC) *228kcal*

Sea

- Confit tuna, green olive, white bean, blood orange & parsley salad (NGC) *311kcal*
- Grilled seabass, olive oil mash, sauce vierge (NGC) *303kcal*
- Confit salmon, charred leeks, saffron sauce (NGC) *309kcal*
- Cured salmon, horseradish buttermilk, pickled cucumber sea vegetables (NGC) *298kcal*
- Prawn & coconut curry, Jasmine rice (NGC) *244kcal*

Land

- Roast pork belly, cannellini beans, pickled red cabbage (NGC)(DF) *838kcal*
- Rare roast beef, celeriac remoulade, pickled mushrooms (NGC)(DF) *247kcal*
- Buttermilk fried chicken, gochujang, rainbow slaw *465kcal*
- Sticky lamb neck, aubergine, pomegranate, crispy chickpeas & parsley *248kcal*
- Beef short rib, bone marrow crumb, koji mash, brassica slaw (NGC)(DF) *469kcal*

Sweet

- Plant based pannacotta, apple & blackberry (VE)(NGC) *204kcal*
- Poached quince, whipped ricotta, fennel & pistachio biscotti (V) *157kcal*
- Spiced pear & oat crumble, crème anglaise (V) *436kcal*
- Plant based tiramisu (VE) *367kcal*
- Dark chocolate pot, candied almonds, honey cream (V)(NGC) *460kcal*

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Handheld snacks

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

Plant based

- Vegetable gyoza with sesame & soy dip **(VE)** *376kcal*
- Indian samosa with mango chutney **(VE)** *561kcal*
- Buffalo cauliflower wings **(VE)** *350kcal*
- Steamed bao bun with BBQ jackfruit, jalapeno & pickled ginger **(V)(NGC)** *184kcal*
- Super green frittata **(V)** *256kcal*
- Caramelised mushroom tarts **(V)** *480kcal*

Fish & meat

- Thai chilli prawns with lime leaf & sriracha mayo **(NGC)** *765kcal*
- Spiced haddock goujons, pea & mint guacamole *500kcal*
- Smoked mackerel, radish, pickled cucumber, fennel seed cracker *192kcal*
- Ham hock croquette with pickled walnut puree *260kcal*
- Pulled chicken sliders with smoked cheese & red onion *390kcal*
- Nduja sausage roll *205kcal*

Dessert

- Plant based tiramisu **(VE)** *374kcal*
- Lemon curd Eton mess, blackberry gel **(V)(NGC)** *525kcal*
- Vanilla pannacotta, passionfruit, meringue shards **(V)(NGC)** *499kcal*
- Apple & berry compote, oat & tonka spiced crumble crème anglaise **(V)(NGC)** *805kcal*

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