



Reception & Party Menu

Spring / Summer 2026



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 & 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)(NGCI)
- Tandoori spice (VE)(NGCI)
- All butter (V)(NGCI)
- Goats cheese & black pepper (V)(NGCI)

Snacks

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

Nuts

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

Olives

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

(VE) Vegan (V) Vegetarian (NGCI) Non Gluten Containing Ingredients

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

Minimum numbers: 10 pax

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

Plant based

- Watermelon, plant-based feta, black olive crumb (VE)(NGCI) 86kcal
- Teriyaki glazed shiitake mushrooms, furikake (VE) 72kcal
- Pea, broad bean & mint tart, crematta (VE)(NGCI) 104kcal
- Confit tomato, ricotta, seeded cracker balsamic pears, basil (V) 60kcal
- Deep fried olives, goats curd, hot honey (V) 100kcal

Sea

- Tuna tartare, seaweed cracker, wasabi 89kcal
- Tempura cod cheek, tartar sauce 90kcal
- Smoked salmon mousse, compressed celery, keta (NGCI) 28kcal
- Smoked cod roe taramasalata, seeded cracker, dill 93kcal
- Chalk Stream trout rillette, pickled beets, rye croute 65kcal

Land

- Chicken tostada, avocado, lime, salsa madre (NGCI) 71kcal
- Ham hock terrine, piccalilli gel (NGCI) 42kcal
- Ox cheek croquette, watercress emulsion 212kcal
- Lamb kofta, pomegranate molasses, minted yoghurt (NGCI) 41kcal
- Duck pastilla, labneh, sumac 102kcal

Sweet

- Plant-based cheesecake, strawberries & basil (VE) 64kcal
- Cherry, white chocolate & pistachio pavlova (V)(NGCI) 33kcal
- Lemon posset tart, summer berries (V) 179kcal
- Almond & raspberry financier, white chocolate Chantilly (V) 88kcal
- Dark chocolate tart, pistachio (V)(NGCI) 184kcal



(VE) Vegan (V) Vegetarian (NGCI) Non Gluten Containing Ingredients

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.

Bowl food

Minimum numbers: 10 pax

A light selection of tasting-sized bowl dishes, designed for standing receptions and informal networking. These dishes are served as an accompaniment to drinks and may be paired with canapés or hand-held snacks for a more substantial offering.

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

Plant based

- Spiced aubergine salad, confit tomato, plant-based stracciatella, basil (VE)(NGCI) *cold | 351kcal*
- Coal-roasted heritage carrots, pomegranate, toasted hazelnuts, crematta (VE)(NGCI) *cold | 296kcal*
- Chole chickpea curry, pickled red onion, coriander chutney, poppadum (VE)(NGCI) *hot | 390kcal*
- Spring vegetables risotto, roasted tomato, basil oil (V)(NGCI) *hot | 414kcal*
- Ricotta, courgette, broad beans, pea & mint (V)(NGCI) *cold | 147kcal*

Sea

- Confit tuna nicoise (NGCI) *cold | 247kcal*
- Cod cheek, 'nduja, white beans, sea vegetables (NGCI) *hot | 276kcal*
- Confit Chalk Stream trout, broad beans, peas & mint, citrus dressing (NGCI) *hot | 294kcal*
- Prawn & coconut curry, Jasmine rice (NGCI) *hot | 326kcal*
- Grilled sea bass, olive oil mash, sauce vierge (NGCI) *hot | 294kcal*

Land

- Crispy duck & watermelon salad (NGCI) *cold | 193kcal*
- Rare roast beef, Thai slaw, Nam Jim (NGCI) *cold | 79kcal*
- Buttermilk fried chicken, gochujang, rainbow slaw *hot | 444kcal*
- Sticky lamb neck, aubergine, pomegranate, crispy chickpeas (NGCI) *hot | 304kcal*
- Confit chicken, gnocchi, gremolata *hot | 250kcal*

Sweet

- Plant based pannacotta, strawberries (VE) *cold | 342kcal*
- Grilled peach, ricotta, frangipane crisp (V) *cold | 148kcal*
- Gooseberry & elderflower crumble, crème anglaise (V) *hot | 760kcal*
- Coconut pudding, blueberry & mango (VE)(NGCI) *cold | 234kcal*
- Dark chocolate pot, candied almonds, honey cream (V)(NGCI) *cold | 538kcal*

(VE) Vegan (V) Vegetarian (NGCI) Non Gluten Containing Ingredient

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.



Handheld snacks

Minimum numbers: 10 pax

Generous, flavour packed two-bite snacks perfect for standing receptions and networking.

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

Plant based

- Spring rolls with sriracha sauce (VE) 134kcal
- Tandoori dahl fritters with mango chutney & coriander (VE) 87kcal
- Falafel with tahini (VE)(NGCI) 141kcal
- Vietnamese roll with chilli dipping sauce (VE)(NGCI) 69kcal
- California roll with avocado & spring onion (VE)(NGCI) 93kcal
- Wild mushroom arancini, vegan parmesan (V) 188kcal
- Crumpets with Kirkham's rarebit (V) 127kcal

Fish & meat

- Singapore fishcakes with sweet chilli sauce (NGCI) 127kcal
- Hawaiian mango prawn poke boats (NGCI) 153kcal
- Liverpool Gin cured salmon, cucumber, dill & mint (NGCI) 223kcal
- Nduja scotch egg 430kcal
- Tandoori poppadom chicken goujon with lime pickle mayo (NGCI) 176kcal
- Salt & pepper chicken slider 283kcal

Dessert

- Coconut pudding, blueberry & mango (VE)(NGCI) 234kcal
- Chocolate brownie & Everton mint (VE)(NGCI) 415kcal
- Liverpool tart – treacle & lemon sweet pastry tart (V) 294kcal
- Rhubarb, raising & saffron custard (V)(NGCI) 290kcal
- Vanilla pannacotta, passionfruit, meringue shards (V)(NGCI) 325kcal

(VE) Vegan (V) Vegetarian (NGCI) Non Gluten Containing Ingredient
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.

