REFRESHMENT BREAKS

Breaks include Fairtrade coffee, classic and herbal teas, still and sparkling water

**Biscuit break £3.50 per person**
Assortment of biscuits (GL, MI)

**Pastries break £6.50 per person**
All butter mini croissants, pain au chocolat, vanilla and fruit crowns and pecan slices (GL, TN, MI)

**Cake break (Minimum order of 10 people) £6.50 per person**
Choose up to 3 options from the following:
- Chocolate brownies (GL, MI, EG)
- Traditional Victoria sandwich cake (GL, MI, EG)
- Carrot & walnut cake (GL, MI, EG, TN)
- Tangy lemon tart (GL, MI, EG)
- Chocolate eclairs (GL, MI, EG)

**Gluten Free Options:**
- Cranberry & pecan flapjack (MI)
- Ginger & polenta shortbread (MI, EG)
- Lemon drizzle cake (VEGAN)
- White chocolate brownie (MI, EG)

**Cream tea (Minimum order of 10 people) £6.50 per person**
Buttermilk fruit scones with Cornish clotted cream and strawberry jam (GL, MI, TN)

**Sliced fruit £6.50 per person**
Seasonal sliced fresh fruit platter

**Afternoon tea £12 per person**
A selection of classic finger sandwiches, scones and afternoon cakes (GL, MI, EG, TN)

**Accompaniments**
- Seasonal fruit bowl £1.50
- Seasonal sliced fruit platter £4
- Fruit juices £3.50 per litre
- Sodas £2.50

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BREAKFAST

Breakfast includes Fairtrade coffee, classic and herbal teas, still and sparkling water

Breakfast baps £6.50 per person

Please choose 3 items:
- Suffolk sweet-cured bacon bap (GL, MI)
- Rare breed Cumberland sausage bap (GL, MI)
- Scottish smoked salmon & soft boiled free-range egg on toasted bagel with chives (GL, MI, EG, FI)
- English muffin with Portobello mushroom & creamed spinach (GL, MI, EG)
- Grilled plum tomato, aubergine & brie muffin (GL, MI, EG)

Continental breakfast £14.50 per person

Please choose 3 items:
- Variety of mini pastries (GL, TN, EG, MI)
- Greek yoghurt with toasted granola and Little Hyde Farm honey (GL, MI, TN)
- Poached apricots with chia seed yoghurt (MI)
- Bircher muesli with winter berries (GL, MI)
- Fresh fruit platter
- Fruit and yoghurt smoothie shots (MI)
- British charcuterie


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**SANDWICH LUNCH**

Sandwich lunch includes Fairtrade coffee, classic and herbal teas, juices, still and sparkling water in addition to a fruit bowl and crisps.

**Chef’s selection or choose your own fillings**

£16 per person

- **2-9 people: two options**
- **10-30 people: three options**
- **30 people or more: four options**

**Meat**

- Smoked turkey, pickled vegetables & summer salad (GL)
- Wiltshire ham, Emmental, tomato chutney & baby mixed leaf salad (GL,MI)
- Red pesto chicken & rocket salad (GL,MI,TN)

**Fish**

- Smoked mackerel, cream cheese & cucumber (GL,MI)
- Crayfish tails, avocado, spiced tomatoes & baby gem (GL,EG,CR)
- Poached salmon, spring onion, black pepper creme fraiche & lemon (GL,MI)

**Vegetarian**

- Curry chickpea & mango salsa, baby mixed leaf (VEGAN) (GL)
- Baked falafel, mixed dried fruit, toasted seeds & hummus (VEGAN)(GL)
- Hummus, chargrilled vegetables, rocket & pesto (GL,MI,TN)

**Open Sandwiches**

- Smoked chicken Caesar & quail egg (GL,MI,EG)
- Duck liver pate, sour cherry mayonnaise & rocket (GL,MI,EG)
- Smoked mackerel mousse, horseradish cream & salted cucumber (GL,MI,EG,FI)
- Three cheese & spring onion mayonnaise (GL,MI,EG)
- Goat’s cheese, grilled pear & spiced honey (GL,MI)
- Avocado, fig jam & grilled peppers (VEGAN) (GL)
- White bean hummus, sun-blushed tomatoes & olives (VEGAN) (GL)

**Classic Sandwiches**

- Smoked bacon, lettuce & tomato (GL,EG)
- Chicken mayonnaise, black pepper & iceberg (GL,MI,EG)
- Smoked salmon, chive cream cheese & cucumber (GL,MI,FI)
- Tuna, red onion mayonnaise & cucumber (GL,EG,FI)
- Mature cheddar, farmhouse pickle (GL,MI)
- Egg mayonnaise & mustard cress (GL,EG)

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LUNCHTIME EXTRAS

Hot finger food bites £3 per bite
Minimum order of 10 pieces per bite

Meat
Chicken & chorizo sausage rolls (GL,MI,EG)
Katsu-spiced lamb skewers, Asian curry sauce (GL,EG)
Beef ragu arancini, Parmesan & ciabatta crumb (GL,MI,EG)

Fish
Thai-style fishcakes, nam jim dipping sauce (FI)
Salmon, goat’s cheese & rocket tart (FI,GL,EG,MI,TN)
Coconut panko breaded tiger prawns, wasabi mayonnaise (GL,EG,CR)

Vegetarian
Crispy tofu, Thai basil, lime, soy & black pepper (VEGAN) (SOY)
Triple-cooked chips, sea salt flakes & chimichurri (VEGAN)
Tempura vegetables, ginger & soy reduction (VEGAN) (GL) (SOY)
Mushroom arancini (GL,EG,MI)
Roasted vegetable & cream cheese tart (GL,EG,MI,TN)

Salads £4 per person
Minimum order of 10 per salad
Spiced couscous with pickled grapes, breakfast radish & rock chives (VEGAN) (S02)
Roasted cumin sweet potatoes, toasted pumpkin seeds (VEGAN)
Black quinoa, carrot, basil & roasted sunflower seeds (VEGAN)
Chargrilled marinated artichokes, baby gem & mixed olives (VEGAN)
Pearl barley, sultana, arugula & mint (VEGAN) (GL)
Chinese cabbage, peppers, bean sprouts, stem ginger & toasted sesame seed dressing (VEGAN) (SE)

Sweet dessert bites £4 per bite
Minimum order of 10 pieces per bite
Chocolate brownies (GL,MI,EG)
Traditional Victoria sandwich cake (GL,MI,EG)
Carrot & walnut cake (GL,MI,EG,TN)
Tangy lemon tart (GL,MI,EG)
Chocolate eclairs (GL,MI,EG)

Gluten Free Options:
Cranberry & pecan flapjack (MI)
Ginger & polenta shortbread (MI,EG)
Lemon drizzle cake (VEGAN)
White chocolate brownie (MI,EG)

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PICNIC LUNCH

Lunch is served with Fairtrade coffee, classic and herbal teas, juice, still and sparkling water

£22 per person
All menu items are included
Minimum order of 20
Rare breed sausage roll, smoked apple puree (GL,EG,MI,S02)
London cure smoked salmon (FI)
Mackerel pate, pickled cucumber (F1,S02)
Seasonal British cheese board, oatcakes, quince jelly (GL,MI)
Balsamic roasted beetroots
Mixed leaf salad, honey & lemon dressing
Roasted vegetable tarts (GL,EG,MI,TN)
Rosemary & thyme new potatoes (warm)
Artisan breads & Cornish butter (GL,MI)
Lemon meringues, berry compote, vanilla cream (EG,MI)


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COLD FORK BUFFET

Lunch is served with Fairtrade coffee, classic and herbal teas, juice, still and sparkling water in addition to a selection of artisan bread and butter and one dessert selection

£26 per person

2-9 people: two main courses
10 people or more: three main courses

Meat
British charcuterie board, assortment of pickles, chutneys (GL,MU,S02)
Roasted gammon, balsamic baby onions, mustard relish & watercress (MU)
Grilled free range chicken fillet, baby gem, shaved parmesan, Caesar dressing (MI,S02)

Fish
Smoked salmon, tiger prawn & cream cheese tart, bitter leaf, clementine salad (GL,EG,MI,TN,FI,CR)
Seared Skipjack tuna, black sesame seeds, bok choi & wasabi (GL,FI,SOY,SE)
Flaked peppered mackerel fillets, kohlrabi slaw & pickled beetroots (FI,S02)

Vegetarian/Vegan
Pressed winter vegetable terrine, chargrilled marinated artichokes & pears (VEGAN)
Stuffed bell peppers, caraway roasted pumpkin, sea salt & olive focaccia (VEGAN) (GL)
Shiitake mushroom, napa cabbage fritters with udon noodles (GL,EG,SOY)

Salads (V)
Please choose two:
Spiced couscous with pickled grapes, breakfast radish & rock chives (VEGAN) (S02)
Roasted cumin sweet potatoes, toasted pumpkin seeds (VEGAN)
Black quinoa, carrot, basil & roasted sunflower seeds
Chargrilled marinated artichokes, baby gem & mixed olives (VEGAN)
Pearl barley, sultana, arugula & mint (VEGAN) (GL)
Chinese cabbage, peppers, bean sprouts, stem ginger & toasted sesame seed dressing (VEGAN) (SE)

Desserts (V)
Please choose one:
Pecan, walnut & blueberry tart, sweet clotted cream (GL,EG,MI,TN)
Baked lemon & vanilla cheesecake (GL,EG,MI)
Coffee opera, buttercream & chocolate ganache (GL,EG,MI,SOY)
English apple & cherry lattice, apricot glaze (GL,EG,MI)
Lime & crystallised ginger posset with hazelnut praline (MI,TN)
Belgium white chocolate & raspberry tart (GL,EG,MI,SOY)
Stewed winter berry compote, coconut & chocolate crumble (VEGAN/(GF)
Sliced fruit platter

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HOT FORK BUFFET

Lunch is served with Fairtrade coffee, classic and herbal teas, juice, still and sparkling water in addition to a selection of artisan bread and butter, one hot side dish, one salad side dish and one dessert selection

£30 per person

2-9 people: two main courses
10 people or more: three main courses

Meat
Aged Aberdeen beef, Porter house ale & mushroom pie (GL,EG,MI,CE,S02)
Braised free range chicken, sage & pancetta cassoulet (CE,S02)
West Country lamb, cumin, ginger, apricots, & baby onions (GL)
Slow roasted pork, root vegetables, sage & crackling
Confit duck, katsu spiced lentils, roasted pumpkin & lime

Fish
Scottish salmon, fusilli, white wine & chervil cream (GL,EG,MI,FI,CE)
Baked whiting fillets, tomato, cauliflower & leek gratin (FI,CE)
Battered line caught pollock, tartare sauce (EG,FI,S02)
Sea trout, red mullet, ratatouille, olives & marinated anchovies (FI,CE,S02)
Red mullet, bouillabaisse sauce & crispy kale (FI,MO,CR,CE)

Vegetarian
Roasted squash, chickpea, apricot & almond tagine (VEGAN) (CE)
Smoked tofu, bok choi, toasted sesame seeds & crispy shallots (VEGAN) (GL,SOY,SE)
Cauliflower, celeriac, spinach, stilton & tarragon cream (MI,CE)

Vegetarian (cont.)
Pumpkin & ricotta tortellini, tomato pesto & toasted pumpkin seeds (GL,EG,MI,TN)
Sweet potato & kale bhaji with caramelised red onion, slow cooked tomatoes & coconut yoghurt (VEGAN) (CE)

Sides
Mashed potatoes, Keens cheddar & rock chives (MI)
Caraway roasted Chantenay carrots (VEGAN)
Steamed new potatoes, salsa verde (VEGAN)
Cauliflower & savoy cabbage, sautéed shallots (VEGAN)
Thyme & black pepper roast potatoes (VEGAN)
Steamed Jasmine rice (VEGAN)

Desserts (V)
Pecan, walnut & blueberry tart, sweet clotted cream (GL,EG,MI,TN)
Baked lemon & vanilla cheesecake (GL,EG,MI)
Coffee opera, buttercream & chocolate ganache (GL,EG,MI,SOY)
English apple & cherry lattice, apricot glaze (GL,EG,MI)
Lime & crystallised ginger posset with hazelnut praline (MI, TN)
Belgium white chocolate & raspberry tart (GL,EG,MI,SOY)
Stewed winter berry compote, coconut & chocolate crumble (VEGAN, GF)
Sliced fruit platter (VEGAN, GF)


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NIBBLES AND BITES

Nibbles £3.75 per person

Mixed selection
Crisps
Olives
Nuts (PN, TN)
Japanese mini rice crackers (GL, TN)
Mini pretzel knots (GL)

Bites £6 per person

Please choose three options (Minimum order of 20):
Marinated olives with Manchego cheese (MI)
Vegetable crisps
Stilton & mature cheddar straws (GL, MI)
Parmesan & rosemary and pecorino & beetroot lollipops (MI)
Dipping bread with taramasalata or red pepper hummus or smoky aubergine puree (GL, MI)
Spiced roasted nuts (PN, TN)

British Cheeseboard £9 per person

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CANAPÉS

£20: 6 canapés per person (suitable for 45 minutes)
£24: 8 canapés per person (suitable for 1 hour reception)
Additional canapés available at £3.50 per canapé per person

Meat (hot)
Ras el hanout spiced chicken, cucumber & mint raita (MI)
Slow cooked shredded lamb bonbon & anchovy mayonnaise (GL,EG,MI,FI)
Crispy pork belly, smoked apple gel
Steak & chips, béarnaise sauce (EG,MI)

Meat (cold)
Asian spiced beef, toasted sesame seeds & Nim Jim (GL)
Prosciutto, grilled artichoke, basil puree & crostini (GL)
Smoked ham hock, wholegrain mustard & piccalilli (MU)
Chicken liver parfait, whisky marinated sultana (GL,EG,MI,SO2)

Fish (hot)
Baked Cornish crab royale, & lemon balm (GL,EG,MI,CR)
Seared Skipjack tuna skewer, toasted sesame seeds & wasabi (FI,SE)
Tempura squid, sake & mirin reduction (GL,MO)
Parmesan breaded Pollock goujon, lemon gremolata (GL,EG,MI,FI)

Fish (cold)
Smoked salmon mousse with fried capers, crème fraîche & lemon sherbet (MI,FI)
Scallop ceviche paprika espuma & rocket cress (MO,MI)
Grilled Tiger prawns, mandarin salad, daikon relish (CR)
Lemon thyme mussels, tomatillo salsa, smoked sea salt (MO)

Vegetarian/Vegan (hot)
Artichoke tortellini, red pepper & basil (GL,EG,MI,CE)
Crispy parmesan polenta with shallot marmalade (GL,EG,MI)
Asian spiced tofu, taro root & spring onion puree, (VEGAN) (GL,SOY)
Montgomery cheddar muffin with spicy tomato chutney (GL,EG,MI,MU)

Vegetarian/Vegan (cold)
Avocado salsa, soft herbs & coriander cress (VEGAN) (GL)
Char-grilled padron peppers, smoked garlic & olive tapenade (VEGAN)
Marinated Manchego & grilled aubergine skewer (MI)
Thai tempeh cakes, hot & sour cilantro dip (VEGAN) (GL)

Sweet (V)
Chocolate cone, vanilla cream & crystallised mint (GL,EG,MI,SOY,TN)
Orange panier, yuzu powder & crème fraîche (GL,EG,MI,TN)
Coconut, lime & ginger samosa with coriander syrup (VEGAN) (GL)
White chocolate & lemon cheesecake with toasted hazelnuts (GL,EG,MI,TN)
Micro macaroons, almond & chocolate crème (GL,EG,MI,TN)
Glenmorangie Scotch Whiskey jelly, candied lemon crush & lime zest (VEGAN)

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BOWL FOOD

£24 for 4 bowls per person, additional bowls at £6 per bowl
Minimum order of 20 people and four bowls per person

Meat
Treacle braised beef cheeks, trompette mushrooms & roasted parsnips
Soy roasted chicken, Chinese lettuce & Szechuan peppercorns (GL,SOY)
Slow cooked belly of pork, red cabbage & stout jus (GL,SO2)

Fish
Teriyaki glazed salmon, sticky rice & toasted sesame seed (FI,GL)
Atlantic seafood pie, creamy chive mash (FI,CR,MI)
Deep fried Pollock, triple cooked potato chips, crushed peas, tartare sauce (FI,GL,EG)

Vegetarian
Udon noodle stir fry with black beans, toasted cashew nuts & shiitake mushrooms (GL,EG,TN)
Aubergine, sweet potato & spinach moussaka (MI)
Braised lentil, butter bean cassoulet, crispy kale (VEGAN)

Salads (V)
Spiced couscous with pickled grapes, breakfast radish & rock chives (VEGAN) (GL)
Quail egg, shaved parmesan, cos & sour dough croutons (GL,EG,MI)
Chargrilled marinated artichokes, baby gem & olives (VEGAN)

Puddings (V)
Stewed winter berry compote, coconut & chocolate crumble (VEGAN)
Lemon meringue tart (GL,EG,MI)
Blueberry Bakewell, vanilla mascarpone (GL,EG,MI,TN)

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LUNCH AND DINNER MENU

£57 per person
Three courses including coffee and Petit Fours

Please choose one item from each course plus a vegetarian option if required

Starters

Meat
Smoked Barbary duck breast, orange gel & grilled black mission figs
Free range chicken terrine, chargrilled baby leeks, carrot chutney & carrot crisp
Prosciutto, green olives, parmesan & celeriac fritter (EG,MI,CE)
Chargrilled soy, chilli marinated beef, glass noodles & shredded Asian vegetables (GL,SOY)

Fish
Teriyaki style salmon, yuzu powder, spring onion puree & wasabi tapioca crackers (FI,GL,EG)
Hake hash, crispy pancetta, soft boiled quails egg & caper salsa (FI,EG)
Black tiger prawn boudin, pickled fennel, rocket cress & lemon sherbet (MI,CR)
Cornish crab brulee, confit cherry tomatoes & baby gem salad (EG,MI,CR)

Vegetarian
Roasted pumpkin, sweet potato pakora, carrot & onion seed salad, mint dressing (VEGAN)
Spiced pear, Devonshire blue cheese, sour dough & mustard gel (GL,MI,MU)
Dakkah roasted celeriac, artichokes, cracked hazelnuts & pumpkin seeds (VEGAN) (CE, TN)

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**MAIN COURSES**

**Meat**

West Country lamb rump & braised breast, glazed Roscoff onions, parsnip puree, fondant potato
Pan fried duck breast, kohlrabi & potato terrine, black cabbage, sherry jus (MI)
Charred Norfolk chicken, roast leeks, wild mushrooms & watercress
Aged sirloin steak, baby carrots, braised celery & creamed potato (MI,CE)

**Fish**

Pan fried bream, mussels, paprika infused potato, chervil cream (FI,MI,MO)
Roasted Scottish salmon, baby root vegetables, caper butter & poached fennel (FI,MI)
Baked sea trout fillet, roasted marrow, sweet potato puree & toasted pumpkin seed oil (FI)
Seared scallop & crayfish risotto, Cavolo Nero, black olive tapenade (MI,CR,MO)

**Vegetarian**

Wild mushroom, cream cheese ravioli, roasted cauliflower & Jerusalem artichokes (GL,EG,MI)
Roasted corn fritters, fried artichokes, pepper & toasted pine nut (VEGAN) (TN)
Baked aubergine, saffron potatoes, butternut squash, wilted kale & truffle oil (VEGAN)
Red pepper & goats cheese cannelloni, roast pumpkin, sage sauce with Montgomery glaze (GL,EG,MI)

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DESSERTS

Milk chocolate tiramisu, coffee foam, Kahlua syrup (GL,EG,MI,SO2)
Sticky toffee pudding, butterscotch, peanut butter crumb (GL,EG,MI,PN)
Pear parfait, rose water gel, hazelnut brandy snap (MI,TN, SO2)
Caramelised pineapple, chia seed, coconut & dark chocolate crumble (VEGAN)
Classic apple tart tatin, cinnamon & vanilla ice cream (GL,EG,MI)

Cheese Course supplement of £12 per person

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