ROYAL SOCIETY OF CHEMISTRY AT BURLINGTON HOUSE

AUTUMN AND WINTER MENU
REFRESHMENT BREAKS

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

**Biscuit break** £3.00 per person
Assortment of biscuits (GL, MI)

**Pastries break** £4.00 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)** £4.00 per person
Choose up to 3 options from the following:
- Chocolate brownie (GL, MI, EG)
- Traditional Victoria sponge (GL, MI, EG)
- Carrot & walnut cake (GL, MI, EG, TN)
- Tangy lemon tart (GL, MI, EG)
- Chocolate eclairs (GL, MI, EG)
- Pumpkin seed & fruit flapjack (GL, MI)

**Cream tea (Minimum order of 10 people)** £4.00 per person
Buttermilk fruit scones with Cornish clotted cream and strawberry jam (GL, MI, TN)

**Sliced fruit** £5.00 per person
Seasonal sliced fresh fruit platter

**Afternoon tea** £8.00 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 £1.75
- Sodas £2.50

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.

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All prices are exclusive of VAT
Breakfast includes Fairtrade coffee, classic and herbal teas, still and sparkling water

**Breakfast baps £6.00 per person**

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

**Continental breakfast £12.00 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)
- 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
£9.00 per person

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

Meat
Traditional BLT – bacon, lettuce & tomato (GL, EG)
Wiltshire ham, mustard mayonnaise & baby mixed leaf salad (GL, EG)
Smoked turkey, Swiss cheese & farmhouse pickle (GL, TN, MI)
Coronation chicken & romaine lettuce (GL, EG)

Fish
Smoked salmon, chive cream cheese & cucumber (GL, MI)
Tuna, red onion mayonnaise & cucumber (GL, EG)
Prawn tails, Marie rose & iceberg lettuce (GL, CR, EG)
Poached salmon, spring onion, black pepper crème fraîche & lemon zest (GL, MI)

Vegetarian
Montgomery’s Cheddar, tomato chutney & baby gem lettuce (GL, MI)
Egg mayonnaise & mustard cress (GL, MI, EG)
Baked falafel & grated carrot (GL)
Hummus, chargrilled vegetables, rocket & pesto (GL, MI, TN)

Open Sandwiches
Duck liver pâté, sour cherry mayonnaise & rocket (GL, EG)
Smoked chicken Caesar & quail egg (GL, EG)
Smoked mackerel mousse, horseradish cream & salted cucumber (GL, EG, FI)
Three cheese, spring onion mayonnaise (GL, MI, EG)
Goats cheese, grilled pear and spiced honey (GL, MI)
Avocado, fig jam & grilled peppers (VEGAN (GL)
White bean hummus, sun blushed tomato & olive (VEGAN) (GL)

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All prices are exclusive of VAT
LUNCHTIME EXTRAS

Hot finger food bites £2.50 per bite
Minimum order of 10 pieces per bite

Meat
Cumberland sausage rolls, apple jam (GL, MI, EG)
Spicy Thai style chicken satay (PN)
Beef ragu arancini, parmesan & ciabatta crumb (GL, MI, EG)
Garlic, cumin yoghurt marinated lamb kofta (GL, MI, EG)
Ginger & lemongrass pork belly rolls (GL, EG)

Fish
Thai style fishcakes, nam jim sauce
Coconut panko breaded tiger prawns, wasabi mayonnaise (GL, EG, CR)
Deep fried soft shell crab with sweet chilli (GL, CR)
Smoked mackerel, pickled cucumber crostini (GL, EG)
Salmon, cream cheese & rocket tart (GL, MI, EG, TN)

Vegetarian
Salt baked new potatoes with chive hollandaise (MI)
Sweet potato chips with chilli mayonnaise (EG)
Spinach & feta pastilles (GL, MI, EG)
Goats cheese arancini with honey & thyme (GL, MI, EG)
Crispy tofu, Thai basil, lime soy & black pepper (VEGAN) (GL)

Salads £3.00 per person
Minimum order of 10 per salad

New season heritage potatoes, artichoke hearts with green pesto and scarlet cress (MI, TN)
Penne pasta, marinated Kalamata olives, shaved fennel & parmesan (GL, MI)
Aged feta, toasted quinoa, grated carrot with red grapes & rock chives (MI)
Roasted pumpkin, bulgur wheat & pickled beetroot (VEGAN) (GL)
Chargrilled Padron peppers, mixed peppers & scallions (VEGAN)
Mustard seed roasted celeriac, spiced apples & toasted pecans (VEGAN) (TN)

Sweet dessert bites £2.50 per bite
Minimum order of 10 pieces per bite

Victoria sponge, orange glaze & praline crust (GL, EG, MI, TN) (V)
Chocolate brownie (GL, MI, EG, SOY) (V)
Lemon drizzle (GL, MI, EG, SOY) (V)
Mini strawberry tart (GL, MI, EG, SOY) (V)

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PICNIC LUNCH

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

£17 per person
All menu items are included
Minimum order of 20

Homemade free range pork sausage rolls (GL, MI, EG)
Mackerel pate, pickled cucumber (FI, MI, EG)
British cheese board with accompaniments (GL, MI)
Vegetarian mini tarts (GL, MI, EG, TN)

Balsamic roasted beetroots
Mixed leaf salad
Roasted garlic & rosemary new potato
Artisan breads & Cornish butter (GL, MI, V)

Winter berry compote, vanilla cream & lemon zest meringues (EG)

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All prices are exclusive of VAT
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

£18 per person
2-9 people: two main courses
10 people or more: three main courses

Meat
Moroccan spiced chicken, sweet lemons & chilli sultana compote (GL)
Smoked ham hock, baby leeks & black mushroom terrine with clove & apricot chutney
Sweet chilli beef with rice noodles, Asian slaw & honey soy dressing (GL)

Fish
Chargrilled Skipjack tuna, mirin, Japanese soy & picked ginger (GL)
Beetroot roasted organic salmon with Gorgonzola & rocket pesto (MI, TN)
Smoked haddock, mature cheddar & pea tart (GL, MI, EG, TN)

Vegetarian
Golden cross & slow cooked cherry tomato tart with black olive tapenade (GL, MI, EG, TN)
Shiitake mushrooms & naper cabbage fritters with Udon noodles & toasted sesame seeds (GL, EG)
Chargrilled marinated baby marrows, tomato & mustard relish with balsamic red onions (VEGAN)

Salads (V)
Please choose two:
New season heritage potatoes, artichoke hearts with green pesto and scarlet cress (MI, TN)
Penne pasta, marinated Kalamata olives, shaved fennel & vegetarian parmesan (GL, MI)
Aged feta, toasted quinoa, grated carrot with red grapes & rock chives (MI)
Roasted pumpkin, bulgur wheat & pickled beetroot (VEGAN) (GL)
Chargrilled Padron peppers, mixed peppers & scallions (VEGAN)
Mustard seed roasted celeriac, spiced apples & toasted pecans (VEGAN) (TN)

Desserts (V)
Chocolate fudge cake with toasted hazelnut crème fraîche (GL, MI, EG, TN)
Apple, date & toasted oatmeal crumble (GL, MI, EG)
Coconut & ginger panna cotta with chocolate crumb (GL, MI)
Baked lemon cheesecake (GL, MI, EG)
Black cherry & lime posset with sugared pecans (MI, TN)
Traditional sticky toffee pudding & free range egg custard (GL, MI, EG)
Wild berry compote, Jack Daniels vanilla cream & meringue (MI, EG)
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 chef choice hot side dish, one salad side dish and one dessert selection

£19 per person
2-9 people: two main courses
10 people or more: three main courses

Meat
Chargrilled free range yakitori chicken, baked aubergine & shiso
Slow cooked West Country lamb, winter vegetables & chickpea ragout
Slow braised pork in stout with balsamic, red onions & spiced Bramley apples
Confit duck leg, green pea & shredded cabbage
Pot roasted Bulgogi beef, green onions, napa cabbage & kimchi
Thyme & garlic roasted chicken thighs, white wine & caramelised baby onions (MI)

Fish
Smoked haddock cakes, wilted kale & citrus zest butter (GL, MI, EG)
Roasted cod fillet, butter mushrooms, stewed tomatoes & deep fried greens
Battered line caught pollock, chunky chips with caper & dill tartare (GL, EG)
Thai red seafood curry, pak choi & spring onions (CR)
Baked Scottish salmon macaroni with cheese & panko crust (GL, MI)

Vegetarian
Chickpea, cauliflower & paneer masala, cilantro & yoghurt (GL, MI)
Chargrilled peppers & sweet potato lasagne, Montgomery glaze (GL, MI)
Baby marrow, red onions, sweet basil & Fusilli pasta (GL, MI)
Roasted butternut, chickpea tagine with cucumber & mint salsa (VEGAN)
Roasted Mediterranean vegetables, saffron tomatoes, warm tabbouleh with pickled cucumber (VEGAN)

Desserts (V)
Chocolate fudge cake with toasted hazelnut crème fraîche (GL, MI, EG, TN)
Apple, date & toasted oatmeal crumble (GL, MI, EG)
Coconut & ginger panna cotta with chocolate crumb (GL, MI)
Baked lemon cheesecake (GL, MI, EG)
Black cherry & lime posset with sugared pecans (MI, TN)
Traditional sticky toffee pudding & free range egg custard (GL, MI, EG)
Wild berry compote, Jack Daniels vanilla cream & meringue (MI, EG)
Sliced fruit platter

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Nibbles £3.75 per person

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

Bites £5.75 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 £8.00 per person**
**CANAPÉS**

£18: 6 canapés per person (suitable for 45 minutes)
£22: 8 canapés per person (suitable for 1 hour reception)
Additional canapés available at £3.50 per canapé per person

**Meat (hot)**
- Crispy fried chicken livers, smoked sea salt & garlic (GL, MI, EG)
- Moroccan style spiced lamb skewer, yellow pepper harissa & coriander cress (GL, MI, EG)
- Roasted quail, candied beetroot & walnut micro tart (GL, MI, EG) (M)

**Meat (cold)**
- Shredded confit duck leg, brioche crumb, citrus plum jam (GL, MI, EG)
- Slow cooked pork belly, star anise poached pear & crystallised ginger (M)
- Smoked chicken, mustard cream cheese, mushroom ketchup brushetta (GL, MI)

**Fish (hot)**
- Buttermilk, chilli tiger prawns, stem ginger & toasted sesame seeds (CR, MI)
- Baby calamari cakes, squid ink and sea salt caviar (GL, MI, EG) (M)
- Seared Skipjack tuna with lime soy, Japanese mandarin powder & green shiso (GL) (M)

**Fish (cold)**
- Cornish crab rillettes, dill powder & pickled cucumber jelly (MI, CR) (M)
- Queen scallop citrus ceviche, wasabi tapioca cracker (MI) (M)
- Smoked salmon, lemon zest & goats cheese tart & borage cress (GL, EG)

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**Vegetarian (hot)**
- Winter squash, vegetarian parmesan arancini (GL, MI, EG)
- Wild mushroom & truffle oil doughnuts dusted with porcini powder (GL, MI, EG)
- Asian spiced tofu, spring onion puree & Yuzu ginger wafer (VEGAN) (GL) (M)

**Vegetarian (cold)**
- Deep fried celery leaf, salt crystals, garlic & saffron aioli (GL, EG)
- Roasted baby beetroot, curried parsnip puree & rocket (GL)
- Pressed sweet potato terrine, sorrel cress & balsamic pearls (VEGAN) (M)

**Dessert (V)**
- Chocolate cone, mint cheesecake & chocolate pearls (GL, MI, TN)
- Toasted pecan, yoghurt & honey mousse with cranberry granola (MI, TN, (M)
- Rice popper, caramel & cinnamon biscuit with hazelnut cream (GL, MI, TN)
- French butter tartlet, roasted almond custard & praline (GL, MI, EG, TN) (M)
- Glenmorangie Scotch Whiskey jelly, candied lemon crush & lime zest (M)

**We have also created some molecular options with presentation and techniques inspired by chemistry, these are marked with (M)**

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**Allergen Information:**
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£22.50 for 4 bowls per person, additional bowls at £6 per bowl
Minimum order of 20 people and four bowls per person

Meat
Braised Cleveland beef, winter mushrooms, parmesan & crispy polenta (GL, MI)
Slow roasted belly of pork, muscovado glaze, pepper mash & calvados jus (MI)
Spicy free range chicken pad Thai, toasted peanuts & kaffir lime leaf (PN)
Lebanese style lamb, navy bean hummus with toasted garlic flat bread (GL)

Fish
Flash-fried calamari, baby spinach & onion slaw (CR)
Cajun spiced monkfish with Creole rice, spiced butternut emulsion (MI)
Pan fried Skipjack tuna, pickled vegetables & toasted quinoa
Seared King scallop, Shiitake mushroom ragout & shallot puree (MO)

Vegetarian
Roasted winter squash, caramelised baby turnips, shaved vegetarian parmesan & crispy kale (MI)
Vegetable Shepherd’s pie, black cabbage & mature cheddar (MI)
Chargrilled artichokes, soft Burford brown egg, buckwheat & aged feta (GL, MI, EG)
Baked aubergine, miso syrup, stem ginger & spring onion (VEGAN)

Salads (V)
Steamed broccoli with dried cranberries & toasted almonds (TN)
Roasted beetroot, Manchego & sourdough croutons (GL, MI)
Chargrilled courgettes, pickled mixed peppers & toasted pine nuts (TN)

Puddings (V)
Winter berry Eton mess (MI, EG)
Baked egg custard & black cherry cinnamon pastry (GL, MI, EG)
Lemon & orange zest curd, golden sugar shortbread & toasted pecans (GL, MI, TN)
Toasted pumpkin seed & maple syrup flapjack with wild berry sorbet (VEGAN) (GL)
LUNCH AND DINNER MENU

£52 per person
Three courses including coffee and Petit Fours

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

Starters

Meat

Confit Gressingham duck leg, citrus peel pickled radish salad & celery cress

Roulade of Roquefort & corn-fed chicken, crispy pancetta, Scotch quail egg (GL, MI, EG)

Pressed smoked ham hock, cherry tomato & cauliflower ketchup, sour dough, mustard crackers (GL) (M)

Aged beef carpaccio, black truffle oil, shaved fennel, gruyère gougère and smoked sea salt (GL, MI, EG)

Roast Guinea fowl, Jerusalem artichoke & Puy lentil broth, parsnip chips (GL)

Fish

Sautéed langoustines, cucumber lime, prosciutto & red onion balsamic gel (CR) (M)

Vodka cured salmon, beetroot pressed kohlrabi, fennel Stichilton cream & lemon powder (MI) (M)

Cornish crab cocktail, deep fried beignets, panna cotta & heritage cress (GL, MI, EG, CR)

Pickled grey mullet, shaved baby vegetables, burnt shallot petals & ginger foam

Scallop, crayfish & soft herb risotto, parmesan tuile with watercress purée (MI, MO, CR)

Vegetarian

Twice baked Applewood soufflé, paprika & cauliflower foam, toasted pine nuts (GL, MI, EG, TN)

Chargrilled winter squash, smoked almonds & toasted freekeh salad, cashew nut pesto (VEGAN) (GL, TN)

Roasted stuffed baby marrow, soy bean, scallion & radish salad, garlic crisps (VEGAN)
Meat

Dry aged slow cooked Short rib & fillet, pommes Anna, shallot marmalade, watercress (MI)

West country lamb fillet & braised belly, curly kale compote, creamed potato, sweet mint crystals (MI)

Coastal farmed chicken, black garlic & rocket gnocchi, Trompette de la mort mushrooms, pumpkin puree (GL, MI, EG)

Suffolk free range pork tenderloin, caramelised pear, dry cider yoghurt, cavolo nero & Calvados mash (MI)

Roasted duck breast, crispy leg croquettes, sour cherry jus & smoked almonds (GL, MI, EG, TN)

Roast pheasant, pancetta, crackling crystals, heritage carrots & spiced chestnuts (GL, TN) (M)

Fish

Crispy skin salmon, seared King scallop, Agriolotti broth & tahoon cress (MO)

Pan fried sea bass, tempura mussels, Tali macchi & saffron potatoes, pumpkin seed oil (GL, MO)

Confit line caught cod, sea vegetables, red lentils & liquorice sabayon (GL, EG)

Macadamia crusted halibut, roasted salsify, tamatillo and samphire with shaved garlic (TN)

Roasted bream, soused baby vegetables, crushed butternut & vanilla with brown shrimp foam (MI, CR) (M)

Vegetarian

Garlic roasted golden beetroots, pink gnocchi, ricotta cream & baby rocket (GL, MI, EG)

Wild mushroom, golden cross risotto, deep fried ceps, black olive powder & vegetarian parmesan tuile (MI) (M)

Polenta ravioli, grilled artichoke, roasted peppers & wilted spinach, tomato pesto (GL, MI, TN)

Soy marinated tofu, Ramen noodles broth, burnt lime & toasted peanut crumble (VEGAN) (GL, PN)

Chargrilled aubergine, warm mung bean & roasted Chantenay carrot salad, katsu sauce (VEGAN) (GL)


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DESSERTS

Earl grey panna cotta, dark chocolate ganache foam & vanilla shortbread (GL, MI)

Free range egg custard bavarois, almond buttermilk & toasted pistachio crumble (MI, EG, TN)

Caramalised Bramley apple tart, baby toffee apple & sour apple sherbet, cinnamon crème fraîche (GL, MI, EG) (M)

Deconstructed tiramisu, black cherry foam, sorbet & crystallised violet fragments (GL, MI, EG) (M)

Mulled pear, cranberry crumble, ginger syrup & clotted cream (MI)

Winter berry, ground almond & banana pancakes, coconut, chia seed jam (VEGAN, GF)

Cheese Course supplement of £12 per person