REFRESHMENT BREAKS

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

**Biscuit break** £3.75 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 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 muffin (GL, MI)
- Rare breed Cumberland sausage muffin (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)
- Grilled chestnut mushroom, avocado & black beans (GL) (VEGAN)
- Smoked mozzarella cheese, plum tomato & fried red onions (GL) (VEGAN)
- Vegan full breakfast bap, sausage, mushroom, grilled tomato & hash brown (GL, SE, SOY) (VEGAN)

**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 coconut yoghurt (VEGAN)
- Winter berry and mixed fruit pot (VEGAN)
- Bircher muesli with seasonal berries (GL, MI)
- Fruit and yoghurt smoothie shots (MI)
- Fresh fruit platter
- British charcuterie
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
Coronation chicken & cos lettuce (GL,EG,MU,SOY)
Milano salami, pesto & romaine lettuce (GL,S02,TN,MI,EG)
Wiltshire ham, Emmental, tomato chutney & baby mixed leaf salad (GL,MI)

Fish
Prawn tails, Marie rose & iceberg lettuce (GL,CR,EG,CE)
Poached salmon, spring onion, black pepper crème fraîche & lemon (GL,MI)
Smoked mackerel, cream cheese, cucumber & horseradish (GL,MI,MU)

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

Open Sandwiches
Smoked chicken Caesar & quail egg (GL,MI,EG)
Three cheese & spring onion mayonnaise (GL,MI,EG)
Goat's cheese, grilled pear & spiced honey (GL,MI)
Avocado mash, grilled peppers & tomato pesto (GL) (VEGAN)
White bean hummus, red onion, olives & rocket (GL) (VEGAN)
Sun blushed tomato, butternut pate & grilled artichoke (GL) (VEGAN)

Classic Sandwiches
Smoked salmon, chive cream cheese & cucumber (GL,MI,FI)
Tuna, red onion mayonnaise & cucumber (GL,EG,FI)
Mature cheddar, farmhouse pickle (GL,MI,S02)
Egg mayonnaise & mustard cress (GL,EG)
Smoked bacon, lettuce & tomato (GL,EG,S02)
Chicken mayonnaise, black pepper & iceberg (GL,MI,EG,MU)

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Hot finger food bites £4 per bite
*Minimum order of 10 pieces per bite*

**Meat**
- Pulled lamb, lemon thyme & sultana croquette (GL,MI,EG,CE)
- Confit duck spring roll, Szechuan peppercorn soy reduction (GL,MI,EG,SOY)
- Chicken & chorizo sausage rolls, blue poppy seeds (GL,MI,EG)
- Garlic, cumin yoghurt beef kofta (GL,EG,MI)

**Fish**
- Cornish crab, chive & sweet pepper cakes, hot tomato relish (GL,MI,EG,CR)
- Tempura Pollock, seaweed & wasabi mayonnaise (GL,EG,MI,FI,MU)
- Tandoori spiced salmon, spring onion & coriander samosa (GL,EG,FI,MU)
- Coconut panko tiger prawns, Shaohsing rice wine & sweet soy (CR,SOY,EG) (GF)

**Vegetarian**
- Beetroot, potato pakora, mint & horseradish salsa (SOY) (VEGAN)
- Chilli lentil cakes, carrot, cumin & parsley guacamole (CE) (VEGAN)
- Tempura vegetables, ginger & honey yoghurt (GL,MI)
- Triple-cooked chips, sea salt flakes & chimichurri (VEGAN)

**Salads £4 per person**
*Minimum order of 10 per salad*
- Fennel, orange & smoked almond, baby gem (TN) (VEGAN)
- Winter Panzanella, olive ciabatta croutons (GL) (VEGAN)
- Edamame bean, basil tofu, celery & sun blushes tomato (SOY) (VEGAN)
- Pickled red cabbage, spiced apples & sultana (S02) (VEGAN)
- Bitter leaf, cranberry & balsamic red onion (VEGAN)
- Roast butternut squash, toasted pumpkin seeds, thyme dressing (VEGAN)
- Pear, sweet potato, shaved cucumber & baby spinach (VEGAN)

**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)

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

£24 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 (FI,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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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

£28 per person

Minimum order of 10 people – choose 3 main courses and 1 dessert

### Meat
- Chargrilled North African spiced lamb, poached apricots & baby spinach (S02)
- Smoked duck, avocado & black quinoa, sour dough crackers (GL)
- British charcuterie board, assortment of pickles, chutneys (GL,MU,S02)
- Chargrilled lime, soy-marinaded chicken fillet, Chinese lettuce & pickled ginger (SOY)

### Fish
- Seared salmon, salted fennel, saffron mayonnaise & dill, cucumber relish (FI,EG)
- Sweet chilli marinated tuna, smoked sesame oil, Wakame seaweed salad (FI)
- Flaked peppered mackerel fillets, kohlrabi slaw & pickled beetroots (FI,S02)
- Smoked paprika-roasted salmon with gorgonzola & rocket pesto (FI,MI,TN)

### Vegetarian/Vegan
- Tikka roasted cauliflower steak, mint & coconut yoghurt, toasted almonds (TN) (VEGAN)
- Chargrilled butternut squash, red pepper pesto & basil tofu (SOY) (VEGAN)
- Stuffed bell peppers, caraway roasted pumpkin, sea salt & olive focaccia (GL) (VEGAN)
- Goats cheese, toasted seeds & honey tart, shaved vanilla fennel (GL,MI,EG,TN)

### Desserts (V)
**Please choose one:**
- Spiced caramel pears, coconut yoghurt & chocolate crumb (VEGAN)
- Rhubarb & cinnamon apple crumble tart, vanilla, ginger custard (GL,MI,EG)
- Baked raspberry cheesecake (GL,MI,EG)
- Chocolate, orange & caramel gateaux (GL,MI,EG)
- Avocado, lime & cherry delice (GL,SOY) (VEGAN)
- Passionfruit & mandarin tart (GL,MI,EG,SOY)
- Traditional sticky toffee pudding & free-range egg custard (GL,MI,EG)
- Sliced fruit platter (VEGAN)


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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.

**£32 per person**

**Minimum order of 10 people – choose 3 main courses and 1 dessert**

**Meat**
- Chicken, chorizo meatballs, lemon thyme, red wine & button mushroom ragout (GL,MI,EG,S02)
- Slow cooked beef & ale stew, crispy smoked bacon & herb suet dumpling (GL,CE,S02)
- Asian spice marinated pork shoulder, pak choi & toasted sesame seeds (GL)
- West Country lamb, cumin, ginger, apricots, & baby onions (GL)
- Cinnamon confit duck legs, balsamic braised red cabbage (CE)

**Fish**
- Roasted salmon, katsu spiced lentils slow cooked tomatoes & crispy kale (FI,CE,GL)
- Red mullet fillet, edamame bean & caper berry salsa, cold press lemon oil (FI,SO2,SOY)
- Sea trout, ratatouille, olives & marinated anchovies (FI,CE,S02)
- Smoked haddock fishcakes, wilted kale & citrus zest butter (GL,MI,EG)
- Thai green seafood curry, bok choi & pea aubergines (FI,MO,CR,SE,SOY)

**Vegetarian**
- Marinated Portobello mushroom, tofu & leek stroganoff (SOY,CE) (VEGAN)
- Roasted tandoori vegetables, pickled cucumber compote & coconut oil flat bread (GL,MU,SOY) (VEGAN)
- Potato, cauliflower & spinach with cream, blue cheese & tarragon (MI,CE)
- Battered Tofish, caper berry salsa, triple cooked chips (GL,SOY,SO2) (VEGAN)
- Sweet potato & kale bhaji with caramelised red onion, slow cooked tomatoes & coconut yoghurt (CE) (VEGAN)

**Fish**
- Spiced caramel pears, coconut yoghurt & chocolate crumb (VEGAN)
- Rhubarb & cinnamon apple crumble tart, vanilla, ginger custard (GL,MI,EG)
- Baked raspberry cheesecake (GL,MI,EG)
- Chocolate, orange & caramel gateaux (GL,MI,EG)
- Avocado, lime & cherry delice (GL,SOY) (VEGAN)
- Passionfruit & mandarin tart (GL,MI,EG,SOY)
- Traditional sticky toffee pudding & free-range egg custard (GL,MI,EG)
- Sliced fruit platter (VEGAN)

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All prices are exclusive of VAT.
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

£22: 6 canapés per person (suitable for 45 minutes)
£26: 8 canapés per person (suitable for 1 hour reception)
Additional canapés available at £3.50 per canapé per person

Meat (hot)
Corn-fed chicken & wild mushroom arancini, blue cheese pesto (GL,MI,EG,CE,CE)
Seared chorizo, chickpea cream & crispy shallots (GL,SE,MI,S02)
Steak & chips, béarnaise sauce (EG,MI,S02)
Slow cooked pork belly, star anise & crystallised ginger (CE)

Meat (cold)
Spiced game terrine, brandy, black cherry compote & sour cherries (MI,EG,S02)
Prosciutto, grilled artichoke, basil puree & crostini (GL)
Tandoori marinated lamb, honey, mint yogurt, naan crostini (GL,MI,CE)
Asian-spiced beef, toasted sesame seeds & sweet chilli (GL,SE,SOY)

Fish (hot)
Smoked mackerel cakes, beurre blanc foam & sage powder (GL,MI,EG,FI)
Seared smoked salmon, celeriac & apple gel (FI,CE)
Tempura squid, sake & mirin reduction (GL,MO)
Panko breaded tuna & cream cheese bonbon (FI,MI,EG,FL)

Fish (cold)
Seared sea bass, cranberry & lime foam, lemon sherbert (FI)
Lemon thyme mussels, tomatillo salsa, smoked sea salt (MO)
Fillet of anchovy with roasted red onion & parsley butter crostini (FI,GL,MI)
Chilli & garlic tiger prawns, lemon, lime gremolata (CR)

Vegetarian/Vegan (hot)
Sweet potato mousse, red pepper gel & sorrel cress (GL,SOY) (VEGAN)
Smoked tofu, Nora seaweed, soy emulsion & coriander cress (GL,SOY) (VEGAN)
Mozzarella brioche & basil crumb arancini, red onion chutney (GL,MI,EG,S02)
Butternut, chive & goat cheese samosas (GL,EG,MI)

Vegetarian/Vegan (cold)
Tandoori marinated kohlrabi, mint & coconut raita (MU) (VEGAN)
Buckwheat blini, whipped blue cheese, black mission figs & honey (GL,MI)
Grilled artichokes, pea & chilli hummus (GL,SE) (VEGAN)
Walnut, tofu & Williams pear beignets (GL,EG,MI,SOY)

Dessert
Blackberry mousse, vanilla cream & shortbread crumb (GL,MI,EG,FI)
Almond milk & coffee jelly, red berry, nut granola (GL,FI) (VEGAN)
Micro macaroons, almond & chocolate crème (GL,EG,MI,TN)
Salted caramel tart, hazelnut praline (GL,MI,EG,FI)

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All prices are exclusive of VAT
£26 for 4 bowls per person, additional bowls at £6.50 per bowl
Minimum order of 20 people and four bowls per person

**Meat**
- Buttermilk fried chicken, oven roasted cherry tomatoes & harissa relish (MI)
- Slow cooked Cleveland beef, chunky chips & crispy shallots (CE)
- Slow cooked Ossobuco tortellini, roasted heritage tomato ragout & smoked Oakwood cheddar (GL,MI,EG,CE)
- Slow cooked belly of pork, red cabbage & stout jus (GL,SO2)

**Fish**
- Chargrilled tuna, sesame, soy glaze, rice noodles, bok choi & tempura carrot ribbons (GL,FI,SOY,SE)
- Lobster ravioli, roasted fennel & brown butter nage (GL,MI,EG,CR)
- Teriyaki glazed salmon, sticky rice & toasted sesame seed (FI,GL)
- Smoked haddock cakes, soft boiled Burford farm egg & wilted baby spinach (GL,MI,EG,FI)

**Vegetarian**
- Blue cheese gnocchi, crushed peas & watercress cream (GL,MI,CE)
- Oyster mushroom, baby leek & saffron risotto, oak smoked oil (CE) (VEGAN)
- Udon noodle stir fry with black beans, toasted cashew nuts & shiitake mushrooms (GL,TN) (VEGAN)
- Roasted Jerusalem artichokes, thyme & green olive polenta (CE) (VEGAN)

**Salads (V)**
- Roasted plum tomato, charred leeks & parsley dressing (VEGAN)
- Tender stem broccoli, cranberries & roasted almonds (TN,SO2) (VEGAN)
- Grilled squash, red onion marmalade & toasted sunflower seeds (VEGAN)

**Dessert (V)**
- Chocolate mousse, toasted pistachios & coffee jelly (TN) (VEGAN)
- Red berry cheesecake, elderberry sherbet (GL,MI,EG)
- Mango & lime compote, dark chocolate, coconut crumble (GL) (VEGAN)

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£58 per person
Three courses including coffee and Petit Fours

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

Starters

**Meat**
Grilled chicken tikka, ginger, lime pipette, rocket & sweet red onions (SOY,SE)
Szechuan peppercorn spiced confit duck, green paw paw & pistachio slaw (TN)
Aged beef carpaccio, mustard, thyme panna cotta & sour dough crisps (GL,MI,MU)
Prosciutto, green olives, parmesan & celeriac fritter (EG,MI,CE)

**Fish**
Beetroot cured salmon, Gorgonzola & rocket pesto, olive focaccia wafer (FI,GL,MI,TN,S02)
Flaked tuna, wasabi mayonnaise, crispy onions & soy gel (FI,GL,EG,SOY,MU,SE)
Teriyaki style salmon, yuzu powder, spring onion puree & smoked pepper tapioca crackers (FI,GL,EG,SOY,S02)
Cornish crab cocktail, deep fried beignets, panna cotta & heritage cress (GL,MI,EG,CR,CE)

**Vegetarian**
Roasted cauliflower steak, smoked mozzarella, tomato & spring onion relish (VEGAN)
Sticky tempeh, lime glass noodles, papaya & toasted sesame seeds (SOY,SE,GL) (VEGAN)
Roasted pumpkin, sweet potato pakora, carrot & onion seed salad, mint dressing (VEGAN)
Twice baked Applewood soufflé, paprika & almond foam (GL,MI,EG,TN)
Chargrilled artichoke, quail egg, Swiss chard & white bean cassoulet (CE, EG)


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Meat

Grilled corn-fed chicken, pearl barley & lemon thyme ragout, shallot marmalade (CE,S02)
Roast pheasant, apricot & pancetta bonbon, dry cider jus, black cabbage (CE,GL,MI,EG,S02)
Pressed rib of beef, sirloin, smoky Agria potato puree, carrot fondant & watercress (CE,S02)
West Country lamb rump & braised breast, glazed Roscoff onions, parsnip puree, fondant potato (CE,S02)
Crispy skin Lancashire duck breast, roasted purple figs, caramelised Jerusalem artichokes & crushed potato (CE,S02)

Fish

Chilli-salt baked salmon, spring onion & wilted kale, cauliflower cheese puree (FI,MI,CE,S02)
Miso glazed swordfish, ginger greens, roasted shiitake mushrooms & caramelised macadamia (FI,TN,SE,SOY)
Pan fried seabass, crab, mascarpone ravioli, samphire & brown butter (GL,MI,EG,FI,CR)
Roasted cod, crispy baby leeks, black trumpet mushrooms with chive & spring onion mash (FI,MI,CE)

Vegetarian

Wild mushroom, golden cross risotto, fried ceps, black olive powder & parmesan tuile (GL,MI,CE,S02)
Aubergine Parmigiana, fennel seed roasted baby carrots & salsa rossa (CE) (VEGAN)
Smoked tofu, tomato polenta, caper berry relish & sour dough crumb (GL,SOY,S02) (VEGAN)
Butternut, celeriac ragout, edamame beans, deep fried celery leaf & truffle oil (GL,CE,SOY) (VEGAN)


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DESSERTS

Dark chocolate, avocado & banana mousse, salted caramel ice cream, toasted hazelnuts (TN,SOY) (VEGAN)
Steamed carrot, walnut pudding, lemon mascarpone & sour cherry powder (GL,MI,EG,TN)
Mulled pear, caramelised chestnuts crumb, stem ginger clotted cream (MI,TN)
Toffee, praline & Belgian chocolate tart, butterscotch & raisin crème fraîche (GL,MI,EG,TN)
Coconut mousse, passion fruit & lime syrup, roasted apricots (VEGAN)
Chocolate & raspberry ganache sponge (GL,SOY) (VEGAN)

Cheese Course supplement of £12 per person