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)

**Pastry 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 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 summer 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 crème frâîche & lemon (GL,MI)

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
Grilled peach, Parma ham, lime mayo & rocket (GL,S02)
Duck liver paté, sour cherry mayonnaise & rocket (GL,MI,EG)
Oven roasted cherry tomatoes, hummus & pickled cucumber (SE,S02) (VEGAN)
Spinach, roasted peppers & red onion marmalade (GL,S02) (VEGAN)
Three cheese & spring onion mayonnaise (GL,MI,EG)
Mozzarella, sun blushed tomato, baby gem & balsamic (GL, MI)
Goat’s cheese, grilled pear & spiced honey (GL,MI)
Avocado, olive chargrilled aubergine (GL) (VEGAN)
White bean hummus, sun-blushed tomatoes & olives (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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All prices are exclusive of VAT
LUNCHTIME EXTRAS

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

Meat
Smoky chorizo & poppy seed sausage rolls (GL,MI,EG,S02)
Chargrilled yakitori chicken & aubergine skewers, lime soy (GL,SOY,SE)
Cumin spiced lamb meatballs, spicy chilli & tomato ketchup (GL,EG)

Fish
Tempura pollock, seaweed & wasabi mayo (GL,FI,MU)
Salt cod & ackee filo, coriander relish (GL,FI,EG)
Thai style fishcakes, nam jim (FI)

Vegetarian
Polenta, vegan parmesan chips, mushroom & shallot ketchup (CE,SOY) (VEGAN)
Chickpea & tofu croquettes, broad bean & pea compote (GL,SOY) (VEGAN)
Spinach & kale falafel, lemon infused rapeseed oil (GL) (VEGAN)
Mushroom arancini (GL,MI,EG,CE)
Triple cooked chips, sea salt flakes & chimichurri (S02) (VEGAN)

Salads £4 per person
Minimum order of 10 per salad
Saffron rice, sultanas, spring onions & coriander (S02) (VEGAN)
Pearl barley, edamame beans, candied beetroot & rock chives (SOY) (VEGAN)
Three bean, grated carrot, sweet basil & cold pressed lemon oil (VEGAN)
Roasted butternut squash, kale, toasted sunflower seeds & smoked garlic (VEGAN)
Spiced couscous, pickled grapes, breakfast radish (S02) (VEGAN)
Roasted cumin sweet potatoes, toasted pumpkin seeds (VEGAN)
Chargrilled marinated artichokes, baby gem & mixed olives (S02) (VEGAN)
Chinese cabbage, peppers, bean sprouts, stem ginger & toasted sesame seed dressing (SE) (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)

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All prices are exclusive of VAT.
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
Traditional scotch egg (GL, MI, EG, S02)
Cornish crab rillettes (CR, EG)
British charcuterie (S02)
Roasted butternut squash, balsamic & garlic (VEGAN)
Bocconcini, rocket & caramelised red onion (MI)
Basil tofu, smoky vegan cheese filo tarts (GL, SOY) (VEGAN)
Mature cheddar & stilton cheese with accompaniments (GL, MI)
RSC summer garden salad (VEGAN)
Artisan breads & Cornish butter (GL, MI)
Summer berry compote, strawberry crumble (GL) (VEGAN)
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

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

Meat
Tandoori spiced roasted chicken, mango & coconut chutney, flatbread croutons (GL,CE)
Char sui beef, bok choi, toasted sesame seeds & wasabi oil (GL,MU,SE)
Glazed gammon, pickled rainbow beetroots & spiced kumquats
British charcuterie board, assortment of pickles, chutneys (GL,MU,S02)
Grilled free range chicken fillet, baby gem, shaved parmesan, Caesar dressing (MI,S02)

Fish
Poached salmon, chicory salad smoked paprika hollandaise & olive focaccia (GL,FI,S02)
Seared skipjack tuna, red cabbage slaw, caramelised nectarines, shaved fennel (FI,S02)
Chargrilled swordfish, rosemary, baby gem & blue cheese pesto (FI,MI)
Flaked peppered mackerel fillets, kohlrabi slaw, horseradish & fennel dressing (FI,S02,MU)
Smoked salmon, tiger prawn & cream cheese tart, bitter leaf & clementine salad (GL,EG,MI,TN,FI,CR)

Vegetarian
Asian greens spring roll, sweet soy dressing, stem ginger & udon noodles (GL,SOY) (VEGAN)
Courgette, pepper fritters, glazed artichokes & chilli jam (SOY) (VEGAN)
Roasted cauliflower steak, smoked vegan cheese, tomato & spring onion relish (SOY) (VEGAN)
Stuffed bell peppers, caraway roasted pumpkin, sea salt & olive focaccia(GL) (VEGAN)
Marinated baby marrows, tomato & mustard relish with balsamic red onions (MU) (VEGAN)

Desserts (V)
Please choose one:
Ginger & lemongrass posset, glazed figs (MI)
Baked lemon & vanilla cheesecake (GL,EG,MI)
Coffee opera, buttercream & chocolate ganache (GL,EG,MI,SOY)
Stewed berry compote, coconut & chocolate crumble (GF) (VEGAN)
Chocolate fudge cake with toasted hazelnut crème frâiche (GL,MI,EG,TN)
Macerated fruit Eton mess with lemon meringue (MI,EG)
Salted caramel, milk & dark chocolate tart (GL,MI,EG)
Sliced summer fruit platter (VEGAN)

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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.

£30 per person

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

**Meat**
Slow cooked belly of pork, Somerset cider, caramelised pears (CE, S02)
Buttermilk fried chicken, red onion slaw & toasted pecans (GL, S02, TN)
Cornish lamb, crumbled goat’s cheese, candied fennel & pine nuts (CE, MI, TN)
Roast duck legs, sweet peppers, sugar snap peas, summer squash sauce (CE)
Slow-cooked West Country beef, spring vegetables & red wine ragout (CE, S02)

**Fish**
Soy marinated cod fillet, napa cabbage, pickled ginger & toasted sesame seeds (GL, SOY, SE, FI)
Red mullet, roasted baby aubergines, mung beans, pomegranate molasses (FI)
Sea trout, ratatouille, olives & marinated anchovies (FI, CE, S02)
Whiting fillets, pea & shallot tortellini with roasted pepper coulis (GL, MI, EG, FI)
Roasted salmon, orzo pasta, basil oil & sun blushed tomatoes (GL, MI, EG, FI)

**Vegetarian**
Cauliflower, toasted seed tagine, green olive & ajwain tapenade (CE, S02) (VEGAN)
Sweet potato, corn & spring onion fritters, smoky shichimi compote (SE, SOY) (VEGAN)
Battered ‘fishless fillets’ & triple cooked chips, caper berry salsa (GL, SOY, S02) (VEGAN)
Roast spring vegetables & white beans with chilli & garlic passata & panko crust (GL, CE) (VEGAN)
Sweet potato & kale bhaji with caramelised red onion, slow cooked tomatoes & coconut yoghurt (VEGAN) (CE)

**Desserts (V)**
Ginger & lemongrass posset, glazed figs (MI)
Baked lemon & vanilla cheesecake (GL, EG, MI)
Coffee opera, buttercream & chocolate ganache (GL, EG, MI, SOY)
Stewed berry compote, coconut & chocolate crumble (GF) (VEGAN)
Chocolate fudge cake with toasted hazelnut crème fraîche (GL, MI, EG, TN)
Macerated fruit Eton mess with lemon meringue (MI, EG)
Salted caramel, milk & dark chocolate tart (GL, MI, EG)
Sliced summer fruit platter (VEGAN)

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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)**
- Seared chorizo, chickpea cream & crispy shallots (GL,SE,MI,S02)
- Wild boar tortellini, thyme oil & glazed figs (GL,MI,EG)
- Steak & chips, béarnaise sauce (EG,MI,S02)
- Ras el hanout spiced chicken, mango salsa (MI)

**Meat (cold)**
- Confit duck, kimchi & coriander powder (CE,S02)
- Tandoori marinated lamb, honey, mint yoghurt, naan crostini (GL,MI,CE)
- Prosciutto, grilled artichoke, basil puree & crostini (GL)
- Chicken liver parfait, whisky marinated sultanas (GL,EG,MI,S02)

**Fish (hot)**
- Crispy seabass, soy leeks & crystallised ginger (GL,FI,SOY)
- Seared smoked salmon, celeriac & apple gel (FI,CE)
- Tempura squid, sake & mirin reduction (GL,MO)
- Seared skipjack tuna skewer, toasted sesame seeds & wasabi (FI,SE)

**Fish (cold)**
- Chilli & garlic tiger prawns, lemon, lime gremolata (CR)
- Pickled hand dived scallops, apricot & pistachio crumb (CR,S02, TN)
- Lemon thyme mussels, tomatillo salsa, smoked sea salt (MO)
- Smoked salmon mousse, fried capers, crème frâiche & lemon sherbet (MI,FI,S02)

**Vegetarian (hot)**
- Tempura tofu, seaweed, soy emulsion & coriander cress (GL,SOY) (VEGAN)
- Mozzarella brioche & basil crumb arancini, red onion chutney (GL,MI,EG,S02)
- Artichoke tortellini, red pepper & basil (GL,EG,MI,CE)
- Montgomery’s cheddar muffin with spicy tomato chutney (GL,EG,MI,MU)

**Vegetarian (cold)**
- Grilled artichokes, pea & chilli hummus (SE) (VEGAN)
- Buckwheat blini, whipped goat’s cheese, black mission figs & honey (GL,MI)
- Chargrilled padron peppers, smoked garlic & olive tapenade (VEGAN)
- Thai tempeh cakes, hot & sour cilantro dip (GL) (VEGAN)

**Sweet (V)**
- Vanilla panna cotta, strawberry gel & lemon sherbet (MI)
- Salted caramel tart, hazelnut praline (GL,MI,EG, TN)
- Orange panier, yuzu powder & creme fraiche (GL,EG,MI,TN)
- Micro macaroons, almond & chocolate cream (GL,EG,MI,TN)


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

Meat
Maple glazed pork belly, crushed peas & Jersey Royal potatoes (MI,CE)
Cajun spiced chicken, mac & cheese (GL,MI,EG)
Ras al hanout marinated lamb, mint & yoghurt giant couscous (GL,MI,CE)
Slow cooked beef cannelloni, roasted heritage tomato ragout & smoked Oakwood cheddar (GL,MI,EG,CE)

Fish
Smoked haddock fishcakes, soft boiled Burford Brown egg & wilted baby spinach (GL,MI,EG,FI)
Poached salmon, warm daikon, ginger salad, hot & sour dressing (FI)
Smoked paprika roasted cod fillet, confit cherry tomatoes & Kalamata olives (FI,S02)
Red mullet, pumpkin croquettes, caramelised shallots & tahini dressing (FI)

Vegetarian
Asparagus & ricotta gnocchi, butternut & chervil cream (GL,MI,EG,CE)
Smoked tofu, red Thai curry, crispy shallots & toasted coconut (GL,SOY) (VEGAN)
Roasted Jerusalem artichokes, thyme & green olive polenta (GL) (VEGAN)
Udon noodle stir fry, black beans, toasted cashew nuts & shiitake mushrooms (GL,SOY,TN,SE) (VEGAN)

Salads (V)
Candied beetroots, rocket pesto & shaved fennel (VEGAN)
Grilled summer squash, red onion marmalade & toasted sunflower seeds (VEGAN)
Spiced couscous, stem ginger & pomegranate (GL) (VEGAN)
Tender stem broccoli, cranberries & roasted almonds (TN,S02) (VEGAN)

Puddings (V)
Mango & lime compote, dark chocolate, coconut crumble (VEGAN)
Classic rum baba, poached apricots (GL,MI,EG,S02)
Belgian chocolate profiteroles, vanilla & cinnamon cream (GL,MI,EG)
Summer berries, blood orange syrup & apple sherbet (VEGAN)

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£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**

Confit spiced duck, St Maure goat’s cheese beignets, red chicory salad (GL,MI)
Aged beef carpaccio, mustard, thyme panna cotta & sourdough crisps (GL,MI,MU)
Free range chicken terrine, chargrilled baby leeks, carrot chutney & carrot crisp (CE)
Prosciutto, green olives, parmesan & celeriac fritter (EG,MI,CE)

**Fish**

Seared king scallops aromatic poached pear & crispy pancetta (MO,S02)
Grilled tiger prawns, asparagus & samphire salad, lobster gel (CR)
Teriyaki style salmon, yuzu powder, spring onion puree & wasabi tapioca crackers (FI,GL,EG)
Cornish crab brulée, confit cherry tomatoes & baby gem salad (EG,MI,CR)

**Vegetarian**

Basil tofu, pickled baby vegetables, basil gazpacho (S02,SOY) (VEGAN)
Chargrilled summer squash, black quinoa & toasted seed salad, lemon thyme dressing (VEGAN)
Roasted pumpkin, sweet potato pakora, carrot & onion seed salad, mint dressing (VEGAN)
Dukkah roasted celeriac, artichokes, cracked hazelnuts & pumpkin seeds (CE,TN) (VEGAN)

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MAIN COURSES

Meat

Pressed rib of beef, sirloin, smoky Agria potato puree, carrot fondant & watercress (CE,S02)
Chargrilled free range chicken, toasted freekeh with black cabbage, cashew nut pesto & smoked almonds (TN,MI)
Tenderloin of pork, pork belly croquette, summer bean cassoulet & Swiss chard (GL,MI,EG,CE,S02)
West Country lamb rump & braised breast, glazed Roscoff onions, parsnip puree, fondant potato (CE,S02)

Fish

Roasted salmon, pea puree, baked Ratte potatoes, cherry tomato & golden beetroot salsa (FI,MI)
Spiced cod, salsify, lime miso & soy roasted shiitake mushrooms (GL,FI,SOY)
Pan fried seabass, crab, mascarpone ravioli, samphire & brown butter (GL,MI,EG,FI,CR)
Pan fried bream, mussels, paprika infused potato, chervil cream (FI,MI,MO)

Vegetarian

Baked marrow, strozzapreti, fine beans & tali macchi (GL,CE) (VEGAN)
Smoked tofu, tomato polenta, caper berry relish & sourdough crumb (GL,SOY,S02) (VEGAN)
Wild mushroom, celeriac ragout, broad beans, deep fried celery leaf & truffle oil (GL,CE) (VEGAN)
Chargrilled sweet potato, St Maure goat’s cheese glaze, lentil tabbouleh (MI)
Red pepper & goat’s cheese cannelloni, roast pumpkin, sage sauce with Montgomery’s cheddar glaze (GL,EG,MI)
Baked aubergine, saffron potatoes, butternut squash, wilted kale & truffle oil (VEGAN)

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DESSERTS

Coconut mousse, passion fruit & lime syrup, roasted apricots (VEGAN)
Chocolate & raspberry ganache sponge (GL,SOY) (VEGAN)
Summer berry pudding, blackcurrant gel, hazelnut praline & vanilla ice cream (GL,MI,TN)
Caramelised pineapple, chia seed, coconut & dark chocolate crumble (VEGAN)
Pear parfait, rose water gel, hazelnut brandy snap (MI,TN, SO2)

Cheese Course supplement of £12 per person