Refreshment breaks

All breaks include freshly brewed Fairtrade and single origin coffee, classic and herbal teas, still and sparkling water

**Biscuit break**
£4.00 per person
Assortment of biscuits *(gluten, milk)*

**Cookie break**  **Minimum 5 guests**
£5.50 per person
Assortment of warm home baked soft cookies *(gluten, milk)*

**Mini cake break**  **Minimum 5 guests**
£7.00 per person
A selection of freshly baked cakes *(gluten, egg, milk)*

**Sliced fruit break**  **Minimum 5 guests**
£6.50 per person
Seasonal sliced fresh fruit platter

**Accompaniments**

- Seasonal fruit bowl  
  £2 per person
- Homemade raspberry lemonade  
  £7 per litre jug
- Cloudy apple and pink elderflower pressé  
  £7 per litre jug
- Freshly squeezed orange juice  
  £7 per litre jug
- Freshly pressed English apple juice  
  £7 per litre jug
Breakfast

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

**Filled breakfast rolls**
£7.50 per person
Minimum 10 guests

Select 3 items:
- Lake District Farm maple cured smoked bacon in a warm brioche roll (gluten, milk, sulphites, egg)
- Lake District Farm grilled Cumberland sausages in a warm brioche roll (gluten, milk, egg, sulphites)
- Free range scrambled egg and baby spinach in a toasted English muffin (V) (gluten, milk, egg)
- Forman’s London cure smoked salmon, lemon and dill cream cheese in a mini multi seed bagel (fish, milk, gluten, sulphites)
- Vegan roasted portobello mushroom with baby spinach in a toasted English muffin (VE) (gluten)

**Continental**
£8.50 per person
Minimum 5 guests

- Selection of artisan croissants and Danish pastries (V) (gluten, milk, egg, nuts, sulphites)
- Mini gluten free courgette, vegan feta and sun-dried tomato homemade muffin (VE)
- Mini gluten free blueberry and lemon oat muffin (VE)
- Freshly cut seasonal fruit platter (VE)

**Healthy breakfast**
£9.50 per person
Minimum 10 guests

- Breakfast super shake (VE)
- Raspberry and oat, toasted hazelnut bircher (V) (milk, nuts, gluten)
- Date, coconut and cocoa energy balls (VE) (nuts, gluten, soya)
- Smashed avocado crostini, vegan feta, chilli flakes (VE) (gluten)

**Premium breakfast**
£10.00 per person
Minimum 10 guests

- A full English breakfast served buffet style
- Selection of toasted bloomer bread and butter (wheat, milk)
- Cumberland Sausage (sulphites, wheat)
- Smoked streaky bacon
- Roasted plum tomatoes (VE)
- Grilled flat mushroom (VE)
- Black pudding (wheat)
- Hash browns (VE)
- Scrambled eggs (egg, milk)
- Vegan sausages and scrambled ‘no egg’ available on request

All prices are exclusive of VAT
Sandwich lunch

**Chef's sandwich lunch**
£17.50 per person

Our delicious Chef's sandwich lunches are made using artisan breads & flavoured wraps, with a mix of popular & creative fillings to keep your guests sustained & focused throughout the day.

Includes one & half rounds of sandwiches per person with chef's choice of up to five fillings.

**Served with:**
- Fairtrade coffee, classic and herbal teas
- Still and sparkling water
- Kent crisps
- Fresh apple or orange juice
- Whole fruit bowl

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**Finger Food Add-ons**  Minimum of 8 per item
£4.50 per item

**Meat**
- Buttermilk chicken goujons, served with a blue cheese dip *(wheat, egg, milk)*
- Honey and mustard cocktail sausages *(mustard, wheat, sulphites)*
- Lamb kofta kebab served with homemade tzatziki *(milk)*

**Fish**
- Beer battered cod goujons served with tartar sauce *(egg, fish, sulphites)*
- King prawn Marie Rose in a baby gem cup *(crustacean, celery, fish, egg, sulphites)*
- Tikka spiced salmon skewer with yogurt and mint sauce *(fish, mustard, milk)*

**Vegetable**
- Mushroom gyoza, soy, mirin and spring onion dipping sauce *(VG) (wheat, soy)*
- Spinach, potato and onion pakora, vegan raita *(VG) (mustard)*
- Goats cheese and caramelised onion quiche, chive crème fraîche *(V) (milk, sulphites, wheat)*

**Dessert**
- Chocolate tiffin *(VG) (soy, wheat)*
- Orange polenta cake *(V) (egg, almonds)*

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*All prices are exclusive of VAT*
Cold fork buffet

Served with 2 Chef’s choice salads, artisan breads and butter, Fairtrade coffee, classic and herbal teas and still and sparkling water

£30 per person – Minimum 10 guests – choose 1 meat, 1 fish, 1 veg and 1 dessert

**Meat (choose 1 option)**
Charcuterie platter: salami, chorizo, prosciutto, olives, grilled vegetables, cornichons, caper berries, crispbread *(wheat, sulphites)*
Grilled tandoori chicken with kachumber salad, raita, and toasted coconut *(mustard, milk)*
Rare roast beef with chimichurri, fresh herb yoghurt *(mustard, sulphites, milk)*

**Fish (choose 1 option)**
Nori wrapped tuna, wasabi mayo, pickled cucumber, carrot and mouli *(fish, soy, mustard, sulphites)*
Whipped smoked mackerel, horseradish crème fraîche, chive scones, caviar *(fish, milk, mustard, wheat)*
Poached salmon nicoise salad, with egg, and Jersey royal potatoes *(egg, fish)*

**Vegetarian / Vegan (choose 1 option)**
Meze board: falafel, grilled vegetables, houmous, olives, courgette and vegan feta fritter, crudités, crispbreads, roasted figs *(VG) (sesame, wheat)*
Tunworth cheese, spinach and walnut vol au vent with a honey dressing *(V) (wheat, egg, milk, sulphites, walnuts)*
Grilled coronation cauliflower with crispy shallots, spiced mango, shaved toasted coconut and coriander *(VG) (mustard)*

**Dessert (choose 1 option)**
Glazed lemon tart with blueberry compote and Chantilly cream *(V) (wheat, egg, milk)*
Vegan cherry bake well with whipped vegan cream *(VG) (wheat, almonds)*
Sliced seasonal fruit *(VG)*
Rocky road chocolate brownie with biscoff crumble *(V) (wheat, egg, milk)*
Stilton, cheddar and brie served with seasonal chutney, celery and crackers *(V) (wheat, celery, sulphites, milk)*
Hot fork buffet

Served with Chef’s choice seasonal salad, artisan breads and butter, Fairtrade coffee, classic and herbal teas and still and sparkling water

£33 per person – Minimum 10 guests – choose 1 meat, 1 fish, 1 veg and 1 dessert

**Meat (choose 1 option)**

Free-range chermoula chicken thigh with black bean and spring onion bulgur wheat, toasted corn and tomato salsa *(wheat, sulphites)*

Slow cooked beef lasagne with garlic ciabatta *(wheat, milk, egg, celery)*

Lamb Rogan Josh with Bombay potato, mint raita, and naan bread *(mustard, milk, wheat)*

Confit pork belly with herb mash, creamed cabbage and chunky apple sauce *(milk)*

**Fish (choose 1 option)**

Pan fried salmon with jersey royals, rocket, courgette and salsa Verde *(fish, mustard, milk)*

Herb crusted cod loin, chorizo and butterbean cassoulet *(fish, celery, sulphites, wheat)*

Sweet and sour king prawns, stir fried vegetables, jasmine rice and prawn crackers *(wheat, crustacean, soy)*

Seabream fillet ratatouille with a basil dressing *(fish, milk)*

**Vegetarian / Vegan (choose 1 option)**

Spinach and ricotta tortellini with a roasted tomato sauce, and sage crumb *(V) (wheat, egg, milk)*

Turkish roasted aubergine with a pepper and onion sauce, coconut yogurt and pomegranate dressing *(VG)*

Cauliflower, chickpea and potato tikka masala with coriander rice, poppadum and mango chutney *(VG) (mustard)*

Thai red “chicken” curry with coconut rice and stir-fried vegetables *(VG) (soy)*

**Dessert (choose 1 option)**

Apricot and almond frangipane with Chantilly cream *(V) (almonds, egg, milk)*

Vegan carrot cake with pistachio and caramel *(VG) (wheat, pistachio, almond)*

Dark chocolate torte with macerated raspberry *(V) (wheat, egg, milk, soy)*

Seasonal sliced fruit plate *(VG)*

Stilton, cheddar and brie served with seasonal chutney, celery and crackers *(V) (milk, wheat, celery, sulphites)*

venuehire@rsc.org | +44 (0)20 7440 3352

All prices are exclusive of VAT
Canapés

| 3 Chef’s Choice canapés | £12.50 per person |
| 3 canapés | £14 per person |
| 6 canapés | £25 per person |
| Additional canapés | £4.50 per person |

Nibbles Menu

- Truffle nut mix (nuts)
- Lemon basil and mint olives (sulphites)
- Kent salted crisps

Meat

- Pulled pork bon-bon with Balti pickle (celery, wheat, egg, milk, mustard)
- Duck leg confit with cucumber and plum sauce (soy, sesame)
- Chicken mousse with Caesar dressing, crispy pancetta and parmesan (egg, milk, sulphites)
- Treacle cured beef fillet and tarragon mayo (egg)
- Moroccan spiced lamb with smoked aubergine
- Crispy chicken with a blue cheese dip and chives (wheat, milk, egg)

Fish

- Nori wrapped tuna with wasabi mayo and furikake (sesame, mustard, fish)
- Citrus cured salmon blini with caviar and crème fraîche (fish, egg, wheat, milk)
- Smoked mackerel mousse with horseradish and dill in a sesame cup (fish, milk, wheat, sesame, nuts)
- Sea bass tempura with seaweed sauce and coriander (fish, wheat, soy)
- Crab, apple and lovage cone (crustacean, egg, soy, nuts, sesame)
- Lemon and king prawn skewer with a chilli dressing (crustacean)

Vegetarian and Vegan

- Whipped blue cheese puff pastry with red onion marmalade, and apple (V) (wheat, egg, milk, sulphites)
- Courgette and vegan feta fritter, chive vegan mayo (VG) (wheat)
- Crispy “chicken” with blue cheese dipping sauce and chives (wheat, milk, egg)
- Pulled jackfruit bon-bon with Balti pickle (VG) (wheat, mustard)
- Pepper and squash frittata with smoked paprika mayo (V) (egg)
- Smoked aubergine with crispy chickpea and mint in a sesame cup (VG) (sesame, nuts, soy)

Venue hire at Burlington House

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All prices are exclusive of VAT
Lunch and dinner menu

All fine dining 3 course meals are served with fresh bread rolls, Fairtrade coffee, classic and herbal teas, still and sparkling water and petit fours

£60.00 per person – Choose 1 item per course:

**Starters**

Seaweed cured salmon with wasabi emulsion, coriander, spring onion, cucumber and lotus root *(fish, mustard, soy)*

Isle of white tomatoes with saffron aioli, rocket, garlic croûte and smoked rapeseed *(VG) (wheat)*

Rosary ash goats’ cheese with heritage beetroot, watercress, walnuts, honey and orange *(V) (milk, walnut)*

Cured beef with parmesan, figs, bitter leaf and cherry molasses *(milk)*

Sesame crusted tuna with a shallot dressing, sweetcorn, red vein sorrel and radish *(fish, sesame, soy)*

**Main Course**

Cannon of lamb with asparagus, smoked aubergine puree, potato and pan sauce *(sulphites, celery, milk)*

Confit pork belly with chive mash, tender stem broccoli, garlic panko, and calvados sauce *(wheat, sulphites, celery)*

Herb crusted cod fillet and saffron crab risotto with heritage tomato *(fish, crustacean, celery, milk, wheat, sulphites)*

Scottish salmon with sea herbs, Jersey royals, caviar and a bisque sauce *(fish, crustacean, milk, celery, sulphites)*

Provincial mock ‘lamb’ with confit byaldi, smoked tomato sauce and herb panko crumb *(VG) (soy, wheat, celery)*

Whipped goats curd filo tart with English asparagus, black olive powder, frissi, nasturtium oil and roasted heritage tomato *(V) (wheat, milk)*

**Dessert**

Paris breast, almond cream, miso caramel *(V) (almonds, milk, egg, soy, wheat)*

Vegan chocolate ganache with salted filo and macerated cherry puree *(VG) (wheat)*

Strawberry pavlova, mint oil, granola, freeze dried berries *(V) (egg, milk)*

Seasonal sliced fruit plate *(VG)*

Selection of European cheeses with crackers, celery and chutney *(V) (celery, wheat, sulphites)*
Wine list 2023

Sparkling Wine and Champagne

Prosecco Spumante Extra Dry ˝Azzillo˝, Italy, N.V
£31.95

Cava Mont Marcal “ExtraMarium” Brut Reserva Organic Premium Cava Spain
£34.95

Seyval Blanc Sparkling Bluebell Vineyard Estates Sussex, United Kingdom
£42.00

Champagne AR Lenoble Brut Intense “Mag 16”, France, N.V
£59.95

White

Jardins De Gascogne Blanc Plaimont, Langue D’Oc, France
£26.50

Wairau River Estate Sauvignon Blanc, New Zealand
£29.00

Sancerre Domaine Carrou France
£39.95

Red

Jardins De Gascogne Rouge Plaimont, Langue D’Oc, France
£26.50

Bodegas Taron Crianza Rioja Alta, Spain
£29.95

Familia Schroeder ˝Saurus˝ Patagonia Select Malbec, Argentina
£32.00

Châteaux de Moines, Pomerol Bordeaux, France
£37.95

Saint Veran, Grand Bruyere, Burgundy France
£47.95

Chablis Domaine de Miles, Burgundy, France
£43.95

Chianti Classico DOCG Tenuta di Lilliano, Italy
£43.00

Saint Veran, Grand Bruyere, Burgundy France
£47.95

Rose

Cotes de Gascogne Rose, Jardins de Langue D’Oc, France
£26.50

Coteaux d’Aix en Provence Rose ˝Essenciel˝, France, 2020
£30.00

White

Jardins De Gascogne Blanc Plaimont, Langue D’Oc, France
£26.50

Wairau River Estate Sauvignon Blanc, New Zealand
£29.00

Sancerre Domaine Carrou France
£39.95

Red

Jardins De Gascogne Rouge Plaimont, Langue D’Oc, France
£26.50

Bodegas Taron Crianza Rioja Alta, Spain
£29.95

Familia Schroeder ˝Saurus˝ Patagonia Select Malbec, Argentina
£32.00

Châteaux de Moines, Pomerol Bordeaux, France
£37.95

Saint Veran, Grand Bruyere, Burgundy France
£47.95

Chablis Domaine de Miles, Burgundy, France
£43.95

Chianti Classico DOCG Tenuta di Lilliano, Italy
£43.00

Saint Veran, Grand Bruyere, Burgundy France
£47.95

Rose

Cotes de Gascogne Rose, Jardins de Langue D’Oc, France
£26.50

Coteaux d’Aix en Provence Rose ˝Essenciel˝, France, 2020
£30.00