



ROYAL SOCIETY
OF **CHEMISTRY**
at Burlington House

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

£6.00 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

£9.00 per person
Minimum 10 guests

Select 3 items:

Smoked streaky bacon with maple glaze, warm brioche roll (*wheat, sulphites, milk*)

Grilled Cumberland sausage, warm brioche roll (*wheat, sulphites, milk*)

Forman's London cured smoke salmon, lemon and dill cream cheese, multi seed bagel (*gluten, milk, fish*)

Free range scrambled egg with baby spinach, warm brioche roll (*V*) (*egg, milk, wheat*)

Vegan Cumberland sausage, vegan brioche roll (*VE*) (*wheat, soya*)

Continental

£9.50 per person
Minimum 5 guests

Selection of artisan Danish pastries (*V*) (*gluten, milk, egg, nuts, sulphites*)

Mini gluten free banana, chocolate and oat muffin (*VE*)

Freshly cut seasonal fruit platter (*VE*)



Healthy breakfast

£11.50 per person
Minimum 10 guests

Breakfast super shake (*VE*)

Apple, sultana and coconut bircher (*V*) (*milk, sulphites*)

Date, coconut and cocoa energy balls (*VE*) (*nuts, gluten, soya*)

Smashed avocado crostini, vegan feta, chilli flakes (*VE*) (*gluten*)



Premium breakfast

£12.00 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

Sandwich lunch

Chef's sandwich lunch

£18.50 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



Finger Food Add-ons Minimum of 8 per item

£5.00 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 (*VE*) (*wheat, soy*)

Spinach, potato and onion pakora, vegan raita (*VE*) (*mustard*)

Goats cheese and caramelised onion quiche, chive crème fraiche (*V*) (*milk, sulphites, wheat*)

Dessert

Chocolate tiffin (*VE*) (*soy, wheat*)

Orange polenta cake (*V*) (*egg, almonds*)

Finger food buffet

Seasonal finger food buffet

£32 per person

Served with Fairtrade coffee, classic and herbal teas, still and sparkling water:

Lake district beef slider, brioche bun, burger sauce, American cheese (*wheat, milk, celery, mustard*)

Free range crispy chicken thigh, chipotle sauce, Pico de gallo, blue corn taco

Tikka spiced prawn skewer, coriander yogurt (*crustacean, mustard, milk*)

Buttermilk fried halloumi slider, brioche bun, burger sauce (*V*) (*wheat, milk, mustard*)

Crispy salt and pepper tofu and shiitake mushroom skewer, smacked cucumber, sweet chilli glaze (*VE*) (*soy*)

BBQ glazed cauliflower wings, spring onion and chilli (*VE*) (*wheat*)

Seasonal fruit (*VE*)



Cold fork buffet

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

£32 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*)

Rare roast sirloin of beef, black pepper and parsley crumb, celeriac remoulade (*celery, wheat, egg*)

Chilli, lime, and coriander spiced chicken breast, corn slaw, mango dressing

Fish (choose 1 option)

Crayfish Marie rose, Formans smoked salmon, rye bread, and keta caviar (*fish, crustacean, celery, egg, wheat*)

Harissa spiced salmon, jewelled giant couscous, preserved lemon dressing (*fish, wheat, sulphites*)

Sweet chilli king prawns, Thai vegetable salad, crunchy peanut and spring onion dressing (*crustacean, peanut, soya*)

Vegetarian / Vegan (choose 1 option)

Vegan chorizo and vegan feta sausage roll, served with piquillo and red pepper chutney (*VE*) (*wheat*)

Goats cheese and fig tart (*V*) (*wheat, milk, egg*)

Roasted butternut squash, baba ganoush, super seeds, pomegranate (*VE*)

Dessert (choose 1 option)

Vegan banoffee tart, caramel and banana chips (*VE*) (*wheat*)

Chocolate mousse, blood orange, honeycomb (*V*) (*soya, milk, egg*)

Lemon cheesecake with fruit compote (*V*)

Sliced seasonal fruit (*VE*)

Seasonal cheese board served with, chutney, apple, celery and selection of 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

£35 per person – Minimum 10 guests – choose 1 meat, 1 fish, 1 veg and 1 dessert

Meat (choose 1 option)

Lamb, aubergine and tomato stew with lemon, thyme roasted potatoes

Classic French coq au vin, green beans, mashed potato (*milk, celery*)

Tandoori spiced chicken, roasted onions and peppers, naan bread, coriander chutney (*milk, wheat*)

Beef in black bean sauce, steamed jasmine rice, spring onion and chilli (*soya, sesame*)

Fish (choose 1 option)

Roasted Scottish salmon fillet, seafood Conchiglie pasta (*fish, crustacean, shellfish, wheat, milk*)

Smoked haddock fishcake, tender stem broccoli, peas and leeks, dill sauce (*wheat, fish, milk, egg*)

Anglesey seabass fillet, tomato gnocchi, basil, Mediterranean vegetables (*wheat, fish*)

Honey, ginger and garlic king prawns with sesame and egg fried rice (*wheat, soya, sesame, crustaceans*)

Vegetarian / Vegan (choose 1 option)

Pumpkin ravioli, pumpkin and sage pesto (*V*) (*wheat, egg, nuts, milk*)

Mediterranean roasted vegetable pasta, tomato and basil sauce, garlic bread ciabatta (*VE*) (*wheat*)

Mock "lamb" tagine with lemon, thyme roasted potatoes (*VE*) (*wheat*)

Spicy Szechuan tofu, bean sprout, mange tout, baby corn, steamed jasmine rice (*VE*) (*soya, wheat, sesame*)

Dessert (choose 1 option)

Vegan carrot cake, pistachio and salted caramel (*VE*) (*wheat, nuts*)

Classic tiramisu (*V*) (*wheat, egg, milk*)

Toffee apple crumble tart, thick double cream (*V*) (*wheat, egg, milk*)

Sliced seasonal fruit (*VE*)

Seasonal cheese board served with, chutney, apple, celery and selection of crackers (*V*) (*wheat, celery, sulphites, milk*)



Canapés

3 Chef's Choice canapés £13 per person
3 canapés £14 per person
6 canapés £25.50 per person
Additional canapés £4.50 per person

Nibbles Menu £4 per person
Truffle nut mix (*nuts*)
Lemon basil and mint olives (*sulphites*)
Kent salted crisps



Meat

Rare roast beef fillet, horseradish emulsion (*mustard, egg*)

Pressed ham hock, piccalilli (*mustard*)

Chicken liver parfait, crispy chicken skin, cherry puree (*milk*)

Beef brisket and bone marrow croquette, parsley mayonnaise (*wheat, egg, milk*)

Buttermilk fried chicken, blue cheese sauce, chives (*wheat, milk, mustard, egg*)

Fish

Nori wrapped tuna with wasabi mayo and furikake (*sesame, mustard, fish*)

Hake and spring onion fishcake, tartar sauce (*wheat, fish, egg, milk, mustard*)

Tempura king prawn, sweet chilli sauce (*wheat, soya, crustacean*)

Crab and avocado vol au vent (shellfish, wheat, egg, milk)

Formans smoked salmon, blini with whipped cream cheese and Keta caviar (*egg, milk, wheat, fish*)

Vegetarian and Vegan

Vegan salmon, beetroot caviar, potato rosti (*VE*) (*soya*)

Mac and cheese fritter, tomato relish (*V*) (*wheat, milk, egg*)

Vegan pesto palmier, smoked tomato and basil (*VE*) (*wheat*)

Mushroom Cremieux, quinoa tart, mushroom powder (*V*) (*wheat, milk, egg*)

Vegan chorizo Pinchos, saffron aioli, padon pepper (*VG*) (*wheat*)

Dessert

Baked vanilla vegan cheesecake, mulled berry (*VE*) (*wheat*)

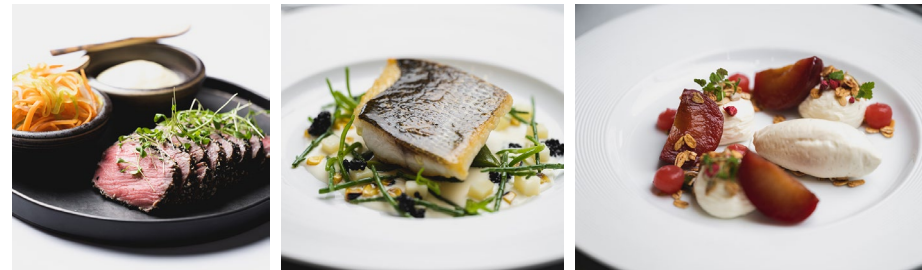
Chocolate choux bun, pistachio cream (*V*) (*wheat, soya, egg, nuts, milk*)

Blood orange and almond polenta cake, candid peel (*V*) (*nuts, egg*)

Fine dining

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

Jerusalem artichoke mousse, black truffle, artichoke crisps, handmade potato bread (V) (wheat, milk, egg)

Seaweed cured salmon, keta caviar, watercress, radish and crème fraiche, nori crisp (fish, milk)

Rare lake district beef, bitter leaf, tonnato dressing, caperberries, sourdough crouton (wheat, milk, fish)

Butternut squash and sage arancini, butternut puree, crispy sage, rocket, parmesan (VE) (wheat)

Heritage carrot, rosary ash goats' cheese, carrot crisps, blood orange dressing, walnuts (V) (nuts, milk)

Main Course

Duck breast, duck leg croquette, red cabbage puree, purple sprouting broccoli, red currant jus (wheat, egg, milk)

Seabream fillet, shellfish risotto, sea herb and caviar brown butter sauce (fish, crustacean, mollusc, milk)

Mushroom "steak" with Diane sauce, parmentier potato, thyme roasted tomato and portobello mushroom (VE) (wheat, soya, sulphites, mustard)

Fillet of beef with Diane sauce, parmentier potato, thyme roasted tomato and portobello mushroom (milk, sulphites, mustard)

Seatrout, compressed potato terrine, Dijon mustard hollandaise, purple sprouting broccoli, chive oil (milk, fish, egg)

Caramelized Colton Bassett and rosemary tart, beetroot and kale fricassée, aged balsamic dressing (V) (wheat, egg, milk, sulphites)

Smoked miso aubergine, crispy onions, pomegranate, mixed seed gremolata, sour cream (VE) (soya, wheat)

Dessert

Red wine poached pear, mascarpone, maple roasted oats, blackberry (V) (milk)

Blood orange and polenta cake, chocolate mousse, almonds, burnt orange (V) (egg, almonds, milk)

Classic sticky toffee pudding, vegan vanilla ice cream, toffee sauce, date puree (VE) (wheat, nuts)

Seasonal sliced fruit plate (VE)

Selection of European cheeses with crackers, celery and chutney (V) (celery, wheat, sulphites)



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Wine list 2024

Sparkling Wine and Champagne

Prosecco Spumante Extra Dry, Azzillo, Italy, N.V

£31.95

Cava Mont Marcal, Extra Marium 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

Chablis Domaine de Miles, Burgundy, France

£43.95

Saint Veran, Grand Bruyere, Burgundy France

£47.95

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

Chianti Classico DOCG Tenuta di Lilliano, Italy

£43.00

Givry Rouge le haut Colombier, Burgundy, France

£48.95

Rose

Cotes de Gascogne Rose, Jardins de Langue D'Oc, France

£26.50

Coteaux d`Aix en Provence Rose `Essenciel, France

£30.00

