



**COMPANY  
OF COOKS**

**RSA HOUSE**

AUTUMN & WINTER EVENT MENUS 2023/24

# Welcome to RSA House

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Welcome to RSA House. Just a few paces from the Whitehall, the Strand and Trafalgar Square. Home to the Royal Society of Arts, Manufactures and Commerce, a social change organisation where world leading ideas are turned into world leading actions. Every day the building is alive with an interesting mix of events, debate and innovative thinking.

Designed by the Adams brothers in 1774, this Georgian townhouse has extensive heritage and history, literally etched into the walls, providing an inspiring venue for any occasion. RSA House seamlessly combines original period architecture with modern design and technology in 11 versatile event spaces, to create a truly memorable backdrop for any event, all year round. Additionally, the on-site Coffee House is open to all visitors to meet, relax and work.

All the profits generated through food, beverage and venue hire sales support the RSA's research, experimentation, and the RSA's charitable mission, for a resilient, rebalanced and regenerative world.

Executive Head Chef, Darren Archer, leads the kitchen team and is proudly responsible for the delivery of exceptional food experiences at RSA House. Not afraid to push boundaries, Darren plans and develops all his own menus with attention to detail, ingenuity and imagination. Everything is ethically sourced and produced.

From the receptionists who will give you a warm and friendly welcome, to the sales team who thrive detail and planning to perfection and the attentive operations and skilled kitchen teams, the entire team at RSA House are here to ensure you and your guests have unforgettable experiences and leave with memorable moments which you will be talking about for years to come.



# We're more than just a company of cooks

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We're in every detail of your event.  
From artisanal snacks and incredible  
canapes, to memorable dinners. From hand-  
picked wines to stylish design.

Everything is overseen by our amazing team of chefs, wine experts, event sales team and operators to ensure your experience stands out. Getting to know you and your plans gives our team the power to craft moments and memories that last.

Our obsession with Craft, Creativity and Community drives everything we do, because we believe that amazing food, drink, and service sit at the heart of every guest experience and that when those three elements come together, something very special happens.

 See more of what we do [here](#): Venues, Restaurants and bars





# Our commitments to people, place and planet

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## What we do...

Our focus as a business is bringing hand crafted food and drink to the table each and every day, at the same time supporting the Communities we work with and for. Employment opportunities for local people, buying through our hand-picked larder of artisan suppliers and an absolute focus on minimising the impact of our operations on the planet, are key objectives of every partnership.

Our commitment is clear throughout this menu brochure: we are proud to offer exclusively, the very best in British meat and cheeses, none of our fresh produce is transported by air freight, and the fish we purchase and serve will be rated MCS 1,2,3.

As a wider business, we aim to be net zero by 2040.

In short, this means great food, drink and service that has a meaningful and lasting impact on the people and places we work with and for – all the while safeguarding the planet for future generations.

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## Our suppliers

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**20** **HASSOCKS**





# Well Grounded coffee

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Company of Cooks supports Well Grounded in their mission to help Londoners into work in the speciality coffee industry, providing barista training and qualifications, work placements, mentorship and employment to those who need it most.

It also supports farmers and cooperatives in Peru via the Union Direct Trade sourcing initiative, ensuring that a fair price is paid for this special coffee so that the communities at both ends of the supply chain benefit.



**UNION**

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HAND-ROASTED  
COFFEE



# A cake that makes a difference

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## We're proud to partner with Luminary Bakery

A social enterprise that creates an innovative response to help socially and economically disadvantaged women. By investing in and releasing them to realise their dreams – through training, employment and community, they aim to break cycles of poverty, violence and disadvantage once and for all.

Luminary Bakery offer spectacular cakes for all occasions that can be ordered via our team and delivered directly to your event.



# Allergens

Do you have a food allergy or intolerance?  
We provide allergen information on the  
14 major allergens.

Please speak with your event manager / sales executive, and details of allergens in any of our dishes can be provided for your consideration.

At your event there will be an Allergen Folder located at all buffet stations on your event catering floor to make delegates aware of all allergens contained in your chosen menu and help them make an informed decision.

Please note, as with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavour to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. We encourage our customers with food allergies and intolerances to let our staff know, so we can better cater for them. We are happy to provide further detail on ingredients and how they were handled to allow you make an informed decision as to whether or not the food is suitable for you.



MUSTARD



MOLLUSCS



NUTS



CRUSTACEANS



FISH



EGG



SULPHUR DIOXIDE



SOYBEAN



MILK



SESAME



GLUTEN



PEANUTS



CELERY



LUPIN

**If you have any concerns**  
please speak to a member of staff



SEASONAL MENUS

A close-up photograph showing two hands rolling a long, thin rope of yellow dough on a light-colored marble surface. The dough is being pulled apart, creating a long, tapered shape. In the foreground, several small, round, yellow dough balls are visible, each with a small hole in the center, suggesting they are being prepared for a specific recipe.

Breakfast

# Breakfast

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All our breakfast menus are served with our freshly brewed Community blend coffee, English breakfast tea and a selection of herbal infusions.

## MORNING BAKERY SECTION

A selection of freshly baked mini-Danish pastries and croissants **£8.00 (minimum 10 guests)**

## SMOOTHIES

Served in mini milk bottles.  
Please choose one.

Strawberry banana, London Honey with chia seeds  
Mango, coconut ginger and passionfruit  
Kale, cucumber, apple, spinach & ginger  
**£5.00 (minimum 20 guests)**

## BREAKFAST BAPS

A selection of soft white, wholemeal, seeded baps.  
Please choose two and we will serve 50% of each.

Korean fried portobello mushroom, kimchi, gochujang  
veganise (VE)  
Dry cured back bacon and homemade tomato ketchup  
Cumberland sausage with classic HP sauce  
**£9.50 (minimum 10 guests)**

## PLANT BREAKFAST (VE)

Coconut yoghurt, maple roasted oats, pomegranate,  
zested lemon  
Sourdough toast, cashew butter, toasted seeds  
Cream cheese bagel, nori marinated carrots,  
watercress, capers  
Rainbow fruit skewers, agave syrup, coconut crumble  
**£22.00 (minimum 10 guests)**

V – Vegetarian, VE – Vegan

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator.

All prices are per person and exclude VAT

Please note that our menu offerings are subject to seasonal availability and may change.



# Breakfast cont...

All our breakfast menus are served with our freshly brewed Community blend coffee, English breakfast tea and a selection of herbal infusions.

## FEELING HUNGRY? WHY NOT ADD ...

- |   |              |
|---|--------------|
| • Scottish oat and coconut bircher, burst blueberries, sunflower seeds (h) (VE) | <b>£7.00</b> |
| • Toasted banana bread, chia and raspberry jam, maple butter (V)                | <b>£6.00</b> |
| • Bacon naanwich, curried ketchup, pickled mustard seeds                        | <b>£8.50</b> |
| • Rainbow fruit skewers, agave syrup, coconut crumble                           | <b>£7.50</b> |
| • Greek yoghurt, banana apple, cinnamon & raisin granola                        | <b>£7.00</b> |
| • Cobble Lane pancetta, free range egg, toasted English muffin                  | <b>£7.50</b> |

**Minimum 20 guests per item.**

V – Vegetarian, VE – Vegan

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## Tea, coffee and softs

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Our teas include a selection of classic, fruit, herbal and organic teas. Our coffee comes freshly brewed with our own hand-roasted Community blend, sourced by Union, benefitting Well Grounded as they transform lives through coffee.

Tea and coffee	<b>£4.00</b>
Tea, coffee and biscuits	<b>£4.50</b>
Tea, coffee and chefs' selection of cakes	<b>£7.50</b>
Still and sparkling mineral water (750ml)	<b>£4.00</b>
Freshly squeezed orange juice (per litre)	<b>£14.00</b>
Cranberry juice (per litre)	<b>£7.00</b>
Homemade lemonade (per litre)	<b>£14.00</b>
Sparkling elderflower (per litre)	<b>£9.00</b>
Soft drinks (330ml can)	<b>£3.00</b>
Still water infused with seasonal fruits or herbs (6 litres serves 25 guests)	<b>£18.00</b>

## Community blend

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Every cup of coffee we serve is our Community Blend – sourced and hand roasted by Union Hand Roasted in East London. This delicious coffee is grown at high altitude in the hills of Peru by a group of 300 smallholder farmers.

£2 is donated to Well Grounded for every kilo purchased, meaning every sip is helping someone in London find employment and a sense of purpose – while in Peru Union's Direct Trade model means farmers are receiving a fair price for this fabulous coffee.

**UNION**  
HAND-ROASTED  
COFFEE



The image shows five dark-colored bowls arranged in a circular pattern on a light-colored surface. Each bowl contains a serving of food, likely a dish of meat (possibly beef or pork) and green leafy vegetables (possibly spinach or kale) served over a base of white rice or mashed potatoes. The food is garnished with a dark sauce and fresh herbs. The text "Delegate Packages" is overlaid in the center of the image.

## Delegate Packages

# Lunch

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## DAY DELEGATE CATERING PACKAGE

The idea of **fuelling not feeding** is a concept that will appeal to many of our clients who want to book full day packages. Guests that have breakfast, lunch and sugary snacks through the day during all-day conferences will often feel sluggish and tired as the day goes on. This in turn means concentration levels and focus can drop. Our package will **fuel your guests**, keeping them **revitalised, fresh** and **engaged** throughout the day.

**Fuel your delegate's potential** with our fantastic day delegate package including a diverse range of options using **quality** fresh ingredients and **sustainable** products.

Why not have a **healthy** swap and choose fresh apples in the afternoon, you know what they say, 'an apple a day keeps the doctor away'...

**£66.50 (minimum 20 guests)**

## PACKAGE INCLUDES:

Fuel the start of the day with a selection of freshly baked goods, individual yoghurt and granola pots and fresh fruit bowl

### Arrival refreshments

Fuel the start of the day with a selection of freshly baked goods, individual yoghurt and granola pots and fresh fruit bowl

### Mid-morning refreshments

Energise your morning with raw vegan flapjack and / or date chia seed coconut energy balls

### Lunch

Feed yourself at lunch time with our delicious chef's choice hot fork buffet (to include two main dishes, chefs' choice)

### Afternoon refreshments

Rejuvenate your afternoon with some treats including a selection of mini cake bites

Freshly brewed Fairtrade coffee, English breakfast tea and a selection of herbal infusions will be served throughout each break.

V – Vegetarian, VE – Vegan

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator.

All prices are per person and exclude VAT

Please note that our menu offerings are subject to seasonal availability and may change.

# Lunch

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## DAY DELEGATE CATERING PACKAGE CONT...

### ENERGISE YOUR ELEVENSES OR REJUVINATE YOUR AFTERNOON BY ADDING:

Our signature granola. Scottish oats, rhubarb compote, sunflower seeds, low-fat yoghurt and London honey	£7.00
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Raw seeded, bitter chocolate, almond & ginger Flapjack (ve)	£5.00
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Date, chai seed, lemon & coconut energy balls	£5.00
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Skinny apple & cinnamon muffin with oats and bran	£5.00
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Smoothies in mini milk bottles (please choose one of the below)	£5.00
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- Strawberry and banana with chia seeds
- Mango, coconut ginger and passionfruit
- Kale, cucumber, apple, avocado and mint

**Minimum 20 guests per item.**

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Lunch

# Lunch

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## S I M P L E   S A N D W I C H   L U N C H

**£20.00 (6-60 guests)**

Our sandwiches are made with artisan breads and flavoured tortilla wraps, with a mix of popular and imaginative fillings which will keep your guests sustained and focused throughout the day.

Includes one and half rounds of sandwiches with chef's choice of up to five fillings, Tyrrells crisps, rice crackers or crisp breads and a seasonal fruit bowl.

Sample sandwich selection:

"No Duck" hois sin wrap, springs onions and cucumber (VE)

New York deli roll

Mature cheddar ploughman's, tomato chutney, pickled red onions (V)

Severn & Wye smoked salmon bagel, lemon & dill cream cheese

Sweet potato falafel & houmous wrap (VE)

### **WHY NOT ADD...**

An extra round of sandwiches **£8.00**

V – Vegetarian, VE – Vegan

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# Lunch

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## WORKING LUNCH

### £30.00 (20-45 guests)

Our working lunch menu is the perfect option for when time is of the essence and you need to work straight through.

**Please choose three items and two salads.** We recommend choosing one item from each section.

#### Vegan

Spinach & kale falafel, harissa veganaise  
Beetroot houmous, breakfast radishes, rainbow carrots  
Roasted corn & kale bhaji, coconut yoghurt, chive oil

#### Fish

Pickled white anchovy, Kalamata olive, parsley, heritage tomato bruschetta  
Gravadlax, pickle cucumber, dill crème fraiche, pumpernickel bread  
Brown crab & spring onion beignet, sriracha aioli, lime

#### Meat

Nduja arancini, parsley & lemon yoghurt  
Korean BBQ chicken slider, kimchi, gochujang mayonnaise  
Harissa spiced lamb kofta, cucumber yoghurt, flat bread

#### Future 50 Plant Based Salads

Three quinoa, sweet potato & edamame bean salad  
Bok choy, carrot & coriander salad, toasted cashews  
Cauliflower & chickpea tabbouleh, pomegranate, land cress  
Red cabbage & kohlrabi slaw, veganise, toasted seeds  
Finnish beetroot, apple & horseradish salad  
Chicory, date & caramelised walnut salad

#### WHY NOT ADD...

An extra finger food item **£5.50**

An extra salad item **£5.50**

Paxton and Whitfield British cheeseboard,

Peters Yard biscuits, celery, grapes **£10.50**

Rainbow fruit skewers, agave syrup, coconut crumble **£7.50**

Seasonal mini fruit tarts, vanilla custard **£5.00**

**Minimum 20 guests per item.**

V – Vegetarian, VE – Vegan

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# Lunch

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## W I N T E R   G R A Z I N G   L U N C H

**£34.00 (25-75 guests)**

All items below are included in the grazing lunch.

Crisp English vegetables, red pepper houmous, toasted rye crisps  
Hand raised pork pie, English mustard  
Sobrassada Scotch egg, saffron aioli  
Cobble Lane Cured, British artisan cured meats, house pickles & cornichons  
H. Forman & Son gravadlax, pickled cucumber, dill & mustard dressing  
Sweet potato falafel, chilli veganaise  
Roasted peppers, aubergines & courgettes  
Montgomery's Cheddar, plum & ginger chutney  
Winter salads & Twineham Grange cheese  
Rosemary focaccia, olive oil, balsamic vinegar  
Treacle tart & clotted cream

V – Vegetarian, VE – Vegan

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# Lunch

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## F O R K   B U F F E T   L U N C H

### £39.50 (minimum 30 guests)

Our fork buffet menus are designed to be enjoyed while standing up, allowing your guests to mingle and network. All buffets include three main dishes including a vegetarian option with accompanying side dish, seasonal salads and one pudding. All served with artisan bread and butter.

Why not let our Chef choose your menu for a slighter better price of £35.00 per person. Please advise us of any dietary requirements.

For seated fork buffets, a supplement charge of £6.50 per person applies to cover service and linen. Please check with your event manager if you have adequate space for a seated buffet.

#### **Buffet 1**

Curried smoked haddock, kohlrabi, cauliflower & golden raisin pie

Pork, fennel & chilli sausages, cannellini beans, parsley & garlic

Orecchiette, turnip tops, chilli & plant based parmesan VE

Rosemary & garlic roasted carrot salad

Chefs seasonal salad

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Pear & ginger cheesecake, dark chocolate

V – Vegetarian, VE – Vegan

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# Lunch

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## F O R K   B U F F E T   L U N C H   C O N T ...

### Buffet 2

Miso baked Cod, sticky rice, soy & sesame broccoli  
Thai chicken curry, Jasmin rice, crispy onions, lime  
Tikka dahl, roasted pumpkin, spinach, coriander, coconut yoghurt VE  
Bok choy, carrot & coriander salad, toasted cashews  
Chefs seasonal salad  
-  
Lemon & passion fruit tart, whipped cardamon cream

### Buffet 3

Hot smoked salmon fish cakes, green beans, tartare sauce, lemon  
Turkey & winter root chilli, black eyed peas, jalapenos & sour cream  
Piquillo pepper, melted onion & potato tortilla, baked tomato compote VE  
Cous cous salad, pomegranate, preserved lemon & mint  
Chefs seasonal salad  
-  
Sticky toffee pudding, crème Chantilly

V – Vegetarian, VE – Vegan

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# NIBBLES

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## CHEFS CHOICE SIGNATURE NIBBLES SELECTION

**£8.00 (minimum 10 guests)**

Chef will choose four items which will be served and displayed across the bar and poset tables.

Sample nibbles include:

Belazu pistou olives (VE)  
Salted crispy giant corn (VE)  
Cajun spiced popcorn (VE)  
Sweet & salty Cornish sea salt popcorn (VE)  
Vegetable and kale crisps (VE)  
Sea salt crisps (VE)  
Wasabi peas (VE)  
Parmesan, tomato and onion seed lollipops (V)  
Pecorino & black pepper picos (V)  
Rose harissa roasted nuts (VE)

V – Vegetarian, VE – Vegan

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Canapé Reception

# Canapé reception

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Our canapes are delicious bite-size delights and perfect for a pre-dinner selection or drinks reception. **Minimum 20 guests.**

## **Pre-seated dinner drinks reception:**

(only served for before seated meals, not suitable for stand-alone receptions)

4 chefs' choice **£17.00**

(or you can choose the 6 or 8 canape option below, for more choice)

## **Drinks receptions without a seated dinner:**

(can be served for a stand-alone drinks reception or before seated meals)

6 choice of your own **£23.50** | 6 Chefs' choice **£20.00**

8 choice of your own **£29.50** | 8 Chefs' choice **£25.00**

Additional item (own choice) **£4.00** | Additional Item (chefs' choice) **£3.50**

Please choose from the following...

## **P L A N T   B A S E D**

Spinach & kale falafel, dill & lemon mayonnaise

Nasu dengaku – miso aubergine, pickled mooli

Crispy kimchi polenta, ceps, mushroom ketchup, dill pickle

Cauliflower & spring onion bhajis, tamarind chutney

## **V E G E T A R I A N**

Turnip & tarragon arancini, English parmesan, borage honey

Korean rolled omelette, gochujang ketchup, toasted nori

Japanese egg custard, dashi, enoki mushrooms, soy, pickled radish

Montgomery's Cheddar & onion gougeres, toasted onion seeds, burnt leek powder

## **F I S H**

English brown crab, beignet, chilli crab mayonnaise

Crayfish, compressed cucumber, keta caviar, chive cream cheese blini

Beetroot cured salmon, pickled fennel, beetroot gel

Swedish smoked trout skagen, salmon caviar on rye toast

## **M E A T**

Serrano ham, salt roasted potato, tomato & smoked paprika aioli, crisp parsley

Karaage fried chicken, BBQ sauce, toasted sesame, spring onion

Confit rabbit, carrot & dill & bon bon, whole grain mustard

Grass fed lamb kofta (lollies) tzatziki, sumac

V – Vegetarian, VE – Vegan

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# Canapé reception cont...

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## DESSERT

### Plant based

Caramelised pineapple, spiced rum syrup

Set coconut cream, parkin crumb, date syrup

### Non-plant based

Wiltshire wildflower honey tart, Dorset clotted cream

S'mores and gram cracker tartlet

Toasted brioche Cornish curd cheesecake, caramelised pear

Blackberry & lemon meringue cone, lemon balm

V – Vegetarian, VE – Vegan

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All prices are per person and exclude VAT

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The image shows several small, light-yellow ceramic bowls arranged on a light-colored, textured surface. Each bowl contains a fresh salad consisting of dark green spinach leaves, bright orange salmon pieces, and chunks of yellow pineapple. The bowls are slightly out of focus, with the central one being the sharpest. A semi-transparent dark band runs horizontally across the middle of the image, containing the text "Bowl Food".

## Bowl Food

# Bowl food

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Our bowl food and small plates are mini meals served from a combination of circulated trays and static buffet points depending on numbers, allowing guests to circulate and network. For a more substantial offer why not start with our 4 item chefs choice canape menu to one of the above options, to be enjoying during your first drink. Available for evening events only.

**Minimum 40 guests.**

4 choice of your own **£31.00** | 4 Chefs' choice **£27.00**

5 choice of your own **£36.00** | 5 Chefs' choice **£32.00**

6 choice of your own **£42.00** | 6 Chefs' choice **£38.00**

Additional bowl (own choice) **£7.00** | Additional bowl (chefs' choice) **£6.00**

Please choose from the following...

## P L A N T B A S E D

Greens and caramelised tofu with XO sauce

Jackfruit & coconut biryani, saffron & golden raisins

Cauliflower & pomegranate fattoush, sumac & lemon dressing

Aloo tikki chaat, coconut yoghurt, pomegranate, tamarind chutney

## V E G E T A R I A N

Grilled halloumi, roasted carrot, radicchio & orange salad, smoked almonds, rose harissa dressing

Porcini & leek risotto, Twineham Grange cheese, truffle oil

Daal makhana, fried paneer, parsnip bhaji, toasted mustard seeds

## F I S H

Salmon kimchi egg fried rice, soya and ginger glaze, toasted nori  
Arctic char, crushed potatoes, confit garlic, caperberries, parsley, preserved lemon

Miso glazed charred mackerel, ramen noodle, mushroom dashi, crispy seaweed

Crispy cod cheeks, pea puree, skinny nori fries

## M E A T

Venison & wild boar sausages, carrot & swede mash, onion gravy, Montgomery's Cheddar

Rabbit & chorizo stew, plachada beans, juniper, cider

Tsukune chicken meat ball, yakatori tare, Japanese slaw

Pulled pork slider, kohlrabi & fennel slaw, BBQ sauce crispy onions

V – Vegetarian, VE – Vegan

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# Bowl food cont...

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## D E S S E R T

Vanilla panna cotta, baked apple, cinnamon & golden raisins

Whipped cheesecake, mulled wine poached pear, ginger & cardamon crumble

Petit pot au chocolate, orange cream amaretti biscuits

Hazelnut affogato, espresso coffee, griottine cherry, shaved bitter chocolate

Sticky date & toffee pudding, bourbon vanilla cream, ginger & pistachio crumb

V – Vegetarian, VE – Vegan

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Please note that our menu offerings are subject to seasonal availability and may change.

A collage of three dishes: a red beetroot terrine on a light plate, a yellow soup on a white plate, and a green salad with orange cubes on a dark blue plate. A semi-transparent brown band across the center contains the text "Three Course Menu".

## Three Course Menu

# Three course menu

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Why not reward your team and colleagues with a fine dining experience at RSA House.

## **£60.00 (Minimum 20 guests)**

Or let our chef choose your menu for a better price of £58.00.

Please choose one starter, one main course and one pudding for the group. You will be required to advise us of all dietary requirements at least 10 working days prior to your event (this also applies if you opt for a chef's choice menu). With your list of dietaries, our Executive Chef will create a separate menu to cater for these guests.

## **S T A R T E R S**

### **Plant-based**

Roast cauliflower with cauliflower kimchi and pickled raisins

Grilled kohlrabi, Turkish ezme, pomegranate, parsley

Caramelised aubergine tartlet, zhoug, coconut and coriander

Baked parsnip, celeriac, walnut pesto, pickled apple, crisp rosemary

### **Vegetarian**

Smoked beetroot, celery, Sinodun hill goats cheese, London

honey dressing, crisp capers

Salt roasted carrots, tarragon & English feta cream, kumquats, sunflower crumble

Jerusalem artichoke veloute, roasted ceps, truffle oil, chill cress

### **Fish**

Treacle cured salmon, dashi, soy & sesame mayonnaise, toasted nori

English brown crab salad, herb mayonnaise, Granny Smith apple, pickled cucumber, lemon verbena gel

Smoked Arctic char, rillettes, laverbread, pickled shallots, horseradish & molasses yoghurt

### **Meat**

Roast chestnut & smoked bacon soup, spatzel, parsley sour cream

Iberico ham, kohlrabi, turnips, katuso dashi, ice wine vinegar

Wood pigeon, pickled hazelnuts, celeriac & apple salad, verjuice dressing

V – Vegetarian, VE – Vegan

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# Three course menu cont...

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## M A I N

### Plant-based

Tamari King oyster mushrooms, celeriac & truffle puree, toasted sourdough, pickled walnuts

Braised mushrooms with spelt, baby gem, tofu dressing and pumpkin seed pesto

### Vegetarian

Burrata & black truffle tortelloni, wilted treviso, marjoram, English parmesan

Baked aubergine, roasted shallot, planchada bean & bay puree, soy

### Fish

Scottish sea trout, harissa spiced cauliflower, brown shrimps, parsnip skordlia

Roast cod, whipped buttered potato, buttered turnips, Cobble Lane Cured nduja, crisp rosemary

### Meat

Cornish red chicken, roast garlic thyme mash, charred broccoli, Madeira & green peppercorn jus

Roast duck, chicory, orange, pumpkin tortelloni , toasted pecans

Slow roasted pork belly, hasselback potato, braised turnips, leeks, lemon thyme

Yorkshire venison loin, horseradish potato gratin, young carrots, malbec bone broth reduction **£7.00 supplement**

V – Vegetarian, VE – Vegan

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator.

All prices are per person and exclude VAT

Please note that our menu offerings are subject to seasonal availability and may change.

# Three course menu cont...

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## DESSERT

### Plant-based

Date & rose panna cotta, pomegranates & pistachio, toasted meringues  
Mulled wine poached pear, dark chocolate ice cream, sunflower seed granola

### Non-plant-based

Yorkshire custard tart, rhubarb & grenadine sorbet, cinder toffee  
Coffee opera, hazelnut cremaux, crème fraîche sorbet  
Whipped cheesecake, spiced baked apple, cinnamon & almond crumble, London honey  
Creme caramel, golden raisins, pecan crisp  
Treacle & orange tart, malted milk ice cream, candied orange & green cardamom  
Our fine dining menu is served with Fairtrade coffee and petits Fours

V – Vegetarian, VE – Vegan

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Food Stalls

# Food stalls

## FOOD STALLS

Market food stalls offer a creative addition to larger canapé or bowl food receptions. They provide an opportunity for your guests to interact with our chefs, watch their food being created and enjoy the sense of theatre involved in its preparation. Our Executive Chef has developed these themed menus and food stalls from around the world. Some suggestions are given here, but we have many more ideas to suit your event, please just ask.

Our food stalls can also be a great alternative to a traditional seated lunch or dinner providing an interactive experience where our chefs will serve your guests from market stalls to provide a real sense of theatre and occasion. We will also circulate the food options around the room, ensuring that all your guests experience what each food stall is offering.

### (Minimum 50 guests per stall)

Two food stalls	<b>£58.00</b>
Party Package (3 x bowls, 2 x stalls)	<b>£75.00</b>
Add a food stall to another menu	<b>£25.00</b>

### Green Sushi (VE)

A selection of plant-based Sushi including:

California roll – carrot & miso

Cali rice – seaweed salad roll

Nigiri – asparagus, toasted nori

Poke bowls – and pickled ginger

### Katsu Station

Katsu Sando is a Japanese style fried pork sandwich. Pork loin deep fried with panko breadcrumbs then covered in sweet and fruity Tonkatsu sauce and ketchup mixture. Served on toasted brioche with shredded cabbage.

Pork Katsu Sando

Crispy fried cauliflower wings (VE)

Salmon Katsu, panko crumb, Katsu curry

Sticky coriander rice, Japanese pickles, cucumber and carrot ribbons, lime wedges, Shichimi Togarashi

V – Vegetarian, VE – Vegan

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# Food stalls cont...

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## **Bonda Station**

Classic South Indian Street food of spiced masala potatoes, fried in chickpea batter and finished with Indian classic roadside dishes:

Spiced potato bondas, coriander and chickpeas (VE)  
Black lentil dahl, lamb keema and slow cooked butter chicken  
Mango salad, coriander chutney, lime pickle, crushed poppadoms, grated paneer (V)

## **London Larder Stall**

Our London Larder is our secret ingredient. A specially selected group of local suppliers whose commitment to quality in their field is unmatched. Their products give our menus a sense of place, one that reflects our London heritage and base.

Cobble Lane cured meats; fennel salami, Coppa, spicy Nduja  
Paxton and Whitfield cheeses, house pickles, Peters Yard biscuits  
H. Formans Scotch eggs OR Spiced London sausage rolls  
Hand carved cured aged Spanish ham  
Paul Rhodes breads from Greenwich, celery sticks, vine tomatoes, grapes, baby cucumbers and heritage carrots from New Covent Garden Market

## **Dirty Burger Stall**

Guilty pleasures, full on 'Dirty Burgers' with all the trimmings for when you're ready to cut lose & let your hair down! Served with chilli fries, mayonnaise, Frenchie's mustard and ketchup.

### **'Dirty Cow'**

Aberdeen Angus beef patty  
Brioche burger buns  
Aged Cheddar  
Crispy bacon  
Red onion pickles  
Gem lettuce  
Plum tomatoes

### **'Dirty Vegan'**

Plant based patty  
Sesame burger buns  
Vegan cheese  
Red onion pickles  
Gem lettuce  
Plum tomatoes

## **Loaded Fries Stall**

Crisp French fries with a choice of delicious toppings...  
Poutine (melted cheese & chicken gravy)  
Tomato & onion masala curry sauce VE  
BBQ Pulled pork fries  
Smoked haddock kedgeree fries

V – Vegetarian, VE – Vegan

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# Food stalls cont...

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## S O M E T H I N G   S W E E T ?

**(Minimum 50 guests per stall)**

Choose from one of the following...

### **Churros, Doughnuts and Cannoli      £23.50**

A meal isn't a meal without something sweet to end on, well that's what we think anyway!

Spanish churros and spiced bitter chocolate  
White chocolate cheese-cake cannoli, toasted pistachios  
A selection of artisan fresh doughnuts

### **Broken Mess      £16.50**

Enjoy our deconstructed Eton Mess bar full of delicious, sweet things for you to create your very own version of the classic Eton Mess. A selection of meringues, creams, curds, compotes and fresh fruit

### **The Sweet Shop      £12.00**

You can't beat a good old fashioned pick n mix. Choose your favourite and fill you boots (bag!).

Sample sweet shop menu:

Gummy Bears  
Rhubarb and custard bon bons  
Dolly mixtures  
Fizzy cola bottles  
Liquorice Allsorts  
Refresher lollies  
Honeycomb

V – Vegetarian, VE – Vegan

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# Thank You

Sam Deeprise  
General Manager, RSA House  
8 John Adam Street, WC2N 6EZ

**COMPANY  
OF COOKS**