



ABSOLUTE  
taste

---

HOSPITALITY MENU

IN PARTNERSHIP WITH THE  
ROYAL ACADEMY OF MUSIC

# ABSOLUTE TASTE

---

## INTRODUCTION

### WE'RE ABSOLUTE TASTE, WE'RE THE FOOD PEOPLE!

We are truly delighted to have partnered with the Royal Academy of Music and to be your caterer of choice for events.

Founded in 1997, we are an independently owned and renowned leading event design and catering company. Since the very beginning, we have provided fabulous food and spectacular service while operating all over the globe at one-of-a-kind retail sites, large scale global events, fixed venues and within the travel sector.

WE LOVE FOOD, HOW IT'S PRODUCED, SERVED AND MOST IMPORTANTLY HOW IT TASTES!

Our ethos is, and has always been, to make our own where possible using a skilled on-site team and crucially, allow this team the flexibility to use the very best of local supply.

What makes us totally different is that we are fanatically passionate about and understand food. We push boundaries and have a genuine desire to work directly with farmers, growers and producers; whilst using regional and local suppliers wherever possible. Nutrition and wellbeing of our customers and of our own employees is of huge importance through all our disciplines.

IN PARTNERSHIP WITH THE

ROYAL ACADEMY  
OF MUSIC

---

---

We only ever use the freshest and finest seasonal ingredients in all our menus. If we can't find a product that matches our needs we explore ways to produce our own – from our own butchery, charcuterie and salt aged meats, to roasting our own coffee. In short, it is our aim to demonstrate total supply chain integrity.

Within our hospitality catering brochure you will find a selection of events menus, from breakfast to working lunches, to canapes and bowl food that our executive chefs has created however, **we would be delighted to offer bespoke menus tailored to your preference upon request.**

We very much look forward to collaborating with you and contributing to the success of your events held within the Royal Academy of Music.





# BREAKFAST MENU

## COLD BREAKFAST DROPS

Homemade granola, natural yoghurt, fresh berries and honey (v)*	£3.95 per person
Selection of mini fresh pastries (2 per person) (v)	£3.95 per person
Fresh fruit salad (vg)	£3.95 per person

## HOT BREAKFAST DROPS

Pork sausage or smoked streaky bacon in a brioche roll, tomato & brown sauce (df)	£5.50 per person
Roasted mushrooms & cheese in brioche roll (v)*	£5.50 per person

## DRINKS

Fresh fruit juice jugs (up to 6 glasses)	£15.50 per litre
Tea and coffee (please specify amount required)	£4.05 per cup

## BREAKFAST MENU A

£25.00 PER PERSON  
Minimum numbers of 10

- Selection of mini fresh pastries (v)
- Salmon and cream cheese bagels
- Bircher muesli with fresh berries (v) \*
- Ham and cheese mini croissants
- Fruit skewers with yoghurt and passion fruit dip (v)\*
- Tea and coffee selection

## BREAKFAST MENU B

£17.50 PER PERSON  
Minimum numbers of 10

- Selection of mini fresh pastries (v)
- Salmon and cream cheese bagels
- Fruit skewers with yoghurt and passion fruit (v)\*
- Tea and coffee selection

\* (vg) available on request

Please inform us of any allergies or dietary preferences prior to the event. Some items can be adapted to be vegan on request. All prices are exclusive of VAT at prevailing rate.

# WORKING LUNCH MENUS

## SANDWICH AND CRISP LUNCH

£9.95 PER PERSON

*Minimum numbers of 10.*

Choice of 3 sandwiches, including one vegetarian option, plus a selection of crisps provided.

Egg mayo sandwich (v)

Spicy chicken wrap

Classic cheese & ham bloomer

Tuna & sweetcorn brown bloomer

Falafel wrap (vg)

Chilli bean wrap (vg)

Caesar club bloomer

Cheese & pickle brown bloomer (v)



## PLATTERS

*Minimum numbers of 10.*

**Artisan sandwich board** wraps, bagels and artisan baguettes with a selection of fillings to include smoked salmon and cream cheese, salt beef and mustard, cave aged Cheddar, ham & piccalilli

£19.95 PER PERSON

**Vegetable mezze board** Sumac honey roast carrots, sweet stuffed peppers, grilled courgettes, dolma, hummus and cumin seed cracker bread

£22.95 PER PERSON (v)\*

**Cobble Lane charcuterie board** lomo, coppa, fennel salami and bresaola served with balsamic onions, caper berries, hummus, sun blushed tomatoes, seeded cracker bread and grissini sticks

£24.95 PER PERSON



## SALAD BOWLS

£9.95 PER PERSON / PER SALAD

Kimchi Kimchi - Spiced chicken bowl

Greens & Grains - Beet & chickpea bowl (vg)

Sumptuous Salmon - Salmon & quinoa bowl

*\* (vg) available on request*

*Please inform us of any allergies or dietary preferences prior to the event. Some items can be adapted to be vegan on request. All prices are exclusive of VAT at prevailing rate.*



# WORKING LUNCH MENUS

---

## DESSERTS

£4.50 PER PERSON

Double chocolate pot (v)

Lemon posset pot (v)

Strawberry shortcake pot (v)

## CAKES

£6.50 for 2 mini cakes per person

Chocolate brownie (v)

Banana loaf (v)

Bakewell tart (v)

Carrot cakes (v)(gf)

Chocolate chip cookies (v)



*Labour charges apply, if the lunch offering requires service staff and served outside of the hours of Monday-Friday 8am to 4pm.*

*Please inform us of any allergies or dietary preferences prior to the event. Some items can be adapted to be vegan on request. All prices are exclusive of VAT at prevailing rate.*



# CANAPÉ SELECTION

Choice of canapés, to include 1 vegetarian option

*Minimum numbers of 30 apply.*

## STATIC CANAPÉS

SERVES 3 PEOPLE, £12.00 PER ITEM

Pork scratching with apple sauce

Olive & Manchego mix

Marmite & vintage Cheddar cheese straws (v)

Assorted nut mix (v) (vg)

## HOT

Chorizo sausage roll £2.95

Mini Sausage with honey and mustard dressing £2.95

Yakitori chicken skewer, coriander & soy £2.95

Moroccan chicken with apricot on mini naan bread £3.50

Honey roasted vegetable tartlet (v) £3.50

Smoked haddock fish cakes with English mustard, parsley & caper mayo £3.50

Arancini of white onion, tarragon & gorgonzola (v) £3.50

Charred Cornish lamb skewer, labneh, toasted dukkah £4.00

Baked firecracker cauliflower, garlic & ginger (vg) £4.00

Mini toasties with cured ham & Emmenthal £4.00

Tempura king prawns with sweet chilli dip £4.00

Asian-style duck filo with pickled cucumber, spring onion & hoisin £4.00

Kedgerree arancini, lemon yoghurt, cured egg yolk £4.00

*Labour charges apply to canapés where service staff are required. Costs will be confirmed at the time of booking.*

*Please inform us of any allergies or dietary preferences prior to the event. Some items can be adapted to be vegan on request. All prices are exclusive of VAT at prevailing rate.*

# CANAPÉ SELECTION

## COLD

Pea, vegan feta & spring onion jam crostini (vg) £2.95

Smoked salmon blini with capers £2.95

Cucumber and goats cheese, cannelloni with beetroot crisp (v) £3.50

Pesto marinated bocconcini and cherry tomato brochette (v) £3.50

Prosciutto ham, black olive tapenade, rocket and parmesan £3.50

Bite size yorkshire puddings topped with roast beef £3.50

Free range chicken pancake, Caesar dressing, shredded baby gem £4.00

Dry aged beef tartare, yuzu mustard £4.00

Bloody Mary Atlantic prawns (df)(gf) £4.00

Beetroot taco, avocado cucumber salad and black olive crumb (vg) £4.00

Black fig, Laverstoke mozzarella, prosciutto and mint skewer (df) £4.00

Pea tartlet, preserved lemon (v) £4.00



# BOWL FOOD

---

Ideal for standing receptions and events. Served in small bowls and brought directly to guests.

4 BOWLS £29.50 PER PERSON

6 BOWLS £39.95 PER PERSON

*Minimum numbers of 30.*

## MEAT

Duck confit with blackberry ketchup, maple glazed parsnips

Slow cooked bbq beef brisket mac 'n' cheese

Lebanese chicken shawarma flat bread with pickled red cabbage

Herdwick lamb cutlet cottage pie with mint crushed peas

## FISH

Hot smoked salmon, asparagus, samphire, cucumber crème fraiche (dill oil)

Sea bream, blood orange & basil crudo

Roast hake with seafood pepperonata, chorizo & red wine sauce

Korean BBQ salmon with baby pak choi & crispy noodles

## VEG

Bang bang cauliflower with Asian slaw & salted cashew (vg)

Lental dahl with red onion spinach & cauliflower bhaji, minted coconut yoghurt (v)

Wild mushroom and truffle risotto, mushroom shavings (v)

Sweet and sour crispy tempeh, bean sprouts and spring choi salad (vg)

Peruvian spiced halloumi bowl, Pico de Gallo salsa, coriander & coconut salad

*Dessert canapés available on request.*

*Labour charges apply to bowl food where service staff are required. Costs will be confirmed at the time of booking.*

*Please inform us of any allergies or dietary preferences prior to the event. Some items can be adapted to be vegan on request. All prices are exclusive of VAT at prevailing rate.*



# DRINKS

---

**Fresh fruit juice jugs** (*up to 6 glasses*) £15.50 per litre  
**Elderflower juice** £9.95 per litre

**Cans of soft drink** £2.50  
**Still/Sparkling Harrogate water 750ml bottle** £5.00

**Tea or coffee selection** (*please specify amount required*) £4.05 per cup

**Bottles of beer or cider** £5.50

Choose From:

Peroni Lager : 0%

Brewdog Punk IPA : 5.60%

Birra Moretti Beer : Can

Peroni Nastro Azzuro : Beer : Gluten Free

Corona Lager : 4.60% : Extra

Aspall Draught Suffolk : Cider : 5.5% : NRB

**Wine** *\*approx. 5 glasses per bottle*

House red or white wine by the bottle £32.00

WHITE

Chapel Down Chardonnay £38.00

RED

Pinot Noir 1620 £38.00

Lorgeril £38.00

ROSE

Whispering Angel £54.00

**House Prosecco** £39.00

*\*approx. 5 glasses per bottle*

**House Champagne** £75.00

*\*approx. 5 glasses per bottle*

**Veuve Clicquot Champagne** £95.00

*\*approx. 5 glasses per bottle*



## OUR COSTS

---

Note: Outside of term time, any items without a minimum quantity listed, will require a minimum order of 10 covers. Staffing charges will apply dependant on requirements. Absolute Taste will share these costs at point of booking submission.

Standard breakfast, teas and coffees and lunches served during the hours of 8am to 4pm, Monday to Friday that do not require service staff the following charges will not apply.

For events outside of these hours, or that require service staff will be charged at the following rates, per hour, per person.

	Standard additional rate (Mon-Fri)	4pm to 11pm (Mon-Fri), Saturday events	Sunday events*
Server, per hour	£19.00	£23.00	£38.00
Chef, per hour	£25.00	£37.50	£50.00
Bar Person, per hour	£21.00	£27.00	£42.00
Event Supervisor, per hour	£25.00	£37.50	£50.00

### Additions

Flowers	POA
Tablecloths	£14 each
Napkins	£2 each
Glassware Hire	From £1.00**

\* Subject to minimum hours.

\*\* Prices will be charged based on requirements.

Please inform us of any allergies or dietary preferences prior to the event. Some items can be adapted to be vegan on request. All prices are exclusive of VAT at prevailing rate.

## ORDERING & BOOKING

---

- 1 Book your event with us a minimum of 3 working days before, or 10 working days for larger events.
- 2 [Follow this link](#) to complete our booking form.  
*Should you wish to work with our chefs to create a bespoke menu, [please email Rolandas](#) your requirements for us to review.*
- 3 Please note, all orders must be accompanied with the following cost centre code at the time of booking: 1-08-2492 (Theatre & Venue Hire). Unfortunately, without this we are unable to confirm your booking.
- 4 Once complete, please email your booking form to [rolandas.stalinkevicius@absolutetaste.com](mailto:rolandas.stalinkevicius@absolutetaste.com)
- 5 You will receive your confirmation email within 1 working day.

WE'RE ABSOLUTE TASTE  
WE'RE THE FOOD PEOPLE

 **ABSOLUTE**  
taste

IN PARTNERSHIP WITH THE  
ROYAL ACADEMY OF MUSIC