

***All catering costs and prices shown are inclusive of VAT.***

***Price quoted is per person.***

Please select one of the menu options below.

### **Breakfast Menus**

**Full Continental** **£13.00**

Danish pastries, croissants and preserves  
A selection of cold meats and cheeses with warm bread rolls  
Freshly brewed coffee and breakfast tea  
Fruit Juice

**Traditional Full English** **£14.50**

Grilled bacon,  
Cumberland sausage  
Scrambled egg,  
Grilled tomato and mushrooms  
Warm Bread rolls with Seville marmalade  
Freshly Brewed coffee and breakfast tea  
Fruit Juice

**Healthy option** **£8.50**

Fresh fruit platter  
Greek yogurt with granola and berries  
Freshly squeezed orange and grapefruit juice  
Freshly Brewed Decaffeinated Coffee and Breakfast tea

**Baguettes, rolls and sandwiches** **£2.95 each**

Sausage  
Bacon  
Fried egg

### **SANDWICH LUNCHES**

**RICS Sandwich Lunch**

**£11.25 (8.44)**

A selection of the following

Ham salad on malted wheat  
Chicken salad on malted wheat -low calorie  
Tuna & cucumber on malted wheat  
Prawn mayonnaise on oatmeal

Free range egg & cress on oatmeal

**Char-grilled vegetable & rocket on tomato bread**

**Ham & Edam with mustard mayonnaise**

**Crayfish with lemon mayonnaise & rocket on oatmeal bread**

**Roasted salmon with lemon crème fraiche on oatmeal bread**

**Dolcelatta & pear with sweet onion chutney on walnut bread**

**Chicken fajita**

**Cream cheese & roasted vegetables**

Served with a seasonal fruit platter

& freshly brewed tea and coffee

**(all the highlighted items will change every 2 weeks)**

A selection of sandwiches is included with a variety of breads and fillings, together with the finger items listed below.

Please select One of the menu options below.

### **FINGER BUFFETS**

**Menu 1** **£16.00 (12)**

Chicken satay, peanut sauce  
Baked sun dried tomato, artichoke and mozzarella tarts  
Mushroom and pesto filo rolls  
Cumberland sausage and garlic mash  
Platter of fresh fruit

**Menu 2** **£18.00 (13.50)**

Spiced lamb burger, mint relish  
Vegetable samosa, mint and chili yogurt  
Ballottine of chicken, beetroot relish  
Seafood pie with cauliflower cream  
Platter of fresh fruit

**Menu 3** **£20.50 (15.38)**

Tiger prawns in filo, mango and basil mayonnaise  
Shepherd pie tartlets, rosemary mash  
Chorizo and pistachio sausage rolls  
Tomato tart with pesto and glazed goats cheese  
Spinach and ricotta samosa, beetroot yogurt  
Platter of fresh fruit

Please select One of the menu options below.

**Fork buffets**

**Fork Menu 1** **£24.50 (18.38)**

Gravadlax of salmon, honey and mustard crème fraiche

Confit chicken salad with roasted red pepper

Leek and stilton tart

Poached chicken, broad bean, mushroom and tarragon ragout

Potato and lentil curry with baby spinach

Seafood pie with basil, cheddar mash

Caesar salad with focaccia croutons

Tomato and onion salad

Mixed lettuces and dressings

Pilaf rice

Glazed carrots

Ginger crème brulee

Fresh fruit salad

Freshly Brewed tea and coffee

**Fork Menu 2****£27.50 (£20.63)**

Roasted vegetables with goats cheese and olives with pesto  
Ham hock terrine with herb mayonnaise  
Smoked haddock and tart with quail eggs

Braised beef with celeriac  
Seared salmon, ratatouille, rosemary sauce  
Gratinated gnocchi, tomato, basil and mozzarella

Fennel coleslaw  
Lightly pickled cucumbers with dill  
Mixed lettuce and dressings

Roasted new potatoes  
Green beans

Vanilla panna cotta  
Glazed lemon tart  
Selection of cheese and biscuits  
Freshly Brewed tea and coffee

**Fork Menu 3****£30.00 (£22.50)**

Assiette of smoked fish, creamed horseradish

Carpaccio of beef, truffle oil, rocket and parmesan

Tomato, avocado and mozzarella with basil

Navarin of lamb, root vegetables and rosemary

Seared sea-bream, fennel ragout, thyme sauce

Steamed carrot and gruyere pudding, spicy vegetable sauce

Penne pasta with olives, goats cheese and roasted peppers

New potato salad with capers, spring onions and chives

Mixed lettuces and dressings

Dauphinoise potato

Panache of vegetables in season

Glazed exotic fruit, lime sabayon

Warm chocolate fondant

Baked custard tart with vanilla sauce

Selection of cheese's and biscuits

Freshly Brewed tea and coffee

Please select one of the menu options below.

### **Canapes**

#### **Canape menu 1                      £21.00 (10 pieces per person) (15.75)**

Marinated vegetables with homous  
Nicoise tartlet  
Spicy cheese straws  
Gravadlax kebab, honey and mustard sauce  
Chicken ballontine, beetroot relish

Mini spanish omelette  
Thai spiced fish cake, sweet chili dip  
Crispy potao skins with guacomole  
Black pudding and onion tart, herb mash  
Mozzarella, olive and anchovy crostini

#### **Canape menu 2                      £22.50 (10 pieces per person) (£16.88)**

Tuna tartare with creme fraiche  
Fig and brioche with roasted red pepper and mascarpone  
Mini Caesar tartlet  
Carpaccio of beef, parmesan and truffle  
Fried polenta with guacomole

Pumpkin, sage and goats cheese tartlets  
Parma ham and asparagus, orange and herb dip  
Potato and chorizo tortilla  
Deep fried Smoked haddock and potato dumplings  
Mini vegetable kebabs, roasted garlic aioli

#### **Canape Menu 3                      £27.00 (14 pcs per person) (20.25)**

Chilled gazpacho

Steak tartare with caviar  
Confit of duck with capers  
Cape gooseberry with parma ham  
Duck liver parfait, toasted brioche  
Marinated artichokes with goats cheese

Tiger prawn wrapped in filo, mango mayonnaise

Quail egg benedictine  
Mini shepherds pie, rosemary mash  
Spinach and feta samosa, beetroot yogurt  
Spiced crab beignet

Fruit tartlets with lemon curd  
Chocolate macaroons  
Sticky toffee pudding, calvados toffee sauce

Please select one of the menu options below.

**Private dining**

**Private dining Menu 1**

**£34.50 (25.88)**

Butternut squash soup with rosemary

Breast of chicken, roasted garlic mousse, creamed cabbage, fondant potato

Passion fruit parfait, exotic fruit relish

Coffee and petit fours

**Private dining Menu 2**

**£36.50 (27.38)**

Thai spiced fish cakes, saffron aioli

Braised beef "Bourguignonne" celeriac mash, glazed carrots

Glazed lemon tart, raspberry sorbet

Coffee and petit fours

**Private dining Menu 3**

**£38.50 (28.88)**

Pressed ham hock terrine, caper and parsley sauce, pickled vegetables

Seared fillet of sea bream, artichoke and fennel ragout, thyme butter sauce

Buttermilk panna cotta with poached fruits

Coffee and petit fours

**Private dining Menu 4**

**£38.50 (28.88)**

Chicken and duck liver parfait, sweet wine jelly and toasted brioche

Pot roast belly of pork, carraway cabbage, black pudding and

apple crushed potato

Ginger creme brulee, caramelised peach

Coffee and petit fours

**Private dining Menu 5** **£45.00 (33.75)**

Gravadlax of salmon, honey and mustard dressing, tempura mussels  
Roast rump of lamb, confit potato cake, minted pea puree  
Warm chocolate fondant, pistachio ice cream  
Coffee and petit fours

**Private dining Menu 6** **£50.00 (37.50)**

Salad of crab with guacamole  
Cream of celeriac with truffle  
Roast guinea fowl, celeriac puree, crushed new potatoes, mushroom veloute  
White chocolate and raspberry tart, mint ice cream  
Coffee and petit fours

**Private dining Menu 7** **£55.00 (41.25)**

Marinated salmon, smoked salmon croquette, fennel coleslaw  
Chicken and wild mushroom ravioli, tarragon cappucino  
Pan fried breast of duck, parsnip puree, glazed turnips, confit leg hash  
Fig and almond tart, honey mascapone  
Coffee and petit fours

**Private dining Menu 8** **£70.00 (52.50)**

Pressed terrine of duck and foie gras, apple, raisin and caper vinaigrette  
Shellfish canelloni, crab succotash, ginger and star anise bisque  
Slow roasted fillet of beef with braised oxtail, garlic mash, thyme jus  
Pineapple parfait, spiced pineapple compote  
Baked goats cheese, pickled walnuts and grapes  
Coffee and petit fours

**Should you wish to have an alternative vegetarian option, please contact the venues department.**

**If you wish to tailor your own menu please speak to RICS Venues.**

**TWELVE set menu's**

**These menu choices are only available for lunchtimes, evening meals must be chosen from the private dining menus**

***Please choose 1 starter, 1 main course and 1 dessert for your entire party the menu choice needs to be commnicated to RICS Venues at least 3 working days ahead***

**Price per head : 2 Course £22.00 (16.50)**

### **3 Course £25.50 (19.15)**

#### **Starters**

Soup of the day  
Smoked haddock fish cake, confit tomato, mustard crème fraiche  
Ham hock terrine with piccalilli  
Salad of asparagus, truffled mascapone, herb oil  
Warm potato salad with crayfish, radish salad  
Fine tomato tart with goat's cheese and pesto  
Salad of melon, figs and Parma ham with balsamic  
Tian of seafood with guacamole and gazpacho

#### **Main**

Seared fillet of salmon, puy lentils, garlic potatoes, parsley sauce  
Deep fried fillets of lemon sole, warm potato salad  
Tagliatelli with pesto, roasted cherry tomatoes, and chili tiger prawns  
Escalope of chicken, baby spinach, parmesan gnocchi  
Confit duck leg, French style peas, sauté potatoes  
Braised oxtail, creamed savoy cabbage and bacon, cauliflower puree  
Carrot and gruyere gateaux, baby vegetables, spicy vegetable sauce  
Parpadelle with asparagus, peas, broad beans, shaved parmesan and rocket

#### **Dessert**

Fig and almond tart, honey mascarpone  
Warm chocolate fondant, orange yogurt ice cream  
Vanilla pannacotta, blueberry compote  
Pineapple parfait, spiced pineapple relish  
Strawberry and pistachio shortcake, chocolate sauce  
Citrus fruit jelly with passion fruit  
White chocolate and raspberry tart, mint ice cream  
Selection of cheese, chutney and toasted walnut bread

Freshly brewed coffee or tea