

HOSPITALITY MENU



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RCPSYCH HOSPITALITY MENU

Discover a variety of event and catering menus to suit your business needs. The food offering is designed to help drive productivity in the workplace and there's a sprinkling of delicious indulgence too.

To be the most hospitable workplace comes with an obsessive desire to curate authentic and memorable moments for our people, clients and the community.

HOW TO ORDER

Please place your catering order at least 7 working days before the event via emailing Facilities.Events@rcpsych.ac.uk.



ALLERGIES & DIETARY REQUIREMENTS

Hospitality food is freshly prepared in our kitchen every day. We cannot guarantee that our food is allergen-free due to the risk of cross-contamination.

We will label as 'CONTAINS: Allergen' any allergen we intentionally use.

When ordering any food, it's important that you let us know if any attendees have allergies or intolerances or specific dietary requirements.

If you have an allergic guest or need to know more, please contact facilities via email Facilities.Events@rcpsych.ac.uk



Celery



Crustaceans



Eggs



Fish



Gluten



Lupin



Milk



Molluscs



Mustard



Nuts



Peanuts



Sesame



Soya



Sulphites

MORNING REFRESHMENTS

MORNING REFRESHMENTS

Prices charged per person

Tea & coffee

£5.70

Tea, coffee & jug water

£6.00

Tea, coffee, jug water & biscuits

£6.80

Fresh juices

Apple, orange, cranberry

£4.00 per litre

Fresh fruit salad

£3.65

Yoghurt pots

£1.70

Selection of mini pastries (one per person)

£1.75

CONTAINS: EGGS, MILK, WHEAT (GLUTEN), ALMONDS, BRAZIL NUTS, CASHEWS, HAZELNUTS, MACADAMIA, PECAN, PISTACHIO, WALNUTS (TREE NUTS), SOYA, SESAME.

HOT BUFFET

HOT BUFFET

£32 per person, including dessert or cake menu. Choose 1 meat & veggie option or 2 veggie options.
Minimum 20 people. Maximum 180 people.

Slow cooked beef cottage pie, mash potato & seasonal vegetables

Braised lentil & mushroom cottage pie, mash potato & seasonal vegetables (Ve)

CONTAINS: WHEAT (GLUTEN).

Spiced chickpea & Mediterranean tagine, vegetable herb couscous & tzatziki (V)

CONTAINS: WHEAT (GLUTEN), MILK.

Chick pea , sweet potato & spinach curry, steamed rice & kachumber salad (Ve)

Spiced chicken & black bean stew, corn tortillas, spiced wedges & avocado

Jackfruit, vegetable & black bean chilli, corn tortillas, spiced wedges & avocado (Ve)

Chicken & mushroom casserole, crispy fillo pastry, new potatoes & broccoli

CONTAINS: MILK, MUSTARD, WHEAT (GLUTEN).

Mushroom, leek & plant based cream casserole, crispy fillo pastry, new potatoes & broccoli (Ve)

CONTAINS: MUSTARD, WHEAT (GLUTEN).

(V) = vegetarian, (Ve) = vegan



HOT BUFFET DESSERTS

£32 per person, including dessert or cake menu. Choose one option.
Minimum 20 people. Maximum 180 people.

Fruit salad

Eton mess

CONTAINS: EGG, MILK.

Saffron & date bread & butter pudding, vanilla ice cream

CONTAINS: EGG, WHEAT(GLUTEN), MILK, SOYA.

Apple crumble, soya custard

CONTAINS: SOYA.





SALAD BUFFET

SALAD BUFFET MENU

£21 per person. Minimum 10 people. Choose three salads.

Smoked mackerel Nicoise, capers, green beans & boiled egg

CONTAINS: EGG, FISH, SULPHUR.

Spiced chicken, giant cous cous, chickpea, pomegranate, mint yoghurt dressing

CONTAINS: WHEAT (GLUTEN), MILK.

Asian 'slaw, tofu, edamame beans, broccoli & sweet soya dressing (Ve)

CONTAINS: SESAME, SOYA.

Vegan Greek salad, Violife feta cheese & marinated olives (Ve)

Cheddar, black bean & coriander rice, tomato salsa, corn tortillas (V)

CONTAINS: MILK.

Ancient grains, roast cauliflower, sweet potato & lemon tahini dressing (Ve)

CONTAINS: WHEAT(GLUTEN), SESAME.

Scottish salmon, slow roast tomato, spinach & tender stem broccoli

CONTAINS: FISH, SULPHITES.

Chicken & bacon Cobb salad, egg, croutons, avocado & creamy herb dressing

CONTAINS: EGG, WHEAT (GLUTEN).

(V) = vegetarian, (Ve) = vegan



SANDWICHES

SANDWICHES

£17.50 per person, including tea, coffee, water, crisps and fruits.
Choose from four options: meat, fish, vegetarian, and vegan.

Poached salmon & caper yoghurt

CONTAINS: FISH, BARLEY, WHEAT (GLUTEN), MILK, SOYA.

Spiced chicken, avocado

CONTAINS: BARLEY, WHEAT (GLUTEN), SOYA.

Tuna, mayonnaise & sweetcorn

CONTAINS: EGG, FISH, BARLEY, WHEAT (GLUTEN), SOYA.

Smoked applewood cheddar & caramelized red onion (V)

CONTAINS: BARLEY, WHEAT (GLUTEN), MILK, SOYA, (vegan option available)

Piquillo pepper, vegan feta & mixed leaf (Ve)

CONTAINS: BARLEY, WHEAT (GLUTEN), SOYA.

Pastrami, gherkins, mustard & cheddar

CONTAINS: BARLEY, WHEAT (GLUTEN), SOYA.

Coronation cauliflower & mango chutney (Ve)

CONTAINS: BARLEY, WHEAT (GLUTEN), SOYA.

Chicken, green pesto & mixed leaf

CONTAINS: BARLEY, WHEAT (GLUTEN), MILK, SOYA.

Egg & chive mayonnaise (V)

CONTAINS: EGG, BARLEY, WHEAT (GLUTEN), SOYA.

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HOMEMADE CAKES

HOMEMADE CAKES

£3.65 per person

Carrot cake

CONTAINS: EGG, WHEAT (GLUTEN), SOYA.

Lemon & lime drizzle cake

CONTAINS: EGG, WHEAT (GLUTEN), MILK.

Chocolate brownie

CONTAINS: EGG, WHEAT (GLUTEN), MILK, SOYA.

FINE DINING

FINE DINING

2 course £52.50, 3 course £70.00. All dinners include bread & butter and tea & coffee.
Please choose two starters, three mains courses & two desserts for your party to choose from.
Maximum 55 people.

STARTERS:

Cured Scottish salmon, avocado, orange & beetroot

CONTAINS: FISH, MUSTARD.

Thai vegetable broth (Ve)

Chicken & rosemary pate, pear chutney, sourdough toast

CONTAINS: WHEAT(GLUTEN), MILK.

Asparagus, broad bean & pea shoot salad, herb crème fraiche roast pepper dressing & pine nuts (V)

CONTAINS: WHEAT (GLUTEN), MILK, SULPHITES.

Smoked mackerel & horseradish rilette, cucumber, dill & mint

CONTAINS: MILK, FISH, SULPHITES.

Spiced duck, grilled peach, capers, French beans & hot honey

Maple glazed fennel, vegan feta, pomegranate, watercress & lemon oil (Ve)

CONTAINS: MUSTARD.

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FINE DINING

2 course £52.50, 3 course £70.00. All dinners include bread & butter and tea & coffee.

Please choose two starters, three mains courses & two desserts for your party to choose from.

Maximum 55 people.

MAINS:

Roast aubergine, aubergine confit, Isle of Wight tomato, marinated olives & sourdough panzanella (Ve)

CONTAINS: WHEAT(GLUTEN).

Pan roast free range chicken, saffron spiced potatoes, tender stem broccoli, roast carrots & masala gravy

Grilled hake fillet, triple cooked chips, pea puree, pickled shallots & caper mayonnaise

CONTAINS: MILK, FISH.

Seasonal vegetable, goats cheese & basil pie, sauteed lentils & steamed greens (V)

CONTAINS: MILK, WHEAT(GLUTEN).

Slow cooked lamb shoulder, tzatziki, spelt tabbouleh, sumac toasted walnuts & hot sauce

CONTAINS: MILK, WHEAT(GLUTEN).

Grilled cauliflower, sweetcorn, creamed corn, black beans & pineapple salsa (Ve)

Roast sea trout fillet, samphire, crushed potatoes & salsa verde

CONTAINS: FISH.

Seared bavette steak, triple cooked chips, shallots, grilled mushrooms & béarnaise

CONTAINS: MILK, MUSTARD.



FINE DINING

2 course £52.50, 3 course £70.00. All dinners include bread & butter and tea & coffee.
Please choose two starters, three mains courses & two desserts for your party to choose from.
Maximum 55 people.

DESSERTS:

Strawberry Eton mess

CONTAINS: EGG, MILK.

Dark chocolate mousse, honeycomb

CONTAINS: SOYA.

Lemon & lime posset

CONTAINS: EGG, WHEAT (GLUTEN), MILK, SOYA.

Seasonal cheeseboard, crackers & grapes

CONTAINS: WHEAT (GLUTEN), MILK, SESAME.

Saffron & date bread & butter pudding, vanilla ice cream

CONTAINS: EGG, WHEAT (GLUTEN), MILK, SOYA.

CANAPÉS

CANAPÉS

Choose a selection of 4 or 6 canapes. Price £23.00 or £28.00 per person. Maximum 75 people.

Broad bean, vegan Feta & mint tartlet (Ve)

CONTAINS: SESAME, SOYA.

Coronation cauliflower bruschetta, mango chutney (Ve)

CONTAINS: WHEAT (GLUTEN).

Wild mushroom arancini (V)

CONTAINS: EGG, WHEAT (GLUTEN), MILK.

Garlic, lemon & parsley prawn skewers

CONTAINS: CRUSTACEANS

Smoked salmon & cream cheese bilinis

CONTAINS: WHEAT(GLUTEN), MILK, FISH.

Thai chicken skewers

CONTAINS: MUSTARD, SOYA.

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DRINKS PM

DRINKS

Prices charged per bottle

SPARKLING WINE & CHAMPAGNE

Prosecco Azzillo

£25.50

Vauban Freres Brut Nv Special Cuvee

£40

WHITE WINE

El Zafiro Blanco, Spain

£15.75

Sauvignon Blanc Ruta 90, Chile

£21

Picpoul Du Pinot, France

£21

ROSE WINE

Pinot Blush, Italy

£15.75

RED WINE

El Zafiro Tinto, Spain

£15.75

Cabernet Sauvignon Ruta 90 Chile

£21

Primitvo Second Piano, Italy

£21



DRINKS

BOTTLED BEER

Prices charged per 330ml bottle

Peroni

£4.00

Punk IPA

£5.00

Tiger

£4.00

SOFT DRINKS

Prices charged per 330ml bottle

Coca-cola

£2.75

Diet Coke

£2.50

Lemonaid

£3.25

Blood orange, passion fruit, ginger

£3.25

Fresh juices

Apple, orange, cranberry

£4.00 per litre

NON-ALCOHOLIC DRINKS

SPARKLING WINE & WINE

Prices charged per bottle

Prosecco

Noughty sparkling Chardonnay Thompson & Scott £25.50

White wine

Bianco Alternativa Doppio Passo Botter Puglia £15.75

Red wine

Rossa Alternativa Doppio Passo Botter Puglia £15.75

MOCKTAILS

Priced at £6.50 per mocktail (Minimum order
x5 of same type)

Raspberry bellini

Passion fruit bellini

No mojito mojito

Passion fruit sunrise

Elderflower spritz

Mimosa

BOTTLED BEER

Prices charged per 330ml bottle

Peroni 0.0% Alcohol

£3.50