Welcome to RSA House

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

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

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.
London larder

We’ve built an incredible London Larder of boutique suppliers who share our belief in Craft and the importance of quality and provenance. We’ll be calling on some of our brilliant local partners to help create something amazing for your next event!

Our suppliers

1. Paul Rhodes Bakery
2. Union Coffee
3. Cobble Lane Cured
4. Luminary Bakery
5. The Wild Room
6. Paxton & Whitfield
7. Sally Clarke Bakery
8. Belazu
9. London Essence
10. Ellis Wines
11. H. Forman & Son
12. HG Walter
13. Waste Knot
14. The London Honey Company
15. Marrfish
16. London Borough of Jam
17. Brindisa
18. Natures Choice
19. Wild Harvest
20. Ridgeview Wine

https://www.companyofcooks.com/community
C H E F S  C H O I C E
S I G N A T U R E  N I B B L E S
S E L E C T I O N

£8.00 (minimum 10 guests)

Chef will choose four items which will be served and displayed across the bar and poseur 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
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.
Canapé reception

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...

- Spinach & kale falafel, dill & lemon mayonnaise
- Turnip & tarragon arancini, English parmesan, borage honey
- Beetroot cured salmon, pickled fennel, beetroot gel
- Crayfish, compressed cucumber, keta caviar, chive cream cheese blini
- Serrano ham, salt roasted potato, tomato & smoked paprika aioli, crisp parsley
- Karaage fried chicken, BBQ sauce, toasted sesame, spring onion
- Caramelised pineapple, spiced rum syrup
- Wiltshire wildflower honey tart, Dorset clotted cream
- Blackberry & lemon meringue cone, lemon balm

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Bowl food

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...

Greens and caramelised tofu with XO sauce
Porcini & leek risotto, Twineham Grange cheese, truffle oil
Daal makhana, fried paneer, parsnip bhaji, toasted mustard seeds
Salmon kimchi egg fried rice, soya and ginger glaze, toasted nori
Venison & wild boar sausages, carrot & swede mash, onion gravy, Montgomery’s Cheddar
Slow roast turkey & pumpkin arancini, spiced pepper and mushroom ragout

Vanilla panna cotta, baked apple, cinnamon & golden raisins
Whipped cheesecake, mulled wine poached pear, ginger & cardamon crumble
Sticky date & toffee pudding, bourbon vanilla cream, ginger & pistachio crumb

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Three course menu

£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.

STARTERS
Baked parsnip, celeriac, walnut pesto, pickled apple, crisp rosemary
Smoked beetroot, celery, Sinodun hill goats cheese, London honey dressing, crisp capers
Smoked Arctic char, rillettes, laverbread, pickled shallots, horseradish & molasses yoghurt
Roast chestnut & smoked bacon soup, spatzel, parsley sour cream

MAIN COURSE
Tamari King oyster mushrooms, celeriac & truffle puree, toasted sourdough, pickled walnuts
Burrata & black truffle tortelloni, wilted trevisan, marjoram, English parmesan
Roast stuffed turkey, fondant potato, Brussles sprouts, chestnuts, cranberries
Slow roasted pork belly, hasselback potato, braised turnips, leeks, lemon thyme
Yorkshire venison loin, horseradish potato gratin, young carrots, malbec bone broth reduction (£7 per person supplement)

DESSERT
Date & rose panna cotta, pomegranates & pistachio, toasted meringues
Mulled wine poached pear, dark chocolate ice cream, sunflower seed granola
Yorkshire custard tart, rhubarb & grenadine sorbet, cinder toffee
Whipped cheesecake, spiced baked apple, cinnamon crumble, London honey

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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  £58.00
- Party Package (3 x bowls, 2 x stalls)  £75.00
- Add a food stall to another menu  £25.00

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**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

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Food stalls cont...

**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

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Some Sweet?

(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

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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.

If you have any concerns please speak to a member of staff.
Thank You

Sam Deeprose
General Manager, RSA House
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