RSA HOUSE

SPRING & SUMMER MENUS 2020

CLICK TO START
Executive Head Chef, Darren Archer, leads the kitchen team and is responsible for the delivery of all food experiences at RSA House.

Creating memorable moments through food and people is the sole ambition when putting together his menus, whilst working on recipes that embrace the never-ending evolution of the world’s cuisines.

Changing times and tastes have helped vegetarian and vegan food slip into the realms of the mainstream, becoming much more normal and creating modern classics along the way.

As a kitchen team we’ve strived to make our menus inclusive, imaginative and fun.

We are delighted to share our spring and summer 2020 menus with you, which are produced using sustainably and ethically sourced ingredients from small, local, independent suppliers where possible.
**BREAKFAST**

**Pastry Selection** £6.50
A selection of freshly baked mini Danish pastries and croissants V
Fairtrade coffee and a selection of herbal teas

**Breakfast Baps** £8.50
For a minimum of 6 guests
A selection of soft white baps filled with Cumberland sausages, dry cured bacon and free-range egg served with vine tomatoes Served with homemade tomato and apple ketchup and classic HP sauce
Fairtrade coffee and a selection of herbal teas

**Light Breakfast** £18
For a minimum of 8 guests
Natural yoghurt with granola and English preserves V
Breakfast muffins V
H. Forman & Son’s London cured Scottish salmon, avocado and cream cheese campagnain English muffin
Seasonal fruit pots
Fresh orange juice, Fairtrade coffee and a selection of herbal teas

**Breakfast Canapés** £21
For a minimum of 20 guests
Choose 5 or let our chef prepare his favourites
Mini Black Forest bacon and wild mushroom sausages on rosemary sticks and classic HP sauce
Smoked haddock kedgeree spoons
Quail egg Florentine V
H. Forman & Son’s London cured Scottish salmon and avocado filo tart
Greek yoghurt, Spanish orange blossom honey and granola spoon V
Avocado on toast, vegan bacon, tomato VE
Vegan black pudding hash, herb ketchup VE
Kale and spinach falafel, lemon mayonnaise VE
Grilled mushroom, cheese and tomato toast VE
Seasonal fruit pots VE
Fairtrade coffee and a selection of herbal teas

**Breakfast Stalls**
One stall £15
Two stalls £27
Three stalls £36
For a minimum of 50 guests

**Build Your Own Granola Stall**
Original and gluten free granola with selection of fresh and dried fruits
Yoghurt, milk and dairy free milks

**Scrambled Egg Stall**
Scrambled eggs cooked in the room with various toppings (maple cured bacon, backed cherry tomatoes, wild mushrooms) Seasonal fruit pots

**Breakfast Pancake Stall**
Mini buttermilk pancakes cooked in the room served with various toppings (crispy maple cured bacon, H. Forman & Son’s London cured Scottish salmon, honey, sour cream, blueberries)

Fresh orange juice, Fairtrade coffee and a selection of herbal teas

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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.
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REFRESHMENT AND COFFEE BREAKS

Beverages
Prices per litre
A selection of juices (jugs of orange, apple and cranberry)
Freshly squeezed orange juice
Home pressed seasonal juice
Homemade lemonade
Vivreau still and sparkling water (per bottle)

Vegetarian Beverage Bites
Freshly baked selection of mini Danish pastries
Chef's selection of cakes
Homemade scones, English preserve and Cornish clotted cream
Triple chocolate brownie or fruity flapjacks
Seasonal fresh fruit pots
Seasonal fresh fruit bowl
Traditional sweets: mint humbugs and rhubarb and custard twists
Low GI fruit and seed energy balls

*For a minimum of six guests

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Beverage Packages
Fairtrade coffee, speciality teas and biscuits
Fairtrade coffee, speciality teas and Chef’s selection of cakes

Healthy Smoothies
Chef’s seasonal smoothie selection

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SANDWICH LUNCH

Our deli Sandwich Lunch offers delegates a light lunch option and has been designed to be enjoyed whilst you work. If you would like something a bit more substantial, we recommend the Working Lunch or Fork Buffet menus.

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.

5-40 guests

<table>
<thead>
<tr>
<th>Sandwich Lunch</th>
<th>£19</th>
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<tbody>
<tr>
<td>One and a half sandwich rounds</td>
<td>Chef’s choice of up to five fillings</td>
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<tr>
<td>Sea salt and black peppercorn crisps</td>
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<tr>
<td>Fruity flapjacks</td>
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<td>Seasonal fruit</td>
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<table>
<thead>
<tr>
<th>Seasonal Salads</th>
<th>£4.50</th>
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<tbody>
<tr>
<td>Please select one salad for all guests</td>
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<tr>
<td>Radicchio and endive salad, anchovy dressing</td>
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<tr>
<td>Wedge salad, buttermilk, bean shoots V</td>
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<tr>
<td>Roast butternut squash, spring greens, kale salsa VE</td>
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<tr>
<td>Cauliflower, button mushroom and chickpea, yoghurt dressing V</td>
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<tr>
<td>Caesar salad, anchovies, maple cured bacon, soft boiled free-range eggs</td>
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<tr>
<td>Parsley, mint, wild rice and heritage tomato VE</td>
<td></td>
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<tr>
<td>Carrot, fennel, harissa and cured lemon VE</td>
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<tr>
<td>Golden beetroot, lentil, sourdough, radish salad VE</td>
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<tr>
<td>Chorizo, butternut squash, pea shoots and Manchego cheese</td>
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<tr>
<td>Bombay potato, coriander, spring onion VE</td>
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Why not add...

- Bread sticks V £3
- Nocellara and Uslu olives, lemon and olive oil VE £3.50
- Chefs selection of cake V £4
- Freshly brewed Fairtrade coffee and a selection of teas £2.50
- A selection of juice (per litre) £4.75
- Seasonal soup shot V £4

Please note all our breads contain gluten. A non-gluten containing option is available on request.

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WORKING LUNCH

Our Working Lunch menu includes three items per person, two Seasonal Salads (a leaf salad will also be served), Chef's Seasonal Soup Shots, artisan bread and butter and seasonal fruit.

10-60 guests
£25

Fish
H. Forman’s London cure smoked salmon, cream cheese, pickled fennel
Salt cod and crab beignets, remoulade sauce
Smoked mackerel, beetroot, horseradish on rye toast

Meat
Tsukune chicken meat ball, yakatori tare
Lamb and pine nut koftas, tzatziki
Barbeque pulled pork sliders, southern slaw, dill pickle relish

Seasonal Salads
Radicchio and endive salad, anchovy dressing
Wedge salad, buttermilk, bean shoots  V
Roast butternut squash, spring greens, kale salsa  VE
Cauliflower, button mushroom and chickpea, yoghurt dressing  V
Caesar salad, anchovies, maple cured bacon, soft boiled free-range eggs
Parsley, mint, wild rice and heritage tomato  VE
Carrot, fennel, harissa and cured lemon  VE
Golden beetroot, lentil, sourdough, radish salad  VE
Chorizo, butternut squash, pea shoots and Manchego cheese
Bombay potato, coriander, spring onion  VE

Vegetarian
Grilled asparagus, miso mayonnaise, charred lemon  VE
Thai falafels, sriracha mayonnaise  V
Tempura spring onions, romesco sauce  VE

Chef’s Seasonal Soup Shots
Seasonal soup (served hot or cold)  V

Why not add...
Additional item  £4
Additional salad option  £4.50
British cheeseboard  £9.50
One round of sandwiches  £7

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HOT FORK BUFFET

Please choose one Hot Fork Buffet below. All items from your chosen buffet are included. If your event is for less than 30 guests, please choose only two main courses (one is required to be the vegetarian option) and one pudding.

For a seated buffet there will be an additional charge of £2.50
20-220 guests

Asian Spice
£34
Chicken, cucumber and tamarind biryani
Malay coconut and fish curry
Tofu and aubergine curry V
Nasi goreng
Asian greens, chili and garlic
Seasonal leaf salad
Chocolate and cashew rice pudding, mango
Seasonal fruit pots
Paratha flat breads

European Comfort
£34
Seared salmon, English peas, wild garlic cream
Wild mushroom and black forest bacon sausages, sauerkraut, mustard
Potato gnocchi, wilted spinach, chestnut mushrooms and parmesan V
Buttered spring greens
English new potatoes
Seasonal leaf salad
Yorkshire custard tart, ginger, strawberries
Fresh fruit pots
Artisan breads and butter

Far Eastern Delight
£36
Miso braised salmon, sticky rice, Asian greens
Japanese braised pork, star anise, hard boiled eggs
Aubergine katsu curry V
Japanese fried rice
Braised Asian greens
Yuzu and ginger cheesecakes
Fresh fruit pots
Artisan breads and butter

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FOOD IS OUR PASSION

BREAKFAST
REFRESHMENT AND COFFEE BREAKS
SANDWICH LUNCH
WORKING LUNCH
HOT FORK BUFFET
PICNIC LUNCH
MAKE YOUR OWN RAMEN LUNCH
NIBBLES
SHARING PLATTERS
CANAPÉS
BOWL FOOD
FAMILY FEASTING
MARKET STALLS
FINE DINING
WINE LIST
COCKTAILS & MOCKTAILS

PICNIC LUNCH

Our Picnic Lunch is served standing buffet style giving your guests the opportunity to create their own lunch. Please choose one menu below. All items from your chosen menu will be served.

For a minimum of 25 guests
£34

Picnic Lunch

Savoury
Charcuterie, pickles, olives, cheese and onion toasts
British artisan cheeses and chutneys
H. Forman & Son’s London cured Scottish salmon (beetroot, treacle cures)
Spanish onion, spinach and potato tortilla V
Asparagus and parmesan tartlets V
Parsley, mint, wild rice and heritage tomato VE
Bombay potato, coriander, spring onion VE
Caesar salad, anchovies, maple cured bacon, soft boiled free-range eggs
Artisan breads and Cornish butter V
All served with a selection of chutneys, dressings and pickles

Sweet
Strawberry and elderflower trifle
Coconut and date panna cotta, mango VE

Vegan Picnic Lunch

Savoury
Vegetable soup shots
Tempeh and Korean gochujang sauce
Sweet potato and Moroccan falafels
Tempura spring onions, romesco sauce
Cauliflower, button mushroom and chickpea, soya yoghurt dressing
Carrot, fennel, harissa and cured lemon
Golden beetroot, lentil, sourdough, radish salad
Artisan breads, olive oils and vinegars
All served with a selection of chutneys, dressings and pickles

Sweet
Yuzu, ginger biscuits and coconut panna cotta
Spanish chocolate and olive oil mousse

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MAKE YOUR OWN RAMEN LUNCH

Make your own ramen with either a mushroom or pork broth and add ingredients of your choice. Suitable for meat eaters, vegetarians and vegans alike. All items below are included in the menu price.

10-40 guests
£26

Broth
Korean mushroom broth V
Pork and chicken broth

Ramen
Egg or rice noodles
Slow roast pork belly
Roasted chicken
Tofu
Soft boiled eggs
Bok choy
Nori seaweed
Spring onions
Snow peas
Edamame beans
Shiitake mushrooms
Sesame oil
Soy sauce

Dessert
Exotic fruit pots
Yuzu cheesecake

V - Vegetarian, VE - Vegan

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**NIBBLES**

All items below are included in the menu price.

£7

- Pinzatelli bread VE
- Parmesan, tomato and onion seed lollipops V
- Baba ganoush with toasted flat bread
- Nocellara and Uslu olives, lemon and olive oil VE
- Sea salted nuts and peanuts VE
- Giant corn and broad beans roasted with chilli VE
- Sea salted and black pepper crisps VE

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SHARING PLATTERS

Our Sharing Platters are ideal for after meeting drinks and smaller receptions. Sharing Platters are based on a price per person (not per platter) and your total number of guests must be catered for. The number of platters served will vary depending on the size of your group.

For a minimum of 10 guests per platter

British Cheese £9.50
A selection of cheeses from the British Isles served with artisan crackers and chutney

Charcuterie £9.50
A selection of artisan cured meats, smoked garlic aioli and bread sticks

H. Forman & Son’s London Cured Scottish Salmon £11.50
Beetroot, citrus and London cured Scottish smoked salmon, served with wholemeal bread, Cornish butter, pickled cucumber and watercress

Meze £9.50
Kale and spinach falafel, red pepper humus, cream cheese stuffed peppadew peppers, heritage tomatoes, grilled artichokes, rose harissa spiced mayonnaise, olives and caper berries V

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CANAPÉS

Delicious bite sized delights perfect for a pre-dinner selection or standing party.

For a minimum of 20 guests
Six choices £21.50
Eight choices £26
Ten choices £31

Meat
Grilled beef steak, tostadas, chimichurri, crumbled queso fresco
Kimchi brined hot chicken, Korean barbecue sauce
Rioja poached chorizo, semi cured Manchego cheese, piquillo pepper aioli
Syrian spiced lamb kleftiko, red pepper hummus, pomegranate, pine nuts, parsley

Fish
Ssamjang octopus lollipop, Korean red dragon sauce, pickled radish
Smoked mackerel and horseradish pate, pickled cucumber, onion cone
Spicy crab cakes, mustard seeds, turmeric, mango and coriander chutney
Gravadlax, rye toast, gherkin, dill crème fraîche

Vegetarian
Dahi ke kebab (yoghurt kebab), mint and coriander chutney, rose dust
Pea and ricotta arancini, smoked tomato ketchup
Kimchi pickled quail’s eggs, Japanese mayo
Asparagus tarragon and goats’ cheese tartlet, pickled red onion

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BOWL FOOD

More substantial than canapés, our Bowl Food allows your guests to mingle and network while our staff serve them tasty treats in small bowls or plates – perfect for any event. Please choose at least one vegetarian option. Available for evening events only.

For a minimum of 50 guests
Four bowls £28
Six bowls £38

Meat
Texas beef and bone marrow chilli, rice, tostadillas, avocado, sour cream
Chermoula spiced lamb, feta, mint and pomegranate couscous, cucumber sour cream
Kielbasa sausage, duck fat roast potatoes, sauerkraut
Tsukune chicken meat ball, yakatori tare, Japanese slaw

Fish
Icelandic cod and chips, katsu curry sauce
Sesame crusted tuna, kimchi egg fried rice, soya and ginger glaze, seaweed
Scottish salmon, pink fir apple potatoes, pickled shallot, watercress, Arenkha caviar
Octopus steak, baba ghanoush, confit tomatoes, charred onion, parsley and lemon

Vegetarian
Beetroot and goats’ cheese gnocchi, dandelion, cucumber, wild garlic and hazelnut pesto
Bombay egg curry, naan bread, lime pickle, kachumber salad
(salad of onion, tomato, cucumber and coriander)
Courgette, pea and basil risotto, taleggio,
pickled fennel, Parmesan crisp

Vegan
Indian chickpea and potato chaat, tamarind chutney, coconut yoghurt
Imam bayildi, baked tomatoes, flat bread, parsley and soya yoghurt
Grilled asparagus, edamame bean, shitake mushrooms, miso dressing

Sweet
Cardamom rice kheer, dark chocolate rabdi, hazelnut, mango
Strawberry and elderflower mess
Rhubarb jelly and custard panna cotta, crystallised puff pastry,
pistachio crumb
Sticky toffee pudding, caramelised banana, toasted pecans

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TRADITIONAL FEASTING

Our family style dining includes Sharing Platters, the main event served at each table by a nominated guest of your choice, wrapped up with a sumptuous dessert from our Fine Dining menu. Please choose either one of the roast or sausage and mash options.

For a minimum of 50 guests
£59.50

Sharing Platters
A selection of meat, fish and vegetarian platters for each table

A selection of artisan cured meats, smoked garlic aioli and bread sticks

Beetroot, citrus and H. Forman & Son’s London cured Scottish salmon, served with wholemeal bread, Cornish butter, pickled cucumber and watercress

Kale and spinach falafel, parsley and lemon humus, roasted peppers, heritage tomatoes, grilled artichokes, rose harissa spiced mayonnaise, olives and caper berries V

Roast
A shared roast served with all the trimmings, carved at the table by a nominated guest ‘Sunday lunch’ style, please choose one of the following:

- Slow roast English lamb shoulder, garlic and rosemary
- Slow roast belly of pork, cider and apples
- Slow roast brisket of English beef, carrots and horseradish

Sausage and Mash
Artisan sausages served with mash, accompanying seasonal vegetables and onion gravy. Please choose one of the following:

- Classic Cumberland sausages
- Pork, wild mushroom and Black Forest bacon sausages
- Londoner sausages

Dessert
Please choose a dessert from our Fine Dining menu

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MARKET STALLS
Market 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. Available for evening receptions only.

For a minimum of 50 guests per food stall
Three stalls £44 / Two stalls and three bowl foods £47
For a seated buffet there will be an additional charge of £2.50 per person

Arabesque
Rich and fragrant, Middle Eastern cooking has always had a touch of healthy decadence, shying away from dairy produce in favour of light and fruity olive oils. This style of eating has a versatility that makes it easily adaptable for vegetarian and vegan friendly events.

Kleftiko lamb shoulder lemon tahini
Imam Bayildi and tzatziki V
Kale and spinach Falafel V
Jewelled cous cous V
Tomato and cucumber salad V
Baba ganoush and Muhamara V
Hummus V
Flat breads V

Sri Lankan
As popular as Indian and Pakistani cuisine has been, Sri Lankan food is the hottest ticket this year. With a more focussed and vibrant style, that borrows the freshness of Thai and Vietnamese cuisine blending it with the dry spices of Indian cooking, it make this option a tasty halfway house with something for everyone.

Naatu Kozhi Kulambhu (country style chicken, tomato, ginger curry)
Roasted coconut fish curry
Vegetable and cashew nut Kurma V
Tamil egg fried rice V
Pol Sambol (shaved coconut, onion, chilli and lime) V
Paratha Flatbread V

Korean Katsu Sando
One of the most exciting recent trends that looks here to stay, Korean katsu sando, characterised by its sweet, sour, mild spicy heat, vibrant colours and umami aspects, has proven to be a great street food success across the Capital.

Katsu sando (crisp pork in toasted brioche)
'KFC' Korean fried cauliflower V
Korean red dragon chicken, toasted sesame seeds and gem lettuce
Homemade kimchis and Korean pickles
Kimchi, gokdugi, gouchoing mayonnaise, pickled cucumber, spring onions

City Dogs
The humble hotdog has come a long way, embraced around the world and adapted to local produce, this street food staple has had a new lease of life with striking and vibrant new combinations. Our City Dogs are made to order by our artisan sausage maker with each dog having a unique recipe that reflects its city along with matching accompaniments.

TOKYO – Japanese miso and kimchi pork dog
NYC – Classic New York beef dog, mustard and onions
FRANKFURT – Pork Frankfurter, sauerkraut and wholegrain mustard
BUENOS AIRES – Pork chorizo, chimichurri sauce, pickled red onion and tomato
LONDON – Londoner Pork sausage, Sussex cheddar, HP sauce

Northern European
Showcasing the best of British cured meats and European artisan cheeses, with live carved Serrano ham.
Selection of artisan salami and cured meats
Chorizo scotch eggs or Black Forest bacon and wild mushroom sausage rolls
Carved Serrano ham
Selection of British and continental cheeses
Chutneys, pickles, quince jelly, celery and grapes
Artisan breads and cheese straws

Pudding ‘Frame’
A wooden typesetter’s wall frame of bite size sweet treats to choose from.
For a minimum of 80 guests £12.50 (not included in Market Stalls package)
Meringues
Chocolates
Nougats
Macarons
Tartlets
FINE DINING

Please select one starter, one main dish and one dessert for your whole party. An individual menu will be created by our kitchen team to suit those guests with dietary requirements.

For a minimum of 20 guests
£49.50

Starters

Fish
Beetroot cured salmon, broad beans, pickled radish
Black mustard spiced Dorset crab cake, tamarind chutney, radish raita
Pressed Spanish octopus terrine, crayfish and tomato ceviche, saffron aioli
Seared tuna, charred cucumber, miso, Japanese ginger, lotus root crisp

Vegetarian
Beetroot carpaccio, goats’ cheese, lentil crisp, horseradish yoghurt, hazelnuts, pomegranate dressing
Courgette, pea and flageolet bean salad, basil and ricotta
Marinated heritage tomatoes, buffalo mozzarella, pickled beans, olive crisp

Vegan
Caramelised aubergine tartlet, zhoug, coconut and coriander
Grilled asparagus, gremolata, macadamia and elderflower

Meat
Artisan English air-dried ham, artichokes, smoked almonds, thyme dressing
Ham hock, parsley and mustard fruit terrine, green bean and lentil, quail egg, beach smoked anchovies
Smoked duck, grilled chicory, dandelion, toasted pine nuts, date and preserved lemon vinaigrette

Vegetarian
Beetroot carpaccio, goats’ cheese, lentil crisp, horseradish yoghurt, hazelnuts, pomegranate dressing
Courgette, pea and flageolet bean salad, basil and ricotta
Marinated heritage tomatoes, buffalo mozzarella, pickled beans, olive crisp

Vegan
Caramelised aubergine tartlet, zhoug, coconut and coriander
Grilled asparagus, gremolata, macadamia and elderflower

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CLICK FOR MAINS AND DESSERTS
FINET DINING

Please select one starter, one main dish and one dessert for your whole party. An individual menu will be created by our kitchen team to suit those guests with dietary requirements.

For a minimum of 20 guests
£49.50

Mains

Fish
Roast Scottish salmon, crab beignet, Cornish new potatoes, pickled cucumber
Gilt-head bream, saffron polenta, romesco, herb broth
Miso baked Icelandic cod, kimchi croquettes, charred gem lettuce, ssamjang

Meat
Roast rump and shoulder of lamb, minted new potatoes, summer greens, maple cured bacon*
Scotch sirloin and short rib, pomme fondant, cep puree, tarragon baked carrot*
Corn fed chicken, smoked prosciutto and mozzarella arancini, grilled trevisse, miso mayonnaise
Roast and confit duck, turnips, English pea mash, wild mushrooms, caramelised shallots

Vegetarian
Risotto Milanese, cured egg yolk, asparagus, land cress, parmesan and onion crisp
Curried cauliflower and sweet potato Wellington, tarka dahl, mint chutney
Baked aubergine, roasted Roscoff onions, plantain bean and bay puree tamarind sauce

Vegan
Spiced chickpea patties, coconut, curry leaf, soy yoghurt, charred pickled lime
Char-grilled spring onions, spaetzli, watercress, summer mushrooms

Desserts
Summer pudding, Cornish clotted cream, honeyed pistachio
Columbian salted chocolate tart, steeped cherries, matcha sorbet
Yorkshire custard tart, strawberries, passionfruit, ginger cream
Raspberry mess, pomegranate, rose water
Yuzu meringue pie, nectarine and blueberry salad
Espresso brulee, orange blossom honey, spiced hazelnuts

Vegan Desserts
Coconut and date panna cotta, compressed pineapple, chocolate aero
Summer berry soup, raspberry muffin, chocolate and miso ice cream

Freshly brewed Fairtrade coffee, herbal teas and petit fours

*£5 supplement

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Wine List

Locally Sourced Sparkling Wines

Hindleap Classic Cuvee Brut, Bluebell Vineyard, East Sussex, England 2013 £59
The palate has notes of orange zest, citrus, white blossom.

Chapel Down Sparkling Bacchus, Kent, England 2018 £49
Crisp, refreshing, highly aromatic, characterised by gooseberry and elderflower on the nose. The palate is fresh and zesty with flavours of nettle, kiwi and freshly cut grass leading to a crisp, dry finish.

Sparkling Wines

Prosecco Spumante, Italy NV £36
The clean fruity, aromatic bouquet contains hints of flowers, honey and apple leading to a well-balanced, light and fresh palate.

Piazza Grande Spumante Rosato di Modena, Italy NV £35
Delicate cherry pink in colour with notes of red cherries, strawberries and blossom combined with a creamy mousse and delicate acidity.

Cremant D’Alsace Brut, Domaine Jean Baptiste Adam, France NV £45
Peachy stone fruit flavours balanced perfectly by the fine mousse and zesty citrus acidity. Traditional blend of Pinot Blanc, Pinot Auxerrois and Pinot Noir.

Deribourg Champagne Brut, Epernay, France NV £61
Beautifully balanced, soft & creamy, with a lovely fruity finish. This blend is made of 40% vintage Champagne making it very special indeed.

Cuvée Vaux Traublein Zero Alcohol, Germany NV £19
From the prestigious German sparkling producer Vaux this is a lovely sparkling with fresh fruit flavours.

White Wines with a Conscience
(Organic / Biodynamic / Sustainable)

Catarratto ‘Contrafe Belliusa’, Sicily, Italy 2019 (organic) £28.50
Sicilian Catarratto sourced entirely from organic vineyards with soils made up of silt, sand and clay. A pale straw colour with a fresh, zesty nose. The palate is crisp and balanced, evocative notes of Sicilian melon, white blossom and grapefruit are abundant with a citrus acidity and a subtle mineral complexity on the finish.

Viognier ‘Viento Aliseo’ Dominio de Punctum, La Mancha, Spain 2018 (biodynamic) £32.50
A beautiful pale gold in colour, this Viognier is highly aromatic with perfumed, floral aromas on the nose. The palate is full of white blossom, magnolia and peach flavours, balanced perfectly with a refreshing, citrus acidity. The balance of aromatic notes with the acidity leaves a clean and floral impression in the mouth.

Sauvignon Blanc, Domaine de la Grand Courtade, France 2019 (organic) £34
Pale lemon in colour. A nose of boxwood, grapefruit and touch of exotic fruits. On the palate, the feel is lively with elderflower, white grapefruit, pineapple and passion fruit. A zesty citrus acidity balances the aromatic nature, finishing with a flinty, mineral note.

White Wines

Le Pionnier Blanc, Cotes de Gascogne, France 2019 (organic) £23.50
A crisp, floral white wine from the south west of France and has aromas of citrus fruits, particularly grapefruit, with hints of exotic fruits.

Boatman’s Drift Chenin Blanc, South Africa 2019 £25
Delightfully crisp and fruity with notes of white peach, mango and guava and a fresh and zesty acidity.

White Wines Continued

Sauvignon Blanc Turning Heads, Marlborough, New Zealand 2019 £36
An expressive wine that exhibits tropical flavours of pineapple and lime yet retains a crisp citrus acidity to balance a richly textured palate.

Pinot Grigio Co’ Luca, Veneto, Italy 2018 £26.50
Fresh, elegant and easy drinking. It has nuances of almond and citrus and is well balanced with flavours of apple and pear on the finish.

Rioja Blanco, Viura/Verdejo, Bodegas Azabache 2018 £29
Smooth on the palate and dry in style, with fresh and fruity flavours of lemon, green apple and white peach. The lingering freshness is in harmony between acidity and fruit and leaves a lasting impression in the mouth.

Pecorino ’Tor Del Colle’, Abruzzo, Italy 2018 £29.50
Lemon-green in colour with blossom and grapefruit aromas on the nose, and zesty citrus acidity with notes of white peach, pear and green apples on the palate.

Chardonnay’ unoaked’ La Playa, Chile 2018 £30
It is a fresh, medium-bodied wine with a good structure, balanced by a pleasant and crisp acidity.

Picpoul de Pinet ’Trois Mats’, Languedoc, France 2018 £33
A bright, fresh wine from near Sete which abounds with fragrant aromas of white flowers, quince and anise followed by ginger and citrus notes.

Chablis, Domaine Alain Gautheron, France 2018 £40
Fresh, floral aromas with a complex, rich mineral character derived from the subtle influence of the chalky vineyard soils.
## Red Wines with a Conscience
(Organic / Biodynamic / Sustainable)

**Nero d’Avola ‘Contrade Bellusa’ Terre Siciliane, Italy 2019 (organic)** £28.50
Contrade Bellusa Nero d’Avola is grown on organic vineyards in Sicily on soils consisting of calcareous clay with a rich iron component. A rich, ruby red in colour with violet reflections and a pronounced nose of dark cherries and bramble fruits. The palate is juicy with cherry jam, plum, blackberries and a subtle liqueur and vanilla note on the finish. Excellent balance of acidity, ripe fruits and soft tannins.

**Pinot Noir ‘1620’ Domaine Lorgeril, Languedoc, France 2018 (sustainable)** £34.50
The wines from Pays d’Oc around Carcassonne in Southern France originate from a unique terroir. Ruby red in colour, this Pinot Noir is bursting with fresh red fruits on the nose. Smooth on the palate with flavours of red cherries, raspberries, violets and blackcurrant leaf. Well structured with light tannins, a restrained acidity and a long, fresh finish.

**Rioja Crianza, Bodegas Azabache, Spain 2015 (organic)** £36.50
An organic wine which has a deep red robe with ruby borders. Good aromatic intensity with predominant red berries, nuances of maturity, toasty, spicy and balsamic from the wood. This Rioja is tasty and complex in the mouth with a good structure and well-integrated fruit flavours of redcurrants, cherries and plums. Long lasting on the finish with a pleasant dominance of mature fruit.

## Red Wines Continued

**Hamilton Heights Shiraz, SE Australia 2018** £25
Full of juicy black fruit flavours and a hint of spicy pepper. Soft tannins give structure to the wine which has a long and polished finish.

**Punto Alto Malbec, Argentina 2019** £30
An organically grown Malbec, currently in its final year of conversion. Dark purple in colour with bramble fruits and black cherries on the nose, and the palate has great concentration with velvety texture, dark fruits and chocolate on the finish.

**Merlot ‘Forteresse’, Languedoc, France 2018** £28
A soft elegant and easy drinking Merlot from selected vineyard sites around the medieval fortifications of Carcassonne in the south of France.

**Cotes du Rhone ‘Mistral’, Domaine de l’Amandine, France 2017** £32
Red berries leap from the glass on the nose and the palate is fresh with juicy fruits, soft tannins and a crisp acidity.

**Primitivo di Salento, Doppio Passo, Italy 2017** £29.50
Fresh and aromatic with an amazing concentration of plum, blackberry, cherry and chocolate flavours.

**Beaujolais Villages ‘La Vauxonne’ Jacques Charlet, Burgundy, France 2018** £35
A vibrant fruit packed Beaujolais with a fresh violets and mineral scented bouquet, ripe cherry flavours and hint of pepper.

**Château Gachon, Montagne St Emilion, France 2016** £42.50
Well balanced with a palate of ripe fruits such as plums and red berries, structure and spices add to well-integrated oak ageing.

**‘Essenciel’ has a rose-petal colour, it is elegant and dry with floral fruit aromas derived from a vibrant blend of Cabernet and Syrah.**
## COCKTAILS & MOCKTAILS

### Cocktail Pitchers £24
Please note that house cocktails are designed to be served by the litre. Please pre-order the number of litres required. Each litre serves approximately four glasses.

- **Cosmopolitan**: Vodka, Triple Sec, cranberry juice and lime juice, garnished with orange slices
- **Orient**: Gin, lychee juice, lime juice, ginger and lemongrass cordial and soda, garnished with seasonal berries
- **Mai Tai**: Gold rum, pineapple juice, lime juice and a honey, lemon and ginger cordial, garnished with orange slices
- **Pacific Mojito**: White rum, Malibu, lime juice, ginger and lemongrass cordial and soda, garnished with fresh mint leaves and lime slices
- **Classic Pimm’s**: Pimm’s No. 1 with lemonade served in a highball, with classic garnish and ice

### Premium Cocktails £8.50
Premium cocktails require dedicated mixologists, at a cost of £100 plus VAT for four hours, number of mixologists required depends on your choice of cocktail. Minimum order will apply.

- **The Royal**: Gin, prosecco, lemon juice and elderflower cordial, garnished with lemon peel
- **Lynchburg Lemonade**: Bourbon, lemon-lime soda, lemon juice and sugar syrup, garnished with lemon slices and fresh mint leaves
- **Blue Hawaiian**: Gin, Angostura bitters and tonic, garnished with cucumber, junipers berries, raspberry and ice
- **Vanilla Espresso Martini**: Vanilla vodka, Kahlua, sugar syrup and double espresso, garnished with coffee beans

### Seedlip Based Cocktails £8.50
Seedlip is the world’s first distilled non-alcoholic spirit made from herbs, spices, peels and barks, distilled using the same method as gin.

- **Espresso Martini**: Seedlip Spice 94, espresso, demerara sugar syrup
- **Garden and Elderflower Tonic**: Seedlip Garden, elderflower cordial, cucumber, lime, tonic

### Mocktails £13
Price per litre

- **Virgin Elderflower Mojito**: Elderflower cordial, lime juice, lemon-lime soda, garnished with fresh mint leaves and lime slices
- **Apple Tree**: Apple juice, cranberry juice and lemonade, garnished with apple slices
- **Virgin Moscow Mule**: Ginger beer, fresh lemon juice, sugar syrup, topped with soda water, garnished with lemon slices
- **Pineapple and Ginger Sparkler**: Pineapple juice, ginger ale, topped with sparkling water, garnished with orange slices
- **RSA Lemonade**: Lemon juice, sparkling water, sugar syrup, garnished with lemon slices
- **Earl Grey Iced Tea**: Earl Grey, lemon juice, honey, lemon and ginger cordial, garnished with lemon and orange slices

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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

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