

RSA HOUSE

EVENT MENUS APRIL TO SEPTEMBER 2025

Welcome to RSA House

Nestled in the heart of London, just moments from Whitehall and Trafalgar Square, RSA House is our stunning Georgian townhouse that blends rich heritage with modern elegance.

Designed by the Adams brothers in 1774, we have 12 versatile event spaces, seamlessly combining period architecture with cutting-edge design and technology to create an unforgettable setting for any occasion.

Our <u>Coffee House</u> is open from Monday to Friday, from 8.30pm to 5pm and provides a welcoming space for meetings, collaboration, and relaxation, offering locally sourced breakfast, lunch, and refreshments. Our intimate cocktail bar <u>Muse</u> is open from Monday to Friday, from 4pm to 11pm and presents a luxurious yet relaxed atmosphere with innovative mixology, curated wines, craft beers, and artisanal bar snacks.

Every event at RSA House supports a greater purpose, with all profits from food, beverages, and venue hire funding the RSA's mission for a more sustainable and regenerative future. Under the leadership of Executive Chef Brian Fantoni, the kitchen team delivers exceptional, ethically sourced cuisine designed to inspire and delight.

Elevate your next event at RSA House - where history meets innovation. For more information, please visit https://www.thersa.org/rsa-house/.



We're more than just a company of cooks

We're in every detail of your event, from handcrafted snacks and incredible canapés to unforgettable dinners, carefully selected wines, and 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 commitment to 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 when those three elements come together, something very special happens.

See more of what we do by visiting <u>www.companyofcooks.com</u> or simply click to watch the video above.





Our commitments to people, place and planet

What we do...

Our focus as a business is bringing handcrafted food and drink to the table each and every day, while simultaneously supporting the communities we work with. Employment opportunities for local people, sourcing from 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 menus showcase our commitment to quality and sustainability: We exclusively serve British meat and cheeses, ensure none of our fresh produce is transported by air, and source all our fish sustainably. As part of our wider business goals, we are dedicated to achieving net zero by 2040.

In short, this means providing great food, drink, and service that has a meaningful and lasting impact on the people and places we work with – all the while safeguarding the planet for future generations.

Our larder

We've built an incredible local Larder of artisan 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.

Suppliers

- Dalston Juice
- 2 Dash Water B-CORP
- Dormen Foods Diverse Ownership
- Flawsome Drinks
- Freshways Dairy
 Diverse Ownership
- 6 La Latteria
 Diverse Ownership
- Luminary Bakery vcse*
- B Hope & Glory Diverse Ownership
- Rubies in the Rubble B-CORP / Diverse Ownership
- Union Coffee
- Vegetarian Express
 B-COMP
- Well Grounded
 Diverse Ownership / VCSE*
- Ridgeview Wine

- Paul Rhodes Bakery
- (6) Cobble Lane Cured
- (B) The Wild Room
- Paxton & Whitfield
- Sally Clarke Bakery
- Belazu
- Ellis Wines
- A. Forman & Son
- 29 HG Walter
- The London Honey Company

(3)

4

- Marrfish
- (a) London Borough of Jam
- Brindisa
- Smith & Brock
- Wild Harvest
- ② Celtic Bakers
- 30 Hackney Gelato
- Truffle Guys
- 3 Two Tribes



A cake that makes a difference

We're proud to partner with Luminary Bakery

At Luminary Bakery, every bite makes a difference. As a social enterprise, they provide a safe space and community where women can rise. By offering training programs and employment opportunities, Luminary empowers women to build brighter futures.

Their spectacular cakes can be ordered through our team and delivered directly to your event.







We proudly support Well Grounded in their mission to empower Londoners through transformative barista training, qualifications, mentorship, and employment opportunities in the specialty coffee industry. Together, we've developed our own Community Blend coffee, in partnership with Union Hand-

Not only does Community Blend create opportunities locally, but through the Union Direct Trade sourcing program, it also supports coffee farmers and cooperatives in Peru-benefiting both local and global communities.



HAND-ROASTED COFFEE





Breakfast

The morning bakery selection and breakfast baps menus are served with our freshly brewed Community Blend coffee, English breakfast tea and a selection of herbal infusions.

MORNING BAKERY SELECTION

A selection of freshly baked mini-Danish pastries and croissants. £10.00 (minimum 10 guests)

BREAKFAST BAPS

Seeded brioche baps
Please choose two and we will serve 50% of each.

Soy-glazed tofu, tomato, sesame mayonnaise (VE)
Dry-cured back bacon and homemade tomato ketchup
Cumberland sausage with classic HP sauce
£12.00 (minimum 10 guests)

SMOOTHIES

Served in mini milk bottles. Please choose one.

- Strawberry and banana with chia seeds (VE)
- Summer mixed berry (VE)
- Apple and blackberry (VE)

£6.00 (minimum 20 guests)

V – Vegetarian, VE – Vegan For those with special dietary requirements or allergies who wish to know about the food and drinkingredients used, please ask the Event Coordinator.



Breakfast

LA CARTE BREAKAST ITEMS

Minimum 10 guests per item (fruit skewers minimum 20 guests)

Coconut yoghurt, maple roasted oats, pomegranate, zested lemon (VE)	00.8£
Sourdough toast, cashew butter, toasted seeds (VE)	£7.00
Brioche, cream cheese, nori-marinated carrots, watercress, capers (V)	£8.00
Scottish oat and coconut bircher, burst blueberries, sunflower seeds (VE)	£8.00
Toasted banana bread, chia and raspberry jam, maple butter (V)	£7.00
Greek yoghurt, berry compote, granola (V)(NCGI)	£8.00
Rainbow fruit skewers, agave syrup, coconut crumble (VE)	£8.50







Tea, coffee and soft drinks

Our teas include a selection of classic, fruit, herbal and organic teas. Our coffee comes freshly brewed with our own hand-roasted Community blend, sourced by Union, benefitting Well Grounded as they transform lives through coffee.

Tea and coffee	£4.50
Tea, coffee and biscuits	£5.50
Tea, coffee and market selection of cakes	£8.50
Still and sparkling mineral water (750ml)	£4.50
Freshly squeezed orange juice (per litre)	£15.0
Cranberry juice (per litre)	£7.50
Homemade lemonade (per litre)	£15.0
Sparkling elderflower (per litre)	£10.0
Soft drinks (330ml can)	£3.50
Still water infused with seasonal	
Fruits or herbs (6 litres serves 25 guests)	£19.0

Community blend

Every cup of coffee we serve is our Community Blend – sourced and hand roasted by Union Hand Roasted in East London. This delicious coffee is grown at high altitude in the hills of Peru by a group of 300 smallholder farmers.

£2 is donated to Well Grounded for every kilo purchased, meaning every sip is helping someone in London find employment and a sense of purpose – while in Peru Union's Direct Trade model means farmers are receiving a fair price for this fabulous coffee.







DAY DELEGATE CATERING PACKAGE

The idea of **fuelling not feeding** is a concept that will appeal to many of our clients who want to book full-day packages. Guests who have breakfast, lunch and sugary snacks during all-day conferences will often feel sluggish and tired as the day goes on. This, in turn, means that concentration levels and focus can drop. Our package will **fuel your guests**, keeping them **revitalised**, **fresh** and **engaged** throughout the day.

Fuel your delegate's potential with our fantastic day delegate package, including a diverse range of options using **quality** fresh ingredients and **sustainable** products.

Why not have a **healthy** swap and choose fresh apples in the afternoon? You know what they say, 'an apple a day keeps the doctor away...'

£70.00 (minimum 20 guests)

PACKAGE INCLUDES:

Arrival refreshments

Fuel the start of the day with a selection of freshly baked goods, individual yoghurt and granola pots, and fresh fruit bowl

Mid-morning refreshments

Energise your morning with raw vegan flapjack and/or date, chia seed, coconut energy balls

Lunch

Feed yourself at lunchtime with our delicious market choice hot fork buffet (to include two main dishes, market choice)

Afternoon refreshments

Rejuvenate your afternoon with some treats, including a selection of mini cake bites

Freshly brewed Union coffee, English breakfast tea and a selection of herbal infusions will be served throughout each break.

DAY DELEGATE CATERING PACKAGE CONT...

ENERGISE YOUR ELEVENSES OR REJUVINATE YOUR AFTERNOON BY ADDING:

Our signature granola. Scottish oats, strawberry compote, sunflower seeds, low-fat yoghurt and London honey (V)

£8.00

Scottish oats, honey and ginger flapjack (VE)

£6.00

Date, chia seed, lemon and coconut energy balls (VE)

£6.00

Seasonal fruit muffin (V)

£6.00

Smoothies in mini milk bottles (please choose one of the below)

£6.00

- Strawberry and banana with chia seeds (VE)
- Summer mixed berry (VE)
- Apple and blackberry (VE)

Minimum 20 guests per item.

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.



Lunch

LONDON LARDER BUFFET

A buffet of seasonal dishes full of ingredients and products from our London Larder, a selection of some of the finest suppliers and food producers that London has to offer

£40.00 (25 guests minimum)

English crudité vegetables, chickpea humus, grissini sticks (VE)

Cobble Lane cured meats, cornichons, pickles

H Forman's G&T cured salmon, capers & dill (V)

Heritage tomato salad, shallots, flax seed, basil dressing (VE)

Mushroom Arancini, parmesan flakes

Roast beetroot falafel, dill & coconut yoghurt (VE)

Vegetable samosa, lime pickle mayonnaise (VE)

Pressed Ham hock & pea terrine, RSA grape chutney

Rosemary focaccia, Maldon salt, balsamic, virgin olive oil

Dark chocolate & raspberry tart



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.

Lunch

FORK BUFFET LUNCH

£45.00 (minimum 20 guests)

Available for daytime and evening events.

Our fork buffet menu is designed to be enjoyed while standing up, allowing your guests to mingle and network. The buffet is comprised of three main dishes, including a vegetarian option with accompanying side dish, seasonal salads and one dessert. Served with artisan bread and butter.

For a seated fork buffet, a supplement charge of £7.00 per person applies to cover service and linen. Please check with your event coordinator if you have adequate space for a seated buffet.

Buffet Menu

Baked salmon fillet, broccoli, chilli, garlic
Thai green chicken curry, coconut rice, basil
Sweet and sour spiced lentils, baby spinach, coriander (VE)
Classic Greek salad, English feta cheese, oregano, olive oil (V)
Chef's seasonal salad (VE)

Banoffee pie tart, cocoa powder, whipped cream (V)

Lunch

WORKING LUNCH

£35.00 (12-60 guests)

Our working lunch menu is the perfect option for when time is of the essence and you need to work straight through.

Please choose three sandwiches and two salads.

Sandwich selection

Gluten free cheddar 'Ploughman's' tomato, Branston pickle (V)(NCGI) Focaccia, beef pastrami & pickles

Free-range egg, mayonnaise and cress (V)
Severn & Wye smoked salmon bagel, cream cheese, lemon, dill (V)
Coronation chickpea & onion bhaji (VE)

Future 50 Plant-Based Salads (VE)

The Future 50 Foods is a diverse collection of foods from across the globe that were carefully chosen with an important goal - healthier people and a healthier planet.

Quinoa, roasted Mediterranean vegetables, pomegranate molasses (VE)

Roasted courgette, peas, little gem, sunflower seeds, lemon dressing (VE)

Charred cauliflower, couscous, harissa, tofu, coriander (VE)
Mixed heritage summer tomatoes, flax seeds, basil (VE)
Spring white cabbage & carrot slaw, mayonnaise (VE)

WHY NOT ADD...

Paxton and Whitfield British cheese and crackers, RSA signature grape chutney £12.00
Seasonal individual cakes £6.00
An extra round of sandwiches £10.00

Or opt for market choice selection of sandwiches £25.00 (6-60 guests)

Includes one-and-a-half rounds of sandwiches with market choice of up to five fillings, Tyrrells crisps, rice crackers or crispbreads and a seasonal fruit bowl.

 $V-Veget arian, VE-Vegan, NCGI-Not Containing \ Gluten \ Ingredients \\ For those \ with \ special \ dietary \ requirements \ or \ allergies \ who \ wish \ to \ know \ about \ the food \ and \ drink \ ingredients \ used, \ please \ ask \ the \ Event \ Coordinator.$

Nibbles

MARKET CHOICE SIGNATURE NIBBLES SELECTION

£10.00 (minimum 10 guests)

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

Sample nibbles include:

Belazu mixed pistou olives (VE)

Salted crispy giant corn (VE)

Club mix nuts (VE)

Sweet and salty Cornish sea-salt popcorn (VE)

Vegetable and kale Tyrrell's crisps (VE)

Sea salt crisps (VE)

Fried chilli broad beans (VE)

Tomato and smoky paprika picos (VE)

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.





Canapé reception

Our canapés are delicious bite-sized delights and perfect for a pre-dinner selection or drinks reception. **Minimum 20 guests.**

Available for evening events only.

6 market choice £24.00 8 market choice £30.00

Sample menu includes:

PLANT-BASED

Tortilla crisp, sweet potato, tomato salsa, coriander (VE) Beetroot falafel, dill & coconut yoghurt (VE)

VEGETARIAN

Aubergine tapenade tartlet, sheep cheese, coriander (V)
Arancini, broad beans, aged cheese & mint (V)
Watermelon & marinated English feta skewer (V)

FISH

Salt-cod & potato croquettes, chervil mayonnaise Forman's London cured salmon, compressed cucumber, dill mayonnaise

MEAT

Buttermilk fried chicken, smoky paprika mayonnaise Lamb kofte, mint & lemon yoghurt

DESSERT

Mixed macaron, whipped flavoured buttercream (V)
Mango & strawberry 'Cornetto' (V)
Torched pineapple & rum, coconut cream (VE)

FEELING HUNGRY?

Enhance your canapé menu by adding our tray served sliders.

£8.50 per person, per slider. Minimum 50 guests.

We will serve 50% of each of the below items.

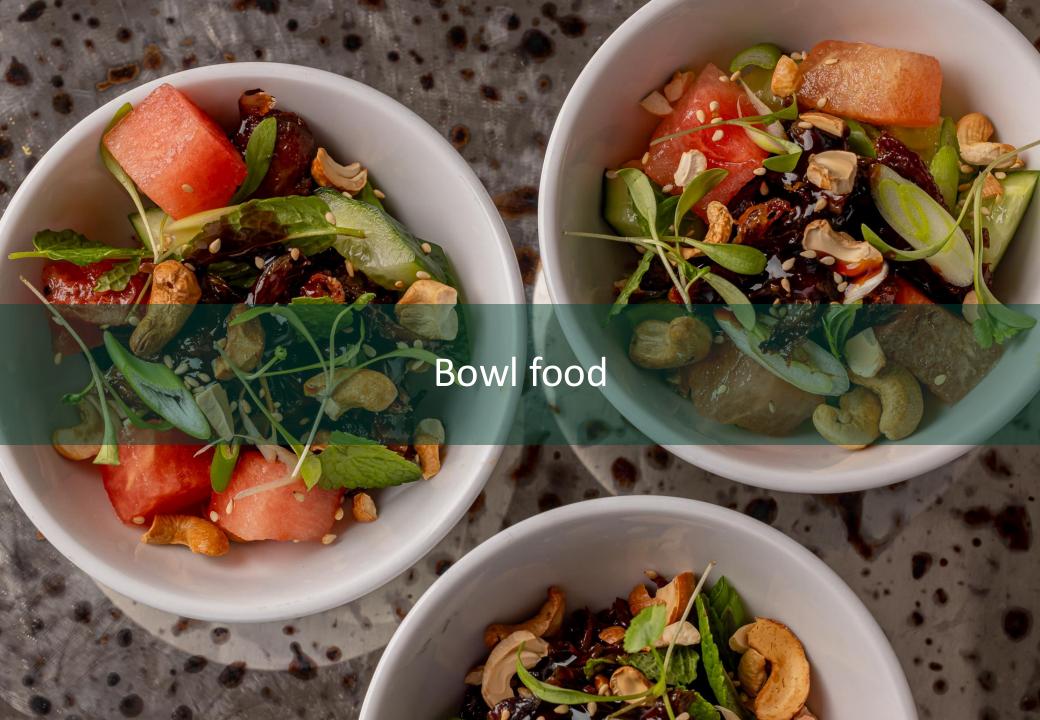
Shawarma chicken bap Tofu kimchi bap (VE)

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.

Recommended sparkling wine pairing: Ridgeview Bloomsbury, Sussex



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.

Minimum 40 guests. Available for evening events only.

4 market choice £40.00

Additional bowls (maximum two extra) market choice £10.00 per additional bowl

Please note our chef will choose your menu, which will include one item of each of the savoury categories. Please let your sales contact know if you would like one of these to be a dessert item. Sample menus below.



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.

Bowl food cont...

PLANT-BASED

Marinated tofu salad, spring cabbage slaw, sesame dressing (VE) Radicchio & orange salad, hazelnuts, pomegranate molasses (VE)

VEGETARIAN

Baby artichokes, baked beetroot, watercress, balsamic dressing (V)
Tortelloni, stuffed with English burrata & truffle, wild rocket, parsley
(V)

FISH

Aromatic prawn curry, tamarind, steamed rice, coriander Hot smoked salmon, roasted beetroot, watercress, samphire

MEAT

Torn chicken cobb salad, courgette, peas, mint, lemon dressing Keema Lamb, peas, yoghurt, poppadoms, coriander

DESSERT

Passionfruit & citrus cheesecake (V)

Black forest ganache, whipped cream, cherries (V)

Dark chocolate brownie, Chantilly cream (V)

Roasted pineapple, coconut cream, dark rum, coconut, mint (VE)



Select 1 starter, 1 main, 1 dessert

£65.00 (Minimum 20 guests)

Or let our chef choose your menu for a better price of £63.00.

Available for evening events only.

Please choose one starter, one main course and one dessert 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 market choice menu).

With your list of dietary requirements, our Executive Chef will create a separate menu to cater for these guests.

Please see our three-course menu options over the page.

FEELING HUNGRY?

Add market choice canapes to enjoy during your pre-dinner drinks reception. 4 market choice canapes £20.00



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.

Select 1 starter, 1 main, 1 dessert

STARTER

Plant-based

Heritage tomato salad, tomato consommé, vegan feta, basil, virgin olive oil (VE) Baby carrots, vegan cheese, spiced quinoa and mango salad, pistachio (VE)

Vegetarian

Baby carrots, ewe's milk cheese, spiced quinoa and mango salad, pistachio. (V) Whipped goats cheese, chicory, tomato, olive and mustard dressing (V)

Fish

Forman's G&T cured salmon, cucumber and dill salad, citrus mayonnaise Yellowfin tuna, Japanese radish, shiso leaves, wasabi emulsion, furikake

Meat

Ham hock & pea terrine, summer leaves, RSA signature grape chutney English mozzarella, figs, Cobble Lane coppa, balsamic, cress



For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator.



Select 1 starter, 1 main, 1 dessert

MAIN

Plant-based

Baked aubergine, pickled chilli, vegan cream, crispy shallots, pomegranate molasses (VE) King oyster mushroom, shaved fennel, porcini mushroom puree, roast shallots, herb oil (VE)

Vegetarian

Tortelloni filled with English burrata & truffle, wild rocket, extra virgin olive oil (V)

Fish

Baked fillet of cod, tomato confit, courgette salad, smoked potato sauce, herb dressing

Meat

Roast chicken breast, fondant potato, corn puree, leeks, baby watercress, Madeira jus

Slow cooked pork belly, confit potato, charred broccoli, creamy grain mustard sauce

Braised ox cheek, shaved carrot & chervil salad, mashed potato, red wine jus (£5.00 supplement)



V – Vegetarian, VE – Vegan

For those with special dietary requirements or allergies who wish to know about the food and drinkingredients used, please ask the Event Coordinator.

Select 1 starter, 1 main, 1 dessert

DESSERT

Bay leaf infused panna cotta, strawberry, streusel biscuit crumb (V)
Chocolate & praline mousse cake, cherry compote, Chantilly whipped cream (V)
Lemon tart, vanilla scented English mascarpone, toasted almonds, raspberries (V)
Vegan chocolate & raspberry cake, honeycomb, berries, raspberry coulis (VE)
Oat milk & tonka bean set vegan cream, seasonal fruit compote, vegan meringue (VE)
Cropwell bishop Stilton, homemade RSA signature grape chutney, crackers (V)
supplement (£5.00 supplement)

Our three-course menu is served with Union coffee and petits fours



V - Vegetarian, VE - Vegan

For those with special dietary requirements or allergies who wish to know about the food and drinkingredients used, please ask the Event Coordinator.



Food stations

FOOD STATIONS

Food stations offer a creative alternative to larger receptions, as well as a great alternative to a traditional seated lunch or dinner. Our Executive Chef Brian Fantoni has developed these themed menus and food stations from around the world. Some suggestions are given here, but we have many more ideas to suit your event, please just ask.

Minimum 50 guests. Available for evening events only.

Two food stations £65.00

Sample food stations include:

Sushi and sashimi selection

A selection of fish, cooked and vegetarian sushi and raw sliced Sashimi. Pickled ginger, soy, wasabi paste.

Dirty Burger Station

Guilty pleasures, full-on 'Dirty Burgers' with all the trimmings for when you're ready to cut lose and let your hair down!

Indian Bonda Station

A selection of street foods from southern India, including a Keralan curry made with coconut and aromatic spices. Naan bread, fruit chutney and raita.

London Larder Station

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.

Dessert food station

SOMETHING SWEET?

(Minimum 50 guests per stall)

Choose from one of the following...

Eton Mess £18.50

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 decorated meringue, whipped cream, nuts, raspberry coulis, berries, lemon curd.

The Sweet Shop £12.50

You can't beat a good old-fashioned pick 'n' mix. Choose your favourite and fill your boots (bag!).



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.

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 much 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.







MOLLUSCS



NUTS



CRUSTACEANS



FISH



EGG



SULPHUR DIOXIDE



SOYBEAN



MIL



SESAME



GLUTEN



PEANUTS



CELERY



LUPIN

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



Thank You

RSA House 8 John Adam Street London WC2N 6EZ

