

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/.





Our commitments to people, place and planet

What we do...

We are committed to providing 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.

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 commitment is clear throughout this menu brochure: we are proud to exclusively offer 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, or 3. As a wider business, we aim to be net zero by 2040.



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

- Dalston Juice (B-CORP)
- Dash Water (B-CORP)
- Dormen Foods (Diverse Ownership)
- Flawsome Drinks (B-CORP)
- Freshways Dairy (Diverse Ownership)
- La Latteria (Diverse Ownership)
- Luminary Bakery (VCSE*)
- Hope & Glory (Diverse Ownership)
- Rubies in the Rubble (B-CORP / Diverse Ownership)
- Union Coffee (B-CORP / Diverse Ownership)
- 11. Vegetarian Express (B-CORP)
- Well Grounded (Diverse Ownership / VCSE*)
- Ridgeview Wine (B-CORP)
- Paul Rhodes Bakery
- Cobble Lane Cured
- The WIld Room
- 17. Paxton & Whitfield
- Sally Clarke Bakery
- Belazu
- Ellis Wines 20.
- H. Forman & Son
- HG Walter
- 23. The London Honey Company
- Marrfish 24.
- London Borough of Jam
- 26. Brindisa
- 27. Solstice
- Wild Harvest
- Celtic Bakers
- Hackney Gelato
- Truffle Guvs
- Two Tribes









A cake that makes a difference

We're proud to partner with Luminary Bakery

A social enterprise that creates an innovative response to help socially and economically disadvantaged women by investing in and empowering them to realise their dreams. Through training, employment, and community, they aim to break cycles of poverty, violence, and disadvantage once and for all.

Luminary Bakery offers spectacular cakes for all occasions which can be ordered via our team and delivered directly to your event.









Festive 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:

Whipped brie, cranberry, poppyseed tart (V)

H. Forman's smoked salmon mousse, blinis, crème fraiche, caviar (V)

Cumin spiced falafel, dill vegan mayonnaise (VE)

Mulled beetroot puree, vegan feta, crispy capers (VE)

Turkey, apricot & sage bon-bon, RSA grape chutney

Mulled cherries, cherry brandy, coconut cream. (VE)

FEELING HUNGRY?

Enhance your canape 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 vegan kimchi bap

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.





Festive 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. Available for evening events only.

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.

Kale salad, chickpeas, chestnuts, dried cranberry, ranch dressing (VE)
Keralan pumpkin and coconut curry, tamarind, chilli (VE)
Mini British mozzarella, marinated winter tomato, herb (V)
Creamy humus, pickled wild mushroom, sumac
Hot smoked salmon, radish, potato, dill dressing
Turkey bolognaise, celeriac, crispy sage

V – Vegetarian, VE – Vegan

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Three course menu

£65.00 (Minimum 20 guests)

STARTERS

H. Forman's Gravadlax Salmon, Blinis, chive crème fraiche, Caviar, lemon Beetroot 'Tartare', vegan feta, pickled beetroot, crispy capers (VE)

MAIN

Roast stuffed turkey breast, potato fondant, sprouts & glazed chestnuts, gravy, cranberry sauce Slow cooked Venison haunch, celeriac puree, fondant potato, watercress, hunter sauce Plant based turkey, potato fondant, sprouts & glazed chestnuts, gravy, cranberry sauce (V)

DESSERT

Sticky toffee pudding, mixed berry coulis, butterscotch caramel sauce Christmas pudding, brandy sauce

Tea, coffee, Mince pies. (VE)

FEELING HUNGRY?

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



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. This folder will 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 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



COMPANY OF COOKS