

Contents

- <u>Welcome</u>
- Breakfast
- <u>Delegate Packages</u>
- Lunch
- Nibbles
- <u>Canapé Reception</u>
- Bowl Food
- Three Course Menu
- <u>Food Stations</u>
- Allergens



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 <u>visit thersa.org/rsa-house</u>





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











Company of Cooks supports Well Grounded in their mission to help Londoners enter the speciality coffee industry, providing barista training and qualifications, work placements, mentorship, and employment to those who

It also supports farmers and cooperatives in Peru and Brazil via the Union Direct Trade sourcing initiative, ensuring that a fair price is paid for this special coffee so that the communities at both ends of the supply chain benefit.

NOINU

HAND-ROASTED COFFEE





A cake that makes a difference

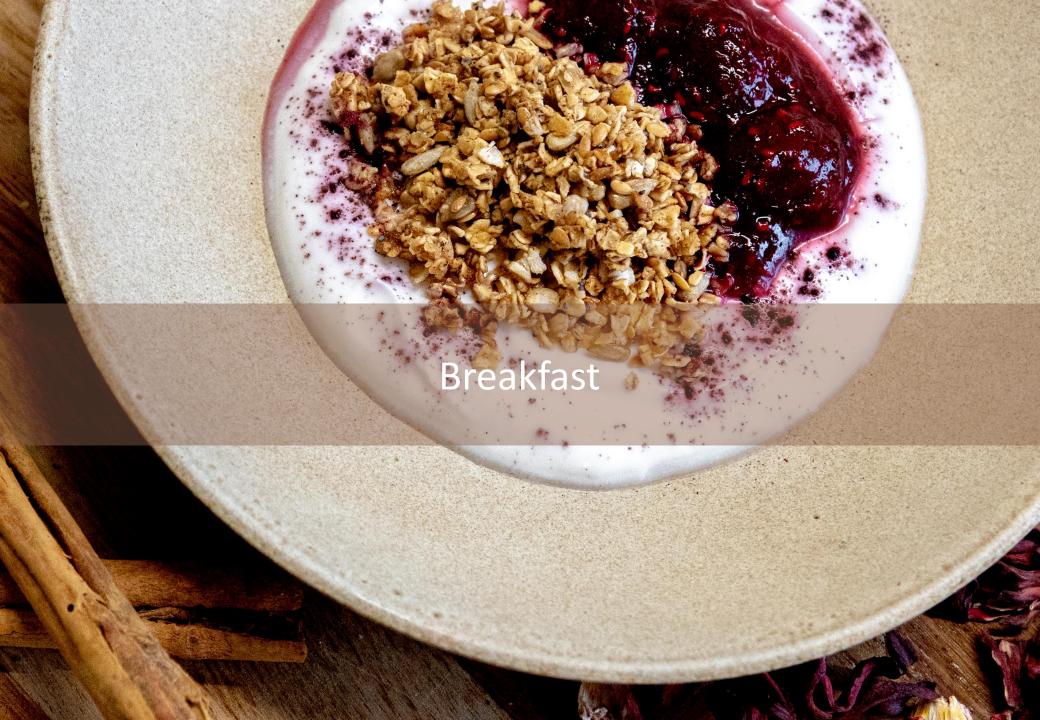
We're proud to partner with Luminary Bakery

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.







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.

Vegan Brioche bun, roast chestnut mushrooms, hummus, smoky paprika. (VE)

Brioche bun, HG Walters dry cured back bacon, tomato ketchup. Brioche bun, Cumberland sausage, HP brown sauce.

£12.00 (minimum 10 guests)

SMOOTHIES

Served in mini milk bottles. Please choose one.

- Strawberry and banana with chia seeds (VE)
- Winter 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 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.



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)	£15.00
Cranberry juice (per litre)	£7.50
Homemade lemonade (per litre)	£15.00
Sparkling elderflower (per litre)	£10.00
Soft drinks (330ml can)	£3.50
Still water infused with seasonal	
Fruits or herbs (6 litres serves 25 guests)	£19.00

Community blend

Every cup of coffee we serve is our Community Blend – sourced and hand-roasted by Union 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, burst blueberries, 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)
- Winter mixed berry (VE)
- Apple and blackberry (VE)

Minimum 20 guests per item.



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)

La Latteria mozzarella, pickled artichoke, salad leaves, fresh herbs Vegetable samosa, lime pickle mayonnaise (VE)
Cobble Lane cured meats, cornichons, pickles
Breaded wild mushroom Arancini
H. Forman's beetroot cured salmon, caper berries.
Morrocan spiced falafel, apricot harissa (VE)
Pressed ham hock & pea terrine, RSA grape chutney
Kale and chick pea salad, dried cranberries, ranch dressing (VE)
Rosemary focaccia, maldon salt, balsamic, virgin olive oil

Banoffee tart, whipped cream, cocoa dust



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

Roast Salmon, green beans, garlic oil dressing Braised beef and chestnut mushroom ragu Smoky lentil stew, tomato, paprika, bay leaf (VE) Baby spinach and potato salad, dill and mustard dressing Chef's seasonal salad

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Salted caramel tart, whipped cream



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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 Future 50 Salads

Sandwich selection

'Ploughman's' tomato, cheddar and Branston pickle (V | NCGI)
Severn & Wye smoked salmon bagel, lemon and dill cream cheese
Free range egg mayonnaise and cress (V)
Mexican bean, sweetcorn, avocado, salsa picante (VE)
Chicken Caesar wrap

Or opt for Chef's 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.

Future 50 Salads

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.

Carrot salad, medjool dates, agave and citrus dressing (VE) Roasted butternut squash, wild rice salad, green cabbage, fresh herb vinaigrette (VE)

Creamy cabbage slaw, vegan mayonnaise, cider vinegar, celery, maple syrup (VE)

Kale and chickpea salad, walnuts, dried cranberries, ranch dressing (VE)

Roasted cauliflower, paneer cheese, lentil and spinach salad, lime dressing (V)

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

V – Vegetarian, 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.

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 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

Moroccan spiced falafel, apricot harissa mayonnaise (VE) Piquillo pepper and vegan feta tartlet, fresh herbs (VE)

VEGETARIAN

Aubergine tapenade tart, cauliflower and espresso, coriander (V) British mozzarella and saffron Arancini (V)

FISH

Salt-cod & potato croquettes, black garlic mayonnaise Forman's beetroot cured salmon, coconut yoghurt, red radish

MEAT

Lamb Kofte balls, yoghurt mint sauce Chorizo, Manchego cheese, spicy paprika mayonnaise

DESSERT

Dark chocolate brownie, Chantilly cream, raspberry dust Charred pineapple, rum, coconut cream, toasted coconut

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.

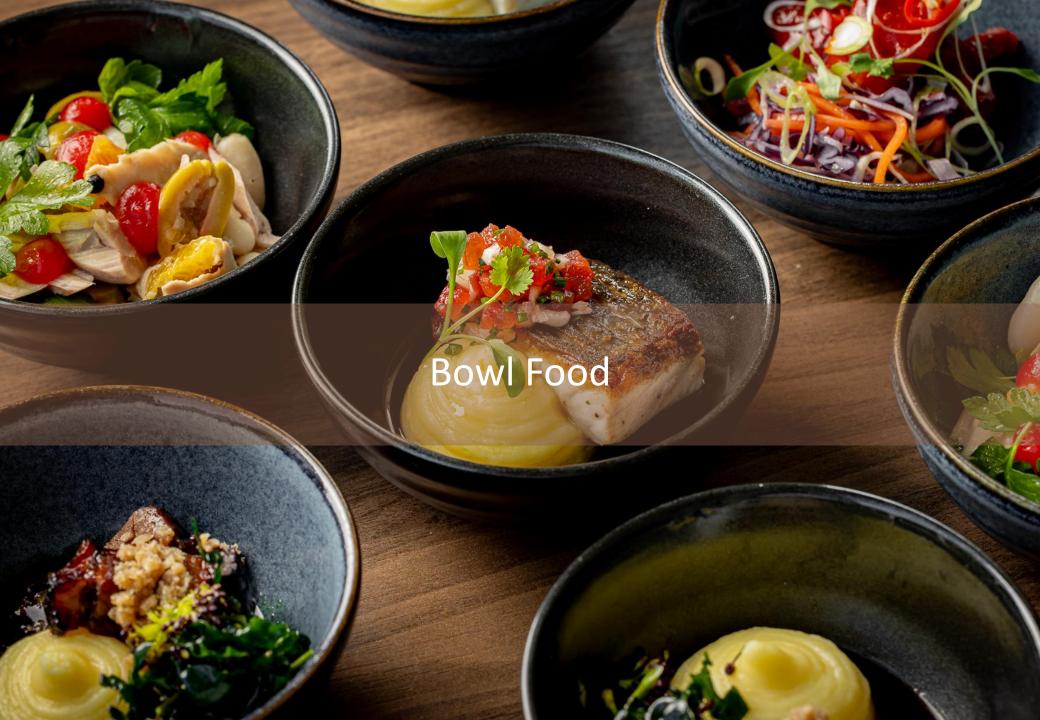
Shawarma chicken bap Tofu kimchi bap (VE)

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.

All prices are per person and exclude VAT Please note that our menu offerings are subject to seasonal availability and may change.

Bowl food cont...

PLANT-BASED

Pickled wild mushroom, creamy hummus, soft herb dressing (VE)

Ajo blanco almond soup, orange, fried flaked almonds, chives (VE)

Kale salad, chickpeas, walnuts, dried cranberry, ranch dressing (VE)

VEGETARIAN

Baby mozzarella, baked beetroot, rocket, spiced lemon dressing (V)
Pumpkin tortelloni, butter sauce, crispy sage leaves (V)
Mac n cheese, truffle, montgomery cheese (V)

FISH

London cured salmon, moulis, sesame, mayonnaise Sri Lankan fish curry, naan bread, coriander. Hot smoked salmon, kohlrabi, potato, mustard, dill

MEAT

Torn chicken cobb, courgette, peas, mint Chorizo, butterbeans, red wine, membrillo, parsley Lamb tagine, couscous, rose harissa

DESSERT

Winter berry 'Eton mess' meringue, cream Vegan chocolate cake, cherries 'jubilee' Vanilla panna cotta, peppered shaved pineapple, pomegranate

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

£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

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

V - Vegetarian, VE - Vegan 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

STARTERS

Plant-based

Beetroot 'Tartare', vegan feta, pickled beetroot, crispy capers (VE)
Pickled wild mushrooms, chickpea and parsley hummus, crouton, soft herb oil (VE)

Vegetarian

Burrata mozzarella, marinated fennel, dill, smoky pepper dressing (V) Whipped goats cheese, winter chicory, tomato, olives, wild rocket pesto (V)

Fish

H. Forman's beetroot cured salmon, radish, coconut yoghurt sauce, coriander cress Yellowfin tuna, radish, sesame, yuzu citrus mayonnaise

Meat

Pressed ham hock & pea terrine, RSA fruit & grape chutney, winter leaves

V – Vegetarian, VE – Vegan

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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

MAIN

Plant-based

Baked aubergine, celeriac & truffle puree, roasted shallot, watercress (VE)
King oyster mushroom, cepe puree, steamed bok choy, caramel soy, sesame (VE)

Vegetarian

Tortelloni with roasted pumpkin, burnt butter, baby spinach, lemon, sage (V)

Fish

Baked fillet of Scottish cod, broccoli, mashed potato, red wine jus

Meat

Roast chicken breast, cauliflower puree, fondant potato, wild mushrooms, madeira sauce

Slow cooked pork belly, winter greens, pumpkin, grain mustard, cider and chive cream

Braised ox cheek, confit potato, carrot and parsley salad, rich cooking juices (£5.00 supplement)



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.

Select 1 starter, 1 main, 1 dessert

DESSERT

Milk chocolate mousse cake, blackberry, Chantilly whipped cream, chocolate feuilletine crunch

Passionfruit & citrus cheesecake, mango & passionfruit, crumble, lemon balm cress

Cherry frangipane tart, sweetened mascarpone, preserved cherries, amaretti biscuits

Vegan chocolate & raspberry ganache, honeycomb, berries, raspberry coulis (VE)

Oat-milk & elderflower pannacotta, pineapple carpaccio, vegan meringue (VE)

Cropwell bishop stilton, homemade RSA fruit and grape chutney, crackers (£5.00 supplement)

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.



Dessert food station

SOMETHING SWEET?

(Minimum 50 guests)

Choose from one of the following...

Eton Mess

£780 per station

Each station caters for 50 guests

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 per person

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



V – Vegetarian, VE – Vegan

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All prices are per person and exclude VAT Please note that our menu offerings are subject to seasonal availability and may change.

Charcuterie food station

Each station caters for 50 guests £780 per station

Selection of locally sourced cured meats

Paxton & Whitfield cheese

A selection of the finest British cheeses from London's Oldest Cheese shop, served with chutneys and cheese biscuits

Cheeses include:

Ogleshield

Cotehill Blue

Baron Bigod

Lincolnshire Poacher

Ashcombe

RSA grape chutney

Beetroot horseradish chutney

Spiced plum chutney

Caramelised onion chutney

RSA homemade chutney



V - Vegetarian, VE - Vegan

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All prices are per person and exclude VAT Please note that our menu offerings are subject to seasonal availability and may change.

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



NUT



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