HOSPITALITY BY
RHC.
FRAMELESS

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F&B Packages

BREAKFAST
from £40.00+VAT per person, to include:
Selection of 3x breakfast items
Freshly brewed tea & coffee
Soft drinks

HALF DAY MEETINGS
from £75.00+VAT per person, to include:
Selection of 3 break items, served either mid-morning or mid-afternoon
3x lunch bowls
Freshly brewed tea & coffee
Soft drinks

FULL DAY MEETINGS
from £100.00+VAT per person , to include:
3x breakfast items
3x lunch bowls
1x Afternoon tea break
Freshly brewed tea & coffee
Soft drinks

CANAPÉ RECEPTIONS
from £70.00+VAT per person, to include:
Selection of 8x canapés
A glass of sparkling wine on arrival
Half a bottle of wine
Beer
Soft drinks

CANAPÉ & BOWL FOOD RECEPTIONS
from £85.00+VAT per person, to include:
Selection of 4x canapés
Selection of 3x bowls
A glass of sparkling wine on arrival
Half a bottle of wine
Beer
Soft drinks

All packages include a dedicated team of management & service staff, uniforms and all required catering and service equipment.

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F&B Packages

CONTINUED...

CANAPÉS & SEATED DINNER

from £160.00+VAT per person, to include:

Selection of 4x canapés
Three course seated dinner
A glass of sparkling wine on arrival
Half a bottle of wine
Beer
Soft drinks

CANAPÉS & STALLS PARTY

from £160.00+VAT per person, to include:

Selection of 4x canapés
Food Stalls
A glass of sparkling wine on arrival
Half a bottle of wine
Beer
Soft drinks

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Breakfast

BREAKFAST BAR

Please select three

Almond milk chia seedpot, berries, tropical fruits & coconut yoghurt

Yoghurt with London Honey Company comb honey

Homemade cereals, granola, bircher muesli, dried fruits, poached orchard fruits & nuts

Coconut quinoa porridge, banana, blueberry & Manuka honey

Soft boiled Burford Brown egg, smashed avocado, spinach & seeds pot

Freshly baked croissants & pastries

Baby brioche and artisan rolls, York ham and English cheeses with rhubarb chutney

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Meetings

MID MORNING & AFTERNOON BITES

Tall jars of "Naughty & Nice" all day snacks

Please choose 3

NAUGHTY

Gooey chocolate brownies
Gingerbread cookies
Chocolate chip cookies
Salted caramel shortbreads
Espresso cookies
Lemon cookies
Amaretti biscuits

NICE

Popped corn, roasted almonds, organic seeds, banana chips & toasted coconut
Crunchy spicy chick peas
Protein brownies
Chia & hemp bars
Cashew cookies
Kale crisps
Protein balls

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Bowls

SERVED WARM

Sticky beef, parsnip mash & Jerusalem artichoke chips

Chargrilled lamb rump, spiced aubergine, minted yoghurt & flatbread

Pad Thai noodles, with beef or chicken, Asian vegetables, roasted peanuts & bean sprouts

Roast chicken, Jerusalem artichoke purée, truffle butter & crisp sage leaves

Wild mushroom risotto, truffled baby leeks & reggiano

Sweet potato falafel, cauliflower couscous, tahini & yoghurt

Cheese soufflé & Waldorf garnish

Charred & hay-baked vegetables, house ricotta & pesto

SERVED COLD

Salade Parisienne, rare roast beef, winter leaves, new potatoes, artichokes

Beef carpaccio, globe artichokes & summer truffle

Hay-smoked ham hock, green beans, apple & walnuts

Warm confit duck, endive, new potatoes, fine green beans, walnut & sherry dressing

Salmon pokē & a classic shoyu sauce with black rice, pickled cucumber & seaweed

London gin & tonic cured salmon, cucumber & horseradish crème fraîche

Burrata, fine green beans, sun-blushed tomato, parmesan frico & truffled vinaigrette

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Canapés

WARM CANAPÉS

Kataifi prawn brochettes with basil foam
Royal fillet of salmon, taramsalata & pumpernickel
Beef short rib, cauliflower puree, Périgord truffle
Ras el hanout lamb wrapped in sesame pastry with red pepper jam
Wild mushroom tart, enoki, truffle oil & sea salt
Chicken saltimbocca wrapped in potato spaghetti
Malaysian grilled chicken, mint, coriander & crushed peanut sambal
Duck slider, plantain chips & chilli mayo

COLD CANAPÉS

Artichoke crisp, pickled enoki, crème fraiche and samphire
Peri peri chicken, red pepper cone, piperade
Smoked beef tartare, charcoal mayonnaise, beetroot biscuit
Truffle goat's cheese with tomato jam in a crisp Parmesan cup
Soy & bonito dipped tuna loin taco
Cornish crab & blood orange taco
Wild rice cracker, cured gin and tonic salmon with horseradish cream
Duck cornet, mooli, Japanese mayonnaise, shiso & hoisin

SWEET CANAPES

Marshmallows & Praline Rolls
Hazelnut Puffs
Love Apple Tartlets
Tonka Bean Meringues Sandwiches
Mini Lemon Meringue Pie
Raspberry & Vanilla Pannacotta
Caramalized vanilla Canonccini
Carrot cake & cream cheese

Three course dinner

FIRST COURSE

West Dorset cheddar soufflé, romanesco velouté, winter truffle, sunflower seed dressing (V)

Salt baked Jerusalem artichokes, pickled shimejis, smoked crème fraîche, cep crumble, shaved winter truffle (V)

Maple glazed portobello mushroom, miso egg yolk puree, lace tuile, trompette crumble, caper & enoki dressing (V)

Confit duck leg, grilled Lancelot Plum & chutney, Landcress caper & shallot salad

Winter greens with girolles, salsa verde, Ragstone goats cheese & crisp lamb belly

Hen of the woods, mushroom puree, kohlrabi, pickled shimejis, cep crumble (VG)

Kanzuri marinated and torched Scottish salmon, pickled shimejis, togorashi spiced avocado, heritage radishes

Oak smoked salmon, cucumber jelly, compressed black radish, sea fennel, caper & rapeseed dressing

MAIN COURSE

Coal roasted Cotswold white chicken, hispi cabbage, black garlic emulsion, hazelnut (v)

Braised West Country beef cheek, parsnip puree, bone marrow crumb, dashi

Pan roasted sea bream, seared Chinese cabbage, pickled shiitake, seaweed dumplings, sea aster

Soy aged flat iron of beef, chimichurri, roasted mushroom, triple cooked chips, watercress

Lake District lamb rump, creamed kale, torched potato terrine, roasted grelots, sea lettuce

Lemon sole, smoked leeks, crispy oyster, crushed new potatoes, chervil oil, shrimp beurre blanc

Cornish sea bass, cauliflower cream, devilled shrimps, brassicas, pickled sea herbs

Artichoke filled gnocchi, fennel & tarragon purée, jus gras

Three course dinner

DESSERT

Apple Tart
Caramelized Pink Lady apples, puff pastry, caramel glaze,
vanilla bean ice cream

Banoffee
Banana sponge, peanut feuilletine, dulce de leche,
caramel mousse, banana ice cream

RHC Cappuccino
Coffee mousse, cinnamon milk foam, walnut praline,
caramelised walnut, coffee sponge served with warm cinnamon churros

Chocolate Marquise
Manjari chocolate marquise, aerated chocolate ,
caramelised macadamia, kumquat sorbet

Orange Sacher Torte
Chocolate sponge, orange marmalade, chocolate ganache,
chocolate, orange ice cream

Lemon Tart
Lemon ginger marmalade, yuzu cremeux, lemon meringue,
crème fraiche ice cream

Tiramisu
Mascarpone mousse, savoyardi biscuit soaked in coffee,
chocolate glaze, coffee gelato

Mont Blanc
Vanilla sable, vanilla cremeux, chestnut puree, meringue shards,
chestnut candied ice cream

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Stalls

A Culinary Odyssey of London Food Markets

SMITHFIELD

Please choose 6

Oversized sausage roll carved to order

Sirloin of beef, hand carved on wooden boards on a London bloomer or a floury bap with mustard butter

Pork loin with crackling, hand carved on wooden boards on a London bloomer or a floury bap with apple sauce and sage and onion

Mini pies

Smoked ham hock and fine green bean salad and red wine vinaigrette

Roast chicken salad with a soft boiled egg, crispy bacon and croûtons

Scotch eggs with homemade salad cream

British charcuterie with cornichons and silverskin onions

Potted Jacob's ladder beef, beer balm, pickles and toast

All accompanied with:
London bloomer, soda, granary and sough dough breads
English mustard, Tewkesbury mustard, Horseradish sauce and Oxford sauce

BOROUGH MARKET

Please choose 6

Pumpkin soup with toasted walnuts

Montgomery cheddar Welsh rabbit fondue with sourdough hunks and a small fork

English pea and mint risotto

Sautéed wild mushrooms with whipped potato

Bubble and squeak with a poached egg

Tomato, thyme and goat's cheese tart

Leek and cheese tart

Stalls

BILLINGSGATE

Please choose 6

Sole in a roll! Megrin sole fillet in a poppy seed roll, with cucumber, tarragon and watercress mayonnaise

Scampi in the basket with tartare sauce

Seabass with lemon purée and mint oil

Smoked haddock with egg and creamed potato gratin top

Prawn and mushroom pie with a puff pastry lid

Kedgeree salad with smoked haddock and soft boiled egg

London cure smoked salmon with eggs mimosa

Smoked mackerel paté

Cornish crab with fennel, apple and spicy avocado

Proper Prawn cocktail

Potted brown shrimps with rye toast

All served with Melba toast and brown bread buttered soldiers

PORTABELLO PUDDING STALL

Please choose 6 Items
A miniature pudding stall flanked with elegant cake stands and cascading with shot glasses, tumblers and carousels

Raspberry shortbread tea cakes

Lemon meringue pie shots

Bubblegum raspberry pavlovas

Blackberry jelly with granny smith froth

Elderflower marshmallow rolled in orange sherbet

Peanut butter shortbread with salted caramel and chocolate mousse

World food stalls

THE GLOBAL CONTEMPORARY SEAFOOD STALL

Please choose 6 Items

Seaweed tapioca, homemade shrimp crackers & puffed fish skins

Indian style cured Scottish salmon with cucumber ribbons, pomegranate raita & warm blinis

Madras spiced cod brandade, orange curd & Parmesan fricos

Oversize prawn & nuoc cham rice paper cigars

Oysters (Scottish or Irish) freshly shucked to order and served with traditional garnishes

Baskets of warm lobster beignets, Sriracha crème fraîche dipping sauce

SUSHI & SASHIMI STALL

Bento boxes and small square plates stacked high with a delicious selection of sushi, sashimi and nori cones

Gyoza steamed Japanese dumplings with black rice vinegar and ginger dip

Yakitori and teriyaki to include Chicken, beef, salmon and prawns

Sushi

Smoked eel dragon roll

Soft shell crab maki

Spicy tuna & avocado maki

Chef's choice sushi

Sashimi

Yellow fin tuna, Loch Duart salmon, Halibut

All served with Wasabi, soy & pickled ginger

Edamame, beansprouts, green mango, bamboo shoots and red pepper salad

Sushi salad with jasmine rice, steamed vegetables and spicy ginger dressing

World food stalls

ITALIAN STALL

Chargrilled calamari with wild rocket and chilli

Seabass fillet with artichokes

Grilled rib eye steaks brushed with rosemary oil

Chicken escalopes pan fried with a tomato and marsala sauce

Risotto primavera with spring vegetables

Antipasti with a mixed selection of prosciutto, truffled salami, grilled and roasted vegetables

TACO, TACO, TACO

A selection of red, yellow, black and orange taco shells

Chermoula pulled pork, sweetcorn relish, piquillo chimichurri

Pumpkin, soft cheese, aji amarilo & pumpkin seeds

Spicy prawn, roasted coconut & red onion salsa

Smoked chicken, mango, onion seeds & smoked paprika

Salt cod, tomato salsa, dill mayo

Crispy tofu, cucumber kimchi, fermented chilli, toasted sesame guacamole