

HOSPITALITY BY

RHC.

FRAMELESS

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# Breakfast

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## SAMPLE MENU

### BAKERY AND BRITISH BREAKFAST CHARCUTERIE BAR

Freshly baked croissants & pastries

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

### HEALTHY BREAKFAST BAR

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

# Canapés

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## 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

# Bowls and tasting plates

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## 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 poké & 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

# Three course dinner

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## 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

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## 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

# Stalls

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## A Culinary Odyssey of London Food Markets

### SMITHFIELD

*Please choose 6 Items*

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 Items*

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

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## BILLINGSGATE

*Please choose 6 Items*

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  
Kedgerie 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

*A miniature pudding stall flanked with elegant cake stands and cascading with shot glasses, tumblers and carousels*

*Please choose 6 Items*

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

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## THE GLOBAL CONTEMPORARY SEAFOOD STALL

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

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## 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 amarillo & 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

# Price guidelines

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RHC offer a range of food & drink packages to suit every event.  
For a bespoke menu and quote please reach out to us.  
“Start from” prices are detailed below.

## **BREAKFAST MEETINGS**

from £40.00+VAT per person

## **HALF DAY MEETINGS**

from £75.00+VAT per person

## **FULL DAY MEETINGS**

from £100.00+VAT per person

## **CANAPE RECEPTIONS**

from £70.00+VAT per person

## **CANAPE & BOWL FOOD RECEPTIONS**

from £85.00+VAT per person

## **CANAPES & SEATED DINNER**

from £160.00+VAT per person

## **CANAPES & STALLS PARTY**

from £160.00+VAT per person