



HOSPITALITY BY

RHC.

FRAMELESS

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F&B Packages

BREAKFAST

from £60.00+VAT per person, to include:

Selection of 3x breakfast items
Freshly brewed tea & coffee
Soft drinks

HALF DAY MEETINGS

from £100.00+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 £135.00+VAT per person, to include:

3x breakfast items
3x lunch bowls
1x Afternoon tea break
Freshly brewed tea & coffee
Soft drinks

CANAPÉ RECEPTIONS

from £87.00+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 £87.00+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.

F&B Packages

CONTINUED...

SEATED LUNCH

from £172.00+VAT per person, to include:

Three Course Seated Lunch
A glass of sparkling wine on arrival
Half a bottle of wine
Beer
Soft drink

CANAPÉS & SEATED DINNER

from £187.00+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 £182.00+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

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

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

Goopy 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

Shakshouka, roasted peppers, poached egg, fresh coriander, toasted garlic sourdough toast (V)

Aubergine parmigiana, tomato sauce, buffalo mozzarella, fresh parsley (V)

Lancashire bomb souffle, red pepper veloute, parsley oil & foraged salad (V)

Sweet potato falafel, caramelised onion, roasted peppers, quinoa, lambs lettuce, tahini dressing (V)

Red miso cod, baby spinach, potato gnocchi, foraged mushrooms & pickled sea herbs

Cornish sea bass, sweetcorn puree, roasted polenta, tomato relish & herb oil

Cornish sea bream, English peas, pomme puree, trout roe, herb butter sauce & nasturtium

Ras el hanout rump of lamb, iman byaldi, herb giant couscous & minted curd

Cumbrian lamb rump, basil puree, parmentier potatoes, semi-dried tomatoes & courgette tzatziki

Glazed Ayrshire beef cheek, English pea puree, beef fat potato, sweet & sour beech mushrooms

48 hour glazed short rib of beef, chive emulsion, sour cream mash,
wild mushrooms & crispy purple potato crisps

Ayrshire beef sirloin, canadine beetroot, parmentier potatoes, Wye valley asparagus & peppercorn sauce

Roasted breast of Cornish hen chicken, sweetcorn puree, roasted polenta, tomato relish,
jus gras & herb oil

Creedy Carver duck, spiced orange puree, heritage beetroot, chicory, pistachio & brown butter jus

Herdwick lamb shoulder, broad bean & asparagus ragù, goat's cheese, new potatoes & lemon jam

Mac and cheese, basil pesto, semi dried tomatoes, bocconcini & parmesan pangrattato (V)

Tandoori grilled salt baked celeriac, spiced vegetable daal, tamarind chutney,
pickled ginger, coconut yogurt (VG)

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Bowls

SERVED COLD

Smoked chicken, East Asian salad, peanut dressing, crispy noodles & coriander

Beef tartare, soy & olive oil, sour crème puree, egg yolk puree & puffed barley

Confit Cornish chicken, spinach & butter bean salad & quail eggs

Smoked buratta, San Marzano tomatoes, Thai basil pesto, tomato ponzu dressing, black olive (V)

Smoked & grilled tofu, szechuan dressing, charred broccoli & spring onions, sesame crisp, peanuts (VG)

Dressed Cornish crab, chardonnay vinegar jelly, brown crab biscuit, dill emulsion,
chicory, caviar, shaved fennel

Loch Duart gin cured salmon tartare, compressed cucumber, juniper & soy dressing, wasabi mayo, caviar

Smoked ham hock, piccalilli puree, pickled garden vegetables, sour dough & foraged leaves

Heirloom tomatoes, compressed Summer peach, graceburn cheese, lovage & pistachio pesto (V)

Berbere cauliflower & vegetable pastilla, English peas, sweet potato,
cornichon & wild mushroom dressing (VG)

Wye valley asparagus, lovage, pea & cacklebean egg “polonaise” (V)

Tuna poke, black rice, ponzu dressing, cucumber, pickled pink ginger, avocado & furikake

Wye valley asparagus, miso egg yolk, parmesan emulsion, soy pickled shimeji's,
mushroom toast & crispy shallot rings (V)

Thai beef salad, green mango, papaya, caramelised cashew nuts, coconut & sweet chilli dressing

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Canapés

WARM CANAPÉS

Parmesan 'churro', tomato relish & nasturtium (v)
Shorrocks & stout rarebit, wild garlic & st. Katherine (v)
Comté & taleggio beignet, cep powder & mushroom purée (v)
Truffle & parmesan croissant toastie, egg yolk (v)
Crispy old spot pork, salted plum purée
Coffee braised beef cheek croquette, avocado & watercress
Rfc chicken, black garlic & rosemary salt
Prawn dauphines, sour cream & caviar
Scallop boudain, cab sav dressing, celeriac purée & pancetta crumb

COLD CANAPÉS

Artichoke meringue, artichoke purée, garden apple & pea tendrils
Potato foam charcoal tartlet, black garlic, caviar & chives
Nori "leaf", sour cream & kale dust (v)
Sesame iceberg lettuce, soy & rice wine vinegar dressing, spring onion (vg)
Daikon & nori tacomiso foraged mushrooms, avocado & coriander (vg)
Cured sea trout, apple gel, yogurt dill cream & sesame tuile
Lobster tartare sourdough cylinder, crème fraîche & chervil
Tuna tartare, wasabi, crispy shallots & ponzu dressing
Potato tuile, smoked cods roe, exmoor caviar & garlic chives
Chicken liver parfait, choux bun, truffle honey & cereal
Beef tartare, puffed charcoal water biscuit, red pepper purée & piquillo dust
Chicken tikka puff puri, fresh mango, mint yoghurt & coriander
Salt beef on pumpernickle, dill pickle, mustard mayo & lincolnshire poacher

SWEET CANAPES

Lemon meringue tartlets
Passion fruit, ginger & white chocolate tea cake
Cherry, chocolate, vanilla choux à la crème
Salted caramel chocolate rolo tartlets
Chocolate fudge brownie bites
Hazelnut rocher truffles
Peanut butter smores
Matcha green tea ice cream mochi
Caramelized apple & vanilla tartlet

Three course Menu

FIRST COURSE

WYE VALLEY ASPARAGUS CACKLEBEAN EGG "POLONAISE"
lovage, pea & (V)

LANCASHIRE BOMB CHEESE SOUFFLÉ
Cauliflower, frisée, pine nut & aged sherry vinegar dressing (V)

LANCASHIRE BOMB CHEESE SOUFFLÉ
Watercress velouté, foraged mushrooms, Ticklemore foam & summer truffle (V)

HEIRLOOM TOMATOES
Compressed summer peach, Graceburn cheese, lovage & pistachio pesto (V)

WYE VALLEY ASPARAGUS & MISO EGG YOLK
Parmesan emulsion, soy pickled shimeji's, mushroom toast & crispy shallot rings (V)

KOHLRABI 'RAVIOLI'
Avocado aioli, lemon purée, pea & coriander guacamole (VG)

MUSHROOM QUAIL SCOTCH EGG
English peas, Parmesan panna cotta, cep crumble & pea tendrils

PEA & POTATO VELOUTÉ & SMOKED HADDOCK
Parsley crisp & potato doughnuts

SMOKED HAM HOCK TERRINE, PICCALILLI PURÉE
Pickled garden vegetables, sourdough & foraged leaves

ROASTED CORNFED CHICKEN THIGH
Hay baked carrot, carrot top pesto, Graceburn & chicken jus gras vinaigrette

SOUSED MACKEREL
Watermelon gazpacho, compressed gala melon, charred avocado & English fettle

LA LATTERIA BURRATA
Heritage tomatoes, purple basil, tomato consommé dressing & pecorino sable (V)

Three course Menu

FIRST COURSE CONTINUED...

SMOKED BURRATA

Soy marinated San Marzano tomatoes, Thai basil pesto, tomato ponzu dressing, semi-dried tomatoes, black olive tulie (V)

DRESSED CORNISH CRAB

Chardonnay vinegar jelly, brown crab biscuit, dill emulsion, chicory, caviar & shaved fennel

LOCH DUART GIN-CURED SALMON TARTARE

Compressed cucumber, juniper & soy dressing, wasabi mayo & caviar

SMOKED CANDIED SALMON

English wasabi emulsion, pickled white radishes, cucumber & garden apple gazpacho

AYRSHIRE BEEF TARTARE

Whipped burrata, horseradish, béarnaise reduction, shaved mushroom & smoked bone marrow

MAIN COURSE

RED MISO COD

Spinach purée, hazelnut gnocchi, foraged mushrooms & pickled sea herbs

48 HOUR GLAZED SHORT RIB OF BEEF

Chive emulsion, pickled shallot rings, sour cream mash, wild mushrooms & crispy purple potato crisps

RAS EL HANOUT LAKE DISTRICT RUMP OF LAMB

Iman byaldi, herb giant couscous & minted curd

LAKE DISTRICT RUMP OF LAMB

Summer peas, lamb fat potato, round radishes & garden mint sauce

LAKE DISTRICT GRILLED JERK RUMP OF LAMB

Scotch bonnet & red pepper purée, summer squash, rainbow chard

AYRSHIRE RIB OF BEEF & GLAZED OX CHEEK

Aubergine and miso purée, onion relish, smoked mustard glazed carrots & hazelnut crumb

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Three course Menu

MAIN COURSE CONTINUED...

BREAST OF CORNISH HEN CHICKEN

Parmesan gnudi, garden peas, foraged mushroom, smoked braised leeks & herb pesto

CUMIN ROASTED BREAST OF CORNISH HEN CHICKEN

Charred hispi cabbage, pomegranate seeds, pickled apple, tamarind chutney & buttermilk dressing

ROASTED BREAST OF CORNISH HEN CHICKEN

Sweetcorn purée, roasted polenta, tomato relish, jus gras & herb oil

GLAZED AYRSHIRE BEEF CHEEK

English pea purée, glazed Roscoff onion, beef fat potato, sweet & sour beech mushrooms

CORNISH SEA BREAM

Spinach & cockle velouté, roasted cauliflower, confit lemon & samphire

CORNISH SEA BREAM

Shellfish tomato fondue, crushed new potatoes & seaweed butter sauce

CORNISH SEA BASS

English peas, pomme purée, trout roe, black garlic butter sauce & nasturtium

PAN-FRIED SEA BASS

Spice & smoked aubergine, olive oil mash, seasonal greens & sauce vierge

CHARRED POLLOCK

Summer vegetables, brown shrimp, butter emulsion, braised baby gem & pea shoots

CREEDY CARVER DUCK

Spiced orange purée, heritage beetroot, glazed chicory, pistachio & brown butter jus

HERDWICK LAMB SHOULDER

Broad bean & asparagus ragù, goat's cheese, potato hasselback & lemon jam

ROAST SCOTTISH SALMON,

Wye Valley asparagus, watercress velouté & horseradish potato salad

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Three course Menu

MAIN COURSE CONTINUED...

ROAST SCOTTISH SALMON

Broccoli purée, haricot vert, Parisian potatoes, Champagne sauce & pickled sea herb

LAKE DISTRICT LOIN OF LAMB

Basil purée, Pommes Anna, semi-dried tomatoes & courgette tzatziki

AYRSHIRE SIRLOIN OF BEEF

Pickled onion purée, tenderstem broccoli, mustard pomme purée & bronze fennel

AYRSHIRE SIRLOIN OF BEEF

Crapaudine beetroot, parmentier potatoes, Wye Valley asparagus & peppercorn sauce

AYRSHIRE FILLET OF BEEF & CRISPY POLENTA

Wye Valley asparagus, artichoke purée & whole grain mustard

AYRSHIRE FILLET OF BEEF

Summer squash fondant, crispy potato, caramelised onion, whipped gorgonzola & jus rôti

BUTTER POACHED HALIBUT

Chorizo jam, Pommes Anna, roasted squash & chorizo vinaigrette

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Three course Menu

VEGETARIAN MAIN COURSE

WONTON CANNELLONI

Aubergine ratatouille, goat's curd stuffed courgette flower, kalamata olive & tomato dressing (V)

SUMMER SQUASH TARTE TATIN

Caramelised onion, Waldorf salad & walnut dressing (V)

WATERCRESS DAUPHINES

Heirloom tomato, pesto, round radish & buttermilk curd (V)

WYE VALLEY ASPARAGUS BARLEY "RISOTTO"

Grilled baby courgettes, semi-dried tomatoes, cottage cheese, pea tendrils (V)

BERBERE CAULIFLOWER & CARROT PASTILLA

Pea purée, sweet potato fondant, barigoule baby artichokes, cornichon & wild mushroom dressing (V)

TANDOORI GRILLED SALT-BAKED CELERIAC

Spiced vegetable daal, tamarind chutney, pickled ginger, coriander & mint yogurt (V)

ROSCOFF ONION 'FARCI'

Creamed quinoa, ratatouille, olives, walnut & caper pangrattato (V)

SHIITAKE MUSHROOM & OSSAU-IRATY FRITTERS

Spanish escalivada vegetables, pickled beech mushrooms & watercress verde (V)

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Three course Menu

DESSERT

STRAWBERRIES & CREAM

Tahitian vanilla bavarois mousse, strawberry gel, fresh strawberries, strawberry meringues, elderflower jelly, strawberry & elderflower sorbet

BLACK FOREST GATEAUX

Bitter chocolate brownie, Kirsch whipped ganache, sour cherry centre, chocolate & cherry crèmeux

PAVLOVA

Honey-roasted peach & nectarine compote, apricot sorbet, toasted almonds
lemon verbena & Chantilly cream

TROPICAL CHEESECAKE

Lime & Tahitian vanilla cheesecake, coconut clusters, mango & passion fruit salsa,
coconut & mango sorbet & brown butter crumble

RED FRUIT VACHERIN

Summer fruit compote, strawberry ripple ice cream, white chocolate & mint Chantilly

BIG CHOUX TO FILL

Coconut bavarois, mango & passionfruit compote, banana purée, coconut crunch
& white chocolate whipping ganache

SAKURA

Cherry blossom panna cotta, black cherry jelly, toasted black sesame tuille,
cherry gel & honey madeleine

CITRUS CROWN

Lemon & yuzu curd, Sablé Breton, lemon confit, crisp meringue & citrus sorbet

CHOCOLATE TEXTURES

Milk chocolate crèmeux, caramelised chocolate biscuit, dark chocolate
brownie & white chocolate ice cream

PRETTY IN PINK

Lychee & rose water mousse, raspberry jelly, hazelnut crumble, gianduja clusters
raspberry & lychee ripple ice cream

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Three course Menu

DESSERT CONTINUED...

RUBY

Mille-feuille of ruby chocolate, raspberry & strawberry crèmeux,
salad of summer berries & pistachio financier

THE TACO

All butter shortbread, London honey mousse, pineapple & lime compote,
stem ginger Chantilly, pineapple & pink peppercorn sorbet

THE ULTIMATE CHOCOLATE EXPERIENCE

Chocolate fudge brownie topped with milk chocolate ganache, bitter
chocolate sauce & cocoa nib croustillant

SIGNATURE CHOCOLATE BAR

Smoked passion fruit caramel, roasted salted peanut sponge, 42% milk
chocolate ganache

PISTACHIO NOUGAT GLACE

Roasted pistachio & honey parfait, pistachio praline sponge, honey crèmeux,
raspberry compote & honeycomb 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 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