



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 £107.50+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

Goey 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

Keen's cheddar soufflé, courgette & basil velouté, red pepper piperade, semi-dried cherry tomatoes (v)

Breast of Cornish hen, carrot purée, Wye Valley asparagus, garlic & mustard emulsion, roasted chicken jus

Pavé of Cornish hake, crushed English peas, batter rocks, Jersey Royal potatoes, tartare beurre blanc

Launceston lamb rump, basil purée, parmentier potatoes, semi-dried tomatoes, grilled courgette salad

Smoked ketchup-glazed Ayrshire rump of beef, heritage carrot, watercress purée, pickled pearl onions,
crispy shallot crumb

Treacle onklet of beef, red pepper romesco sauce, Jersey Royal potato, pickled shallots,
heritage radish, wild rocket salad

Cornish sea bass, sweetcorn purée, roasted polenta, tomato relish, herb oil

Wye Valley asparagus barley 'risotto', grilled baby courgettes, semi-dried tomatoes,
cottage cheese, pea tendrils (v)

Tandoori paneer tikka, spiced chickpea & potato, rogan jus, hippo tops cress (v)

Truffle mac & cheese wild rocket pesto, semi-dried tomatoes, Parmesan pangrattato (v)

Ras El Hanout-spiced launceston lamb belly, red cabbage slaw, green harissa yoghurt,
pickled cucumber, sumac red onions

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Bowls

SERVED COLD

Wye Valley asparagus, smoked duck egg yolk, garlic & chive emulsion, foraged mushrooms, brioche toast, crispy shallots (v)

Torched tuna loin, compressed watermelon, oyster mayonnaise, pickled mooli, wasabi, avocado

Cured Cornish sea bream, compressed mooli, shiso dressing, tapioca pearls, red chilli, kaffir lime

Heirloom tomatoes, compressed summer peach, barrel-aged feta, black garlic tuile, lovage, & pistachio pesto (v)

Compressed kohlrabi, avocado aioli, lemon purée, garden apple, pea & coriander guacamole (vg)

Creedy carver duck, East-Asian salad, peanut dressing, crispy noodles, coriander

La latteria burrata, San Marzano tomato, black olive crumb, verjus jelly, sourdough shards, forage mixed leaves (v)

Tuna crudo, green mango, pickled fennel, fresh green chilli, round radish, orange & paprika infused olive oil dressing

Ayrshire beef poke, sushi rice, edamame beans, compressed mooli, pickled ginger, avocado

Smoked salmon, pickled cucumber, wasabi yoghurt, avruga caviar, Chinese five spice & soy emulsion

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Canapés

WARM CANAPÉS

Beetroot polenta, pea & basil pesto, wooden sorrel (v)
Braised beef cheek, croissant bread & butter pudding, Wiltshire truffle
Potato doughnut, cured duck, spiced orange purée, sorrel
Smoked haddock kedgeree arancini, egg yolk purée, garlic chives
Ras El Hanout spiced launceston lamb, jalapeno falafel, red pepper hummus, coriander
Parmesan 'churro', tomato relish, nasturtium (v)
Coffee-braised beef cheek croquette, avocado, watercress
RFC fried chicken, black garlic, rosemary salt
Coronation chicken beignet, apricots, almonds
Wild mushroom tart, enoki, truffle oil, sea salt (v)
Chicken saltimbocca, potato spaghetti
Gloucester old spot pork belly, pork jus, apple sauce, crispy sage, pancetta
Black truffle arancini, truffle mayonnaise (v)
Welsh rarebit soufflé tartlet, red onion marmalade, crispy sage (v)
Ras El Hanout lamb, sesame pastry, red pepper jam

COLD CANAPÉS

Chicken Caesar, Romaine lettuce, Parmesan sablés
Whipped goat's cheese, puffed wonton, tomato relish, truffle pearls (v)
Ayrshire beef tartare, aged Parmesan, potato tuile, garlic chives
Blue corn taco, miso-foraged mushrooms, avocado, pickled mooli, sesame seeds (vg)
Smoked Scottish salmon, Dashi pie tee tartlet, wasabi tabiko, yoghurt, foraged flower
Iceberg lettuce, soy & rice wine vinegar dressing, sesame, spring onion (vg)
Truffled goat's cheese, tomato jam, crisp Parmesan cup (v)
Duck cornet, mooli, Japanese mayonnaise, shiso, hoisin
Beef carpaccio, mustard, truffle mascarpone, Parmesan shortbread, rocket coulis
Asian vegetable rice paper roll, soy, chilli, wasabi dip (v)
Cured sea trout, apple gel, yoghurt & dill cream, sesame tuile
Tuna tartare, wasabi, crispy shallots, ponzu dressing
Potato tuile, smoked cod's roe, Exmoor caviar, garlic chives
Chicken liver parfait, choux bun, truffled honey, cereal
Puffed charcoal water biscuit, beef tartare, red pepper purée, piquillo dust

SWEET CANAPES

Eton mess lollipops
After eight aéro
Lemon & yuzu meringue tartlets
Salted caramel chocolate rolo tartlets
Raspberry white chocolate & pistachio rocher
Caramelised apple & vanilla tartlet
Banana, peanut & caramel beignet
Chocolate honeycomb bites
Coffee, chocolate, vanilla choux à la crème
Chocolate fudge cake pops
Strawberries & cream cups
Warm honey & lemon madeleines
Tropical cube
Honey pavlova
Coconut & pineapple sphere

Three course Menu

FIRST COURSE

ENGLISH PEA & PUFF PASTRY TART

Lemon gel, Gouda cheese custard, Wiltshire truffle, woodlen sorrel (v)

HEIRLOOM TOMATOES

Compressed summer peach, barrel-aged feta, black garlic tuile, lovage & pistachio pesto (v)

KEEN'S CHEDDAR SOUFFLÉ

Courgette & basil velouté, red pepper piperade, semi dried cherry tomatoes (v)

CURED CORNISH SEA BREAM

Compressed mooli, shiso and scallop dressing, tapioca pearls, red chilli, kaffir lime

RAS EL HANOUT SPICED LAUNCESTON LAMB BELLY

Podded broad beans, red onion marmalade, datterini tomatoes, hung yoghurt, heritage radishes

AYRSHIRE RUMP OF BEEF CARPACCIO

Sweet & sour onions, whipped Parmesan, sourdough crutons, Wiltshire summer truffle, wild rocket salad

WHIPPED LA LATTERIA BURRATA

Roasted potato gnocchi, English pea & mint purée, toasted cashew nuts, pea tendrils (v)

CURED SAN DANIELE

Compressed cantaloupe melon, Seiràs ricotta, aged balsamic glaze, wild rocket

PRESSED CHICKEN LEG TERRINE

Tomato ketchup, green tomato vierge, crispy hot wing, pickled garden vegetables

WYE VALLEY ASPARAGUS

Smoked duck egg yolk, garlic & chive emulsion, foraged mushroom brioche toast, crispy shallots (v)

£4.50 per person supplement for the following choices

LOCH DUART SALMON MI-CUIT

Miso crème fraîche, barbequed cucumber, lotus root crisp, summer truffle

TORCHED TUNA LOIN

Compressed watermelon, oyster mayonnaise, pickled mooli, wasabi, avocado

£13.50 per person supplement for the following choices

ORKNEY SCALLOPS

A latteria burrata, English pea purée, exmoor caviar, ginger & lemongrass dressing

CORNISH LOBSTER THERMIDOR

Bisque emulsion, sauce Americane, summer foraged leaf salad

Three course Menu

MAIN COURSE

BREAST OF CORNISH HEN

Parmesan croquette, mushroom ketchup, runner bean, charred sweetcorn, sour cream jus gras

GILT HEAD SEA BREAM

Baby courgette, green olive tapenade, courgette & basil purée, crispy squid, lemon emulsion

BUTTER ROASTED SEA BASS

Parsley pesto, sugar snap pea & mange tout fricassée, butter emulsion, nasturtium flowers

CORNISH ROASTED SALMON

Snow peas, broad bean pesto, hazelnut emulsion, crab croquette, samphire

CREEDY CARVER DUCK

Apricot 'tatin', salt-baked crapaudine beetroot, potato fondant, candied pecan

PAVÉ OF CORNISH HAKE

Crushed English peas, batter rocks, Jersey Royal potatoes, tartare beurre blanc

LAUNCESTON LAMB RUMP

Lamb shank bonbon, basil purée, pomme anna, semi-dried tomatoes, grilled courgette salad

SMOKED KETCHUP-GLAZED AYRSHIRE RUMP OF BEEF

Heritage carrot terrine, watercress purée, pickled pearl onions, crispy shallot crumb

48 HOUR-GLAZED AYRSHIRE BEEF SHORT RIB

Tarragon emulsion, sweet potato fondant, rainbow chard, green peppercorn sauce

AYRSHIRE BEEF SIRLOIN

Miso-glazed king oyster mushroom, shallot & London Pride Beer jam, Wye Valley asparagus, crispy potato

LAUNCESTON LAMB CANNON

Black garlic & miso purée, lamb fat-braised carrots, rainbow chard, balsamic-glazed shallots

CORNISH ROASTED HALIBUT

Sourdough crust, smoked heritage carrot, sheep's milk yoghurt, broad beans, lobster jus

AYRSHIRE BEEF FILLET

Crispy polenta, Wye Valley asparagus, sand carrot purée, lambs lettuce, wholegrain mustard jus

BREAST OF CORNISH HEN

Carrot purée, Wye Valley asparagus, pickled mustard seeds, garlic & mustard emulsion, roasted chicken jus

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Three course Menu

VEGETARIAN MAIN COURSE

PARMESAN & ASPARAGUS TORTELINI

Roasted shiitake mushroom & broad bean fricassée, sage beurre noisette, ricotta, cherry tomatoes, basil (v)

MISO-GLAZED AUBERGINE

Salt-baked crapaudine beetroot, apricot, potato fondant, candied pecan (vg)

HERB RICOTTA-STUFFED COURGETTE FLOWER

Sweetcorn purée, crispy polenta, tomato relish, tempura crumb, herb salsa verde (v)

RATATOUILLE TATIN

Red pepper purée, grilled courgettes, heritage tomatoes, basil pesto, vegan feta (vg)

CRISPY HALLOUMI

Tandoori-smoked carrot, Fregola Sarda, aubergine caviar, carrot top pesto (v)

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Three course Menu

DESSERT

LA FRAISER

Brown butter genoise sponge & roasted almond feuillitine, confit strawberry compôte, Tahitian vanilla and lime bavarois, strawberry sorbet

CHERRY & CHOCOLATE PAVLOVA

Kirsch & white chocolate whipping ganache, sour cherry compôte, bitter chocolate, crisp meringue

CITRUS MERINGUE TARTLET

Lemon & yuzu curd citrus confit, pink grapefruit, toasted sesame sponge, lemon sorbet

COCOA FORESTERO

White chocolate mousse, bitter chocolate brownie, passion fruit confit, milk chocolate crème, cocoa nib ice cream

CHAMPAGNE & RED FRUIT COUPE

Summer fruit compôte, champagne-soaked vanilla sponge, strawberry ripple ice cream, lime jelly, white chocolate Chantilly, red berry coulis

BIG CHOUX TO FILL

Gianduja chocolate Chantilly, mango & passion fruit compôte, toasted Piedmont hazelnut ice cream

MILLIONAIRES

Chocolate sablé breton, whipped caramel, bitter chocolate crémeux, dark chocolate coating, salted caramel ice cream

RASPBERRY & ROSE

Raspberry, lychee & rose water mousse, raspberry jelly, almond sponge, raspberry & lychee ripple ice cream

RED FRUIT MILLE FEUILLE

Ruby chocolate, raspberry & strawberry crémeux, summer berry salad, pistachio financier

MINT CHOCOLATE DELICE

Garden mint bavarois, bitter chocolate crémeux, dark chocolate brownie, mint chocolate ice cream

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Three course Menu

DESSERT CONTINUED...

TROPICAL

Lime & Tahitian vanilla bavarois mousse, mango, passion fruit salsa, coconut cream, brown butter crumble, mango sorbet

BANOFFEE

Salted caramel, roasted coffee, banana crème, Tahitian vanilla, bitter chocolate

PINA COLADA CHEESECAKE

Coconut & rum cream cheese mousse, macerated pineapple, toasted coconut clusters

HONEY & APRICOT VACHERIN

Honey & vanilla parfait, apricot sorbet, crispy meringue, roasted apricot purée

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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