

# Catering Menu for RIBA Venues

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## Our menus

All our menus are prepared using fresh and natural ingredients. The menus provided are simply suggestions and we would be happy to discuss any particular requirements that you may have.

If you have any special dietary requirements including allergies please bring this to our attention when making your booking. We cannot guarantee that all products are free of nuts. We will cater for any special diets or vegetarian meals on request, at no extra charge.

Final numbers are required 5 working days in advance. All prices are subject to vat at the current rate.

## Contact details

Catering office	020 7307 3747	<a href="mailto:catering@riba.org">catering@riba.org</a>
Venues office	020 7307 3888	<a href="mailto:venues@riba.org">venues@riba.org</a>

[www.ribavenues.com](http://www.ribavenues.com)

# Delegate packages

These catering packages offer excellent value for money for full day conferences and meetings.

**The corporate** £24.50 per person  
Arrival filter coffee, speciality teas and biscuits  
Mid-morning filter coffee, speciality teas and biscuits  
Mid-afternoon filter coffee, speciality teas and biscuits  
Lunch – choose from our traditional sandwich selection on page 5  
Bottled water refreshed throughout the day

**The corporate plus** £28.00 per person  
Arrival filter coffee, speciality teas and biscuits  
Mid-morning filter coffee, speciality teas and biscuits  
Mid-afternoon filter coffee, speciality teas and biscuits  
Lunch – choose from our gourmet sandwich and salad selection on page 6  
Bottled water refreshed throughout the day

**The business** (minimum of 10 delegates) £34.50 per person  
Arrival filter coffee, speciality teas and biscuits  
Mid-morning filter coffee, speciality teas and biscuits  
Mid-afternoon filter coffee, speciality teas and biscuits  
Lunch – choose from our finger buffet menus on page 7-8  
Bottled water refreshed throughout the day

**The executive** (minimum of 15 delegates) £42.00 per person  
Arrival filter coffee, speciality teas and biscuits  
Mid-morning filter coffee, speciality teas and biscuits  
Mid-afternoon filter coffee, speciality teas and hand-baked cookies  
Lunch – choose from our hot and cold fork buffet menus on page 9-10  
Bottled water refreshed throughout the day

### **Chef's choice of menu selection and get upgraded!**

Leave the choice of your lunch menu within your package to our experienced head chef and we will upgrade your delegate package with complimentary mini Danish pastries for your arrival refreshments

Why not upgrade your delegate package with one of the following options:

- Platter of seasonal sliced fruits with honey yoghurt dip £ 3.25 per person
- Basket of seasonal fruits £ 1.80 per person
- Selection of hand baked cookies £ 1.50 per person
- Home made chocolate brownies £ 2.50 per person
- Afternoon cakes for the mid-afternoon break £ 3.00 per person

Alternatively the catering sales team would be delighted to prepare tailored quotations and menus if required.

## Refreshments

Filter coffee and speciality teas	£ 2.75 per person
with a selection of biscuits	£ 2.95 per person
with a selection of hand baked cookies	£ 3.60 per person
Bottled water (75cl)	£ 3.00 per bottle
Fruit juice (orange, apple, cranberry)	£ 5.00 per litre
Fizzy drinks per 33cl bottle (coke, diet coke, sprite, fanta)	£ 2.00 per bottle
Elderflower fruit cooler	£ 8.50 per litre
Homemade lemonade	£10.50 per litre
Non-alcoholic cocktails	£ 5.50 per glass
Freshly squeezed juice (orange, apple and blood orange)	£10.50 per litre

## Mid-morning break indulgence

Miniature Danish pastry selection	£ 3.50 per person
Miniature fruit danish selection	£ 3.75 per person
Assorted muffin selection	£ 4.50 per person
Freshly cut seasonal fruit platter	£ 3.50 per person
Fruit basket	£ 1.85 per person

## Afternoon delights

<b>Afternoon tea selection</b>	£ 8.75 per person
Mini Victoria sponge	
Mini chocolate brownie with macadamia nuts	
Lemon Madeleine's	
Carrot cake with mascarpone cream and orange	
Served with filter coffee and speciality teas	
<b>Citrus break</b>	£ 8.75 per person
Lemon drizzle cake	
Natural lemonade shots	
Citrus granola bars	
Served with filter coffee and speciality teas	
<b>Five-a-day break</b>	£ 9.90 per person
Fruit skewers	
Fruits dipped in chocolate	
Mini fruit tartlets	
Freshly squeezed orange juice	
Fruit smoothie shots	
Served with filter coffee and speciality teas	
<b>Individual cakes</b>	
Traditional lemon drizzle cake	£ 3.85 per person
Mini chocolate chip muffins	£ 3.85 per person
Flapjack	£ 3.50 per person
Jam donuts	£ 3.50 per person

# Breakfast

all the menus below include filter coffee and speciality teas and fruit juice

## Continental

£ 7.85 per person

Freshly baked selection of mini Danish pastries and croissants  
Assorted home baked mini muffins

## Substantial

£10.00 per person

Warm floured soft white and granary baps with crispy bacon and  
Cumberland sausages  
English muffin with field mushroom and scrambled egg (v)  
Served with tomato ketchup, mustard and brown sauce

## Healthy

£12.00 per person

Banana, coconut and mango soya milk smoothie (soya milk has a  
lower fat content and provides the perfect protein boost for the day)  
English muffin and poached egg with slow roasted vine tomato and thyme  
Homemade Bircher muesli with honey, apple juice and dried fruits  
Low fat muffins with oatmeal and bran  
Seasonal fresh fruit kebabs  
Mini granolas with seasonal fruit compote and nut clusters

## Traditional London breakfast

£13.50 per person

Choose 5 items from the selection below

- Scrambled eggs (v)
  - Grilled vine tomatoes with thyme (v)
  - Sautéed garlic portobello mushrooms (v)
  - Cumberland sausages
  - Grilled smoked back bacon
  - Baked beans (v)
  - Black pudding
  - Hash browns (v)
- Served with toast and butter, tomato ketchup, mustard and brown sauce

## Upgrade your package with breakfast bites

Please choose from the following canapé selection £ 3.25 per person, per item

### Hot canapés

Kipper and kedgeree arancini  
Cumberland sausage, red onion marmalade and beetroot skewer  
Quails egg florentine with Montgomery cheddar (v)  
Mini bacon sandwich with tomato chutney  
Croque monsieur – honey roast ham and gruyere cheese  
Croque madame – honey roast ham and gruyere cheese with poached quails egg

### Cold canapés

Mini ham and Gouda croissant  
Mini smoked salmon bagel, cream cheese and chive  
Fresh fruit skewer with mint (v)  
Orange and banana smoothie shot (v)

# Traditional sandwich lunch

## Sandwich selection

£14.00 per person

Each selection includes two rounds of sandwiches on white and granary bread, accompanied by lightly salted crisps and a selection of whole fruits. Please make a selection of four different fillings – we recommend one vegetarian, two meat and one fish:

### Meat

Spiced chicken, red pepper mayonnaise  
Herefordshire beef, caramelised onions, mustard mayonnaise  
Trilley farm salami, dill pickles, red pesto, rocket  
Suffolk chicken salad and tarragon mayonnaise  
Wiltshire ham and smoked applewood cheese

### Fish and shellfish

London smoked salmon with lemon and black pepper  
Poached salmon, cucumber, dill cream cheese  
North Atlantic prawn mayonnaise and mixed leaf  
Harissa spiced tuna and sweet corn with iceberg  
Smoked mackerel and horseradish mayo with spinach

### Vegetarian

Free range egg mayonnaise and cress  
Chive cream cheese, roast pepper and spinach  
Cave aged cheddar cheese, tomato, cucumber, scallion mayonnaise  
Hummus, grated carrot and roast red pepper  
Cornish brie and red onion marmalade  
Truckle cheddar cheese and green tomato chutney

# Gourmet sandwich and salad lunch

## Sandwich and salad selection

£17.50 per person

Each selection includes one and a half rounds of sandwiches on a variety of gourmet flavoured breads and wraps, accompanied by vegetable crisps and a selection of whole fruits. Please make a selection of five different fillings – we recommend two vegetarian, two meat and one fish – and two different salads.

## Sandwich selection

### Meat

Shredded gressingham duck with hoi sin  
Roasted Shropshire beef, red onion marmalade and watercress  
Tandoori chicken, mint yoghurt, roast red onion  
Peppered beef pastrami, pickles and mustard mayonnaise  
Carved honey roasted ham, tomato chutney, rocket, parmesan

### Fish and shellfish

Smoked trout pâté and pickled cucumber  
London hot smoked salmon and mascarpone  
Spiced tuna, grilled vegetables, baba ghanoush  
Crayfish, rocket and lemon mayonnaise  
Poached Shetland isle salmon with sour cream and chives

### Vegetarian

Goat's cheese and beetroot marmalade  
Roasted vegetable, basil pesto and buffalo mozzarella  
Smoked cheddar cheese, piccalilli, plum tomato  
Falafel, grated carrot and minted yoghurt  
Grilled field mushroom and celeriac remoulade

## Salad selection

New potato and scallion salad, grain mustard mayonnaise and parsley  
Marinated roast Mediterranean vegetables  
Penne pasta with red pesto, kalamata olives, mozzarella and basil  
Rice salad with mixed peppers, golden raisins and coriander  
Cherry tomatoes and cucumber, balsamic and extra virgin olive oil  
Giant cous cous, pine nuts, apricots, fine herbs and lemon  
Egg noodle salad, grated carrots, mange tout bean sprouts with soy and lime dressing  
Seasonal mixed leaf salad with French dressing

All our breads are hand crafted and freshly baked each day.  
Additional salads are charged at £2.50 per salad per person.

# Finger food buffet

£24.00 per person

Finger food buffets are for a minimum number of 10 people. Please select four savoury items, three sandwich choices from our gourmet sandwich lunch and one dessert served with gourmet crisps.

## Hot selection

### Meat

Chicken saltimbocca with basil pesto  
Cornish lamb kofta with minted yoghurt  
Banham chicken satay and peanut dip  
Teriyaki beef, spring onion and oyster sauce

### Fish and shellfish

Teriyaki of Shetland isle salmon  
Smoked haddock and English mustard rarebit  
Thai fish cakes and chilli jam  
Cajun spiced salmon skewer with lime crème fraîche  
Salt and pepper squid, wasabi mayo dip

### Vegetarian

Pesto marinated Mediterranean vegetable brochette  
Field mushroom arancini  
Vegetable spring rolls with sweet chilli dipping sauce  
Mini feta and pine nut tartlet

## Cold selection

### Meat

Pancetta and pea tartlet  
Gressingham duck pancake with plum sauce  
Brochette of smoked bacon and mango  
Chorizo and spiced butterbeans, filo basket

### Fish and shellfish

Roulade of smoked salmon, crème cheese and chervil  
Prawn thermidor tartlets  
Lemon and garlic tiger prawn brochette

### Vegetarian

Baby aubergine with grilled halloumi  
Truffled potato frittata  
Mature cheddar, caramelised onion and tomato quiche  
Bruschetta of Rosary goat's cheese, plum tomato and olives

**Sandwich selection**

Wiltshire gammon ham and smoked cheddar monsieur

Rare English sirloin beef, watercress, onion marmalade baguette

Hummus, feta, red pepper, baby spinach, sesame seed oval

Rosary goats' cheese, rocket, kalamata olives, sun-blushed tomatoes, pretzel roll

Crayfish, lemon & lime mayo, mizuna leaves, ciabatta roll

Hot smoked salmon, grilled courgettes, gremolata, panini

**Dessert**

Profiteroles with chocolate sauce

White chocolate and blood orange cheese cake

Lemon meringue tart

Raspberry and pistachio tart with vanilla cream

Fresh fruit skewers

Additional items charged at £3.50 per item per person

## Fork buffets

£29.50 per person

Fork buffet lunches are for a minimum number of 15 people and come with a selection of freshly baked breads

Includes:     - three main selections  
                  - three side dishes or salads  
                  - one dessert choice

Please make your selection from the menus below

### Hot selection

#### Meat

Sutton hoo chicken chasseur, oyster mushrooms and tarragon  
Steak and Guinness pie, puff pastry and chestnut mushrooms  
Cornish lamb shepherds' pie, Wookey Hole cheddar mash  
Stroganoff of beef rump, oyster mushrooms, baby onions, dill pickles and sour cream  
Corn fed chicken 'saltimbocca', sage, curly kale and mustard sauce

#### Fish and shellfish

Pan fried fillet of sea bream, roasted Mediterranean vegetables and parsley butter  
Classic fisherman's pie of smoked haddock, prawns and salmon  
Steamed sea bass fillets, Chinese leaf, ginger, scallions and soy sauce  
Poached Dorset plaice, mussel and saffron broth  
Grilled king tiger prawns, garlic, lemon and parsley, tagliatelle 'verde'

#### Vegetarian

Cauliflower, chickpea and coconut korma, toasted flaked almonds  
Aubergine, pumpkin and goats cheese lasagne, herb parmesan panko crumbs  
Root vegetable shepherds pie with Montgomery cheddar mash  
Courgette and wild mushroom cannelloni, mozzarella cheese, plum tomato sauce

### Cold selection

#### Meat

Sweet cured bacon, smoked cheddar and parsley quiche  
Supreme of char grilled chicken, bacon, avocado and rocket  
Hoi sin glazed Gressingham duck breast, choi sum, bean sprouts and soy lime dressing  
Cornish lamb 'niçoise', new potatoes, olives, French beans, tomatoes and croutons

#### Fish and shellfish

Smoked haddock and English mustard tartlet, chives and baby spinach  
Poached Scottish salmon supreme, dill and caper dressing, crispy capers and lemon  
Tartlet of crayfish, mustard, parmesan and tarragon

#### Vegetarian

Portobello mushroom and parmesan filo basket  
Feta cheese and mediterranean vegetable tartlets  
Pumpkin, red onion, baby spinach and plum tomato strudel, red pimento dressing  
Cornish brie and plum chutney tart

**Salads**

Surrey grown mixed leaves, cucumber, cherry tomatoes and red onion  
Giant cous-cous, apricots and pine-nuts with coriander  
Potato and scallion salad, mustard dressing and continental parsley  
Penne pasta salad, rocket, sun blushed tomatoes and black olives  
Egg noodle salad, crisp vegetables, pickled ginger, soy and coriander  
Roast butternut squash and red onions, chopped rosemary

**Side dishes**

Braised basmati rice, mixed peppers and herbs  
Steamed seasonal vegetables  
Roasted provençale vegetables, basil oil  
Keens mature cheddar mashed potatoes  
Rissole potatoes (herb roasted peeled new potatoes)  
Cauliflower and broccoli Mornay gratin  
Farfalle pasta bake, Rosary goats cheese, basil and provençale vegetables

**Desserts**

Dark chocolate tart, mascarpone and praline  
Seasonal fresh fruit platter  
Profiteroles, chocolate orange sauce  
Vanilla and lime cheesecake  
Baked lemon tart, crème fraîche  
Selection of British cheeses, oatcakes, grapes and chutney

## Drinks and nibbles

### Non-alcoholic beverages

Bottled water (75cl)	£ 3.00 per bottle
Fruit juice (orange, apple, cranberry)	£ 5.00 per litre
Fizzy drinks per 33cl bottle (coke, diet coke, sprite, fanta)	£ 2.00 per bottle
Elderflower fruit cooler	£ 8.50 per litre
Homemade lemonade	£10.50 per litre
Non-alcoholic cocktails	£ 5.50 per glass
Freshly squeezed juice (orange, apple and blood orange)	£10.50 per litre
Filter coffee and speciality teas	£ 2.75 per person
with a selection of biscuits	£ 2.95 per person
with a selection of hand baked cookies	£ 3.60 per person

### Alcoholic beverages

Bottled lager (Becks, Peroni)	£ 3.95 per bottle
House spirits served with a mixer (2.5cl)	£ 5.00 per glass
Premium spirits (2.5cl)	£ 4.50 per 2.5cl
Premium spirits with a mixer (2.5cl)	£ 6.25 per glass
Brandy (2.5cl)	£ 4.25 per 2.5cl
House port (50ml)	£ 4.75 per 2.5cl
Jug of Pimms	£20.50 per litre
Mulled wine (175ml)	£ 6.50 per glass

### Nibbles

#### Oriental selection

Selection of oriental flavoured nuts	£5.00 per person
Wasabi nuts	
Chilli nuts	
Japanese rice crackers	

#### Continental selection

Salted peanuts	£5.50 per person
Parmesan cheese straws	
Lightly salted crisps	
Salted almonds and walnuts with chilli and rosemary	
Marinated olives	

#### Crudités and dips

Selection of vegetable crudités accompanied by dips	£5.50 per person
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#### Additional items

Parmesan cheese straws	£1.95 per person
Vegetable crisps	£1.20 per person

# Canapés

Please choose from the following canapé selection:

4 canapés per person	£12.50 per person
6 canapés per person	£18.00 per person
8 canapés per person	£22.00 per person
Additional canapés are charged at £2.75 per item per person	

## Hot selection

### Meat

Mini RIBA burger

Malaysian style satay chicken with peanut sauce and shaved coconut

Yorkshire pudding filled with roast beef and horseradish

Char grilled soy and wasabi marinated duck breast, mango and coriander

Seared lamb cannon, tapenade, basil and tomato

### Fish and shellfish

Sea bass "agrodolce", fennel, beetroot crostini, fennel cress

Filo wrapped tiger prawn, lime sweet chilli dip

Roast scallop with celeriac purée

Lobster bisque shot with rouille

### Vegetarian

Wild mushroom tart and truffled hollandaise

Mozzarella, basil and sun blushed tomato arancini, smoked salt with a garlic dressing

Mini pumpkin and sage pie, cheddar mash topping

Brie de meaux and chive croquettes, saffron aioli

Oxford Isis cheese and asparagus rarebit

Grilled artichoke heart, truffled seasonal wild mushrooms, toasted brioche, quail egg

## Cold selection

### Meat

Brochette of Parma ham with kalamata olive and marinated artichoke

Peking duck pancakes with hoi sin sauce, spring onions and cucumber

Smoked chicken and mango filo with chervil

Duck liver parfait with port jelly on brioche

### Fish and shellfish

Seared peppered tuna loin, honey roast parsnip purée on olive crostini

Smoked salmon blinis with cream cheese and dill

Escabêche of red mullet

Spiced crayfish cocktail croustades

### Vegetarian

Crostini of goat's cheese mousse with basil and air dried tomato

Grilled baby vegetable and parmesan croustade, basil

Pesto marinated baby mozzarella, cherry tomato, rosemary skewer

Truffled asparagus tips, béarnaise sauce

Iced yellow tomato gazpacho shot, parmigiano reggiano

Filo basket of quails egg, spinach and vine tomato salsa

**Dessert**

Mini key lime pie with candied lime zests  
Chocolate and orange brownies  
Exotic fruit skewer, mango jelly and mint  
Chilled strawberry and balsamic shot  
Passion fruit profiteroles  
Pomegranate crème brûlée  
Fresh raspberry short breads

We request a minimum spend of £250.00 for the provision of canapés

## Bowl food

For advice on how many options to select please speak with one of our catering team who would be delighted to advise you

Please choose from the following bowl selection

3 bowls per person

£18.00 per person

5 bowls per person

£27.50 per person

Additional bowls are charged at £5.50 per bowl per person

### Hot items

Braised Colne valley lamb, herb and mascarpone polenta, grilled artichokes with a tarragon jus

Goulash of English beef, braised rice, smoked paprika, parsley

Baby Cumberland and Lincolnshire sausages, mustard mash and shallot red wine gravy

Free-range chicken fricassée, oyster mushrooms, tarragon and crushed new potatoes

Trottole pasta, creamed wild mushroom, baby mozzarella, tarragon, amaranth cress (v)

Spiced aubergine, tomato, sultanas, pine nuts, coriander, giant cous-cous (v)

Classic fish pie with smoked haddock, prawns and salmon, creamy mash topping

### Cold items

Shredded Gressingham duck, chilli and lime noodles, plum sauce and coriander

Poached salmon, pickled cucumber, ratte potato salad and watercress mousse

Classic seared tuna niçoise, soft boiled quail's eggs

Escabêche of mackerel, courgette spaghetti, pickled carrots and shallots

Crisp romaine lettuce, sun blush tomatoes, black olives, red onion, mint, feta cheese (v)

Goats cheese, pine nuts, roasted pumpkin and penne pasta, red pesto (v)

### Dessert

Pavlova and seasonal fruits

White chocolate mousse, almond shortbread, dark chocolate sauce

Bramley apple crumble, Tahitian vanilla ice-cream

Warm bread and butter pudding, candied orange and Grand Marnier soaked sultanas

# Seated dinner

## Three course meal

**£41.00 per person**

Please choose one item from each course that would be the most suitable for all your guests and an additional option for vegetarians if required

## Starter

White onion, thyme and cider soup, caramelised apples (v)  
Roasted pumpkin and carrot velouté, garlic truffle chantilly (v)

Terrine of Blythburgh ham knuckle, artichoke and capers, spiced plum chutney and pickles

Gressingham duck liver parfait, port jelly, celeriac remoulade and white truffle oil

Seared, citrus cured, salmon, baby beetroots, pea shoots, gribiche dressing

Seared loin of yellow fin tuna, black pepper glaze, soy marinated dai-kon and pickled vegetables (supplement £3.00 per person)

Portobello mushroom and Rosary goats cheese tart, rocket and pine nut salad, aged balsamic (v)

Cauliflower panna cotta, pickled beetroots, baby watercress, parmesan tuile (v)

## Mains

Braised English blade beef steak, horseradish mash, chantenay carrots, baby onions and red wine sauce

Pan-fried corn-fed chicken supreme, champ potato, fine beans, deep fried leeks, tarragon mustard sauce

Sautéed breast of Gressingham duck, herb and mascarpone polenta croute, curly kale, cherry brandy sauce

Poached salmon fillet, chive crushed potatoes, roasted carrots and salsify, vine tomato butter emulsion

Seared sea trout, horseradish rosti potato, fennel and watercress salad, beetroot and dill dressing

Roast supreme of sustainable cod, lobster bubble 'n squeak, mange tout and thermidor sauce (supplement £4.00 per person)

Smoked cheddar cheese, creamed leek and caramelised onion 'jalousie', wilted greens, carrot purée and pea shoots (v)

Spinach, ricotta and roasted butternut squash crepes, polenta croutons and hazelnut dressing (v)

Truffled trompette mushroom risotto, grilled artichoke hearts and parmesan fritters (v)

## Desserts

Dark chocolate tart, white chocolate chantilly, pistachios and raspberry crispies  
Golden syrup sponge, crème anglaise and Madagascan vanilla ice-cream  
Marbled white and dark chocolate cheesecake, strawberry sorbet  
White rum panna cotta, caramelised apple and almond shortbread

Why not add to your dinner with one of the following:

### Amuse bouche

£3.00 per person

Duck liver and port parfait, provençale tomato jelly and brioche croûtons  
Artichoke and truffle velouté with cured apple (v)  
Haddock Arbroath Smokie, fresh pea salad and lemon dressing

### Palate refresher (between courses)

£3.00 per person

Lemongrass and ginger sorbet with tarragon  
Green tea jelly shot with mint  
Granny smith apple sorbet with lychee soup

### After dinner

Selection of speciality teas, freshly brewed coffee served with  
Selection of petit fours  
Selection of jellies, fudge, Turkish delight and ginger pralines

£3.00 per person

£3.75 per person

# Wine selection

## Champagne and sparkling

Prosecco frizzante, Colli Trevigiani Enrico Bedin, Veneto, Italy <i>packed with fresh, ripe, apple and delicate melon flavours, crisp dry finish</i>		£ 24.50
Champagne Dericbourg, Cuvée de Reserve NV Brut, Pierry, France <i>supple and elegant, wonderful smoky depth, creamy texture and a deliciously long finish</i>		£ 29.50
Champagne Pannier Brut NV Selection, France <i>fine and delicate, a beautiful creamy balance, and a lingering elegant finish</i>		£ 38.50
Champagne Laurent Perrier NV Brut, France <i>clean and crisp yet soft lemon flavours, confident and very persuasive</i>		£ 51.50

## White wine

Cielo Sauvignon Blanc, Veneto, Italy, 2010 <i>dry, with crisp acidity and clean, grassy fruit flavours</i>	<b>Sauvignon Blanc</b>	£ 18.00
Pinot Grigio, 'Sentito', Venezia, 2010 <i>light and delicate with citrus tones and a refreshing hint of watermelon</i>	<b>Pinot Gris</b>	£ 20.50
<hr/>		
<b>RIBA recommends</b>		
Mas de la Source Reserve Blanc, France 2010 <i>aromatic and floral, with some complexity body and richness</i>	<b>Sauvignon Blanc</b>	£ 18.50
<hr/>		
Vaquero Unoaked, California, USA, 2009 <i>lovely weight of ripe chardonnay fruit and bursting with freshness</i>	<b>Chardonnay</b>	£ 22.50
Tempus, Central Valley, Chile, 2010 <i>classic lemon and lime characteristics with a fresh, zesty, finish</i>	<b>Sauvignon Blanc</b>	£ 18.50
Villa du Clos, Languedoc, France, 2009 <i>delightfully refreshing, packed with flavours of peach and apricot</i>	<b>Viognier</b>	£ 23.00
Château Pavillon de la Brie, Bordeaux, France, 2010 <i>refreshing with zesty lemon tones and a delicious hint of tangerines</i>	<b>Semillon/Sauvignon</b>	£ 22.50
Clarence River, Marlborough, New Zealand, 2011 <i>bright, vibrant and super refreshing palate of green apple, lime and gooseberry flavours</i>	<b>Sauvignon Blanc</b>	£ 25.50
Chablis, La Pierrelee, La Chablisienne, France, 2009 <i>as good as a Chablis gets - dry but flesh and fruity</i>	<b>Chardonnay</b>	£ 31.50
The War Horse, Stellenbosch, South Africa, 2011 <i>sensational, explosively refreshing and cleansing, a very versatile wine</i>	<b>Chenin Blanc</b>	£ 19.50
Lugana, Tenuta Roveglia, Lombardy, Italy, 2010 <i>a strong body, delicate fragrance and a refined bouquet</i>	<b>Trebbiano</b>	£ 26.50

## Rosé wine

Pinot Grigio Rosato 'Sentito', Italy, 2010 <i>refreshing with delicate nuances of ripe red fruit and a lovely crisp texture</i>	<b>Pinot Gris</b>	£ 18.50
Bastide de Trians Rose, Coteaux Varois, France, 2010 <i>abundance of white peach and strawberry fruit with a dry finish</i>	<b>Cinsault, Grenache</b>	£ 20.50

## Red wine

Rocca, Veneto, Italy, 2010 <i>fantastic purity of fruit, an ideal party wine over the coming season</i>	<b>Merlot</b>	£ 18.00
Arabella, Robertson, South Africa, 2010 <i>ripe redcurrant and blackberry fruit, finished with fine, soft tannin</i>	<b>Cabernet Sauvignon</b>	£ 19.50

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### **RIBA recommends**

Mas de la Source Reserve Rouge, France, 2010 <i>well balanced and medium bodied red with plum flavours</i>	<b>Merlot</b>	£ 18.50
Lacrimus Rioja, Bodegas Sendero Royal, 2009/10 <i>smooth and silky on the palate with spiced berry fruits on the finish</i>	<b>Tempranillo</b>	£ 23.50
Tempus, Central Valley, Chile, 2010 <i>supple and succulent with a silky palate of dark plum and blackcurrant spice</i>	<b>Merlot</b>	£ 18.50
Montepulciano d'Abruzzo, Moncaro, Italy, 2009 <i>fruity and juicy brambly fruit throughout with soft and ripe tannins</i>	<b>Montepulciano</b>	£ 21.50
La Chamiza, Pola Amateur, Mendoza, Argentina, 2010 <i>black fruit and silky spice give way to black cherries, and dark chocolate</i>	<b>Malbec</b>	£ 22.50
Castle Rock, Mendocino, California, USA, 2009 <i>black cherry, gorgeous fruit, beautifully voluptuous textures</i>	<b>Pinot Noir</b>	£ 29.50
Terrafina Chianti Superiore, Italy, 2009 <i>pure, refreshing Chianti superiore of serious structure, depth and complexity</i>	<b>Sangiovese</b>	£ 26.50
Côtes du Rhône-Villages, Sablet, France, 2007 <i>despite it's depth of dark fruit flavour, the sablet is impeccably fresh and balanced</i>	<b>Grenache/Syrah</b>	£ 23.50
Morgon, Pavillon des Perrets, Beaujolais, 2010 <i>smoky cherries and fleshy black plums</i>	<b>Gamay</b>	£ 25.00

# Catering terms and conditions

All our dishes are prepared on the premises using fresh ingredients. The menus are intended to offer a wide range of options; however we will be pleased to discuss your individual requirements in order to design a menu to suit your taste.

(v) – Denotes dishes suitable for vegetarians, if your delegates have any special dietary requirements including allergies please bring this to our attention when making your booking. We cannot guarantee that all products are free of nuts. We will cater for any special diets or vegetarian meals on request, at no extra charge.

## General

- All advertised prices are exclusive of vat at the current rate. All prices include our standard equipment and linen. However, we can provide a variety of styles and colours to suit all tastes, as well as unusual equipment for special occasions. Additional items will be quoted for separately including required linen for registration desks and exhibition tables.
- We can provide bar services for any party within the normal licensing hours.
- When booking lunch in the restaurant, a £3.00 per person administration fee will be charged for the transferring of the restaurant bill onto the room invoice. The payment of the restaurant bill can be settled within the restaurant directly after the lunch in order to avoid this administration fee.
- Bookings that require jugs of tap water will be charged at £0.50 per person to cover jug hire, glass washing and labour.
- We will endeavour to provide you with your chosen wine, however if a particular vintage is unavailable we will substitute it with the next available vintage or a wine of similar value and style. Should you wish to provide your own wines we will make a charge of £11.00 per 70cl or 75cl bottle of wine, £18.00 per 70cl or 75cl bottle of champagne, sparkling wine or prosecco, spirits and liqueur at £38.00 per bottle, £2.00 per beer or lager and £1.00 for soft drinks (180ml).
- Unless prior agreement is reached, a charge of £35.00 will be made for any member of staff working later than 23:00 hours and therefore unable to take the last reasonable and safe means of transport home, thus having to take a taxi. For events held on Sundays or Bank Holiday an additional charge of 15% of the total staff costs will be added to your bill.
- Should your event be more than 30 minutes late in starting or continue for 30 minutes later than planned we may have to make an additional charge to cover the increased staffing costs.
- For conferences and meetings when timings are stipulated, we will endeavour to deliver refreshments up to 15 minutes prior to the original requested time.
- All our prices include what we believe to be a suitable number of staff to provide a first class service. If however you have any special requests there may be additional staffing charges so please contact us and we will be happy to discuss these with you.
- For conference bookings and meetings where a fork or a finger buffet luncheon is booked, a charge of £4.50 per guest will be added should you require table service and dinner settings to be laid for your guests.
- Our quotations are based on the number of guests that are confirmed to us at the time of quotation. Any variance in these numbers may result in a change of price. All final catering requirements should be confirmed to the catering manager no later than 5 working days prior to the function.
- Final numbers of guests must be confirmed with us no later than 12.00 noon, 5 working days in advance of the function. Final costs will be based on this figure. However in many cases we are able to cater for slight changes in numbers up to 48 hours before the event. Please note we cannot accept responsibility for messages left with a third party.
- We require ten working days notice for a cancellation in order to avoid any cancellation fees. Thereafter clients will be charged as follow: a fee of 25% on all food and beverage or other costs incurred applies for cancellation within six to ten days; a fee of 50% on all food and beverage or other costs incurred applies for cancellation within three to five days. Cancellation within 72 hours of the function will be charged at full price.
- Clients are not allowed to bring in their own food or drink.