

christmas menus for RIBA venues

index

canapés	page 1
dinner menu	page 2
fork buffet menu	page 4
bowl food	page 5
drinks packages	page 6

contact details

catering office	020 7307 3747	catering@inst.riba.org
venues office	020 7307 3888	venues@inst.riba.org
website		www.ribavenues.com

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.

final numbers are required 5 working days in advance.

we believe strongly in sourcing the freshest, seasonal produce from local quality suppliers, we use british produce wherever possible, both to support british farmers and to keep our food miles and carbon footprint to a minimum.

all of the fish that we buy is from sustainable stock and we never knowingly use battery farmed chicken or GM ingredients.

christmas canapés

ideal for drink receptions (price per person)

please note that the cost represents one of each chosen canapé for every guest

4 canapés per person	£14.50
6 canapés per person	£20.50
8 canapés per person	£24.50
10 canapés per person	£28.50
12 canapés per person	£32.50

please select from the following

turkey roulade, cranberry and orange
 vodka cured salmon, dill and filo pastry
 venison and sweet potato pie
 tiger prawn and spicy sausage skewer, lime and garlic
 smoked haddock and salmon fishcake, sauce gribiche
 cumberland sausage and apple toad in the hole
 duck liver parfait, port jelly, brioche
 lemon and tarragon corn-fed chicken brochettes, choron dip
 cray fish and avocado croustade
 seared peppered tuna loin, parsnip purée, olive crostini

cornish brie and chive croquettes , garlic and saffron mayo (v)
 root vegetable shepherds pie, mature cheddar mash (v)
 sussex blue rarebit, port poached pear, chervil (v)
 butternut squash shot, white truffle essence (v)

mini mince pies
 cranberry ice cream coated in white chocolate
 chocolate and orange brownies
 crème brûlée spoon

for receptions lasting longer than two hours we would advise that a substantial meal such as bowl food or a fork buffet would need to be ordered.

christmas dinner menu

2 courses (only available as a lunch option)

£ 35.00 per person

3 courses

£ 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.

starters

white onion thyme and cider soup, caramelised apples	(v)
roast pumpkin and carrot velouté, garlic truffle chantilly	(v)
honey roasted parsnip and chestnut soup, shaved chestnuts	(v)
leek and potato velouté, smoked finnan haddock, soft poached quail egg	
game terrine, cured ham, mulled wine poached pear, apricot chutney	
gressingham duck liver parfait, port jelly, celeriac remoulade, truffle oil	
grilled red snapper, spaghetti of courgettes, smoked paprika dressing, fennel and micro cress salad	
severn and wye smoked salmon, crayfish and lime crème fraiche, avruga caviar	
portabello mushroom and roseary goats cheese tart, rocket and pine nut salad	(v)
carpaccio of grilled mediterranean vegetables, parmesan basket of spiced	
flageolet beans, vine cherry tomato dressing	(v)

main courses

roast norfolk turkey, pork and cranberry stuffing, chateau potatoes, sprout tops and chestnuts	
pan-roast haunch of venison, smoked mash, green beans, celeriac, port jus	
aged fillet of hereford beef, honey glazed parsnips, thyme potato fondant, spinach and red wine sauce	
guinea fowl supreme, braised red cabbage, golden raisins, dauphinoise potato, game jus	
poached organic salmon fillet, smoked salmon bubble and squeak, hollandaise sauce and chives	
seared sea trout, horseradish rosti potato, crispy capers, black cabbage, beetroot vinaigrette	
pan-fried fillet of sea bream, fine herb crushed potatoes, jerusalem artichoke purée, citrus butter	
smoked cheddar cheese, creamed leek and caramelised onion jalousie, wilted greens and carrot purée	(v)
spinach, ricotta and roast butternut squash crêpes, polenta croutons and hazelnut dressing	(v)
truffled trompette mushroom risotto, grilled artichoke hearts, parmesan fritters	(v)

desserts

traditional christmas pudding with blood orange anglaise and cognac butter
spiced poached pear tatin, caramel sauce and vanilla cream
dark chocolate tart, white chocolate chantilly, pistachios and raspberry crispies
pomegranate crème brûlée, hazelnut and dried cranberry biscotti
white rum panna cotta, caramelised apple and almond shortbread
selection of british cheeses, oatcakes, grapes and chutney

all menus served with tea/coffee and miniature mince pies

we can also supplement your menu selection with an intermediate course such as soups, sorbet, cheese, etc. - please enquire for further details

christmas fork buffet

fork buffet menu (minimum 50 people)

£34.50 per person

main dishes

choose two from the following

traditional roast norfolk turkey, stuffing and trimmings

game pie, glazed baby onions and mushrooms

honey and mustard glazed bacon loin

poached dorset plaice, mussel and saffron broth

baked salmon supreme, black cabbage and dill butter

rainbow trout, toasted almonds, atlantic prawns and brown butter

goats cheese and spinach filo baskets, onion marmalade (v)

root vegetable and mature cheddar cheese gratin, tomato and herbs (v)

sides

choose two from the following

roast chateau potatoes

new potatoes, fine herbs

mash potato, scallions

mixed pepper rice, coriander

caesar salad

vegetables

choose two from the following

roasted root vegetables, honey glaze

brussels sprouts, sautéed chestnuts

braised red cabbage, orange and raisins

creamed savoy cabbage, smoked bacon

steamed seasonal vegetables

desserts

choose one from the following

traditional christmas pudding, brandy cream

rum and raisin bread and butter pudding

dark chocolate tart, mascarpone and praline

profiteroles, chocolate orange sauce

an additional charge of £3.50 per person will be incurred for a seated buffet option

christmas bowl food

bowl food is a unique food service that offers mini main courses easily eaten with a fork and served in small china bowls making it a flexible and fun alternative

bowl food menu (minimum 30 people)

selection of four main items and one dessert	£26.00 per person
selection of four main items and two desserts	£30.00 per person
selection of five main items and one dessert	£32.50 per person
selection of five main items and two desserts	£36.50 per person

any additional selection will be charged at £5.50 per bowl

hot

roast bronze turkey, sage fondant potato, seasonal vegetables, trimmings
 seared scottish red trout, crayfish, pine nuts, beetroot, dill
 honey glazed bacon loin, mustard mash, savoy cabbage, parsley sauce
 braised beef bourguignon, buttered tagliatelle, chantenay carrots, chervil
 root vegetable shepherds pie, mature cheddar mash, chives (v)
 parsnip and chestnut risotto, waterloo cheese, soft herbs (v)

cold

lemon confit organic salmon, roasted squash, pickled salsify, tarragon
 smoked gressingham duck, conference pear, fine leaves, walnut dressing
 smoked mackerel rilette, bulgar wheat, pickled cucumber, preserved lemon
 red snapper escabeche, courgette spaghetti, smoked paprika, coriander
 pumpkin and sage penne pasta, rocket, plum tomato vinaigrette (v)
 rosary goats cheese, pickled leeks, ratte potatoes, pomegranate (v)

dessert

christmas pudding, brandy butter, grand marnier anglaise
 baileys dark chocolate mousse, almond shortbread, white chocolate sauce
 lemon and lime cheesecake, candied walnuts
 bramley apple and cinnamon crumble, madagascan vanilla ice cream

drinks

winter celebration - £19.50 per guest

glass of cinnamon sparkling wine on arrival
half a bottle of house wine per guest
glass of mulled wine, served with the dessert

christmas classics - £ 29.50 per guest

glass of champagne on arrival
half a bottle of house wine per guest
after dinner selection of fine port, brandy and scotch whisky (2 glasses per guest)

santa's fiesta - £ 47.50 per guest

2 glasses of Christmas punch on arrival
half a bottle of house wine per guest
after dinner selection of Christmas cocktails and shots (4 drinks per guest)

cocktails

the poinsettia (champagne, triple sec, cranberry juice)

rudolph the red nose reindeer (light rum, lemon juice, grenadine)

christmas cosmopolitan (cointreau, cranberry juice, fresh lime juice, vodka)

santa's delight (irish whiskey, freshly squeezed lime juice, soda water, grenadine)

christmas champagne cocktail (sparkling wine, cointreau, orange flavoured vodka, sugar cube)

shots

angels kiss (peach snaps, banana liqueur, southern comfort)

the grinch (crème de menthe, grenadine, irish cream)

happy hogmanay (crème de cacao, drambuie)

christmas in a cup (lemon juice, sugar, cranberry juice, orange juice, tea cloves, light rum)