

non-offensive menus 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. Final numbers are required 5 working days in advance.

contact details

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

please note:

- All prices are subject to vat at the current rate.
- (v) Denotes dishes suitable for vegetarians.
- If you have any special dietary requirements including allergies please bring this to our attention when making your booking.
- Some dishes may contain traces of nuts.
- We will cater for any special diets or vegetarian meals on request, at no extra charge.
- For full terms and conditions please refer to our booking form and catering notes.

canapés

ideal for drink receptions

drinks party canapé menu

£12.00 per person

hot

artichoke and pecorino arancini with smoked salt and garlic dressing (v)
haddock and chive croquette with tartare sauce

cold

crostini of goats cheese mousse with basil and air dried tomato (v)
smoked salmon blinis with cream cheese and dill

canapé party menu

£18.00 per person

hot

sautéed leek and stilton tart with red onion marmalade (v)
aromatic spiced lemon sole tempura with spicy tartare dipping sauce
new potatoes with soured cream chives and avruga caviar

cold

mini open sandwich of yellow fin tuna, wasabi mayonnaise and char grilled asparagus
baby aubergine and baba ganoush pitta with poppy seed (v)
smoked trout on rye with caper and spiced beetroot puree

VIP canapé party menu

£30.00 per person

hot

stuffed chestnut mushroom with gorgonzola and sage (v)
butternut squash shot with seasonal truffle (v)
polenta with char grilled red pepper and rocket salad pesto (v)
steamed halibut dumplings with coriander
smoked mackerel arancini with smoked salt and garlic dressing

cold

smoked trout on rye with caper and spiced beetroot puree
gravadlax of salmon, tobiko and lime dressing
pickled moolis and cucumber maki roll (v)
oxford blue cheese mousse with date chutney (v)
roasted vine cherry tomato on ciabatta with basil jelly (v)

sweet

caramel mousse with coffee foam in an espresso cup
mini lemon meringue with candied lemon

dinner menu

dinner menu

£ 39.00 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 (* £2.00 supplement)

leek and potato velouté with smoked finnan haddock and soft poached quail's egg
marinated mozzarella on tomato fine tart with rocket pistou and caramelised red onion (v)
seared loin of yellow fin tuna with a pepper glaze, soy marinated moolis and crisp salad
terrine of capricorn goats cheese with pickled wild mushrooms and artichoke crostini (v)
steamed cold asparagus with confit shallot-caper dressing and fine leaves *

main course (* £4.00 supplement)

pan fried supreme of cod, creamed savoy cabbage and braised baby onions with thyme
beurre blanc

poached supreme of organic salmon with roasted balsamic beetroots and braised potato
with roasted garlic with lemon and dill sauce

pan fried fillet of sea bream on olive crushed potatoes with saffron dressing and pickled
cucumber

roast supreme of halibut with confit potatoes, roasted dutch finger carrots and white
wine sauce *

polenta and aubergine tian with baba ganoush, basil tomato coulis(v)

sweet potato gratin with marinated mozzarella, rocket pistou and mixed seasonal leaves (v)

fine tart of roasted cepes with braised shallots and celeriac foam (v)

spinach and ricotta crepe with creamed leeks and walnut dressing(v)

dessert

fine tart of granny smith apple with vanilla ice cream

pineapple carpaccio with passion fruit sorbet, shaved coconut and lime syrup

mascarpone cheese cake with raspberry compote and butterscotch tuille

hazelnut parfait and baileys ice cream

white chocolate mousse with sugared filo, salted caramel and walnut dacquoise

half sized portions of your chosen menu can be provided for children under the age of 15 at a charge of £29 per person

children's menu (for under 15s)

children's menu

£ 17.50 per person

starter

carrot and coriander soup (v)

mature cheddar and mushroom quiche (v)

spiced salmon or vegetable fajitas with sour cream and guacamole

tomato and basil pizza bites (v)

mains courses

mushroom risotto with thyme and rocket (v)

penne pasta with provençal sauce (v)

breaded haddock fillet with chips with fresh peas and tartare sauce

desserts

chocolate sundae surprise

vanilla pannacotta with raspberry coulis

strawberry jelly and marshmallows

selection of ice cream

fresh fruit plate

non offensive buffet menu (max 160 persons)

£35.00 per person

please choose from the following :

one starter – served at the table (if you select a dish unsuitable for vegetarians please also select a vegetarian alternative)

three main courses (including one or more vegetarian options if required for your guests)

two sides

one dessert - served at the table

(*£2.00 supplement)

starters

leek and potato velouté with smoked finnan haddock and soft poached quail's egg

seared loin of yellow fin tuna with a pepper glaze, soy marinated moolis and crisp salad *

terrines of capricorn goats cheese with pickled wild mushrooms and artichoke crostini (v)

butternut squash pannacotta with soured root shavings and whole grain garlic toast (v)

steamed cold asparagus with confit shallot, fine leaves and caper dressing (v)

marinated mozzarella and tomato fine tart with rocket pistou and caramelised red onion (v)

mains

pan fried fillet of sea bream with olive crushed potatoes and roasted provençal vegetables

poached salmon supreme with dill

poached haddock with sea kale, poached egg and mornay sauce

sole and salmon mousse paupiette with a white wine velouté

spinach and ricotta lasagne with nutmeg (v)

goats cheese, sunblushed tomatoes and caramelised red onion rigatoni (v)

sides

roasted beetroots and carrots with caraway seeds

steamed mixed vegetables

roasted courgettes and aubergines with parsley pistou

cauliflower gratin

roasted potatoes with thyme

steamed new potatoes with tarragon butter

moroccan style couscous with coriander and dried apricots

dauphinoise potatoes

desserts

fine tart of granny smith apple with vanilla ice cream

pineapple carpaccio with passion fruit sorbet, shaved coconut and lime syrup

mascarpone cheese cake with raspberry compote and butterscotch tuille

hazelnut parfait and baileys ice cream

raspberry crème brulee with cinnamon shortbread and macaroon

dark chocolate torte with salted caramel ice cream and chocolate nougatine

white chocolate mousse with sugared filo, salted caramel and walnut dacquoise

iced lemon soufflé with mixed berry compote and sugared filo

bar list

reception drinks

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| mimosa (<i>champagne and orange juice</i>) | £4.15 per glass |
| bellini (<i>champagne and peach juice</i>) | £4.15 per glass |
| rossini (<i>champagne and raspberries</i>) | £4.15 per glass |
| kir royal (<i>champagne and crème de cassis</i>) | £4.15 per glass |
| pimms | £20.50 per jug |
| sangria | £20.50 per jug |

fruit coolers

£4.50 per glass

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| crushed mint (<i>apple juice, elderflower cordial, fresh mint, sparkling water</i>) |
| honey lemonade (<i>soda water, lemon juice, honey</i>) |
| elderflower water (<i>sparkling water, elderflower cordial</i>) |

alcoholic cocktails

£5.50 per glass

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| bloody mary/bloody maria <i>(vodka/tequila with worcestershire sauce, lemon juice, black pepper, salt, and tomato juice)</i> |
| cosmopolitan/strawberry cosmopolitan <i>(citrus vodka, cointreau, lime juice and cranberry; served straight up with a flamed orange zest and crushed strawberries (optional))</i> |
| cuba libre <i>(combination of light rum, fresh lime juice and coca cola)</i> |
| daiquiri <i>(light rum shaken with fresh lime juice and sugar syrup; flavours include strawberry, raspberry, apple, peach and pear, please ask for other flavours)</i> |
| gin fizz <i>(gin with lemon juice, sugar syrup and soda; beautiful with crushed blueberries)</i> |

mai tai

(goslings rum, combined with orange curacao, fresh pineapple juice, lime and a suggestion of almond)

margarita

(tequila, shaken with cointreau, lime juice and a dash of sugar syrup; served with/without a salted rim, straight up, or on the rocks)

martini

(vodka/ gin stirred gently with ice and a whisper of vermouth, served up with a lemon twist or olives)

mojito

(a refreshing combination of light rum with fresh mint leaves, lime wedges, sugar, topped with soda)

non-alcoholic cocktails**£5.00 per glass**

virgin sea breeze

(cranberry juice, grapefruit juice)

orange velvet

(cream, pineapple juice, orange juice)

rose de mai

(cream, crushed ice, pineapple juice, raspberry juice)

apello

(orange juice, grapefruit juice, apple juice, maraschino juice)

bloody driver

(tomato juice, lime juice, orange juice, sparkling water)

tomato tang

(tomato juice, lemon juice, celery salt)

apple mojito

(cloudy apple juice poured over crushed lime wedges with ice and fresh mint)

alcoholic beverages

bottled beer (beck's, peroni, budvar)

£ 3.95 per bottle

selection on fine spirits with mixer

£ 4.50 per 2.5cl