

MENU

October 2023 – March 2024



THE
ROYAL
SOCIETY

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Events at the Royal Society

We pride ourselves on our ability to deliver your event to the highest standards, aiming to exceed expectations with our innovation and presentation.

Together with our food service provider, CH&CO, we design, plan and cater for all events with attention to detail, ingenuity and imagination. Our menus have been created with a focus on seasonal ingredients, sourced from local and UK suppliers where possible.

If you would like a bespoke menu created for your event, please contact our Conference Services team to discuss your requirements.

Conference Services team:

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Allergen information

Throughout this menu, we provide information on 14 allergens:

Celery	Molluscs
Crustaceans	Mustard
Egg	Nuts
Fish	Peanuts
Gluten	Sesame
Lupin	Soybean
Milk	Sulphur Dioxide

Whilst we endeavour to prevent cross-contamination, we are unable to guarantee this has not occurred; we therefore encourage you to let us know if your guests have food allergies or intolerances, so we can better cater for your needs.

We are happy to provide further detail on ingredients and how they are handled to allow you make an informed decision as to whether dishes are suitable.

If you require more information, please contact our Conference Services team.

Please note that prices listed within this pack do not include VAT. In the event that a product is unavailable, it will be replaced with a similar alternative. Minimum and maximum numbers apply according to the room booked. Terms and conditions apply. Subject to availability.

CH&CO and sustainability

CH&CO believe in taking a sustainable approach to the sourcing, preparation and presentation of dishes to ensure their food fuels the body and makes people feel good.

Their approach has been recognised by the Sustainable Restaurant Association (SRA), who awarded them the top level three star rating in 2018. This rating was extended and maintained through to the end of 2022 and there is commitment for it to be retained in 2023.

CH&CO's objectives are to reduce the environmental impact of our UK supply chain. They focus on responsible sourcing of all ingredients, with the aim of consolidating the product lines available from their suppliers and making delivery to their sites more sustainable.

Other measures include reducing their delivery miles and minimising our waste to landfill.

Net zero

CH&CO are committed to reaching net zero across their scope 1, 2 and 3 emissions. CH&CO will deliver a minimum 90% absolute reduction in scope 1 and 2 emissions by 2030, with any residual emissions addressed with carbon removal projects. CH&CO aim to achieve net zero by 2040 at the very latest.

Food waste

CH&CO have partnered with the Waste and Resources Action Programme (WRAP) to undertake their Food Waste Reduction Roadmap. To facilitate this they have been piloting a Food Waste Monitoring system across the business. They have conducted two rounds of pilots so far in the last year which has helped to measure and establish a baseline for their WRAP roadmap commitments.

Free-range eggs

CH&CO are dedicated to sourcing shell eggs and egg products responsibly and are committed to buying cage-free eggs produced under the British-Lion scheme.

They received recognition in the form of a Good Egg Award, an acknowledgement of CH&CO's commitment to end the use of cages for laying hens by 2025.

Fish and seafood

CH&CO work to a responsible seafood sourcing strategy. CH&CO suppliers must only source fish from fisheries or farmed aquaculture operations that are responsibly managed.

CH&CO recognise a number of independent third parties standards for wild caught fish including the Marine Conservation Society.

All products, which are rated 5 (fishes avoid) from the Good Fish Guide, have been eliminated.

CH&CO are members of the Responsible Fishing Scheme (RFS). The scheme has been developed to raise standards in the catching sector, enabling those within the seafood supply chain to demonstrate their commitment to the responsible sourcing of seafood. The RFS is the only global standard that audits compliance on board fishing vessels, including ethical and welfare criteria.

To learn more about their sustainability focused initiatives, please request a copy of the CH&CO Planet Report from the Royal Society's Conferencing team.



London larder

CH&CO have selected local suppliers to be their partners, forming their London larder. Their commitment to quality is unmatched and their products give our menus a sense of place reflecting our London heritage and base.



Paxton & Whitfield has been a high profile family business for over 225 years, starting when Sam Cullum set up a cheese stall in Aldwych market. Their reputation culminated in 1850, with the honour of being appointed cheesemonger to Her Majesty Queen Victoria. The company supports small excellent quality suppliers, keeping local traditions alive.

JAMES KNIGHT

OF MAYFAIR

James Knight of Mayfair have been providing the highest quality, coastal fresh fish to the population of London & the South for over 100 years. Their products tell a story of good fishing, sustainability and aquaculture practice, and their products are never artificially treated or excessively handled as this undermines quality and freshness.



Award-winning charcuterie specialists producing a delicious range of high-quality cured meats, sustainably sourced from a small number of British farmers who share their values of taste, quality, and commitment to the highest animal welfare. This includes pork and beef from traditional British breeds, lamb, Yorkshire Mangalitza, and British Wagyu.



H. FORMAN & SON

Set up in 1905 in the East End, by Lance Forman's great-grandfather, Aaron 'Harry' Forman with his son, Louis. Quality and flavour always come first; the very freshest ingredients are prepared to order. Wild and farmed salmon arrive in our smokehouse within 48 hours of being harvested in Scottish lochs or 24 hours of being netted in British rivers.

Hampshire



Home to the largest UK herd of Water Buffalo, grazing freely on a blend of herbs, grasses and clovers, producing nutrient-rich, sweet and fragrant milk. Best known for Organic Buffalo Mozzarella and delicious Buffalomi – a halloumi style cheese. Other produce includes ice cream, black pudding and biodynamic sparkling wines.



Independent, family-run butcher established in 1972 supplying the best British meats rating highly in provenance, welfare, and flavour. Suppliers are mainly small farms rearing free-range native breeds, whose natural diets and slow growth produce excellent marbling and fat content, and a depth of flavour.



BRINDISA

Founded by Monika Linton, in 1988, convinced that foods she loved in Spain deserve a wider audience. Brindisa comes from the word 'brindis', to raise one's glass in a toast, and their work has been to toast and celebrate the varied cultures, landscapes and above all the exceptional foods of Spain.

PAUL RHODES BAKERY

— THE ART OF BAKING —

Founded in 2003, Paul Rhodes Bakery is one of the leading independent bakeries in London, specialising in handcrafted breads and pastries, all made using the finest ingredients and traditional techniques. A 'back to basics' approach ensures an even greater emphasis on provenance and true artisanal production and sustains independent UK farmers.

forager — Kent

Pioneer in the Wild Food Renaissance, Miles Irving is an internationally renowned wild food expert, author, and public speaker. Forager Ltd. has become the country's best known wild food purveyor holding fast to its founding values of harvesting the highest quality wild produce always sustainably harvested with deep environmental consciousness.



Breakfast

Our breakfasts are served with Fairtrade and Rainforest Alliance certified coffee and a selection of classic, fruit and herbal teas*.

Classic breakfast buffet

Croissants and pastries, fruit yoghurt, honey and granola pots, plate of seasonal cut fruits and a full English breakfast: Sussex white rare breed pork Cumberland sausage, Sussex sweet-cured bacon, slow-roast vine tomato, free-range scrambled eggs, hash browns and grilled portobello mushrooms.
Egg, milk, soya, sulphur dioxide, wheat

£24.50 per person

Continental breakfast

Sweet pastries and artisan breads, a selection of charcuterie and cheeses, Greek yoghurt with fruit compote, seasonal sliced fruits.
Egg, lupin, milk, soya, wheat

£23 per person

Healthy breakfast (vegetarian)

Chilled shot of fresh fruit smoothie and fruit juice, Greek yoghurt with granola and Little Hyde Farm honey, low-fat muffins, muesli bar.
Egg, milk, wheat

£19.95 per person

Vegan breakfast buffet (vegan)

Sliced breads, coconut yoghurt, granola, seasonal cut fruits and a full vegan English breakfast: sausage, scrambled tofu, chestnut mushroom, grilled tomato, baked beans, and hash browns.
Soya, wheat

£19.95 per person

Large butties*

Bacon
Wheat

Cold smoked salmon
Fish, wheat

Pure pork sausages
Wheat

Scrambled tofu and roast mushroom
Soya, wheat

Scrambled egg and field mushroom
Egg, fish, milk, wheat

£7.25 each

Individual vegan breakfast bites* (vegan)

Whipped avocado yoghurt, chilli and cashew
Cashew nuts, oats, wheat

Fried beans and tortilla soldiers
Soya, wheat

Pulled oat 'sausage' buns
mustard, oats, soya, wheat

Turmeric and baobab shots
N/A

Banana and maca quinoa muesli
Oats, soya, wheat

Scrambled tofu, mushroom and mushroom ketchup
Soya

Coconut yoghurt, blueberry and puffed buckwheat
Wheat

Bran, apple and camelina seed muffin
Soya, sulphur dioxide, wheat

£3.95 per person

* Please order tea and coffee separately for large butties and individual breakfast bites



Breaks

Our tea and coffee packages include a selection of classic, fruit and herbal teas, and Fairtrade and Rainforest Alliance certified coffee.

Coffee and tea with biscuits

Egg, milk, wheat

£4.75 per person

Coffee and tea with pastries

Egg, hazelnuts, milk, wheat

£6.25 per person

Fresh mint and ginger herbal infusion

Upgrade your tea break with your choice of fresh herbal infusions from our own herbal garden.

£2.95 per person

Continuous tea and coffee

Coffee and tea refilled three times throughout the day, with two servings of biscuits and one of home-made cake bites.

Egg, milk, wheat

£19.95 per person

Morning tea and coffee

Coffee and tea served with a selection of three pastries and cakes, such as almond croissants, cranberry and pear loaf, lemon or chocolate muffins.

Egg, lupin, milk, tree nuts, wheat

£12.95 per person

Break refreshments

Still and sparkling Vivreau water

£3.25 (750 ml)

Pressed Suffolk apple juice

£11.95 per litre

Freshly squeezed orange juice

£15.95 per litre

Cranberry juice

£7.25 per litre

Home-made lemonade

£11.95 per litre

Sparkling elderflower

£9.95 per litre

Soft drinks

£2.95 per 350ml can

Smoothies

Seasonal smoothies

Allergens available on request

£4.95

Energy shot

£2.95



Seasonal water

Still water infused with seasonal fruits and herbs (approximately 6 litres).

£19.95

Vegan afternoon tea (vegan)

Coffee and tea, Selection of finger sandwiches, scones and jam, lemon cake, chocolate mousse and macaroons.

Almond nuts, soya, wheat

£19.95 per person

Cream tea

Coffee and tea, home-made fruit scones with clotted cream and English preserves, traditional teatime treats such as Battenberg cake, Royal Society fruit cake, Victoria sandwich or butterfly cakes.

Egg, milk, tree nuts, wheat

£16.75 per person

Afternoon tea

Coffee and tea, homemade fruit scones with clotted cream and preserves, finger sandwiches, and traditional teatime treats such as Battenberg cake, Royal Society fruit cake, Victoria sandwich or butterfly cakes.

Egg, milk, tree nuts, wheat

£22 per person

Royal Society cream tea

A journey through the world of molecular gastronomy including fruit caviar, aerated chocolate, hot and cold sorbet cones and fizzy mousses, all finished by one of our chefs in front of your guests. Served with a selection of herbal teas and freshly brewed coffee.

Menu changes according to the season and allergens will be given close to event date

£28.95 per person

Add some fruit

Platter of sliced fruit.

£35.25 (10 people)

Bowl of seasonal whole fruit.

£29.95 (10 people)

Sweet bites

Three homemade cake bites and sweet treats.

Allergens available on request

£11 per person

Individual cake bites or sweet treats.

£3.75 per person



Non-alcoholic cocktails

To add some variation to the soft drinks you serve, why not consider some of our freshly prepared non-alcoholic cocktails.

£11.95 per jug

Sting of the bee

Honey, lemon and ginger cordial, lime juice and soda water topped with fresh mint leaves.

Apple cart

Cloudy apple juice, lime juice and elderflower cordial.

Virgin mule

Fresh lemon juice with homemade ginger beer.

Pomegranate calmer

Watermelon flesh blended with pomegranates and fresh raspberries.

English garden

Cucumber blended with fresh basil, elderflower cordial and cloudy apple juice.





Working lunches

Grilled burger lunch

Brioche-style sesame bun with your choice of filling and side dishes. Can be served as a buffet or individually plated.

Please choose one burger and two sides from the following categories for the whole group.

£26.95 per person

Chicken burger

Egg, milk, sulphur dioxide, wheat

Pollock burger

Egg, fish, milk, sulphur dioxide, wheat

Vegan burger

Sesame, sulphur dioxide, wheat

Beef burger

Egg, milk, sulphur dioxide, wheat

Veggie burger

Egg, milk, sulphur dioxide, wheat

Side dishes

Allergens available on request

Sweet potato fries

Triple cooked chips

Grilled vegetables

Roasted new potatoes

Garden salad

Spiced red cabbage slaw

Sesame, soya, sulphur dioxide

Tomato, red onion and goats cheese.

Milk, sulphur dioxide

Harissa couscous with pomegranate and orange.

Mustard, wheat

Deluxe sandwich lunch

A variety of deli-style sandwiches on a selection of artisan breads and tortilla wraps, with a mix of meat, fish and vegetarian fillings (unless otherwise requested). Served with three seasonal salads, Piper's crisps, rice crackers or crisp breads and seasonal sliced fruit.

Egg, milk, wheat

£23.95 per person

Cheese platter

A selection of four British cheeses, quince, celery, grapes and biscuits.

Milk, wheat

£99.95 (10 people)

Lunch add-ons

Soup of the day

Allergens available on request

£4.95 per person

Savoury and sweet bites

Allergens available on request

£3.75 per item

Choose one item from the finger buffet selection – see page 11 for details.



Bao buns

A whole meal presented in beautiful individual boxes, perfect for lunch meetings.

Steamed bao bun, with a choice of one of the following fillings, served with kimchi salad, grilled vegetable skewer, grass jelly and fruit.

Please choose one of the following options for the whole group.

£29.95 per person

Duck

Sesame, soya, sulphur dioxide, wheat

Pork

Sesame, soya, sulphur dioxide, wheat

Market fish

Sesame, soya, sulphur dioxide, wheat

Jackfruit

Sesame, soya, sulphur dioxide, wheat

Chef's choice

For fewer than 10 guests. Our chef will choose the dishes based on seasonal ingredients.

Allergens available on request





Indoor picnic

Try our new addition; the indoor picnic lunch. An alternative to the standard cold buffet, the picnic includes the following tasty items:

£27.95 per person

Filled rustic baguette

Egg, milk, wheat

Scotch egg

Egg, milk, sulphur dioxide, wheat

Sausage roll

Egg, sulphur dioxide, wheat

Quiche

Egg, milk, wheat

Savoury scones

Egg, milk, wheat

Seasonal salads

Sulphur dioxide

Cold cuts

Allergens available on request

Dessert pots

Allergens available on request

Cheese and biscuits

Milk, wheat





Finger buffet

Deli-style sandwiches and wraps with a selection of meat, fish and vegetarian fillings (unless otherwise requested), with an assortment of bites.

Tailor-made

Choose six items from the following finger buffet choices.

£30.95 per person

Vegan

Crispy truffle rice

N/A

Tomato and chilli arancini

Soya, sulphur dioxide, wheat

Baba ganoush lavroche cracker

Sesame, wheat

Basil tofu and roast vegetable skewer

Soya

Polenta chips and chilli jam

Sulphur dioxide

Crudités and beetroot hummus

Sesame

Walnut and pickled mushroom tart

Soya, sulphur dioxide, walnuts, wheat

Chickpea and sun-dried tomato bruschetta

Sulphur dioxide, wheat

Cauliflower bites and dip

Sesame, sulphur dioxide, wheat

Vegetarian

Greek style cheese, olive and tomato tart

Milk, sulphur dioxide, wheat

Wild mushroom tart

Egg, milk, soya, wheat

Tomato, jalapeno and corn muffin

Egg, milk, soya, wheat

Onion bhaji, mint yoghurt

Egg, milk, sulphur dioxide, wheat

Paneer pakora

Milk, mustard

Tomato and mozzarella suppli

Egg, milk, soya, wheat

Vegetable spring rolls and sweet chilli

Egg, sesame, soya, wheat

Sweetcorn fritter and chimichurri

Egg, milk, wheat

Paxton & Whitfield croquette

Egg, milk, wheat

Mac 'n' cheese bites

Egg, milk, mustard, wheat



Finger buffet continued

Fish

Cured mackerel, pickled ginger and seaweed

Fish, sesame, sulphur dioxide

Crispy calamari and tartare sauce

Egg, molluscs, sulphur dioxide

Salt cod brandade and focaccia cracker

Fish, wheat

Fishcakes and aioli

Egg, fish, milk, mustard, wheat

Asian-style sea trout skewer

Fish, sesame, soya, sulphur dioxide, wheat

Crispy pollock and pearl barley with pea mayo

Barley, egg, fish, wheat

Crispy fish bridge rolls and seafood dressing

Egg, fish, soya, wheat

London-cured salmon and avocado

Fish, milk

Sushi, ginger and wasabi

Fish, sulphur dioxide

Meat

Sausage and apple roll

Egg, milk, sulphur dioxide, wheat

Duck spring rolls and sweet chilli

Egg, sesame, soya, wheat

Roast chicken Caesar pot

Egg, milk, wheat

Black pudding scotch egg

Egg, milk, sulphur dioxide, wheat

Mustard porchetta buns with apple chutney

Mustard, sulphur dioxide, wheat

British beef burger and mustard mayo

Egg, milk, mustard, wheat

Chorizo arancini

Egg, milk, sulphur dioxide, wheat

Lamb köfte and raita

Milk, sulphur dioxide, wheat

Grilled chicken kebab

N/A

Sweet (vegan)

Chocolate and cherry slice

Soya, sulphur dioxide, wheat

Roast pineapple and coconut

Sulphur dioxide

Vanilla panna cotta and berries

Soya

Mango and passionfruit mousse

Soya

Chocolate mousse pot and coconut meringue

Soya, sulphur dioxide

Espresso mousse and hazelnut

Hazelnuts, soya

Sweet (vegetarian)

Raspberry and white chocolate éclair

Egg, milk, soya, wheat

Mango cheesecake and lime gel

Milk, sulphur dioxide, wheat

White chocolate brownie

Egg, milk, soya, wheat

Tiramisu pots

Egg, milk, soya, wheat

Strawberry trifle with vanilla cream

Egg, milk, wheat

Milk chocolate tart and dried raspberry

Egg, milk, soya, wheat

Vanilla custard tart

Egg, milk, soya, wheat



Fork buffet

Our fork buffets are designed to be eaten standing up and are perfect for an informal lunch for groups of 15 or more. They include three seasonal side dishes, artisan breads and one sweet treat.

Tailor-made

Please select one meat or fish dish, one vegetarian or vegan dish and one sweet dish from the following fork buffet choices*.

£43.95 per person

*To discuss additional choices, please speak with your event manager. Additional charges apply.

Chef's choice

Our chef will choose two seasonal main dishes suitable for your event. Vegetarian option included.

£41.95 per person

Vegan (hot)

Vegan 'lamb', roast tomato and pepper
Sulphur dioxide, wheat

Seitan, sweet potato balls and ragu
Celery, nuts, soya, wheat

Lentil daahl and wild rice
Mustard, sesame

Sweet potato, chickpea and spinach tagine
Celery, sulphur dioxide

Potato gnocchi, pesto, toasted almond
Almond nuts, wheat

Roast brassica and chickpea curry
Mustard, sulphur dioxide

Vegetarian (hot)

Spinach and ricotta tortellini
Egg, milk, wheat

Squash ravioli, chestnut and smoked herb oil
Egg, milk, wheat

Pea, leek and broccoli oat seed crumble
Milk, oats, sulphur dioxide

Pearl barley, leek and mustard risotto
Celery, milk, mustard, wheat

Bean chili and sour cream
Celery, milk, sulphur dioxide

Congee with traditional garnishes
Sesame, soya, sulphur dioxide, wheat

Fish

Cajun seared market fish and corn salsa
Fish, sulphur dioxide

Slow cooked sea trout and caper dressing
Fish, sulphur dioxide

Market fish, herb and lemon salsa
Fish, sulphur dioxide

White fish, rouille and sea herbs
Egg, fish, sulphur dioxide, wheat

Prawn laksa with rice noodles
Crustaceans, sesame, soya, wheat

Salmon and soft herb fish cake
Egg, fish, milk, wheat

Congee with traditional garnishes
Egg, fish, milk, wheat



Fork buffet continued

Meat

Slow braised beef, balsamic pearl onions
Celery, sulphur dioxide

Sausage and butterbean stew
Celery, sulphur dioxide, wheat

Lemon pepper chicken and coriander
Sulphur dioxide

Slow braised lamb, mint and apricot
Celery, sulphur dioxide

Thai-style grilled beef
Sesame, soya, wheat

Thai green chicken curry
Sulphur dioxide

Slow cooked pork and creamy mash
Milk, sulphur dioxide

Chicken katsu and sticky rice
Egg, mustard, sulphur dioxide, wheat

Creamy chicken and roast carrot pie
Celery, egg, milk, mustard, wheat

Congee with traditional garnishes
Egg, fish, milk, wheat

Sweet (vegan)

Chocolate and raspberry cake
Soya, sulphur dioxide, wheat

Black Forest slice
Soya, sulphur dioxide, wheat

Mango mousse, coconut meringue
Soya, sulphur dioxide

Lemon drizzle cake and verbena
Soya, sulphur dioxide, wheat

Vanilla brulée and cinnamon pear
Oats

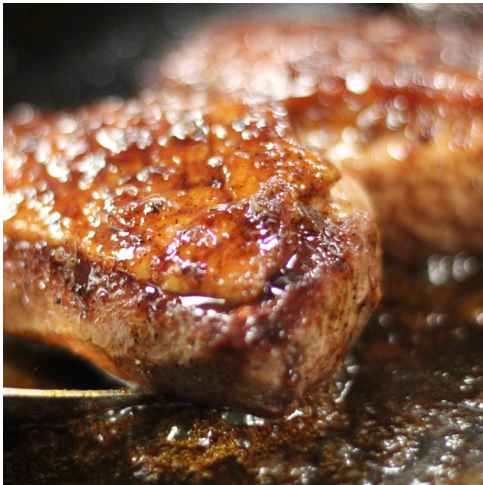
Sweet (vegetarian)

Berry compote and vanilla sponge
Egg, milk, wheat

Passion fruit tart with coconut meringue
Egg, milk, soya, sulphur dioxide, wheat

Frangipane and roast plum
Almond nuts, egg, milk, soya, wheat

Blueberry Eaton mess and lime
Egg, milk, sulphur dioxide





Tasting bowls

Served in ceramic bowls and designed to be eaten standing up, our bowl food menu is ideal for a light lunch or a drinks reception.

Tailor-made

Choose four dishes from the following tasting bowls menu.

£30.25 per person

Chef's choice

Four bowls chosen by our chef including two hot and two cold.

£28.50 per person

Tasting bowl add-ons

Additional bowl.

£7.50 per person

Vegan (hot)

Tempura vegetables and spiced tomato
Sulphur dioxide, wheat

Saag aloo
Mustard

Wild mushroom orzo
Sulphur dioxide, wheat

Potato gnocchi, dried tomato and basil
Celery, oats, sulphur dioxide, wheat

Roast cauliflower and tahini emulsion
Sesame, sulphur dioxide

Thai red curry and sticky rice
N/A

Courgetti, roast tomatoes, olive oil
Sulphur dioxide

Vegan (cold)

Molasses-baked fig, Greek-style, cheese alternative and celery
Celery, sulphur dioxide

Heritage beetroot, wild rocket and mustard dressing
Mustard, sulphur dioxide

Cucumber, peach, wild herb and spicy dressing
Sulphur dioxide

Quinoa, cabbage and cashew Thai salad
Nuts, sesame, soya, sulphur dioxide, wheat

Heirloom tomatoes, rye, cucumber and lemon
Rye, sulphur dioxide

Roast squash and crispy kale
Sulphur dioxide

Waldorf salad with walnut and pepper glass
Sulphur dioxide, walnuts, wheat





Tasting bowls reception continued

Vegetarian (hot)

Caramelised onion and goats cheese croquette

Egg, milk, mustard, sulphur dioxide, wheat

Teriyaki root vegetable, miso emulsion

Celery, sesame, soya, wheat

Chermoula aubergine and yoghurt

Milk, sulphur dioxide

Fried tofu, baba ganoush and peanut dressing

Peanuts, sesame, sulphur dioxide, wheat

Roast artichoke, labneh and sumac

Milk, mustard, sulphur dioxide

Ricotta gnudi, sage, nutmeg and pecorino

Milk, wheat

Truffle mac 'n' cheese

Egg, milk, mustard, wheat

Cauliflower bhaji and curry mayo

Egg, mustard

Pad Thai noodles and soy-cured mushroom

Egg, soya, wheat



Vegetarian (cold)

Pear, walnut and gorgonzola

Milk, sulphur dioxide, walnuts

Tofu poke bowl

Sesame, soya, sulphur dioxide, wheat

Garlic brioche, honey-whipped, Greek-style cheese alternative and pecan

Egg, milk, pecan nuts, wheat

Roasted artichoke and goats cheese

Milk

Apple, celery, stilton and walnut cake

Celery, egg, milk, sulphur dioxide, walnuts, wheat

Chickpea salad and chilli yoghurt

Milk, mustard, sulphur dioxide

Fish (hot)

Cheddar fish pie

Egg, fish, milk, mustard, wheat

Tandoori bream, curried potato

Fish, mustard

Roast cod, creamed cauliflower

Fish, milk

Fish cakes and herb salsa

Egg, fish, milk, sulphur dioxide, wheat

Fish and chips, pea purée

Fish, milk, wheat

Asian pollock and mussel sauce

Fish, milk, molluscs, sulphur dioxide

Smoked salmon gnocchi gratin

Egg, fish, milk, wheat

Poached trout, beetroot and crispy onion

Fish, sulphur dioxide

Fish (cold)

Cured salmon, avocado and lime

Fish, milk

Grilled sardine, caper, tomato and shallot

Fish, sulphur dioxide

Cold smoked salmon poke

Fish, sesame, soya, wheat

Flamed mackerel and little gem

Fish, milk, sulphur dioxide

Confit tuna, lime and coriander

Fish, sulphur dioxide

Meat (hot)

Glazed meatballs and creamed potato

Milk, sulphur dioxide, wheat

Pork shoulder, apple and shallot

Celery, sulphur dioxide

Slow-cooked lamb, cabbage, tomato and anchovy

Celery, fish, sulphur dioxide

Firecracker chicken and sticky rice

Sesame, sulphur dioxide

Char siu pork and crispy seaweed

Sesame, soya, sulphur dioxide, wheat

Lamb meatballs and orzo

Egg, sulphur dioxide, wheat

Pancetta cornbread

Milk, sulphur dioxide

Chinese style crispy beef

Sesame, soya, wheat

Ox cheek and creamed parsnip

Celery, milk, sulphur dioxide

Crispy chicken and slaw

Wheat



Tasting bowls reception continued

Meat (cold)

Torn chicken, tomato, peppers and
crispy shallot
Wheat

Pulled pork, nduja mayonnaise and gem
Egg, sulphur dioxide

Pastrami, sour dough and pickle
Mustard, sulphur dioxide, wheat

Harissa chicken, and cous cous
Sulphur dioxide, wheat

Sweet (vegan)

Cherry chocolate cake with
chocolate mousse
Soya, sulphur dioxide, wheat

Poached fruits and ginger cake
Soya, sulphur dioxide, wheat

Banoffee bowl
Soya, sulphur dioxide, wheat

Whipped chocolate and orange
bread pudding
Soya, wheat

Black Forest bowl
Soya, sulphur dioxide, wheat

Scorched pineapple and coconut
Sulphur dioxide

Sweet (vegetarian)

Lemon meringue bowl
Egg, milk, sulphur dioxide, wheat

Lemon posset and strawberries
Milk

Passionfruit cheesecake and mango salsa
Milk, wheat

English trifle with elderflower
Egg, milk, wheat

Roast fig, honey and crème fraiche
Milk

Hazelnut sponge with roast banana
Egg, hazelnuts, milk, wheat

Sticky toffee cake
Egg, milk, wheat





© Poike



Drinks and canapés reception

These packages are designed for drinks receptions lasting approximately 45 minutes; additional drinks can be served on consumption on the day. Additional canapés can also be pre-ordered.

Silver reception

Half a bottle of house wine, soft drinks and a selection of six canapés.

£37.75 per person

Gold reception

Half a bottle of sparkling wine, soft drinks and a selection of six canapés.

£43.25 per person

Platinum reception

Half a bottle of Champagne, soft drinks and a selection of six canapés.

£50.95 per person

Canapés

For a minimum of 15 people. Eight canapés chosen by our chef.

£26.50 per person

Your selection of eight canapés from the menu.

£29.50 per person

Vegan

California roll

Soya, sulphur dioxide, wheat

Roast pepper tart, black olive tapenade and Greek-style cheese alternative

Soya, sulphur dioxide, wheat

Cauliflower pastilla

Mustard, sulphur dioxide, wheat

Smoked tomato and aubergine caviar tart

Sulphur dioxide, wheat

Cherry tomato tatin

Sulphur dioxide, wheat

Ratatouille gel and red pepper

Celery, sulphur dioxide

Heritage carrot and crispy potato

Sulphur dioxide

Sweet potato and walnut kofta

Walnuts, wheat

Vegetarian

Potato fritter, pecorino and truffle

Egg, milk

Brown butter potato, herb and sour cream

Milk

Beetroot taco

Milk, sulphur dioxide, wheat

Greek-style cheese and olive

crumble cone

Milk, soya, wheat

Rolled beetroot, goats cheese and walnut

Milk, sulphur dioxide, walnuts

Caramelised onion tart

Egg, milk, soya, wheat

Smoked cheese and chutney tart

Egg, milk, soya, sulphur dioxide, wheat

Mushroom Scotch egg

Egg, milk, wheat

Crispy filled gnocchi

Egg, milk, wheat

Cheddar choux bun

Egg, milk, sulphur dioxide, wheat

Charcoal doughnut, pumpkin and

parmesan cream

Egg, milk, sulphur dioxide, wheat

Drinks and canapés reception continued

Fish

Seared tuna and wasabi

Egg, fish, milk, soya, tuna, wheat

Brown butter potato, caviar and

sour cream

Fish, milk

Crab and brioche sandwich

Crustaceans, egg, milk, wheat

Confit bass, squid ink cracker

Fish, sulphur dioxide, wheat

Smoked cod roe and parsley snow

Fish, wheat

Spiced fish taco and mango

Egg, fish, mustard, wheat

Smoked haddock and barley kedgeree

Egg, fish, milk, wheat

H. Forman smoked salmon and cucumber

Fish, sulphur dioxide

Prawn won ton

Crustaceans, egg, wheat

Fishcake, coriander, coconut

Egg, fish, milk, wheat

Meat

Ham hock and mustard croquette

Celery, egg, milk, mustard, sulphur dioxide, wheat

Herb-pressed lamb breast

Celery, sulphur dioxide

Confit chicken wing and tarragon emulsion

Egg

Popcorn chicken, sour cream

Milk

Pork crackling, pulled pork and charcoal

Sulphur dioxide

Smoked duck doughnut

Egg, milk, soya, sulphur dioxide, wheat

Duck won ton

Egg, sesame, soya, wheat

Spiced ox cheek and yoghurt

Egg, milk, sulphur dioxide, wheat

BBQ beef brioche

Celery, egg, milk, sulphur dioxide, wheat

Aged sirloin, tarragon aioli

Egg, sulphur dioxide

Classics

Croque monsieur

Milk, sulphur dioxide, wheat

Mini toad in the hole

Celery, egg, milk, mustard, sulphur dioxide, wheat

Smoked salmon blini

Egg, fish, milk, wheat

Potted chicken and mustard seed

Milk, mustard, sulphur dioxide

Salt cod croquette

Egg, fish, milk, wheat

Creamed goats cheese and olive

Milk, wheat

Cauliflower cheese tart

Milk, mustard, soya, wheat

Crispy tomato rice

Milk, wheat

Duck liver pate

Egg, milk, sulphur dioxide, wheat

Prawn and avocado

Crustaceans, milk

Scones and herb cream

Egg, milk, wheat

Sweet (vegan)

Pistachio sponge and orange mousse

Pistachio nuts, soya, sulphur dioxide, wheat

Chocolate mousse and raspberry

Soya

Salted caramel and banana espuma

Soya, sulphur dioxide, wheat

Poached pineapple and coconut

Sulphur dioxide

Coconut cream and passion fruit

N/A

Compressed melon, sparkling

wine bubbles

Sulphur dioxide

Dark chocolate shortbread

Soya, wheat

Sweet (vegetarian)

Chocolate caramel lolly

Milk, soya

Milk bread, ricotta and berry

Egg, milk, wheat

Macarons

Almond nuts, egg, milk, wheat

Whipped toffee crumble

Milk, wheat

Yuzu tart and crunchy yoghurt

Egg, milk, soya, wheat

Key lime pie and crumble

Egg, milk, soya, wheat

Hazelnut profiterole

Egg, hazelnuts, milk, wheat

Dark chocolate tart

Egg, milk, soya, wheat





Post-meeting drinks

Our post-conference drinks are a perfect way to relax and socialise after a busy meeting or conference. The post-meeting options are suitable for a short reception of approximately 30 minutes.

Wine

One glass of wine, a beer or a soft drink and a selection of crisps, nuts and bar nibbles such as sea salt and caraway breadsticks or Parmesan and rosemary lollipops.

Allergens available on request

£21.95 per person

Champagne

One glass of Champagne or a soft drink and a selection of crisps, nuts and bar nibbles such as sea salt and caraway breadsticks or Parmesan and rosemary lollipops.

£29.95 per person



Bar nibbles

Select three from the following:

Standard

£10.50 per person

Pitted mixed olives
Sulphur dioxide

Bread sticks
Wheat

Pretzels
Wheat

Salted popcorn
N/A

Spicy snack mix
Wheat

Corn chips and dips
Wheat

Roasted peanuts
Peanuts

Salted crisps
N/A

Rice crackers
Wheat

Deluxe

£12.25 per person

Nocellara olives
Sulphur dioxide

Marinated baby artichoke
N/A

Mini basil baguettes
Wheat

Truffle pecorino nuts
Nuts

Smoked almonds
Almond nuts

Kasha cashews
Cashew nuts

Stuffed baby peppers
Milk

Marinated baby figs
N/A

Smoked sun-dried tomato
N/A



Fine dining

Our fine dining menus offer your guests something very special, with exceptional food and service.

The two course

Perfect for a business meal where service can be completed within an hour. Choose a starter and main or a main and dessert from the menu overleaf.

£52.95 per person

The three course

Formal dining where the food and service are the main event. Choose a starter, main and dessert from the menu overleaf.

£59.75 per person

Additional options

All the following options are bespoke to each event:

Amuse bouche

£5.25 per person

Soup course

£5.95 per person

Fish course

£10.75 per person

Palate cleanser

£4.25 per person

Pre dessert

£5.25 per person

Cheese course

£8.25 per person

Specialty coffee upgrade

(for events of up to 20 people)

£1.50 per person

Fine dining

Starter

Vegan

Sherry glazed endive, roast grape and watercress.

Sulphur dioxide

Poached pear, walnut sponge and wild celery

Celery, sulphur dioxide, walnut, wheat

Beetroot carpaccio, roasted beets, spiced beetroot bubbles verjus jelly

Sulphur dioxide

Vegetarian

Scorched artichoke escabeche and herb emulsion

Sulphur dioxide

Grilled baby leek, pearl barley, toasted hazelnut and sour dough

Barley, hazelnut, sulphur dioxide, wheat

Heritage potato salad, crispy leek, leek ash, aioli

Milk, mustard, sulphur dioxide

Fish

Beetroot cured salmon, smoked salmon quail egg and soured cream

Egg, fish, milk, wheat

Cured trout, fennel, blackcurrant, yuzu and tapioca

Fish, milk

Cured Mackerel, potato and onion salad

Fish, mustard, sulphur dioxide

Meat

Game terrine, spiced pear and herb salad

Milk, mustard, sulphur dioxide

Roast venison, cured berries and carrot crisp

Celery, milk, sulphur dioxide

Pigeon breast, wild leaf, beetroot and walnut

Milk, sulphur dioxide, walnut

Ballottine of corn fed chicken, pickled turnip and tarragon

Egg, milk, sulphur dioxide





Fine dining

Main

Vegan

Sweet potato gnocchi, black garlic,
pear and walnut

Walnut, wheat, soya

Slow roast celeriac, grilled onion,
pot roasted carrot

Celery

Barley risotto, watercress and
Greek style cheese

Barley

Caramel butternut squash tart,
crispy kale and chestnut mushroom

Wheat

Vegetarian

Artichoke and spinach risotto with white
truffle dressing

Celery, milk

Slow poached cabbage heart, wild
mushroom and spelt

Milk, sulphur dioxide, wheat

King oyster mushroom, farro, puffed grains
and squash

Barley, milk, sulphur dioxide

Leek wellington, hay smoked leek,
mustard potato

Egg, milk, mustard, wheat

Fish

Roast salmon, confit fennel
and lobster cream

Celery, crustaceans, fish, milk, wheat

Pan seared cod bouillabaisse,
salsify and chanterelles

Fish, milk, sulphur dioxide

Confit haddock, fine beans,
yuzu and butter

Fish, milk, sulphur dioxide

Hake fillet, buttered potato
and winter greens

Fish, milk, sulphur dioxide

Meat

Roast breast of chicken, leek
and truffle croquette, shallot puree

Celery, egg, milk, wheat

Crumbed chicken, cep puree,
mushroom and kale

Egg, milk, sulphur dioxide, wheat

Lamb cannon, pressed leg, sprouting
broccoli and pot roasted carrot

Celery, milk, sulphur dioxide

Red wine beef short rib, creamed
parsnip and horseradish

Celery, milk, sulphur dioxide

Roast duck breast, cherry and beetroot

Milk, sulphur dioxide

Pork fillet, braised cheek, butter potato
and and apple

Celery, milk, sulphur dioxide

Pepper aged rump, winter greens
and beef pie

Egg, milk, sulphur dioxide, wheat

Fine dining

Dessert

Vegan

Dark chocolate mousse, roast pear and almond

Almond nut, soya, wheat

Chocolate cremeaux, banana mousse, peanut nougatine

Peanut, soya

Orange mousse, coconut bread and cardamom

Soya, sulphur dioxide, wheat

Roast pineapple, coconut sorbet and lime gel

Sulphur dioxide

Dark chocolate tart, almond cream and blackberry sorbet

Almond nut, soya, wheat

Banana and coconut parfait and date crumble

Soya, sulphur dioxide, wheat

Vegetarian

Chestnut mousse, marsala honey jelly

Sulphur dioxide

Blood orange cheesecake, mango sorbet and chia

Egg, milk, wheat

70% chocolate tart, vanilla cream

Egg, milk, soya, wheat

'British apple crumble'

Egg, milk, soya, wheat

Date and ginger cake, yoghurt sorbet

Egg, milk, wheat

Dark chocolate terrine, honey roast fig ice cream

Milk, egg, soya

Poached plum with pecan treacle tart

Egg, milk, pecan nut, soya, wheat





Contact us

For more information or to discuss your requirements, contact our Conference Services team:

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