

ROYAL PHARMACEUTICAL SOCIETY



Menus

Spring Summer 2019

Breakfast Meetings

Refreshments

£3.20 per person

Ethically sourced filter coffee
Speciality teas
Biscuits

Breakfast pastries

£5.00 per person

Ethically sourced filter coffee
Speciality teas
Mini croissants and pastries

Breakfast

£8.50 per person

Mini croissants and pastries
Butter and jams
Fresh fruit plate
Fruit juices
Ethically sourced filter coffee
Speciality teas

Premium breakfast

£12.50 per person

Sausage, bacon and vegetarian rolls*
Mini croissants and pastries
Butter and jams
Fresh fruit plate
Fruit juices
Ethically sourced filter coffee
Speciality teas

*1 roll per person





Business Menus

Refreshments break extras

Premium biscuits add £1.00

Thick chocolate biscuits, premium granary biscuits, flapjacks, oatcakes or double choc-chip cookies

Health bars add £1.50

Cereal, yoghurt bars

Fruit add £1.80

Whole fruit basket, cut fruit plate, fruit skewers, seedless grapes or shelled nuts with dried exotic fruits

Bakery selection add £1.80

Mini croissants, danish pastries

Warm rolls add £4.50

Sausage, bacon and vegetarian (egg or cheese and tomato) rolls

Afternoon cakes and scones add £4.00

Teacakes, fruit muffins, Scottish all-butter shortbread fingers, sweet pastries, scones with jam and Cornish clotted cream and fruit cake

Finger sandwiches add £10.00

Cucumber and cracked pepper, egg and cress, smoked salmon, honey-roasted ham with grain mustard

Afternoon tea add £14.00

Finger sandwich, scones with jam and Cornish clotted cream, sweet pastries, afternoon teacakes

Bottled water £3.50

Still and sparkling (750ml)

Fruit juices

Orange, apple or cranberry per litre £5.00

Freshly squeezed juices per litre £12.00



Business Menus

Deli Lunch

£16.00 per person

Unsuitable for meetings of more than 30 people

Sandwiches on speciality breads
– 1½ rounds per person
Crudites and dips
Crisps
Fresh fruit plate
Fruit juices
Still and sparkling water
Ethically sourced filter coffee
Speciality teas

Work and Eat

£18.00 per person

Self-service

Unsuitable for meetings of more than 40 people

Starters – please choose one

Mediterranean mezze platter

Fresh and pickled vegetables served with dips, olives and bread

Soup of the day

Seasonal vegetable soup served with bread

Salad bowl

Chef's salad of the day

Sandwiches on speciality breads

One round per person
Three finger food bites
See following page for daily set menu
Fresh fruit plate
Slices of cake
Fruit juices
Still and sparkling water
Ethically sourced filter coffee
Speciality teas

Assisted service can be provided at a one-off cost of £50.

Premium

£20.00 per person

Assisted service will be provided. Unsuitable for meetings of fewer than 20 people or more than 80 people

Starters – please choose one

Mediterranean mezze platter

Fresh and pickled vegetables served with dips, olives and bread

Soup of the day

Seasonal vegetable soup served with bread

Salad bowl

Chef's salad of the day

Fork buffet

Please choose one meat or vegetarian dish from the hot fork buffet menu on p.10

Sandwiches on speciality breads

One round per person

Three finger food bites

See following page for daily set menu
Fresh fruit plate
Dessert of the day
Four British farmhouse cheeses with fruit and crackers
Fruit juices
Still and sparkling water
Ethically sourced filter coffee
Speciality teas



Set Menu for Tasty Bites and Salads

Monday

Tasty bites

Thai chicken skewers, coconut & coriander
Smoked salmon, crème fraiche & dill arancini
Chestnut mushroom tart

Salad

Red quinoa, roasted beets, green
beans & pumpkin seeds

Tuesday

Tasty bites

Cumberland sausage roll, apple chutney
Smoked trout & horseradish tart
Balsamic onion, fig & blue cheese crostini

Salad

Tomato, cucumber, olive & rocket salad

Wednesday

Tasty bites

Spicy lamb kofta, harissa yoghurt
Crab & salmon fishcake, saffron mayonnaise
Courgette, pea & feta fritter with tzatziki

Salad

Israeli couscous, flat parsley,
roasted peppers & mint

Thursday

Tasty bites

Pork & chorizo skewers, tomato fondue
Beer battered cod, tartare sauce
Wild mushroom pizzette, ricotta & oregano

Salad

Spiced carrot, shaved fennel & mange tout salad

Friday

Tasty bites

Mini cottage pie with cheddar crumble
Salmon teriyaki & sweet chilli
Baby vegetables, beetroot hummus, black olives

Salad

Cumin roasted cauliflower, toasted
almonds, coriander & raisins





Cold Finger Buffet

Available for evening events only

£20.00 per person

Suitable for meetings above 10 people

Served with fruit skewers, cake, fruit juices, still and sparkling water, ethically sourced filter coffee and speciality teas

Please choose six items

Meat

Pork & leek sausage rolls with smoked apple puree

Charred chicken, Indian flatbreads & cucumber raita

Thai style beef satay with peanut crust

Smoked chicken Caesar, shaved grana padano & crispy capers

Chorizo, manchego & roasted peppers

Ras al hanout-spiced chicken pitta & harissa mayo

Fish

Prawn cocktail tacos

Chilli-spiced prawns, black sesame seeds & spring onions

Smoked salmon tarts with watercress & crème fraiche

Beetroot-cured salmon & sour cream dill scones

Brown crab tart, asparagus & peas

Smoked mackerel crostini with capers,
roasted peppers & red amaranth

Vegetarian

Olives, feta cheese, roast tomato & herb muffins

Curried lentil & sweet potato squares

Grilled courgettes, smoked tomato & basil

Vietnamese rice paper rolls with chilli jam

Vegetable garden, sweet pea hummus & black olives

Puff pastry cups with whipped goat's cheese & smoked paprika





Hot Fork Buffet

10

£26.00 per person

Suitable for meetings of more than 25 people

Our fork buffet menus are designed to be eaten standing up. If you would prefer a sit-down meal, a supplement of £5.00 per head will be added

Barra Menu

Crispy chicken, hispi cabbage, sage butter
Portobello mushroom, spinach tart, crumbled Stilton

Thyme & garlic roasted new potatoes
House salads

Tia Maria gateau
Fruit salad & natural yoghurt

British farmhouse cheeses, biscuits, artisan breads, chutneys & fruit

Fruit juices
Still & sparkling water
Ethically sourced filter coffee
Speciality teas

Rein Menu

Korean glazed salmon, sticky rice, Asian greens
Miso roasted mushrooms, chilli jam, crispy rice noodles

Roasted broccoli, chilli, sesame seeds
House salads

Rhubarb & ginger lattice
Fruit salad & natural yoghurt

British farmhouse cheeses, biscuits, artisan breads, chutneys & fruit

Fruit juices
Still & sparkling water
Ethically sourced filter coffee
Speciality teas



Hot Fork Buffet

£26.00 per person

Suitable for meetings of more than 25 people

Our fork buffet menus are designed to be eaten standing up. If you would prefer a sit-down meal, a supplement of £5.00 per head will be added

Bartell Menu

Slow cooked pork & chorizo meatballs, orzo pasta, roast tomato sauce
Potato gnocchi with roasted summer squash,
new season spinach & parmesan

Tomatoes, basil, romano peppers, wild rocket
House salads

Lemon & blueberry bakewell
Fruit salad & natural yoghurt

British farmhouse cheeses, biscuits, artisan breads, chutneys & fruit

Fruit juices
Still & sparkling water
Ethically sourced filter coffee
Speciality teas

Flemming Menu

Mustard beef, tarragon cream, roasted mushrooms, ratte potatoes
Spinach & ricotta cannelloni, plum tomatoes, parmesan

Celeriac, red apple, pears, toasted walnuts
House salads

Baked lemon & sultana cheesecake
Fruit salad & natural yoghurt

British farmhouse cheeses, biscuits, artisan breads, chutneys & fruit

Fruit juices
Still & sparkling water
Ethically sourced filter coffee
Speciality teas



Hot Fork Buffet

12

£26.00 per person

Suitable for meetings of more than 25 people

Our fork buffet menus are designed to be eaten standing up. If you would prefer a sit-down meal, a supplement of £5.00 per head will be added

Walgreen Menu

Salmon, smoked haddock & cod fishcakes, wilted spinach, dill cream
Courgettes, tomato fondue, mushroom duxelles

Sweet potato wedges
House salads

Strawberry charlotte
Fruit salad & natural yoghurt

British farmhouse cheeses, biscuits, artisan breads, chutneys & fruit

Fruit juices
Still & sparkling water
Ethically sourced filter coffee
Speciality teas





Canapés

Chef's Special Selection

Minimum numbers of 10

Five canapes – £14.50 per person

Seven canapes – £18.50 per person

Nibbles – £5.00 per person

Mezze platter – £6.00 per person

Served cold

Meat

Chicken "BLT"

Rare roast beef, Dijon mustard, rocket cress, rye toast

Chicken liver parfait, sweet onion tart, sour cherries

Smoked ham hock, apricots, parsley puree, wholegrain bread

Fish

Charred tuna, fuyaki spice, wasabi mayo

Sea trout ceviche, crispy tortilla, watermelon pickle

Spiced avocado, Dorset crab, coriander

Rye toast, smoked salmon, crème fraiche

Vegetarian

Horseradish scones, crème fraiche, smoked beets

Pea & broad bean panna cotta, seeded toast, black olive crumb

Brick pastry cones, spiced pumpkin, toasted coconut, lime powder

Summer squash tart, crispy sage

Pudding

Double sided macaroons, fruit gels

Dark chocolate cone, malted chocolate
mousse, freeze dried raspberries

Rhubarb & ginger cheesecake

Coffee eclairs, popping candy



Canapés

15

Served warm

Minimum numbers of 10

Meat

Mini beef burgers, mature cheddar, mustard & cress

Buttermilk chicken, sweetcorn puree

Lamb bon bon, pea puree, mint gel

Smoked pork belly, apple jam, crispy sage

Fish

Monkfish, polenta chip, roast tomato, lemon salt

Confit salmon tart, whipped potato, dill powder

Spiced crab samosa, mango jam

Gremolata roasted prawn, avocado, crispy onions

Vegetarian

Wild mushrooms, sweet garlic, crispy kataifi pastry

Sweet potato & walnut kofta

Kidney bean taco, spiced avocado, coconut yoghurt

Potato bondas, chickpea batter, coriander chutney

