

# WINTER CATERING MENUS

Price list valid  
until June 2017



# **BREAKFAST SELECTOR**



## **Continental Breakfast**

(Minimum order 5 people)

Selection of Danish pastries, croissants, crusty rolls and toast  
Butter and preserves  
Continental assorted cheeses  
Fruit bowl  
Muesli and yoghurt  
Freshly squeezed orange juice  
Tea, coffee or hot chocolate



## **English Breakfast (plated)**

(Minimum order 10 people)

Fried/Scrambled/Poached Eggs (Smoked Salmon Scrambled Eggs, Eggs Benedict or Eggs Florentine)  
Crispy back bacon  
Grilled cumberland sausage  
Buttered mushrooms  
Grilled tomato  
Baked beans  
Buttered toast  
Fruit bowl  
Freshly squeezed orange juice  
Tea, coffee or hot chocolate



## **Additional items available throughout the day**

Danish pastries  
Croissant with butter and jam  
Doughnuts  
Assorted muffins  
Cakes  
Selection of healthy breakfast bars  
Fresh fruit bowl  
Fresh cut fruit

## LUNCH OPTIONS

- All sandwiches, wraps and rolls include a wide selection of vegetarian, meat and fish fillings.
- Tea, coffee and biscuits are included with option F and need to be ordered separately for all other options).

**A**

£8.94

### **This basic lunch includes:**

A selection of sandwiches, rolls and wraps.  
Crisps and tortilla chips  
Seasonal fruit bowl

**B**

£12.16

minimum order 5 people

### **This lunch includes:**

A selection of sandwiches, rolls and wraps.  
Crisps and tortilla chips  
Seasonal fruit bowl  
British and Continental Cheese Board  
Two items from the list below

**C**

£14.25

minimum order 10 people

### **This lunch includes:**

A selection of sandwiches, rolls and wraps.  
Crisps and tortilla chips  
Seasonal fruit bowl  
British and Continental Cheese Board  
Three items from the list below

## **PLEASE CHOOSE YOUR ITEMS FOR LUNCH B AND C FROM THE FOLLOWING LIST**

*C marks low calorie/carb content*

Roasted Peppers & Potato Tortilla (V,D,G) *1 item per person*  
Lamb & Coriander Kofte with Chilli Sauce (D) *2 items per person*  
Butterfly Prawns with Lemon Mayonnaise *2 items per person*  
Tempura Battered Vegetables (V) *3 items per person*  
Cocktail Cumberland Sausages with Honey & Mustard (D) *3 items per person*  
Ginger & Coriander Salmon Skewers (D,G) *2 items per person*  
Roasted Cherry Tomato & Basil Tart (V) *1 item per person*  
Sweet & Spicy Chicken Skewers (G,D) *2 items per person*  
Battered Haggis Beignets *2 items per person*  
Zucchini Fritters with Avocado Dip (V) *2 items per person*  
Pan Fried Hake & Spinach Fish Cakes (D) *2 items per person*

### **Sweets**

Dark Chocolate & Walnut Brownies  
Potted Orange & Caramel Cheesecake  
Tropical Fruit Skewers  
Banana Bread  
Mini Chocolate & Blueberry Muffins

## D

£9.86

(Minimum order 15 people)

This lunch includes:

A choice of soup from the list below  
Assorted country breads and rolls  
British and Continental cheese board

### Soups

*All soups are suitable for vegetarians*

Leek & Potato (V,G)  
Roasted Butternut Squash (V,G)  
Seafood Chowder (G,D)  
Caramelised Onion (V,D)  
Chicken & Basil  
Cream of Asparagus (V)  
Cauliflower Cheese (V,G)

## E

£13.34

(Minimum order 25 people)

This lunch includes:

A selection of seasonal chef's salads  
Your choice from of non-vegetarian and vegetarian main course combination  
from the list below  
Seasonal fruit bowl or chef's choice dessert

### Please choose from the list below for lunch E

Cumberland Bangers & Mash / Vegetarian Sausages & Mash (V)  
Tuna & Pasta Bake / Ratatouille & Pasta Bake (V)  
Smoked Haddock Kedgeree (G) / Cauliflower Kedgeree (V,G)  
Roast Beef Hash (D,G) / Leek & Potato Hash (V,D,G)  
Shepherds Pie / Roast Vegetable Pie (V)  
Braised Meat Balls & Tomato Sauce (D) / Fried Mushrooms & Tomato Sauce (V,D)  
Salmon & Leek Pie / Spinach & Leek Pie (V)  
Penne Bolognese / Penne Pesto (V,D)

# F

£19.33

(Minimum order 25 people)

This hot seated lunch includes:  
Assorted country breads and rolls  
*Your choice of starter from the list below*  
A selection of seasonal chef's salads  
*Your choice of a meat or fish main course from the list below*  
*Your choice of a vegetarian main course from the list below*  
British & Continental cheese board  
Seasonal fresh fruit bowl  
*Your choice of a dessert from the list below*  
*When ordering this lunch a selection of pastries and granola yoghurt pots with fruit puree will be served as part of your morning coffee break*

## Starters

Pea & Mint Frittata with Tomato Salsa (V,G,D)  
Bocconcini & Tomato Skewers with Pesto (V,G)  
Broccoli & Stilton Quiche (V)  
Shetland Salmon Ceviche (G,D)  
Tempura Battered Vegetables with Chilli Dip (V)  
Roasted Vegetables Chermoula (V,G,D)  
Potato & Parsnip Tortilla with Chives Dip (V)  
Smoked Salmon & Cream Cheese Blinis  
Onion & Coriander Bhajies with Tomato Chutney (V,G,D)  
Curried Vegetable Samosa with Mango Chutney (V)

## Mains

Cumbrian Beef Stew with Caramelized Onions (D)  
Baked Suffolk Chicken with Watercress & Stilton Sauce  
Slow Braised Lancashire Lamb Casserole (D)  
Norfolk Turkey & Leek Pie with Crusty Pastry  
Roasted Shetland Salmon with Coriander & Saffron Sauce (G)  
Balsamic Braised Suffolk Chicken with Ratatouille (D,G)  
Atlantic Fish Tagine with Lemon & Olives  
Suffolk Chicken Korma  
Smoked Haddock with Capers, Dill & Lemon Sauce  
Roasted Leg of Lamb with Rosemary Jus (G,D)

## Vegetarian Mains

Tomato Braised Spinach & Ricotta Tortellini  
Chestnut Mushroom & Basil Risotto (G,D)  
Penne with Spinach & Walnuts  
Root Vegetable Cassoulet (D)  
Cauliflower & Sage Bake  
Beetroot & Horseradish Risotto (G,D)  
Lentil, Sweet Potato & Spinach Casserole (D)  
"Chole Bhature" Chick Pea Stew (D)  
Gnocchi with Sage & Roasted Pumpkin  
Courgette & Mushroom Lasagne

## Desserts

Lemon Curd Posset (V,G)  
Sticky Date & Toffee Pudding with Custard (V)  
Chocolate Brownie Fool (V)  
Chocolate & Orange Panna Cotta  
Eggnog & Cinnamon Tiramisu (V)  
Crème Brûlée (V,G)  
"Basbousa" Semolina Cake with Syrup (V)  
Carrot & Raisin Halva (V)  
Mulled Wine Trifle  
Apple Crumble with Vanilla Sauce (V)

# CANAPÉ SELECTOR

Please order 48 hrs in advance

Minimum order 100 canapés  
100-200 canapés, choice of 5  
200-400 canapés, choice of 6  
400-600 canapés, choice of 7  
600-800 canapés, choice of 8  
800-1000 canapés, choice of 9  
over 1000 canapés, choice of 10

## Hot Canapés \*\*\*

Beef tournedo crostini with Béarnaise sauce  
Mini cheese burger with tomato relish  
Baked potato with black pudding & caramelised apple  
Grilled tuna with pesto & celeriac puree  
Thai fishcake with sweet chilli dip  
Filo parcel with feta, basil & black olives (V)  
Mini vegetable quiche (V)  
Leek & potato soup shot (V)

## Cold Canapés \*\*

Chorizo & Red Pepper Mousseline with Spring Onion  
Cointreau Marinated Chicken with Kumquat on Crostini  
Smoked Duck with Sesame Seeds on Baguette  
Prawns in Tortilla Cup with Lemon & Ginger  
Spicy Crab with Sweet Pepper on Potato Rosti  
Honeyed Salmon with Avocado & Lemon  
Parmesan Shortbread with Mozzarella, Tomato & Pesto (V)  
Smoked Applewood Cheese Fan with Red Fruit Jam on Blini (V)  
Asparagus with Sundried Tomato & Black Olives (V)

## Cold Canapés \*

Duck parfait with rhubarb compote  
Tandoori chicken with mango chutney on naan bread  
Parma ham on ciabatta with parmesan shaving  
Smoked trout & Avruga caviar on potato cake  
Tuna mousseline with celery & peppers  
Blini with smoked salmon and Keta caviar  
Gazpacho shot with mustard cress (V)  
Tomato tapenade with marinated peppers (V)  
Stilton mousse with pecan & fig puree (V)

# PRICE LIST

(price excludes VAT)

**PLEASE SPECIFY THE AMOUNT OF MINERAL WATER, FRUIT JUICE OR  
FRESH ORANGE JUICE REQUIRED**

<b>Item</b>	<b>Price</b>
	(per item unless indicated)
Tea, Coffee and Biscuits	£2.69
Danish Pastries / Assorted Muffins	£1.07
Croissants with butter and jam	£1.79
Continental breakfast	£12.72
English breakfast	£17.98
Desserts / Cakes (per piece)	£3.56
Alpen Muesli Bar	£1.08
Go Ahead Muesli Bar	£1.22
Still, Sparkling Water (serves 3)	£2.86
Apple Juice (serves 5)	£6.44
Fresh Orange Juice (serves 5)	£7.87
Fruit Bowl (per bowl - serves 5)	£11.98
Fruit Bowl (per bowl - serves 10)	£23.94
Fruit Bowl (per bowl - serves 20)	£42.93
Canapes *	£2.61
Canapes **	£3.19
Canapes ***	£3.49
Soup	£2.71

## LUNCH OPTIONS

*(Tea, coffee and biscuits are included with option F but need to be ordered separately for all other options.  
See descriptions on the following pages).*

A	£8.94
B	£12.16
C	£14.25
D	£9.86
E	£13.34
F	£19.33
Staff (per staff member per hour) (min 4 hours for out-of-hours events)	£10.73

## Contact us

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Correct as at October 2016