

SUMMER CATERING MENUS

Price list valid
until July 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

V=vegetarian, **D**=dairy free, **G**=gluten free, **VG**=vegan

C marks low calorie/carb content

- Chicken drumsticks with rosemary & garlic (D,G) 1 item per person
- Halloumi, courgette & pepper skewer with herb olive oil (V,G,D) 1.5 items per person
- Vietnamese spring rolls with sweet chilli sauce (V) 1.5 items per person
- Vegetable samosa with mint tzatziki (V) 1.5 items per person
- Merguez sausage rolls with piccalilli 2 items per person
- Teriyaki salmon skewers (D,G) 2 items per person
- Red onion & goats cheese tart (V) 1 item per person
- Lemon & coriander chicken skewers (G,D) 2 items per person
- Crudités with hummus & tomato salsa (V,G,D,Vg) 3-4 items per person
- Vegetable tempura with guacamole (V) 3-4 items per person
- Thai fish cakes (G,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

Sweet potato & coriander (V,G,D,Vg)
Red lentil & celery (V,G,D,Vg)
Tomato & basil (V,G,D,Vg)
Broccoli & stilton (V,G)
Carrot & coriander (V,G,D,Vg)
Cream of cauliflower (V,G)
Garden pea & mint (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

Lincolnshire sausages & mash / Vegetarian sausages & mash (V)
Cottage pie / Vegetable pie (V)
Toad in the hole / Vegetables 'in the hole' (V)
Fish pie / Vegetable pie (V)
Beef lasagne / Vegetable lasagne (V)
Assorted tray baked pizzas
Beef burgers / Vegetarian burgers (V)

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

V=vegetarian, **D**=dairy free, **G**=gluten free

Starters

Poached salmon & watercress quiche
Bocconcini & tomato skewers with pesto (V,G)
Chorizo sausage rolls
Gravadlax with rye bread (D)
Crudités with guacamole & tomato salsa (V,G,D)
Vietnamese spring rolls with sweet chilli sauce (V)
Roasted pepper tortilla with coriander dip (V)
Pulled pork croquettes with BBQ sauce
Vegetable & spinach pakoras & mango chutney (V,G,D)
Smoked cheddar & broccoli tart (V)

Mains

Braised Aberdeen Angus beef with grilled peppers (G,D)
Ragout of chicken mushrooms & sundried tomatoes
Lamb rogan josh (D)
Grilled cod fillet with ratatouille (G,D)
Poached salmon with dill & capers
Chicken & asparagus pie
Fish & seafood pie with sweet potato mash
Roasted haddock in grained mustard sauce & spinach
Roasted leg of lamb with minted gravy (G,D)

Vegetarian Mains

Macaroni & mature cheddar cheese (V)
Baked spinach & ricotta tortellini (V)
Pumpkin & coriander risotto (V,G,D)
Penne with grilled vegetables & tomato salsa (V,D)
Cornish style pasty with broccoli (V)
Cauliflower bake with stilton sauce (V)
Moroccan vegetable tagine (V,G,D)
Aubergine & mozzarella bake (V,G)
Stuffed peppers with marinated cous cous (V,D)
Gnocchi, sundried tomato & basil sauce (V,D)
Grilled vegetable lasagne (V)

Desserts

Baked New York cheesecake (V)
Strawberry panna cotta (G)
Lemon tart with vanilla cream (V)
French apple flan (V)
Strawberries & cream (V,G)
Blueberry crème brûlée (V,G)
Tiramisu (V)
White chocolate fudge cake (V)
Eton mess (V)
Exotic fruit salad with ginger syrup (V,G,D)

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**

Item	Price
	(per item unless indicated)
Tea, Coffee and Biscuits	£2.71
Danish Pastries / Assorted Muffins	£1.08
Croissants with butter and jam	£1.81
Continental breakfast	£12.82
English breakfast	£18.12
Desserts / Cakes (per piece)	£3.59
Alpen Muesli Bar	£1.09
Go Ahead Muesli Bar	£1.24
Still, Sparkling Water (serves 3)	£2.89
Apple Juice (serves 5)	£6.49
Fresh Orange Juice (serves 5)	£7.94
Fruit Bowl (per bowl - serves 5)	£12.07
Fruit Bowl (per bowl - serves 10)	£24.13
Fruit Bowl (per bowl - serves 20)	£43.27
Canapes *	£2.63
Canapes **	£3.22
Canapes ***	£3.52
Soup	£2.73

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	£9.01
B	£12.26
C	£14.36
D	£9.94
E	£13.45
F	£19.48
Staff (per staff member per hour) (min 4 hours for out-of-hours events)	£10.81

Contact us

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Correct as at July 2017