

# CATERING MENU



Royal  
Pharmaceutical  
Society  
of Great Britain

To start your day!

# Breakfast

## **Continental**

**£5.85**

A selection of warm Danish pastries and croissants.

## **Traditional**

**£6.50**

A choice of bacon, Cumberland sausages, vegetarian sausages or scrambled eggs served in a breakfast soft roll with brown or tomato sauce.

## **Special**

**£7.75**

Smoked salmon & scrambled eggs on a toasted bagel.  
Natural low fat yogurt with fruit compotes & homemade granola.

All served with our tea, filter coffee, infusions and fresh fruit juice.

For those on the go!

## Working Lunches

### **Chef's Platter**

**£9.20**

Let the kitchen choose your sandwich platter using assorted seasonal produce in a variety of breads. 1 ½ rounds per person & served with tortilla chips & freshly cut fruit.

### **Homemade Soup**

**£2.95**

Homemade seasonal soup of the day with a freshly baked roll.

## Salads

### **Tuna Niçoise**

**£9.85**

Mixed leaves topped with green beans, baby new potatoes, boiled egg, red onion & char-grilled tuna steak with a light olive oil dressing

### **Chicken Caesar Salad**

**£9.50**

Cos lettuce topped with char-grilled chicken breast, crispy croutons & shaved parmesan cheese with a Caesar dressing

### **Greek Vegetable Salad**

**£9.50**

Mixed fresh leaves topped with roasted aubergine, courgette, sweet peppers, red onion & olives with feta cheese.

# Ploughman's

## **Ploughman's** **£10.95**

Wedges of cheese, chunks of bread, pickles & chutneys,  
salad and freshly cut fruit.

## **Ham Ploughman's** **£12.95**

Slices of ham, wedges of cheese, chunks of bread,  
pickles & chutneys, salad and freshly cut fruit.

## **Crofters Ploughman's** **£13.25**

Smoked salmon with cracked black pepper, wedges of cheese,  
chunks of bread, pickles & chutneys,  
salad and freshly cut fruit.

## Lunch Time Extras

### Add extra items to your lunch

#### £2.10 per selection

Vegetable crudities with dip  
Tomato, basil & red onion bruschetta  
Mini vegetable & spinach pakora  
Sausage & onion filled Yorkshire puddings  
Bite sized flapjack pieces  
Mini cream cakes  
Fresh fruit tartlets

#### £2.50 per selection

Chorizo & chicken skewers  
Mini minted lamb kofta  
Thai green chicken skewers  
Smoked salmon & cream cheese blini  
Duck spring roll with plum dipping sauce

Something a little more  
substantial!

## Cold fork buffet

**£15.95**

**Minimum 15 people.**

Please choose 2 main course options, 1 vegetarian option,  
3 salads and 1 dessert from the below choices.

### Meat & Fish

Chicken in sun dried tomato pesto with spring onions and olives

Selection of English meats & relishes

Scottish smoked salmon & prawns with cracked  
black pepper and lemon wedges.

### Tapas selection

Poached salmon with cucumber & lemon  
and dill mayonnaise dressing

### Vegetarian

Mature cheddar & caramelized onion tart

Bocconcini, basil, plum tomato & artichoke platter

Spinach and feta cheese parcel

### Salads

Chick peas, olives & pepper salad  
Greek salad  
Cucumber, tomato & red onion salad  
Chunky coleslaw  
New potato & spring onion salad  
Mixed leaf salad  
Tabbouleh salad

### Desserts

White chocolate and raspberry  
Meringue roulade  
Fresh fruit salad  
Carrot cake  
Dark chocolate torte with oranges  
Pecan pie & cinnamon cream

All served with fresh crusty bread

(for other seasonal dishes, please ask the team)

## Hot fork buffet

**£15.95**

**Minimum 15 people.**

Please select 1 main course, 1 vegetarian option,  
1 accompaniment & 1 dessert  
Only available in the dining suite & conference suite.

### Meat & Fish

Classic beef stroganoff.  
Pan fried chicken with roasted peppers,  
Smoked paprika & olive sauce.  
Braised English lamb ragout with seasonal vegetables.  
Homemade paella  
Salmon & prawn chowder

### Vegetarian

Mushroom ravioli with pesto cream sauce,  
Toasted pine nuts & fresh parmesan shavings.  
Chick pea, sweet potato & fine green bean jalfrezi.  
Butternut squash, button mushroom & chick peas  
in Turkish baharat sauce.  
Satay vegetables & beanshoot noodles  
Pumpkin, potato & spinach korma

### Accompaniments

Roasted cous cous  
New potatoes with torn mint  
Sauté potatoes  
Steamed basmati rice  
Seasonal vegetables

### Desserts

Apple pie & custard  
Fresh fruit salad  
Carrot cake  
Dark chocolate torte with orange

All served with fresh crusty bread

(for other seasonal dishes, please ask the team)

Something Special!

# Fine Dining Menus

## Lunch time

**3 course menu £35.00**

**2 course menu £29.25**

## Evening

**3 course menu £40.50**

**2 course menu £34.75**

## Menu Suggestions

For something more bespoke please speak to the team

## Starters

Smoked duck timbale with puy lentil herb salad

Salad of Normandy camembert, smoked salmon & crispy shallots

Buffalo Mozzarella with marinated roast peppers, garlic croute & aubergine caviar

Crab & avocado salad with lime mayonnaise

Chicken parfait with sloe jam & foccacia bread

## Mains

Slow roasted Tenderloin of beef, roasted beetroot,

wilted spinach & fondant potato with red wine jus

Sea trout with pomegranate, fennel & orange salad

Courgette, tomato & cep tian, roast batons of sweet potato & mushroom foam

Corn fed chicken supreme on bubble & squeak cake with roasted pepper sauce

Lamb chump on fondant potato with roast garlic & mint jus

## Desserts

Roasted figs with cinnamon shortbread

Lavender essence poached pears served with mascarpone

Milk chocolate cheesecake served with a roasted plum compote

Continental cheese plate with a selection of cheese biscuits

# Wines

## White Wine

### **Cheverney Blanc, Domaine du Salvard**

**£12.00 per bottle**

White currant with a hint of smoke

### **Devlins Mount unoaked Chardonnay**

**£13.25 per bottle**

Medium bodied with hints of  
citrus & white peach

### **Stoneburn Sauvignon Blanc**

**£14.25 per bottle**

Subtle aromas of lemon, grapefruit & spices

## Red Wine

### **Montepulciano D'Abruzzo**

**£12.00 per bottle**

Rich aromas of black fruits, cherries & spices

### **Alameda Merlot**

**£13.25 per bottle**

Cherries & plums abound on the nose

### **Stoneburn Pinot Noir**

**£14.25 per bottle**

Flavours of soft plums & raspberry, has depth & a soft finish

## Champagne & Sparkling Wine

### **Layton's Brut NV**

**£25.00 per bottle**

Blended by one of the leading Grande Marques.

A gentle, rich & smooth wine.

### **Cava Juve y Camps**

**£16.00 per bottle**

Frizzante (lightly sparkling). This dry, citrus & orchard fruit flavored wine is gentle and refreshing.

A larger selection of wines is available on request tailored by our wine experts to match your menu choice

## **Reception Snacks**

**£1.30**

Ideal for a drinks reception,  
nuts, crisps & olives

# Canapés

**Minimum of 20 People**

**Pre dinner / lunch canapés (4 pieces per person)**

**£7.75**

**Drinks reception canapés (8 pieces per person)**

**£15.00**

## **Hot canapés**

Mini chorizo & chicken tartlets  
Beef & red onion marmalade brochettes  
Duck spring roll & plum dipping sauce  
Thai tiger prawn skewer with a sweet chilli marinade  
Tempura vegetables with a hot & sour dipping sauce  
Cranberry & brie wonton  
Grilled goats cheese & pesto cream crostini  
Lamb & mint mini Yorkshire puddings  
Mini burgers with caramelized onion relish in a seeded bun

## **Cold canapés**

Brochettes of Milano salami, olives & tomato  
Chicken Caesar wraps  
Gravadlax & fresh dill in cucumber roll  
Crayfish cocktail 'boats'  
Bocconcini, basil & sun blush tomato on paddle stick  
Pork fillet wrapped in pancetta with apple chutney

## **Dessert**

Truffles  
Pistachio baklava bites  
White chocolate & dark chocolate dipped strawberries  
Bite size lemon tartlets

## The Extra Mile

We can also offer the following services.  
Contact the team for further details

Homemade celebration cakes

Flower arrangements

Dietary & special food requirements.

**We are happy to discuss a tailor-made menu for your booking.**



If you would like to find out more  
Please contact us:

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