

**RESTAURANT ASSOCIATES
VENUES**

RHS GARDEN WISLEY
SPRING / SUMMER 2026





As hospitality experts committed to delivering outstanding dining experiences, our highly skilled and enthusiastic team brings the knowledge, support, and creativity needed to elevate your event.

We continually challenge ourselves and our guests' expectations, while actively working to make a positive impact in our communities. Our operation is guided by a clear and unwavering principle: sustainability through a focus on seasonal menus and ethically sourced British ingredients.



ENVIRONMENTAL IMPACT

At Restaurant Associates, we are passionate about not only doing the right thing but making it easier for our guests to enjoy 'planet-friendly' events.

We are committed to a net zero target by 2030

Over 80% of our fresh produce is sourced locally in the UK

All our meat, dairy and poultry is Red Tractor farm assured

All our fresh eggs are British free-range or organic

We only use fish which is Marine Conservation Society certified

We work with over 20 social enterprises from Divine chocolate to Lemonaid, to help raise funds for community projects

A close-up photograph showing two hands rolling a long, thin rope of yellow dough on a light-colored marble surface. The dough is being pulled apart, creating a long, tapered shape. In the foreground, several small, round, yellow dough balls are visible, each with a small hole in the center, suggesting they are being prepared for a specific recipe. The background is slightly blurred, showing a blue cloth and the continuation of the rolling process.

Breakfast



Tea, coffee and soft drinks

Our teas include a selection of classic, fruit, herbal, and organic varieties, and our freshly brewed coffee available regular or decaf is served with alternative milk options.

Tea and coffee	£3.20
Tea, coffee and biscuits	£4.20
Cranberry/ apple juice /orange juice	£7.50 (per litre)
Homemade lemonade	£7.00 (per litre)
Still and sparkling mineral water (750ml)	£2.50

Breakfast

Tea, coffee and drinking water is included.

MORNING BAKERY SELECTION

£6.50 excluding VAT pp

A selection of freshly baked pastries:

Pain au chocolat | Pain au raisin | Plain croissant

Chocolate muffin | Blueberry muffin | Lemon and poppy seed muffin

BREAKFAST BAPS

£9.00 excluding VAT pp

Portobello mushroom, spinach, and tomato (VE)

Dry-cured bacon bap

Sausage bap

Free-range egg muffin (V)

(V) vegetarian, (VE) vegan, (DF) dairy free, (NGCI) Made with non-gluten containing ingredients

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator.

Please note that our menu offerings are subject to seasonal availability and may change.



Breakfast

£28 excluding VAT pp

Tea, coffee and drinking water is included.

Please choose three dishes from the menu below:

HOT

Crushed avocado and slow cooked tomato on rye toast (VE)

Chestnut mushrooms with crème fraîche and chives on Wildfarmed sourdough (V)

Shakshuka baked eggs (V)

Tomato fondue, spinach and free range egg brioche roll (V)

Maple cured bacon in a brioche roll

COLD

Three mini pastries (V)

Apricot, hazelnut and seed flapjack (V)

Vegan banana bread (VE)

Yoghurt, honey and apple, raisin and cinnamon granola (V)

Seasonal fruit salad (VE)

Seasonal fruit skewers (VE)

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Lunch

Light Working Lunch

SANDWICH WORKING LUNCH

£12.00 excluding VAT pp

Seasonal selection of freshly prepared sandwiches (1 round per person)

Sample menu:

Coronation chicken

Tuna, rocket and mayonnaise

Free-range egg, mayonnaise and mustard cress

Cucumber and cream cheese

Seasonal fruit selection

Crisps

GOURMET SANDWICH WORKING LUNCH

£22.00 excluding VAT pp

A selection of freshly prepared sandwiches with choice of finger food, fruits, snacks, crudites and dips.

Sample menu:

Smoked trout and cream cheese

Coronation chicken

Tuna, rocket and mayonnaise

Free-range egg, mayonnaise and mustard cress

Cucumber and cream cheese

Mini sausage roll OR Butternut and sage turnover

Seasonal fruit platter

Raw vegetables with romesco, hummus and cucumber
yoghurt V

Crisps

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Light Working Lunch

S A L A D W O R K I N G L U N C H

£9.00 excluding VAT pp

A seasonal salad of the day served in disposable pots
Seasonal whole fruit selection
Crisps

L U N C H B A G

£13.20 excluding VAT pp

A choice of meat, fish, vegetarian or vegan pre-packaged sandwich

Includes crisps, seasonal whole fruit, bakery treat and water

S A N D W I C H L U N C H A D D O N S

Seasonal brownie V **£3.40 excluding VAT pp**

Mini bakery treat selection (two per person) **£3.20**

excluding VAT pp

Fruit platter **£2.20 excluding VAT pp**

Working Lunch

£34 excluding VAT pp

Tea, coffee and drinking water is included.

Please choose four savoury and one sweet dish from the menu below:

VEGETARIAN/VEGAN

Fig, balsamic and vegan cream cheese crostini (VE)

Courgette, soft herb ricotta and smoked tomato flatbread (V)

Roasted pepper and artichoke tartlet (VE)

Winterdale cheese and artichoke pesto straws (V)

Halloumi bites, honey, thyme, chilli (V)

Parsley, spring onion and walnut frittata (V, NGCI)

Cashew nut parfait on toasted rye with apricot and ginger chutney (VE)

FISH

Smoked chalk stream trout rillettes

Prawn cocktail tart

Marinated tuna taco (NGCI)

MEAT

Cheese and pickle sausage roll

Chicken terrine, thyme & apricot (NGCI)

Confit duck with green tomato chutney (DF)

MINI BRIDGE ROLLS

Goats curd, courgette & black olive (V)

Montgomery cheddar & chutney (V)

Egg and mustard cress (V)

Chicken and tarragon

SWEET

Coffee and walnut cake (V)

Chocolate tart (V)

Blueberry, polenta and almond cake (V, NGCI)

Caramelised apple cake (V)

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Sandwich Lunch

£30 excluding VAT pp

Tea, coffee and drinking water is included.

Please choose two sandwiches, one side and one sweet dish from the menu below:

VEGETARIAN/VEGAN

Butternut squash quinoa and feta wrap (VE)

Roasted vegetables, rocket and harissa mayo focaccia (VE)

Falafel, carrot and hummus wrap (VE)

Mozzarella, plum tomato and pesto ciabatta (V)

Winterdale cheddar ploughman's ciabatta (V)

FISH

Tuna, olive, avocado and smoked tomato pesto ciabatta (NGCI)

Harissa king prawn and avocado wrap (DF)

MEAT

Hoisin duck, cucumber and sesame wrap (DF)

Kent ham, cheddar and green tomato chutney ciabatta

Chicken and avocado focaccia (DF)

SIDES

Roasted squash, sage and pinenut tart (V)

Cheese straws (V)

Red Leicester and chive scone (V)

Grilled broccoli, shiitake mushroom and miso dressing (VE, NGCI)

Crushed beetroot, quinoa, za'atar, coconut yoghurt and hazelnut salad (VE, NGCI)

Green salad, lemon vinaigrette (VE, NGCI)

SWEET

Chocolate tart (V)

Apricot, hazelnut and seed flapjack (V)

Caramelised apple cake (V)

Vegan chocolate brownie (VE)

Salted coconut cream, mango and roasted pineapple (VE)

Freshly baked chocolate chunk cookie (V)

Freshly baked oat, raisin and lemon cookie (V)

Seasonal fruit salad (VE, NGCI)

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Nibbles

SELECTION

Select 4 £12.50

Sea salt popcorn (VE)

Sea salt crisps (VE)

Cheddar straws (V)

House spiced nuts (VE)

Stuffed olives with oregano (VE)

Chilli mixed olives (VE)

Pecorino and truffle nuts (V)

Iced raw seasonal vegetables, green goddess dip (VE)

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Full day delegate package

B U F F E T L U N C H

£75 excluding VAT pp

Minimum 10 people or minimum spend £550

Breakfast – Tea and coffee served with two breakfast dishes.

Mid-morning – Tea and coffee served with biscuits.

Buffet Lunch – Two mains, two salads and two sweet dishes. Served with a selection of soft drinks and juices.

Afternoon – Tea and coffee served with cake. Drinking water is provided throughout the day.

BREAKFAST

Mini pastry selection (V)

Yoghurt, honey and apple, raisin and cinnamon granola (V)

MAINS

Strozzapreti with artichoke pesto, rocket and smoked tomatoes (VE)

Thai chicken meatballs, green curry sauce, peanuts and coriander (DF)

SALADS

Fennel salad with orange, pomegranate and coconut yoghurt dressing (VE, NGCI)

Aubergine, sorrel yoghurt and pickled radish salad (V, NGCI)

SWEET

Pain au chocolate bread and butter pudding (V)

Avocado vanilla cream, chocolate miso ganache, oat crumble (VE)

AFTERNOON

Chocolate and hazelnut brownie (V)

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Full day delegate package

WORKING LUNCH

£55 excluding VAT pp

Minimum 10 people or minimum spend £550

Breakfast – Tea and coffee served with two breakfast dishes.

Mid-morning – Tea and coffee served with biscuits.

Working Lunch – Please choose from one of the set menus below.

Afternoon – Tea and coffee served with cake. Drinking water is provided throughout the day.

BREAKFAST

Mini pastry selection (V)

Yoghurt, honey and apple, raisin and cinnamon granola (V)

SET MENU OPTION ONE

Courgette, soft herb ricotta and smoked tomato flatbread (V)

Montgomery cheddar and chutney mini bridge rolls (V)

Smoked chalk stream trout rillettes

Cheese and pickle sausage roll

Coffee and walnut cake (V)

Blueberry, polenta and almond cake (V, NGCI)

SET MENU OPTION TWO

Roasted vegetables, rocket and harissa mayo ciabatta (VE)

Falafel, carrot and hummus wrap (VE)

Crushed beetroot, quinoa, za'atar, coconut yoghurt and hazelnut salad (VE, NGCI)

Kent ham, cheddar and green tomato chutney baguette

Caramelised apple cake (V)

Blueberry, polenta and almond cake (V, NGCI)

AFTERNOON

Chocolate and hazelnut brownie (V)

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Half day delegate package

WORKING LUNCH

£44 excluding VAT pp

Minimum 10 people or minimum spend £400

Breakfast – Tea and coffee served with two breakfast dishes.

OR Tea and coffee served with two sweet dishes for the afternoon. Drinking water is provided throughout the day.

Working Lunch – Please choose from one of the set menu options below:

BREAKFAST

Mini pastry selection (V)

Yoghurt, honey and apple, raisin and cinnamon granola (V)

SET MENU OPTION ONE

Courgette, soft herb ricotta and smoked tomato flatbread (V)

Montgomery cheddar and chutney mini bridge rolls (V)

Smoked chalk stream trout rillettes

Cheese and pickle sausage roll

Coffee and walnut cake (V)

Blueberry, polenta and almond cake (V, NGCI)

SET MENU OPTION TWO

Roasted vegetables, rocket and harissa mayo ciabatta (VE)

Falafel, carrot and hummus wrap (VE)

Crushed beetroot, quinoa, za'atar, coconut yoghurt and hazelnut salad (VE, NGCI)

Kent ham, cheddar and green tomato chutney baguette

Caramelised apple cake (V)

Blueberry, polenta and almond cake (V, NGCI)

AFTERNOON

Chocolate and hazelnut brownie (V)

Freshly baked oat, raisin and lemon cookie (V)

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A collage of five ceramic plates, each featuring a different type of appetizer. The plates are arranged in a circular pattern around a central text overlay. The top-left plate is dark blue with six small, square, golden-brown appetizers topped with a green leaf and a dark drizzle. The top-right plate is light beige with seven small, round, orange-colored appetizers topped with a white cream and a green herb. The bottom-left plate is light beige with five small, round, orange-colored appetizers topped with a white cream and a green herb. The bottom-right plate is dark blue with ten small, round, orange-colored appetizers topped with a white cream and a green herb. The bottom-center plate is light beige with five small, round, orange-colored appetizers topped with a white cream and a green herb.

Reception



Canapé reception

£45 excluding VAT pp

Minimum 15 people or minimum spend £600

Half a bottle of house wine or beer per person
Drinking water will be provided

Please choose six dishes from the menu below:

Cauliflower pakora, mango chutney (VE)

Potato croquet with hazelnuts and truffle (V)

Golden beetroot, horseradish and dill croustade (V)

Cashel blue cheese, spiced pear & walnut tart (V)

Tamari marinated prawns, furikake (DF, NGCI)

Chalk stream trout rillettes, smoked cucumber (NGCI)

Smoked chicken caesar salad

Sweetcorn and Nduja tart

Blueberry and almond financier (V)

Assorted Macarons (V)

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Bowl food

£40 excluding VAT pp

Minimum 15 people or minimum spend £675

Half a bottle of house wine or beer per person

Drinking water will be provided

Please choose four dishes from the menu below:

Socca pancake, roasted broccoli, kimchi, sesame (VE)

Crushed beetroot, quinoa, coconut yoghurt, za'atar, hazelnut (VE)

Ras el hanout spiced cauliflower, bean salsa (VE)

Cashew parfait, damson, toast (VE)

Marinated Chalk stream trout, pickled carrot, sticky rice, furikake (DF)

Chicken and carrot salad with sesame and soy dressing (DF, NGCI)

Slow cooked pork, smoked bacon, cider, peas, shoestring fries (NGCI)

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Three course menu

Three course menu

£120 excluding VAT pp

Minimum 15 people or minimum spend £1,870

Reception cocktail upon arrival

Enjoy a delicious three-course dinner

After dinner coffee

Half a bottle of house wine per person:

S T A R T E R

Leek salad, Burford brown egg, vinaigrette (V, DF, NGCI)

Roasted squash, pear, toasted pumpkin seeds, watercress (VE, NGCI)

Cashew nut parfait, damson jelly, rye toast (VE)

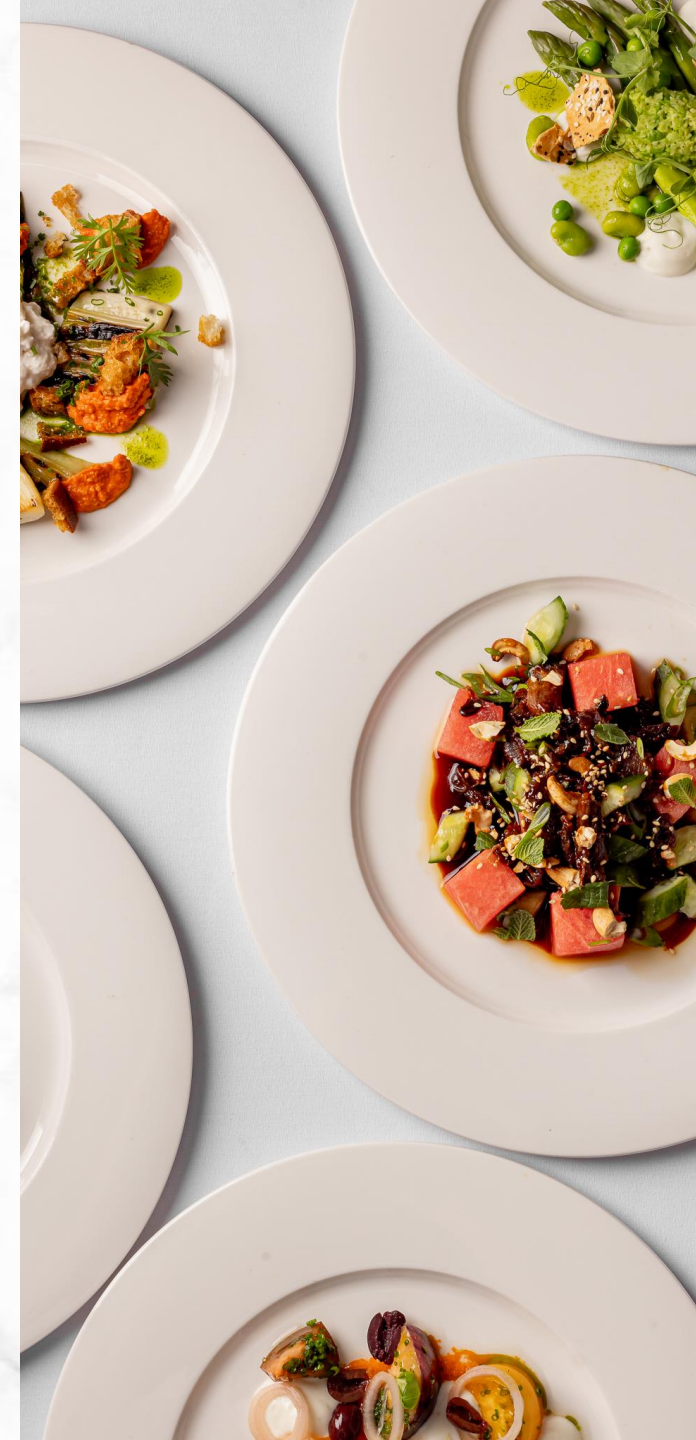
XO poached chicken & shiitake mushroom terrine, ginger pickled black radish, shiso (DF, NGCI)

Smoked mackerel tart, red pepper ketchup, soft herb salad

Prawn, cucumber and avocado salad, chilli and coriander dressing (DF, NGCI)

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Three course menu

MAIN COURSE

Squash stuffed gnocchi, Winterdale cheddar, brassica salad (V)

Roasted heritage carrots, café de paris butter, hazelnuts, crispy kale (VE)

Roasted cauliflower, cashew hummus, curry and raisin dressing (VE, NGCI)

Spinach, courgette and ricotta lasagne, pesto cream (V)

*Herdwick lamb rack, shoulder croquette, caponata, basil (DF)

*Scallop and prawn crusted Giga halibut, bouillabaisse, saffron potatoes, baby spinach (NGCI, DF)

*£15 supplement for this dish

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Three course menu

DESSERT

Caramelised apple tart, cider brandy cream (V)

Chocolate torte, salted caramel, oat crumble (V)

Spiced coconut cream, banana and cocoa ice cream, caramelised peanuts (VE)

Vegan chocolate brownie, vanilla ice cream, cherry and pistachio (VE)

Lemon cheesecake, blackberry and verbena

*Selection of British cheeses, green tomato chutney, artisan crackers (V)

*£15 supplement for this dish

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A person wearing a black and white striped shirt is seated at a wooden table, pouring tea from a dark, textured kettle. The table is set for afternoon tea with two cups of tea on saucers, a bowl of sugar cubes, a three-tiered stand with various pastries and sandwiches, and a plate with cutlery. The scene is brightly lit, casting shadows on the table.

Afternoon tea

Afternoon tea

Afternoon tea £28.50 excluding VAT pp

Afternoon tea with a glass of sparkling wine £35.50 excluding VAT pp

A delicious platter of sandwiches, scones and cakes served with tea and coffee.

Smoked trout and herb mayo sandwich

Egg, mayonnaise and cress (V)

Cheese and pickle (V)

Ham and mustard

Coffee and hazelnut macaroon (V)

White chocolate and rose cheesecake (V)

Rhubarb and custard choux (V)

Carrot cake V

Homemade fruit scones (V)

Strawberry jam (V)

Clotted cream (V)

Vegan and gluten free options available upon request

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A close-up, warm-toned photograph of a bartender in a white shirt pouring red wine from a bottle with a black and white checkered neck into a large, elegant wine glass. The glass is partially filled with the dark red liquid. In the foreground, to the left of the glass, is a small copper-colored metal pitcher filled with fresh green mint leaves. To the far left, a portion of a clear, faceted glass is visible. To the right, a small glass vase holds some dried, light-colored plant material. The background is softly blurred, showing the interior of a bar with shelves of bottles and warm lighting. A semi-transparent dark horizontal band runs across the middle of the image, serving as a background for the text.

Drinks

S P A R K L I N G

Prosecco Via Vai DOC Extra Dry – Italy **£35.40**

Eins Zwei Zero Riesling 0% Leitz **£31.60**

W H I T E

Varietal Sauvignon Blanc Tarapaca **£25.00**

Pinot Grigio Via Nova Italy **£29.10**

Picpoul de Pinnet Roquemolier **£32.50**

Ditchling White, Sussex England **£33.30**

R O S E

Ditchling Rosé **£35.00**

Compte Provence La Vidaubanaise Rosé **£30.40**

R E D

Ditchling Red, Sussex England **£33.30**

Rioja Crianza `Organic` Azabache Spain Sustainable/Organic **£37.50**

Primitivo del Salento Boheme **£31.60**

Mar de Cal Tempranillo Organic Verum **£23.30**

A full wine list is available on request

All prices are per bottle

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BEER AND CIDER

Peroni 0% **£4.10**

Meantime London Lager 330ml **£5.10**

Guinness Original 500ml **£5.10**

SOFT DRINKS

Mocktails - from **£6.95**

Cranberry/ apple juice /orange juice **£7.50** (per litre)

Homemade lemonade **£7.00** (per litre)

Still and sparkling mineral water (750ml) **£2.50**

Custom soft drink and cocktail requests are also available, contact our team for additional options.

1 Hour drinks package - £28.50 per person per hour:

A choice of house wine, beer and one soft drink

All prices are per person
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Allergens

Do you have a food allergy or intolerance?
We provide allergen information on the
14 major allergens.

Please speak with your event manager and details of allergens in any of our dishes can be provided for your consideration.

At your event, there will be an allergen folder located at all buffet stations on your event catering floor. This folder will make delegates aware of all allergens contained in your chosen menu and help them make an informed decision.

Please note, as with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavour to prevent this as much as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. We encourage our customers with food allergies and intolerances to let our staff know, so we can better cater for them. We are happy to provide further detail on ingredients and how they were handled to allow you make an informed decision as to whether the food is suitable for you.



MUSTARD



MOLLUSCS



NUTS



CRUSTACEANS



FISH



EGG



SULPHUR DIOXIDE



SOYBEAN



MILK



SESAME



GLUTEN



PEANUTS



CELERY



LUPIN

If you have any concerns
please speak to a member of staff



Thank you

WisleyEvents@restaurantassociates.co.uk

Prices include all staffing & tableware. Please note, for more bespoke events additional costs may apply.