



RSA
HOUSE

SPRING / SUMMER
APRIL 2026 - SEPTEMBER 2026

COMPANY
OF COOKS

Contents

- [Welcome](#)
- [Breakfast](#)
- [Lunch](#)
- [Nibbles](#)
- [Canapé Reception](#)
- [Bowl Food](#)
- [Three Course Menu](#)
- [Delegate Packages](#)
- [Food Stations](#)
- [Drinks](#)
- [Allergens](#)



Welcome to RSA House

Exceptional hospitality in the heart of London.

Step inside RSA House, home of the Royal Society of Arts, to discover a hidden gem just moments from the Strand. Behind our elegant Georgian façade lies a curated collection of 13 versatile event spaces, rich in character and history. Heritage and innovation surround you, but it's the welcoming atmosphere and attention to detail that make people return time and time again.

Our [Coffee House](#) is open from Monday to Friday, from 8.30am to 5pm and provides a welcoming space for meetings, collaboration, and relaxation, offering locally sourced breakfast, lunch, and refreshments. Our intimate cocktail bar [Muse](#) is open from Monday to Friday, from 4pm to 11pm and presents a luxurious yet relaxed atmosphere with innovative mixology, curated wines, craft beers, and artisanal bar snacks.

Every event at RSA House supports a greater purpose, with profits from food, beverages, and venue hire funding the RSA's mission of turning ideas into actions, for the common good. Under the leadership of Executive Chef Brian Fantoni, the kitchen team delivers exceptional, ethically sourced cuisine designed to inspire and delight.

Elevate your next event at The Royal Society of Arts – where history meets innovation.

For more information, please visit [RSA House](#).





Our commitments to people, place and planet

What we do...

In short, we are committed to providing great food, drink, and service that has a meaningful and lasting impact on the people and places we work with and for – all the while safeguarding the planet for future generations.

Our focus as a business is bringing handcrafted food and drink to the table each and every day while simultaneously supporting the communities we work with. Employment opportunities for local people, sourcing from our hand-picked larder of artisan suppliers, and an absolute focus on minimising the impact of our operations on the planet are key objectives of every partnership.

Our commitment is clear throughout this menu brochure: we are proud to exclusively offer the very best in British meat and cheeses. None of our fresh produce is transported by air freight, and the fish we purchase and serve will be rated MCS 1, 2, or 3. As a wider business, we aim to be net zero by 2040.

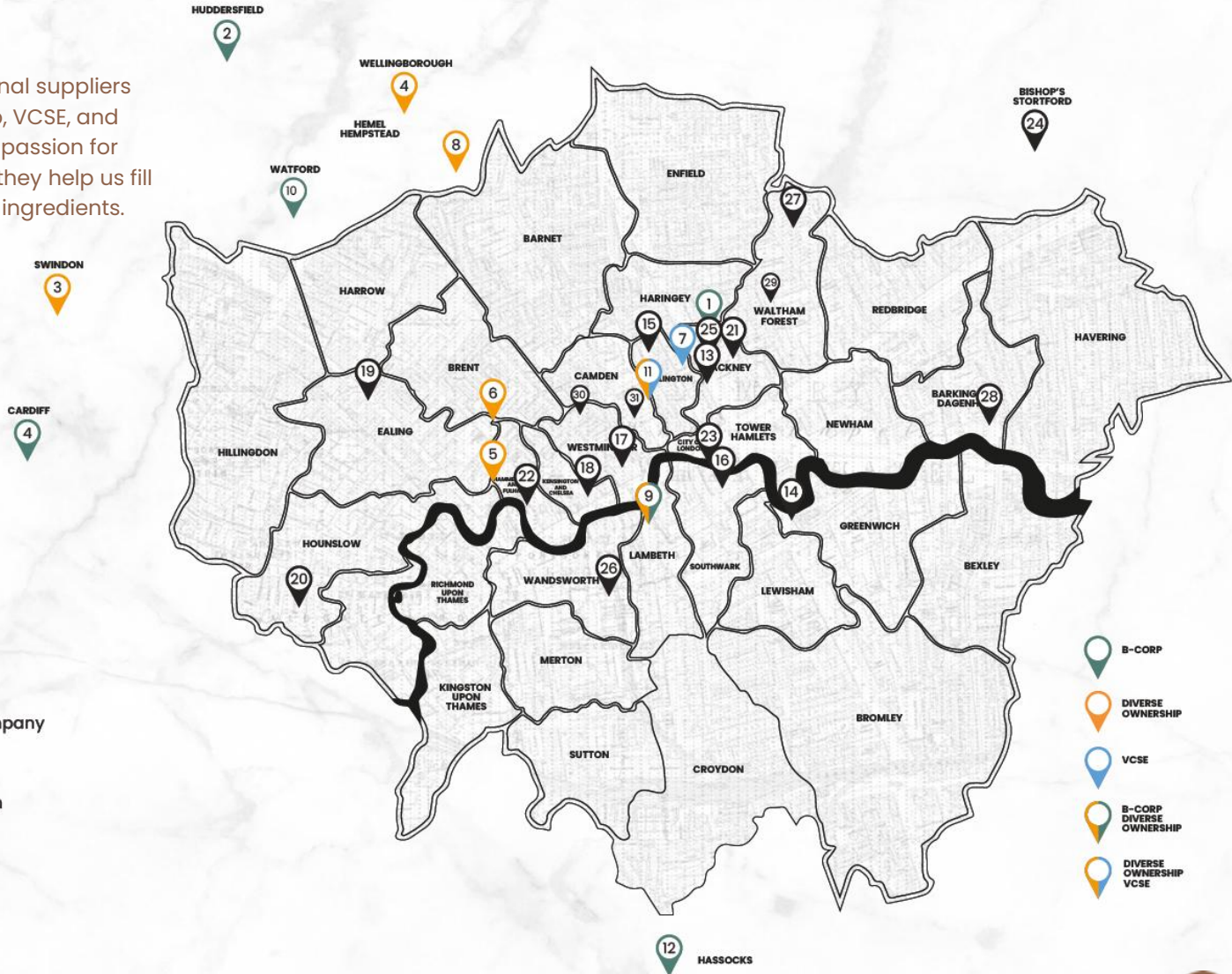


Our Local Larder

We've handpicked a collection of exceptional suppliers from London and beyond, including B Corp, VCSE, and diverse-owned businesses, who share our passion for craft, quality, and sustainability. Together, they help us fill our menus with fresh, responsibly sourced ingredients.

Our suppliers

- | | |
|--|-----------------------------|
| 1 Dalston Juice
B-CORP | 13 Allpress Espresso |
| 2 Dash Water
B-CORP | 14 Paul Rhodes Bakery |
| 3 Dormen Foods
Diverse Ownership | 15 Cobble Lane Cured |
| 4 Flawsome Drinks
B-CORP | 16 The Wild Room |
| 5 Freshways Dairy
Diverse Ownership | 17 Paxton & Whitfield |
| 6 La Latteria
Diverse Ownership | 18 Notting Hill Bakery |
| 7 Luminary Bakery
VCSE* | 19 Belazu |
| 8 Hope & Glory
Diverse Ownership | 20 Ellis Wines |
| 9 Rubies in the Rubble
B-CORP / Diverse Ownership | 21 H. Forman & Son |
| 10 Vegetarian Express
B-CORP | 22 HG Walter |
| 11 Well Grounded
Diverse Ownership / VCSE* | 23 The London Honey Company |
| 12 Ridgeview Wine
B-CORP | 24 Marrfish |
| | 25 London Borough of Jam |
| | 26 Brindisa |
| | 27 Solstice |
| | 28 Wild Harvest |
| | 29 Hackney Gelato |
| | 30 Truffle Guys |
| | 31 Two Tribes |



A cake that makes a difference

We're proud to partner with Luminary Bakery

A social enterprise that creates an innovative response to help socially and economically disadvantaged women by investing in and empowering them to realise their dreams. Through training, employment, and community, they aim to break cycles of poverty, violence, and disadvantage once and for all.

Luminary Bakery offers spectacular cakes for all occasions which can be ordered via our team and delivered directly to your event.





Well Grounded Coffee

Company of Cooks supports Well Grounded, a social enterprise that helps Londoners into careers in the specialty coffee industry through barista training, qualifications, work placements, mentorship and employment.

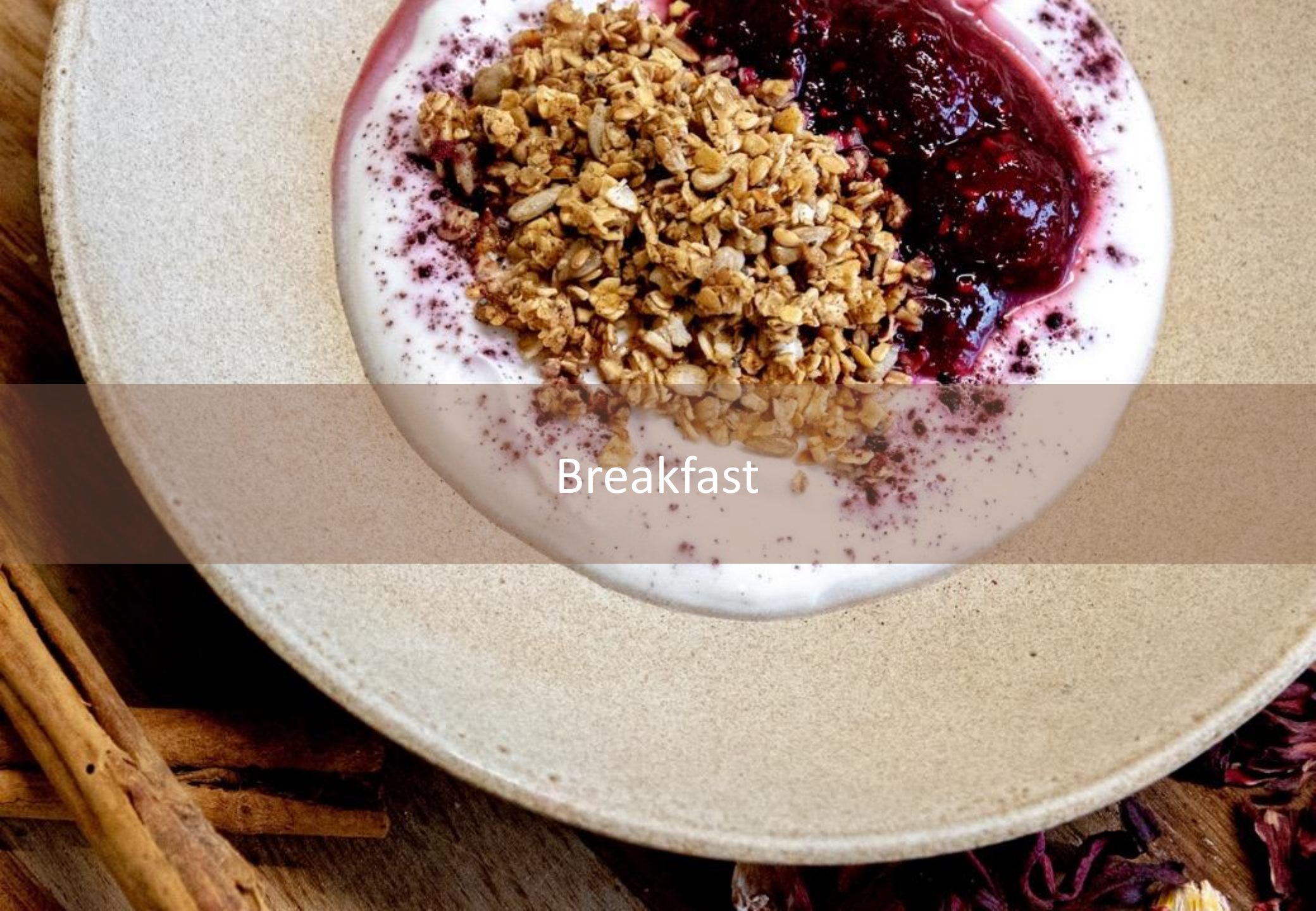
Our Community Blend continues to support this work, with a donation made to Well Grounded for every kilo of coffee we purchase.

Developed in partnership with Allpress Espresso, Community Blend reflects our commitment to quality, fairness and positive impact across the coffee supply chain.



ALLPRESS
ESPRESSO



A top-down view of a light-colored ceramic bowl filled with white yogurt. A large pile of golden-brown granola sits in the center. To the right of the granola is a thick, dark red berry compote. The yogurt is garnished with a fine dusting of purple powder. The bowl is placed on a light brown, textured surface. In the bottom left corner, several cinnamon sticks are visible, and in the bottom right corner, there are dried purple flowers.

Breakfast

Breakfast

The morning bakery selection and breakfast bap menus are served with our freshly brewed Community blend coffee, English breakfast tea, and a selection of herbal infusions.

M O R N I N G B A K E R Y S E L E C T I O N

A selection of freshly baked mini pastries and croissants

£10.50 (minimum 10 guests)

B R E A K F A S T B A P S

Seeded, brioche baps
Choice of two

£12.50 (minimum 10 guests)

Smoky applewood cheese and onion chutney VE
HG Walters dry cured back bacon, HP brown sauce
Fennel and chilli sausage, tomato ketchup

V – Vegetarian, VE – Vegan

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator. All prices are per person and exclude VAT. Please note that our menu offerings are subject to seasonal availability and may change.



Breakfast

ENHANCEMENTS

Minimum 10 per item (fruit skewers minimum 20)

Coconut yoghurt, maple roasted oats, pomegranate, zested lemon VE	£8.50
Brioche, cream cheese, nori-marinated carrots, watercress, capers V	£8.50
Scottish oat and coconut bircher, burst blueberries, sunflower seeds VE	£8.50
Toasted banana bread, chia and raspberry jam, maple butter V	£7.50
Greek yoghurt, berry compote, granola V NCGI	£8.50
Rainbow fruit skewers, agave syrup, coconut crumble VE	£9.00

SMOOTHIES

Served in mini milk bottles. Please choose one.

£6.50 (minimum 20)

- Strawberry and banana with chia seeds VE
- Pear, carrot and ginger VE
- Pineapple and melon VE

V – Vegetarian, VE – Vegan, NCGI – 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. All prices are per person and exclude VAT. Please note that our menu offerings are subject to seasonal availability and may change.





Tea, coffee and soft drinks

Our teas include a selection of classic, fruit, herbal and organic teas. Our coffee is freshly brewed using our Community Blend, developed in partnership with Allpress Espresso and supporting Well Grounded through ongoing investment in coffee training and employment opportunities in London.

Tea and coffee	£4.50
Tea, coffee and biscuits	£5.50
Tea, coffee and market selection of cakes	£8.50
Cranberry /pineapple/apple juice /orange juice	£7.50 (per litre)
Freshly squeezed orange juice	£15.00 (per litre)
Sparkling elderflower	£10.00 (per litre)
Homemade lemonade	£15.00 (per litre)
Water infused with seasonal fruits and herbs	£19.00 (6 litre)
Still and sparkling mineral water (750ml)	£4.50
Soft drinks (330ml can)	£3.50

Community blend

Every cup of coffee we serve is our Community Blend, developed with Allpress Espresso and crafted with care. For every kilo of Community Blend purchased, a donation is made to Well Grounded, supporting barista training and employment opportunities across London.

Community Blend reflects what matters to us: thoughtful sourcing, skilled roasting and the people behind every cup.

ALLPRESS
ESPRESSO





Lunch

Lunch

SIMPLE SANDWICH LUNCH CHEF'S CHOICE

£26.50 (6-60 guests)

Includes one and a half rounds of sandwiches
Tyrrell's crisps
Rice crackers or crispbreads
Seasonal fruit bowl

ENHANCEMENTS

Paxton & Whitfield British cheese and crackers, RSA signature grape chutney **£12.50**

Seasonal individual cakes **£6.50**

Extra round of sandwiches **£10.50**

GOURMET SANDWICH WORKING LUNCH

£36.50 (12-60 guests)

Choice of three sandwiches and two future 50 salads

Sandwich selection

Classic prawn mayonnaise

Chicken and sweetcorn

Mature cheddar ploughman's V NCGI

Falafel and sweet potato, beetroot wrap VE

New York vegan deli, mustard VE

Future 50 Plant Based Salads

Cornish new potatoes, green beans, olives, grilled lemon dressing VE

The Greek salad, cucumber, vegan feta, smoked dried pepper, mint VE

White quinoa, fennel, orange, pomegranate seeds, Tahini sesame dressing VE

Marinated heirloom tomatoes, fresh basil, aged balsamic, extra virgin olive oil VE

Summer vegetable slaw, kohlrabi, fennel, cabbage, organic apple cyder vinaigrette VE

V – Vegetarian, VE – Vegan, NCGI – 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.

All prices are per person and exclude VAT

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



Lunch

L O N D O N L A R D E R B U F F E T

A buffet of seasonal dishes full of ingredients and products from our London Larder, a selection of some of the finest suppliers and food producer that London has to offer

£42.00 (minimum 20 guests)

Cobble Lane cured meats, cornichons, pickles

Pressed chicken and dried fruit terrine, RSA signature grape chutney

H. Forman's dill cured salmon, pink peppercorn dip

Breaded haddock fishcakes, classic tartare sauce

Cauliflower cheese croquettes V

La Latteria mozzarella, heritage tomatoes, fresh basil V

Sweet potato falafel, smoky chilli mayonnaise VE

New potato & green bean salad, olives and lemon dressing VE

Focaccia, Maldon salt, aged balsamic vinegar, extra virgin olive oil V

Dark chocolate and raspberry sweet pastry tart V

V – Vegetarian, VE – Vegan

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

All prices are per person and exclude VAT

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



Lunch

HOT FORK BUFFET

£47.00 (minimum of 20 guests)

Our fork buffet menu is designed to be enjoyed whilst standing, allowing your guests to mingle and network.

For a seated fork buffet, a supplemental charge of £7.50 per person applies to cover service and linen. Please check with your event coordinator if you have adequate space for a seated buffet.

Breaded haddock fishcakes, classic tartare sauce

Roast chicken marinated with lemon and thyme

Chickpea and sweet potato tagine, dried apricot, coriander VE

Herb roasted new potatoes VE

Summer vegetable slaw, organic apple cyder vinegar dressing VE

Chef's seasonal salad VE

London sourdough, salted butter V

Chocolate, coconut & mandarin tart V

V – Vegetarian, VE – Vegan

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

All prices are per person and exclude VAT

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





Delegate Package

DAY DELEGATE CATERING PACKAGE

Minimum 20 guests

The idea of **fuelling not feeding** is a concept that will appeal to many who want to book full-day packages. Guests who have breakfast, lunch and sugary snacks during all-day conferences will often feel sluggish and tired as the day goes on.

This, in turn, means that concentration levels and focus can drop. Our package will **fuel your guests**, keeping them **revitalised, fresh** and **engaged** throughout the day.

Fuel your delegate's potential with our day delegate package, including a diverse range of options using **quality** fresh ingredients and **sustainable** products.

Simple Sandwich Package	£53.00
Gourmet Sandwich Package	£63.00
Hot Fork Buffet Package	£73.00

V – Vegetarian, VE – Vegan

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

All prices are per person and exclude VAT

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

ON ARRIVAL

A selection of freshly baked mini pastries V

Individual pots of yoghurt and granola V

Fresh fruit bowl VE

Vegan flapjacks VE

LUNCH

Your Choice of...

Simple Sandwich

Gourmet Sandwich

Hot Fork Lunch Buffet

AFTERNOON SNACK

Mini cake bites V

Selection of Chef's Choice Nibbles VE

ALL DAY

Tea and coffee | Still and sparkling water



Nibbles

£10.50 (minimum 10 guests)

Chef will choose four items which will be served and displayed across the bar and poset tables.

Sample nibbles include:

Belazu mixed pistou olives VE

Salted crispy giant corn VE

Club mix nuts VE

Sweet and salty Cornish sea-salt popcorn VE

Vegetable and kale Tyrell's crisps VE

Sea salt crisps VE

Fried chili broad beans VE

Tomato and smoky paprika picos VE

Rose harissa roasted nuts VE

V – Vegetarian, VE – Vegan

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

All prices are per person and exclude VAT

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





Canapés

Canapé reception

Chefs' choice 5 canapés	£24.00
Chefs' choice 7 canapés	£30.00
Select 5 canapés	£28.00
Select 7 canapés	£32.00

(minimum 20 guests)

M E A T

Chicken 'milanaise' arancini, tomato jelly
Harissa rubbed lamb skewer, dried mint, yoghurt

F I S H

Cajun spiced prawn tortilla crisps, tobikko coriander
Cured salmon, pink peppercorn, pickled shallot, dill
Deville egg crostini, Avruga caviar, smoked paprika

C H E E S E

Mediterranean goats cheese, 'tuffle' tomato, olives, chives V
Ricotta tart, lemon confit, parsley cress V

P L A N T

Creamy English pea and mint pesto tartlet, sumac VE
Sweet potato falafel, spicy sriracha mayonnaise VE

S W E E T

Dark chocolate brownie, raspberry, sherbet VE
Amalfi lemon curd, meringue V
Fig, brown sugar brûlée V

F E E L I N G H U N G R Y ?

Enhance your canape menu by adding tray served sliders

£9.00 (minimum 20 guests)

Hot smoked salmon, cucumber, caper tartare sauce
BBQ cauliflower florets, sriracha mayonnaise, coriander VE

V – Vegetarian, VE – Vegan

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

All prices are per person and exclude VAT
Please note that our menu offerings are subject to seasonal availability and may change.



[illegible]

Bowl food

Chefs' choice 4	£32.00
Chefs' choice 5	£40.00
Select 4 bowls	£36.00
Select 5 bowls	£45.00

(minimum 20 guests)

P L A N T

Chilled heritage tomato consommé, strawberry and black pepper VE
Quinoa salad, fennel and orange salad, pomegranate seeds, tahini sesame dressing VE
English pea hummus, crunchy London sourdough croutons, lemon, sumac V
Spinach and ricotta tortelloni, lemon butter sauce V
Marinated heirloom tomatoes, English mozzarella, aged balsamic, fresh basil V

F I S H

Thai prawn curry, green beans, steamed rice, coriander
Home cured salmon fillet, Japanese radish, cucumber and watercress salad
Smoked fish croquette, summer vegetable slaw, Thai dressing

M E A T

Chicken 'keema', yoghurt, peas, poppadum, chat masala
Lamb kofta, crushed sweet potato, fresh herbs
Orecchiette pasta, spicy pork mince, broccoli and garlic

DESSERT

Eton mess, Pimm's jelly, summer berries V
Lemon cake, lemon butter cream, strawberry, sherbet V
Vegan dark chocolate brownie, cream, raspberry VE

V – Vegetarian, VE – Vegan

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

All prices are per person and exclude VAT
Please note that our menu offerings are subject to seasonal availability and may change.





Three Course Menu

Three course menu

Select 1 starter, 1 main, 1 dessert

2 course £58.00
2 course Chef's choice £55.00
Choose between a starter or a dessert

3 course £68.00
3 course Chef's choice £65.00

(minimum 20 guests)

STARTERS

Forman's gravadlax cured salmon, grilled baby fennel salad, split buttermilk dressing

Seared yellowfin tuna 'tataki', daikon radish, citrus gel, mizuna cress

Free range chicken and apricot terrine, summer mixed leaf salad, RSA signature grape chutney

Charred watermelon, vegan feta cheese, pickled cucumber, extra virgin olive oil, dill dressing VE

English creamy burrata mozzarella, marinated heirloom tomatoes, basil, balsamic vinegar V

Heritage tomato consommé, summer herbs, strawberry & black pepper, extra virgin olive oil VE

Baked beetroot salad, fragrant ricotta, toasted pinenuts, thyme infused oil V

English pea and chickpea hummus, sumac, sourdough crisp, lemon vinaigrette VE

V – Vegetarian, VE – Vegan

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

All prices are per person and exclude VAT

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



Three course menu

Select 1 starter, 1 main, 1 dessert

M A I N

Pan fried stone bass, roasted artichokes, nasturtium, caramelised tomato sauce

Roast Cornish chicken breast, English asparagus, carrot puree, lemon and tarragon jus

Crispy pork belly, pea puree, confit potato, kohlrabi, apple and mint reduction

Slow cooked salt marsh lamb, spiced aubergine puree, gem lettuce, anchovy, aged sherry vinaigrette

Grilled courgettes marinated with zhoug, haloumi, courgette and marigold salad V

Harissa roasted aubergine, red pepper puree vegan feta crumble, soft herbs VE

Potato gnocchi, sauteed spinach and mushrooms, parsley and garlic pesto V NGCI

Baked fillet of Scottish salmon, 'charlotte' new potatoes, orange, cucumber and fennel salad, dill oil

V – Vegetarian, VE – Vegan, NGCI – 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.

All prices are per person and exclude VAT

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



Three course menu

Select 1 starter, 1 main, 1 dessert

D E S S E R T

Summer berry 'Eton mess', meringue, whipped cream, lemon curd, fresh berries V

Chocolate and praline mousse cake, dark chocolate glaze, vanilla Chantilly, seasonal fruit

Strawberry cheesecake, mirror glaze, crumble biscuit, strawberry coulis

Layer coffee 'opera' cake, coffee pastry cream, crushed almond biscuits, macerated cherries

Raspberry and white chocolate mousse, pistachio and white chocolate crunch, raspberry sauce

Citrus sponge cake, lemon butter cream, vegan meringue, dehydrated fruit dust VE

Summer pudding, whipped cream, chocolate shavings, berry compote VE

Two types of British cheese, homemade RSA signature grape chutney, Paxton and Whitfield crackers V **£5.00 supplement**

V – Vegetarian, VE – Vegan

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

All prices are per person and exclude VAT

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





The image displays a sophisticated food station set against a rustic brick wall. A large, multi-tiered wooden charcuterie board is the centerpiece, overflowing with an assortment of cured meats, including thick slices of salami and delicate curls of prosciutto. Below the main board, several small bowls and additional trays are arranged, containing fresh green and red grapes, small olives, and various types of cheese, including wedges of cheddar and slices of blue cheese. A box of breadsticks is also visible, adding to the selection. The overall presentation is elegant and appetizing, typical of a high-end event or restaurant setting.

Food Stations

Cheese and Charcuterie station

£780.00 per station (50 guests per station)

Selection of locally sourced cured meats

Paxton & Whitfield cheese

A selection of the finest British cheeses from London's oldest cheese shop, served with chutneys and cheese biscuits

Ogleshield

Cotehill Blue

Baron Bigod

Lincolnshire Poacher

Ashcombe

RSA signature grape chutney

Beetroot horseradish chutney

Spiced plum chutney

Caramelised onion chutney

V – Vegetarian, VE – Vegan

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

All prices are per person and exclude VAT

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



Slider station

£780.00 per station (50 guests per station)

Only available when booking 'The Vaults'

Enjoy our slider station, perfect for receptions and parties at RSA House.

Served with tray passed French fries, mayonnaise, Frenchie's mustard and ketchup

Mini Cheese Burger

Dry aged beef patty
Brioche burger bun
Aged Cheddar
Gem lettuce
Vine tomatoes
Crispy shallots

Mini Plant Burger VE

Plant based patty
Vegan brioche burger bun
Smoky applewood cheese
Gem lettuce
Vine tomatoes
Crispy shallots

V – Vegetarian, VE – Vegan

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

All prices are per person and exclude VAT

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



Dessert station

£780.00 per station (50 guests per station)

Eton mess

Enjoy our deconstructed Eton mess bar, full of delicious, sweet things for you to create your very own version of the classic.

Includes a selection of:

Decorated meringue

Whipped cream

Assorted nuts

Lemon curd

Seasonal berries

Coulis and crispies

£13.00 per person (minimum 50 guests)

The Sweet Shop

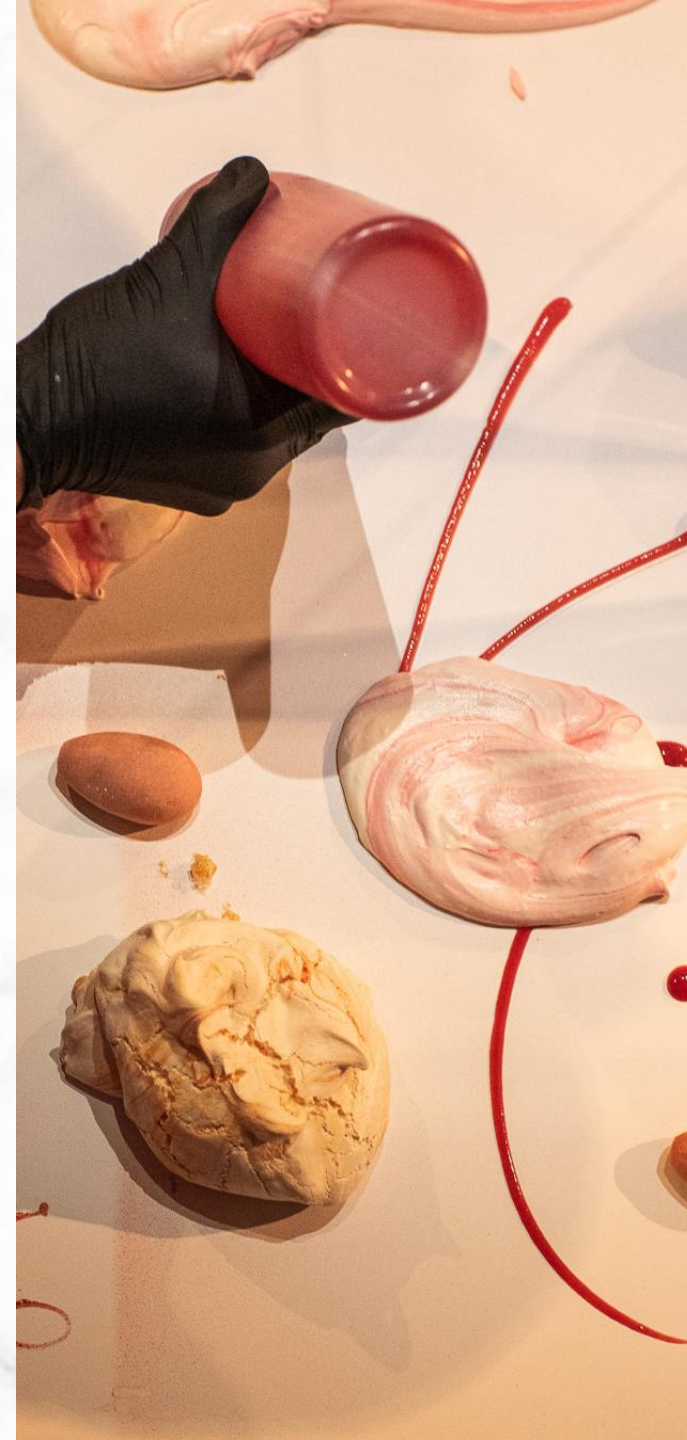
You can't beat a good old-fashioned pick 'n' mix. Choose your favourites and fill your boots (bag!).

V – Vegetarian, VE – Vegan

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

All prices are per person and exclude VAT

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



A close-up photograph of two hands clinking glasses of drinks in a dimly lit bar. The hand on the left holds a glass of orange-colored drink with ice and a dark garnish. The hand on the right holds a glass of white-colored drink with ice and a lime garnish. A semi-transparent dark band across the middle of the image contains the word "Drinks" in white text. In the background, a brass lamp is visible on the right.

Drinks

Hosted Beverage Packages

Platinum Package

1 Hour | £32.00pp

Each additional hour | £16.00pp

Spirits: Belvedere Vodka, Glenfiddich Single Malt, Woodford Reserve, Hendricks Gin, Diplomatico Rum, Kraken Spiced Rum, Patron Reposado, Courvoisier VSOP
0% spirit options also included

Wine: Pinuaga Sauvignon Blanc, Pinuaga Grenache, Grand Courtade Rosé, Grand Courtade Pet Nat

Seasonal Cocktail

Muse Package

1 Hour | £24.00pp

Each additional hour | £12.00pp

Spirits: Absolut Vodka, Jameson Whiskey, Maker's Mark Bourbon, Tanqueray Gin, Havana Tree White, Sailor Jerry's, Olmeca Reposado Tequila, Hennessy VS
0% spirit options also included

Wine: Pazo de Mirasoles Albarino, Fuente Verde Tempranillo, Chianti di Bardolino Rosé, Borgo Prosecco

Seasonal Cocktail

House Package

1 Hour | £20.00pp

Each additional hour | £10.00pp

Spirits: Smirnoff Vodka, Bells Whisky, Jack Daniels, Gordons Gin, Bacardi White and Dark Rum, El Jimador Tequila, Martel Brandy, Malibu, Bailey
0% spirit options also included

Wine: House White, House Red, House Rosé, House Prosecco

Seasonal Cocktail

A minimum number of 20 guests applies to all packages.

Prices are per person and must be served for the total number of your guests.

All drinks packages to be served with a substantial menu.

All spirits to be served with a mixer.

All drinks packages must be served over a continuous period and cannot be split across various times of the event.

Brands subject to availability.

Maximum 4 hours per package

Hosted Beverage Packages

House Beer and Wine

1 Hour | £18.00pp
Each additional hour | £9.00

Upgrade to Premium Wine

1 Hour | £20.00pp
Each additional hour | £10.00pp

Wine: Pinuaga Sauvignon Blanc, Pinuaga Grenache, Grand Courtade Rosé, Grand Courtade Pet Nat

All Packages Include

Beer and Cider: Becks, Becks 0%, Peroni, Meantime Pale Ale, Two Tribes Metro IPA, Sol, Aspath Cyder

Softs: Coke, Diet Coke, Ginger Beer, Lemonade

Juices: Orange, Cranberry, Apple

Mixers: Tonic, Slim Line Tonic, Ginger Ale, Soda Water

Water: Still and Sparkling

Non-alcoholic alternatives: Sparkling Elderflower

Enhancements

Bespoke cocktail menus available, ask the team for more details

Hand select your wines using the list that follows

A minimum number of 20 guests applies to all packages.

Prices are per person and must be served for the total number of your guests.

All drinks packages to be served with a substantial menu.

All spirits to be served with a mixer.

All drinks packages must be served over a continuous period and cannot be split across various times of the event.

Brands subject to availability.

Maximum 4 hours per package

BUBBLES

House Prosecco `Borgo del Col Alto`, Spumante NV, Italy – £38.00*

Rosato di Modena ‘Piazza Grande’, Spumante NV, Italy – £42.00

Malvasia Sparkling Orange ‘Ancestrale’, Lunaria, Cantina Orsogna, Abruzzo, Italy – £56.00**

Grande Courtade Pet Nat, Famille Fabre, 2025, Languedoc, France – £75.00**

English Sparkling, Bloomsbury Classic Cuvée, NV, Ridgeview, Sussex – £95.00*

Champagne, La Cuvée Brut, Laurent-Perrier, NV, France – £160.00*

ROSÉ and ORANGE

House Rosé, San Antini, Italy – £36.00*

Vin Orange ‘Regard d’Artise’, LGI, Languedoc, France – £44.00*

Grande Courtade Rosé, Famille Fabre, Languedoc, France – £46.00**

Pinot Grigio Rosé, ‘Ramoro’, Lunaria, Cantina Orsogna, Abruzzo, Italy – £55.00**

English Pinot Noir Rosé, Heppington Vineyards, Essex – £76.00

Provence Rosé, ‘Après’, France – £85.00**

*Sustainable Practices | **Organic Practices

All prices exclude VAT

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

Ask our team for suggested seasonal wine pairings for your canapés, bowls or seated dining options.

W H I T E

House White, 'Le Pionnier' Blanc, LGI, Gascone, France – £33.00*

Verdejo, 'Naturete', Bodegas Parra Jimeniz, La Mancha, Spain – £37.00**

Piquepoul, 'Esprit de Vignes', Les Caves Richemer, Cotes de Thau, France – £41.00*

Vinho Verde, 'Loureiro', AB Valley Wines, Minho, Portugal – £43.00*

Sauvignon Blanc, Bodegas Pinuaga Bianco, La Mancha, Spain – £45.00**

Sauvignon Blanc, The Darling, Marlborough, New Zealand – £59.00**

Vermentino, Tenuta Olinas, Sardegna, Italy – £64.00**

Pinot Nero, 'Sillery', Tenuta Frecciarossa, 2023, Lombardy, Italy – £79.00**

English Pinot Gris, Heppington Vineyards, Essex – £80.00

Chardonnay, Scott Family Estate, Arroyo Seco, California – £86.00

Sancerre Blanc, 'La Mercy-Dieu', Domaine Bailly Reverdy, Loire Valley, France – £88.00*

*Sustainable Practices | **Organic Practices

All prices exclude VAT

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

Ask our team for suggested seasonal wine pairings for your canapés, bowls or seated dining options.

Wine List

R E D

House Red, Le Pionnier Rouge, LGI, Languedoc, France – £33.00*

Malbec, 'Punto Alto', Mendoza, Argentina – £39.00*

Nero d'Avola 'Contrade Bellusa', Mondo del Vino, Sicily, Italy – £41.00**

Primitivo, 'Doppio Passo', Botter, Puglia, Italy – £43.00*

Rioja, 'Crianza', Fincas de Azabache, Spain – £45.00**

Grenache, Bodegas Pinuaga Tinto, La Mancha, Spain – £47.00**

Corbieres, Lux de Luc (sans sulfites), Famille Fabre, Languedoc, France – £60.00**

English Pinot Noir, Heppington Vineyards, Essex – £84.00

Pinot Noir, Scott Family Estate, Arroyo Seco, California – £108.00

Sancerre Rouge, 'La Mercy-Dieu', Domaine Bailly Reverdy, Loire Valley, France – £115.00*

Chateauneuf-du-Pape, Domaine du Grand Tinel, France – £132.00*

*Sustainable Practices | **Organic Practices

All prices exclude VAT

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

Ask our team for suggested seasonal wine pairings for your canapés, bowls or seated dining options.

Allergens

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

Please speak with your event manager / sales executive, 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

Sam Deeprise, General Manager
Brian Fantoni, Executive Chef
RSA House
8 John Adam Street
London
WC2N 6EZ



RSA
HOUSE

COMPANY
OF COOKS