



ROYAL SOCIETY
OF **CHEMISTRY**
at Burlington House

Houston & Hawkes

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The vibrancy of our venue is matched by our imaginative food and catering solutions. Our award-winning in-house caterers, Houston & Hawkes, encompass the authenticity we strive for in every aspect of events, with menu variety sure to tantalise the tastebuds.

We make corporate catering not just a necessary accompaniment to your event, but a truly memorable experience.

As the UK's first contract caterer to become a certified B Corp corporation, our team of culinary experts excel in innovative touches, underpinned by a commitment to sustainability and social responsibility.

Sourced locally from some of the best suppliers in the business, every ingredient is consciously considered. Food miles are kept to a minimum, reducing travel and ensuring freshness.

Please note the allergens confirmed in this brochure may be subject to slight change due to changes in a manufacturer's product since creation or supplier product availability on the day. Always check the allergens on the day with our team for absolute clarity for those guests with allergies or intolerances.



Tea and coffee breaks

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Our tea and coffee break packages all include freshly brewed Fairtrade and single origin coffee, classic and herbal teas, still and sparkling water

Biscuit Break (V)

£4.95 per person

Assortment of biscuits
(*gluten, milk*)

Cookie Break (V)

Minimum 5 guests
£7.50 per person

White chocolate chip
(*gluten, milk, soya*)

Milk chocolate cookies
(*gluten, milk, soya*)

Vegan cranberry and apricot (VE)
(*gluten, soya*)

Mini Cake Break (V)

Minimum 5 guests
£8.00 per person

A selection of freshly baked cakes
(*gluten, egg, milk, soya*)

Sliced fruit break (VE)

Minimum 5 guests
£8.25 per person

Seasonal sliced fresh fruit platter

Additional soft drinks

Sparkling ginger and cranberry fizz
£10 per litre jug

Cloudy apple and pink elderflower pressé
£10 per litre jug

Freshly squeezed orange juice
£8.50 per litre jug

Freshly pressed English apple juice
£8.50 per litre jug

Coke, Diet Coke & Sprite
£3.50 per 330ml can



All prices are exclusive of VAT

Breakfast

Breakfasts include Fairtrade coffee, classic and herbal teas, still and sparkling water

Filled breakfast rolls

£12.00 per person
Minimum 10 guests

Select 3 items:

Lake District maple cured smoked bacon in a brioche roll
(*gluten, sulphites, egg, milk*)

Cumberland sausages in a brioche roll
(*gluten, egg, milk, sulphites*)

Foreman's smoked salmon with whipped lemon cream cheese in a multi seed bagel
(*gluten, fish, milk*)

Wood Farm free-range egg and baby spinach in a brioche roll (V)
(*gluten, egg, milk*)

Roasted portobello mushroom and sauteed spinach in a toasted English muffin (VE)
(*gluten*)

Continental

£12.00 per person
Minimum 5 guests

Selection of artisan croissants and Danish pastries (V)
(*gluten, soya, milk, egg, nuts, sulphites*)

Mini vegan and gluten-free blueberry & lemon muffins with a lemon glaze (VE)

Seasonal sliced fruit platter (VE)

Healthy breakfast

£15.00 per person
Minimum 10 guests

Cold pressed carrot, orange & ginger juice (VE)

Pressed mixed berry, apple & lemon juice (VE)

Greek yoghurt with apple, raisins, cinnamon granola and cherry compote (V)
(*milk*)

Forman's hot smoked salmon on toasted rye bread, soft wood farm free range boiled egg with capers
(*gluten, egg, fish*)

Crushed avocado, sourdough toast, confit cherry vine tomatoes, baby spinach & toasted seeds (VE)
(*gluten*)

Premium breakfast

£18.50 per person
Minimum 10 guests

A Full English breakfast served buffet style

Sourdough toasted bloomer, and butter
(*gluten, milk*)

Cumberland sausages
(*sulphites, gluten*)

Smoked streaky bacon

Roasted plum tomatoes (VE)

Lake district black pudding
(*gluten, sulphites*)

Hash browns (VE)

Scrambled egg (V)
(*egg, milk*)

Vegan Cumberland sausages (VE)
(*gluten*)

Vegan no-egg tortilla with roasted peppers (VE)



Working lunches

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Chef's sandwich lunch

£22.00 per person

Our delicious Chef's sandwich lunches are made using artisan breads & flavour infused wraps, with a mix of popular & creative fillings to keep your guests sustained & focused throughout the day.

Served with:

Fairtrade coffee, classic and herbal teas

Still and sparkling water

Pipers crisps

Juice

Whole fruit bowl



Gourmet sandwich lunch

Minimum 10 guests

£30.00 per person

Elevate your guest's experience by upgrading to our appetising gourmet sandwich lunch.

Our signature deli sandwich selection, served alongside Chef's selection of three tasty finger food items (one meat, one fish, and one plant-based) and a colourful fresh sliced fruit platter. Includes Fairtrade coffee, a selection of classic and herbal teas, and juice.



Seasonal finger food buffet

Minimum 15 guests

£35.00 per person

Perfect for any gathering, our finger food buffet features an assortment of appetising and tasty finger foods, complemented by a selection of premium teas and freshly brewed coffee:

Mini lamb kofta with a whipped feta & mint dipping sauce
(gluten, sulphites, milk, egg)

Iberico ham and smoked Lincolnshire poacher cheese croquettes with saffron aioli
(gluten, egg, milk)

Mushroom gyoza, orange ponzu dipping sauce (VE)
(gluten, soya, sesame, celery)

Mini spiced vegetable pasties with a lime sauce (VE)
(gluten)

Thai spiced king prawn skewers with a nut free satay sauce
(crustacean, sulphites)

Breaded whitebait with a caviar tartar sauce
(gluten, sesame, celery)

Goats cheese and beetroot quiche with chive crème fraîche (V)
(gluten, milk, sulphites)

Seasonal sliced fruit platter (VE)

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Grazing deli buffet

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Select three main courses and a dessert. Served with artisan breads and butter, Fairtrade coffee, classic and herbal teas, and still and sparkling water

£37.00 per person – Minimum 10 guests

Meat (choose 1 option)

Selection of British charcuterie, pickled vegetables, chutney and breadsticks
(sulphites)

Harissa spiced pork Scotch egg with lemon, coriander & carrot remoulade
(gluten, sulphites, sesame)

Pan seared duck breast, watercress orange & rocket salad & orange vinaigrette
(sulphites)

Fish (choose 1 option)

Smoked salmon paupiettes, with hot smoked salmon mousse, new potatoes, lambs' lettuce & Dijon mustard dressing
(egg, mustard, fish, milk)

Spiced roasted king prawns, Gordal olives, capers, rocket, butter beans and roasted red peppers (crustaceans, celery, sulphites)

Smoked trout with heritage beetroot, horseradish crème fraiche and watercress
(fish, milk, sulphites)

Vegetarian/Vegan (choose 1 option)

Bocconcini, cherry tomatoes, purple basil, rocket pesto & garlic thyme croutons (V)
(milk, gluten)

Ginger and orange marinated sticky tofu, with vermicelli & spiced red cabbage (VE)
(soya, sulphites)

Grilled aubergine, pea, mint, vegan feta tapenade & baby spinach (VE)

Dessert (choose 1 option)

Strawberry, & blueberry Eton mess with lemon balm syrup (V)
(milk, egg)

Lime cheesecake with rhubarb compote (V)
(gluten, milk, egg)

Raspberry Bakewell with Chantilly cream (VE)
(gluten, soya)

Seasonal fruit platter (VE)

British cheeses (Winchester, Brighton blue, Tunworth brie, goats cheese log with ash) and chutney, biscuits, grapes and quince (V)
(milk, gluten)



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Hot fork buffet

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Select three main courses and a dessert. Served with Chef's choice seasonal salad, artisan breads and butter, Fairtrade coffee, classic and herbal teas and still and sparkling water

£39.00 per person – Minimum 10 guests

Meat (choose 1 option)

Slow braised lamb shank cottage pie with vintage cheddar crust (*milk, celery, sulphites*)

Middel Eastern style chicken thighs, carrot, coconut jewelled rice and baba ghanoush (*milk, sulphites*)

Essex roasted pork belly, mashed potato, tender stem broccoli and wholegrain mustard sauce (*milk, mustard*)

Free range chicken stroganoff with peppers & sour cream, braised rice (*milk, sulphites*)

Fish (choose 1 option)

Poached haddock, vine tomato, spinach, grilled courgettes, and braised fennel (*fish*)

Seared pollock, chive butter sauce, crushed new potatoes, and Savoy cabbage (*fish, milk, sulphites*)

Grilled mackerel, balsamic roasted new potatoes, sundried tomatoes, olives and green beans (*fish, sulphites*)

Roasted Scottish salmon and dill fishcakes, lemon, red onion and tomato salad (*fish, gluten, egg*)

Vegetarian/Vegan (choose 1 option)

Spicy aubergine & cauliflower gratin with a creamy cheddar crust (V) (*milk, gluten*)

Spinach gnocchi, baby gem, peas, tender stem broccoli & lovage pesto sauce (VE) (*sulphites*)

Massaman sweet potato and chickpea curry, braised rice & toasted coconut (V) (*milk*)

Slow roasted tomato, spinach orecchiette with roasted pine nuts and vegan parmesan (VE) (*gluten*)

Dessert (choose 1 option)

Toffee apple crumble cake with Cornish clotted cream (V) (*gluten, milk, egg*)

Lemon tart, macerated raspberries, with vegan Chantilly cream (VE) (*sulphites*)

Banoffee pie, caramel & banana chips (V) (*gluten, egg, milk, soya*)

British cheeses (Winchester, Brighton blue, Dunworth brie, goats cheese log with ash) and chutney, biscuits, grapes and quince (V) (*milk, gluten*)

Sliced seasonal fruit (VE)



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Canapés

3 Chef's Choice canapés
3 free choice canapés
6 Chef's Choice canapés
6 free choice canapés

£13.00 per person
£14.50 per person
£26.00 per person
£27.50 per person

Minimum 10 guests

Nibbles Menu

Selection of deluxe bar snacks £6.00 per person



Meat

Smoked lamb and parmesan croquette with tarragon aioli (*gluten, egg, milk, sulphites*)

Harissa marinated pork sausage rolls with paprika emulsion (*gluten, milk, egg, sulphites*)

Buttermilk fried chicken with truffled hot honey (*gluten, milk, egg*)

Chicken liver parfait, toasted gluten free bread & cherry compote (*egg, milk*)

Five spiced duck and apricot, sesame cone with a hoisin gel (*gluten, sesame, egg, sulphites*)

Seafood

Grilled king prawns with chipotle and tomato salsa on a corn tostada (*crustacean*)

Brixham crab with sour cream, pink grapefruit and chives in a vol au vaunt (*gluten, crustacean, egg, milk*)

Forman's smoked salmon, avocado mousse with wasabi crème fraîche and keta caviar in a croustade (*fish, gluten, egg, milk, sulphites*)

Savoury dill and horseradish scone, whipped smoked mackerel and beetroot gel (*fish, egg, gluten, milk, sulphites*)

Cod, dill and parsley fishcakes with caper and lime aioli (*gluten, fish, egg*)

Vegetarian and Vegan

Piccolo cherry tomatoes, marinated feta, pesto & pine nuts on crispy brioche (V) (*milk, gluten*)

Smoked cheddar and chive croquettes with chilli jam (V) (*gluten, milk, egg*)

Smoked leek & Cashel blue tart with a port wine gel (V) (*milk, egg, gluten, sulphites*)

Compressed watermelon, vegan feta, mint & pickled onions (VE)

Mediterranean pressed frittata with saffron aioli (V) (*egg, milk*)

Dessert

Mini lime curd tartlet with Italian meringue (V) (*gluten, egg, milk*)

Salted caramel mousse tart with grated white chocolate & cocoa nibs (V) (*gluten, egg, milk, soya*)

Pate de fruit (VE)

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Formal dining

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Our formal dining meals are served with freshly baked artisan bread, Fairtrade coffee, classic and herbal teas, still and sparkling water and petit fours

2 course (select 1 starter and 1 main, or 1 main and 1 dessert) £59.50 per person

3 course (select 1 starter, 1 main, and 1 dessert) £70.00 per person

Minimum 10 guests



Starters

Corn-fed chicken, English peas, watercress puree and chicken skin pecan granola (egg, sulphites, nuts, milk)

Beetroot cured salmon, pickled fennel, Dijon mustard dressing, caper berries (fish, sulphites, mustard)

Dorset crab, pea panna cotta, lemon and dill cream cheese, rye crisp (crustacean, milk, egg, sulphites, gluten, celery)

Whipped vegan feta, heritage tomatoes, compressed peach and lovage pesto (VE) (sulphites, mustard, celery)

Salt baked celeriac, black truffle, wild mushroom salad and tarragon emulsion (VE) (sulphites, mustard, celery)

MainCourse

Braised lamb neck, pulled lamb croquette, pea and mint puree, baby courgettes and lamb jus (celery, sulphites, gluten, egg)

Corn fed chicken breast, potato pave, tender stem broccoli and malt chicken jus (celery, milk, sulphites, egg)

Seared monkfish, caramelised cauliflower, pressed potato terrine, baby courgettes and sauce meuniere (celery, fish, milk, gluten, sulphites)

Brixham black cod, braised salsify, potato puree, shallots, baby spinach and champagne fish velouté (celery, fish, gluten, milk, sulphites)

Pan roasted cauliflower, squash puree, potato boulangère, pine nuts, golden raisins, black cabbage and sage pesto (VE) (sulphites, celery)

Maple roasted salsify and heritage carrots, fondant potato, baked ragstone goats' cheese, crispy kale, truffle and herb oil (V) (celery, gluten, milk, sulphites)

Dessert

Spiced cherry de leche mille feuille and vanilla crème patisserie (V) (milk, gluten, egg, sulphites)

Coconut mousse, milk chocolate cremeux, mango, and chocolate crumble (V) (milk, egg, sesame, sulphites, soya)

Clementine tart, compressed clementines, amaretti crumb, honey yogurt cream, orange gel (V) (milk, egg, gluten, sulphites, sesame)

Salted caramel and chocolate tart, butterscotch sauce, popcorn & vegan vanilla ice cream (VE) (soya)

British cheeses (Winchester, Brighton blue, Tunworth brie, goats cheese log with ash) chutney, biscuits, grapes and quince (V) (Milk, gluten)

Seasonal fruit platter (VE)

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Drinks

Reception packages

Unlimited house wine, beer, soft drinks, and bar snacks

1 hour - £25.00 per person

2 hours - £35.00 per person

Unlimited sparkling wine, house wine, beer, soft drinks and bar snacks

1 hour - £30.00 per person

2 hours £40.00 per person

Sparkling wine and Champagne

Prosecco Spumante Extra Dry, Azzillo, Italy, N.V

£35.00

Cava Mont Marcal, Extra Marium Brut Reserva
Organic Premium Cava, Spain

£38.50

Seyval Blanc Sparkling Bluebell Vineyard Estates
Sussex, United Kingdom

£48.00

Champagne AR Lenoble Brut Intense Mag 16,
France, N.V

£65.00

Soft drinks

Sparkling ginger and cranberry fizz

£10 per litre jug

Cloudy apple and pink elderflower pressé

£10 per litre jug

Freshly squeezed orange juice

£8.50 per litre jug

Freshy pressed English apple juice

£8.50 per litre jug

Coke, Diet Coke & Sprite

£3.50 per 330ml can



Drinks

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White wine

Jardins De Gascogne Blanc Plaimont, Langue D'Oc
France

£29.00

Wairau River Estate Sauvignon Blanc
New Zealand

£35.00

Sancerre Domaine Carrou
France

£39.95

Chablis Domaine de Miles, Burgundy
France

£47.00

Saint Veran, Grand Bruyere, Burgundy
France

£55.00

Red wine

Jardins De Gascogne Rouge Plaimont, Langue D'Oc
France

£29.00

Bodegas Taron Crianza Rioja Alta
Spain

£32.00

Familia Schroeder Saurus Patagonia Select Malbec
Argentina

£36.00

Châteaux de Moines, Pomerol Bordeaux
France

£45.00

Chianti Classico DOCG Tenuta di Lilliano
Italy

£49.00

Givry Rouge le haut Colombier, Burgundy
France

£55.00

Beer

Peroni Nastro Azzuro

£5.50

Peroni 0.0% (alcohol free)

£5.50

Brewdog IPA

£6.50

Pitcher cocktails

£35 per 1 litre pitcher

Gin Fizz

*Gin, and sparkling elderflower with
a squeeze of lime*

Dark & Stormy

Rum, lime juice, ginger beer

Vodka raspberry sour

Vodka, raspberry, lemon juice



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