

Menu Options for The Royal College of Radiologists 2025

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Prices not inclusive of 20% VAT charge £150 Chef Charge applies for Hot Menus

All menus can be adapted for Vegan, Gluten Free & other Dietary Requests



Refreshments

Coffee, Tea & Water Refreshed throughout the day

£4.50 ex vat per person

Breakfast Menus

Menu 1

Selection of Danish Pastries

£5.90 ex vat per person

Menu 2

Selection of Danish Pastries
Fruit Salad

£7.80 ex vat per person

Menu 3

Selection of Pastries & Bread
Selection of cold cut meat & cheese
Selection of Fresh Fat Free Yogurts
Fruit Salad

£11.40 ex vat per person



Soup Menu

Options:

Minestrone Pumpkin Tomato Potato and Leek

Served with bread rolls or toasted sandwiches*

£7.80 ex vat per person minimum 20 persons

*£2 extra for toasted sandwiches



Working Lunches

Menu 1

One Round of Farmhouse Sandwiches

Fresh Fruit Brochette

£11.95 ex vat per person

Menu 2

One Round of Farmhouse Sandwiches

Fresh Fruit Brochette
One Piece of Cake

Plus your choice of either:
Chicken Goujons with a Sweet Chilli Sauce
Tempura Battered King Prawns
Mediterranean Vegetable Tarts
Vegetable Spring Rolls
Mini Cocktail Sausages
Mozzarella & Cherry Tomato Brochettes
Asparagus, Red Onion & Spinach Quiche

£16.95 ex vat per person



Hot Fork Buffet Options

Please Select two main dishes

Served with either Vegetables, Potatoes, Rice or Salads, Assorted Breads, and a selection of Desserts

Meat

Pork and Leek sausages & mash served with onion gravy

Beef Lasagna

Classic Cottage Pie

Beef Stroganoff

Chicken Casserole

Pulled Beef Enchiladas

Chicken and Leek Pie

Chicken Curry

Teriyaki Beef Noodles (with/without spice)

Chilli Con Carne

Pulled Pork Burgers *

Fish

Fillets of Fresh Salmon with a Parsley Sauce *

Baked Cod with a cluster of Cherry Tomatoes

Fish Pie

Vegetarian/Vegan

Vegetarian sausages & mash served with onion gravy

Vegetable Lasagna

Stuffed Peppers

Vegetable Casserole

Vegetable Enchiladas

Vegetable Pie

Vegetable Curry

Teriyaki 'Beef' Noodles (with/without spice)

Vegan Chilli Con Carne

Pulled Jackfruit Burgers *

£25.95 ex vat per person plus Chef Charge

*Premium option – £4.50 additional charge applies



Cold Fork Buffet Options

Please Select two main dishes

Served with Selection of Salads, Assorted Breads, and a selection of Desserts

Meat

Chargrilled Italian Style Chicken Breast Pieces

Cajun Style Chicken Breast Pieces

British Gammon Ham with Chopped Asparagus Rolls

A Selection of Continental Meats with Mixed Pickles

<u>Fish</u>

Poached Salmon in a sour cream & cucumber dressing

Chunks of Tuna with a Niçoise Salad

Prawn and Noodle Salad with a Sweet Chilli Sauce

Vegetarian/Vegan

A Tower of Roasted Mediterranean vegetables served with classic tomato & creamy mozzarella

Courgette and Mushroom en Croute

Vegetable Tortilla

Artisan Salads

Chicken Caesar Salad

Mediterranean Falafel Salad

£25.95 ex vat per person



Afternoon Tea Menus

Menu 1

A Selection of Finger Sandwiches

A Selection of Cream and Non-cream Cakes

Scones with Clotted Cream and Jam

£12.75 ex vat per person

Menu 2

A Selection of Finger Sandwiches

Savory Treats (Chicken Brochettes, Brie & Cranberry Crostini, Vegetable Tarts)

A Selection of Cream and Non-cream Cakes

Scones with Clotted Cream and Jam

£17.50 ex vat per person

Canapés

Menu 1

Assorted Cocktail Tartlets
(6 pieces per person)

Tartlet Fillings

Smoked Scotch Salmon with a tangy lemon mayonnaise

Fresh Water Prawns in a sun-dried tomato sauce

Cream Cheese and Asparagus

Humus with freshly chopped coriander and black olives

Chicken Tikka with freshly chopped coriander finished with mango chutney

White Crab meat with sweetcorn, mayonnaise finished with freshly chopped chives

£12.50 ex vat per person