

## "Incredible food, incredible surroundings, right in the centre of London. What more could you want?"

Thank you for choosing Ri Venue for your event.
Whatever the occasion, we understand the importance of hospitality in creating the right impression for your guests. Our personal approach to every event ensures that we will work with you to design the perfect menu.

We look forward to making your next event the best yet.


## Breaks

Coffee Break
-Freshly brewed Grand Café Fairtrade coffee and selection -Freshly brewed Grand Café Fai
of Twinings teas and biscuits

Morning Coffee
-Freshly brewed Grand Café Fairtrade coffee and selection
of Twinings teas and orange juice

- Selection of mini Danish pastries and croissants


## Afternoon Coffee

-Freshly brewed Grand Café Fairtrade coffee and selection of Twinings teas
-Chef's selection of miniature desserts

## Breakfast

## Davy

-Freshly brewed Grand Café Fairtrade coffee and selection of Twinings teas
-Selection of mini Danish pastries and croissants

## Albemarle

-Freshly brewed Grand Café Fairtrade coffee and selection of Twinings teas
-Chilled fresh juice selection
Plus one of the following
-Selection of jams and preserves, natura yoghurt and muesli
-Grilled bacon, Cumberland sausage and scrambled eggs
-Exotic and seasonal fruit platter

## Nobel's Buffet

-Freshly brewed Grand Café Fairtrade coffee and selection of Twinings teas

- Chilled fresh juice selection
-Chiled fresh juice selection - Selection of jams and
yoghurt and muesli
yoghurt and muesli
-English breakfast (free range scrambled eggs, -English breakfast free range scrambled egg grilled tomato, mushrooms, baked beans, toast)


## Canapés

-Freshly brewed Grand Café Fairtrade coffee and selection of Twinings teas -Chilled fresh juice selection

- Smoked salmon and cream cheese bagel with lemon and chives
-Brie and cranberry croissant
-Kentish corn fritters with zesty smashed avocado (VE) - Egg and cress bun (V) -Cocktail sausage

DF - dairy free
GF -gluten firee
$\mathrm{V}-$ vegearian
VE -vegan
$\mathrm{VE}-$ vegan
$\mathrm{N}-$ contains nuts
Breakrast can be altered to suit dietary requirements


## Our hand crafted canapés are an elegant accompaniment to any reception or pre-dinner drinks party.

## Canapés

Meat
-Mini steak burger with gherkin and barbeque sauce -Mini roast beef Yorkshire pudding with horseradish -Smoked duck croquette with plum sauce (DF) -Buttermilk fried chicken with mustard mayo -Crispy pork belly kimchi bun with crushed peanuts and coriander
-Minted lamb croquette
-Cuban mojo chicken with avocado and mango salsa (GF)
-Turkish fig with Parma ham and buffalo mozzarella - Turkish fig with Parma ham and buffalo mozzare - Asian beef and spring onion rice paper roll (GF) -Confit duck pancake with
-Chicken, lime and coriander wrap
-Ham hock terrine with pickled gherkins and quince jelly -Bresaola with grilled pear, rocket and parmesan

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Selection of 4 canapés per guest f16.50
Selection of 6 canapés per guest £20.25

Selection of 8 canapés per guest £27.25
Selection of 10 canapés per gues f31.20
Il prices are exclusive of VAT and may be subject to change. VAT charged at current rate.
he cost of waiting staff is not included in thes The cost of waititing staff is not included in these

## Fish

-Tempura prawn with sweet chilli jam (GF, DF)
-Thai fish cake (GF, DF)
-Seek and crab tartlet
Smoked haddock and spinach arancini
Portuguese salt cod fritter with aioli (GF, DF)

- Portuguese salt
-Salmon blini with crème frâ̂che, caviar and lemon
-Smoked trout with horseradish cream on toasted rye bread
-Prawn cocktail (GF)
-Peppered mackerel, pickled cucumber and beetroot relish in filo cup (DF)
-Crab crostini (DF)


## Vegetarian

-Wild mushroom vol-au-vent (V)
-Mini vegetarian burger (V)
-Vegetable samosa with mango chutney (V)
-Blue cheese and red onion confit quichettes (V)
-Feta, date and sweetcorn fritter (V)
-Aubergine caponata in basil cup with parmesan cheese (V)
-Polenta cake with stilton and red onion marmalade (V)
Goat's cheese in beetroot cup with basil and black olive crumbs (V)

- Celeriac remoulade and quail egg croustade (V)
-Boccacino and cherry tomato skewer with pesto (V, GF)
-Seeded wafer with white bean puree, pickled radish and smoked tomato (V)


## -Grilled vegetable tortilla and aioli (V, GF, DF)

## Dessert

-Fruit brochette (V, GF, DF, VE)
-Mini chocolate brownie with raspberry (V)

- Banoffee pie (V)
-Mini chocolate tart with mango and
-Mini chocolate tar
- Lemon custard tart (V)

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## Bowl food

Meat
-Londoner sausage with buttered mash and red onion gravy -Chicken and creamed leeks with crispy potatoes -Braised ox cheek with new or mashed potatoes and ale gravy
-Persian lamb stew with minted lemon couscous and pomegranate
-Thai chicken curry with basmati rice
-Chargrilled chicken Caesar salad with quail egg

- Chargriiled chicken Caesar salad with quail egg
-Smoked and confit duck with waterme
- Honey roasted ham and potato salad
-Asian beef salad

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Bowls can be altered to suit dietary requirements

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## Fish

-Smoked haddock and prawn pie with a cheesy mash topping (GF)
-Fish and chips with home-made tartar sauce
-Maple glazed salmon with roasted ratatouille and salsa verde (GF, DF)
Salsa verde (GF, DF)
-Smoked haddock chowder with potato and bacon

- Smoked haddock chowder with potato and bacon
-Cajun salmon jambalaya with steamed rice (GF)
-Hot smoked salmon and potato salad with pea shoots and lemon oil (GF)
-Tuna Niçoise salad (GF, DF)
- Mackerel with vegetables à la Grecque (GF, DF)
- Prawn cocktail (GF)
-Smoked trout and potato salad with baby capers and dill (GF)

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## Vegetarian

-Sautéed Indian spiced gnocchi with spinach purée (V)

- Vegetarian arancini with bean cassoulet (V)
- Vegetarian arancini with bean cassoulet
- Genovese dressing (V)
- Sweet potato and aubergine massaman curry with


## basmati rice (VE)

-Three cheese new potato and spring onion frittata with
rocket and red pepper jam (V)
-Asparagus, artichoke, quail egg, cherry tomatoes with
grain mustard dressing (V)
-Roast squash and lentil salad with broccoli, feta cheese and chilli oil (V, GF)
-Heritage beetroot and goat curd salad (V, GF)
-Tuscan salad, cucumber, tomato, peppers, red onion, capers and croutons (V)
-Roasted Mediterranean vegetables, harissa couscous, carrot and orange salad (VE)


Dessert
-Fruit brochette (V, GF, DF, VE)
-Mini chocolate brownie with raspberry (V)
-Mini chocolate (V)
-Mini chocolate tart with mango and coconut cream (V)

- Lemon custard tart (V)
- Lemon custard tart (V)

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## Buffet lunch

## Hot dishes

- Londoner sausage with buttered mash and red onion gravy
Praised ox cheek with new or mashed potatoes and ale gravy
Persian lamb stew with minted lemon couscous and pomegranate
Beef Stroganoff with buttered rice (GF)
- Spanish chicken and chorizo
- Spanish chicken and chorizo
- Chicken and creamed leeks with crispy potatoes - Chicken and creamed leeks with crispy potatoes - Smoked haddock a
- Sautéed Indian spiced gnocchi with spinach purée (V) - Roasted Mediterranean vegetable tart (V)
- Vegetable Thai green curry with basmati rice (V, GF)
- Fish Provençal with new potatoes


## Salads

-Green beans with toasted almonds, red onion and orangevinaigrette (V)

- Potato salad, wholegrain mustard, tuna, red peppers, -Potato salad, wholegrain mu
-Mixed leaf salad with honey dressing (V, DF)
- Heritage tomatoes, red onion, black olives, rocket (V, DF, GF)
- Hregola with roasted Mediterranean vegetables (V)
-Cannellini beans with chilli and lime (V, DF)
-Tannelini bear
-Chickpeas with red onion, cherry tomatoes, olives
and preserved lemon (V, DF)


## Dessert

-Chef's selection of miniature desserts -Exotic seasonal fruit platter -Combination of both

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## Sandwich and one salad buffet

 f14.85 per guestSandwich and three salad buffet
f19.95 per guest
All optional extras
$£^{\mathrm{f}} \mathbf{4 . 0 0}$ per item
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prices. These prices are not commissionable.

## Sandwich and one salad buffet

A selection of deep filled closed sandwiches and wraps with meat, fish and vegetarian fillings
Your choice of one salad

- Green beans with toasted almonds, red onion and orange vinaigrette (V)
- Potato salad, wholegrain mustard, tuna, red peppers, sweetcorn and mayonnaise
-Mixed leaf salad with honey dressing (V, D F)
-Heritage tomatoes, red onion, black olives, rocket (V, DF, GF) -Fregola with roasted Mediterranean vegetables (V)
- Cannellini beans with chilli and lime (V, DF)
-Tabbouleh (V)
-Chickpeas with red onion, cherry tomatoes, olives and preserved lemon (V, DF)
Plus
- Exoticand seasonal sliced fruit platter

Optional extras

- Spinach and goat's cheese tart
- Satay chicken skewer with peanut butter dipping sauce -Tandoori salmon in crisp lettuce cup with cucumber raita


## Sandwich and three salad buffet

A selection of deep filled closed sandwiches and wraps with meat, fish and vegetarian fillings
Your choice of three salads

- Green beans with toasted almonds, red onion and orange vinaigrette (V)
- Potato salad, wholegrain mustard, tuna, red peppers,
sweetcorn and mayonnaise
- Mixed leaf salad with honey dressing (V, DF)
- Heritage tomatoes, red onion, black olives, rocket (V, DF, GF)
- Fregola with roasted Mediterranean vegetables (V)
- Cannellini beans with chilli and lime (V, DF)
- Tabbouleh (V)
- Chickpeas with red onion, cherry tomatoes, olives and preserved lemon (V, DF)


## Your choice of

- Exotic and seasonal sliced fruit platte
- Chef's selection of miniature desserts
- Combination of both

Optional extras

- Spinach and goat's cheese tart
- Satay chicken skewer with peanut butter dipping sauce
- Tandoori salmon in crisp lettuce cup with cucumber raita

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Dishes can be altered to suit dietary requirements

## Soup and sandwich buffet

- Cream of tomato (V)
- Lightly curried parsnip (V)
- Lightly curried parsnip (V)
- Leek and potato (V)

Plus the following

- A selection of deep.filled classic closed sandwiches with meat, fish and vegetarian fillings

Dessert

- Exotic and seasonal sliced fruit platter
-contains nuts
Dishes can be altered to suit dietary requirements




## Faraday's <br> Afternoon Tea

Selection of finger sandwiches
-Coronation chicken
-Soronation chicken -Smoked salmon an

- Egg and cress (V)
-Roast ham and mustard
Plus the following
-Scones with clotted Cornish cream
-Scones with clo
-Selection of Twinings teas and Grand Café Fairtrade coffee

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## Fine dining

## Starters

-Smoked salmon with dill, red onion, caper berries and horseradish cream (GF) £9.75
-Tian of smoked chicken, grain mustard and chive mayonnaise with crisp pancetta (GF, DF) £8.65
-Parma ham with sun blushed tomato, black olives, aged balsamic and rocket salad (DF, GF) £8.65

- Prawn, crab and spring onion tian with pink grapefruit dressing
£9.75
-Bresaola with watercress and blue cheese dressing f9.45
-Caramelised red onion and goat's cheese tartlet with rocket salad and pesto (V, N) £8.65
-Assiette of salmon with honey and dill mustarc mayonnaise, micro leaf baby radish salad f10.25
-Portobello mushroom filled with roasted peppers and stilton (V)
-Beetroot carpaccio with creamed goat's cheese, walnut and orange dressing (V) £7.85
-Tikka spiced chicken with cucumber and lime salad, mango purée and mint yoghurt f9.20
-Prawn and crayfish Caesar salad with parmesan crisp toast £9.75
-Asparagus and artichoke with quail egs, vine cherry tomato and grain mustard dressing (V, GF, DF) £8.40

Our cleverly designed fine dining dishes can be combined to create a menu that perfectly



## Fine dining

Mains

- Chicken supreme wrapped in Parma ham with creamed leeks, cumin tossed new potatoes and wild mushroom jus f18.65
- Confit leg of duck with herb crushed new potatoes and cherry glaze
£19.75
- Roast salmon fillet with chive mash, roasted red pepper and fennel with spiced tomato red pepper and
chorizo sauce
£20.50
- Roast pork belly with sweet potato purée, red wine braised red cabbage, apricot stuffing f17.85
- Lamb rump with dauphinoise gratin, baby carrots and redcurrant jus £21.35
- Chicken coq au van with dauphinoise gratin and steamed green beans £18.65
-Pan seared sea bass, Lyonnaise potatoes with steamed green beans and brown butter f19.75
-Stuffed aubergine with roasted peppers, parmesan and tomato basil sauce (V)
- Fillet of beef with dauphinoise gratin, steamed green beans and wild mushroom jus


## £23.55

- Sea bream with roasted Mediterranean vegetables, roasted new potatoes and vegetables, roaster lime coriander butter $\mathrm{f}_{18.65}$
- Wild mushroom risotto with rocke and parmesan (V) f17.00
-Sautéed Indian spiced gnocchi with spinach pureé (V)
f17.85
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$\stackrel{\text { GF -gluten free }}{\mathrm{V}}$
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## Fine dining

Dessert

- White chocolate and raspberry crème brûlée with lemon shortbread and berry compote (V, N) $\mathbf{f}_{7.85}$
-Cheese cake (V)
£5.70
-Chocolate and orange torte, with salted caramel praline and raspberry purée ( $\mathrm{V}, \mathrm{N}$ )
$\mathbf{£} 7.85$
-Wild berry Eton mess with Chantilly cream and crushed lemon meringue $(V, N)$ $\mathbf{f} 7.85$
-Lemon shortbread and raspberry mille feuille with raspberry coulis (V, N)
$\mathbf{£}_{7}, 85$


## -British cheese board (V)

$£ 8.10$
-Freshly brewed Grand Café fair trade coffee and selection of Twinings teas with petit fours $\mathbf{f}_{\mathbf{3} .00}$

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## Wines

## White wines

- Acacia Tree Chenin Blanc/Colombard Fresh citrus and peach flavours with zippy acidity and refreshing finish f18.90


## Argento Pinot Grigio

Delicate floral aromas and tropical fruits on the nose with ripe pineapple and peach flavours and a bright crisp finish £ 21.25
-Stone Barn Chardonnay
Pineapple and lemon peel notes with almond and butterscotch
£24.50
-La Cote Flamenc Picpoul Coteaux du Languedoc Pale yellow with green hues. Fine and fruity with notes of citrus, tropical fruits £26.15
-Spy Valley Sauvignon Blanc
Characters of gooseberry and asparagus with ripe melon really delicately balanced and at the same time deliciously quaffable
f32.20

## Red wines

## - Acacia Tree Cabernet Merlot

Friendly and approachable with ripe plum and blackcurrant fruit and soft rounded tannins f18.90

## - Riva Leone Barbera

Dark berry fruits with a core of fine
tannins and the typical Barbera acidity
£21.10
-Thesauram Corvina Cabernet Sauvignon Veneto The palate is fresh and bright with deep black olive The palate is fresh and bright with deep black olive and blackberry flavours and subtle peppery spice £24.85

## -Argento Seleccion Malbec

Deep violet in colour, this Malbec offers concentrated
aromas of black cherry chocolate notes
£25.95
-Le Versant Pinot Noir IGP d'Oc
A juicy Pinot Noir with plenty of ripe cherry and wild raspberry fruit with a hint of sweet spice wild ras
-Brouilly Vieilles Vignes Chateau Moulin Favre Light, juicy and fresh with lots of strawberry and raspberry fruit and crisp acidity
£29.50

## Rose wines

- Conto Vecchio Pinot Grigio Blush The nose is fruity, slightly floral and pleasant: The nose is fruity, slightly floral and ple
particularly crisp and balanced palate particula
£21.23
- Rose de l'Hospitalet IGP d'Oc

A crisp and refreshing wine with juicy flavours and raspberry, strawberry and black cherry
£26.75

## Dessert wines

## - Muscat Beaumes de Venise (50cl)

Light gold and grapey, floral aromas and a sweet, luscious palate with notes of orange marmalade, honey suckle and apricots £25.50

## - Port Fonseca LBC port

Masses of blackberry, plum and damson fruit, alongside hints of cinnammon and vanilla $\mathrm{f}_{37} 80$

## Champagne

## - De Nauroy Brut NV

A fresh lemony palate with a nose of brioche thoroughly delicious with it's fine mousse and delicate palate
£42.90

## Sparkling wine

-Freixenet Carta Navada Reserva NV
Clean, brilliant golden yellow in colour with a hint of green. Medium sized bubbles with light floral aromas on the nose. Crisp and lingering on the palate f25.00
-Jeio Prosecco Valdobbiadene Brut NV
A magnificent drop of our favourite fizz... with huge
thirst quenching ability
$\mathrm{f}_{31.05}$
-Prosecco Rose Jeio NV
A delicate pale pink colour, with floral notes, fresh A deicate pale pink colour, with foral notes, fresh
citruit and lychees bound by a light, crisp acidity $\mathrm{f}_{31.85}$

## Beverages

## Mineral water

-Highland Spring still or sparkling (330ml) f2.45
-Highland Spring still or sparkling water (1L) £4.05

## Soft drinks

-Pepsi Cola regular/diet (200ml) £2.80
R.Whites Lemonade ( 16 oml ) £2.80
-Sparkling Elderflower (1L)
£7.00
-Orange, Apple, Pineapple, Cranberry, Tomato juice (1L)
$\mathrm{£}_{7.00}$
Bottled beer
-Peroni (330m)
Asahi (330ml)
Meantime London Lager (330ml)
-Meantime Pale Ale (330ml)

## All £4.25 per bottle

## Spirits

-Current price list available on request

## Corkage:

Beer/bottle
$\mathrm{f}_{3.00}$
Wine bottle
f16.50
Champagne bottle
f10.75
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## Ri Venue

The Royal Institution of Great Britain 21 Albemarle Street
London W1S 4 BS
Nearest underground station Green Park

Nearest overground stations Victoria and Charing Cross
Virtual tour
You can take a look around our extraordinary building from the comfor of your office with our virtual tour enue.rigb.org/virtual-tour


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