



"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 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

Coffee break **£4.00 per guest** 

Morning coffee **£8.60 per guest** 

Afternoon coffee **£8.40 per guest** 



# **Breakfast**

# Davy

- -Freshly brewed Grand Café Fairtrade coffee and selection of Twinings teas
- -Fresh chilled juice selection
- —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, natural 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
- —Selection of jams and preserves, natural voghurt and muesli
- -English breakfast (free range scrambled eggs, grilled British bacon, Cumberland sausage, 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
- -Mini bacon roll
- —Brie and cranberry croissant
- -Kentish corn fritters with zesty smashed avocado (VE)
- —Egg and cress bun (V)
- -Cocktail sausage

GF — gluten free

Breakfast can be altered to suit dietary requirements





# 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
- -Asian beef and spring onion rice paper roll (GF)
- —Confit duck pancake with cucumber, spring onion and orange marmalade
- -Chicken, lime and coriander wrap
- -Ham hock terrine with pickled gherkins and quince jelly
- —Bresaola with grilled pear, rocket and parmesan

DF — dairy fre

GF - gluten free

— vegetarian

E — vegan

N — contains nuts

Canapés can be altered to suit dietary requirements

Selection of 4 canapés per guest **£16.50** 

Selection of 6 canapés per guest **£20.25** 

Selection of 8 canapés per guest **£27.25** 

Selection of 10 canapés per guest **£31.20** 

## Fish

- —Tempura prawn with sweet chilli jam (GF, DF)
- —Thai fish cake (GF, DF)
- -Leek and crab tartlet
- -Salmon gravadlax with horseradish on pumpernickel
- —Smoked haddock and spinach arancini
- -Portuguese salt cod fritter with aioli (GF, DF)
- —Teriyaki salmon
- -Salmon blini with crème fraîche, 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 coconut cream (V)
- -Lemon custard tart (V)

DF — dairy free

GF - gluten

V -vegetaria

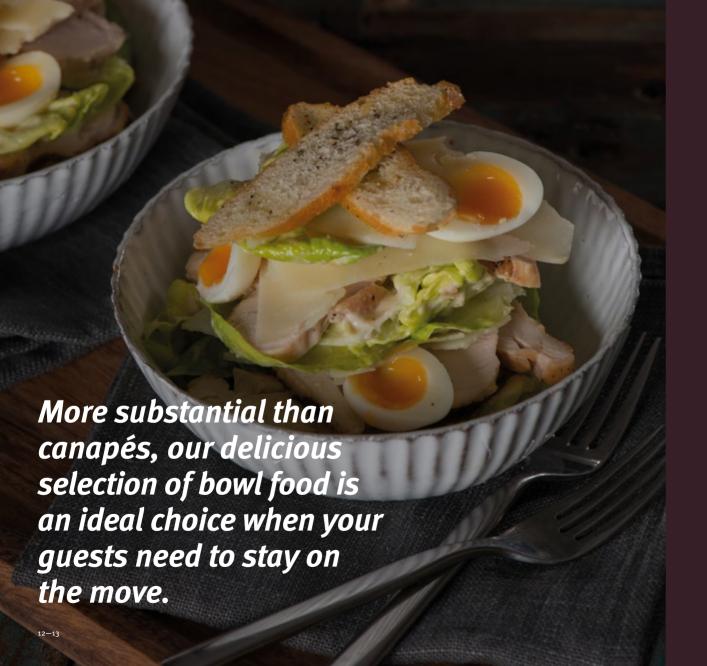
E — vega

N —contains nu

anapés can be altered to suit dietary requirement







# **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
- -Smoked and confit duck with watermelon and peanut salad
- -Honey roasted ham and potato salad
- -Smoked duck and avocado cob salad
- -Asian beef salad

DF — dairy free

. GF — gluten fre

—vegetarian

/E — vegan

-contains nuts

Bowls can be altered to suit dietary requirements

We recommend 3-4 bowls per guest

Price per bowl **£6.50** 

Price for 4 bowls

£23.75

# 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)
- -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)

DF — dairy free

GF — gluten fre

V -vegetaria

VE — vega

N — contains nu

Bowls can be altered to suit dietary requirements

# Vegetarian

- -Sautéed Indian spiced gnocchi with spinach purée (V)
- -Vegetarian arancini with bean cassoulet (V)
- Penne pasta with green vegetables and 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)
- -Banoffee pie (V)
- -Mini chocolate tart with mango and coconut cream (V)
- -Lemon custard tart (V)
- -Strawberry tart (V)

DF — dairy free GF — gluten free V —vegetarian





# **Buffet lunch**

## **Hot dishes**

- Londoner sausage with buttered mash and red onion gravy
- Braised 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
- Thai chicken curry with basmati rice
- Chicken and creamed leeks with crispy potatoes
- Smoked haddock and prawn pie with a cheesy mash topping (GF)
- 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 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)

#### Dessert

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

DF — dairy free

GF — gluten fre

V —vegetari

VE — vega

N — contains nu

ishes can be altered to suit dietary requirements





# Sandwich and one salad buffet

A selection of deep filled closed sandwiches and wrap 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

Exotic and 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 o

- Exotic and seasonal sliced fruit platter
- 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

F — dairy free

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Dishes can be altered to suit dietary requirem

# Soup and sandwich buffet

Your choice of a homemade sour

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

#### Plus the following

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

#### Desser

Exotic and seasonal sliced fruit platter

DF — dairy free

GF — gluten free

V — vegetarian

VE — vegai

N — contains nut

Dishes can be altered to suit dietary requirements

# Soup and sandwich buffe **£14.85 per guest**





# Faraday's Afternoon Tea

Selection of finger sandwiches

- -Coronation chicken
- -Smoked salmon and cream cheese
- -Egg and cress (V)
- -Roast ham and mustard

Plus the following

- —Scones with clotted Cornish cream and preserves
- —Selection of Twinings teas and Grand Café Fairtrade coffee

DF — dairy free

F — gluten free

– vegetarian

VE — vegan

-contains nuts

Afternoon tea can be altered to suit dietary requirements

# Faraday's afternoon tea **£15.05 per guest**





# **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 mustard mayonnaise, micro leaf baby radish salad £10.25

- —Portobello mushroom filled with roasted peppers and stilton (V)
  F8.10
- 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 £9.20
- —Prawn and crayfish Caesar salad with parmesan crisp toast £9.75
- Asparagus and artichoke with quail egg, vine cherry tomato and grain mustard dressing (V, GF, DF)
   £8.40

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Dishes can be altered to suit dietary requirements





# **Fine dining**

## Mains

- Chicken supreme wrapped in Parma ham with creamed leeks, cumin tossed new potatoes and wild mushroom jus £18.65
- 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 chorizo sauce

#### £20.50

- Roast pork belly with sweet potato purée, red wine braised red cabbage, apricot stuffing £17.85
- 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 £19.75

- Stuffed aubergine with roasted peppers, parmesan and tomato basil sauce (V)
   £17.00
- 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 caper, lime coriander butter £18.65
- —Wild mushroom risotto with rocket and parmesan (V)£17.00
- Sautéed Indian spiced gnocchi with spinach pureé (V)
   £17.85

DF — dairy free

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\_ — vegan

N —contains nut

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# **Fine dining**

## Dessert

- White chocolate and raspberry crème brûlée with lemon shortbread and berry compote (V, N) £7.85
- -Cheese cake (V) £5.70
- —Chocolate and orange torte, with salted caramel praline and raspberry purée (V, N) £7.85
- —Wild berry Eton mess with Chantilly cream and crushed lemon meringue (V, N) £7.85

- —Lemon shortbread and raspberry mille feuille with raspberry coulis (V, N) £7.85
- -British cheese board (V) **£8.10**
- —Freshly brewed Grand Café fair trade coffee and selection of Twinings teas with petit fours £3.00
- DF dairy free
- GF gluten fre
- V —vegetaria
- VE vegan
- n contains nats

Dishes can be altered to suit dietary requirements





# Wines

## White wines

Acacia Tree Chenin Blanc/Colombard
 Fresh citrus and peach flavours with zippy acidity and refreshing finish
 £18.90

#### -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 £32.20

#### **Red wines**

#### - Acacia Tree Cabernet Merlot

Friendly and approachable with ripe plum and blackcurrant fruit and soft rounded tannins £18.90

#### - 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 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 £27.00

—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; particularly crisp and balanced palate £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 £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 £25.00

#### -Jeio Prosecco Valdobbiadene Brut NV

A magnificent drop of our favourite fizz... with huge thirst quenching ability

£31.05

#### -Prosecco Rose Jeio NV

A delicate pale pink colour, with floral notes, fresh citrus fruit and lychees bound by a light, crisp acidity £31.85

# **Beverages**

### Mineral water

Highland Spring still or sparkling (330ml)£2.45

Highland Spring still or sparkling water (1L)£4.05

## Soft drinks

—Pepsi Cola regular/diet (200ml)
f2.80

-R.Whites Lemonade (160ml) **£2.80** 

—Sparkling Elderflower (1L) **£7.00** 

—Orange, Apple, Pineapple, Cranberry, Tomato juice (1L)
£7.00

## **Bottled** beer

-Peroni (330ml)

-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

£3.00

Wine bottle

£16.50

Champagne bottle

£10.75

All prices are exclusive of VAT and may be subject to change. VAT charged at current rate. The cost of waiting staff is not included in these prices. These prices are not commissionable.

There is a member of our team waiting to discuss your next event. Call us on **+44 (0)20 7491 6565** or email **venuehire@ri.ac.uk** 

venue.rigb.org

#### Ri Venue

The Royal Institution of Great Britain 21 Albemarle Street London W1S 4BS

**Nearest underground station**Green Park

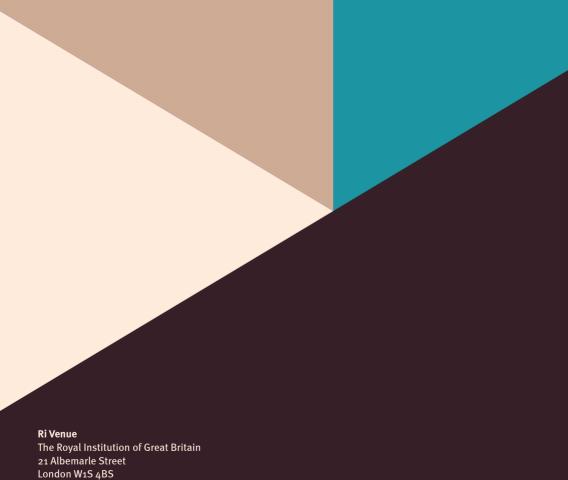
**Nearest overground stations** Victoria and Charing Cross

#### Virtual tour

You can take a look around our extraordinary building from the comfort of your office with our virtual tour venue.rigb.org/virtual-tour



Photography: Peter Joyner



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