

RSM HOSPITALITY MENU

SUMMER 24



HOUSTON & HAWKES

WORKING BREAKFAST

Booked for a minimum of 5 guests, 48 hour notice with approved charge code. Please select from the following choices:

Price £2.00 pp

Smoked cured streaky bacon in a brioche roll

Grilled Cumberland sausage in a brioche roll

Free range scrambled egg, mushroom and baby spinach in a brioche roll

Spinach and chestnut mushroom in a English breakfast muffin (VE)

PASTRIES

Booked for a minimum of 5 guests, 48 hour notice with approved charge code. A selection of freshly baked mini croissants and artisan pastries:

Price £1.50pp

FULL ENGLISH BREAKFAST

Booked for a minimum of 10 guests, 48 hour notice with approved charge code.

A cooked breakfast that can be served plated at the table or offered as a self-serve buffet.

Price £5.75pp

Booked for a minimum of 10 guests, 48h notice with approved charge code. A cooked breakfast can be served plated at the table or offered as a self-serve buffet.

Lake District Farm back bacon, Cumberland sausage, grilled vine tomato, Bury back pudding, roast Portobello mushroom, hash brown, baked beans and Wood Farm free range egg with toasted London sourdough.

CONTINENTAL – BASIC

Booked for a minimum of 5 guests, 48 hour notice with approved charge code. Served with freshly squeezed orange juice

Price £5.95pp

Selection of artisan pastries
Freshly cut seasonal fruit platter
Seasonal fruit Greek yoghurt and granola

CONTINENTAL – PREMIUM

Booked for a minimum of 10 guests, 48 hour notice with approved charge code
Served with freshly squeezed orange juice

Price £8.25pp

Sliced artisan baguette with butter
Vegan banana and oat muffin
Selection of artisan pastries
Freshly cut seasonal fruit platter
Selection of British charcuterie and cheeses
Seasonal fruit Greek yoghurt and granola

BREAKFAST SIDES

Fresh seasonal fruit platter (VE) **£2.95**
Homemade mini muffins (2 per guest) **£1.50**
Individual Greek yoghurt pot with seasonal fruit compote and granola **£2.50**

SELECTION OF CAKES & BAKES

Chef's choice, Price **£1.75pp**

COLD BUFFET

Booked for a minimum of 10 guests, 72 hour notice with approved charge code. Please choose 2 protein, 2 salads and 1 dessert

Price £14.00 pp

Meat

Hereford beef bavette steak with chimichurri (GF)

Thyme and garlic chargrilled corn fed chicken breast (GF)

Smoked duck breast with plum chutney (GF)

FISH

Poached lemon and thyme Scottish salmon with salsa verde (GF)

Harissa spiced Atlantic tiger prawns with lemon emulsion (GF)

Smoked Scottish mackerel with dill cream cheese (GF)

VEGETARIAN

Grilled turmeric halloumi with red onion salsa (V,GF)

Torched goats cheese with nut free basil pesto (V,GF)

Beetroot spiced falafel cake with citrus hummus (VE,GF)

SALADS

Tabbouleh salad with bulgar wheat, radish, lemon, mint and pickled chilli (VE)

Turmeric spiced cauliflower, butternut squash, coriander, pine nuts and baby spinach (VE,GF)

Maple roasted heritage carrots, with pickled shallots, spinach and toasted sunflower seeds (VE,GF)

Charred kale Caesar salad, soft boiled egg and pitta bread croutons (V,GF)

Penne pasta, sun dried tomato, olives, rocket and nut free basil pesto (V)

Harissa spiced roasted sweet potato, pickled red onion and charred tender stem broccoli (VE,GF)

DESSERT

Lemon & Lime toasted Meringue Pie (V)

Dark chocolate brownie, Morello cherry, vegan chantilly (V)

Coconut cheesecake, mango, pistachio sable (V)

HOT BUFFET

Booked for a minimum of 10 guests, 72 hour notice with approved charge code. All hot lunches are served with mixed leaves, 1 chef choice of salad and a selection of warm artisan bread and whipped butter. Please choose two main courses for your reservation.

Price £14.50pp

MEAT

Braised beef ragu, basil tomato sauce, penne pasta and grated parmesan

Sweet and sour crispy chicken with Singapore noodles

Kentish lamb rump, spring greens, garlic pomme puree, sun dried tomato and salsa verde (GF)

FISH

Soy glazed cod, Asian vegetables, black bean sauce and fragrant rice

Pan fried Scottish salmon, roast gnocchi, spinach, nut free basil pesto and parmesan

Red Thai prawn curry, sesame green beans, bok choy and coconut rice

VEGETARIAN

Creamy gnocchi, artichokes, baby spinach, parmesan, spring onion and rocket pesto (V)

Mixed bean and vegetable chilli with basmati rice, crispy tortilla, guacamole and sour cream (VE)

Mushroom bourguignon with chantenay carrots and creamy mash potato (V)

DESSERT

Chocolate and caramel tart (V)

Coffee tiramisu (V)

Lemon & Lime toasted Meringue Pie (V)

FINGER FOOD

Booked for a minimum of 10 guests, 72 hour notice with approved charge code. Please choose 6 or 8 items from the following:

Price for 6 items **£13.25pp**

Price for 8 items **£17.00 pp**

MEAT

Hoisin pork belly bao bun with spring onions and cucumber
Southern fried chicken burger, lettuce, tomato and sriracha mayonnaise

Duck spring rolls with sweet chilli sauce

Free range pork and nduja sausage roll with a saffron aioli

Panko breaded Gochujang chicken with a lime and kewpie dipping sauce

FISH

Thai crab cakes with Thai curry mayonnaise

Cornish Cod goujons with tartare sauce

Salmon and beetroot quiche with dill cream cheese

Mini crayfish rolls with lemon and chive crème fraîche

Salmon and spring onion yakatori skewers with a sweet soy dressing

VEGETARIAN & VEGAN

Katsu halloumi with katsu curry sauce (V)

Onion Bhaji with mango and nigella seed chutney (VE)

Porcini mushroom arancini with truffle vegan mayonnaise (VE)

Kale and spinach falafel scotch eggs with a spiced jalapeno hummus (V)

House nachos with guacamole, chipotle salsa and sour cream (V)

CANAPÉ

Booked for a minimum of 15 guests 72 hour notice with approved charge code. Please choose 6 or 8 items from the following:

Price for 6 items **£9.00pp**

Price for 8 items **£12.00pp**

MEAT

Chicken liver pate, red onion marmalade on brioche toast

Lake district aged beef tartare, soya, spring onion, coriander, wasabi emulsion and furikake

Thai ginger and chilli chicken cakes with coriander lime mayonnaise

Cumberland pork, onion and sage sausage rolls with burnt apple sauce

DESSERT

Lemon & Lime toasted Meringue Pie (V)

Dark chocolate brownie, Morello cherry, vegan chantilly (V)

Coconut cheesecake, mango, pistachio sable (V)

FISH

Smoked Scottish mackerel rillette, horseradish cream, caviar and dill blini

Forman's & Sons salmon and dill cream cheese roulade, rye toast with keta caviar and bronze fennel

Prawn and avocado maki rolls with pickled ginger and wasabi emulsion

Brixham crab and gruyere cheese tarts with spring onion mayonnaise

VEGETARIAN & VEGAN

Pressed onion and red pepper tortilla with vegan saffron aioli (VE GF)

Whipped vegan cream cheese and truffle honey croustade (VE)

Butternut squash and sage arancini with butternut puree (V)

Truffle egg custard tarts with mushroom ketchup (V)

GRAZING BOARDS

Booked for a minimum of 10 guests, 72 hour notice with approved charge code

Price £9.50 pp

Grazing boards are a great way to entertain clients and give a real wow factor. Ideally booked for four or more guests. Each booking will contain one meat, fish and vegetarian board

Selection of artisan breads, crackers and savoury biscuits

British Black Foot Charcuterie Board

Organic Pork and Fennel, Organic Bresaola, Air-Dried ham

Served with sundried tomatoes, chargrilled artichokes, campagrain baguette

From The Sea

Forman's & Sons beetroot cured salmon, smoked trout, smoked mackerel, crayfish cocktail

Served with caperberries, lemon and dill cream cheese, blinis

Vegetarian & Vegan Anti Pasti (V VE)

Chargrilled aubergine and mixed peppers, spiced beetroot falafel, Spanish tortilla

Served with kalamata olives, artichokes, sun blush tomatoes, beetroot hummus

CHEESEBOARD

Godminster cheddar, Bosworth ash goats cheese, Wigmore, Cashel blue

Selection of chutneys, grapes, quince and biscuits

FINE DINING MENU

£44 per guest

5 working day days notice with approved cost code.

Please note the host must choose one starter, one main and one dessert for all attending, if you require any special dietary requirements such as vegetarian we are more than happy to accomodate.

Starter

Ham hock ballotine with pickled baby onions, apple, sage crisps and piccalilli

Poached Cornish cod with vichyssoise, confit potato, baby leek, crispy leeks, crème fraiche and caviar

Heritage tomatoes with whipped vegan feta, toasted pine nuts, micro watercress and cabernet sauvignon vinaigrette

Main course

Kent lamb rump with boulangère potato, Roscoff onion, salsify puree, Castelfranco, wild garlic and anchovy pesto and lamb jus

Cornish brill with shallot puree, burnt onion petals, roast salsify, pomme puree, monks beard, clam beurre blanc (GF)

Celeriac spaghetti with wild mushroom, feta cheese crumb and toasted hazelnut cream sauce (V,GF)

DESSERT

Macerated Kent strawberries, black pepper meringue, custard and vanilla sponge (V)

Apple tarte tatin with clotted cream icecream and honey granola (V)

Caramel and coffee delice with dark chocolate icecream and toasted hazelnuts (V)

Selection of British cheeses with chutney, pickles, crackers and savoury biscuits

