

The Royal Academy of Engineering

Menu 2010

The menus enclosed outline the range of hospitality we offer to cater for most occasions; however we are happy to cater for individual requirements and create a bespoke menu for you upon request.

Please note that we require an approximate number by the Wednesday of the week before the event and the final numbers 48 hours in advance.

Should the numbers go down on the day, you would be charged for the initial numbers booked.

We always endeavour to accommodate an increase in numbers where possible.

All costs are subject to VAT.

Menu Summary

Delegate Standard	£17.65
Delegate Premium	£22.40
Delegate Superior	£31.50
Jugs of chilled mineral water	No charge
Orange / Apple / Cranberry Juice per jug	£3.90
Tea, Coffee and Biscuits	£2.00
Tea and Coffee	£1.10
Mineral Water per bottle	£3.00
Morning Muffin	£3.00
Afternoon Cake	£4.00
Simple Breakfast	£4.50
Continental Breakfast	£3.00
Winter Warmer	£4.50
Refreshing Summer	£3.95
Healthy Breakfast	£5.75
Big Breakfast Buffet	£6.50
Sandwich Lunch 1	£11.25
Sandwich Lunch 2	£14.95
Finger Buffet (Sandwich and 4 items)	£19.00
Additional Finger Item each	£2.15
Seasonal Fork Buffet – 2 Items	£21.95
Seasonal Fork Buffet – 3 Items	£25.25
Canapé menu: 6 / 8 / 10 items	£13.50 £16.95 £19.80
Crudités	£3.00
Bar Nibbles	£4.50
Traditional Mezze Selection	£5.75
Fine Dining – 3 Course	£38.00
Fine Dining – 3 Course with cheese	£42.00

We require Waiting Staff to attend Fork Buffets, Canapé receptions and Fine Dining events and they are chargeable at £70.00 each.

For Canapés of more than 25+ and Fine Dining of 30+ an additional Chef's charge of £100.00 will be added.

Standard Daily Delegate- Minimum of 10 Guests

(Chilled tap water will be available throughout the day)

On Arrival

Tea, coffee and mini Danish pastries/croissants or smoked bacon/Cumberland sausage sandwiches

Mid Morning

Tea, coffee and biscuit selection

Lunch

A selection of freshly made sandwiches on speciality breads (1.5 rounds per person) with kettle chips

Seasonal fruit bowl

Mid Afternoon

Tea, coffee and biscuit selection

Premium Daily Delegate – Minimum of 10 Guests

(Chilled tap water will be available throughout the day)

On Arrival

Tea, coffee and mini Danish pastries/croissants or smoked bacon/Cumberland sausage sandwiches

Mid Morning

Tea, coffee and biscuit selection

Lunch

A selection of freshly made sandwiches on speciality breads (1 round per person)

Four finger food items from the appropriate menu

Seasonal fruit bowl

Mid Afternoon

Tea, coffee and a selection of individual cakes

Superior Daily Delegate – Minimum of 10 Guests

(Chilled bottled water will be available throughout the day)

On Arrival

Tea, coffee and your choice from the Breakfast Break menu

Mid Morning

Tea, coffee and mini muffins

Lunch

A choice from the appropriate seasonal fork buffet menu

Mid Afternoon

Tea, coffee and a selection of individual cakes

Creative Breaks

Water

Chilled still and sparkling mineral water

Fruit juice

Chilled jugs of orange, apple and cranberry juice

Freshly brewed coffee, specialty teas, fruit juices and biscuit selection

Morning muffin

Freshly brewed coffee, specialty teas, fruit juices and a selection of mini muffins

Afternoon cake

Freshly brewed coffee, specialty teas, fruit juices and selection of individual cakes

Breakfasts Breaks – 8.00am to 10.00am

Simple:

English muffins, rolls with smoked bacon and Cumberland sausage, and a selection of sauces served with freshly brewed coffee, specialty teas and fruit juices

Continental:

Freshly baked continental pastries to include a selection of croissants, pain au raisin, pain au chocolat and freshly brewed coffee, speciality teas and fruit juices

Winter warmer (Oct - March)

Freshly baked continental pastries, Organic porridge with honey, toasted nuts and seeds and spiced fruit compote, served with freshly brewed coffee, speciality teas and fruit juices

Refreshing summer (April – Sept)

Freshly baked continental pastries, seasonal fruit compote, yoghurt and porridge pots freshly brewed coffee, speciality teas and fruit juices

Healthy

Homemade fresh fruit smoothies, a selection of smoked salmon and cream cheese/buffalo mozzarella and plum tomato bagel and a seasonal cut fruit platter freshly brewed coffee, specialty teas and fruit juices

The Big Breakfast Buffet: (Minimum 10 and subject to waiting staff charges)

Cumberland sausage

Smoked bacon

Hash brown

Grilled mushroom

Baked beans

Grilled tomato

Toast and freshly baked continental pastries served with selection of jams

Scrambled free range eggs

All served with freshly brewed coffee, speciality teas and fruit juices

Working Lunch Hour

Sandwich lunch 1

A selection of freshly made sandwiches on speciality breads (1.5 rounds per person) including vegetarian, meat and fish fillings

Kettle chips

Seasonal fruit bowl

Sandwich lunch 2

A selection of freshly made sandwiches on speciality breads (1.5 rounds per person) including vegetarian, meat and fish fillings

Kettle chips

A selection of British cheeses with chutneys and cheese biscuits

Sliced Fruit Platter

Finger Buffet – Minimum of 10 Guests

A selection of freshly made sandwiches on speciality breads (1 round per person) accompanied by (Choose 4 items from the appropriate menu) plus dessert

Winter/Autumn (Jan – March / Oct - Dec)

Hot

Roast beef, watercress and horseradish in a mini Yorkshire pudding

Caramelized onion, spinach and blue cheese tart (v)

King tiger prawns with mango, chilli and ginger served with sweet chilli dipping sauce

Chargrilled chicken skewers with red & yellow capsicum

Cold

Parma ham, brie, plum tomato & green pesto bites

Seasonal vegetable quiche (v)

Smoked salmon and herb vol-au-vent

Mixed sushi

Desserts

Warm chocolate brownie

Warm poached winter fruit salad with cinnamon crème fraiche

Spring/Summer (April – Sept)

Hot

Cocktail Cumberland sausages with honey and mustard

Grilled swordfish with salsa verde

Vegetable spring rolls with sweet chilli sauce (v)

Thai chicken skewers with coconut sauce

Cold

Smoked salmon roulade with dill cream cheese

Spanish tortilla (v)

Asparagus spears with Parma ham and wild rocket

Homemade falafel with thatziki sauce (v)

Desserts

Summer fruit kebabs with ginger and lemongrass syrup

Mini fruit tarts

Seasonal Fork Buffets – Minimum of 15 Guests

Choose one or two meat/fish item, one vegetarian and one dessert or seasonal fresh fruit. Buffets will be accompanied by an appropriate seasonal selection of carbohydrates (potatoes/pasta/rice), vegetables and salads bespoke to your menu designed by our chef

Winter/Autumn (Jan – March / Oct - Dec)

Hot

Lamb navarin with shallot & Madeira jus
Corn fed chicken korma with coconut and lime and pilau rice
Seared salmon with spiced butternut squash and thyme & lemon beurre blanc
Beef bourguignon with pancetta, mushrooms and red wine
Smoked haddock with Savoy cabbage and fennel confit
Fish pie with king prawns, saffron and dill

Vegetarian

Mediterranean vegetable quiche
Roast pumpkin, spinach goat cheese with pine nuts and penne pasta
Vegetable moussaka

Desserts

Poached pear in mulled wine
Plum and almond tart
A selection of seasonal British cheeses with fruit chutney and crackers

Spring/Summer (April – Sept)

Hot

Mediterranean chicken with peppers, olives, plum tomatoes, basil and capers
Seared tuna with new potatoes, French beans, cherry tomatoes and anchovies
Steamed salmon with ginger and bok choy stir fry
Lamb koftas with spicy tomato sauce and grilled peppers

Cold

Assorted continental meat platter with capers, olives and gherkins
Lemon and thyme roasted chicken with toasted almonds
Smoked salmon with Italian potato salad
Thai beef salad with ginger, basil and sweet chili dressing

Dessert

Summer fruit salad with fresh cream
Vanilla crème brulee
Cherry Bakewell cheesecake
A selection of seasonal British cheeses with fruit chutney and cheese biscuits

Year round Seasonal Fork Buffet vegetarian selection

Asparagus and parmesan tart

Spiced vegetable kebabs with pita bread and hummus

Tagliatelle with roast cherry tomatoes, aubergine and green pesto

Canapés - minimum 25 Selection of 6,8,10 canapés

Hot

Crostini of crispy pork belly with onion marmalade and crisp sage
Foie gras paté on rye bread with fig and apple chutney
Wild mushroom and tarragon tartlet with goat's cheese and dill (v)
Thai chicken skewers with coconut dip
Seared peppered tuna brochette
Spicy pumpkin and ginger soup (v)
Grilled king prawns with sweet chilli
Vegetable spring rolls with chilli jam (v)
Cocktail Cumberland sausages
Mini cottage pies

Cold

Filo tartlet with shredded, seared beef fillet, cucumber, ginger, sesame, soy, chili and basil
Cherry tomato, bocconcini and basil skewers (v)
Vegetable frittata and sundried tomato (v)
Moroccan marinated chicken with dried apricot and mango chutney on naan bread
Crispy duck salad with red chilli and kumquat in filo
Chorizo & sunblushed tomato on basil focachia
Peppered seared tuna with citrus salad
Avocado mousse with parmesan and herb of Provence olive on tomato bread (v)
Roast beef with red onion marmalade and horseradish
Cod brandade, garlic crouton and butter sauce

Desserts

Lemon tartlets
Warm chocolate brownie
Mini fruit tartlets

Post Conference Nibbles

Bar Nibbles

Cheese straws	Wasabi peas
Marinated olives	Chilli bites
Root vegetable crisps	
Assorted nuts	

Crudités

Selection of crunchy raw vegetables with warm pita bread and selection of dips

Traditional Mezze Selection (Minimum 10 people)

Assorted olives with chilli and garlic
Home made falafel
Lamb koftas
Char grilled tiger prawns with chilli and ginger
Warm pitta Bread with hummus and babaganoush

Fine Dining

Winter (Jan - March)

Smoked ham and pea soup with toasted pancetta
Beetroot and goats cheese salad, toasted walnut dressing
Warm lasagne of smoked salmon and grilled leek with beurre blanc sauce
Haddock chowder with smoked paprika and crème fraîche
Warm winter open tart of pigeon and pancetta crisp
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Roasted venison with beetroot dauphinoise, caramelised shallots and Madeira jus
Pan-fried sea bream, swede purée and savoy cabbage
Guinea fowl, pumpkin gnocchi, creamed spinach and garlic, wild mushrooms
Roast loin of Gloucester old spot pig, creamed mashed potato and sage jus
Monk fish wrapped in Parma ham with braised puy lentils
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Warm vanilla rice pudding with a spiced pear
Poached pear with crème fraîche
Hot treacle tart with soured cream
A selection of seasonal British cheeses with fruit chutney and crackers

Spring (April – June)

Potted king prawns and avocado salad with baby leaves
Smoked salmon and crab salad with chicory leaves and pink grapefruit
Grilled English asparagus with parmesan and rocket salad
Roast red pepper and thyme soup
Smoked duck with blood grapefruit and pomegranate salsa
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Roast cannon of new season lamb with Dijon mustard and butter bean, tomato and parsley broth
Grey mullet with a gremolata crust, crushed new potatoes and seasonal vegetables
Grilled fillet of beef on spring onion mash and thyme jus
Baked hake with slow roast tomatoes, aubergines, peppers and basil
Roasted guinea fowl with spring greens and pancetta fricassee
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Ice cream selection with berry coulis
Vanilla cheesecake
Lemon posset with lemon and hazelnut shortbread
A selection of seasonal British cheeses with fruit chutney and crackers

Summer (July – Sept)

Carpaccio of venison with roasted cherry tomatoes, wild rocket and warm balsamic dressing

Pan fried scallops on black pudding with sauce vierge

Mango and avocado salad on a bed of cantaloupe melon

Seared tuna with pickled Japanese vegetables and a wasabi dressing

Grilled sardines, baby leaves and salsa Verde

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Roast rack of lamb with garlic, rosemary and olive, with minted Jersey royals

Fillet of sea bream, herb crushed potatoes, broccoli florets and light tomato sauce

Free range chicken supreme with artichokes, asparagus and white wine sauce

Baked sea bass with spiced coriander aubergine, tomato and fennel confit

Barbary duck breast with port-glazed shallots, celeriac puree and balsamic drizzle

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Glazed lemon tart

Summer pudding with clotted cream

Fresh fruit salad in ginger and lemongrass syrup with fresh cream

A selection of seasonal British cheeses with fruit chutney and crackers

Autumn (Oct – Dec)

Char-grilled Mediterranean vegetables and polenta cake dressed with red pesto

Seared scallops, celeriac purée and crispy pancetta

Smoked chicken ballotine with wild rocket and red chard

Roasted pear, pecan nuts and gorgonzola salad with balsamic dressing

Roast pumpkin and ginger soup with toasted pumpkin seeds

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Pan fried free range chicken with a wild mushroom risotto and wilted spinach

Sea bass fillet with braised fennel, creamed cauliflower and mashed potato

Roast rump of lamb with a redcurrant glaze, baby sautéed potatoes and a redcurrant jus

Crispy belly of pork with a parsnip mash, sage and apple sauce

Baked cod with chateau potatoes and baby veg with white wine sauce

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Apple and blackberry pie

Plum and almond tart

Warm chocolate and pecan brownie with hot chocolate sauce

A selection of seasonal British cheeses with fruit chutney and crackers

Year round Fine Dining vegetarian selection

Wild mushroom, baby spinach and caramelized onion pithivier

Grilled goats cheese and beetroot salad with new potatoes

Polenta and aubergine medley, baby leeks and sunblushed tomato coulis

Pea and new potato frittata with summer herbs