



Menus

Summer

Royal Pharmaceutical Society

BREAKFAST MEETINGS

Refreshments

£3.20 per person

Ethically sourced filter coffee
Speciality teas
Biscuits

Breakfast pastries

£5.00 per person

Ethically sourced filter coffee
Speciality teas
Mini croissants and pastries

Breakfast

£8.50 per person

Mini croissants and pastries
Butter and jams
Fresh fruit plate
Fruit juices
Ethically sourced filter coffee
Speciality teas

Premium breakfast

£12.50 per person

Sausage, bacon and vegetarian rolls – one per person
Mini croissants and pastries
Butter and jams
Fresh fruit plate
Fruit juices
Ethically sourced filter coffee
Speciality teas

*1 roll per person





BREAKFAST MEETINGS

Refreshments break extras

Premium biscuits add £1.00

Thick chocolate biscuits, premium granary biscuits, flapjacks, oatcakes or double choc-chip cookies

Health bars add £1.50

Cereal, yoghurt bars

Fruit add £1.80

Whole fruit basket, cut fruit plate, fruit skewers, seedless grapes or shelled nuts with dried exotic fruits

Bakery selection add £1.80

Mini croissants, brioche rolls, danish pastries

Warm rolls add £4.50

Sausage, bacon and vegetarian (egg or cheese and tomato) rolls

Afternoon cakes and scones add £4.00

Teacakes, fruit muffins, Scottish all-butter shortbread fingers, sweet pastries, scones with jam and Cornish clotted cream and fruit cake

Finger sandwiches add £10.00

Cucumber and cracked pepper; egg and cress, smoked salmon, honey-roasted ham with grain mustard

Afternoon tea add £14.00

Finger sandwich, scones with jam and Cornish clotted cream, sweet pastries, afternoon teacakes

Bottled water £3.50

Still and sparkling (750ml)

Fruit juices

Orange, apple or cranberry per litre £5.00

Freshly squeezed juices per litre £12.00

BUSINESS MENUS

5

Deli Lunch

£16.00 per person

Unsuitable for meetings of more than 30 people

Sandwiches on speciality breads

– 1½ rounds per person

Crudites and dips

Crisps

Fresh fruit plate

Fruit juices

Still and sparkling water

Ethically sourced filter coffee

Speciality teas

Work and Eat

£18.00 per person

Self-service

Unsuitable for meetings of more than 40 people

Starters – please choose one

Mediterranean mezze platter

Fresh and pickled vegetables served with dips, olives and bread

Soup of the day

Seasonal vegetable soup served with bread

Salad bowl

Chef's salad of the day

Sandwiches on speciality breads

One round per person

Three cold finger food bites

See following page for daily menu

Fresh fruit plate

Slices of cake

Fruit juices

Still and sparkling water

Ethically sourced filter coffee

Speciality teas

Assisted service can be provided at a one-off cost of £50.

Premium

£20.00 per person

Assisted service will be provided.

Unsuitable for meetings of fewer than 20 people or more than 80 people

Starters – please choose one

Mediterranean mezze platter

Fresh and pickled vegetables served with dips, olives and bread

Soup of the day

Seasonal vegetable soup served with bread

Salad bowl

Chef's salad of the day

Fork buffet

Please choose one meat or vegetarian dish from the hot fork buffet menu on p.11

Sandwiches on speciality breads

One round per person

Three cold finger food bites

See following page for daily menu

Fresh fruit plate

Dessert of the day

Four British farmhouse cheeses with fruit and crackers

Fruit juices

Still and sparkling water

Ethically sourced filter coffee

Speciality teas

DAILY SANDWICHES AND TASTY BITES

6

Monday

Beef kofta with mild mustard dip

Cherry tomato and baby mozzarella skewers with basil pesto (v)

Free-range egg and sun-dried tomato quiche (v)

Salad

Quinoa, feta and baby spinach (v)

Tuesday

Cold meat platter with pickles and crisp baby gem lettuce

Jalapeno cheese bites with sweet chilli dip (v)

Caramelised onion and cheddar quiche (v)

Salad

Sugar-snap peas, broad beans and Israeli couscous (v)

Wednesday

BBQ chicken bites with hickory dip

Roasted tomato puff pastries (v)

Mushroom and tarragon quiche (v)

Salad

Rainbow superfood salad with olive oil and lemon juice dressing (v)

Thursday

Grilled citrus salmon skewers with lemon creme fraiche

Broccoli and mozzarella cheese puffs (v)

Spinach and ricotta quiche (v)

Salad

New potato, spring onion and chive salad dressed with olive oil (v)

Friday

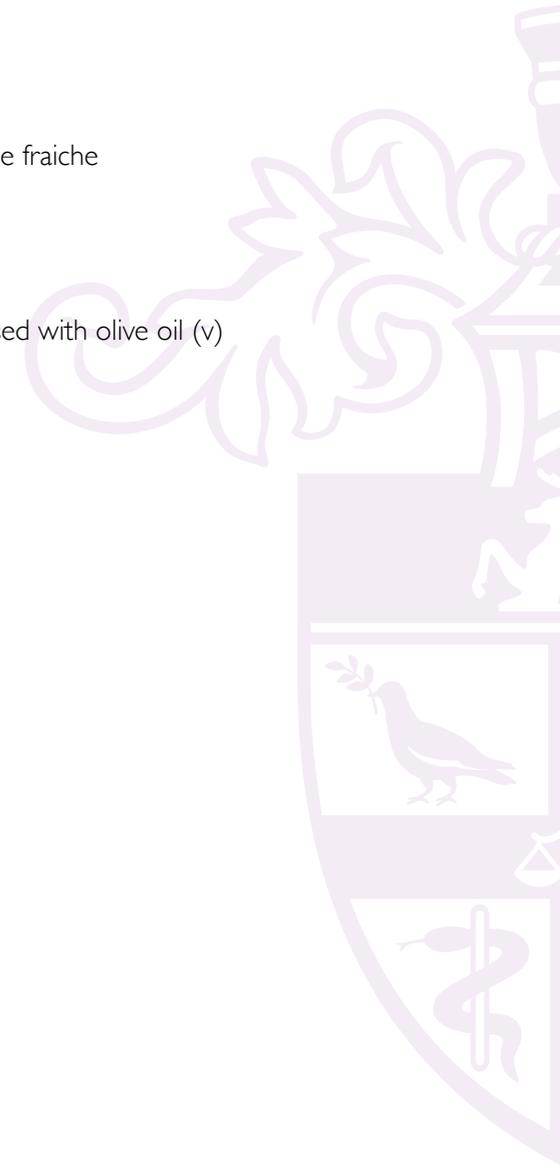
Breaded chicken with sour cream dip

Falafel with harissa dip (v)

Four cheese quiche (v)

Salad

Parsley, tomato and bulgur wheat salad (v)





COLD FINGER BUFFET

8

Available for evening events only

£20.00 per person

Suitable for meetings above 10 people

Served with fresh fruit plate, cake, fruit juices, still and sparkling water, ethically sourced filter coffee and speciality teas

Please choose six items

Meat

Old Spot sausages with apple chutney
Teriyaki marinated crispy beef strips
Spiced lamb samosas with mango chutney
Lamb kofta with minted yoghurt dip
Honey-glazed venison cocktail sausages
Jerk-spiced boneless chicken thighs
Lemon and herb char-grilled chicken skewers with aioli
Grilled chicken goujons with sour cream and chives

Fish

Flaked salmon and dill on rye croutons
Line-caught tuna and cucumber parcels
Poached salmon cucumber cups
Spiced tiger prawns and chorizo skewers
Pesto-marinated salmon brochettes
Thai-spiced butterfly prawns
Homemade fishcakes with tartare sauce
Smoked salmon and cream cheese crostini

Vegetable (v)

Sun-blushed tomato and ricotta quiche wedges
Spinach and vegetarian parmesan parcels
Falafel scotch quail's eggs
Broccoli and leek quiche
Mediterranean vegetable and mozzarella skewers
Roasted balsamic onion and tarragon tarts
Mozzarella and tomato mini puff pastries
Vegetable pancake rolls with soya dip



HOT FORK BUFFET

10

£26.00 per person

Suitable for meetings of more than 25 people

Should you require a seated buffet a supplementary charge of £5 per person will be added

Barra Menu

Grilled chicken thighs and charred peppers in citrus sauce
Ricotta and spinach tortellini in a cream sauce reduction (v)
Couscous with dried fruits and herbs
Seasonal vegetables
House salads

Apple and cinnamon crumble with custard
Fruit salad, low-fat natural yoghurt or fresh cream

British farmhouse cheeses, biscuits, artisan breads, chutneys and fruit

Fruit juices
Still and sparkling water
Ethically sourced filter coffee
Speciality teas

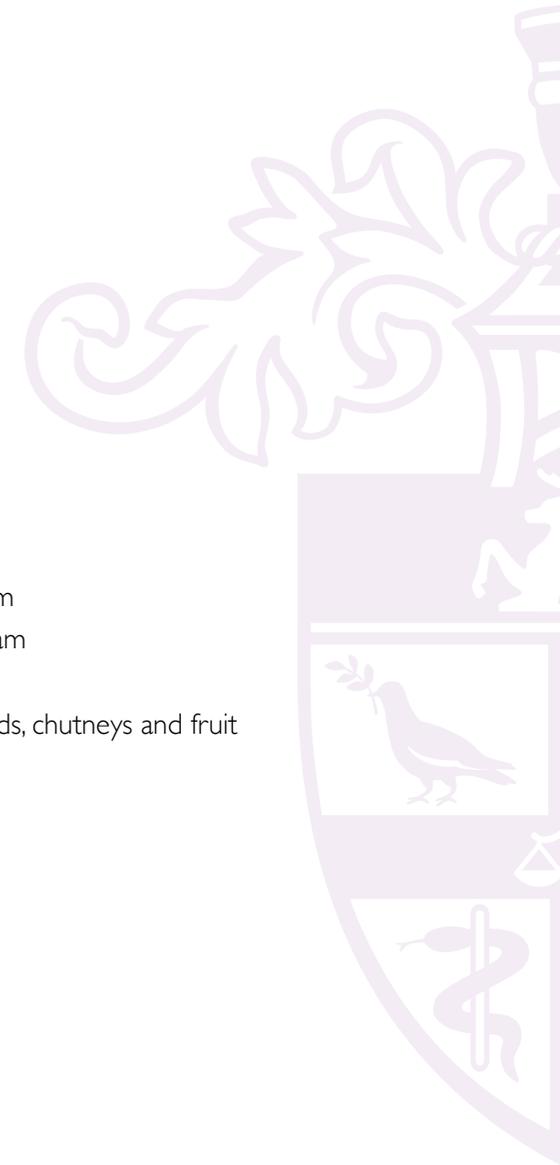
Rein Menu

Slow-cooked pork in a smoky port gravy
Mediterranean vegetable lasagne (v)
Roasted new potatoes with sea salt
Seasonal vegetables
House salads

Lemon and sultana cheesecake with fresh cream
Fruit salad, low-fat natural yoghurt or fresh cream

British farmhouse cheeses, biscuits, artisan breads, chutneys and fruit

Fruit juices
Still and sparkling water
Ethically sourced filter coffee
Speciality teas



HOT FORK BUFFET

£26.00 per person

Suitable for meetings of more than 25 people

Bartell Menu

Spring lamb stew with courgettes and carrots
Spring vegetable bake topped with breadcrumbs and cheese (v)
Roast potatoes
Seasonal vegetables
House salads

Chocolate and raspberry mogador with red fruit coulis
Fruit salad, low-fat natural yoghurt or fresh cream

British farmhouse cheeses, biscuits, artisan breads, chutneys and fruit

Fruit juices
Still and sparkling water
Ethically sourced filter coffee
Speciality teas

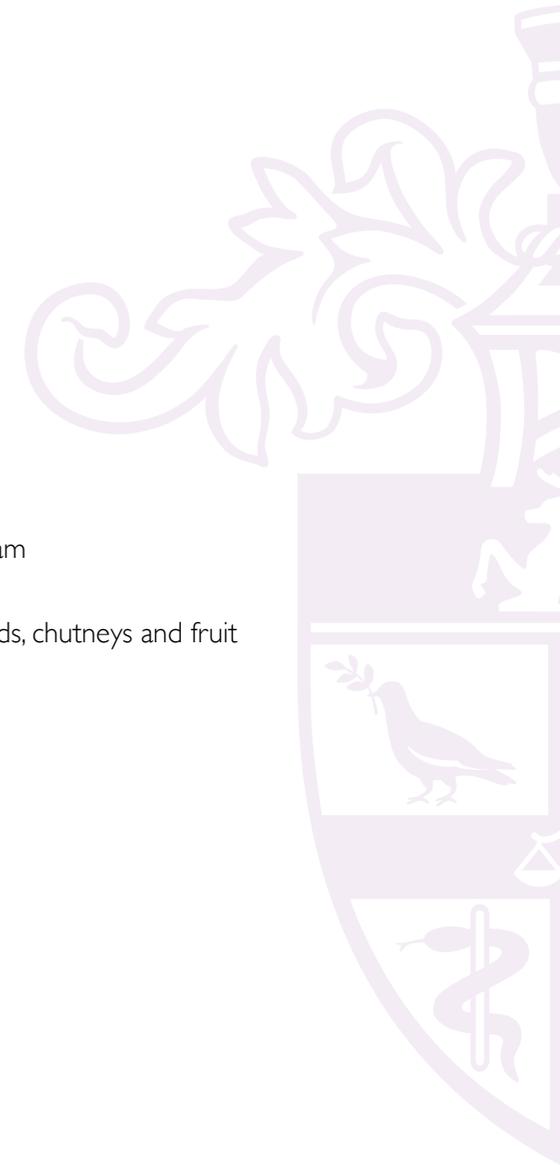
Flemming Menu

Thai-spiced beef in a dark soy sauce
Thai green vegetable curry (v)
Steamed rice with sesame seeds
Seasonal vegetables
House salads

Chocolate New Yorker cake with fresh cream
Fruit salad, low-fat natural yoghurt or fresh cream

British farmhouse cheeses, biscuits, artisan breads, chutneys and fruit

Fruit juices
Still and sparkling water
Ethically sourced filter coffee
Speciality teas



HOT FORK BUFFET

12

£26.00 per person

Suitable for meetings of more than 25 people

Walgreen Menu

Steamed salmon fillet with leek, chive and grain mustard sauce

Spinach and potato gnocchi, artichokes, olives and tomato sauce (v)

Roasted baby potatoes with parsley butter

Seasonal vegetables

House salads

Carrot cake with orange drizzle

Fruit salad, low-fat natural yoghurt or fresh cream

British farmhouse cheeses, biscuits, artisan breads, chutneys and fruit

Fruit juices

Still and sparkling water

Ethically sourced filter coffee

Speciality teas





CANAPES

14

Chef's Special Selection

Five canapes - £14.50 per person

Seven canapes - £18.50 per person

Nibbles – £5.00 per person

Mezze platter – £6.00 per person

Served cold

Served chilled

Meat

Cardamom-poached lamb with lavender chutney on sesame croute

Balsamic-glazed fig in Serrano ham

Chicken liver parfait, toasted brioche and onion compote

Rare roast beef, malt toast, rocket and horseradish butter

Fish

Rare-grilled, marinated tuna on sweet potato with wasabi dressing

Scottish smoked salmon roulade on a brown malt croute

Cornish crab tart and rocket pesto

Thai-spiced tiger prawn and mangetout skewer

Vegetarian (v)

Quail's eggs with herb and spiced salts

Goat's cheese mousse, vegetarian parmesan croute, spiced red onion chutney

Broccoli and blue cheese tart

Garlic-roasted artichoke and Sussex Charmer

Served warm

Meat

Mini yorkshire pudding, rare roast beef, beetroot and horseradish cream

Honey and soy chicken thigh skewer with satay dip

Mustard glazed mini beef Wellington

Duck pancake and hoisin dip

Mini venison sausages glazed with honey and poppy seeds

Fish

Ginger and lemongrass crab cake with sweet chilli jam

Marinated tiger prawn and chorizo skewer

Fishcake, natural yoghurt and cucumber

Thai spiced salmon skewer

Natural-smoked haddock croquette, truffles and spinach puree

Vegetarian (v)

Grilled halloumi and sweet pepper skewer

Baby spinach and sun-blushed tomato frittata

Mini jacket potatoes, sour cream and chives

Artichoke and mozzarella pizza, fried sage

Pumpkin and blue cheese arancini

Dessert

Mini fruit pavlova with blueberry and raspberry

Saffron panna cotta shot

Crème brûlée tart

Chocolate and caramel eclairs

Mini apple and pear pie