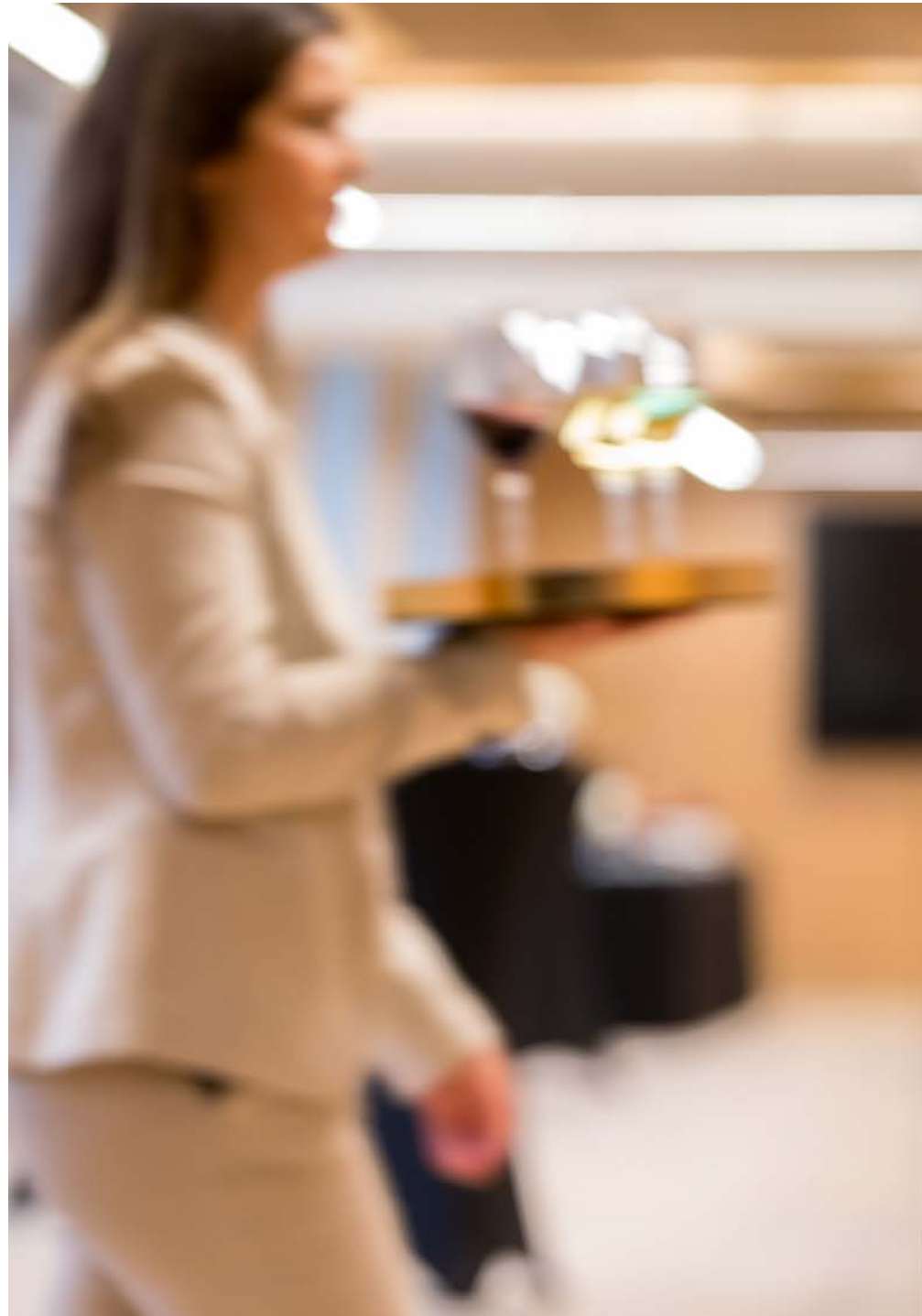




# Events Brochure 2022





## Thank you for your interest in The View London

The View is at the heart of The Royal College of Surgeons of England. Founded by the Royal Charter in 1800 it is the professional home of surgery in England and internationally.

It is a friendly and inclusive space for the College's 30,000 members to network and develop, focussing on connectivity between all specialities and all stages in surgical careers.

The View is also open to the general public for conferences, meetings and events. It boasts spectacular views of London and has a large terrace guests can enjoy in the summer evenings.

It is the perfect spot to host a large conference or a beautiful wedding – nestled in a building steeped in history and bringing together modern facilities with a long legacy of research and scientific discovery in the heart of London.

On behalf of the team at The View, we look forward to welcoming you soon.

**Richard Hope, General Manager**

## Contents

### OUR SPACES

The View - 4  
The Lumley Library - 5  
The Exam Suite - 5

### MENUS

Refreshments / Breaks - 7  
Breakfast - 7  
Sandwich Lunch - 7  
Finger Food - 8  
Fork Buffets - 8  
Afternoon Tea - 9  
Canapes - 9  
Bowl Food - 10  
Food Stations - 10  
Private Dining - 11  
Sustainability Pledges - 12  
Drinks - 13

**CONTACT - 14**

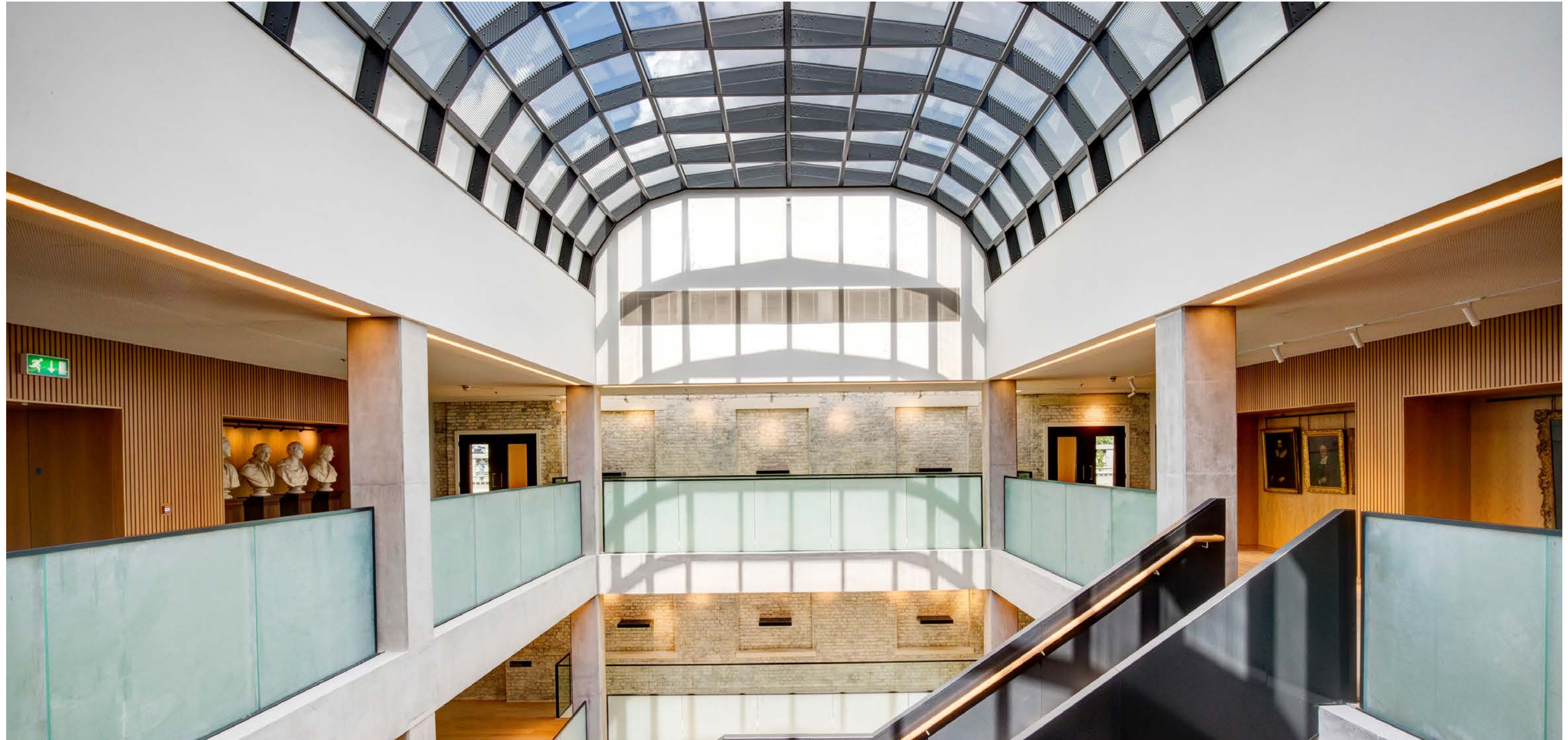
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theview@rcseng.ac.uk



# Our Spaces

The View  
The Lumley Library  
The Exam Suite



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# The View

The View on the 6th floor of The Royal College of Surgeons, has two main rooms, The Conference Suite which can hold up to 300 guests in theatre style and 180 people on rounds for dinner, and The Park View for your catering or evening reception. The Park View space with access to the terrace looks out onto the historic Lincoln Inn Fields, and wider London beyond. There are also two smaller rooms, The Linder Boardroom and Newman Suite which are perfect for small breakout rooms and can hold up to 50 theatre style each.

300 theatre style | 120 cabaret style | 180 dinner capacity  
| 300 standing reception

ALL INCLUSIVE PACKAGES\*

Day Delegate Rate at £80 per person\*

To include:  
Exclusive hire of The View from 09:00-17:00  
Tea, coffee and pastries on arrival  
Mid-morning tea, coffee and fruit  
Sandwich and finger food menu  
Mid-afternoon tea, coffee and biscuits  
Mineral water  
Inclusive AV package  
Cloakroom facilities

The View Private Dining Package at £105 per person\*

To include:  
Exclusive hire of The View from 18:00-23:00  
Arrival glass of Champagne  
Three course seasonal menu with tea, coffee and petit fours  
Half a bottle of house wine per person  
Mineral water  
Cloakroom facilities

The View Drinks Reception Package at £95 per person\*

To include:  
Exclusive hire of The View from 18:00-23:00  
Three canapes per person  
Three bowl foods per person  
Three hours of unlimited beer, house wine and soft drinks  
Cloakroom facilities



ALL OF OUR PACKAGES INCLUDE BUILT IN AV EQUIPMENT

The Conference Suite

- 119" LCD projectors with full HD resolution
- 55" repeat screens along the room
- Wireless microphones
- PA system

The Park View Suite

- 98" plasma screen
- Wireless microphones
- PA system

The Linder Boardroom & The Newman Suite

- 75" screens
- Logitech Video conferencing equipment
- Microphones for teleconferencing

All of our rooms use Clickshare – used to send content to the screen



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\*Minimum numbers apply  
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# The Lumley Library

For evening and weekend hire, a historical space on the first floor features the Library and Erasmus Wilson Room. The Lumley Library, as well as an event space is also a fully functioning library. By the close of the 19th century, it was widely recognised that the Royal College of Surgeons possessed one of the finest medical science library collections in Europe.

100 theatre style | 60 dinner capacity | 100 standing reception

### ALL INCLUSIVE EVENING PACKAGES\*

#### The Library Drinks Reception Package at £95 per person

To include:  
Hire of The Library and Erasmus Wilson Rooms  
from 18:00-22:00  
Three canapes per person  
Three bowl foods per person  
Three hours of unlimited beer, house wine and soft drinks  
Cloakroom facilities

#### The Library Private Dining Package at £105 per person

To include:  
Hire of The Library and Erasmus Wilson Rooms  
from 18:00-22:00  
Arrival glass of Champagne  
Three course seasonal menu with tea, coffee and petit fours  
Half a bottle of house wine per person  
Mineral water  
Cloakroom facilities

### ALL OF OUR PACKAGES INCLUDE BUILT-IN AV EQUIPMENT EQUIPMENT

- Two 65” plasma screens
- Clickshare facilities – used for wirelessly sending content to the screens
- Microphones
- PA system



# The Exam Suite

Located in the heart of London, we are an ideal venue to safely host exams. We have 28 exam rooms – with briefing spaces. Our exam circuits offer a professional, unobtrusive service which is ideal for concentration. Furthermore, we have excellent transport links, innovative technology and world-class facilities for those taking a range of examinations.

Two separate circuits of 14 rooms | two briefing rooms with integrated AV | observation room with audio and visual recording system | access controlled secure environment | fully accessible and DDA compliant | secure lockers

### Full Exam Centre £5,300\*

Circuit hire 8.00am – 5.00pm  
Two circuits of 14 examination rooms each  
Two briefing rooms  
One observation room

### Single Exam Circuit £2,650\*

Room hire 8.00am – 5.00pm (Monday – Friday)  
One circuit of 14 examination rooms  
One briefing room  
Shared observation room



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## Refreshments / Breaks

Organic tea and coffee £2.75  
Organic tea, coffee and fresh fruit £3.95  
Organic tea, coffee and biscuit selection £3.50  
Organic tea, coffee and mini pastries £5.50  
Organic tea, coffee and cake £6.00  
The View filtered water (750ml) £3.00  
Orange, apple or cranberry juice (1 litre) £8.00  
Scones, clotted cream, preserves (V) £4.15  
Flower pot muffins (V) £3.50  
Home-made cake selection (V) £3.25  
Freshly-baked brownies (V) (GF) £3.50  
Whole fruit (V) £2.50  
Sliced fresh fruit platter (V) £5.50  
Individual organic yoghurts (V) £3.00  
Spiced nuts, crisps, olives (V) £4.50

### HEALTHY SWAPS

Why not swap your biscuit breaks for something healthier at no extra charge?

Ginger, carrot and lemon power shot (VE) ●  
Fruit and coconut flapjack (V) ●  
Soya and chia seed yoghurt, mango compote (GF) (VE) ●  
Banana and coconut yoghurt Weetabix smoothie (VE) ●  
Dried apricots, 70% chocolate buttons ●



## Breakfast

### SIMPLE BREAKFAST £12.00 per person

With smoked maple syrup bacon, Lincolnshire sausage or portobello mushroom and aged cheddar (V)  
Served in a brioche bun  
Organic tea, triple-certified coffee and orange juice (V)

### SIMPLE CONTINENTAL BREAKFAST £12.00 per person

Mini croissant, pain au chocolat, pain aux raisins, fruit salad (V)  
Organic tea, triple-certified coffee and orange juice (V)

### DELUXE BREAKFAST £15.00 per person

Mini croissant, pain au chocolat, pain aux raisins, fruit salad, yoghurt, granola (V)  
Organic tea, triple-certified coffee and orange juice (V)

### HEALTHY START £18.00 per person

Power shots of strawberry, banana and ginger, raspberry and satsuma (V) ●  
Carrot and mandarin juice (GF) (V) ●  
Pineapple kebabs, pomegranate, and basil (GF) (V) ●  
Coconut yoghurt, blackberry compote, London bee honey, toasted coconut (GF) (V) ●  
Soya bacon, mushroom, spinach and parmesan toastie (GF) (V) ●

### BOWL FOOD BREAKFAST £18.00 per person

Please select three items

- Aged English parmesan and croissant pudding, quails egg, spinach purée (V)
- Cinnamon and cherry brioche toast, lime crème fraîche (V)
- Honey roast streaky bacon, poached egg, mushroom ketchup (GF)
- Spinach, wild mushroom and soya bacon toastie, semi-dried tomatoes (VG)
- Strawberry and blueberry gel, coconut yoghurt, shaved coconut, toasted oats (VG) ●

## Sandwich Lunch

### OPTION 1 £13.50

Selection of sandwiches, crisps, fruit, tea, coffee, water

### OPTION 2 £17.50

Selection of sandwiches, crisps, fruit, cake, tea, coffee, water

### OPTION 3 £26.00

Selection of sandwiches, three finger food items, crisps, sliced fruit, tea, coffee, water



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## Finger Food

**Choose 5 items for £26 per person.**  
**Additional items from the list below at £3.25 each.**

### HOT

Cauliflower cheese fritters, smoked chive mayo (V)  
Lemon-grass, lime and soya braised tempeh, crispy onion lime chilli (VE) (GF) ●  
Lemon thyme south Anglian chicken skewer, lime soya dip (GF) ●  
Piri-piri South Downs lamb kofta, lime chilli yoghurt (GF) ●  
Cornish cod and lemon fishcake, mushy pea and caper emulsion  
Shetland salmon skewer, chive and watercress crust (GF)

### COLD

Covent Garden crudités, roasted garlic and rapeseed oil mayo (VE) (GF) ●  
Crispy Hereford beef, Thai salad, chilli and crushed peanuts (GF)  
Grilled South Anglian chicken, little gem, shaved Parmesan, sourdough crotons  
Marinated peppers, cucumber, tomatoes, sherry vinegar, aged English rapeseed oil (VE) (GF) ●  
Poached pear, crushed walnuts, Oxford blue, wild rocket salad (V) (GF)  
Hot smoked salmon, fennel and celeriac salad, onion seeds (GF) ●

### DESSERTS

Lime cheesecake tart, pomegranate, toasted coconut (V)  
Raspberry jelly, strawberry fool, shortbread crumb (VE) (GF)  
Strawberry doughnut, strawberry soup, popping candy (V)  
Chocolate brownie, chocolate beets dip (V)

## Fork Buffet

Our chefs create hearty meals with clever ingredients to keep you full yet energised throughout the day.

**Choose one buffet option and one dessert – £30 per person.**  
**Add an additional main dish – £35 per person.**

### MENU 1 | PICNIC MENU

Supplement charge of £5 per person  
Beef and horseradish Scotch egg, tarragon mayo  
Pork pie, pickled onions, watercress  
Crudités, roasted garlic mayo (GF) (V) ●  
Barbers cheddar, Oxford blue cheese, red Leicester (GF) (V)  
Sliced cured English meats, caper berries, gherkins (GF)  
Sourdough bread, oils and flavoured butter (V)  
Eton mess, marinated strawberries, mint cream (V) (GF)

### MENU 2 | ALL ITEMS SERVED COLD

Grilled South Anglian chicken, little gem, Caesar dressing, snipped chives  
Poached chalk farm trout, watercress, lemon mayo (GF)  
Grilled asparagus and Portobello mushroom, shaved Parmesan, aged balsamic (GF) (V) ●  
Selection of breads and flavoured oils (V)  
New potato, spring onion and onion seed salad, tarragon mayo (V) (GF)  
Heritage tomato and basil salad, sherry vinegar (V) ●  
Virgin slaw, black carrots (VE) (GF) ●  
Raspberry upside down cheesecake (V)

### MENU 3

Pot roasted lamb shoulder, vine tomatoes, sliced new potatoes, olive and pepper salsa (GF)  
Baked Cornish Gurnard, roasted peppers, sweet potatoes courgettes, basil dressing (GF) ●  
Squash ravioli, sage, tomato and black olives, shaved Parmesan (V)  
Ratatouille, vine tomatoes and smoked aubergine (VE) (GF)  
Baby leaves, fennel, cucumber, celeriac, sherry dressing (VE) (GF) ●  
Selection of breads, Somerset butter and flavoured oils (V)  
Lemon and lime burnt tart, raspberry coulis (V)

### MENU 4

North Anglian chicken Tikka, roasted peppers, braised rice, rose water, coriander (GF)  
Baked Chalk farm trout, spinach and lentils, red chillies, yoghurt and mint (GF) ●  
Marinated paneer, cauliflower, red pepper, turmeric and yoghurt (V) (GF)  
Onion pakora, chilli garlic fine beans, cauliflower (VE) (GF)  
Tomato, roasted onion, lime and cucumber salad (VE) (GF) ●  
Poppadum's, naans and chutneys (V)  
Passion fruit and coconut set cream, grilled pineapple (VE) (GF)

### MENU 5 | VEGAN

Baked aubergine, peppers, courgettes, basil, polenta, vegan cheese gratin (VE)  
Wild mushroom and spinach lasagne, soya mozzarella, chopped chives (VE)  
Cauliflower, onion and sage tart, rocket, aged rapeseed oil (VE)  
New potatoes, purple potatoes, roast red onions, pumpkin seeds (VE) (GF)  
Rocket, poached pear and walnut salad (VE) (GF) ●  
Vegan chocolate ganache, raspberries, toasted coconut (VE)



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# Afternoon Tea

**QUEEN’S AFTERNOON TEA £18.00 per person**  
Finger sandwiches:  
John Ross Jnr smoked salmon, lemon chive cream cheese, watercress, organic rye bread  
Honey Roast cherry orchard ham, English mustard, poppy seeded bread  
Fenland cucumber, mint cream cheese, black pepper, granary loaf (V)  
  
Mini Dundee cake, lemon tart, Searcys Victoria sponge (V)  
Scones, clotted cream, strawberry jam, a selection of teas (V)

**CHAMPAGNE TEA £23.00 per person**  
A glass of Champagne, finger sandwiches:  
John Ross Jnr smoked salmon, lemon chive cream cheese, watercress, organic rye bread  
Honey Roast cherry orchard ham, English mustard, poppy seeded bread  
Fenland cucumber, mint cream cheese, black pepper, granary loaf (V)  
  
Mini Dundee cake, lemon tart, Searcys Victoria sponge (V)  
Scones, clotted cream, strawberry jam, a selection of teas (V)



# Canapés

**6 CANAPÉS – £20 per person**  
**8 CANAPÉS – £25 per person**  
**12 CANAPÉS – £30.50 per person**  
  
**HOT**  
Chicken and sweetcorn fritters, sweetcorn relish  
Pork and chorizo sliders, pimento mayo, potato bun  
Spiced breaded Cornish plaice, fired Yam, jerk mayo cone  
Devon crab cake, tomato salsa, chilli oil (GF)  
Beetroot slider, candy beetroot pickle, potato bun (V)  
Tunworth and truffle tart, shaved truffle, snipped chives (V)

**COLD**  
Pot roasted guinea fowl and parmesan bonbon (GF)  
Hereford red beef carpaccio, diced beets, grilled tortilla ●  
Seared tuna loin, avocado, soya bean, black sesame (GF) ●  
Gin and tonic cured chalk farm trout, cucumber, lime crust (GF) ●  
Fenland asparagus and pea tart, burnt feta, pea shoots  
Tomato jelly, basil puree, baby mozzarella (GF)

**VEGAN**  
Vegan wild mushroom tart, shaved vegan cheese (VE)  
Spiced cauliflower bhaji, mango and onion seeds (VE) (GF)  
Bloody Mary jelly, celeriac slaw, cucumber (VE) (GF) ●  
Poached asparagus, pumpernickel, pea puree (VE) ●  
Avocado, banana and bitter chocolate mousse, crispy biscuit (VE)

**DESSERTS**  
Gluten free chocolate brownie, burnt white chocolate, cherry gel (V) (GF)  
Spiced pineapple roll, liquorice gel, mango and chilli (V) ●  
Black cherry and cinnamon doughnut, toasted almonds (V)  
Caramelised Sussex Raspberry custard tart (V)  
Coconut and lime rice pudding fritter, raspberry jam (V)



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# Bowl Food

Bowl food is a more substantial choice than canapés and ideal for standing receptions and events. It is served in small bowls and brought directly to guests similar to a canapé style service.

- 4 Bowls – £26.50 per person
- 5 Bowls – £29.50 per person
- 6 Bowls – £31.50 per person
- 3 canapés and 3 bowls – £31.50 per person

### HOT

- Lemon marinated chicken thigh, poached bok choy, chilli honey dressing (GF) ●
- Grilled Hereford red striploin, polenta fries, mushroom ketchup, shaved parmesan (GF)
- Lemon crushed Cornish pollock, pea and caper purée, shaved potatoes
- Seared bass fillet, Cornish mussel stew, basil, crispy sourdough ●
- Fenland beetroot risotto cake, goat’s cheese, candy beets (V)
- Truffle and wild mushroom mac n cheese, brioche crumb, mushroom ketchup (V)

### COLD

- Rolled Gressingham duck, beets, burnt orange, small shoots (GF)
- BLT, smoked ham hock, grilled bread, tomato gel, iceberg mousse
- John Ross Jnr smoked salmon and beetroot roulade, burnt lemon, bagel crumb ●
- Torched Devon mackerel, smoked potato salad, herb salsa (GF)
- Cauliflower couscous, grilled tender stem, capers, aged rapeseed oil (V) (GF) ●
- Aubergine jam, crispy courgettes, semi dried tomatoes, basil dressing (V) (GF)

### VEGAN

- Wild mushroom on toast, tarragon, shaved truffle (VE)
- Cauliflower fritters, onion bhajis, coconut yoghurt, lentils and spinach (VE)
- Tomato and black olive tart, basil gel, watercress (VE)
- Celeriac purée, black garlic, soy beans, pickled onions (VE) ●



### DESSERTS

- Summer pudding, clotted cream, mixed berries
- Lemon posset, poached rhubarb, pink peppercorn
- Poached Essex strawberries, lemon meringues, baby basil ●
- Raspberry cheesecake, ginger nuts, whipped ricotta

# Food Stations

Why not offer a different experience for your events?  
With our interactive live street-food inspired food stations

- Two stations – £35.00 per person
- Three stations – £45.00 per person
- Minimum numbers of 50 apply for food stations

### ROUTE 66

- BBQ pulled brisket, slow cooked, smoked and pulled with spices
- Spiced Cherry Orchard pork, brined and slow cooked with bourbon and herbs
- Man n cheese sliders, smoked cheddar and garlic (V)
- Homemade hash browns, Burford brown poached eggs, boston beans (V)
- Virgin red slaw, cider vinegar and chopped tarragon (VE) ●
- Caesar salad, sourdough crotons, snipped chives (V)
- Mixed leaves, vine tomato and shaved fennel (VE) ●

### BOMBAY DELIGHT

- Chicken, red pepper tikka, coriander and rose water ●
- Cauliflower, onion and paneer, Garam Masala and yoghurt (V)
- Chalk farm trout, fennel blossom and ginger Balti
- Chick pea and onion pakoras, poppadum crumb (V)
- Red onion and chilli, tomato salad (VE) ●
- Mint and turmeric yoghurt (V)
- Mango pickle, crispy onions (V)



### THE COW SHED

- Hereford beef and black pudding slider, smoked cheese and apple ketchup
- Hereford Beef, chilli, smoked paprika, chipotle mayo and gherkin ketchup
- Hereford beef, horseradish and beetroot slider, sweetcorn relish
- Chick pea, beetroot and carrot slider, fennel and cucumber ketchup, lime vegan mayo (VE) ●
- New potato, spring onion and snipped chives salad, mayo and cracked black pepper (V)
- Red pepper, onion and white cabbage slaw, cider vinegar, basil (VE) ●
- Rocket, parmesan and aged balsamic vinegar (V) ●

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# Private Dining

Our menus are designed by our Executive Head Chef, using only the freshest seasonal ingredients.  
Minimum of 10 guests.

**3 courses plus coffee and petits fours – £55.00 per person.**  
**A choice of one dish from each course is required for the whole party.**

**STARTERS**

- Poached English asparagus, puff pastry, quail eggs, truffle ketchup, shaved parmesan (V)
- Pressed South Anglian chicken terrine, sweetcorn, peas, black radish (GF)
- Green tomato carpaccio, marinated peppers, burnt granny smith, soy beans, sherry gel (VE) (GF) ●
- John Ross Jnr smoked salmon, beets, cucumber, baby herbs (GF) ●
- Cornish mackerel, pickled potatoes, crème fraiche, burnt lemon (GF)
- Pot-roasted Guinea fowl, wild mushrooms, cauliflower, black garlic, radish, lemon oil (GF)

**MAINS**

- Roast South Down lamb rump, lamb shoulder and basil fritter, ratatouille, red pepper coulis
- Seared South Anglian chicken breast, smoked chicken and celeriac bake, broad beans, peas, mustard fumet
- Seared Hereford red beef fillet, savoy cabbage, poached potatoes, wild mushroom Madeira jus (supplement of £5 per person) (GF)
- Baked Cornish stone bass, rope grown mussel stew, baby potatoes, garlic basil velouté (GF)
- Fenland asparagus and pea pearl barley cake, black mushrooms, poached onions, asparagus velouté (V) ●
- Cauliflower and purple potato bake, Champagne cooked beets, broad beans, fine beans, sprouting broccoli, caper vinaigrette (VE) (GF) ●

**DESSERTS**

- Summer pudding, clotted cream, mixed berries (V)
- Searcys Victoria sponge, raspberry coulis (V)
- Caramelised lemon tart, prosecco blueberry jelly (V)
- Bitter chocolate mousse, black cherries, burnt white chocolate, Cornish cream (GF) (V)
- Yorkshire rhubarb, burnt Cambridge cream, cinnamon doughnut, baby basil (V)
- Selection of British chesses, celery and grape chutney, quince, artesian crackers (V) (supplement of £5 per person)



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## We are ensuring sustainability is at the heart of our business.

Impressive sustainability practices have been set in place since day one. 100% of timber materials used on site were FSC-accredited certified to ensure they meet the highest environmental and social standards with forestry organisations worldwide.





There are 111 solar panels installed across the new building, with sensor-controlled lights in each space help contribute towards energy efficiency.

Furthermore, we are proud to be able to claim that no waste goes to landfill. Waste is separated into general, recyclable (card/metal/plastic), food and glass, batteries and print toners.98.5% of total waste is recycled with a recycling point on every office floor. As a result of these initiatives, we are delighted to announce that we're on track for BREEAM Excellence Certification.

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### FOOD

 Up to 90% of seasonal fruit and veg on our menus are British	 We only use British-harvested rapeseed oil in cooking	 We only use British-milled flour
 We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming from our local supply network	 We celebrate signature seasonal English apples at all our cafes. We offer a free bowl with all our meetings packages	 All our fresh eggs are British free-range
 We only source British meat and poultry	 All our bacon is British-reared and dry-cured	 All our milk is British Red Tractor-certified
 Our signature smoked salmon is caught and smoked by an artisan British smokehouse to our recipe	 We only use pole and line-caught tuna, which is a sustainable fishing method used to catch tuna, one fish at a time	 All our frozen prawns are Marine Stewardship Council-certified

### DRINK

 All our teas are ethically and responsibly sourced	 Our coffee comes from an organic cooperative of smallholders in Peru and from family-run single estates in Guatemala and Colombia	 Our bottled water is naturally-sourced Harrogate. It is Britain's oldest bottled water, discovered in 1571, first bottled in 1740. It is a zero-waste-to-landfill company
 We have partnered with Drappier, the world's first carbon-neutral Champagne house	 We celebrate English sparkling wines, working with some of the best vineyards in the country	 Our house beer is supplied by Freedom Brewery, the only beer recommended by the Sustainable Restaurant Association and Toast, a craft beer brewed with surplus fresh bread that would otherwise be wasted with all profits going to the charity

### PEOPLE

 In 2022, we are pledging to donate £175k to the charities and communities we work in	 Our new Searcys apprenticeship programme ensures we have exciting apprenticeships for those entering our industry, and for our seasoned colleagues we have 42 development journeys in culinary, operations, front of house, HR, IT, finance and marketing	 We have partnered with food waste app Too Good To Go, an innovative app that connects customers to restaurants that have unsold food surplus – at a great price – so it gets eaten instead of wasted
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Our nominated charities Hotel School and Beyond Food help those who are most at risk of homelessness to gain meaningful employment in hospitality



By using the freshest, best quality ingredients sourced responsibly from local suppliers in ways that benefit the environment, we create better experiences for our customers and the community



# Drinks List

Our drinks list has been carefully selected by Searcys’ experts.

## Cocktails

- Cocktail – £8.50  
A choice of 3 – £23.00
- Summer Sip - Vodka, passion fruit purée, vanilla, Prosecco
- Coco Highball - Scotch Whiskey, lemon, coconut, Franklin & Sons soda water
- Classic Mojito - Rum, mint, lime juice
- Margarita Highball - Tequila, lime, Franklin & Sons lemonade
- Caribbean Nightingale - Rum, Campari, pineapple, lime
- Floradora - Gin, lime, Franklin & Sons ginger beer, fresh blackberries

### NON-ALCOHOLIC COCKTAILS

- Coconut and Mint Cooler - Coconut water, lime, mint, Franklin and Sons soda water
- Ginger, Basil and Grapefruit Spritz - A punchy combination of grapefruit, ginger beer and fresh basil
- Virgin Mimosa - Jing sparkling tea and orange juice

## Soft Drinks

- Bottled soft drinks (330ml) £2.00
- Jugs of elderflower £8.00
- Jugs of fresh lemonade £8.00
- Juices (1 litre) £8.00
- Still or sparkling water (750ml) £3.00



## Wine

- SPARKLING WINE  
Ca’ del Console Prosecco Extra Dry, Italy, NV £32.00  
Searcys Classic Cuvée, Brut, England, NV £48.33
- CHAMPAGNE  
Searcys Selected Cuvée, Brut, NV £55.00  
Moët & Chandon, Brut Impérial, NV £69.00  
Veuve Clicquot, Yellow Label, Brut, NV £79.00  
Veuve Clicquot, Rosé, Brut, NV £89.00  
Ruinart, Blanc de Blancs, Brut, NV £90.00
- WHITE WINE  
Marsanne-Vermentino, Joie de Vigne, Pays d’Oc, France £23.50  
Côtes de Gascogne, Maison Belenger, South West, France, 2019 £26.00  
Riesling Billi Billi, Mount Langi Ghiran, Victoria, Australia £29.00  
Sauvignon Blanc, Mount Holdsworth, New Zealand, Mathahi Estate, Wairarapa, New Zealand, 2019 £35.00  
Picpoul de Pinet, Deux Bars, Cave de l’Ormarine, Languedoc, France, 2020 £38.00  
Chablis, Domaine Jean-Marc, Brocard, Burgandy, France, 2019 £55.00
- RED WINE  
Sangiovese del Rebucone, Villa Rossi, Emilia Romagna, Italy, 2018 £23.50  
Merlot, Goleta, Central Valley, Chile, 2020 £26.00  
Malbec, Portillo, Salentein Bodegas, Uco Valley, Mendoza, Argentina, 2018 £29.00  
Cotes du Rhone, Les Abeilles, JL Colombo, Rhone, France, 2018 £35.00  
Rioja Crianza, Conde de Valdemar, Rioja, Spain, 2016 £38.00  
Montagne-Saint-Emilion, Château Montaguillon, Bordeaux, France, 2016 £54.00
- ROSÉ WINE  
Le Bosq Rosé, Vin de France, Languedoc, France, 2018 23.50  
Côtes de Provence, Mas Fleurey, Cuvée Sélectionnée, Provence, France, 2020 32.00

## Beer, cider & spirits

- BEER AND CIDER  
Beer selection (330ml) £5.00  
Craft beer selection (330ml) £5.50  
Cider selection (330ml) £5.00
- ALL SPIRITS (50ml)  
House spirits from £6.00  
Premium spirits from £8.00

If you require a particular wine or beverage for your event, please ask us and we will do our best to source this for you.

(V) Vegetarian | (VE) Vegan | (GF) Gluten Free | ● Healthy Option

We want everyone to be able to enjoy our menus, so please let us know if you have any allergies or dietary requirements.

All prices are exclusive of VAT at prevailing rate.  
Rates are valid from 1st April 2022 to 30th September 2022



