



theVIEW

LINCOLN'S INN FIELDS

HOME OF THE ROYAL COLLEGE OF SURGEONS OF ENGLAND

## EVENTS HOSPITALITY MENUS

AUTUMN WINTER 2023/24

# REFRESHMENTS AND BREAKS

## PRICES PER PERSON

### DRINKS

Organic tea and ethically sourced coffee	£3.15
Organic tea, ethically sourced coffee and fresh fruit	£4.75
Organic tea, ethically sourced coffee and biscuit selection	£4.20
Organic tea, ethically sourced coffee and mini pastries	£6.30
Organic tea, ethically sourced coffee and home-made cake	£6.30
The View filtered water (750ml)	£3.60
Freshly pressed orange, apple or cranberry juice (1 litre)	£9.00

### FOOD

Flower pot muffins (v)	£4.10
Home-made cake selection (v)	£4.10
Freshly-baked brownies (v) (gf)	£4.10
Sliced fresh fruit platter (serves 10) (v) 🌱	£25.00
Yoghurt and granola station (serves 10) (v)	£25.00
Selection of three nibbles Nuts, crisps, olives or picos (v)	£5.25



### HEALTHY SWAPS 🌱

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

Soya and chia seed yoghurt, mango compote (ve) (gf) 🌱	Fruit smoothie (v)
Banana and coconut yoghurt 🌱	Dried mango, 70% Islands chocolate buttons (ve) (gf) 🌱
Weetabix smoothie (ve) 🌱	Banana chips, almonds and raisins (ve) (gf) 🌱

🌱 healthy lifestyle choice (v) vegetarian (ve) vegan (veo) vegan option available

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# BREAKFAST

## PRICES PER PERSON



### Breakfast buns £14.50

Smoked maple syrup bacon, Cumberland sausage *or* Avocado, grilled halloumi (v) served with chilli ketchup in a brioche bun  
Organic tea, ethically sourced coffee and freshly pressed orange juice (v)

### Breakfast wraps £14.50

Hash brown, Cumberland sausage, smoked bacon, Portobello mushroom in a spinach flavoured wrap *or* Hash brown, smoked soya bacon, Portobello mushroom, vine tomato in a spinach flavoured wrap (ve)  
Organic tea, ethically sourced coffee and freshly pressed orange juice (v)

### Continental breakfast £17.50

Mini croissant, pain au chocolat, pain aux raisins, fruit salad, yoghurt, granola (v)  
Organic tea, ethically sourced coffee and freshly pressed orange juice (v)



### Breakfast Station £18.50

*Please select four items:*

Pancakes, blueberries, maple syrup (v)

Homemade hash brown, Cornish black pudding, poached egg, spinach, hollandaise (gf) (veo)

Soft boiled free-range hen's egg, straw potatoes, ham hock cubes, baked bean ketchup (gf)

French toast, cinnamon, mulled Kent strawberries, lime crème fraîche (v)

Smashed avocado, cherry tomato, rye toast (ve) 🌱

Banana, London bee honey and Weetabix smoothie (v) 🌱

# SANDWICH LUNCH

MINIMUM 10 GUESTS

## NAMED AFTER RENOWNED SURGEONS

### **The Barnard** £19.95

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

### **The Gibbon** £28.85

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

## SAMPLE MENU

Honey roast ham, tomato, English mustard, white bloomer

Smoked salmon, chive cream cheese, seeded bagel

Somerset brie, cranberry sauce, gem, crystal sourdough

Free-range egg mayo, pretzel bread (v)

Mature cheddar, chunky pickle, wholemeal loaf (v)

Falafel, fennel and radish salad (ve) 🌱

Coffee and walnut cake (v)



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# FINGER FOOD

MINIMUM 10 GUESTS

£4.20 per person, per item

## COLD

Smoked chicken, chicory and sunflower seed salad, honey mustard dressing (gf) 🌱

Smashed avocado, pumpernickel, tomato (ve) 🌱

Four tomato salad, baby mozzarella, pesto, wild rocket (v) (gf) 🌱

Crispy beef, sticky noodles, sesame, sweet chilli dressing

Chapel and Swan smoked salmon and beetroot buckwheat tart, crispy capers

Carrots, sugar snaps, fennel, radish, roast garlic mayo (ve) (gf) 🌱

Grilled mackerel on toast, fennel, radish potato mayo 🌱

Five a day raw salad: fennel, cucumber, celeriac, beets, spinach, pressed rape seed oil, cider vinegar, toasted seeds (ve) (gf) 🌱

## HOT

Chicken Kiev fritter, parsley salsa

South downs lamb and cumin kofta, mint yoghurt (gf)

Beef and beetroot sliders, gherkin ketchup

Chilli and basil salmon skewers, lime soya dip (gf)

Cod and dill fishcakes, lemon mayo

Provençal vegetable kebabs, black olive emulsion (ve) 🌱

Cauliflower and mature cheddar beignet, English mustard (v)

Parsnip and honey onion bhaji, mint coconut yoghurt (v) (gf)

## DESSERT

Apple crumble tart (v)

Blackberry and elderflower pavlova (v)

Pineapple and coconut fool (ve) (gf)

Lemon bread and butter pudding (v)

Raspberry dot doughnuts, burnt white chocolate (v)



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# GRAZING STATION LUNCH

MINIMUM 10 GUESTS

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Our grazing station lunch is designed for meetings of up to 50 guests. This lunch is the perfect in between, not too light and not too heavy and can be enjoyed for up to two hours. All items are included.

**£22.50 per person**

Searcys sausage roll, English mustard

Pulled ham hock, gherkins, caper mayo (gf)

Pickled Cornish mackerel, new potatoes, radish (gf)

Grilled Provençal vegetables, baby mozzarella, wild rocket pesto (v) (gf) 🌿

Celeriac slaw, cider vinegar, tarragon, pea shoots (ve) 🌿

Sourdough, flavoured oil, Netherend Farm butter (v)

Bramley apple fool, crumble (ve)



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# FORK BUFFET

MINIMUM 20 GUESTS

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

Choose one buffet option for your group – £33.50 per person.

## MENU 1 FLEET STREET

Pulled Hereford red beef cottage pie, thyme mash, peas (gf)  
Chalk Farm trout fishcakes, creamed spinach, baby leeks, lemon oil  
Cauliflower and mature cheddar cheese bake, basil brioche crumb, English mustard  
Sauté savoy cabbage (v) (gf)  
Virgin slaw, cider vinegar, tarragon, Cornish sea salt  
Malted bloomer, Netherend Farm butter (gf) (v)  
Apple and blackberry crumble, Wiltshire cream (gf)

## MENU 2 HIGH HOLBORN

Turkey and Portobello mushroom lasagne, smoked cheese and thyme crust  
Baked Cornish pollock, leeks, crushed potatoes, caper dressing (gf)  
Baked aubergine, courgette, vegan Parmesan, ripped basil, pepper salsa (ve) (gf)  
Steamed green beans, garlic, lemon (gf)  
The View house salad: celeriac, red onion, fennel (gf)  
Selection of sourdough breads, Netherend Farm butter  
Bread and butter pudding, marmalade, Cornish cream

## MENU 3 CHANCERY LANE

Suffolk chicken, red pepper biryani, rose water rice, coriander, crispy onions (gf)  
Chalk Farm trout tikka, tomato, okra, coriander, tamarind yoghurt (gf)  
Cauliflower and paneer curry, cucumber raita (gf)  
Mumbai potatoes, red onions, onion seeds (gf)  
Samosas, poppadoms and chutneys  
Naan bread  
Cardamom, coconut and mango fool, toasted seeds (gf) (ve)

## MENU 4 VEGAN BUFFET

Fenland cauliflower, wild garlic bake, grilled tenderstem, capers, herb salsa (gf) (ve) 🌱  
Vegan fish, potato wedges, spinach, burnt lemon (gf) (ve) 🌱  
White bean and tomato stew, smoked soya, vine tomato, basil (gf) (ve) 🌱  
Spinach wraps, flat bread, aged rape seed oil (ve) 🌱  
Fennel, cucumber and onion seed salad, lemon soy dressing (gf) (ve) 🌱  
Spring greens, purple carrots (gf) (ve) 🌱  
Passionfruit and mango fool, raspberries (gf) (ve) 🌱



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# AFTERNOON TEA

**£25.00 per person**

Add a glass of Champagne for **£12.00 per person**

**Please select four sandwiches:**

Coronation chicken, mango, little gem, vine tomato wrap

Cucumber and mint cream cheese lemon pepper,  
wholemeal bread (v)

Mature cheddar and onion bridge roll, watercress (v)

Free-range egg, mustard, cress, granary loaf bread (v)

Chapel and Swan smoked salmon, chive cream cheese,  
mini bagel

Honey roast ham, vine tomato, English tomato, mini  
brioche bun

Cornish crab, tarragon mayo, bridge roll

Fruit scones, Cornish clotted cream, Tiptree jam

A selection of teas (v)

A selection of cakes and tarts



 **healthy lifestyle choice** (v) **vegetarian** (ve) **vegan** (veo) **vegan option available**

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# EVENING SHARERS

MINIMUM 15 GUESTS

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A perfect addition to any evening reception

**£12.50 per person**

Add a glass of Champagne for **£12.00 per person**

Whipped Oxford blue, figs, seeded crackers (v)

Allotment vegetables, pumpernickel crumb,  
roast garlic mayo

Honey and wholegrain mustard Cumberland sausages (gf)

Olives, picos, crisps (v)

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# CANAPÉS

MINIMUM 15 GUESTS

## 6 CANAPÉS

£22.80 per person

## 8 CANAPÉS

£28.00 per person

## 12 CANAPÉS

£35.00 per person

### HOT

Black olive lamb cannon, mint gel (gf)

'Toad in the hole', caramelised Cumberland sausage, mini Yorkshire, onion gel

Lobster and carrot béarnaise tart, fine herbs  
(supplement of **£2 per person**)

Yellowfin tuna and shitake mushroom spring roll

Black truffle mac and cheese, Parmesan gel (v)

Baked onion tart, charred cauliflower mash (v)

### COLD

Tomato shortbread, whipped Bosworth goat's cheese, tomlberries (v) 🌱

Beetroot canelé, whipped feta, sunflower seeds (v)

Whipped avocado, pumpernickel crumb, burnt onion (ve)

Chapel and Swan smoked salmon, chive blini, beetroot cream cheese, cucumber

Confit chicken terrine, spiced crumb, sweet potato purée (gf)

### VEGAN

Portobello mushroom and cream cheese buckwheat tart, shaved truffle (gf)

Sweet potato, wholegrain mustard, vegan Parmesan bon bon (ve) (gf)

Baked baby potato, chive cream cheese, soya bacon, gold leaf (ve) (gf)

Onion and parsnip bhaji, coconut yoghurt, mango (gf)

Banana Islands chocolate mousse cup (gf)

### DESSERTS

Burnt orange and rosemary tart

Ethically sourced coffee and Baileys macaroon, mascarpone

Earl grey cheesecake, peach gel

'Eggy bread', cinnamon, caramelised apple gel



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# BOWL FOOD

## MINIMUM 10 GUESTS

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 like a canapé style service.



### 4 BOWLS

£28.00 per person

### 5 BOWLS

£32.50 per person

### 6 BOWLS

£36.00 per person

## VEGAN

Vegan "fish and chips", mushy peas, caper mayo (ve)

Poached lentil, spinach, onion fritter, mint vegan yoghurt (ve) (gf) 🌱

Sweet potato and chickpea curry, aubergine crisp (ve) (gf) 🌱

## HOT

Grilled Hereford red striploin beef, fat chips, marmite, wild mushroom ketchup

Chicken katsu curry, leeks, crispy onions, spring onions, chilli

Pork and leek sausages, swede mash, onion gravy (gf)

Parsley crumb pollock, mushy peas, potato shards, caper dressing

Truffle cauliflower cheese, cep crumb, burnt onion ketchup (v)

Seared Chalk Farm trout, curried lentils, coriander (gf)

## COLD

Mushroom ketchup, pickled mushrooms, crispy artichokes, purple potato crisp (ve) (gf)

Chicken Scotch egg, truffle carrot gel, potato nest

Cured Islington ham, celeriac, wholegrain mustard, shaved Parmesan (gf)

Sushi rice cake, wasabi, marinated swordfish, shaved moolie (gf) 🌱

Lemon and black pepper canelé, whipped goats cheese, beets, pumpkin seeds (v)

Chapel and Swan smoked salmon, beets, caviar

## DESSERTS

Upside down rhubarb cheesecake, ginger crumb

Chocolate and beetroot tart, tonka cream (gf)

Whipped Oxford blue, poached pear, walnut crumb (gf)

Grilled pineapple, coconut, passionfruit gel (ve) (gf) 🌱

Apple and cinnamon fool, blackberries (ve) (gf)

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# PRIVATE DINING

## MINIMUM 10 GUESTS

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

### Three courses plus coffee and petit fours £60.00 per person

A choice of the same one dish from each course is required for the whole party.

## STARTERS

Rollled confit duck, orange ketchup, pickled mushrooms, carrot shard (gf)

Chicken liver parfait tart, Madeira gel, radish, poached celeriac, beets, brioche crumb

Chapel and Swan smoked salmon tartare, cucumber, chive cream cheese, crispy bread

Torched mackerel, candy beets, poached potato balls, burnt shallots, lemon oil (gf)

Caramelised cauliflower buckwheat tart, parsnip crisps, charcoal dressing (ve) (gf)

Whipped rose ash goat's cheese, black olive, red pepper gel, basil, lemon pepper tuille (v) (gf)

Butternut squash carpaccio, rosemary satsumas, pickled pumpkin, avocado, toasted seeds (ve) (gf)

## MAINS

Braised shin of beef, horseradish mash, poached carrots, swede, chive dumpling, red current jus

Roast cannon of lamb, pulled shoulder shepherd's pie, cauliflower purée, tender stem basil, jus gras  
(supplement of **£4 per person**)

Seared corn fed chicken breast, olive oil poached potato, confit leg spring roll, savoy cabbage, green peppercorn sauce

Steamed Cornish plaice fillet, sweet potato cake, fine beans, spinach velouté (gf)

Stone bass, white bean and Cornish crab stew, fennel, crab bisque (gf) (supplement of **£5 per person**)

Wild mushroom and artichoke pearl barley fritter, crispy tarragon ravioli, cauliflower, fine beans, spinach (v)

Tian of Provençal vegetables, smoked aubergine, courgette fritters, basil velouté (ve) (gf)



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## DESSERTS

Chocolate orange mousse, caramelised kumquat, burnt white chocolate (ve) (gf)

Pineapple carpaccio, liquorice gel, pomegranate, chilli caramel (ve) (gf)

Pink grapefruit fool, orange doughnut, shortbread crumb, popcorn cress (v)

Ethically sourced coffee burnt Cambridge cream, whiskey sabayon, biscotti

Rhubarb and almond tart, ginger gel, tonka cream, baby basil

Add an additional cheese course for **£10 per person**



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# DRINKS PACKAGES AND DIGESTIFS

## PRICES PER PERSON



### UNLIMITED HOUSE WINE, BEER AND SOFT DRINKS

1 hour: **£15.00 per person**

2 hours: **£24.00 per person**

3 hours: **£33.00 per person**

### UNLIMITED PROSECCO, HOUSE WINE, BEER AND SOFT DRINKS

1 hour: **£20.00 per person**

2 hours: **£29.00 per person**

3 hours: **£38.00 per person**

For those craving a post dinner digestif, to round off the end of the night, we have launched a range of mini cocktails to be enjoyed after your seasonal meal.

**Available at £5.00 per mini cocktail or  
all three for £12.00.**

Espresso Martini

Whisky Sour

Rum Punch

\*Minimum numbers apply

\*Same cocktails to be ordered for all guests in the group



# DRINKS LIST

CAREFULLY SELECTED BY SEARCYS EXPERTS



## COCKTAILS

Cocktail £10.00

A choice of 3 £26.00

### Winter Lillet Spritz

Lillet wine, Prosecco, lime juice, cranberry sauce

### Gingerbread Martini

Vodka, Amaretto, cinnamon, ground ginger

### Dark and Stormy

Searcys Rum, lime juice, ginger beer

## BEER, CIDER AND 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 £8.50 with mixer

Premium spirits from £10.50 with mixer

### SOFT DRINKS

Bottled soft drinks (330ml) £3.00

Jugs of elderflower £9.00

Pressed juices (1 litre) £9.00

Still or sparkling water (750ml) £3.60

## ALCOHOL FREE

### COCKTAILS

£10.00 per jug

### Rosemary and Blueberry Smash

Fresh rosemary and blueberries, honey, lemon juice and soda water

### Ginger, Basil and Grapefruit Spritz

A punchy combination of grapefruit, ginger beer and fresh basil

### Virgin Mimosa

Sparkling tea and orange juice

### SPARKLING WINE

Wild Life sparkling wine (bottle) £27.00

### BEERS

Peroni 0.0% Alcohol Free (330ml) £4.50

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.

# WINE LIST

CAREFULLY SELECTED BY SEARCYS EXPERTS

## SPARKLING WINE

Bottega Poeti Prosecco Brut, Veneto, Italy	£34.00
Searcys Classic Cuvée Brut, Buckinghamshire, England	£48.00

## CHAMPAGNE

Searcys selected Cuvée, Brut, Champagne (available as a magnum)	£65.00
Searcys selected Cuvée, Rosé Brut, Champagne	£70.00
Searcys selected Cuvée, Blanc de Blanc, Champagne	£75.00
Drappier, Carte d'Or, Brut, Champagne	£76.50
Veuve Clicquot, Yellow Label, Brut, Champagne	£85.00

## WHITE WINE

Flor de Lisboa Branco, Portugal	£26.00
Pinot Grigio, Vinuva, Organic, Terre Sicilliane, Sicily, Italy	£27.00
Marsanne-Vermentino, Joie de Vigne, Pays d'Oc, France	£27.00
Kleine Zalze Cellar Selection Bush Vines, Chenin Blanc, Coastal Region, South Africa	£29.50
Macon Villages Reserve Vignerons des Terres Secretes, Burgundy, France	£35.00
Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France	£36.00
Sauvignon Blanc, Featherdrop, Marlborough, New Zealand	£38.00
Chablis, Domaine Jean-Marc, Brocard, Burgundy, France	£55.00

## RED WINE

Tremito Nero d'Avola, Sicilia, DOC, Italy	£26.00
Villa Rossi, Sangiovese, Rubicone, Emilia-Romagna, Italy	£27.00
Malbec, Portillo, Uco Valley, Mendoza, Argentina	£30.00
Podere, Montepulciano D'Abruzzo, Umani Ronchi, Abruzzo, Italy	£32.00
Veramonte Organic Merlot, Casablanca Valley, Chile	£33.00
Gerard Bertrand Naturalys Pinot Noir Organic, Occitanie, France	£36.00
Cervoles Colors Negre, Costers del Segre, Catalonia, Spain	£40.00
Chateau Montaignillon, Montagne-Saint-Emilion, Bordeaux, France	£55.00

## ROSÉ WINE

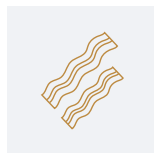
Rosato Colline delle Rosé, Organic, Sicily, Italy	£29.00
Gerard Bertrand Gris Blanc Rosé, Occitanie, France	£34.00

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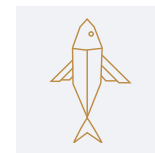
We only source British meat and poultry, and when possible, from regenerative farms.



All our bacon is British-reared and dry-cured to preserve it and reduce wastage.



We hero seasonal English apples on our menus and offer a free bowl with our meetings packages.



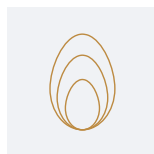
We only use fish from the Good Fish Guide.



Our prawns are sustainably farmed.



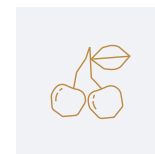
We use British-milled flour and wild-grown wheat from regenerative farms and ancient British grains in our recipes.



All fresh eggs used in our kitchens are British free-range.



Up to 90% of our fruit and vegetables are British, you will always find plant-based dishes on our menus.



We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming from our local supply network.



Our cooking chocolate is organic single source from the Islands Chocolate farm in St. Vincent and the Grenadines.



We only use British-harvested rapeseed oil for its low carbon footprint.



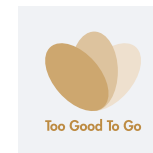
We've launched a carbon footprint calculator trial to help us reduce the impact of our menus.



Wherever possible we use porcelain crockery, glassware and metal cutlery.



We do everything to minimise food waste, from menu and portion design to food waste separation.



We partner with food waste apps Too Good To Go, Olio and City Harvest.



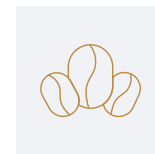
We work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.



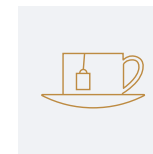
We use Harrogate bottled water. Naturally sourced, it has the lowest food miles in the UK and is B-Corp accredited.



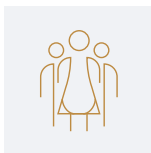
Freedom Brewery (SRA recommended) and Toast (brewed with surplus wheat) supply our house beers.



Our coffee comes from an organic cooperative in Peru and family-run single estates in Guatemala and Colombia.



All our teas are responsibly sourced and Fairtrade, with most also being carbon-neutral.



We have an apprenticeship programme for our people and offer over 40 development programmes for our colleagues.



We celebrate our people's contributions and loyalty with our Long Service awards.



We have been awarded the Disability Confident Employer certificate, which helps ensure all employees can fulfil their potential.



Our charities Hotel School and Beyond Food, help those at risk of unemployment and homelessness gain jobs in hospitality.

In 2022, to celebrate our 175th birthday, we raised £175,000 for social enterprises and charities with continued effort in 2023.





Looking for something unique?  
Contact our sales team today  
020 7869 6703 | [theview@rcseng.ac.uk](mailto:theview@rcseng.ac.uk)

**The View at the Royal College  
of Surgeons of England**

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