

ROYAL SOCIETY
OF CHEMISTRY
at Burlington House

Refreshment breaks

All breaks include freshly brewed Fairtrade and single origin coffee, classic and herbal teas, still and sparkling water

Biscuit break

£4.00 per person

Assortment of biscuits (*gluten, milk*)

Cookie break Minimum 5 guests

£6.00 per person

Assortment of warm home baked soft cookies (*gluten, milk*)

Mini cake break Minimum 5 guests

£7.00 per person

A selection of freshly baked cakes (*gluten, egg, milk*)

Sliced fruit break Minimum 5 guests

£6.50 per person

Seasonal sliced fresh fruit platter

Accompaniments

Seasonal fruit bowl

£2 per person

Homemade raspberry lemonade

£7 per litre jug

Cloudy apple and pink elderflower pressé

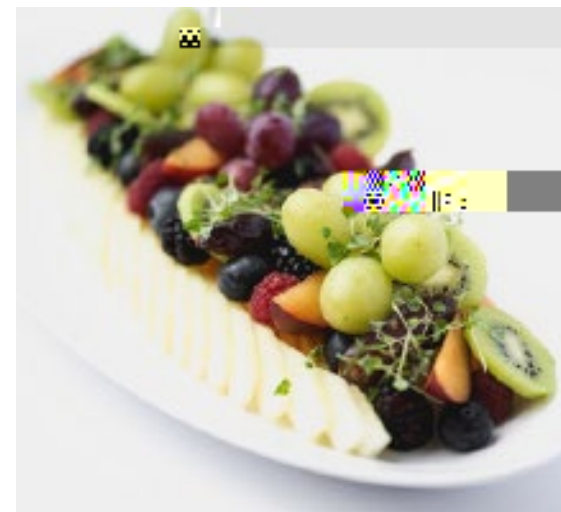
£7 per litre jug

Freshly squeezed orange juice

£7 per litre jug

Freshly pressed English apple juice

£7 per litre jug



Sandwich lunch

Chef's sandwich lunch

£18.50 per person

Our delicious Chef's sandwich lunches are made using artisan breads & flavoured wraps, with a mix of popular & creative fillings to keep your guests sustained & focused throughout the day.

Includes one & half rounds of sandwiches per person with chef's choice of up to five fillings.

Served with:

Fairtrade coffee, classic and herbal teas

Still and sparkling water

Kent crisps

Fresh apple or orange juice

Whole fruit bowl

Finger Food Add-ons Minimum of 8 per item

£5.00 per item

Meat

Buttermilk chicken goujons, served with a blue cheese dip (*wheat, egg, milk*)

Honey and mustard cocktail sausages (*mustard, wheat, sulphites*)

Lamb kofta kebab served with homemade tzatziki (*milk*)

Fish

Beer battered cod goujons served with tartar sauce (*egg, fish, sulphites*)

King prawn Marie Rose in a baby gem cup

Finger food buffet

Lake district beef slider, brioche bun, burger sauce, American cheese

Cold fork buffet

Meat (choose 1 option)

Charcuterie platter: salami, chorizo, prosciutto, olives, grilled vegetables, cornichons, caper berries, crispbread (*wheat, sulphites*)

Rare roast sirloin of beef, black pepper and parsley crumb, celeriac remoulade (*celery, wheat, egg*)

Chilli, lime, and coriander spiced chicken breast, corn slaw, mango dressing

Fish (choose 1 option)

Crayfish Marie rose, Formans smoked salmon, rye bread, and keta caviar (*fish, crustacean, celery, egg, wheat*)

Harissa spiced salmon, jewelled giant couscous, preserved lemon dressing (*fish, wheat, sulphites*)

Sweet chilli king prawns, Thai vegetable salad, crunchy peanut and spring onion dressing (*crustacean, peanut, soya*)

Vegetarian / Vegan (choose 1 option)

Vegan chorizo and vegan feta sausage roll, served with piquillo and red pepper chutney (*VE*) (*wheat*)

Goats cheese and fig tart (*V*) (*wheat, milk, egg*)

Roasted butternut squash, baba ganoush, super seeds, pomegranate (*VE*)

Dessert (choose 1 option)

Vegan banoffee tart, caramel and banana chips (*VE*) (*wheat*)

Chocol

Fine dining

Starters



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Sparkling Wine and Champagne

Prosecco Spumante Extra Dry, Azzillo, Italy, N.V

£31.95

Cava Mont Marcal, Extra Marium Brut Reserva Organic Premium Cava, Spain

£34.95

Seyval Blanc Sparkling Bluebell Vineyard Estates Sussex, United Kingdom

£42.00

Champagne AR Lenoble Brut Intense Mag 16, France, N.V

£59.95

White

Jardins De Gascogne Blanc Plaimont, Langue D'Oc, France

£26.50

Wairau River Estate Sauvignon Blanc, New Zealand

£29.00

Sancerre Domaine Carrou France

£39.95

Chablis Domaine de Miles, Burgundy, France

£43.95

Saint Veran, Grand Bruyere, Burgundy France

£47.95

Red

Jardins De Gascogne Rouge Plaimont, Langue D'Oc, France

£26.50

Bodegas Taron Crianza Rioja Alta, Spain

£29.95

Familia Schroeder Saurus Patagonia Select Malbec, Argentina

£32.00

Châteaux de Moines, Pomerol Bordeaux, France

£37.95

Chianti Classico DOCG Tenuta di Lilliano, Italy

£43.00

Givry Rouge le haut Colombier, Burgundy, France

£48.95

Rose

Cotes de Gascogne Rose, Jardins de Langue D'Oc, France

£26.50