



2 Carlton House Terrace



Menu Package

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We fully understand the need to have a menu selection for our clients who have specific dietary requirements. We proudly offer menus to cater for, Wheat Free, Gluten Free, Dairy Free, allergies and a full Vegan menu.

Our Farm Assured chicken is Halal as standard, as well as being able to supply a certificated Kosher lunch option. Please let us know if you have any dietary requirements and we will endeavour to meet them.

All of the listed menus are suggestions, and we would be delighted to tailor our proposal to suit your exact requirements, please call the customer service team who will be happy to challenge the chef's creative thinking.

The Flying Chef team is keen to promote a balance and healthy lifestyle, and with this in mind we only use low salt, low calorie mayonnaise and non saturated fats in the food we produce for you.

We use the Award Winning  bread for our Gluten Free, Wheat Free and Dairy Free sandwiches.



Who are we?

2 Carlton House Terrace is home of the Royal College of Pathologists which was founded in 1962. In 1970 the College was granted its Royal Charter and Her Majesty the Queen formally opened the building on 10th December. As one of the Medical Royal Colleges in the UK, the College is responsible for maintaining standards in medical practice, through training, examinations and continuing development.

The College has a variety of meeting rooms, which are available to hire when not in use on College business. We can accommodate everything from a small intimate working lunch through to a fully catered conference.

We can accommodate everything from a small intimate working lunch right through to a full conference or formal dinner. Our facilities include eight rooms which are available for hire seven days a week including evenings and include all relevant support facilities. The majority of our rooms have natural daylight and are fully air conditioned. Free WiFi access is also available. Our rooms are equipped with state of the art audio visual equipment which includes full projection presentation facilities as well as video conferencing, wireless voting equipment, pod casting and audio recording. Plus with have disabled access.

Carlton House Terrace has little traffic and the College's elevation, set back from the Mall, ensures minimal noise in its meeting rooms. It's prestigious location, elegant interior and high quality facilities and service make it a perfect venue for conferences, dinners and receptions.

The Royal College of Pathologists is ideally situated in an historic and extremely beautiful part of the capital. Access by public transport is unrivalled with the College being within walking distance of Piccadilly Circus, Charing Cross, St James Park, Green Park and Victoria train stations. Buses on a variety of routes are available in Lower Regents Street and Trafalgar Square.

We are delighted to offer discounted room hire rates for charitable, educational and medical organizations.

We offer 10% discounted room hire for bookings on a Monday or Friday!

For Further Information and venue booking enquiries please contact

Conference Department, The Royal College of Pathologists
2 Carlton House Terrace, London, SW1Y 5AF

Telephone: **020 7451 6740/715** Fax: **020 7451 6702** Email: **meetings@rcpath.org**

www.2carltonhouseterrace.com

Breakfast

Some say it's the most important meal of the day so start it off in style and let us bring it direct to you!

Mini Fruit Danish Selection | £3.10 per person (Minimum of 6 people)

A selection of fruity, freshly baked mini filled Danish pastries. Two of these delicious pastries are provided per person.

Freshly Baked Buttery Croissant | £2.25 per person (Minimum of 6 people)

Why not start the day with our freshly baked to order all butter croissant, flaky on the outside, soft and moist on the inside. What better way to start that early morning meeting. Each croissant is served with strawberry jam and butter. Fancy being healthy replace with our whole-meal croissant.

Bacon or Sausage Bap | £4.30 per person (Minimum of 6 people)

Our 5" baps are baked fresh each morning ready for your choice of either British best back bacon or Lincolnshire sausage, with a choice of Heinz tomato ketchup or Daddy's HP sauce **(Delivered warm in a Thermos box)**.

Vegetarian Breakfast Bap | £4.30 per person (Minimum of 6 people)

Our 5" baps are baked fresh each morning ready for your choice of either a scrummy mushroom omelette or grilled beef tomato and yellow capsicum kissed with a home-made guacamole **(Delivered warm in a Thermos box)**.

Open Mini Bagel Selection | £2.99 per person (Minimum of 6 people)

Two freshly prepared open mini bagels served with your choice of either Scottish smoked salmon, cream cheese and black pepper or cream cheese, spring onion and Marmite - you'll either love it or hate it!

Mini Breakfast Muffin | £4.30 per person (Minimum of 6 people)

These mouth-watering bite-sized mini English muffins will kick start your morning. You will receive one mini muffin with Lincolnshire sausage and one with British back bacon and a choice of Heinz tomato ketchup or Daddy's HP sauce **(Delivered warm in a Thermos box)**.

Vegetarian Breakfast Muffin | £4.30 per person (Minimum of 6 people)

These mini bite-sized English muffins are really tasty; you will receive one mini muffin served with a scrummy mushroom omelette and the other with grilled beef tomato and yellow capsicum kissed with a home-made guacamole **(Delivered warm in a Thermos box)**.

Granola, Yoghurt with Fresh Fruit Compote | £2.99 per person (Minimum of 6 people)

Fancy a healthy choice to start the day with? Why not try our home roasted granola served with fresh low fat yoghurt and chefs very own fresh fruity compote.



Breakfast

Fresh Fruit Platter | £3.35 per person (Minimum of 6 people)

Prepared fresh each morning with a selection of seasonal fruit; juicy slices of honeydew melon, pineapple, orange, seedless white grapes and seasonal berries. Lovingly presented - just what you need to get you fruity in the morning!!

Fresh Fruit Skewers | £2.25 per person (Minimum of 6 people)

Kick start your five a day with two of our freshly prepared fruit skewers created from five different seasonal fruit squares with a honey and cinnamon infused crème fraiche creating the debate, dip or not to dip? No double dipping allowed!

Freshly Baked Filled Croissants | £4.50 per person (Minimum of 6 people)

Shavings of honey and balsamic glazed ham, sliced beef tomato with wholegrain mustard mayonnaise or layers of cottage cheese, fresh wilted spinach and chef's fresh tomato chutney served in your choice of all butter or our healthy whole-meal croissant, kicking off your morning with bags of flavour!

Want to wow your delegates.....
With great value and a great breakfast?

Breakfast Platter 1 | £7.45 per person (Minimum of 6 people)

This yummy breakfast platter comes with a selection of your choice of one of our freshly baked mini filled muffin, seasonal fruit platter and our freshly prepared open mini bagels, don't forget to tell us your choice from the selection above.

Breakfast Platter 2 | £8.15 per person (Minimum of 6 people)

This healthy and delicious breakfast platter comes with a freshly baked all butter or whole-meal croissants with jam and butter, 1 mini freshly baked flaky fruit pastry, chef's home roasted granola with low fat yoghurt and fresh fruity compote and a seasonal fruit skewers.



Working Lunch Menus

Choose one of the following working lunch packages, the daily changing savouries and salad selection can be found overleaf. If you would prefer sandwiches instead of our freshly baked artisan bread, then please just let us know.

Bronze Lunch | £6.50 per person

A selection of two pieces of chefs freshly baked artisan breads and one piece of wrap, all lavishing filled with our monthly selection of meat fish and vegetarian fillings.

Two of our freshly prepared fruit skewers created from five different seasonal fruit squares with a honey and cinnamon infused crème fraiche creating the debate, dip or not to dip? No double dipping allowed!

Silver Lunch | £8.75 per person (Minimum of 6 people)

A selection of two pieces of chefs freshly baked artisan breads and one piece of wrap, all lavishing filled with our monthly selection of meat fish and vegetarian fillings.

Seasonal fruit platter with juicy slices of honeydew melon, pineapple, orange, seedless white grapes and seasonal berries.

One of our ten different handmade cake range, maybe our pastry chefs cherry tartlets or the chocolate brownie just to die for!

Gold Lunch | £11.75 per person (Minimum of 6 people)

A selection of two pieces of chefs freshly baked artisan breads and one piece wrap, all lavishing filled with our monthly selection of meat fish and vegetarian fillings.

Accompanied with two of our daily home crafted changing savouries, from our daily selection please see the choices overleaf.

Seasonal fruit platter with juicy slices of honeydew melon, pineapple, orange, seedless white grapes and seasonal berries.

One of our ten different handmade cake range, maybe our MD's favourite Brésilienne pie or the apple and caramel cake naughty but nice!

Continental roast coffee and Traditional English tea served with milk and sugar.

Platinum Lunch | £15.90 per person (Minimum of 6 people)

A selection of two pieces of chefs freshly baked artisan breads and one piece of wrap, all lavishing filled with our monthly selection of meat fish and vegetarian fillings.

Accompanied with two of our daily home crafted changing savouries, from our daily selection please see the choices overleaf.

A bowl of freshly tossed salad, from our daily selection please sees the choices overleaf.

Seasonal fruit platter with juicy slices of honeydew melon, pineapple, orange, seedless white grapes and seasonal berries.

One of our ten different handmade cake range, maybe our cherry cake or a mini individual traditional apple pie - just like mamma used to make!

Continental roast coffee and Traditional English tea served with milk and sugar.

Why not add Kettle Crisps to your lunch?

For just 95p per person



Daily Selection

Monday

A tiger king prawn and Scottish salmon skewer grilled with a fresh herb butter.

A fresh home-made asparagus and shaved parmesan filo roll served with a satay dipping sauce.

Pasta with Greek black olives, English cherry tomato, toasted pine nuts and green pesto tossed salad, giving you that real Mediterranean feel.

Tuesday

A individual parcel of Szechuan pork and Bramley apple with toasted sesame seeds in flaky pastry.

A generous square of seasonal vegetable terrine served with an avocado, tomato and mango dip.

A mixed leaf salad infused with fresh herbs tomato, spring onion, cucumber, capsicum topped with crunchy garlic croutons dressed with chef's home-made salad dressing.

Wednesday

Get tongue tied with one of our mini pitta pockets filled with traditional hand crafted teriyaki and coriander lamb koftas.

A Greek salad brochette of feta, red onion, black olive and cherry tomato, served with a creamy Tzatziki dip.

A fresh lemon, home smoked garlic and fresh coriander cous cous - A taste of Morocco.

Thursday

Farm Assured chicken brochette infused with fresh basil, zesty lemon juice, parmesan and cracked black pepper.

A caramelized red onion and artichoke puff parcel, served with our home-made sweet pepper harissa dip - Warning this might blow your mind!

Our classic Caesar salad, crunchy cos lettuces, egg, salty anchovy fillets, flakes of parmesan with crunchy garlic croutons.

Friday *

A wedge of spicy Spanish chorizo, new potato and grilled sweet pepper frittata, made from free range eggs.

Our mini vine vegetable smoked Applewood cheese quesadillas served with a our fresh classic guacamole.

The chef's ever changing House salad.

* Start your weekend early when you order for a Friday and be rewarded with a complimentary sweet nibbles selection from our pastry chef's home-made freshly baked mini cakes.



We only use Halal Farm Assured chicken in our menus

Canapés

Meat

Thai green Farm Assured chicken curry with jasmine scented rice in a short crust pasty spoon.

Freshly baked mini naan breads filled with our hand-crafted kofte kebabs, drizzled with a soupçon of cucumber raita.

Teriyaki English fillet of beef with toasted sesame seeds skewer.

Hand-made pork chorizo and sage patties marinated with chef's barbecue sauce laid on a toasted crostini.

A mini mixed Indian grill of Tandoori chicken; lamb and button mushroom skewer.

Hoi sin Barboury duck confit topped with spring onion and nestled in crispy noodles.

Fish

Scottish salmon in a classic Moroccan marinade with piped home-made lime mayonnaise in a freshly baked pastry tartlet.

Roasted swordfish drizzled with chilli red pepper jam in a short crust pastry spoon.

Smoked Scottish salmon with our very own Cornish pepper mackerel mouse nestled on a mini blini.

A tail on tiger king prawn wrapped with minted zucchini.

Vegetarian

A grilled English goats cheese crostini topped with asparagus and toasted pine nuts.

Our autumnal classic freshly baked mini roasted fig and haloumi tartlet.

A parmesan shortbread boat, filled with diced sun blushed tomato, mozzarella and fresh basil.

Short crust pastry spoon filled with a free range quails egg nestled besides an English cherry tomato grown from the rolling hills of Kent.

Bombay potato, Paris mushroom, paneer and yellow capsicum mini skewer.

A selection of Six Canapés | £12.99 per person

A selection of Eight Canapés | £17.55 per person

All plated on white china to impress you guests



Cold Finger Menu

Meat

A Farm Assured lime leaf and home smoked garlic infused chicken brochette.

3 mini Cumberland sausages tossed in our honey and whole grain mustard dressing.

Hand rolled duck and hoi sin filo rolls with a sweet chilli dip.

A individual parcel of Szechuan pork and Bramley apple with toasted sesame seeds in flaky pastry, served with an avocado, tomato and mango dip.

Get tongue tied with one of our mini pitta pockets filled with traditional hand crafted teriyakia and coriander lamb koftas served with a creamy tzatziki dip.

Farm Assured chicken brochette infused with fresh basil, zesty lemon juice, parmesan and cracked black pepper served with our home-made sweet pepper harissa dip
- Warning this may blow your mind!

A wedge of spicy Spanish chorizo, new potato and grilled sweet peppers frittata, made from free range eggs served with a our fresh classic guacamole.

Roasted Farm Assured tandoori marinated chicken skewer.

Fish

Smoked Scottish salmon and cream cheese blini.

A freshly poached Scottish salmon and cucumber brochette.

Golden Thai crab cakes with a sweet chilli dipping sauce.

Hand rolled prawn and chilli filo rolls with a sweet and sour dip.

Tiger bay king prawn and Scottish salmon skewer grilled with fresh herb butter with a satay dipping sauce.

Vegetarian

Roasted Mediterranean balsamic vegetable skewer.

Cajun spiced sweet potato wedges

- healthy roasted in the oven with garlic, sea salt and rosemary.

Mini vegetable quichlettes.

Baby mini red peepers, filled with cream cheese - packs a kick!

A fresh home-made asparagus and shaved parmesan filo roll served with a satay dipping sauce.

Seasonal vegetable terrine square served with an avocado, tomato and mango dip.

Greek salad brochette of feta, red onion, black olive and cherry tomato served with a creamy Tzatziki dip.

Caramelized red onion and artichoke puff parcel served with our homemade sweet pepper harissa dip.

Mini vine vegetable smoked Applewood cheese quesadilla's served with a our fresh classic guacamole.

A selection of our home made pizza slices, choose your fillings from, margarita or rocket, roasted pepper, and goat's cheese.

£2.15 per item (Minimum 10 of each item)

We only use Halal Farm Assured chicken in our menus



Platters

Smorgasbord | £29.95 (designed to feed 6)

Slices of freshly squeezed lemon and roughly chopped coriander char grilled chicken breast.

Salad of British salt beef, gherkins, dill relish and fresh rocket.

Layers of honey and balsamic roasted ham, garnished with English cherry tomatoes and capers.

Fruits de mer | £29.95 (designed to feed 6)

Slices of our home made gravadlax, fresh Cornish mackerel mousse, crayfish tails and Scottish poached salmon fillet, served with lemon wedges and slices of whole meal bread.

Vegetarische | £24.95 (designed to feed 6)

A mezze platter of roasted Mediterranean vegetables, pita breads with homus and tzaitki dips.

Why not add one of our freshly prepared bowls of salad to your platter to enhance your meal?

Bowls of Salad

Our Chicken Caesar | £4.95 per person

Roasted shredded farm assured chicken pieces with crunchy cos lettuce, garlic croutons, parmesan shavings, salty anchovy fillets tossed in a classic Caesar dressing.

Crayfish Salad | £4.95 per person

Fresh water crayfish tails bound in classic marie rose sauce on seasonal leaves and chives.

Salmon Pasta Salad | £4.95 per person

Pasta with poached salmon trimmings, fresh garden herbs and olive oil.

Tricolore Salad | £4.95 per person

Bocochini, cherry tomato, pesto and olive oil salad.

Mediterranean Pasta Salad | £4.95 per person

Pasta with Greek black olives, English cherry tomato, toasted pine nuts and green pesto tossed salad, giving you that real Mediterranean feel.

Classic Mixed Salad | £4.95 per person

A mixed leaf salad infused with fresh herbs tomato, spring onion, cucumber, capsicum topped with crunchy garlic croutons dressed with chef's home-made salad dressing.

Moroccan Cous Cous Salad | £4.95 per person

A taste of A fresh lemon, home smoked garlic and fresh coriander
cous cous - A taste of Morocco.

Our Classic Caesar Salad | £4.95 per person

Crunch cos lettuces, egg, salty anchovy fillets, shavings of parmesan with crunchy garlic croutons.



Cold Buffet Menus

Buffet Menu 1 | £22.75 per person (minimum 6 people)

A platter of hand carved British topside of beef; roasted with English mustard and cracked black pepper, oodles of honey and balsamic roasted ham

Basil, zesty lemon juice and parmesan chicken, with a fresh leaf garnish and home roasted parsnip crisps.

Individual button mushroom, English cherry tomatoes and bocconcini quichlette.

- Choose two salads and one dessert from the selection below.
- Freshly baked Artisan bread roll and butter.

Buffet Menu 2 | £22.75 per person (minimum 6 people)

Scottish smoked salmon, fresh water prawns and cream cheese free range frittata.

Slices of home cured gravadlax with a fresh leaf garnish, lemon wedges and home roasted beetroot crisps.

Roasted fig, caramelized red onion and English goats cheese tart.

- Choose two salads and one dessert from the selection below.
- Freshly baked Artisan bread roll and butter.

Salads

Our chicken Caesar - Roasted shredded Farm Assured chicken pieces with crunchy cos lettuce, garlic croutons, parmesan shavings, salty anchovy fillets tossed in a classic Caesar dressing.

Fresh water crayfish tails bound in classic marie rose sauce on seasonal leaves and chives.

Pasta with poached salmon trimmings, fresh garden herbs and olive oil.

Bocconcini, cherry tomato, pesto and olive oil salad.

Pasta with Greek black olives, English cherry tomato, toasted pine nuts and green pesto tossed salad, giving you that real Mediterranean feel.

A mixed leaf salad infused with fresh herbs tomato, spring onion, cucumber, capsicum topped with crunchy garlic croutons dressed with chef's home-made salad dressing.

A fresh lemon, home smoked garlic and fresh coriander cous cous - A taste of Morocco.

Our classic Caesar salad, crunch cos lettuces, egg, salty anchovy fillets, shavings of parmesan with crunchy garlic croutons.

Dessert

Chef's signature sticky toffee pudding and a toffee sauce.

A seasonal crème brulee - seasonal fruits smothered with smooth velvety crème with crunchy brulee topping.

An individual summer berry pudding with lashings of clotted cream.

An intense dark chocolate truffle and a mixed berry compote.

A decadent white chocolate and lime cheesecake.

Add best of British Cheeses - A selection of Somerset brie, smoked Applewood, traditional English Stilton and mature cheddar accompanied by our home-made tomato chutney, crudité's, grapes, celery sticks, fine biscuits and butter. To complete your meal for just £5.65 per person

Add a seasonal fruit platter - Juicy slices of honeydew melon, pineapple, orange, seedless white grapes and seasonal berries to freshen the palate for £3.35 per person



Hot Buffet Menu

£24.95 per person | Extra Main Course Selection £11.35 per person

Please choose one main course and one dessert from our mouth-watering selection below. For orders between 10 and 30 people you may choose two main courses and for over 30 people, you may choose three main course.

All options are served with seasonal vegetables, and either chef's potato special of the day or rice and freshly baked Artisan bread rolls and butter.

Meat

British rump steak slowly braised in a Burgundy and cracked black pepper sauce garnished with sliced mushroom and crunchy peppers.

Leg of Hampshire lamb steak casseroled with rosemary garlic and chunky root vegetables served with chef's peppered herb dumplings.

Succulent British pork chop flamed in cognac and finished with caramelized Brambly apples and a grain mustard crème.

Farm Assured supreme of chicken breast stuffed with green pesto and cream cheese, wrapped with streaky bacon with a chervil and garlic beurre manie.

Fish

Thai fish green curry served with jasmine scented sticky rice and garnished with freshly chopped coriander.

Tuna steak, marinated in a home-made Piri Piri sauce garnished with a fresh salsa verde.

Roasted fillet of haddock stuffed with shrimp and wrapped in salty Italian pancetta finished with a cream and dill Sauce.

Sweet chilli king prawn and salmon skewers served on a bed of fresh stir fried root vegetables.

Vegetarian

Chunky aubergine, chickpea and tomato balti served with cardamom scented rice garnished with coriander.

Layered beef tomato, field mushroom and potato rosti stack with a chive and Noilly Prat sauce.

Wild mushroom, wilted spinach and courgette stroganoff topped with paprika sour cream garnished with fresh chopped chives.

Dessert

Chef's signature sticky toffee pudding and a warm toffee sauce.

A seasonal crème brulee - seasonal fruits smothered with smooth velvety crème with crunchy brulee topping.

An individual summer berry pudding with lashings of clotted cream.

An intense dark chocolate truffle and a mixed berry compote.

A decadent white chocolate and lime cheesecake.

Add best of British Cheeses - A selection of Somerset brie, smoked Applewood, traditional English Stilton and mature cheddar accompanied by our home-made tomato chutney, crudités, grapes, celery sticks, fine biscuits and butter. To complete your meal for just £5.65 per person

Add a seasonal fruit platter - Juicy slices of honeydew melon, pineapple, orange, seedless white grapes and seasonal berries to freshen the palate for £3.35 per person



Sample 3 Course Menu

£46.95 per person (minimum 25 people)

Starters

Savoury Devonshire crab cheesecake with dill cucumber, English cherry tomato and endive.

Slices of breasola with rocket tossed in basil oil and garnished with baby pears.

A salad of honey roasted root vegetables with celeriac purée drizzled with balsamic dressing.

Main Courses

Herb crusted Hampshire loin of lamb on a bed of ratatouille, creamy dauphinoise potatoes and fine green beans: finished with a crushed redcurrant jus.

Basil butter roasted fillets of Scottish salmon on a bed of crushed baby new potatoes and a fresh coriander and tomato salsa.

A wild mushroom ragout sandwiched between a rosti potato cake topped with roasted English vine cherry tomatoes with a cream and vermouth sauce.

Dessert

An individual summer berry pudding with lashings of clotted cream

An intense dark chocolate truffle served with mixed forest berry compote

Chef's signature sticky toffee pudding and a warm toffee sauce and intense vanilla ice cream

Best of British Cheeses - A selection of Somerset brie, smoked Applewood, traditional English Stilton and mature cheddar accompanied by our home-made tomato chutney, crudités, grapes, celery sticks, fine biscuits and butter.

Petit fours and coffee

We would be happy to create a bespoke menu for your banquet

just call the customer service team who will be happy to challenge chef's creative juices!!



Wine List

CHAMPAGNE

Nicolas Feuillatte NV - £43.75

A light golden colour with a floral nose revealing subtle hints of white fruits, pear, apple with touches of almonds and hazelnuts.

SPARKLING WINE

Willowglen Brut, Australia. NV - £17.95

An elegant sparkling wine which displays fresh fruit flavours, delicate creamy mouth feel and finishes with crisp, refreshing acidity.

Bouvet Rose, Cremant de Saumur, Loire, France. NV £26.65

100% Cabernet Franc. This wine is a charming example of Sparkling Loire Rose - delicate flavours of strawberry and redcurrant and just the merest touch of sweetness on the finish.

HOUSE WINES (We offer sale or return on our house wines)

Dona Florencia Chardonnay Sauvignon, Central Valley, Chile. 2009 - £12.95

A lovely unoaked blend of these two popular grape varieties. The Chardonnay gives a lightly buttered roundness and the Sauvignon adds a crispness and zest. A great all-rounder.

Dona Florencia Cabernet Merlot, Central Valley, Chile. 2009 - £12.95

The classic 'Bordeaux blend' of Cabernet and Merlot, with a New World twist giving an intense, fruity nose and a slight spicy note. A soft wine with hints of caramel and red fruits, beautifully balanced with gentle tannins, all giving a juicy and delicious red wine,

WHITE WINES

Dekkers Valley Chenin Blanc, Mellaasat, Paarl, South Africa. 2009 - £15.75

This crisp and dry Chenin Blanc is made from unirrigated bush vines to give a zesty, fragrant and fresh experience. A hint of jasmine on the nose gives way to apple, melon and guava on the palate.

Willowglen Semillon Chardonnay, South Australia. 2008 - £18.05

The Semillon gives zesty citrus notes to the peach and melon flavours of the Chardonnay. Medium bodied with lovely ripe fruits, a hint of oak and a long, creamy finish.

Loire Sauvignon, Levin, France. 2007 - £22.50

A fantastic flavour mix between new world Marlborough Sauvignon and old world Sancerre, from lower down the Loire Valley. The wine has a delicious steely backbone with fresh green fruit flavours and is the perfect accompaniment for seafood and white meat dishes.

ROSE WINE

Rosé de L'Herre, Francois Lurton, Vin de France. 2009 - £18.05

This is a rosé bursting with summer red fruit flavours of raspberry and strawberry from the famous red grapes of Cabernet Sauvignon and Merlot.

RED WINES

Merlot Carta Vieja, Loncomilla Valley, Chile 2009 - £15.75

Intense purple red colour with vivid bramble aromas. The palate displays ripe fruit flavours with notes of vanilla, toffee and a soft touch of roasted coffee. A zip of acidity balances the creamy finish.

Willowglen Shiraz Cabernet, de Bortoli, Australia. 2008 - £18.05

Lashings of plum and blackcurrant fruit with hints of cassis, liquorice and warm toasty oak. This is a delicious medium to full bodied wine with a long elegant flavoursome finish.

Conde de Jauregui Crianza, Rioja, Spain. 2006 - £22.50

An intense and complex wine which shows ripe red fruits with jam and vanilla aromas. It is full bodied, well balanced with vibrant fruit and lovely toasty notes from the 15 months in American oak barrels.



Drinks

Cold

The Royal college of Pathologist's own chilled, filtered still and sparkling waters Litre glass bottle – No Charge

Orange, apple, pineapple juice (1ltr) £2.55

Canned drinks (Coca Cola, Fanta, Sprite) £1.00

Becks (275ml) £4.25

Budweiser (275ml) £4.25

Bag of ice (1kg) £3.45

Hot

Continental roast coffee and Traditional English tea served with milk and sugar. £2.55

Continental roast coffee and Traditional English tea served with milk and sugar and biscuits. £3.30

Continental roast coffee and Traditional English tea served with milk and sugar and home-made cookies. £4.50

Continental roast coffee and Traditional English tea served with milk and sugar and home-made cakes. £4.60

Continental roast coffee and Traditional English tea, chilled orange juice and mineral water. £3.30

Continental roast coffee and Traditional English tea, chilled orange juice, mineral water and biscuits.. £4.50

Continental roast coffee and Traditional English tea, chilled orange juice, mineral water and home-made cookies. £5.30

Continental roast coffee and Traditional English tea, chilled orange juice, mineral water and home-made cakes. £5.40

Sweet Things

Our pastry chef's crumbly freshly baked to order cookies. £0.95

Our pastry chef's wonderful selection of home-made cakes. £2.15

All prices above are per person



Testimonials

A thank you to you and your team for such a tremendous effort in delivering our buffet for us today. The quality was excellent and the quantity far exceeded our expectation.

Lyn Anscombe | Connect Plus Services

Thank you so much for organising our breakfast this morning at such short notice, I know you were very busy so please thank David and the kitchen for me for squeezing us in it was very much appreciated.

Sam Merrifield | Morgan.law.

Thank you so much for catering our event last night. The food was all eaten and the staff were really professional so a good evening was had by all.

Michelle Smith | Breast Cancer Care

I would like to take this opportunity to thank you and your associates for the great food and service at Wood Street Police station for our remembrance day event. Everything ran smoothly and a good time was had by all.

Lt Col PD Rogers | The Parachute Regiment.



2 Carlton House Terrace

Telephone: (020) 7451 6740/715

Or by fax: (020) 7451 6702

Email: meetings@rcpath.org