

CONFERENCES & EVENTS

FOOD & DRINK MENUS



RNCM
ROYAL NORTHERN
COLLEGE of MUSIC

BREAKS & TREATS

Refreshment Breaks & Afternoon Treats

Tea, coffee and mini pastries

Tea, coffee and Walker's biscuits

Tea, coffee and premium biscuits

Assorted tea and coffee

Freshly made breakfast baps with sauces
(Bacon, Sausage, Vegan sausage available on request)

Freshly made savoury croissants
(Cheese and ham, cream cheese and smoked salmon, mozzarella and tomato)

Freshly baked premium pastries
(Pastel de nata, chocolate twist, filled croissants)

Selection of flapjacks, blondies and brownies

Assortment of mini cakes
(Victoria sponge, Dragon fruit and lime, Rum and raisin, Assorted Brownies)

Pack your protein
(flapjacks bites, yoghurt and granola pots, crudites with hummus, trail mix)

Scones with jam and clotted cream

Luxury fruit sharing platter

Folkingtons juice range (250ml)

Fruit spritzes (litre)

SANDWICH LUNCH

Ideal as a working lunch

Classic sandwich platters (m, f, v, vg)

Assortment of British crisps

Fox's chocolate cookie twin pack

Selection of fruit spritzes

ADDITIONAL ITEMS AND UPGRADES

Swap classic sandwiches for premium ciabattas

Swap crisps for waffle fries and sauces

Add homemade quiche

Swap cookie twin pack for mini cakes

Add premium fruit platter

Add premium fruit and cheese platter with artisan crackers

Add assortment of tea and coffee

FINGER BUFFET

BUFFET A

Selection of sandwiches (m, f, v, vg)

Salt and pepper chicken

Duo of cheese and onion rolls (v) and Vegan sausage rolls (vg)

Kachumber salad (vg)

Homemade coleslaw (vg)

Selection of mini cakes (v, vg)

Assortment of whole and freshly cut fruits (vg)

BUFFET B

Selection of sandwiches (m, f, v, vg)

Mini Indian selection with mango chutney (vg)

Goats cheese and caramelised onion quiche (v)

Green salad (vg)

Heritage tomato and basil salad (vg)

Selection of mini cakes (v, vg)

Assortment of whole and freshly cut fruits (vg)

ADD

Waffle fries and sauces (vg)

Assortment of tea and coffee

MEZZE MENU

SAVOURY OPTIONS

Selection of cured meats

Roasted mediterranean vegetables with a balsamic glaze (vg)

Marinated olives, hummus, bocconcini and pesto (v)

Platter of smoked salmon and prawns with a Marie Rose sauce

Herb roasted potatoes (vg)

Mixed leaf salad with lemon dressing (vg)

Heritage tomato and basil salad (vg)

Pickled cucumber, onion and fresh herbs (vg)

Homemade coleslaw (vg)

Artisan breads (vg)

SWEET OPTIONS

Freshly cut seasonal fruits (vg)

Lemon Brûlée tart, raspberry coulis (v)

Prices net of VAT.

FORK BUFFET

A hot option, designed to be eaten whilst standing.

Please choose one meat option and one vegetarian / vegan combination.

MEAT OPTIONS

Moroccan lamb tagine – spiced cous cous, flatbread

Spanish chicken and chorizo stew – herb roasted baby potatoes, crusty bread

Chicken or beef stroganoff – crispy onions, herb rice, medley of greens

Thai green chicken curry – fragrant jasmine rice, spring rolls, flatbread.

Chicken and pancetta carbonara – house salad, garlic bread

Slow cooked pulled beef chilli – rice, sour cream, jalapenos, salsa, tortilla chips

Braised beef rigatoni – house salad, garlic bread

VEGETARIAN / VEGAN OPTIONS

Chana Gobi – chickpea, cauliflower and spinach curry, rice, naan bread (Vg)

Halloumi gnocchi – homemade pesto, cherry tomatoes, spinach with toasted pine nuts, garlic bread, salad (V includes a Vg alternative)

Smoked tofu and vegetable Thai green curry – fragrant jasmine rice, spring rolls, flatbread. (Vg)

Wild mushroom stroganoff – crispy onions and herb rice (V includes a Vg alternative)

Vegan chilli – rice, guacamole, jalapenos, salsa, tortilla chips (Vg)

FOLLOWED BY

Selection of mini cakes
Assorted fruit spritzers

SHARING PLATES

For Networking and Social Gatherings

Flatbread, hummus, homemade pesto and olives
(Ideal for up to 15 people)

Charcuterie board with dips and flatbread
(Ideal for 2/3 people or 5/6 as a nibble)

Vegetable Antipasti with dips and flatbread (v)
(Ideal for 2 people or 5/6 as a nibble)

Vegan Antipasti with dips and flatbread (vg)
(Ideal for 2 people or 5/6 as a nibble)

Platter of classic sandwiches and wraps
Assorted, meat, fish, vegetarian and vegan sandwiches
(20 pieces)

Waffle fries and dips
(ideal as a nibble for up to 15 people)

Freshly baked handmade 12" pizza
(8 slices)

Selection of flapjacks, blondies and brownies

Assortment of mini cakes
(Victoria sponge, dragon fruit and lime, rum and raisin,
assorted brownies)

CANAPES & SMALL BITES

CHOOSE FIVE

Panko breaded king prawns with sweet chilli

Smoked salmon, cream cheese & dill blinis

Asian chicken bites

Tomato, basil & olive bruschetta (vg)

Cranberry & brie wonton (v)

Selection of dim sum with plum sauce (vg)

Goats cheese & beetroot relish crostini (v)

Vegetable gyoza with dipping sauce (vg)

Mini steak pies

Mini cheeseburgers, bacon and chilli jam

Chicken pâté with cranberry jam

Mozzarella, olive and tomato skewer (v)

Chicken, chorizo and roasted pepper skewer

Smoked duck, cucumber and sesame

Wild mushroom arancini (v)

FOLLOWED BY

Selection of indulgent macaroons (v)

Apple gyoza with caramel (v)

Indulgent brownie bites (v) (vg)

BANQUET MENU

STARTERS

Charred baby tomatoes, burrata, homemade pesto and balsamic glaze (v)

Duo of smoked salmon and salmon escabeche served with dressed rocket and cherry tomatoes

Homemade sweet potato, butternut squash, and lentil soup (vg)

Wild mushroom and stilton arancini (v)

Tomato bruschetta with olives, bocconcini and balsamic glaze (v)*

Antipasti platter (Parma ham, charred vegetables, stuffed bell peppers, balsamic glaze)

Baked Goat's cheese and beetroot salad, with toasted seeds (v)

MAIN COURSES

Roast chicken breast, asparagus and pea arancini, green bean parcel and roasted carrot served with a Bearnaise sauce

Slow cooked feather blade of beef, scallion mashed potato, root vegetables, green bean parcel, roasted tomato served with a red wine jus

Pork fillet stuffed with apricot and sage wrapped in Parma ham, roast apple, fondant potato, tenderstem broccoli, roasted carrot served with a prune and earl grey cream sauce

Fillet of salmon topped with gremolata, with a medley of greens on a bed of samphire and spinach risotto

Slow roasted lamb, fondant potato, Vimto red cabbage, roasted root vegetables, tenderstem broccoli served with a red currant jus

Roast duck breast, dauphinoise potatoes, green bean parcel and roasted carrot served with a cherry jus

Roasted hake served with Niçoise of potato, Haricot Verts, plum cherry tomatoes, crispy baby capers and a pea and spinach velouté

BANQUET MENU

VEGETARIAN AND VEGAN MAIN COURSES

Lancashire cheese bubble and squeak rosti, medley of green vegetables
served with a mornay sauce (v)

Roasted beetroot, butternut squash and kale roulade with toasted seeds (vg)

Vegetable and sundried tomato tart (vg)

Mushroom and chestnut wellington with Castello blue (v)

DESSERTS

Dark chocolate delice with almond sponge served with amaretto cream (v)

Forest fruit tart with patisserie cream (v)

New York cheesecake, berries and raspberry coulis (v)

Trio of cheese, chutney and biscuits (v)

Roasted pineapple served with honeycomb ice cream (vg)

Homemade Tia Maria tiramisu (v)

Homemade lemon posset with shortbread (v)

FOLLOWED BY

COFFEE AND CHOCOLATES

DRINKS MENU

WHITE WINE

Chardonnay

Chenin Blanc

Pinot Grigio

Sauvignon Blanc

Verdejo

RED WINE

Malbec

Merlot

Rioja

Shiraz

ROSÉ WINE

Pinot Grigio Blush

Rioja Rosado

White Zinfandel

SPARKLING WINE

Prosecco

BEER & CIDER

Bottle of Beer (330ml)

Bottles of Flavoured Cider
(500ml)

Non-alcoholic

SOFT DRINKS

Premium Soft Drinks

Jug of Fruit Presse (1 litre)

Mineral water (500ml/750ml)

**Spirit range and local breweries
price on request**

Other options are also available,
please ask for further details.