

RSC

ROYAL
SHAKESPEARE
COMPANY



EVENT MENUS

WELCOME TO THE ROYAL SHAKESPEARE COMPANY

We are delighted you are looking to hold your event with us in beautiful Stratford-upon-Avon.

As in-house caterers we are proud to work for and with the RSC as part of the Company ensemble. Being in-house allows us to be more flexible with our food and drink offer. We look forward to working alongside you to meticulously plan your event.

Simon Malin, our Executive Head chef and his team have devised our menus. Simon and his team prepare, bake and cook all food on site across two kitchens. We have developed close relationships with our suppliers who work hard to get the very best seasonal, local produce to us every day.

The provenance of ingredients is something we care about.

Our menus give you a flavour of what you can expect. We have menus to suit all tastes and pockets. Of course, if you have any specific requests or dietary needs then our Catering Events Manager, Oliver Gough and Marta Llovet our Catering Co-ordinator will do their utmost to assist you. We closely manage our hospitality alongside our colleagues in Commercial Hires.

To ensure your event goes without a hitch we have a friendly, dedicated team who have hosted many prestigious events here at the Royal Shakespeare Company.

'Made in Stratford' translates into everything we produce - from our food, to our costumes, scenery, wigs and props.

By hosting an event with us, you are directly supporting theatre at its best in Stratford-upon-Avon.

We look forward to meeting you.



Head of Catering

CANAPES & NIBBLES

CANAPES

Choice of 4 each - £9.95 per person - Based on a minimum of 10 guests

MEAT

Chicken liver parfait, spiced pear chutney
Ham hock & pea terrine, caramelised apple
Smoked pancetta & gruyere tartlet
Mini Yorkshire pudding, rare roast beef & horseradish (hot)
Coronation chicken & apricot filo basket

FISH

Cod goujons, tartare dressing (hot)
Tandoori prawn & mint yoghurt flatbread
Smoked salmon & avocado mousse blinis
Peppered mackerel pate, beetroot relish
Crab mayonnaise & pink grapefruit filo tarts

VEGETARIAN

Walnut and garlic pâté, spiced tomato chutney (vegan)
Wild mushroom, thyme and lemon arancini (hot)
Mexican spiced sweet potato, avocado & sweetcorn tortilla roll (vegan)
Whipped goat's cheese & sun-blush tomato tartlet
Stuffed cucumber with tomato, olives & feta

NIBBLES

Please select 4 nibbles £5.00 per bowl

Marinated olives
Root vegetable crisps
Salt & vinegar nuts
Quorn Southern fried bites, sweet chilli sauce (v)
Beetroot, feta & honey bon bons
Devils on horseback
Homemade smoked paprika tortillas & salsa dip (v)
Vintage gouda palmiers (v)
Pitta with hummus, cucumber & garlic dip
Sticky Asian cocktail sausages with spring onion & sesame seeds

INTERNATIONAL STREET FOOD

THE MEXICAN KITCHEN

Choice of:

Barbacoa pulled chicken or five bean chilli

Have your street food three ways – Burrito, Tacos or as a bowl

Served with:

Refried beans

Lime & coriander rice

Chunky salsa

Sour cream

Guacamole

Grated cheddar cheese

Jalapenos

Served with smoky tortilla chips

Desserts

A selection of tarts, cakes & desserts handmade by our team of pastry chefs.

£15.50 per person

THE PERSIAN KITCHEN

Choice of:

Marinated tender pieces of chicken swarma or falafel

Served with:

Pickled red cabbage

Picked chillies

Tomatoes

Cucumber

Hummus

Tzatziki

Chilli sauce

Fattoush salad

Baba ganoush

Sides of Persian corn on the cob

Persian khobez flat bread

Desserts

A selection of tarts, cakes & desserts handmade by our team of pastry chefs.

£15.50 per person

FINGER BUFFET

£17.50 per person

A selection of sandwiches & wraps plus:

MEAT

Pulled BBQ beef mini pies (hot)

Lemon, herb & garlic chicken skewers (gf)

FISH

Crispy panko fish bites with lemon aioli

Smoked salmon and chive tartlet

VEGETARIAN/VEGAN

Roasted squash, beetroot feta & sunflower seed bake (v) (gf)

Vegan chorizo, red pepper & caramelised onion sausage roll (vegan)

DESSERTS

A selection of homemade mini desserts & cakes

SANDWICH LUNCH

LIGHT SANDWICH LUNCH

£9.95 per person

A selection of 4 sandwiches & hand cooked crisps.

This will include 1 meat, 1 fish and 2 vegetarian sandwiches

Apple or banana £1.00

Cajun wedges £2.00

Exotic fruit skewers £2.50

Mini cake bites £3.50

(minimum of 4 guests)

EXECUTIVE SANDWICH LUNCH

£13.95 per person

A selection of sandwiches, wraps & filled rolls, four varieties.

This will include 1 meat, 1 fish and 2 vegetarian sandwiches

Served with

Hand-cooked vegetable crisps

Exotic fruit skewers

A selection of handmade mini cake bites from our in-house pastry kitchen

(minimum of 4 guests)

HOT & COLD BUFFET

HOT FORK BUFFET

£21.50 per person

Please choose one meat, one fish, one vegetarian and three side selections

MEAT & FISH

Moroccan chicken tagine with apricots & saffron

Braised beef with baby onions, mushrooms & smoked pancetta

Chicken and wild mushroom fricassee

Slow-cooked pork with apples & cider

Seafood bake with salmon & prawns

Smoked haddock kedgeree

Catalan chicken & chorizo stew with butterbeans

Lamb hot pot with glazed roots

Goan fish curry with coconut & lime

VEGETARIAN

Turkish aubergine & chickpea stew

Spinach tortellini with roasted tomatoes & red peppers

Sri Lankan cauliflower, squash & cashew curry

Five bean, sweet potato & smoky pepper chilli

Wild mushroom, thyme & lemon stroganoff

SIDES

Rosemary & garlic roasted new potatoes

Creamy champ potatoes

Lime & coriander basmati rice

Saffron & herb couscous

Seasonal greens from local farms

Maple glazed roots

Vine tomato, red onion & baby herb salad

Red cabbage, carrot & celeriac slaw

COLD BUFFET

£19.50 per person

Please choose one meat selection, one fish selection and two vegetarian selections

MEAT & FISH

Artisan charcuterie selection with pickles

Rare roast Herefordshire beef, aged balsamic, rocket & parmesan

Pistachio crusted salmon with pesto

Hand-carved maple glazed ham with piccalilli

Black pudding Scotch eggs

Chapel & Swan artisan smoked salmon, lemon & dill crème fraiche

Tandoori king prawns with mango chutney

Chicken & duck terrine with spiced pear chutney

Beetroot cured salmon gravadlax with honey & mustard

VEGETARIAN

Crudités & dips with rosemary flat bread (v)

Persian falafel with lemon & black pepper hummus (v)

Caramelised onion, black olive & thyme open tarts (v)

Cherry tomato, baby mozzarella & pesto skewers (v)

Mexican spiced sweet potato, avocado & sweetcorn tortilla (v)

Stuffed cucumber with tomato, olives & feta (v)

Goats cheese, courgette & potato frittata (v)

SALADS

Choose three salads

Beetroot & watermelon (v)

Mixed crisp leaf & baby herb (v)

Charred broccoli, chilli & garlic with soy dressing (v)

Red cabbage, carrot & celeriac slaw (v)

New potato & chive with honey & mustard (v)

Maple roasted carrot & lentil (v)

Vine tomato, red onion & basil (v)

Classic Greek salad (v)

Italian pasta salad with sun dried tomatoes & basil (v)

Moroccan couscous (v)

Add a hot main course for £5.50

DESSERTS

A selection of tarts, cakes & desserts handmade by our team of pastry chefs.

MORNING ITEMS

- Tea, Fairtrade brewed coffee, fruit juice, breakfast pastries, Maple cured back bacon, Lincolnshire sausage or Portobello mushroom butties - £9.20
Tea, Fairtrade brewed coffee, Maple cured bacon buttie, tomato ketchup / HP sauce - £5.50
Tea, Fairtrade brewed coffee, Lincolnshire sausage buttie, tomato ketchup / HP sauce - £5.50
Tea, Fairtrade brewed coffee, ham and cheese croissant - £5.50
Fruit granola pots - £2.00
Fruit skewers - £2.50
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REFRESHMENTS

- Tea and filter coffee - £2.20
Tea, filter coffee and homemade biscuits - £3.50
Tea, filter coffee and a selection of pastries - £4.25
Tea, filter coffee and homemade cake bites - £5.20
Tea, filter coffee and high tea cakes and desserts (served on a tier) - £6.20
Fruit platter – £2.50
Fruit juice - £2.00
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HOT BITES

- Maple cured bacon buttie, tomato ketchup / HP sauce - £4.00
Lincolnshire sausage buttie, tomato ketchup / HP sauce - £4.00
Egg and mushroom buttie, tomato ketchup/HP sauce (v) - £4.00
Naked hot dogs – £5.00
Beef sliders with Cajun wedges – £6.50
Cajun wedges - £2.00

Items priced per person

AFTERNOON TEA

£19.95 per person

SAVOURY SELECTION

Coronation chicken & spinach
Free range egg mayonnaise & cress (v)
Severn and Wye smoked salmon & dill cream cheese
Harissa chick pea & hummus (v)

SWEET SELECTION

Mini lemon meringue (v)
Rhubarb & ginger syllabub (v)
Red velvet cake (v)
Chocolate & raspberry cup (v)

Warm buttermilk scone with clotted cream & tiptree strawberry jam

CREAM TEA

£7.95 per person

Warm buttermilk scones with clotted cream & tiptree strawberry jam

Served with a choice of tea or coffee

CELEBRATORY CAKES

Victoria sponge with vanilla buttercream and strawberry jam, plain iced and piped message

Small (serves 10-15 guests) £30.00*

Medium (serves 15-20 guests) £45.00*

Large (serves 20-25 guests) £60.00*

Additional decorations such as fresh fruit, or icing are available on request and are priced accordingly

* An additional £5.00 for a chocolate sponge, with chocolate buttercream

DRINKS

SPARKLING & CHAMPAGNE

125ML/BOTTLE

Prosecco, Trevisio Brut, Italy, NV	£6.70/£33.50
Hambledon Classic Rose, Hampshire, UK	£8.00/£45.00
Hambledon Classic Brut, Hampshire, UK	£39.95
Lanson Père et Fils Brut NV, France	£11.00/£65.00
Lanson Brut Rosé NV, France	£79.00
Lanson Extra Age Brut NV, France	£89.00
Lanson Gold Label Vintage 2008, France	£110.00

WINES BY THE GLASS

125ML/175ML/250ML/BOTTLE

WHITE WINES

Crisp & Fresh

Berry's Merchant Chardonnay, Bodegas Paniza Carinena, Spain	£4.00/£4.90/£6.70/£19.90
Colle de Sole, Pinot Grigio, Verga Vini, Veneto, Italy	£22.90
Domaine Bertier, Sauvignon & Viognier, Vin de Pays D, oc, France	£23.90
Pulenta Estate Pinot Gris, Mendoza, Argentina	£5.25/£7.10/£9.90/£29.50
Roberto Sarotto, Gavi di Gavi, Bric Sassi Piedmont, Italy	£30.00

Floral & Aromatic

No Stone Unturned Semillon/Chardonnay, Australia	£4.50/£5.25/£7.10/£22.00
Pale Clouds Sauvignon Blanc Marlborough, New Zealand	£5.30/£7.50/£10.50/£30.50
Domaine Coudoulet, Viognier, Vin de Pays, France	£5.15/£7.10/£9.95/£28.50
El Camino, Albarino, Rectoral do Umia, Rias Baixas, Spain	£29.00

Rich & Fruity

Chablis, Fourchaume, 1er Cru, Domaine Henry, Burgundy, France	£55.00
Saar Riesling, Van Volxem, Germany	£35.00

ROSÉ WINE

125ML/175ML/250ML/BOTTLE

Elegant & Fruity	
Berry's' Merchant Rosé, Bodegas Paniza Carinena, Spain	£19.90
Bardolino Charetto, Monte del fra, Italy	£4.95/£6.40/£8.70/£26.00

RED WINES

125ML/175ML/250ML/BOTTLE

Supple & Fruity

Berry's' Merchant Merlot Blend, Bodegas Paniza Carinena, Spain	£4.00/£4.90/£6.70/£19.90
Pietas, Carignan, Vieilles Vignes, France	£22.00
Il Roccolo, Montepulciano d'Abruzzo, Abruzzo, Italy	£23.50
Stone the Crows, Shiraz & Cabernet Sauvignon Murray Darling, Australia	£5.20/£6.50/£8.75/£25.50
Kraal Bay Pinotage, Swartland, South Africa	£4.50/£5.75/£7.75/£23.00

Stylish & Elegant

Pulenta La Flor Malbec Mendoza, Argentina	£5.25/£7.25/£10.25/£30.00
Beaujolais Vieilles Vignes, Domaine de la Rocaille, Burgundy, France	£27.50
Valpolicella Classico, Lena di Mezzo, Monte del Fra, Veneto, Italy	£6.00/£7.75/£9.90/£29.50
Leap in the Dark, Pinot Noir, New Zealand	£35.00

Rich & Full Bodied

La Montesa, Herencia Remondo, Crianza, Rioja, Spain	£38.50
Lote 3, M.O.B, Portugal/Dao	£32.50
Ch. Lucas, Lussac, St. Emillion, Bordeaux, France	£35.00
Châteauneuf-du-Pape, Domaine La Boutiniere, France	£55.00

Wines subject to availability – Please pre-order any wines 10 working days in advance

REFRESHMENTS

RSC individual bottles of still and sparkling water	£2.00
Tea and filter coffee	£2.20 per serving
Fruit Juice	£10.00 per jug (5 glasses per jug)

SOFT DRINKS

Franklin & Sons Tonic Water	£2.00
Franklin & Sons Light Tonic	£2.00
Franklin & Sons Soda Water	£2.00
Franklin & Sons Lemonade	£2.00
Franklin & Sons Ginger Ale	£2.00
Franklin & Sons Ginger Beer	£2.00
Coke/ Diet Coke 330ml bottle	£2.50

BOTTLED BEERS/CIDERS

Lawless 330ml 4.5%abv	£3.90
Veltins lager 330ml.4.8% abv	£4.00
Longhorn 330ml 5.0% abv	£3.90
Purity Mad Goose 500ml 4.2%abv	£4.00
Purity Pure Gold 500ml 4.3%abv	£4.00
Dunkertons Cider 500ml 6.8% abv	£4.50
Maisel's Weisse 500ml(alcohol-free)	£3.50
Maisel's Weisse 500ml 5.2%abv	£3.50
Estrella Daura 330ml (gluten free)	£3.30

COCKTAIL JUGS £27.50 each – 5 servings per jug

John Collins	
Choose from elderflower, rose or strawberry	
Bombay Sapphire Gin, Lemon Juice & soda water	
Pimms	
Pimms No.1, chopped mixed fruit, Mint and lemonade	
Sangria	
Red wine, orange juice, Cointreau, brandy and lemonade	
Mojito	
Bacardi oro, lime juice and fresh mint leaves	
Raspberry Cosmopolitan	
Citrus vodka, Cointreau, raspberry purée and lime juice	
Daiquiri	
Bacardi Blanco, lime juice and a fruit of your choice	
Seasonal Punch	
Seasonal Recipe available on request	

COCKTAIL KILNERS – £200.00 a jar

Choose one of our cocktail jugs to be served in an 8 litre Kilner jar – approximately 40 servings per jar

Non-alcoholic cocktails available