

# Summer Event Packages 2022

RESTAURANT ASSOCIATES  
EVENTS

At Restaurant Associates we know how important it is to deliver unique experiences for your guests, and we would be delighted to support you in creating a tailor-made event that gives your guests lasting memories.

Our food philosophy is underpinned by a simple but firm ethos sustainability through a focus on seasonal menus and ethically sourced British produce.



# Canapé Reception

£65.45+VAT Per Person

G and Tea cocktail or Prosecco on arrival

Nibbles

Beer, wine and soft drinks throughout

Choice of 4 canapés

Choice of 3 bowls

Based on bar service for 3 hours. Add additional hour for  
£15+VAT per person.

For more information please get in touch:

(0) 20 7845 4651

[SomersetHouse.RA@restaurantassociates.co.uk](mailto:SomersetHouse.RA@restaurantassociates.co.uk)

## Sample menu

### Canapés

Young pecorino, serrano, honey, mustard  
and soft blue (GF)

Sustainable beef, fermented soya miso,  
furikake, kimchi and crispy seaweed

Tiger prawn, pea pure and summer gazpacho  
(GF)(DF)

Hand dived scallop, curried cauliflower cream,  
cauli cous-cous and crispy parma (GF)

Pea and watercress panna cotta,  
black olive soil, and crème gel (GF)  
(V)

Grilled zucchini and asparagus tip,  
caperberries (GF) (Vg)



### Bowls

Spring herdwick lamb, smoked sweet bread,  
pea, mint and artichoke foam (GF)

Malt glazed pork cheeks, cauliflower  
cream, grilled chicory, tarragon (GF)

Cornish crab cake, pickled fennel, avocado  
hummus and crispy parma (DF)

Clay oven roasted Scottish salmon, pilau rice,  
cucumber and mint yogurt (GF)

Wye valley asparagus, Cornish  
earlies, rapeseed oil, almonds  
(VG)

Black truffle and wild mushroom macaroni  
cheese (GF) (V)





# BBQ Reception

£85+VAT Per Person

G and Tea cocktail or Prosecco on arrival

Nibbles

Beer, wine and soft drinks throughout

Live BBQ stations with sides

British vegetable garden pull out and  
eat table; crunchy vegetables, with edible soil and  
summer apple chutney

Based on bar service for 3 hours. Add additional hour for  
£15+VAT per person.

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## Sample menu

### Choice of 3 from

British beef burger with crispy onion and  
mature cheddar cheese and tomato  
relish in toasted brioche bun

BBQ grilled chorizo  
sausage, caramelised red  
onion

Spinach and chickpea burger with onion  
and tomato chutney in toasted bun

Grilled halloumi and summer vegetable  
pesto skewers

### Choice of 3 from

Roast aubergine, sorrel  
yoghurt and pickled radish

Chargrilled zucchini, red chard,  
samphire and pecorino

Butternut squash, roasted red  
onions and tahini dressing

Summer slaw



# Food Stations

£92.50+VAT Per Person

G and Tea cocktail or Prosecco on arrival

Nibbles

Beer, wine and soft drinks throughout

Two live food stations

British vegetable garden pull out and  
eat table; crunchy vegetables, with edible soil and  
summer apple chutney

Selection of desserts

Based on bar service for 3 hours. Add additional hour for  
£15+VAT per person.

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## Sample menu

Plus choose two stations from  
(2 stations - 4 items per person total)

### Spanish tapas

Meatball in paprika and olive  
sauce basil infusion (GF)

Grilled chorizo sausage, salsa espanola  
(GF) Patatas brava (GF) (V)

Chicken and chorizo  
paella, fresh herb  
dressing (GF)

### Mexican Kitchen

BBQ pulled pork taco, chimichurri

Shredded chicken taco

Jack fruit and salsa roja

(V) Crispy breaded fish  
taco

**All tacos served with salsa, guacamole  
and sour cream**

### British Coast

Scottish salmon gravlax

Smoked mackerel pate, toasted sour  
dough Tuna tartare and avocado pure

Poached salmon with chilly and lime sour  
cream

**All served with baby leaf salad toasted sour  
dough and dressings**

### Chow patty counter (vegan)

Samosa chat blast

Bhel puri chat

Papdi aloo chat

Bhaji masala  
chat





# Enhancements

Add cocktail hour  
£9.50+VAT per person

Combine with our San Miguel Terrace Bar  
to extend capacity to 700 guests P.O.A.

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## Sample menu

Live food station

£12.50+VAT per person per station

### Spanish tapas

Meatball in paprika and olive sauce basil infusion

(GF) Grilled chorizo sausage, salsa espanola (GF)

Patatas brava (GF) (V)

Chicken and chorizo paella, fresh herb dressing (GF)

### Mexican Kitchen

BBQ pulled pork taco,

chimichurri Shredded chicken

taco

Jack fruit and salsa roja

(V) Crispy breaded fish

taco

**All tacos served with salsa, guacamole and sour cream**

### British Coast

Scottish salmon gravlax

Smoked mackerel pate, toasted sour

dough Tuna tartare and avocado pure

Poached salmon with chilly and lime sour cream

**All served with baby leaf salad toasted sour dough  
and dressings**

### Chow patty counter (vegan)

Samosa chat

blast Bhel puri

chat Papdi aloo

chat Bhaji

masala chat

### Dessert counter

Summer berries and crème

fresh Lemon meringue pie

Lavender and cream cheese

### Cheese and charcuterie station

£10.50+VAT per person per item

### Dessert canapé

£3.50+VAT per person per item

### Cocktail bar

From £23.95+VAT per person  
including additional bar, 2 x bespoke  
cocktail options and a non-alcoholic  
option.

### Add spirits to the bar

From £9+VAT per person, per hour

### Add Prosecco all night

£19+VAT per person

### Upgrade to Champagne all night

£29+VAT per person

### Gin bar

From £9+VAT per person, per hour

