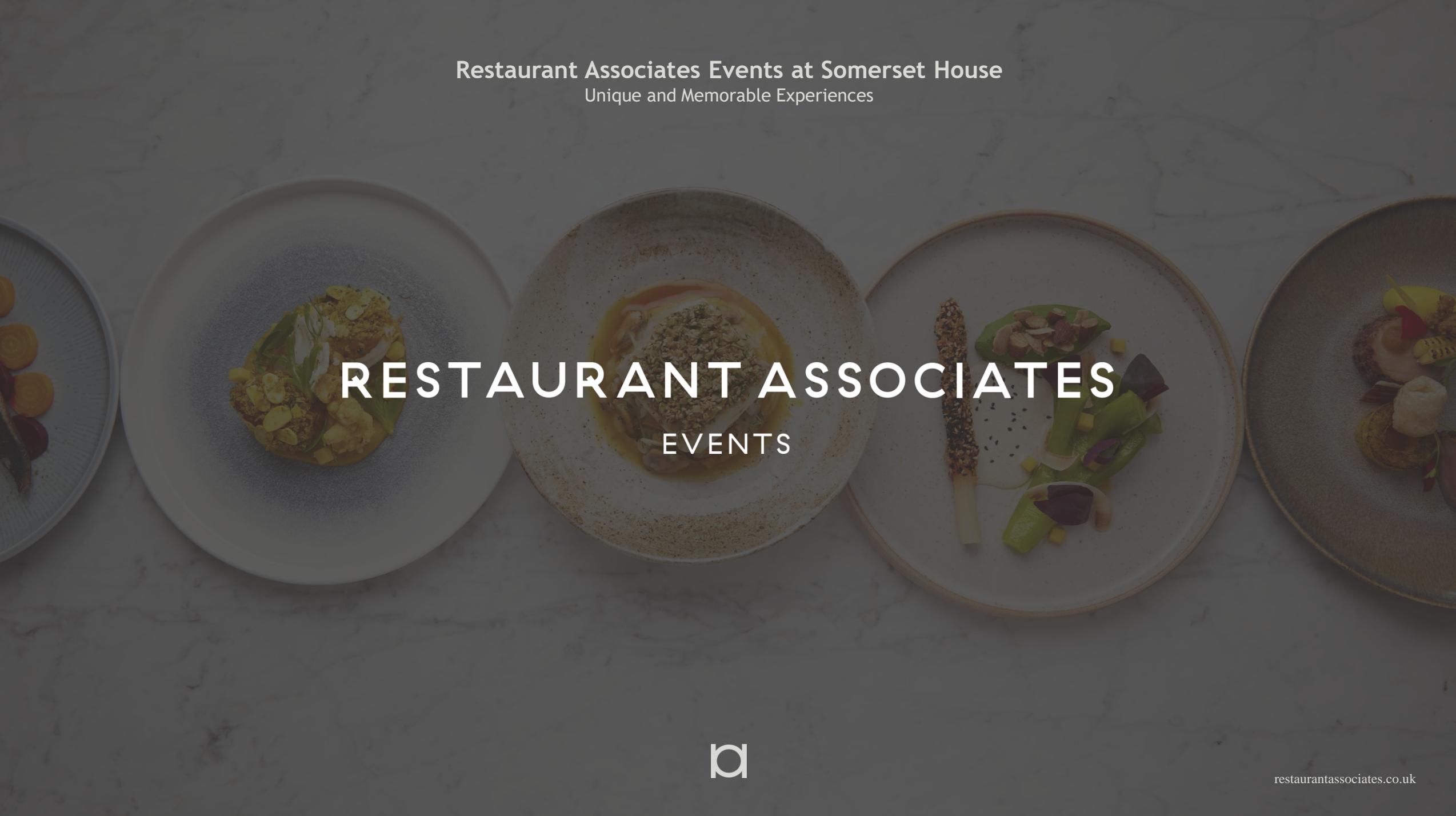


Restaurant Associates Events at Somerset House
Unique and Memorable Experiences

A row of five plates of gourmet food is displayed on a light-colored marble surface. The plates are arranged horizontally, with the first plate on the left partially cut off. Each plate contains a different dish, showcasing various ingredients and plating styles. The central text 'RESTAURANT ASSOCIATES' is overlaid in large white capital letters, with 'EVENTS' in smaller white capital letters below it.

RESTAURANT ASSOCIATES
EVENTS



Events at Somerset House

Built on historic foundations at the very heart of the capital, Somerset House is London's working arts centre, home to the UK's largest creative community and one of London's best loved public spaces - run as a charity by the Somerset House Trust, all event hires directly contribute to its cultural programme, education and outreach work.

Our spectacular, neoclassical building offers 12 blank canvas event spaces, suitable for staging events of all styles and size. Clients also have the opportunity to enhance their event by connecting it with Somerset House's diverse cultural programme, with private tours of the building and exclusive access to our exhibitions.



Our Food in Pictures



Dinner Sample menu

Starter

Confit salmon trout with lemon crème fraiche, cucumber and fennel

Burrata with dried ham, tomato and black olive crumb

Air dried duck with watermelon and feta crumble

Mackerel parfait with horseradish cream and pickled black mouli

Asparagus with duck egg, tomato and truffle

Smoked chicken fennel terrine with orange poppy seed dressing

Main

Line caught sea bass with charred tenderstem broccoli and caramelised endive

Poached Loch Duart salmon with asparagus and hollandaise sauce

Welsh lamb rump with wild garlic risotto and charred courgette

Beef sirloin, burnt onion with girolle mushroom

Mushroom gnocchi with white asparagus and artichoke

Charred Lincolnshire cauliflower with golden raisin, salted grapes and polenta

Dessert

Cherry white chocolate parfait with toasted almonds

Coconut panna cotta with strawberry sorbet and mint syrup

Passion fruit tart with sweet mascarpone

Raspberry shortbread with lemon cream

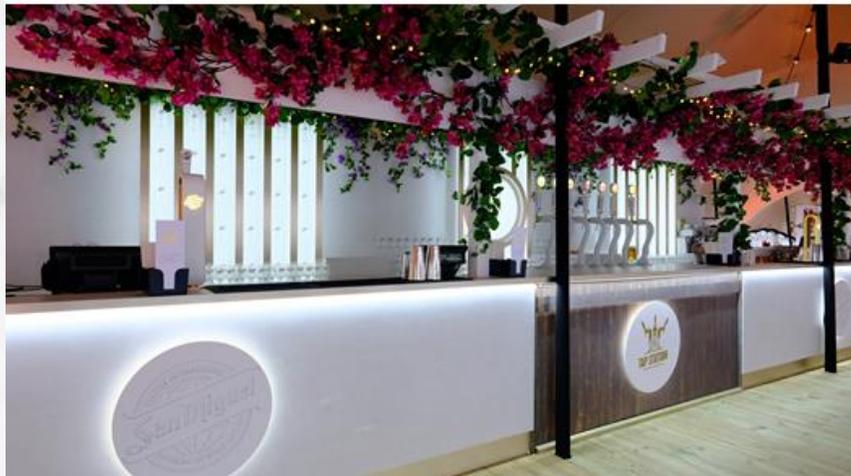
Caramel mousse with honeycomb and burnt orange

Finish with tea, coffee & petit fours

Finish with tea, coffee and petit fours



San Miguel Terrace



River Terrace & Seamen's Hall



Combine with our
San Miguel
Terrace Bar
to extend capacity
to 750 guests
P.O.A.



River Terrace Summer 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

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)



River Terrace Summer 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.

For more information please get in touch:

(0) 20 7845 4651

Somersethouse.RA@restaurantassociates.co.uk

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,
sapphire and pecorino

Butternut squash, roasted red
onions and tahini dressing

Summer slaw



River Terrace 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.

For more information please get in touch:

(0) 20 7845 4651

Somersethouse.RA@restaurantassociates.co.uk

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





Our Food

Our menus are modern British and are adapted throughout the year in order to incorporate seasonal ingredients.

As with all our products, we endeavour to source responsibly from the best local suppliers in the country. Our belief is that food should be fresh and uncomplicated and contemporary with plant-forward menus that prioritise British products from certified sustainable sources.

Our Drinks

We think food is not the entire story of catering in every event and so we put just as much attention and love into our drinks as we do with our food.

We offer a variety of refreshments and fabulous and seasonal cocktails. We'll work with you to make sure every drink from the first glass of Prosecco to the final nightcap, are in style with your event.

Our wine experts are on hand to offer specialist knowledge on the most suitable pairings to complement your menu.



How We Operate

We understand that putting on any event must be an enjoyable experience, which is why our dedicated team will help you to plan your event with precision, right down to the tiniest detail.

Our emphasis is always on working with you to create an exceptional occasion.

Sustainability

As part of the UK's largest food services company committed to delivering social value, our size and reach empowers us to have game changing influence on our national food system. As market leaders, we will drive this change and work with our partners to create a blueprint for others to follow.

- Restaurant Associates are committed to reaching climate net zero greenhouse gas emissions by 2030
- We are committed to reducing food waste by innovation such as onsite food composting and sustainable food practices
- We encourage seasonal menus to reduce our carbon footprint
- We aim to source local food, by suppliers which support animal welfare and sustainable practices
- Our 'life' water supports our charity project to supply clean water within developing countries

