



DINNER PACKAGES

EXCLUDING VAT

ROYAL ARMOURIES

Witness | Guardian | Expert | Leader

MENU

Royal Armouries Taste is the award-winning culinary partnership. Renowned for creating and delivering an exceptional guest dining experience. Based on our core principles of quality, innovation and service we always aim to exceed our clients' expectations whatever the size of the event.

Whether you need breakfast in the morning, a lunch to suit your networking requirements or a sit-down dinner, we have all bases covered that will enhance the event experience.

All dishes on the menu will be created fresh and in-house on the day of the event by our Head Chef John Brodie and his team, who work with the best organisations to promote great British and international ingredients.

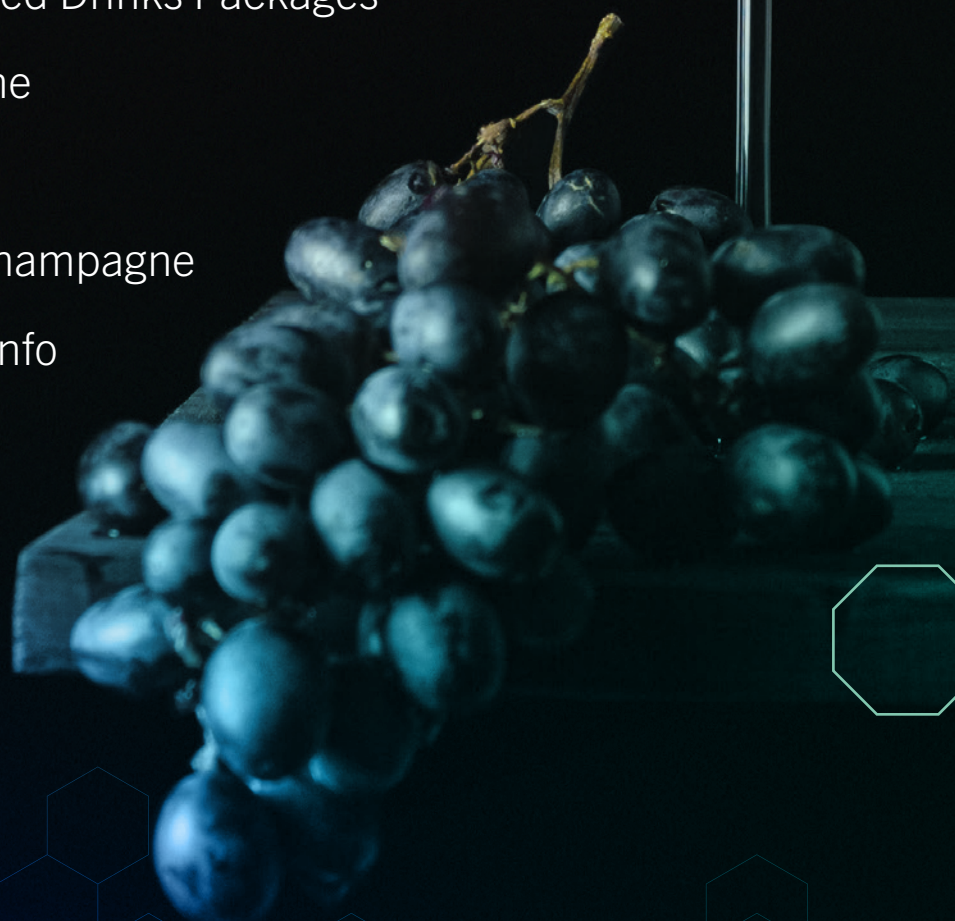
We believe the global food industry has a responsibility to do more for the planet, the teams we work with and the communities we work in. We are constantly evolving and driving change within our catering service to provide a point of difference for your event.

We aim to create a more sustainable menu by increasing the amount of vegetarian and vegan dishes available. We also offer a reduced sugar range and have fully trained allergen champions to support your delegates dietary needs. We work in partnership with you to guarantee the success of your event.



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DRINKS RECEPTION PACKAGES

What better way to end a long day of meetings, lectures and seminars than with one of our drinks packages. Alternatively, choose one of these packages for your pre or post dinner drinks reception.

Packages include all of the listed drinks items served for either a one, two- or three-hour period depending on the package chosen:

Selection of red and white wines
Selection of Bottled beers, Madri, Coors and Staropramen
Mocktail and sparkling elderflower
Selection of nibbles

Package 1 £20.80 + vat
one-hour unlimited drinks package

Package 2 £33.35 + vat
two hours unlimited drinks package

Package 2 £41.60 + vat
three hours unlimited drinks package

We also offer a range of canapes, bowl food or finger food items that can be added to your reception and circulated to guests during the package timings.

Reception A - Red Wine/White Wine – Bottled Beer – Soft Drink @ £4.16 + vat

One drink per person
Wine will be Lanya Sauvignon Blanc & Lanya Merlot
Bottled Beer will be Madri
Soft Drink will be Bottlegreen Flavours – Ginger Beer / Elderflower / Raspberry Lemonade

Reception B - Glass of Prosecco / Glass of Soft @ £5.00 + vat

One drink per person
House Prosecco
Soft Drink will be Bottlegreen Flavours – Ginger Beer / Elderflower / Raspberry Lemonade

Reception C - Champagne / Elderflower @ £10.00 + vat

One drink per person
Champagne will be JM Gobbilard
Soft drink will be elderflower fizz

Reception D - Cocktails / Mocktails @ £8.33 + vat

One drink per person
Cocktail of the client's choice
Mocktail of the client's choice

Reception E - Non-Alcoholic Package @ £3.33 + vat

One drink per person
Soft Drink will be Bottlegreen Flavours – Ginger Beer / Elderflower / Raspberry Lemonade or
Choice of fruit juices, - orange juice – Cranberry Juice – Pineapple Juice – Apple Juice

Reception F - Glass of Pimms – Bottled Beer – Soft Drink @ £5.00 + vat

One drink per person
Glass Of Pimm's
Bottled Beer will be Madri
Soft Drink will be Bottlegreen Flavours – Ginger Beer / Elderflower / Raspberry Lemonade

CANAPÉS

Choose from an array of canapés covering a broad range of dietary requirements

Please choose from the below options:

5 options based on 3 canapés per person
£7.50 + vat (including a vegetarian option),

6 options based on 4 canapés per person
£9.00 + vat (including a vegetarian option)

7 options based on 5 canapés per person
£10.50 + vat (including a vegetarian option)

From the sea

- Smoked trout, black olive & cucumber
- Smoked salmon blinis, lemon crème fraiche
- Crab tart mango & lime
- Kedgeree croquette, rosemary mayo
- Hot smoked salmon Scotch egg, dill dressing
- Tuna ceviche chilli, lime & coriander

From the farm

- Croque monsieur, honey roast ham and keens cheddar
- Chicken liver parfait, port wine jelly
- Crispy pork, burnt apple puree
- Serrano ham, dolcelatte caramelised fig
- Rolled beef fillet, confit potato, horseradish cream
- Crispy naan bread, curried chicken
- Tomato tatin, basil pesto **(v)**

From the field **(v)**

- Crispy cone, cheese mousse, balsamic onions **(v)**
- Pumpkin arancini, smoked chilli jam **(v)**
- Mediterranean vegetable frittata, granola **(v)**
- Baked goats cheese, courgette cup, sun blushed tomato **(v)**

Sweet tooth desserts

- Rice pudding, caramelised mango, chilli and lime syrup **(v)**
- Chocolate tart, orange cremeux **(v)**
- Passion fruit cheesecake **(v)**
- Char grilled pineapple, sweet mascarpone, chilli lime syrup **(v)**
- Waffle cone, lemon mousse **(v)**





SPRING/ SUMMER MENU

April – September

From £35.00 per person + vat

Starter

- Beetroot Cured Salmon, Heritage Beetroot Salad, Rosemary Mayonnaise (£2.50 supplement)
- Compressed Watermelon, Whipped Goats Cheese, Smoked Duck, Pea Cress Salad (£1.50 supplement)
- Pressed Chicken & Truffle Terrine, Caesar Salad
- Smoked Haddock Fish Cake, Leek Fondue, Poached Egg, Hollandaise Sauce
- Herdwick Lamb Croquette, Corn Puree, Fresh Mint, Smoked Almond Pesto
- Cherry Tomato Confit, Crispy Puff Pastry, Parmesan Custard, Basil Pesto, Olive Crumb (£1.00 supplement)
- Summer Vegetable Tart, Butternut Squash, Broad Beans, Peas, White Balsamic Jelly, Truffle Dressing (£2.00 supplement)
- Roast Onion Panacotta, Crispy Shallots, Chive Dressing

Main Course

- Roasted Free Range Chicken, Forest Mushroom & Barley Risotto, Tarragon Cream, Charred Leek
- Pave of Beef Sirloin, Caramelised Carrot Puree, Twice Cooked Sarladaise Potatoes, Spring Greens, Ox Cheek Arancini (£2.00 supplement)
- Pork Tenderloin Saltimbocca, Caramelised Shallots, Carrot Puree, Potato & Almond Croquette, Marsala Jus



- Herdwick Lamb Rump, Lamb Boulangère, Minted Pea Puree, Lamb Gravy (£1.50 supplement)
- Five Spiced Goosnargh Duck, Confit Leg Spring Roll, Pineapple Relish, Pak Choi, Oyster Sauce (£2.50 supplement)
- Seared Halibut, Pickled Mussels, Cucumber, Dill Yoghurt, Spinach, Rosti Potato
- 12 Hour Cooked Beef Feather Blade, Ox Cheek Hash, King Oyster Mushroom, Smoked Bacon, Pearl Onions, Red Wine sauce
- Curried Cauliflower Steak, Crispy Vegetable Tempura, Bombay Potatoes
- Forest Mushroom, Spinach Pithivier, Carrot Puree, Tender Stem Broccoli
- Charred Grilled Aubergine, Dukkha Spiced Courgette, Roast Tomato, Petite Ratatouille Walnut, Pesto, Basil Oil

Dessert

- Chocolate Tart, Passionfruit Chiboust, Toasted Meringue, Lime Syrup
- Strawberry Shortbread, White Chocolate Ganache, Diplomat Cream, Pistachio Crumb
- Butterscotch Mousse, Caramelised Banana, Banana Loaf, Toffee Popcorn
- Roast Peach, Sweet Mascarpone, Hazelnut Praline .
- Raspberry Parfait, Lemon Curd, Almond Biscuit, Cookie Crumble.
- Caramac Chocolate Torte, Earl Grey Fudge, Cinder Toffee Crunch
- Custard Mousse, Cookie Crumble, Poached Rhubarb Compote

AUTUMN / WINTER MENU



October – March

From £35.00 per person + vat

Starter

- Cured salmon, Sweet chilli yuzu, scorched cucumber, coconut yogurt, toasted sesame seed. (£2.40 supplement)
- Caramelised onion tarte tatin, Feta crumble, rosemary and garlic mayonnaise.
- Provençal vegetable terrine, Aged balsamic dressing, black olive crumb, basil crisp.
- Forest mushroom parfait, Pickled artichoke, sourdough, mushroom ketchup.
- Smoked chicken and ham hock terrine, Piccalilli, parsnip crisps, confit tomato.
- Broccoli and stilton tart, Beetroot confit, caper berries, aromatic herbs (£2.40 supplement)

Main Course

- Roasted cod loin, Pak choi, burnt leek, Japanese curry sauce, puffed rice (£4.00 supplement)
- 12 Hour Cooked Beef Feather Blade, Ox Cheek Hash, King Oyster Mushroom, Smoked Bacon, Pearl Onions, Red Wine sauce

- Herdwick lamb rump, Potato, and lamb boulangère, minted pea puree (£1.50 supplement)
- Roasted Yorkshire beef, Black pudding, parsnip gnocchi, cavell Nero, oxtail gravy. (£2.00 supplement)
- Free range chicken, Lyonnaise potato, caramelised garlic, carrot fondant, porcini cream.
- Pork tenderloin, Slow cooked pigs' cheek croquette, seared cabbage hearts, stroganoff sauce, apple puree.
- Tomato risotto, Dukkha spiced courgette, roasted shallots, pesto dressing.
- Honey roasted aubergine, Sweet potato cake, romesco sauce, toasted hazelnut.

Dessert

- Apple and maple syrup cheesecake, Green apple puree, caramelised pecans.
- Clementine mousse, Peanut brittle, chocolate tuille, orange blossom syrup.
- Blackberry yogurt parfait, Milk jelly, sesame wafer.
- Hibiscus and passion fruit cremeux, Buttermilk custard, chocolate soil, honeyed almonds.
- Hazelnut and brown butter tart, Poached pear, sweet mascarpone.
- Chocolate and mint marquise, Cherry compote, chocolate wafer

ROYAL ARMOURIES

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(v) vegetarian | (ve) vegan | (pb) plant based | (h) healthy
Our full list of dietary information can be found on page 11

Please speak to your event manager for more information.

YORKSHIRE

A 7 Course Yorkshire tasting menu to wow your guests at any occasion

£65.00 + vat

Snack

- Timothy Taylors beer battered monkfish cheek, pommes Anna chip, pea puree, sea salt scraps, sea herbs.
- Yeast roasted cauliflower and sweet onion tartlet, moorland Tomme 'whip', black garlic **(v)**

Tea

- Shorthorn beef tea, pickled ox tongue, malt vinegar jellies, grelot onions, brassicas
- Tomato consommé, parmesan beignets, basil crisp, compressed cucumber **(v)**

From the sea

- House cured North sea halibut tartare, pommery mustard, pickled Whitby cockles, 63 degrees egg yolk, Lindisfarne oyster cream, scallop roe sprinkles.
- Eggy bread, girolles, pea's, smoked egg yolk, mushroom dashi butter **(v)**

From the sky

- Hay smoked Goosnargh duck, malt loaf cannelloni, roasted Yorkshire rhubarb, teriyaki sauce
- Dukkah spiced heritage carrot, tahini crème fraiche, coriander shoots **(v)**

From the farm

- Confit lamb shoulder hot water crust pie, lamb fat - cooked carrot, boulangere potato terrine, barbequed kale & salted anchovies.
- Salt baked celeriac, shaved truffle, medjool sticky date ketchup **(v)**

Dessert

Pontefract cake pannacotta, Yorkshire rhubarb and parkin crumb. **(v)**

Cheese

Whipped blue Wensleydale 'cheesecake' warm digestive biscuits, Muscat grapes and Pedro Ximenez jelly **(v)**



DINNER STUDENT & CHARITY

Please choose one starter, one main course, one dessert and a vegetarian alternative for your guests

£31.00 per person + vat

Starter

- Ham Hock Terrine, Piccalilli, Pork Popcorn
- Roast Onion Panacotta, Crispy Shallots, Chive Dressing
- Provencal Vegetable Terrine, Aged Balsamic Dressing, Black Olive Crumb, Basil Crisp

Main Course

- Roasted Free Range Chicken, Forest Mushroom & Barley Risotto, Tarragon Cream, Charred Leek
- 12 Hour Cooked Beef Feather Blade, Ox Cheek Hash, King Oyster Mushroom, Smoked Bacon, Pearl Onions, Red Wine sauce
- Barley Risotto, Salt Baked Celeriac, Caramelised Shallots, Asparagus, Pea Puree

Dessert

- Chocolate Tart, Passionfruit Chiboust, Toasted Meringue, Lime Syrup
- Raspberry Parfait, Lemon Curd, Almond Biscuit, Cookie Crumble
- Caramac Chocolate Torte, Earl Grey Fudge, Cinder Toffee Crunch

Add tea and coffee for **£2.20 per person**

Add tea, coffee and petit fours **£3.65 per person**



PRE-ORDERED DRINKS PACKAGES

PRETTY IN PINK @ £157.50 + vat

3 x Bottles La Lande Rosé
2 x Bottles Prosecco Rosé

SPARKLES @ £122.50 + vat

2 x Bottles Prosecco
1 x Bottle Prosecco Rosé
2 x Bottles Sparkling Water

BEER ESSENTIALS @ £142.50 + vat

10 x Staropramen
10 x Coors
10 x Corona

SOMETHING FOR EVERYONE @ £225.00 + vat

1 x Bottle Lanya Sauvignon Blanc
1 x Bottle Lanya Merlot
1 x Bottle La Lande Rosé
1 x Bottle Prosecco
10 x Bottles of Staropramen
10 x Rekorderlig
2 x Bottles Mineral Water

PARTY STARTER @ £235.00 + vat

2 x Bottle Lanya Sauvignon Blanc
2 x Bottles Lanya Merlot
1 x Bottle La Lande Rosé
10 x Bottles of Staropramen
10 x Rekorderlig
2 x Bottles of Mineral Water

NEED A BIGGER TABLE! @ £333.00 + vat

2 x Bottles Lanya Sauvignon Blanc
2 x Bottles Lanya Merlot
1 x Bottle La Lande Rosé
2 x Bottles Prosecco
15 x Bottles of Beer
2 x Bottles of Mineral Water

CIDER CIDER CIDER @ £165.00 + vat

10 x Rekorderling Mango
and Raspberry
10 x Rekorderling Strawberry
and Lime
10 x Rekorderling Wild Berry

LET'S MIX IT UP @ £157.00 + vat

5 x Rekorderling Mango
and Raspberry
5 x Rekorderling Strawberry
and Lime
5 x Rekorderling Wild Berry
15 x Bottles of Staropramen

NON ALCOHOLIC @ £60.00 + vat

3 x Bottle Green Elderflower Presse
3 x Bottle Green Apple Presse
3 x Bottle Green
Raspberry Lemonade
3 x Becks Blue
3 x Rekorderlig No Alcohol
Strawberry and Lime

WHITE WINES

PRICES

- 1. Trebbiano Rubicone, Rometta Sospiro, Emilia Romagna – Italy 11% - £21.00 + vat**
 - The Trebbiano grape gives a good balance between scent & taste.
 A Simple and light easy wine to drink
- 2. Artolas White, Vidigal – Portugal – 12% - £21.00 + vat**
 - Refreshing nose with tropical fruit & citrus notes, with emphasis on the passionfruit character.
 The palate is bright with mineral notes and a long lemony finish
- 3. Lanya Sauvignon Blanc – Chile 13% £21.00 + vat**
 - Pale lemon with green hues, the nose is fresh and lemony with herbaceous notes. Elegant and well balanced with tropical notes and grapefruit on the palate Juicy and fresh with a soft finish
- 4. Chenin Blanc, Stormy Cape – South Africa – 13% - £25.00 + vat**
 - A typical race South African Chenin with a good concentration of sub-tropical fruit, a fresh citrus acidity and a dry finish
- 5. Pinot Grigio, Via Nova – Italy – 11.5% - £27.00 + vat**
 - Lemony on the nose with a delicious balance in the mouth. Dry white with a gorgeous lingering finish
- 6. Chardonnay, Tooma – Australia – 13% - £29.00 + vat**
 - A round and fruity unoaked Chardonnay with tropical armoas and sweet vanilla notes.
 A fresh fruit sensation in the mouth with a pleasant finish
- 7. Gavi di Gavi, La Minaia, Nicola Bergaglio – Italy – 13% - £37.50 + vat**
 - Crisp. Fresh. Citrussy. It's deliciously refreshing and aromatic, with hints of white peaches and honey

RED WINES



PRICES

1. Sangiovese Rubicone, Rometta, Emilia Romagna – Italy 12% - £21.00 + vat

- A simple easy drinking wine with aroma of blackberries with notes of spice to the palate with a velvety dry finish.

2. Artolas Red, Vidigal – Portugal 13% - £21.00 + vat

- Bright ruby colour with a mature bouquet with red chery, flowers and earthy notes. Elegant spiciness, medium body with a delicate finish.

3. Merlot, Lanya – Chile 13% - £21.00 + vat

- Filled with currant, ripe plum, cherry, vanilla and blackberry flavours, complemented by sweet ripe tannins.

4. Skaapveld Syrah, MAN Family Wines – South Africa 13% - £29.00 + vat

- Distinctive aromas of ripe plum and pepper spices, mouth-filling sweet red-berry flavours and gentle tannins.

5. Les Mourgottes Pinot Noir – France 13% - £33.00 + vat

- Black cherries and raspberry aromas. The palate is medium bodied with sappy red berry fruit and a silky long finish.

6. Rioja Crianza, Ramon Bilbao – Spain 13% - £33.00 + vat

- Hints of blackberry yoghurt. Ruby red with some signs of youthfulness in the form of violet hues. Medium depth of colour.

7. Don David Malbec, El Esteco – Argentina 13% - £37.50 + vat

- A medium full-bodied wine with notes of cooked plums, prunes and violets.

8. Reserve de Lucien lurton Red – Lucien Lurton et Fils 13% - £37.50 + vat

- Medium-bodied rounded tannins, packed with red fruits and a touch of spice on the palate. A complex wine with a long finish.

ROSÉ WINES

PRICES

1. **La Lande Cinsault Rose – France 12.5% - £22.50 + vat**
- With an attractive pale pink colour, this is a light, dry unlocked and refreshing rose from the Languedoc region.
2. **Maison Saturnin Rose, Laudun Chusclan Languedoc – France 13% - £27.00 + vat**
- Beautiful salmon colour, blackberry and aromatic on the nose. A classic dry rose with delicate fruit. (Ve).

CHAMPAGNE & SPARKLING

PRICES

1. **Prosecco, Stelle D'Italia – Italy 11.5% - £33.00 + vat**
- A lively, crisp, sparkling wine with a delicate lemon character and an aromatic, dry, refreshing finish
2. **Prosecco, Stelle D'Italia Rose – Italy 11.5% - £33.00 + vat**
- Notes of red ripe red fruits such as raspberries, cherries and strawberries as well as a hint on yeasty notes typical of well-made sparkling wine.
3. **Champagne, Chandon – France 13% - £62.50 + vat**
- This is one of the New World's finest sparkling wines. Its aromas and flavors show complex notes of ripe apples, toasted nuts, and earth.
4. **Sparkling Wine, Bolney North – United Kingdom - 13% - £66.60 + vat**
- Delightful floral and brioche notes combine with zesty citrus fruit, honeysuckle and elderflower for this Sussex sparkling wine. It is delicate and well balanced, finishing with a soft and fresh hint of sweetness, making it the perfect English sparkling wine.
5. **Champagne, Abel Lepitre – France 12% - £75.00 + vat**
- A distinctive style for certain, with deeply oxidised caramel, coffee and tobacco notes. There are hints of truffle and wild honey too; perhaps best held back for the digestive. Idiosyncratic and rather fun.
6. **Champagne, Laurent Perrier – France 13% - £125.00 + vat**
- A soft, moderately sweet fruit bomb of a Champagne, with pear, apple, peach and pineapple flavors nicely shaped by harmonious vibrant acidity.
7. **Champagne, Lanson – France 12% - £125.00 + vat**
- Toasted almonds, citrus, creamy and chalky mineral notes spill across the palate and pull you into the wine with a special force.

ALLERGEN INFO

Do you have a food allergy or intolerance?

We provide allergen information on the 14 major allergens. Please speak with your sales co-ordinator and details of allergens in any of our dishes can be provided for your consideration.

At your event there will be an Allergen Folder located at all buffet stations on your event catering floor to make delegates aware of all allergens contained in your chosen menu and help them make an informed decision.

Allergen Information

Please note, as with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavour to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred.

We encourage our customers with food allergies and intolerances to let our staff know so we can better cater for them. We are happy to provide further detail on ingredients and how they were handled to allow you make an informed decision as to whether or not the food is suitable for you.

Cereals containing gluten	Sesame seeds
Nuts	Peanuts
Crustaceans	Sulphur dioxide & sulphites
Celery	Soya beans
Eggs	Lupin
Mustard	Milk
Fish	Molluscs

If you have any concerns, please speak to a member of staff.