DINNER PACKAGES
EXCLUDING VAT

royalarmouriesconferenceandevents.org
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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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

<table>
<thead>
<tr>
<th>Package</th>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>Package 1</td>
<td>£20.80 + vat one-hour unlimited drinks package</td>
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<td>Package 2</td>
<td>£33.35 + vat two hours unlimited drinks package</td>
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<tr>
<td>Package 2</td>
<td>£41.60 + vat three hours unlimited drinks package</td>
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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 Packages

- **Reception A** - Red Wine/White Wine — Bottled Beer — Soft Drink @ £5.85 + 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 @ £6.25 + vat
  - One drink per person
  - House Prosecco
  - Soft Drink will be Bottlegreen Flavours — Ginger Beer / Elderflower / Raspberry Lemonade

- **Reception C** - Champagne / Elderflower @ £12.50 + vat
  - One drink per person
  - Champagne will be JM Gobbilard
  - Soft drink will be elderflower fizz

- **Reception D** - Cocktails / Mocktails @ £8.35 + vat
  - One drink per person
  - Cocktail of the client’s choice
  - Mocktail of the client’s choice

- **Reception E** - Non-Alcoholic Package @ £3.50 + 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 @ £6.00 + 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 canapes per person**
£7.50 + vat (including a vegetarian option),

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

**7 options based on 5 canapes 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)

(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.
DINNER STUDENT & CHARITY

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

£29.50 per person + vat

Starter
- Potato & salmon terrine, horseradish cream, watercress salad
- Heritage beetroot & goats cheese, basil (v)
- Tomato tart, parmesan custard pesto, watercress salad (v)
- Roasted carrot & fennel soup (v) (ve) (pb) (h)

Main Course
- Slow cooked beef feather blade, dauphinoise potato, new season carrots, beef jus
- Roast free range chicken, bacon potato rosti, tenderstem broccoli, tarragon cream (gf, df on request)
- Wild mushroom gnocchi, char grilled asparagus, wilted spinach (v, ve on request)
- Roasted cauliflower steak, salted grapes, golden raisin, capers & polenta (v) (pb) (h)

Dessert
- Blueberry cheesecake, white chocolate ganache, parma violet crumb (v)
- Giant profiterole, vanilla cream, chocolate crunch (v)
- Custard tart rum & raisin compote, nutmeg tuille (v)

Add tea and coffee for £2.20 per person
Add tea, coffee and petit fours £3.65 per person

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MENU A

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

£33.00 + vat

Starter
- Roasted white onion veloute, Wensleydale croute (v) (pb) (h)
- Pea & mascarpone parfait, char grilled asparagus (v)
- Heritage beetroot, goat’s cheese & caramelised fig salad, pickled walnuts (v)
- Salmon tartar, pickled cucumber, dill crème fraiche
- Crispy pork, apricot puree, sauce gribiche
- Chicken & leek terrine serrano ham wafer, smoked red pepper dressing

Main Course
- Curried cod fillet, lime & coconut broth, pak choi, squid croquette (h)
- Free range Suffolk chicken, confit leg, pea, broad bean & pine nut ragout
- Slow cooked shoulder of lamb, crispy belly, minted pea purees new season carrot & sarladaise potato
- Peppered sirloin of British beef, confit onion, fondant potato, broccoli, carrot & beef jus
- Wild mushroom gnocchi, celeriac puree, asparagus wilted spinach (v)
- Mediterranean vegetable pithivier, tender stem broccoli Jerusalem artichoke cream (v)
- Roasted cauliflower steak, salted grapes, golden raisin, capers & polenta (v) (pb) (h)

Dessert
- Strawberry & yogurt parfait, pistachio daquoise (v)
- Creamy rice pudding, caramelised mango, chilli & lime syrup (v)
- Salted caramel tart, coffee cream peanut butter cremaux (v)
- Blueberry clafoutis, crème fraiche mousse (v)
- White chocolate torte, raspberry bonbon cookie crumb & mint syrup (v)
- Macerated pineapple, coconut cream, rum & raisin compote (v)

Add tea and coffee for £2.20 per person + vat
Add tea, coffee and petit fours £3.65 per person + vat

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Please speak to your event manager for more information.
Please choose one starter, one main course, one dessert and a vegetarian alternative for your guests

£35.00 + vat

**Starter**
- Pea & mint soup, mascarpone, truffle (v)
- Beetroot cured salmon, pickled heritage beetroot, cucumber, & rosemary mayonnaise
- Buffalo mozzarella, heirloom tomato, black olive crumb, parmesan biscuit, basil dressing (v)
- Smoked chicken & ham hock terrine, sauce gribiche, pickles
- Vegetable tart, crème fraiche custard, pesto, white balsamic jelly (v)

**Main Course**
- Pan fried sea trout, fennel confit, wilted seasonal greens, lobster sauce, samphire
- Slow cooked new season lamb, stuffed courgette caramelised shallot, creamed potato, lamb gravy
- Roast free range chicken, wild mushroom & barley risotto, charred leek, tarragon sauce
- Beef striploin, braised beef cheek bonbon, confit onion, new season carrot buttered kale, jus
- Roasted aubergine, Italian caponata, courgette flower, olive tapenade (v)
- Barbequed summer vegetables, puff pastry & potato galette, tomato chutney (v) (ve)
- Roasted cauliflower steak, salted grapes, golden raisin, capers & polenta (v) (pb) (h)

**Dessert**
- Milk chocolate mousse, Turkish delight (v)
- Raspberry parfait, lemon curd, toasted meringue (v)
- Coconut cremeux, macerated strawberries, puff pastry galette, white chocolate shards (v)
- Salted caramel tart, whipped peanut butter, banana cream (v)
- Blueberry & white chocolate cheese cake (v)

*Add tea and coffee for **£2.20 per person + vat**
Add tea, coffee and petit fours **£3.65 per person + vat**

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Please speak to your event manager for more information.
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, boulangerie 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)

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Please speak to your event manager for more information.
<table>
<thead>
<tr>
<th>PRETTY IN PINK</th>
<th>SPARKLES</th>
<th>BEER ESSENTIALS</th>
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<tbody>
<tr>
<td>@ £157.50 + vat</td>
<td>@ £122.50 + vat</td>
<td>@ £142.50 + vat</td>
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<tr>
<td>3 x Bottles La Lande Rosé</td>
<td>2 x Bottles Prosecco</td>
<td>10 x Staropramen</td>
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<tr>
<td>2 x Bottles Prosecco Rosé</td>
<td>1 x Bottle Prosecco Rosé</td>
<td>10 x Coors</td>
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<td>2 x Bottles Sparkling Water</td>
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<th>SOMETHING FOR EVERYONE</th>
<th>PARTY STARTER</th>
<th>NEED A BIGGER TABLE!</th>
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<tr>
<td>@ £225.00 + vat</td>
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<td>@ £333.00 + vat</td>
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<tr>
<td>1 x Bottle Lanya Sauvignon Blanc</td>
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<td>2 x Bottles Lanya Sauvignon Blanc</td>
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<td>1 x Bottle Lanya Merlot</td>
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<td>10 x Bottles of Staropramen</td>
<td>2 x Bottles Prosecco</td>
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<td>10 x Bottles of Staropramen</td>
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<td>15 x Bottles of Beer</td>
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<td>2 x Bottles of Mineral Water</td>
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<tr>
<th>CIDER CIDER CIDER</th>
<th>LET’S MIX IT UP</th>
<th>NON ALCOHOLIC</th>
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<tr>
<td>@ £165.00 + vat</td>
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<td>@ £60.00 + vat</td>
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<tr>
<td>10 x Rekorderling Mango and Raspberry</td>
<td>5 x Rekorderling Mango and Raspberry</td>
<td>3 x Bottle Green Elderflower Presse</td>
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<tr>
<td>10 x Rekorderling Strawberry and Lime</td>
<td>5 x Rekorderling Strawberry and Lime</td>
<td>3 x Bottle Green Apple Presse</td>
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<tr>
<td>10 x Rekorderling Wild Berry</td>
<td>5 x Rekorderling Wild Berry</td>
<td>3 x Bottle Green Raspberry Lemonade</td>
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<tr>
<td></td>
<td>15 x Bottles of Staropramen</td>
<td>3 x Becks Blue</td>
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<th>PRE-ORDERED DRINKS PACKAGES</th>
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<tr>
<td>PRETTY IN PINK + SPARKLES + BEER ESSENTIALS</td>
<td>SOMETHING FOR EVERYONE + PARTY STARTER + NEED A BIGGER TABLE!</td>
<td>CIDER CIDER CIDER + LET’S MIX IT UP + NON ALCOHOLIC</td>
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**WHITE WINES**

**PRICES**

1. **Trebbiano Rubicone, Rometta Sospiro, Emilia Romanga — 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, Vinamar, Casablanca Valley — Chile — 13% - £29.00 + vat**
   - A round and fruity unoaked Chardonnay with tropical aromas and sweet vanilla notes.
   - A fresh fruit sensation in the mouth with a pleasant finish

7. **Ramon Bilbao, Sauvignon Blanc — Spain — 13% - £33.00 + vat**
   - Intense Spanish sauvignon blanc, fresh with the smell of freshly newly mown grass and herbs, with a crisp citrus acidity in the mouth and balancing exotic weight, fashion fruit and lychee

8. **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
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 cherry, 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 Mourgeottes 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.
**ROSE 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).

3. **Louve Chateu** – France 13% - £70.00 + vat
   - Made from the emblematic grape varieties of Provence: Cinsault, Grenache and Mourvèdre.

**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 Veuve Cliquot** – France – 12% - £87.50 + vat
   - The clear, taut flavour moves into a more fully-bodied, structured and energetic palate. Its minerality reveals generous red fruit aromas from the Pinot Noir (Morello cherry) combined with notes of slightly candied citrus fruit from the Chardonnay.

4. **Nyetimber** – England - 12% @ £87.50 + vat
   - A palate of honey, almond, pastry and baked apples gives it a hint of decadence. Intense yet delicate, elegant yet complex.

5. **Mercier** – France - 12% @ £92.00 + vat
   - Sweeter than most; Mercier Brut Champagne is the perfect choice for those who aren't fans of the dry Champagne range. A great celebration piece.

6. **Champagne Laurent Perrier Rose** – France 12% - £125.00 + vat
   - Fresh, elegant and balanced with a lovely lightness.
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
Nuts
Crustaceans
Celery
Eggs
Mustard
Fish
Sesame seeds
Peanuts
Sulphur dioxide & sulphites
Soya beans
Lupin
Milk
Molluscs

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