

Canapés

Six of each of the following canapés (therefore 48 in total) for £60.00

Mandarin & prune with smoked duck

Artichoke & prawn

Basil flavoured cheese & tomato

Fourme d'Ambert blue cheese, pear & fig

Smoked trout

Roe & cucumber

Vegetables, ham & fig butter

Smoked salmon, lemon-flavoured cheese & cucumber

Sandwich buffet

A selection of four from the following, served with fruit and crisps at £8.40 per person

Egg mayo

Tuna mayo

Cheese & pickle

Chicken & avocado

Roasted vegetables & hummus

Cheese & tomato

Prawn mayo

Chicken, sweetcorn & mayo

Please note: we can only cater for parties of 20 and above



Afternoon tea

Choose four sandwiches, one savoury & one sweet with tea/coffee for £12.60 per person Additional sweets & savouries can be added at £3.00 each per person (minimum order of 15 per item)

Sandwiches Savouries Sweets Egg mayo Mini quiches Carrot cake Tuna mayo Sausage rolls Chocolate brownie Cheese & pickle Scones, jam & clotted cream Chicken & avocado Fruit platter Roasted vegetables & hummus Cheese & tomato Prawn mayo Chicken, sweetcorn & mayo

BBQ menu

RAA Traditional BBQ £18.00 pp Optional additions @ £6.00 each (NB: minimum order of 20 per item)

*60z beef burger with cheese Jerk marinated chicken leg

*Cumberland sausage Chorizo sausage

Corn on the cob with Cajun butter Prawn kebab

Mixed leaf salad Vegetarian kebab

Coleslaw Chicken kebabs

Potato salad Pulled pork

*vegetarian/vegan alternatives can be provided for these Vegetarian burger

items

Salads and desserts may be added – please see pages 4 and 5

Please note: we can only cater for parties of 20 and above



Hog Roast banquet

New for 2024!

We have invested in a catering-grade Hog Roast machine which is now available as a food option with room hire

The Hog Roast is served with coleslaw, potato salad, leaf green salad, red cabbage, apple sauce and bread rolls

A cheesecake follows for dessert

The classic Hog Roast is available for £27.50 per person For other meat options, see below, please ask for the current market price

Hog roasts can be ordered to be served from 2pm onwards for a minimum of 60 people (from 4pm, for roasts for 140 people+)

Hog roast options (choose one)

Roast hog (pig) - the classic option

Roast suckling pig - ideal for smaller groups

Roast lamb or legs of lamb

Roast beef

Hot buffet

All served with rice, potatoes, vegetables and salad as appropriate for £18.00 per person

There is a minimum order of five portions per choice (except for the vegetarian option)

Chicken Madras Chicken breast with mushroom sauce

Beef bourguignon Lasagne

Baked salmon Vegetarian curry

Chilli con carne Wild mushroom risotto

Please note: we can only cater for parties of 20 and above



Salads

£4.80 per person, minimum order of 20 people per salad

Mixed leaf salad

Greek salad

Coleslaw

Penne pasta with rocket, pesto, olives & sundried tomatoes

Caesar salad with parmesan and croutons

Potato & gherkin with whole grain mustard

Roasted turmeric cauliflower with roasted red onion

Roasted mixed peppers with lemon & parsley

Honey roasted pumpkin with coriander, feta & cashew nuts

Tender stem broccoli & black sesame with soy & pickle ginger

Green beans with tahini & lemon

NB items may change due to seasonal availability



Desserts

£5.40 each, minimum order of 20 people per dessert

Sticky toffee pudding

Eton mess

Chocolate brownie

Fruit platter

Cheesecake

Cheeseboard

A selection of three of the following for $\pounds 7.20$ per person Minimum order of 10 portions

Cheddar

Brie

Camembert

Wensleydale (with cranberries)

Stilton

Please note: we can only cater for parties of 20 and above



Set menu

2 courses for £28.80 or 3 courses for £34.20

Starters

Prawn cocktail

Duck liver parfait, red onion jam & toasted brioche

Pork and prune terrine with gooseberry puree

Roasted beetroot, goats' cheese & aged balsamic

Tomato & basil bruschetta

Roast butternut soup

Mains

Sea bass fillet with preserved lemon, crushed potatoes & asparagus

Pork chop, sweet potato mash, black pudding & caramelised baby onions

Short rib of beef, dauphinoise potatoes & tender stem broccoli

Chicken breast, mash, green beans & mushroom sauce

Lamb shank with mashed potato & braised red cabbage

Roasted butternut squash, stuffed peppers & breadcrumbs

Desserts

Sticky toffee

Eton mess

Chocolate brownie

Crème brûlée

Fruit platter

Cheese board (NB: supplement of £1.80)

Please note: we can only cater for parties of 20 and above

Richmond Athletic Ground, Twickenham Road, Richmond TW9 2SF

events@the-raa.co.uk



Other hospitality options

Breakfast option

A selection of pastries with tea and coffee for £9.60 per person

Two-course lunch/dinner option

Select one option for mains and one option for dessert. Vegetarian options will be offered where necessary for £23.40 per person. There is a minimum order of five portions per choice (except for vegetarian alternatives)

Mains

Chicken Supreme, Gratin Dauphinoise, Green Beans & Julienne Carrots

Short Rib of Beef, Mash Potato & Tenderstem Broccoli

Pork Belly, Mashed Potato & Savoy Cabbage

Steak & Cornish Ale Pie, Gratin Dauphinoise, Green Beans & Julienne Carrots

Salmon, New Potatoes & Tenderstem Broccoli

Dessert

White Chocolate & Raspberry Cheesecake, Raspberry Coulis

Sticky Toffee Pudding with Vanilla Ice Cream

Lemon & Raspberry Parfait

Profiteroles & Chocolate Sauce

Tiramisu

One-course lunch/dinner option

£12 per person, served buffet style. Min order is 50 portions

Chicken curry with rice and poppadum or Naan

<u>Ice creams</u>

Magnum ice creams for £3.50 each (excluding VAT). Min order is 20 sticks

Please note: we can only cater for parties of 20 and above