



# UP UP AND AWAY

## DINING PACKAGE

Let the RCP transport you Up Up and Away with a journey through 500 years of culinary delights with our special dining package.



**Royal College of Physicians**  
Meetings & Events

**500 years of medicine**



Kerke Waert

# TALES OF BARON MUNCHAUSEN

The Royal College of Physicians' capacity for entertaining is legendary and extends back through the centuries. As early as 1795 the famous 'Tales of Baron Munchausen' featured the College in exuberant mood. The eponymous hero of the work is said to have lifted the RCP's then domed home in the City of London into the heavens by means of his hot air balloon and suspended it above the Georgian skyline for three full months. Yet, on account of the quality of the revelries and the copious quantity of food on offer, the Baron remarked that the members of the College didn't even notice their elevated condition!

## THE PACKAGE

To commemorate this milestone anniversary, we have re-created a wonderful evening that brings the Baron's tale to life.

**£75 per person (+VAT)**

To include sparkling wine with canapés on arrival, a three course menu and half a bottle of wine and water per person, with coffee and petit fours to finish.

*Minimum numbers of 50 – terms and conditions apply\**

Themed and decorated in black and gold with twinkling lights and hot air balloon table centre pieces, the evening is sure to delight.

# MENU

## *Starter*

Confit of guinea fowl and pressed goose terrine, RCP mead chutney, radicchio, manchet bread

*or*

Hot smoked trout risoni, soft poached egg, aged balsamic, unfiltered virgin olive oil

Risoni, soft poached egg, aged balsamic, unfiltered virgin olive oil (v)

## *Main Course*

Roast wood pigeon with game jus, dark chocolate, roast onions and quince

*or*

Beef in claret and thyme, slow-cooked sirloin and cheek, parsnip whipped potatoes, boiled roots and short rib sauce

Lentil and bean filled braised cabbage, parsnip whipped smoked potatoes and boiled roots (v)

## *Dessert*

Hedgerow blackberries, elderberry sorbet, hazelnut crumble with salted caramel gel

*or*

White chocolate orb filled with a disc of chocolate brownie with pecans and blueberries, (bilberries) served with vanilla ice cream and hot maple syrup butterscotch

*Filter coffee, black tea infusions and petit fours*

**Terms and conditions:** All prices are subject to VAT @ 20%. Supplementary items are subject to quotation. This package is available any day of the week from 6pm. Minimum numbers of 50 apply. A sound level limit (decibel monitor) will apply to all entertainment. Last rounds are called at 23h00 with half hour drinking up time and guests to depart by midnight. A late charge of £200 per half hour (or part thereof) will apply after 11pm.

**Food allergies and special dietary requirements** can be catered for on request and allergen lists are available for this menu. We do not operate in a nut free environment.

# ADD AN ADDITIONAL COURSE

## *Amuse bouche £6pp*

Tiger prawn chowder, cognac, sweetcorn muffin

College cured salmon, blini, horseradish, garden herbs

## *Sorbet £5pp*

Green tea and lime granita, fresh mint

Mandarin and orange sorbet, sparkling spring water

## *Chef's cheeseboard £9pp*

British farmhouse and Shire cheese selection, fruit chutney, grapes, celery

## *Censors' macaroons £2.50pp*

The ultimate instigator of the tradition of the giving of Censors' biscuits was the original Harveian librarian himself, William Harvey (1578–1657). Harvey's will stipulated:

*And that to the end friendship between the members of the said College may be the better continued and maintained, there shall be, once a month, at the meeting of the Censors' at the same College, some small collation provided, such as the President shall think fit, for the entertainment of those who shall come to the said meeting.*

### **Enhance your event:**

Flowers, additional décor, dance floors and entertainment can be arranged to enhance your event, prices on application.

A beer, wine and soft drinks package is also available from £7.50 + VAT per person, per half hour (or part thereof).

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To book, please contact the Meetings & Events team on 0207 034 4900  
or email [events@rcplondon.ac.uk](mailto:events@rcplondon.ac.uk)

For more information, please visit [www.rcpevents.co.uk](http://www.rcpevents.co.uk)

