



DINNER PACKAGES 2025

EXCLUDING VAT

ROYAL ARMOURIES

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 £26.25 + vat
one-hour unlimited drinks package

Package 2 £43.74 + vat
two hours unlimited drinks package

Package 2 £52.50 + 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 @ £5.50 + 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 @ £6.50 + vat

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

Reception C - Champagne / Elderflower @ £10.50 + vat

One drink per person
Champagne will be Bolney North
Soft drink will be elderflower fizz

Reception D - Cocktails / Mocktails @ £9.10 + vat

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

Reception E - Non-Alcoholic Package @ £4.50 + 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 @ £6.50 + 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

£12.00 + vat (including a vegetarian option),






6 options based on 4 canapés per person

£16.00 + vat (including a vegetarian option)






7 options based on 5 canapés per person

£20.00 + vat (including a vegetarian option)






From the sea

- Prawn cocktail cucumber cup 40 kcal 
- Smoked haddock beignets, mustard mayonnaise 240 kcal 
- Crispy fried squid arancini, smoked chilli jam 61 kcal 
- Mackerel pâté, horseradish cream 159 kcal 
- Salmon tartar, lemon creme fraiche 64 kcal 






From the farm

- Chargrilled beef yakitori 44 kcal 
- Glazed chicken & lemongrass meatballs, peanut dressing 70 kcal 
- Crispy pork belly, burnt apple puree 126 kcal 
- Croque monsieur, honey roast ham and Keen's cheddar 164 kcal 
- Chorizo & potato croquette, saffron mayonnaise 126 kcal 

From the field (v)

- Mushroom arancini, rosemary mayonnaise (v) 422 kcal 
- Crispy cones, cheese mousse, balsamic onions (v) 168 kcal 
- Stuffed cherry tomato, red pepper mousse, toasted hazelnut (v) 70 kcal 
- Broccoli lollypops, wasabi mayonnaise (v) 109 kcal 
- Compressed watermelon, whipped goat's cheese, sage crisp (v) 85 kcal 

Sweet tooth desserts

- Banoffee brownie (v) 85 kcal 
- Lemon meringue pie (v) 561 kcal 
- Biscoff cheesecake (v) 77 kcal 
- Orange curd tart (v) 563 kcal 
- Mini ice cream cones (v) 80 kcal 


















SPRING/ SUMMER MENU










April – September

From £37.75 per person + vat






















Starter

- Beetroot cured salmon, heritage beetroot salad, rosemary mayonnaise (£2.50 Supplement) 346 kcal   
- Compressed watermelon, whipped goat's cheese, smoked duck, pea cress salad (£1.50 Supplement) 424 kcal   
- Pressed chicken & truffle terrine, caesar salad 220 kcal  
- Smoked haddock fish cake, leek fondue, poached egg, hollandaise sauce 364 kcal  
- Herdwick lamb croquette, corn purée, fresh mint, smoked almond pesto 418 kcal   
- Cherry tomato confit, crispy puff pastry, parmesan custard, basil pesto, olive crumb (£1.00 Supplement) 370 kcal   
- Summer vegetable tart, butternut squash, broad beans, peas, white balsamic jelly, truffle dressing (£2.00 Supplement) 406 kcal   
- Roast onion panacotta, crispy shallots, chive dressing 267 kcal   






















Main Course

- Roast Cornfed Chicken, Smoked Onion Soubise, Confit Carrot, Crispy Chicken Skin, Truffle Sauce 871 kcal   
- Pave of beef sirloin, caramelised carrot purée, twice cooked sarladaise potatoes, spring greens, ox cheek arancini (£2.00 Supplement) 977 kcal   
- Pork tenderloin saltimbocca, caramelised shallots, carrot purée, potato & almond croquette, marsala jus 627 kcal   



- Herdwick lamb rump, lamb boulangère, minted pea purée, lamb gravy (£1.50 Supplement) 635 kcal   
- Five spiced mallard duck, confit leg spring roll, pineapple relish, pak choi, oyster sauce (£2.50 Supplement) 250 kcal   
- Seared halibut, pickled mussels, cucumber, dill yoghurt, spinach, rosti potato (£4.00 Supplement) 365 kcal   
- 12 Hour cooked beef feather blade, ox cheek hash, king oyster mushroom, smoked bacon, pearl onions, red wine sauce 871 kcal   
- Curried cauliflower steak, crispy vegetable tempura, bombay potatoes 216 kcal   
- Forest mushroom, spinach pithivier, carrot purée, tender stem broccoli 631 kcal   
- Charred grilled aubergine, dukkha spiced courgette, roast tomato, petite ratatouille, walnut pesto, basil oil 346 kcal   

Dessert

- Chocolate tart, passionfruit chiboust, toasted meringue, lime syrup 338 kcal   
- Strawberry shortbread, white chocolate ganache, diplomat cream, pistachio crumb 515 kcal   
- Butterscotch mousse, caramelised banana, banana loaf, toffee popcorn 718 kcal   
- Roast peach, sweet mascarpone, hazelnut praline 507 kcal   
- Raspberry parfait, lemon curd, almond biscuit, cookie crumble 461 kcal   
- Caramac chocolate torte, earl grey fudge, cinder toffee crunch 596 kcal   
- Custard mousse, cookie crumble, poached rhubarb compote 718 kcal   







AUTUMN / WINTER MENU





October – March







From £37.75 per person + vat

Starter







- Cured salmon, sweet chilli yuzu, scorched cucumber, coconut yogurt, toasted sesame seed (£2.40 supplement) 180 kcal 
- Caramelised onion tarte tatin, feta crumble, rosemary and garlic mayonnaise 790 kcal 
- Provencal vegetable terrine, aged balsamic dressing, black olive crumb, basil crisp 406 kcal 
- Forest mushroom parfait, pickled artichoke, sourdough, mushroom ketchup 295 kcal 
- Smoked chicken and ham hock terrine, piccalilli, parsnip crisps, confit tomato 188 kcal 
- Broccoli and stilton tart, beetroot confit, caper berries, aromatic herbs (£2.40 Supplement) 677 kcal 

Main course

- Roasted cod loin, pak choi, burnt leek, japanese curry sauce, puffed rice (£4.00 Supplement) 549 kcal 
- 12 Hour cooked beef feather blade, ox cheek hash, king oyster mushroom, smoked bacon, pearl onions, red wine sauce 871 kcal 

- Herdwick lamb rump, potato, and lamb boulangère, minted pea puree (£1.50 Supplement) 635 kcal 
- Roasted yorkshire beef, black pudding, parsnip gnocchi, cavel nero, oxtail gravy. (£2.00 Supplement) 750 kcal 
- Free range chicken, lyonnaise potato, caramelised garlic, carrot fondant, porcini cream 871 kcal 
- Pork tenderloin, slow cooked pigs' cheek croquette, seared cabbage hearts, stroganoff sauce, apple puree 957 kcal 
- Tomato risotto, dukkha spiced courgette, roasted shallots, pesto dressing 544 kcal 
- Honey roasted aubergine, sweet potato cake, romesco sauce, toasted hazelnut 569 kcal 

Dessert

- Apple and maple syrup cheesecake, green apple puree, caramelised pecans 484 kcal 
- Clementine mousse, peanut brittle, chocolate tuille, orange blossom syrup 558 kcal 
- Blackberry yogurt parfait, milk jelly, sesame wafer 264 kcal 
- Hibiscus and passion fruit cremeux, buttermilk custard, chocolate soil, honeyed almonds 500 kcal 
- Hazelnut and brown butter tart, poached pear, sweet mascarpone 673 kcal 
- Chocolate and mint marquise, cherry compote, chocolate wafer 489 kcal 

YORKSHIRE

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

£85.00 + 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 fraîche, 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

£33.50 per person + vat







Starter

- Ham hock terrine, piccalilli, pork popcorn 188 kcal  
- Roast onion panacotta, crispy shallots, chive dressing 267 kcal  
- Provencal vegetable terrine, aged balsamic dressing, black olive crumb, basil crisp 406 kcal  


Main Course

- Roast Cornfed Chicken, Smoked Onion Soubise, Confit Carrot, Crispy Chicken Skin, Truffle Sauce 871 kcal  
- 12 Hour cooked beef feather blade, ox cheek hash, king oyster mushroom, smoked bacon, pearl onions, red wine sauce 871 kcal  
- Barley risotto, salt baked celeriac, caramelised shallots, asparagus, pea puree 362 kcal  

Dessert

- Chocolate tart, passionfruit chiboust, toasted meringue, lime syrup 338 kcal  
- Raspberry parfait, lemon curd, almond biscuit, cookie crumble 461 kcal  
- Caramac chocolate torte, earl grey fudge, cinder toffee crunch 596 kcal  

Add tea and coffee 35 kcal   for **£2.60 per person**

Add tea, coffee and petit fours 125 kcal   **£3.85 per person**



PRE-ORDERED DRINKS PACKAGES

PRETTY IN PINK @ £166.66 + vat

3 x Bottles La Lande Rosé
2 x Bottles Prosecco Rosé

SPARKLES @ £216.66 + vat

2 x Bottles Prosecco
2 x Bottles Prosecco Rosé
1 x Bottle Taittinger Brut Reserve

BEER ESSENTIALS @ £120.83 + vat

10 x Staropramen
10 x Corona
10 x Pravha

SOMETHING FOR EVERYONE @ £200.00 + 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

WINE CARE PACKAGE @ £145.83 + vat

2 x Bottles White Wine (Care Blanco)
2 x Bottles Red Wine (Care Tinto)
2 x Bottles Rosé (Care Rosé)

NEED A BIGGER TABLE! @ £241.66 + 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 @ £345.83 + vat

2 x Bottles Frost Pocket
Sauvignon Blanc
2 x Bottles Chateau des Gravieres
2 x Bottles Cotes de Provence
2 x Bottles Prosecco
2 x Bottles Rosé Prosecco
1 x Bottle Taittinger Burt Reserve

LET'S MIX IT UP @ £104.16 + vat

5 x Rekorderling Strawberry & Lime
5 x Rekorderling Wild Berries
15 x Bottles of Staropramen

NON-ALCOHOLIC @ £104.16 + vat

5 x Bottles Elderflower Presse
5 x Bottles Appletiser
5 x 0.0% Staropramen
5 x 0.0% Rekorderlig
2 x 0.0% Prosecco

WHITE WINES

PRICES

- 1. Trebbiano Rubicone, Rometta Sospiro, Emilia Romagna – Italy 11% - £20.83 + vat**
 - The Trebbiano grape gives a good balance between scent & taste.
 - A Simple and light easy wine to drink
- 2. Lanya Sauvignon Blanc – Chile – 13% - £22.91 + 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
- 3. Blanco Sobre Lias care – Spain – 13% - £25.00 + vat**
 - A crisp, dry and refreshing Spanish white with plenty of character from the northeastern province of Aragon
- 4. Pinot Grigio, Via Nova – Italy – 11.5% - £27.83 + vat**
 - Lemony on the nose with a delicious balance in the mouth. Dry white with a gorgeous lingering finish
- 5. Chardonnay, Tooma – Australia – 13% - £29.16 + 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
- 6. 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
- 7. Frost Pocket Sauvignon Blanc – New Zealand – 13% - £40.83 + vat**
 - New Zealand Sauvignon Blanc, green and fresh with lime and gooseberry, gentled by flavours of tropical fruit.

RED WINES



PRICES

- 1. Sangiovese Rubicone, Rometta, Emilia Romagna – Italy 12% - £20.83 + vat**
- A simple easy drinking wine with aroma of blackberries with notes of spice to the palate with a velvety dry finish.
- 2. Merlot, Lanya – Chile 13% - £22.91 + vat**
- Filled with currant, ripe plum, cherry, vanilla and blackberry flavours, complemented by sweet ripe tannins.
- 3. Tinto Sobre Lias care - Spain 13% - £25.00 + vat**
- A full and fruity, but still silky smooth Spanish red from the northeastern province of Aragon.
- 4. Skaapveld Syrah, MAN Family Wines – South Africa 13% - £29.16 + 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% - £33.33 + vat**
- Black cherries and raspberry aromas. The palate is medium bodied with sappy red berry fruit and a silky long finish.
- 6. Don David Malbec, El Esteco – Argentina 13% - £37.50 + vat**
- A medium full-bodied wine with notes of cooked plums, prunes and violets.
- 7. Chateau Des Gravières - France 13% - £40.83 + vat**
- Well balanced, Château des Gravières hints at a certain aromati complexity, and blends notes of ripe red fruit with those of oak wood.

ROSÉ WINES

PRICES

1. **La Lande Cinsault Rose – France 12.5% - £20.83 + vat**
- With an attractive pale pink colour, this is a light, dry unlocked and refreshing rose from the Languedoc region.
2. **Tinto Sobre Lias Care – Spain 13.0% - £25.00 + vat**
- The nose is fresh and elegant with intense fruit aromas such as green apple, pineapple and citrus.
3. **Cotes De Provence Rose – France 13.0% - £40.83 + vat**
- It has fresh notes of apple, pink grapefruit, peach and cream and a long, smooth finish. Perfect with smoked salmon.

CHAMPAGNE & SPARKLING

PRICES

1. **NV Eins Zwei 0.0% Sparkling - Germany 0.0% - £30.00 + vat**
- This delicious alcohol-free fizz is made from the Riesling grape by the wonderful Rheingau producer Leitz who is renowned as one of Germany's top producers.
2. **Prosecco, Stelle D'Italia – Italy 11.5% - £33.33 + vat**
- A lively, crisp, sparkling wine with a delicate lemon character and an aromatic, dry, refreshing finish
3. **Prosecco, Stelle D'Italia Rose – Italy 11.5% - £37.50 + 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.
4. **Sparkling Wine, Bolney North – United Kingdom - 13% - £58.33 + 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. **Taittinger Brut Reserve - France 12.5% - £83.33 + vat**
- Renowned for its golden colour with a consistent and fine lingering mousse. The nose is light and delicate with hints of peach and brioche. On the palate it has considerable depth, yet is quite light in style with a subtle elegance and a long fresh finish. A great non-vintage brut.
6. **Taittinger Prelude Grand Crus - France 12.5% - £166.66 + vat**
- Flavours are dominated by intense fresh citrus fruit which then give way to a much fuller, well-bodied and mellow taste with flavours reminiscent of white peaches in syrup. The finish is long, rich and extremely expressive.

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
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.

