

8 Bishopsgate

MEETINGS AND EVENTS CATERING MENU

MANAGED BY RHC

ELEVATE YOUR EVENT

8 Bishopsgate collaborates with London's prestigious Rhubarb Hospitality Collection for carefully curated amenities. Our skilled culinary team crafts daily fresh, seasonal menus delivered to your location.

Our responsive events team is available daily to handle inquiries, coordinate menus, and oversee orders. We take pride in our flexibility, so feel free to contact us for menu adjustments or unique requests, and we'll gladly assist you.

PACKAGES

MORNING

26.59 per person

To include:

Selection of mini danishes, yoghurts & fruit pots
Freshly brewed tea & coffee
Still & sparkling water

MORNING - PREMIUM

32.99 per person

To include:

Breakfast bap, selection of mini danishes, yoghurts & fruit pots
Freshly brewed tea & coffee
Still & sparkling water
Individual juice bottles

AFTERNOON

20.90 per person

To include:

Selection of muffins & cookies
Freshly brewed tea & coffee
Still & sparkling water
Soft drinks

AFTERNOON - CREAM TEA

32..99 per person

To include:

Scone with jam & cream
Carrot cake, eclair & macaroon
Freshly brewed tea & coffee

LUNCH

TO BE ADDED TO ANY MORNING OR AFTERNOON PACKAGE

38.50 per person

To include:

Finger buffet lunch

Chef's selection of sandwiches, salads, quiches & fresh fruit

Freshly brewed tea & coffee

Soft drinks

FULL DAY

84.70 per person - (Upgrade to premium breakfast £5.00 per person)

To include:

SERVED IN THE MORNING

Selection of mini danishes, yoghurts & fruit pots
Freshly brewed tea & coffee
Still & sparkling water

SERVED AT LUNCH

Finger buffet lunch

Chef's selection of sandwiches, salads, quiches & fresh fruit

Freshly brewed tea & coffee

Soft drinks

SERVED IN THE AFTERNOON

Selection of muffins & cookies
Freshly brewed tea & coffee
Still & sparkling water
Soft drinks

Veggie  Vegan  Gluten free  Halal 



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BREAKFAST


BAKED GOODS

Croissant 	3.30
Vegan croissant 	3.30
Pain au chocolat 	3.30
Selection of mini danishes (2 per portion) 	4.40
Muffin	4.40
Blueberry Linseed & banana  	


FRESH FRUIT

Individual fruit pot 	5.50
16 piece whole fruit bowl 	22.00
25 piece whole fruit bowl 	27.50

POTS

Coconut and almond overnight oats  	4.40
Granola yoghurt pot, seasonal berry compote  	4.40

BAPS & BAGELS

Smoked bacon bap	5.50
Oak smoked salmon bagel	5.50
Redefined meat and button mushroom bap 	5.50

HOT DRINKS

Modern standard columbia filter coffee and selection of field work teas	4.40 per person
<i>*Alternative milks available upon request - minimum order of 5</i>	

COLD DRINKS

Still or sparkling mineral water (750ml)	4.95
Orange juice (750ml)	8.80
Apple juice (750ml)	8.80
Folkington juice (250ml)	4.40
<i>Orange Apple Mango Berry</i>	

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LUNCH

MINI ROLLS, WRAPS & SANDWICHES



Selected mini rolls, wraps and sandwiches will be served on the same platter unless specifically requested otherwise.

We suggest 2 per person.  Gluten free bread available on request (£1 supplement per roll)

MEAT & FISH

Ham & cheddar on multigrain	5.50
Classic BLT on ciabatta	5.50
Coronation chicken on brioche bun	5.50
Salt beef, mustard, gherkin, spinach on brioche bun	5.50
Tuna mayo on white	5.50

VEGETARIAN & VEGAN

Tomato, mozzarella on seeded roll 	5.50
Egg mayo mini roll 	5.50
Hummus, spinach and grilled peppers wrap 	5.50

QUICHES

Caramelised onion & cheddar cheese	6.60
Cashel blue	

SALADS

**all salads serve four people*

Superfood salad (quinoa, green beans, kale, red peppers & sweet potato) 	26.40
Chicken caesar, smoked bacon & crutons	26.40
Seasonal mixed leaves 	19.80

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MID MORNING & AFTERNOON BITES

SWEET & SAVOURY

Popcorn (salted or sweet)	3.85
Seeded protein ball	3.85
Crisps (mix flavours)	2.42
Buttermilk scone with jam and clotted cream	5.50
Vegan orange chocolate cookie 	3.85
Citrus shortbread	3.85
Dried Fruits Selection	4.40
Mixed biscuit selection (10 biscuits)	11.00

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SHARING BOARDS

Platter Serves 4 people

THE GARDEN SELECTION VE 44.00

Whipped beetroot hummus
Smoked aubergines
Charred mixed peppers
Marinated artichokes & courgettes
Raddishes
Heritage carrots
Focaccia

THE CHEESE SELECTION 44.00

Cashel blue
Tunworth cheese
Goats curd
Walnuts
Membrillo
Fig chutney
Artisan cheese biscuits

THE CHARCUTERIE SELECTION 44.00

Bresaola
Prosciutto
Milano salami
Nocellara olives
Caper berries
Cold pressed olive oil
Fattoria balsamic
Selection of artisan bread

Veggie V Vegan VE Gluten free GF Halal Halal

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DRINKS

HOT DRINKS

Modern standard filter coffee and selection of teas

Decaffeinated coffee with alternative milks available upon request - minimum order of 5

4.40 per person

COLD DRINKS

Still or sparkling mineral water (750ml)	4.95
Orange juice (500ml)	8.80
Apple juice (500ml)	8.80
Folkington Juice <i>Orange / Apple / Mango / Berry</i>	4.40
Coke, Diet coke, Coke zero	3.63
San Pelegrino Aranciata	3.63
San Pelegrino Limonata	3.63

WINE

CHAMPAGNE AND SPARKLING

Moët & Chandon Imperial Brut	66.00
Moët & Chandon Imperial Brut Rose	82.50
NV Prosecco Spumante Brut, La Cavea, Veneto, Italy	38.50
2021 Prosecco Rosé, Ca' di Alte, Veneto, Italy	49.50

WHITE WINES

2021 Grenache Blanc IGP Pays d'Oc, Monrouby, Languedoc, France	27.50
2022 Casablanca Sauvignon Blanc, Montes Classic Series, Valle Central, Chile	31.90
2022 Pinot Grigio delle Venezie, Corte Giara, Veneto, Italy	36.30
2022 Picpoul de Pinet, Baron de Badassiere, Languedoc, France	41.80
2022 Gavi di Gavi, Terre antiche, Piemonte, Italy	50.60

ROSE WINES

2022 'R' Rosato, Alpha Zeta, Veneto, Italy	31.90
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RED WINES

2021 Vinho Regional Lisboa Tinto, Evaristo, Portugal	27.50
2019 Rioja Crianza, El Coto, Spain	36.30
2022 Aconcagua Costa Pinot Noir, Montes Limited selection, Chile	41.80
2022 Beaujolais-Villages, Dominique, Morel, France	46.20
2020 Mendoza Malbec, Kaiken Ultra, Argentina	50.60

BEER & CIDER

Estrella	330ml	5.23
Heineken Zero	330ml	4.35
Bevertown Neck Oil IPA	330ml	7.15
Aspall suffolk cider	330ml	5.50
Leffe Blonde	330ml	6.05

OO BISHOPS GATE

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CANAPÉS

WARM

Smoked haddock kesgeree arancini
Egg yolk purée, garlic chives

Coffee - braised beef cheek croquette
Avocado, watercress

RFC fried chicken
Black garlic, rosemary salt

Wild mushroom tart
Enoki, truffle oil, sea salt V

Welsh rarebit souffle tartlet
Red onion marmalade, crispy sage V

Chicken saltimbocca
Potato spaghetti

Gloucester old spot pork belly
Pork jus, apple sauce, crispy sage, pancetta

Ras el hanout lamb
Sesame pastry, red pepper jam

Potato doughnut
Cured duck, spiced orange purée, sorrel

COLD

Chicken Caesar
Romaine lettuce, Parmesan sablé

Whipped goat's cheese
Puffed wonton, tomato relish, truffle pearls V

Smoked scottish salmon
Dashi pie tee tartlet, wasabi tabiko, yoghurt, foraged flower

Asian vegetable rise paper roll
Soy, chilli, wasabi dip VE

Ayrshire beef tartare
Aged Parmesan, potato tuile, garlic chives

Blue corn taco
Miso-foraged mushrooms, avocado, pickled mooli, sesame seeds VE

Truffled goats cheese
Tomato jam, crisp Parmesan cup V

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CANAPÉS

SWEET

Lemon & yuzu meringue tartlets 

Salted caramel chocolate rolo tartlets 

Caramelised apple & vanilla tartlet 

Coffee, chocolate, vanilla choux a la creme 

Strawberries & cream cups 

Warm honey & lemon madeleines 

After eight aero 

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BOWLS

WARM

Keen's cheddar soufflé

Courgette & basil velouté, red pepper piperade, semi-dried cherry tomatoes 

Breast of cornish hen

Carrot purée, Wye Valley asparagus, garlic & mustard emulsion, roast chicken jus

Pavé of cornish hake

Crushed English peas, batter rocks, Jersey Royal potatoes, tartare beurre blanc

Launceston lamb rump

Basil purée, parmentier potatoes, semi-dried tomatoes, grilled courgette salad

Smoked ketchup-glazed ayrshire rump of beef

Heritage carrot, watercress purée, pickled pearl onions, crispy shallot crumb

Treacle onklet of beef

Red pepper romesco sauce, Jersey Royal potatoes, pickled shallots, heritage radish, wild rocket salad

Wye valley asparagus barley 'risotto'

Grilled baby courgettes, semi-dried tomatoes, cottage cheese, pea tendrils 

Truffle mac & cheese

Wild rocket pesto, semi-dried tomatoes, Parmesan pangrattato 

COLD

Wye valley asparagus

Smoked duck egg yolk, garlic & chive emulsion, foraged mushrooms, brioche toast, crispy shallots 

Torched tuna loin

Compressed watermelon, oyster mayonnaise, pickled mooli, wasabi, avocado

Cured cornish sea bream

Compressed mooli, shiso dressing, tapioca pearls, red chilli, kaffir lime

Heirloom tomatoes

Compressed Summer peach, barrel-aged feta, black garlic tuile, lovage, & pistachio pesto 

Compressed kohlrabi

Avocado aioli, lemon purée, garden apple, pea & coriander guacamole 

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THREE COURSE

SEATED LUNCH OR DINNER FROM £89.10PP

FIRST COURSE

English pea & puff pastry tart

Lemon gel, Gouda cheese custard, Wiltshire truffle, woodland sorrel 

Heirloom tomatoes

Compressed Summer peach, barrel-aged feta, black garlic tuile, lovage & pistachio pesto 

Cured cornish sea bream

Compressed mooli, shiso and scallop dressing, tapioca pearls, red chilli, kaffir lime

Ras el hanout spiced launceston lamb belly

Podded broad beans, red onion marmalade, datterini tomatoes, hung yoghurt, heritage radishes

Ayrshire rump of beef carpaccio

Sweet & sour onions, whipped Parmesan, sourdough croutons, Wiltshire Summer truffle, wild rocket salad

Cured san daniele prosciutto

Compressed cantaloupe melon, Seiràs ricotta, aged balsamic glaze, wild rocket

Pressed chicken terrine

Tomato ketchup, green tomato vierge, crispy hot wing, pickled garden vegetables

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THREE COURSE

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MAIN COURSE

Breast of cornish hen

Carrot purée, Wye Valley asparagus, pickled mustard seeds, garlic & mustard emulsion, roasted chicken jus

Gilt head sea bream

Baby courgette, green olive tapenade, courgette & basil purée, crispy squid, lemon emulsion

Creedy carver duck

Apricot 'tatin', salt-baked crapaudine beetroot, potato fondant, candied pecan

Ratatouille tatin

Red pepper purée, grilled courgettes, heritage tomatoes, basil pesto, vegan feta VE

Miso-glazed aubergine

Salt-baked crapaudine beetroot, apricot, potato fondant, candied pecan VE

Supplement for the following choices

Cornish roasted salmon

Snow peas, broad bean pesto, hazelnut emulsion, crab croquette, samphire

Launceston lamb rump

Lamb shank bonbon, basil purée, pommes anna, semi-dried tomatoes, grilled courgette salad

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THREE COURSE

SEATED LUNCH OR DINNER FROM £89.10PP

DESSERTS

Le Fraisier

Brown butter Genoise sponge & roasted almond feuillitine, confit strawberry compôte, Tahitian vanilla and lime bavaois, strawberry sorbet 


Cherry & chocolate pavlova

Kirsch & white chocolate whipping ganache, sour cherry compôte, bitter chocolate, crisp meringue 

Citrus meringue tartlet

Lemon & yuzu curd, citrus confit, pink grapefruit, toasted sesame sponge, lemon sorbet 

Cocoa foresterio

White chocolate mousse, bitter chocolate brownie, passion fruit confit, milk chocolate crème, cocoa nib ice cream 

Champagne & red fruit coupe

Summer fruit compôte, champagne-soaked vanilla sponge, strawberry ripple ice cream, lime jelly, white chocolate Chantilly, red berry coulis 

Big choux to fill

Gianduja chocolate Chantilly, mango & passion fruit compôte, toasted Piedmont hazelnut ice cream 

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GET IN TOUCH

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