8 Bishopsgate

MEETINGS AND EVENTS CATERING MENU

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

26.39 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 & saprkling water Soft drinks

BREAKFAST

BAKED GOODS	
Croissant	3.30
Vegan croissant VE	3.30
Pain au chocolat (v)	3.30
Selection of mini danishes (2 per portion)	4.40
Muffin Blueberry Linseed & banana GF VE	4.40
Blueberry Linseed & banana	
FRESH FRUIT	
Individual fruit pot 15	5.50
16 piece whole fruit bowl VE	22.00
25 piece whole fruit bowl	27.50
25 piece whole it the bown	21.50
POTS	
Coconut and almond overnight oats VE GF	4.40
Granola yoghurt pot, seasonal berry compote V GF	4.40
Oranola yoghare pot, seasonal berry compote a	1.10
BAPS & BAGELS	
Smoked bacon bap	5.50
Oak smoked salmon bagel	5.50
Redefined meat and button mushroom bap VE	5.50
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HOT DRINKS	
Modern standard columbia filter coffee and selection of field work teas	4.40 per person
*Alternative milks available upon request - minimum order of 5	
COLD DRINKS	
	4.95
Still or sparkling mineral water (750ml) Orange juice (750ml)	4.95 8.80
Apple juice (750ml)	8.80
Folkington juice (250ml)	4.40
Orange Apple Mango Berry	









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. ^{GF} 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 V	5.50
Hummus, spinach and grilled peppers wrap 😉	5.50

QUICHES

Caramalised onion & cheddar cheese 6.60 Cashel blue

SALADS

*all salads serve four people

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









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







SHARING BOARDS

Platter Serves 4 people

THE GARDEN SELECTION ® 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







DRINKS

LIGT DRIVING

Modern standard filter coffee and selection of teas	4.40 per person
Decaffeinated coffee with alternative milks available upon request - minimum order of 5	
COLD DRINKS	
Still or sparkling mineral water (750ml)	4.95
Orange juice (500ml)	8.80
Apple juice (500ml)	8.80
Folkington Juice Orange Apple Mango Berry	4.40
Coke, Diet coke, Coke zero	3.63
San Pelegrino Aranciata	3.63
San Pelegrino Limonata	3.63
NAME OF THE PARTY	
WINE	
CHAMPAGNE AND SPARKLING	44.00
Moet & Chandon Imperial Brut	66.00
Moet & 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	~ 4.00
2022 `R` Rosato, Alpha Zeta, Veneto, Italy	31.90
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

Veggie V Vegan Gluten free Halal

CANAPÉS

WARM

Smoked haddock kesgeree arancini

Coffee - braised beef cheek croquette

RFC fried chicken

Wild mushroom tart

Enoki, truffle oil, sea salt



Red onion marmalade, crispy sage

Chicken saltimbocca

Gloucester old spot pork belly

Ras el hanout lamb

Potato doughnut

COLD

Chicken Caesar

Romaine lettuce. Parmesan sablé

Whipped goat's cheese

Puffed wonton, tomato relish, truffle pearls

Smoked scottish salmon

Dashi pie tee tartlet, wasabi tabiko, voghurt, foraged flower

Asian vegetable rise paper roll

Soy, chilli, wasabi dip

Ayrshire beef tartare

Aged Parmesan, potato tuile, garlic chives

Blue corn taco

Miso-foraged mushrooms, avocado, pickled mooli, sesame seeds V

Truffled goats cheese

Tomato jam, crisp Parmesan cup













CANAPÉS

SWEET

Lemon & yuzu meringue tartlets

V

Caramelised apple & vanilla tartlet

V

Coffee, chocolate, vanilla choux a la creme

V

Strawberries & cream cups •

Warm honey & lemon madeleines

After eight aero 🔻



BOWLS

WARM

Keen's cheddar soufflé

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



Breast of cornish hen

Pavé of cornish hake

Launceston lamb rump

Smoked ketchup-glazed ayrshire rump of beef

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

Treacle onglet of beef

Wye valley asparagus barley 'risotto'

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

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 V

Torched tuna loin

Compressed watermelon, ovster 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 v

Compressed kohlrabi

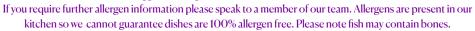
Avocado aioli, lemon purée, garden apple, pea & coriander guacamole VE













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

Output

Description:

Heirloom tomatoes

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

Output

Description:

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, Seiràss ricotta, aged balsamic glaze, wild rocket

Pressed chicken terrine

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



THREE COURSE

SEATED LUNCH OR DINNER FROM £89.10PP

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

Ratatouille tatin

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

Miso-glazed aubergine

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

Supplement for the following choices

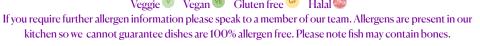
Cornish roasted salmon

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







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 bavarois, 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 forestero

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

Output

Description:





GET IN TOUCH

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