

ROYAL LEAMINGTON
SPA

ROYAL PUMP
ROOMS AND
JEPHSON'S

LIFE
CELEBRATION
PACKAGES

We understand that this is an extremely difficult time for you, so to take the stress out any organisation, we have created several catering packages it make it easier.

Centrally located in the heart of Leamington Spa, with ample local parking available and facilities to cater for numbers as little as 30 up to 220, both The Royal Pump Rooms and Jephson's are perfect locations.

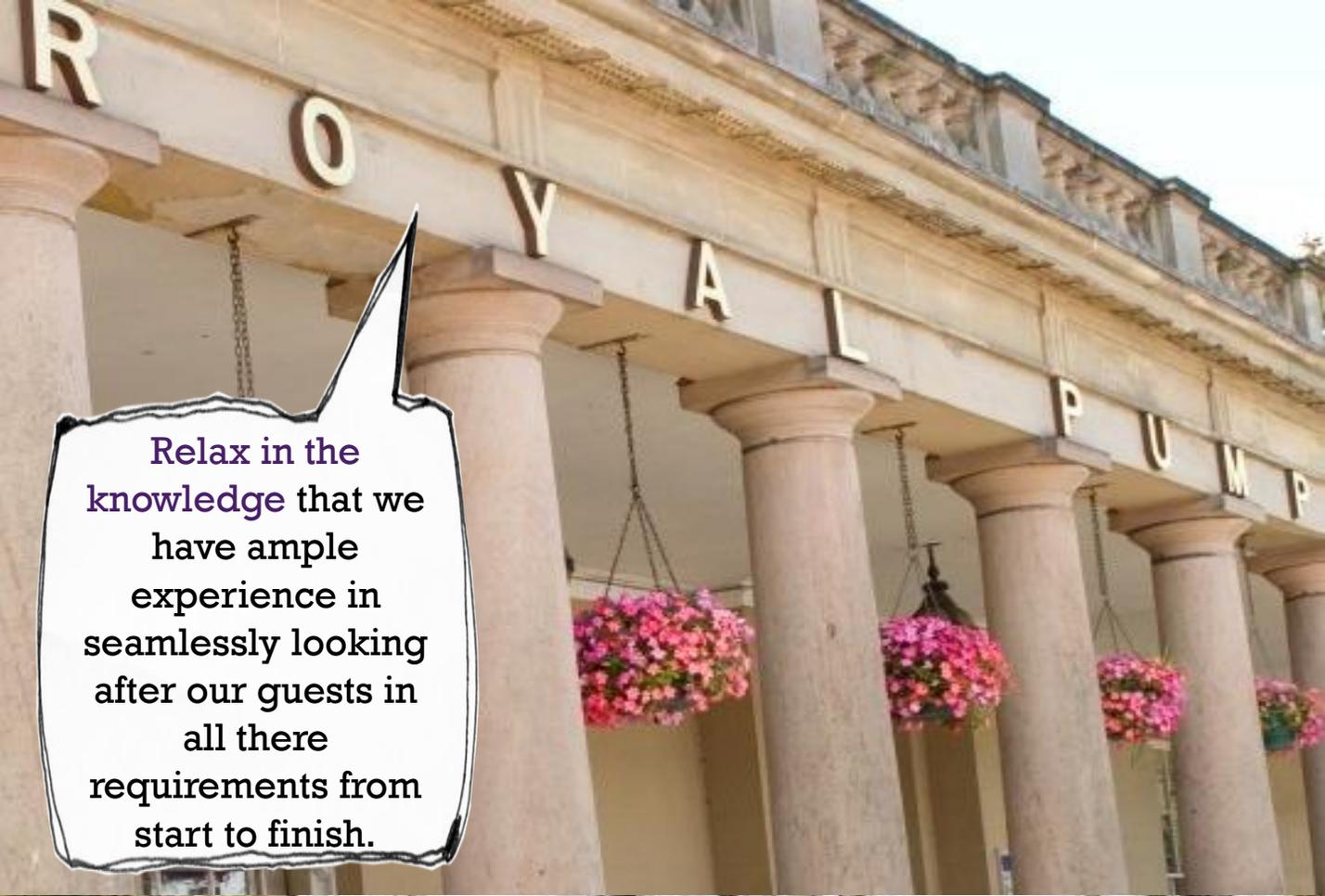
If you would like to discuss your requirements in detail or would like a bespoke quotation, please don't hesitate to contact Hannah at The Royal Pump Rooms, who would be more than happy to show you around the venue, or offer you a detailed proposal.

We have put together several packages as a guide to what we are able to offer, however we do understand that it is very important the option to tailor your catering needs, so we are more than happy to discuss this should you so wish.



Hannah Gill

HANNAH GILL
BUSINESS
DEVELOPMENT
EXECUTIVE
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Relax in the knowledge that we have ample experience in seamlessly looking after our guests in all there requirements from start to finish.



We are a beautiful, tranquil and unique space; surrounded by Jephson's Gardens, located on the river and adjacent to the temperate house

A close-up photograph of fresh green herbs, likely thyme, with a white speech bubble overlay containing text. The herbs are vibrant green and appear to be growing on a wooden surface. The background is softly blurred, emphasizing the texture and color of the leaves.

**We love preparing
our menus; from the
very best local and
sustainable suppliers
our ingredients are
prepared with love**

AFTERNOON TEA

The good ol' cream tea | £10.00

Fruit or plain scone with strawberry jam and clotted cream

The legend of afternoon tea | £15.50

A selection of finger sandwiches, fruit or plain scone with strawberry jam and clotted cream

a selection of afternoon fancies, cakes and treats

The best of afternoon tea canapés | £14.50

A lighter version of this popular afternoon tea classic in miniature (4 items)

British favourites from the tea table | £7.30

Fondant fancies, Battenberg, mini jam tarts, Eccles cakes, fruit loaf, cherry bakewell slices and Victoria sponge

All of the above options include unlimited servings of tea or coffee for your guests.

Please note that all prices are plus VAT

Room Hire charges are applicable

For something a little more substantial, try our
light bites on the next page!

LIGHT BITES

Each light bite | £16.25

Choose 5 items

FROM THE SEA

- Poached salmon skewers with watercress crème fraîche
- Thai fish cakes with sweet chilli dip (h)
- Smoked haddock croquettes with tartar sauce (h)
- Tandoori salmon skewers with mint yoghurt (h)
- Prawn and crab cocktail shots
- Smoked salmon, crème fraîche and dill blinis
- Homemade fish fingers with caper berry mayo (h)

FROM THE FARM

- Shredded ham hock on crostini with Pommery mustard and endive
- Cumin roasted lamb skewers, yoghurt, mint and cucumber raita
- Rabbit and chicken rilette, toasted sourdough, piccalilli and pea shoots
- Oxtail bon bons with a parsley and horseradish crust (h)
- Pork, sage and apple sausage rolls (h)
- Individual mini pies - cottage, shepherd's and butter (h/v)
- Mini beef wellington with horseradish crème fraîche (h)
- Mini beef burgers, cheddar cheese and tomato relish (h)

FROM THE FIELD (v)

- Broccoli and blue cheese tartlet
- Mozzarella cheese and tomato crostini (h)
- Mushroom and truffle rice balls (h)
- Falafel with hummus and tahini
- Mature cheddar, leek and potato croquettes (h)
- Vegetable spring rolls, tamari (h)
- Spiced sweet corn chowder shots (h)
- Haloumi chips with chilli jam (h)

WE ARE GOOD AT WHAT WE DO AND WE LOVE IT



2009-
2010

We are very proud to have been awarded **BEST FOOD AND BEVERAGE SUPPLIER** for the last 4 years from the M&IT Awards. An accolade that we treasure as it is voted for by our clients.

CREATING SOMETHING DIFFERENT



2010-
2011

Our Food Director works hard each season to create new menus and food concepts to ensure that our menus are delivering something special; however if you are working on an event brief that needs a bespoke menu to enhance the “event experience” then let us know. We have been work on some amazing projects over the years and look forward to many more.



2011-
2012

A NATION OF FOODIES

We recognise that all of your guests will be foodies; they will look for the best of ingredients to be presented in a different way; from sourcing the finest of local meats to looking at the Great British ‘classics’ and giving them a contemporary twist.



2012-
2013

BEST DESIGN

We have been designing events for our clients for over 35 years; our team keeps abreast of contemporary trends in the events industry; from designing tables using sleek battery operated table lamps, the latest brocades in antique silver or innovative food service counters; we will always have a way to tailor your event to impress your clients.



OUR MENU PACKS

All of our Head Chefs are members of the World Master Chefs Society, in fact our food director is the Vice President ! They have a wealth of knowledge to guide you; they know what suits certain events and certain guests and they are keen to share their knowledge with you. We have designed our menus to give you a helping hand with your overall dining experience.



NOW THAT'S
WHAT WE
CALL
KNOWHOW
2014

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