



Novice Guide

Published: 06/06/2023

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Brief history of the RCoA

The Royal College of Anaesthetists has its foundations in the Faculty of Anaesthetists formed in 1948 within the Royal College of Surgeons of England.

The origins of the Faculty can be traced back, as with all Royal Colleges, to the guilds of craftsmen of the 12th and 13th centuries. The Society of Anaesthetists was founded in London by Dr Frederick Silk. The Society joined the Royal Society of Medicine in 1908 and the Section of Anaesthesia of the Royal Society of Medicine still flourishes today.

It was Sir Ivan Magill who was so instrumental in the innovation of the Diploma in Anaesthetics. As this could not be organized through the Royal Society of Medicine, Sir Ivan Magill, together with colleagues, founded the Association of Anaesthetists of Great Britain and Ireland in 1932. The Diploma in Anaesthetics (DA) began in 1934 and allowed the specialty of anaesthesia to develop. In 1944, the Council of the Royal College of Surgeons of England co-opted the President of the Association of Anaesthetists of Great Britain and Ireland to its meetings and there anaesthesia rested until the end of the 2nd World War and the beginning of the National Health Service in 1948.

The Faculty of Anaesthetists of the Royal College of Surgeons of England was founded in 1948 under the guidance of Dr Archibald Marston, the then President of the Association of Anaesthetists of Great Britain and Ireland. The objective was to improve training of anaesthetists so that anaesthesia would be a specialty recognized in its own right, and in particular to upgrade the DA into a Fellowship. The first Dean of the Faculty of Anaesthetists of the Royal College of Surgeons was Dr Archibald Marston himself. There were 102 Fellows by invitation to senior anaesthetists with consultant status and the Faculty of Anaesthetists quickly introduced the Fellowship examination and began the inspection of hospital posts and their approval for training.

The Faculty was granted increasing autonomy within the Royal College of Surgeons of England but by the 1970s many anaesthetists felt that they should form an independent College as other Faculties had done. In 1988, the Faculty of Anaesthetists became the College of Anaesthetists, a College within a College.

The College moved to its own premises at 48/49 Russell Square in August 1992 and was subsequently granted its Royal Charter and became The Royal College of Anaesthetists. The building was opened by Her Majesty The Queen in July 1993.

The Royal College of Anaesthetists is privileged to have HRH The Princess Royal as its Patron. She is very supportive of all College activities. In 2006 the College moved to Churchill House, 35 Red Lion Square. The building was opened by The Princess Royal on 16 January 2006. Churchill House, together with office accommodation, includes a four floor Institute of Education, made up of a lecture theatre and a number of meeting rooms of varying sizes. The move to Churchill House enables the College to run its examinations together with a large number of its events, courses, meetings and lectures in house.

In 2009, the College purchased 34 Red Lion Square which will be developed to meet the future needs of the College.

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Churchill House
35 Red Lion Square
London WC1R 4SG

020 7092 1500

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



Venue capacity and price list

Venue capacity

The capacities stated below are the maximum we can accommodate in each room, depending on the setup you choose.

To hire our facilities or for a tour of the venue, simply call 020 7092 1510 or email us at venuebookings@rcoa.ac.uk. We look forward to hearing from you.

	Boardroom  (without AV screen)	Boardroom  (with AV screen in use)	Theatre 	Cabaret 	Classroom 
Lecture Theatre	-	-	150	-	-
1st Floor Gallery	40	40	70	60	70
1st Floor Meeting Room	10	8	-	-	-
1st Floor BJA Library	35	35	50	40	45
2nd Floor Gallery	40	40	70	60	70
2nd Floor Meeting Room	10	8	-	-	-

	Boardroom  (without AV screen)	Boardroom  (with AV screen in use)	Theatre 	Cabaret 	Classroom 
2nd Floor Hall	22	22	35	32	30
6th Floor Council Chamber	35	35	-	-	-
6th Floor Meeting Room	20	18	-	-	-
8th Floor Meeting Room (restricted access)	16	14	-	-	-

Please call to discuss your requirements as our rooms can be flexibly arranged.

Price list

[Rates effective July 2023]

Hire rates	Per day 9.00 am–5.00 pm	Per half day (4 hours)
Lecture Theatre	£4,500	£2,250
Gallery 1 and 2	£1,160	£640
Meeting room 1, 2 and 8	£345	£195
BJA Library, Halls and Meeting room 6	£645	£355
Council Chamber	⁴ £2,285	£1,260

We have two additional small meeting rooms for hire. Email us for details (venuebookings@rcoa.ac.uk).

- ▶ Discounts are available for certain organisations. Any discounts are at the discretion of the RCoA.
- ▶ We can provide rooms before 9.00 am and after 5.00 pm. Enquire for details.
- ▶ We may apply additional fees for out of hours hire (evenings, weekends, and bank holidays).

Most of our rooms have integrated AV equipment which is not charged for separately, with the exception of the Galleries and Hall, where additional fees apply.

Wireless high-speed internet is available through our secure network, free of charge throughout the building.

More about the College



Catering

In-house catering options from the Royal College of Anaesthetists



Contact us

Share your opinions and views about the specialty or the College, by getting in touch with us.



About us

We're the professional body responsible for the specialty of anaesthesia throughout the UK, with a combined membership of more than 24,000 Fellows and Members. We remain committed to championing the diverse and critical work of anaesthetists, and the science that underpins our work.



Venue hire

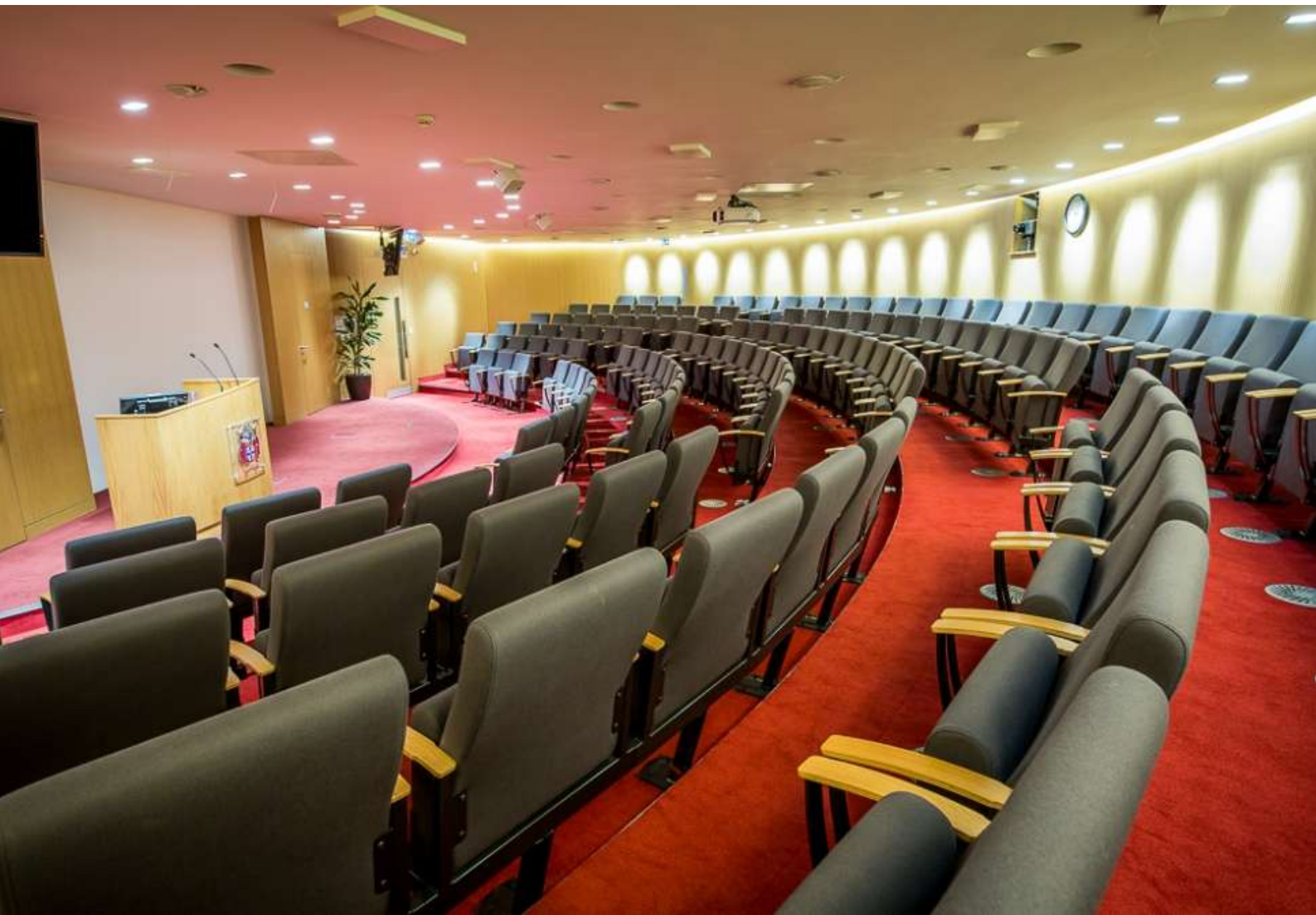
Welcome to Churchill House

Located in Holborn, a vibrant and evolving district at the heart of London, our venue offers a tiered auditorium plus a variety of flexible meeting, workshop and conference spaces, close to the West End and the City.

With our modern, integrated audiovisual technology and dedicated team, Churchill House offers the perfect setting for educational conferences, training courses and examinations as well as dinners and receptions.

Lecture theatre

Our air-conditioned lecture theatre accommodates up to 151 delegates in comfortable tiered seating. This impressive space is equipped with a fully digital audio-visual system, comprising a high definition projector, two side screens, a configurable comfort monitor and a multi-function lectern.



Galleries and Halls

Our four spacious and fully air-conditioned galleries and halls are flexible spaces which can be adapted to suit your needs for every occasion such as conferences, workshops or dinners.



Meeting Rooms

Our fixed-seating meeting rooms all boast natural daylight and have modern integrated computer and AV systems. They are ideal for committee meetings, informal discussion groups or telephone conferencing.



Dining

Our elegant council chamber and modern, flexible galleries offer the perfect setting for drinks receptions and dinners.



Central London room and conference hire

How to reach us

The College is located at the northern side of Red Lion Square.

By tube

Holborn (Central and Piccadilly Lines) tube station is a few minutes walk. Tottenham Court Road (Northern and Central Lines) is a 20-30 minutes walk.

By bus

Holborn is served by routes 8, 25, 38, 55, 59, 91, 68, 168, 188, 242, 243 and 521.

By car

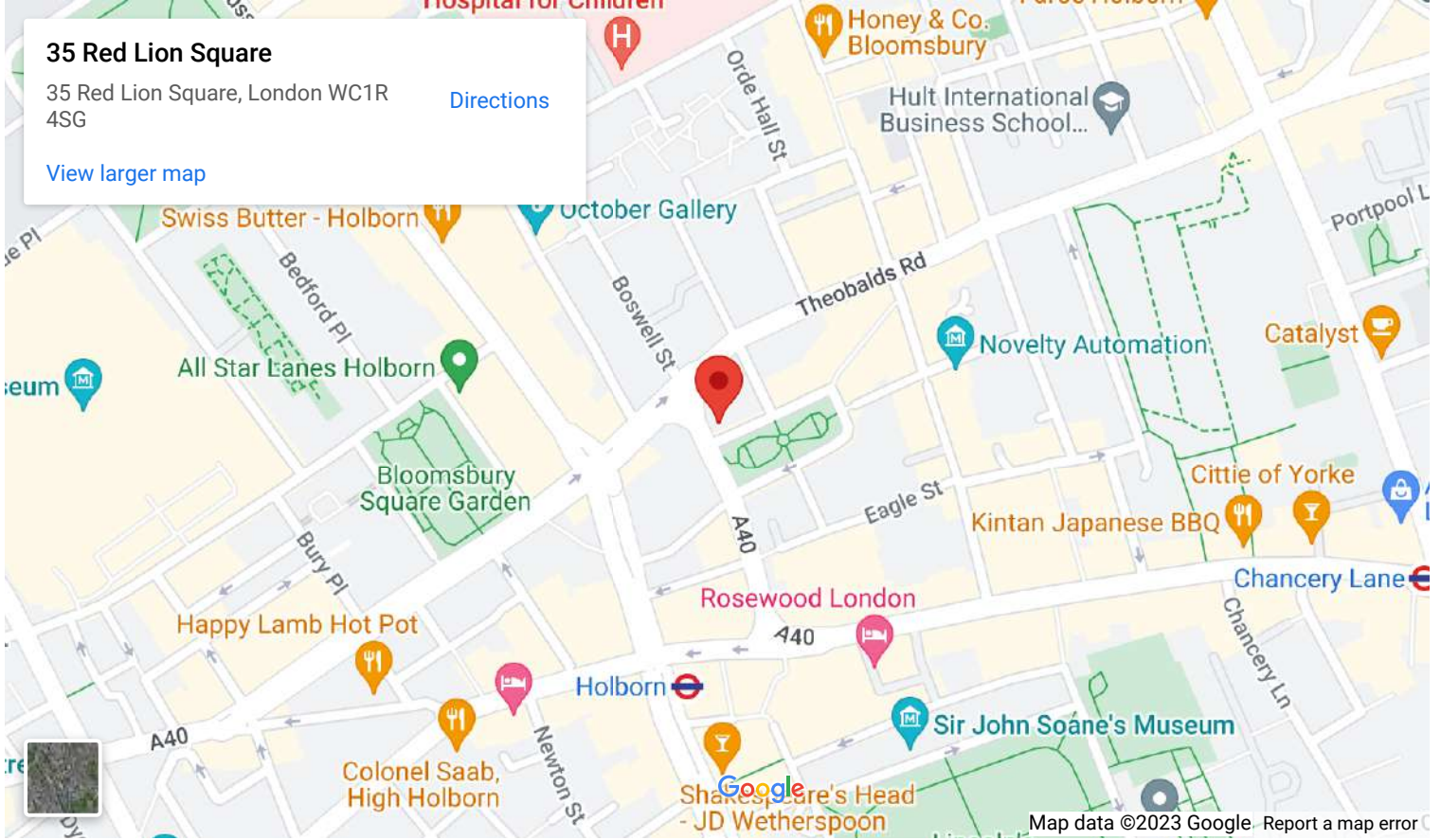
NCP car parks: Bloomsbury Square (Holborn) and Southampton Row (Russell Square).

Main switchboard

020 7092 1500

Main email

info@rcoa.ac.uk



How can we help?

Our professional in-house staff and on-site caterers will provide the best advice in the run up to your event and deliver a seamless and professional service on the day.

[Get a quote](#)

Related Content



Venue capacity & price list

Our staff and on-site caterers will offer the best advice in the run up to your event, working with you to deliver a seamless and professional service on the day.



Catering

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Seasoned.

Royal College of
Anaesthetists (RCoA)



INTRODUCTION

Seasoned has been the on-site catering partner at Royal College of Anaesthetists (RCoA) since 2018 and our team are committed to spreading our social goodness and creating extraordinary smile-inducing food and drink experiences that help foster sustainability.

Being a force for good is at the heart of everything that we do at Churchill House and is why we do the right thing through the decisions we make, by empowering our team, ethically sourcing our products, minimising our packaging, and respecting our planet.

General Manager, Gareth Wilson and his talented team consistently go above and beyond to ensure that our food and beverage experiences are first-class. Every day our mission is to connect with our clients and guests on a personal level and bring everyone together through our smile-inducing food and drink experiences.

The Seasoned team will work with you to ensure your delegates enjoy lovingly crafted, freshly baked seasonal goodness for their breakfast meeting, boardroom lunch, conference lunch, exhibition stand, or post conference reception.

Seasoned founded the [Social Goodness Foundation](#) to bring our people, partners and communities together on a shared mission to use their skills, knowledge, connections, resources and experience to make a difference and continuously grow and influence our positive social and environmental impact on our team and planet.



OLD
SPIKE

NEMI



BREAKFAST & REFRESHMENTS

DRINKS

Richly roasted Benedict Blend coffee from Old Spike Roastery in Peckham	£3.50
NEMI London ethical teas, semi-skimmed milk, honey and lemon	£3.50
Freshly pressed juices - orange, pink grapefruit per jug serves (6)	£13.00
Mixed berry & banana breakfast smoothie jug serves (6)	£16.50

BAKERY

A selection of freshly baked mini Danish pastries	£3.10
Freshly baked croissants	£3.10
Morning muffins – blueberry; chocolate; lemon & poppy seed	£3.10
Homemade fruity flapjacks	£3.50
Chocolate brownie boards - chocolate & salted caramel; rocky road; dark chocolate	£3.50
Home-baked giant cookies	£1.95
Lemon drizzle cake	£3.55
Biscuits (1 packet per person)	£1.40

FRUIT

Fresh fruit kebabs, passion fruit crème fraîche dip (gf)	£2.75
Raw energy bliss balls - apple & cinnamon; cacao & mint	£2.55
Granola, seasonal berries & yoghurt	£3.45
Sliced fruit platter (gf)	£3.70
Piece of fresh fruit (gf)	£2.90

HOT OFFER

Traditional Scottish porridge, honey or berry compote	£3.60
Breakfast bowl - spiced beans, button mushrooms, baby chipolatas, bacon lardons, cherry tomatoes, fried potato, soft poached free-range hen's egg, tomato dressing	£8.25
Floured bap, served with brown sauce or ketchup	
Farm-assured back bacon	£4.15
Butcher's sausage	£4.15
Vegetarian sausage	£3.80
Smoked salmon, cream cheese, cracked black pepper, lemon	£4.25
Scrambled egg, mushroom & beef tomato	£4.00

All prices are exclusive of VAT

18

(V) Vegetarian, (VG) Vegan, (GF) Gluten free, (H) hot
Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a manager. We are happy to cater for dietary requirements.

WORK LUNCHES

AUTUMN/WINTER MENU

SIMPLE WORKING LUNCH

A choice of meat, fish or vegetarian sandwich, piece of fruit & hand-baked crisps

£12.42

CLASSIC WORKING LUNCH

One round of classic sandwiches per person filled with a variety of meat, fish & vegetarian option. Served with hand-baked crisps & fresh orange juice

£14.50

LUXE WORKING LUNCH

One round of luxe sandwiches per person on homebaked breads & mini bagels filled with a variety of meat, fish & vegetarian options. Served with hand-baked crisps, fresh orange juice & a slice of lemon or carrot cake

£16.50

SAVOURY FINGER FOOD ADD-ONS

Yorkshire Blue cheese & bacon tartlet (h)

Lemon & thyme chicken skewer (h)

Pork & sage sausage roll with mustard mayo (h)

Pork pie with piccalilli

Salmon & dill burger with wasabi crème fraîche (h)

Crispy sole goujon with tartare sauce (h)

Thai salmon skewer with sweet chilli & lime (gf)

Smoked haddock & watercress tartlet (h)

Atlantic cod fish cake with caper aioli (h) (gf)

Sweet potato & chickpea falafel with sweet chilli sauce (h) (vg)

Smoked tomato croquette with basil pesto (h) (v)

Butternut squash & sage arancini (h)

Vegetable spring roll with sweet chilli sauce (h) (v)

Raw vegetables with baba ganoush & tzatziki (v)

£2.60

SWEET FINGER FOOD ADD-ONS

Mini assorted fruit tarts

Mini passion fruit tarts

Mini sugared doughnuts

Mini fruit macarons

£3.35

SOUP SHACK

A bowl of warming soup, bread basket - Chefs seasonal choice on the day

Butternut squash, Moroccan spiced cauliflower, Leek & potato (v)

£6.00

All prices are exclusive of VAT

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WORK FINGER BUFFET

AUTUMN/WINTER MENU

Minimum 10 people. Select 6 items

£20.70

SERVED HOT

Below is a sample selection but a chef's choice can be provided on the day.

FROM THE SEA

Mini smoked haddock fish cake with tartare sauce
Tempura prawns with sweet Thai dressing
Poached salmon & leek tart
Arancini of cod with basil mayo
Poached salmon & chive croquettes with lemon crème fraîche
Smoked haddock & chive tartlets

FROM THE FARM

Chicken & Armagnac pâté on a sourdough croute
Ham hock with white onion, mustard & parsley (gf)
Chicken satay with peanut sauce (gf)
Pulled confit duck roulade with winter fruit chutney (gf)
Pork & sage Scotch egg with mustard mayo

FROM THE FIELD

Arancini of wild mushrooms (v)
Vegetable samosa (v)
Panko cauliflower with red pepper mayo (v) (gf)
Pumpkin, sage & red onion tartlet (v)
Potato & leek croquette (v)
Vegetable spring rolls with plum dipping sauce (v)

SWEET BITES

Individual mini white chocolate forest fruit tarts
Individual Victoria sponge
Selection of fruit tarts

All prices are exclusive of VAT

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COLD FORK BUFFET

AUTUMN/WINTER MENU

Our cold fork buffet includes 2 mains & 3 salads

Below is a sample selection however a chef's choice can be provided on the day.

£28.33

FROM THE FARM

Grilled chicken, broccoli, red gem, raisin, walnut pesto (gf)

Peri-peri chicken, cauliflower rice salad, piquillo pepper sauce (gf)

Asian shredded duck salad, purple carrots, buckwheat noodles

Korean spiced pork, kimchi, brown rice, Asian greens (gf)

FROM THE SEA

Maple mackerel, lentils, courgette noodles, butternut squash (gf)

Salmon tataki, Asian vegetables, buckwheat soba noodles

Miso salmon, rice noodles, sugar snaps, ginger, chicory, mixed seeds

SALAD SELECTION

Waldorf salad, apple, celery, walnuts, red gem (v, gf)

Sweet potato, kale, maple glazed pecans (vg, gf)

Roast squash, carrot, barley, mint, pomegranate (vg)

Kale, red quinoa, confit tomato, lemon & sorrel yoghurt (gf)

Wild rice, peanuts, black grape, broccoli, chia seeds (v)

Broccoli, red & black quinoa, red gem (vg, gf)

Brown rice, grilled pineapple, roast pepper, coriander (vg, gf)

Couscous, fennel, confit tomato, mango salsa, sumac (vg)

Orzo pasta, parsley, artichoke, tomato, lemon (vg)

Goats' cheese, courgette & red onion frittata, watercress, fennel & orange salad (v, gf)

Quinoa & halloumi stuffed aubergine (v, gf)

Curried cauliflower, wild rice, broad bean, mint, chia seed (vg, gf)

Pearled spelt, Swiss chard, aubergine, blue cheese dressing (v)

Crispy sushi rice, watermelon steak, cashews, herbs (vg, gf)

FROM THE FIELD

Vegetable samosas (v)

Vegetable spring rolls (v)

Potato and leek croquettes (v)

All prices are exclusive of VAT





HOT FORK BUFFET

AUTUMN/WINTER MENU

Our hot fork buffet includes 2 mains, 2 sides & 1 dessert, artisan bread selection, tea & coffee
Below is a sample selection however a chef's choice can be provided on the day. £33.63

FROM THE FARM

Chicken thigh cooked in a Chasseur sauce

Chicken Jalfrezi

Breaded chicken with garlic & Mozzarella.

Lamb tagine with raisins, almonds & black pepper (gf) (£5 supplement pp)

Lancashire hotpot of slow-cooked lamb shoulder with rosemary potatoes (gf) (£5 supplement pp)

FROM THE SEA

Fisherman's pie with sustainable fish, topped with crunchy Cheddar mash

Masala spiced cod with pickled carrots & coconut (gf)

Salmon & crab fish cakes, Asian tartare

FROM THE FIELD

Planted based meat balls in a red pepper & tomato sauce (v)

Mushroom stroganoff with Dijon mustard (v) (gf)

Spiced aubergine & butterbean cassoulet (vg)

Plant alternative 'Shicken' tikka kebab skewer (v)

Korean meatballs & kimchi (ve)

FROM THE VEGETABLE PATCH

Steamed rice

Steamed baby potatoes, with sea salt

Seasonal roasted vegetables

Giant couscous

Seasonal steamed vegetables

Chef's seasonal salad

PUDDING DELIGHTS

Sticky toffee pudding & custard

Baked vegan apple tart

Chocolate profiteroles

Mocha tart with cream

Winter fruit crumble & custard

Key lime pie with cream

Seasonal fresh fruit salad

All prices are exclusive of VAT

SHARING PLATTERS

AUTUMN/WINTER MENU

All of the following menus offer a more interactive guest experience with some added food theatre. Below is an example of some creative ideas

One station for a minimum of 50 guests

£13.75pp

PIE SHOP FAVOURITES

Kraft boxes of square pies

Chuck Chuck Chicky - chicken, tarragon

The Cowshed - beef steak, cracked black pepper, British ale (gf)

Farmer's Trug - butternut squash, spinach, feta, piped cheesy mash, minted garden peas, kimchi (v)

Served with East End parsley liquor, cheeky chappy gravy

BRICK LANE CURRY PITSTOP

Murgh Makhani - otherwise known as butter chicken with its mild gravy & aromatic fragrance

Lamb Rogan Josh - originating in Persia with Kashmiri chillies, garam masala, green cardamom

Lasooni Bhindi - Tender okra, garlic, aromatic Indian spices (v)

Served with saffron rice (gf), Brick Lane potatoes (gf), classic kachumber, shredded cabbage, pomegranate seeds (gf), mayonnaise, vegetable samosas, naan & poppadom stacks with punchy mango chutney, fresh mint, coriander raita

THE BOROUGH BAR

Selection of cured meats including; chorizo, Iberian ham & serrano ham

Mixed flavoured arancini ball baskets

Griddled artichokes, baby peppers filled with cream cheese (v)

Selection of marinated olives in garlic rosemary, lemon (gf)

Selection of artisan breads - ciabatta, focaccia & ficelle, tapenade, flavoured oil

Cheese straws, handmade bread sticks

All prices are exclusive of VAT





(Sharing Platters continued)

GARDEN FORAGE STATION

Build your own Eton mess hampers

Classic strawberry swirl, chocolate dipped meringues

Bowls of clotted cream, lemon verbena crème fraîche, trugs of summer berries

Choose three options from the following options:

Shots strawberry & basil fool (gf), Pimm's jelly tea cups, chilled elderflower custard,

Strawberry & lemon verbena macaroons; white chocolate & raspberry cheesecake, raspberry pipettes;

Buckets of berries, cracked black pepper

ENGLISH HERB GARDEN

Brûlée shots - Lemon thyme brûlée; blackberry & rosemary brûlée; basil brûlée (gf)

Balsamic strawberries, lavender shortbread

Lemon curd & raspberry mousse, edible petals

Violet macaroons with a honey, lavender ganache

THE DOUGHNUT WALL

Custard filled doughnuts; classic ring doughnuts; diddy Nutella doughnuts

Toppings to include: Hot chocolate sauce, berry coulis, chopped nuts, cinnamon sugar shakers, mini mallows

All prices are exclusive of VAT

CANAPES

AUTUMN/WINTER MENU

Minimum of 20 people. Minimum of 5 bites per person. Price per bite:

£3.50

MEAT

Filo basket filled with Szechuan pulled pork
Chicken liver parfait, red onion marmalade (gf)
Chicken chorizo & Parma ham roulade with herb crème fraîche
Smoked back bacon, Cheddar & onion tartlet
Lamb kofta, raita

FISH

Smoked salmon, nori, wasabi & cream cheese roulade
Salmon & lemongrass fish cake with aioli
Prawn sesame toast
Smoked mackerel pate on melba toast with red onion & ginger marmalade
Prawn & sesame gyoza with hot chili sauce & crispy seaweed (gf)
Smoked haddock & dill croquettes

VEGETARIAN & VEGAN

Mini vegetable spring rolls with dipping sauce (v)
Tomato & basil bocconcini skewers (v) (gf)
Macaroni cheese bites with a cool tomato salsa (v)
Artichoke & sun blushed tomato tart (v)
Vietnamese crispy salad rolls with sweet chili sauce (v)
Hot & sour tempura tofu with sweet soy dip (v)
Mushroom pâté with truffle mascarpone (v) (gf)
Welsh rarebit, spring onion salad (v)

All prices are exclusive of VAT

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DRINKS & NIBBLES

DRINKS

House white wine	£26.00
House red wine	£26.00
Prosecco	£27.50
Bottled lager	£6.85
Selection of sodas	£2.55

NIBBLES

Each item is for six people	£5.25
Marinated mixed olives (gf)	
Lightly salted kettle crisps (gf)	
Chilli rice crackers	
Smoked almonds	
Wasabi peas	
Japanese rice crackers	
Mature Cheddar cheese straws	
Vegetables crisps	
Black pepper cashew nuts	
Mexican chilli peanuts	

All prices are exclusive of VAT

3 COURSE LUNCHEES & DINNERS

Select one starter, one mains and one dessert

£60.50

STARTERS

Pork rilletes, pickled pear, balsamic glaze, baby leaf & melba toast

Gin cured salmon with prawns, pickled salad & dill lime crème fraîche (gf)

Ham hock & pistachio terrine with an apple shallot & watercress salad, apple cider & Dijon dressing (gf)

Goats' cheese mousse, glazed figs, pea salad, toasted nuts & a sour-dough croute (v)

Pickled peaches, shaved fennel & radish salad, celeriac remoulade (vg)

All prices are exclusive of VAT





3 COURSE LUNCHEES & DINNERS

MAINS

Breast of chicken stuffed with smoked chorizo, rosti potatoes, garlic greens, charred baby corn, chicken leg bon bon, light jus (gf)

Grilled fillet of seabream, spinach, nutmeg, mixed peas, with lardons, minted new potatoes & beurre blanc (gf)

Pork fillet, Dijon mustard mash, Vichy chantenay carrots, wilted kale, white wine & tarragon sauce (gf)

Slow cooked duck leg with a saffron infused rice, pan-fried wild mushroom, buttered savoy cabbage & a black cherry sauce

Lamb rump, served pink with a carrot & caraway purée, kale & boulangère potatoes (gf) (£9.50 supplement pp)

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3 COURSE LUNCHESES & DINNERS

DESSERTS

Rich chocolate tart, espresso martini cream & black cherry, honeycomb

Shortbread tower filled with forest fruits, Chantilly cream & candied nuts

Apple & cinnamon cake with butterscotch sauce & vanilla ice cream, apple & ginger crisp

Plum & almond tart with a plum & cardamom jelly, mulled wine syrup

Locally sourced cheese board served with an apple chutney, pickled pear & mixed crackers (£6 supplement pp)

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