
COMPANY
OF COOKS
CHRISTMAS MENU
Plaisterers' Hall

Welcome to the Plaisterers' Hall

Located in the heart of the City of London, Plaisterers' Hall is a purpose-built and fully-exclusive events venue, offering you a variety of rooms and halls that can be utilised to help you create the perfect event, however big or small.

Steeped in history and grandeur, Plaisterers Hall can offer all the luxury and ambience needed for a gala dinner or wedding celebration. Show-stopping chandeliers, atmospheric coloured lighting and the live entertainment balcony in The Great Hall, are just a few features that will certainly add the 'wow' factor to your event.

The practical layout including adjoining rooms, all located on one floor, outside terraced area and abundance of natural light also means we are also the venue of choice for daytime conferences and seminars. The Livery and Humber room, located directly off of the Great Hall, means we can offer that separate area for catering, or post-conference drinks, that is so much sought after.

Bank, St Paul's, Mansion House and Liverpool street tube stations , as well as Cannon Street, are all located within a 10-minute walk, making our venue incredibly accessible for all of your guests.

Plaisterers' Hall Sales Team



We’re more than just a company of cooks

We’re in every detail of your event, from artisanal snacks and incredible canapes to memorable dinners, and from hand-picked wines to stylish design.

Everything is overseen by our amazing team of chefs, wine experts, event sales teams, and operators to ensure your experience stands out. Getting to know you and your plans gives our team the power to craft moments and memories that last.

Our obsession with craft, creativity, and community drives everything we do, because we believe that amazing food, drink, and service sit at the heart of every guest experience. When these three elements come together, something very special happens.

See more of what we do by visiting www.companyofcooks.com





Our commitments to people, place and planet

What we do...

In short, we are committed to providing great food, drink, and service that has a meaningful and lasting impact on the people and places we work with and for – all the while safeguarding the planet for future generations.

Our focus as a business is bringing handcrafted food and drink to the table each and every day while simultaneously supporting the communities we work with. Employment opportunities for local people, sourcing from our hand-picked larder of artisan suppliers, and an absolute focus on minimising the impact of our operations on the planet are key objectives of every partnership.

Our commitment is clear throughout this menu brochure: we are proud to exclusively offer the very best in British meat and cheeses. None of our fresh produce is transported by air freight, and the fish we purchase and serve will be rated MCS 1, 2, or 3. As a wider business, we aim to be net zero by 2040.

London larder

VCSE*
Voluntary, Community or Social Enterprise Organisation

We've built an incredible London larder of boutique suppliers who share our belief in craft and the importance of quality and provenance. We'll be calling on some of our brilliant local partners to help create something amazing for your next event!

Our suppliers

1. Dalston Juice — B-CORP
2. Dash Water — B-CORP
3. Dormen Foods — Diverse Ownership
4. Flawsome Drinks — B-CORP
5. Freshways Dairy — Diverse Ownership
6. La Latteria — Diverse Ownership
7. Luminary Bakery — VCSE*
8. Hope & Glory — Diverse Ownership
9. Rubies in the Rubble — B-CORP / Diverse Ownership
10. Vegetarian Express — B-CORP
11. Well Grounded — Diverse Ownership / VCSE*
12. Ridgeview Wine — B-CORP
13. Allpress Espresso
14. Paul Rhodes Bakery
15. Cobble Lane Cured
16. The Wild Room
17. Paxton & Whitfield
18. Notting Hill Bakery
19. Belazu
20. Ellis Wines
21. H. Forman & Son
22. HG Walter
23. The London Honey Company
24. Marrfish
25. London Borough of Jam
26. Brindisa
27. Solstice
28. Wild Harvest
29. Hackney Gelato
30. Truffle Guys
31. Two Tribes
32. Wright Brothers



https://www.companyofcooks.com/community


Festive Season


Festive Canapé and Bowl Food

Festive Canape Reception

Select 2 canapes (pre-lunch/dinner)	£9.50	Select 3 canapes	£14.25
Additional canapes	£4.75		

COLD

Colston Basset Stilton, seeded cracker, damson paste V 90 kcal

Beetroot tartar, burrella, sorrel (VE) 34 kcal

Smoked mackerel, dill pickled cucumber, rye bread, salmon roe 65 kcal

Chicken Parfait , pickled raisin, toasted brioche 121 kcal

Confit duck rillette, Cumberland gel 105 kcal

Cobble Lane Coppa, fig and basil 46 kcal

HOT

Charred Cauliflower, Wigmore cheese, mustard aioli (V) 61 kcal

Beetroot and Golden Cross arancini (V) 105 kcal

Baked Jerusalem artichoke, mushroom ketchup (VE) 43 kcal

Mac n cheese bites, Cobble Lane nduja honey 111 kcal

Cobble Lane pancetta, prune, Perl Las blue cheese118 kcal

Seared scallop, confit potato, burnt apple puree 48 kcal

SWEET

Caramelised pineapple tarte tatin, Chantilly cream (V) 127 kcal

Mulled fruit crumble tart (V) 83 kcal

Whipped cheesecake, ginger crumb, spiced pear (V) 105 kcal

Cranberry and white chocolate blondie (V) 120 kcal

Coconut and passionfruit pavlova (VE) 56 kcal

V – Vegetarian, VE – Vegan
For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator.

All prices are per person and exclude VAT
Please note that our menu offerings are subject to seasonal availability and may change.

Festive Bowl food

Select 2 bowl food (pre-lunch/dinner)	£17.00	Select 3 bowl food	£25.50
Additional canapes	£8.50		

COLD

Rare roast beef, celeriac remoulade, pickled mushrooms 248 kcal

Shredded ham hock, lentil and parsley salad, mustard dressing 254 kcal

Chalk Stream trout rillette, pickled fennel 342 kcal

London smoked salmon, beetroot and horseradish crème fraiche 313 kcal

Delica pumpkin salad, cauliflower tabbouleh, sumac aioli (VE) 121 kcal

Salt baked beets, whipped London ricotta, chilli honey, toasted seeds 342 kcal

HOT

Miso glazed pork cheek, creamed potato, leeks, green apple 355 kcal

Sticky lamb neck, aubergine, pomegranate, crispy chickpeas and parsley 248 kcal

Roast chicken breast, soft polenta, wild mushrooms, crispy sage, Madeira jus 325 kcal

Torched mackerel, kohlrabi slaw, green apple, dill oil 275 kcal

Squash risotto, pumpkin seed pesto, crispy sage (V) 228 kcal

Jerusalem artichoke and wild mushroom ragout, olive oil mash, crispy kale (VE) 108 kcal

SWEET

Christmas pudding crème brulee 493 kcal

Apple strudel cake, vanilla ice cream 575 kcal

Spiced pear and oat crumble, crème Anglaise 423 kcal

Vanilla pannacotta, passionfruit, meringue shards 419 kcal

Plant based tiramisu (VE) 374 kcal

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Festive Three Course Menu

Three course menu

Select 1 starter, 1 main, 1 dessert

3 course £80.00	Choice menu £105.00

STARTERS

Crispy duck, orange and mizuna salad 337 kcal

Ham hock terrine, pickled red cabbage, shallot and parsley salad 319 kcal

H Foreman's London salmon, beetroot and horseradish crème fraiche, pickled cucumber, sourdough crisp 313 kcal

Ogleshield croquettes, Cumberland gel, winter leaves 442 kcal

Celeriac velouté, chestnuts, truffle cream (V) 298 kcal

Pickled fennel, clementine and watercress salad, pomegranate and toasted seeds (VE) 164 kcal

MAINS

Traditional roast Bronze turkey from HG Walters, apricot, chestnut and lemon thyme stuffing, all the trimmings 781 kcal

Braised beef shortrib, horseradish mash, caramelised shallot, heritage carrots, crispy kale, red wine jus 789 kcal

** £6.50 supplement **

Confit duck, potato croquette, pumpkin puree, braised red cabbage with mulled wine spices 1031 kcal

Packington Estate venison loin, spiced kofta, kimchi, Sichuan pepper cream 481 kcal

** £7.50 supplement **

Confit Salmon. crushed potatoes, roasted piquillo peppers, citrus dressing, shaved fennel 698 kcal

Wild mushroom, spinach and Lincolnshire Poacher pithivier, heritage carrot, purple sprouting broccoli, chive cream (V) 1076 kcal

Jerusalem artichoke and wild mushroom ragout, salt baked celeriac, dried enoki (VE) 581 kcal

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Three course menu

Select 1 starter, 1 main, 1 dessert

DESSERT

Christmas pudding, brandy sauce 487 kcal

Saffron poached pear, spiced shortbread, Chantilly cream 401 kcal

Valrhona chocolate, prune and Armagnac tart, crème fraiche 675 kcal

Poached quince, whipped London ricotta, fennel biscotti 395 kcal

Rum and raisin bread and butter pudding, spiced custard 589 kcal

Coconut pannacotta, concorde pears, hokey pokey (VE) 329 kcal

COFFEE AND MINCE PIES

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Food Stations

Food stations

Pie & Mash Station - £24.50

A selection of finest Pies in London

Chicken and Leek
Steak and Ale
Fish Pie
Mushroom Pie
Spring Vegetable pie
Mash
Olive Oil Mash
Recommended wine pairing: Ridgeview Fitzrovia Rosé, Sussex

Arancini Station - £29.50
Selection of hot and crispy rice balls inspired by Sicily

Wild mushroom and truffle, mushroom ketchup VE
Butternut squash and sage, sage puree V
Sundried tomato and basil arancini, nut free pesto V
Lemon and Parmesan arancini, chive crème fraiche V
Recommended wine pairing: Montepulciano d'Abruzzo Riserva, 'Tor del Colle'

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Food stations

Pizzeria station - £24.50
A selection of fresh stone baked pizzas (4 slices per person) , served with rocket, dressed tomato and London mozzarella salad

Roasted vegetable pizza – Romano peppers, courgette, Old Winchester cheese and basil V

Margherita pizza – Rich tomato sauce, fior di latte cheese, oregano V

Cobble Lane nduja and fennel salami

Mushroom pizza – seasonal woodland mushrooms with Berkswell cheese V

Recommended wine pairing: Montepulciano d'Abruzzo Riserva, 'Tor del Colle'

Cobble Lane Charcuterie Station - £49.50
A selection of the finest Charcuterie made in London from Cobble Lane of Islington, served with house pickles and sourdough breads

Fennel salami

Capocollo

Spicy nduja

Lomo pork loin

House pickles

Sourdough bread

Recommended wine pairing: Punto Alto Malbec

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Food stations

Paxton & Whitfield cheese - £34.50

A selection of the finest British cheeses from London's Oldest Cheese shop, served with chutneys and cheese biscuits

Ogleshield

Cotehill Blue

Baron Bigod

Lincolnshire Poacher

Ashcombe

Beetroot horseradish chutney

Spiced plum chutney

Caramelised onion chutney

Recommended wine pairing: Château Le Gardera, Bordeaux Superieur

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Dessert food station

Eton mess dessert station - £14.50

Let our pastry chef customise your Eton Mess. Choose from a variety of meringues, curds, vanilla or chocolate cream, fresh fruits, finishing with coulis and crispies

Meringue - vanilla, lemon, raspberry

Whipped honey cream

Chantilly cream

Chocolate cream

Passionfruit curd

Seasonal berries

Coulis and crispies

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Drinks

ALCOHOLIC COCKTAILS

£12.50

Elderflower Collins
Suffolk Distillery Gin, elderflower liqueur, lemon juice, sugar syrup, fresh cucumber

Mojito
Suffolk Distillery White Rum, lime juice, sugar syrup, fresh mint

Negroni
Suffolk Distillery Gin, Martini Rosso, Campari, fresh orange

Espresso Martini
Sapling Vodka, Fair Café liqueur, cold brew espresso, vanilla syrup, sugar syrup

Old Fashioned
Adnams single malt whisky, Angostura Bitters, fresh orange

Paloma
El Rayo tequila, grapefruit juice, lime juice, Agave syrup

NON-ALCOHOLIC COCKTAILS

£9.00

Sting of the Bee
Spicy ginger, elderflower, honey, lime juice

Pomegranate Fizz
Pomegranate juice, fresh orange juice, lime juice, sparkling water

Bellini
Soda water, white grape juice, peach juice, natural fruit extracts

Paloma
Soda water, lime juice, pink grapefruit juice, natural fruit extracts

Mojito
Soda water, lime juice, natural fruit extracts

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SPARKLING

Veuve Valmante Brut NV, France - £39
An easy drinking soft and well-rounded sparkler with hints of light summer fruits on the palate and crisp acidity. Vibrant and fun, it makes for a great party wine.

Prosecco Borgo del Coto Alto, Veneto, Italy - £43
This prosecco has a complex bouquet with fruity notes of peach, green apple and scents of acaia and lilac. Fresh and light palate balanced with acidity and a nice medium body and full bubbles which carries the fresh flavours on the finish.

Ridgeview Cavendish, East Sussex, England - £59.5
The Pinot dominance brings depth and complexity to the palate with a long-lasting finish, whilst the Chardonnay adds finesse and freshness..

Ridgeview Fitzrovia Rosé, East Sussex, England - £67.5
Chardonnay brings freshness and finesse, whilst the Pinots add the classic red fruits for which England is so acclaimed. A raspberry and redcurrant nose carries through to a fresh fruit-driven palate.

Champagne de Malherbe Brut NV, France - £69.5
A soft and well-rounded Champagne that exhibits typical attractive brioche aromas with hints of red fruits and citrus. Well structured with a persistent mousse with hints of vanilla and biscuits on the finish.

Laurent Perrier La Cuvee Brut, Champagne, France - £95
This is beautifully balanced with fine streams of flowing bubbles, leading to delicate citrus and subtle floral notes on the nose.

ROSE

Pinot Grigio Ramato 'Il Barco', Carlo Botter, Italy – £33.25
Has a perfumed aroma of peach and rose petals and soft, red fruit flavours on the palate. It is dry and well balanced, excellent to drink with fish and white meats.

La Belle Eternelle Pale Rosé, Cinsault / Grenache , France - £36
This is a very pale rose, with fresh aromas and flavours of juicy white peach, raspberries and cherries, supported by a floral notes of roses. The palate has a creamy and delicious mouth feel which is followed by a crisp acidity

Bodegas Taron Rosado Rioja Alta, Spain- £36
This Rosado from Bodegas Taron is a traditional `clarete`, a 50/50 blend of white and red grapes. The resulting wine is a delicate pale pink colour with notes of peaches and cherry blossom on the nose. The palate is crisp with summer fruit flavours and a fresh acidity.

Château Paradis Rose 'Essenciel' Coteaux d'Aix en Provence, France - £41.5
Essenciel rosé wine has a rose-petal colour and is elegant and dry with aromatic fruit aromas derived from a vibrant blend of Cabernet and Syrah.

Malbec Rosé, 'ES Vino, Mendoza, Argentina - £43
An explosion of redcurrants, raspberries red cherries and blackberries with a citric acidity that cuts through the sweeter berry flavours resulting in a smooth and velvety wine, expressing very fruity and fresh flavours.

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W H I T E

Bonfaro Branco The Beautiful Lighthouse, Portugal - £33.25
The dry, well-balanced palate of delicious apple, pear, melon, refreshing citrus fruit and a lovely minerality leaves a pleasant, lingering finish.

Hamilton Heights, Chardonnay, Australia - £34.5
An elegant Aussie Chardonnay, bright lemon in colour with a fresh nose full of ripe peach and citrus.

Barrel Jumper Viognier, Villiersdorp , South Africa - £35
Apricot, orange blossom and subtle notes of dried pineapple combine with a fresh grapefruit acidity leaving a long and refreshing impression.

Terre d`Or Sauvignon Blanc, France - £35.5
A fresh, aromatic white wine selected from small parcels of Mediterranean hillside vineyard where chalky soils allow the Sauvignon Blanc to express its vibrant natural aromatic character.

Boatmans Chenin Blanc, South Africa - £36
Made from 100% Chenin Blanc, this wine is a pale lemon in colour with a bouquet of apple and white flowers.

Naturete Verdejo Organic Bodegas Parra Jimenez, Spain - £36.5
This organic Verdejo from La Mancha shows great typicity for the region. Fermented spontaneously using the grapes ambient yeasts and aged in stainless steel vats to preserve the delicate and pure aromatics of the variety.

Rioja Blanco Tempranillo Blanco Azabache, Spain - £37
The nose has a strong fruit bouquet with intense citrus and apple aromas. Smooth on the palate and dry in style, with fresh and fruity flavours of lemon, green apple and white peach.

Sensas Vermentino , France - £38
Pale lemon in colour with notes of lime zest, green apple and white peach. The palate is well balanced with a fresh, citrus acidity and a subtle blossom note on the finish.

Catarrato 'Contrade Bellusa', Organic, Sicily - £38
A pale straw colour with a fresh and zesty nose. The palate is crisp and balanced, evocative notes of Sicilian melon, white blossom and grapefruit.

Pecorino, Tor Del Colle , Italy - £38.5
A crisp and fresh Pecorino from Abruzzo; lemon-green in colour. The bouquet is pronounced with intense notes of white pulped fruits, blossom and complexity given by exotic fruits.

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W H I T E

Havelock Sauvignon Blanc, Marlborough, New Zealand- £39.5
This wine displays the typical aromatics of Marlborough a fresh aroma of lemon grass and lime peel precedes an array of citrus, gooseberry and white peach flavours on the palate.

Piquepoul 'Esprit des Vignes', France - £40
This is a ripe zesty wine, with evoking citrus, apple and floral aromas, with a juicy white peach flavour. It is crisp, rich and saline on the finish.

Loureiro Vinho Verde AB Valley, Portugal - £40.5
Vinho Verde is typically a fresh style of wine that translates to `young wine`, it is often associated with a slight spritz on the front of the palate as the wine is bottled quickly.

Pazo de Mirasoles Albariño Bodegas Parra Jimenez, Spain - £42.5
This Albariño comes from the warmer, drier region of La Mancha. Biodynamically farmed and impressively grown at high altitudes above 800m to retain the characteristic acidity of the grape.

Gavi Aureliana, Vite Colte, Italy - £44
There is a lively fruit profile and floral aromas. The palate is crisp with a fantastic balance of acidity, which combines with flavours of green apple, pear and a mineral character for a delicious finish.

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R E D

Bonfaro Tinto The Beautiful Lighthouse, Portugal- £33.25
Ripe berry fruit flavours on the nose pleasantly leads through to a smooth, fruity palate

Hamiton Heights, Shiraz, Australia - £34.5
Bright ruby red, bursting full of inviting blackcurrant and blackberry aromas on the nose. The palate is smooth and soft.

Merlot 'Le Tuffeau', Languedoc, France - £36
A juicy Merlot, bursting full of ripe black plum, damson and elderberry. Well balanced with soft tannins and a medium acidity which complements the ripe fruit flavours.

Impressionist, Pinot Noir, Macedonia - £36.5
This wine from North Macedonia is a fresh style of Pinot Noir fermented in steel at controlled temperatures to preserve the delicate fruits of the variety. pale ruby red in colour with a soft nose of redcurrants and red cherries.

Fuenteverde Garnacha Tempranillo, Spain - £37
Deep ruby in colour with violet reflections, the nose is pronounced with aromas of black fruits and hedgerow. Blackcurrants and cherries burst onto the palate, supported by sweet tannins and a crisp acidity.

Terre d`Or IGP d`Oc Syrah/Cabernet, France - £37.5
This well married blend offers up front juicy berry fruits and a soft and supple palate that provides instant and lasting satisfaction.

'Punto Alto', Malbec, Argentina - £38
Dark purple in colour with bramble fruits and black cherries on the nose.

Nero d'Avola, 'Contrade Bellusa, Sicily - £38
A rich, ruby red in colour with violet reflections and a pronounced nose of dark cherries and bramble fruits. The palate is medium bodied with juicy flavours of cherry jam, raspberries, and a spicy finish.

Montepulciano d`Abruzzo Riserva, Italy - £38.50
The palate is round and rich with notes of ripe berry fruit, sweet black cherries and a hint of herbaceous notes. 24 months ageing, at least 9 of which in wooden casks, result in a touch of liquorice and a distinctive spicy character.

Cotes du Rhone 'Mistral' Domaine Amandine, France - £39
Red berries leap from the glass on the nose, and the palate is fresh with juicy fruits, soft tannins and a crisp acidity.

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R E D

Primitivo Puglia Doppio Passo, Italy - £39.50
A soft, round and exceptionally full-bodied wine with an amazing concentration of plum, blackberry, cherry and chocolate flavours and an appealing structure with soft tannin and acidity.

Barbera d`Asti Superiore Tenuta Neirano, Italy - £41
A brilliant fresh and full bodied wine which exhibits round sweet fruit flavours and extraordinary length. It is a delicious modern style of Barbera with both elegance and complexity supported by supple, moderate tannins.

Domaine de l`Armet Marselan, France- £42.00
Made from 100% Marselan (a crossing of Grenache and Cabernet Sauvignon), the wine is an intense ruby red in colour with notes of fresh black fruits on the nose.

Vergelegen 'The Mill' Cabernet Merlot, South Africa - £43.00
Fermentation in steel before being moved into French barrels for 12 months, 15% new oak. This is a very easy drinking style of red is full of cranberry, mint, cassis and a slight toasty note. There are deliciously smooth tannins.

Beaujolais Villages 'Vignes de 1940', France - £44
Dark ruby in colour with notes of sweet blackcurrants on the nose. The palate has fresh black cherry and berries with a mineral character on the finish.

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P O R T

(all rate exclude VAT)

Triple Crown Port, Portugal - £50.00
Aged in oak with no sediment; just enjoy the raspberry and cassis fruit flavours. It punches well above its weight and is perfectly priced for 'by the glass' pouring Port.

Taylors Late Bottle Vintage Port, Portugal - £61.00
Produced only in years in which the harvest has been very good, Taylors were pioneers of the LBV style, blending from a reserve of the best full-bodied red ports from a single harvest.

D E S S E R T

(all rate exclude VAT)

Chateau Ramon Monbazillac 75 Cl, France - £60.00
The wine is made using grapes shrivelled by botrytis. The result is a sweet, golden wine with notes of candied orange, honey, saffron, pineapple, mango and dried apricots. Balanced by a zesty acidity leaving an elegant finish.

Chateau Les Mingets Sauternes 75 Cl, France - £70.00
A rich and concentrated dessert wine from hand harvested Semillon grapes affected by noble rot. It has a concentrated, luscious character, intense flavours of caramelized fruits, pear melon and almond, rounded and balanced by good acidity on the finish.

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BEER AND CIDER

Peroni Nastro Azzurro 330ml - £5.42
Asahi Super Dry 330ml - £5.42
Meantime Pale Ale 330ml - £5.42
Curious Apple Cider 330 ml - £5.42
Old Mout fruity Cider – £5.42
Peroni 0.0% 330ml - £5.42

House Sprit & mixer - £7.08
Premium Sprit & mixer - £7.92

LOW AND NO

Sparkling Wines

Real Royal Flush Fruity Sparkling, Buckinghamshire, England £28.50
Fruity and fragrant on the nose with notes of grape and stone fruits. Delicately acidic on the palate with notes of white peach.

Real Dry Dragon Dry Sparkling, Buckinghamshire, England £28.50
Dry and light with a fragrant hit of lemon meringue on the nose, leading to chocolate and hay. Fresh on the palate with notes of sweet lemon and a dry chestnut finish..

Real Peony Blush Sparkling Rose, Buckinghamshire, England - £29.50
Fruity and bright on the nose with notes of nougat and summer fruits. Buttery and well-rounded on the palate with notes of strawberry, cranberry and raspberry leading to a smooth vanilla-oak finish.

Still Wines

Doppio Passo White , Italy, NV £35.00
Soft, round and exceptionally full-bodied wine with an amazing concentration of plum, blackberry, cherry and chocolate flavours Only 0.5% alcohol yet all the flavour.

Red Doppio Passo, Red, Italy , NV £35.00
Soft, round and exceptionally full-bodied wine with an amazing concentration of plum, blackberry, cherry and chocolate flavours Only 0.5% alcohol yet all the flavour

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Allergens

Do you have a food allergy or intolerance? We provide allergen information on the 14 major allergens.

Please speak with your event manager / sales executive, 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. This folder will make delegates aware of all allergens contained in your chosen menu and help them make an informed decision.

Please note, as with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavour to prevent this as much 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 the food is suitable for you.



If you have any concerns
please speak to a member of staff



Thank You

General Manager Name
Venue Address

COMPANY OF COOKS