



COMPANY OF COOKS

AUTUMN / WINTER
2026

Plasterers' Hall

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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.

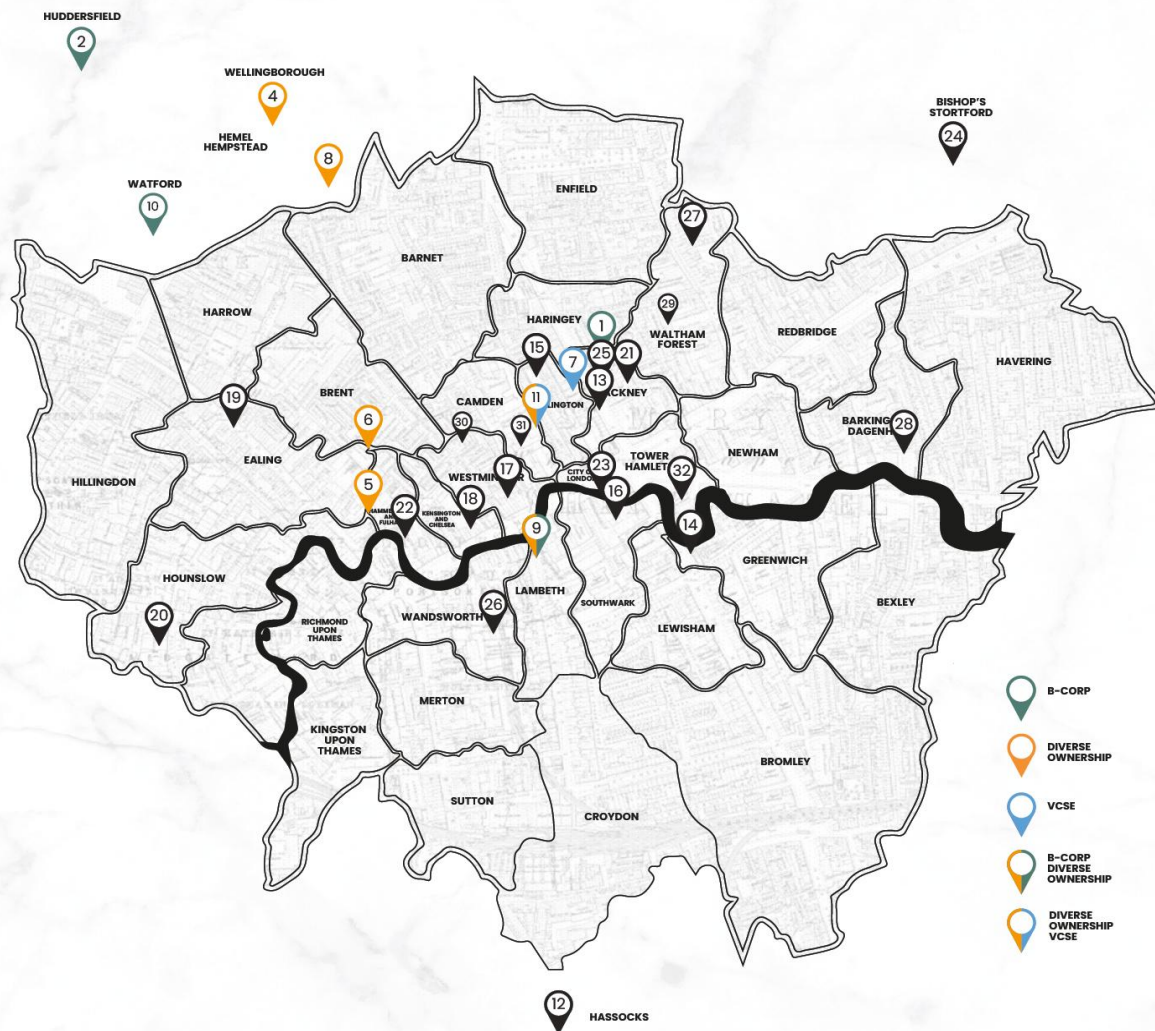


London larder

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 | 12 Ridgeview Wine |
| 2 Dash Water
B-CORP | 13 Allpress Espresso |
| 3 Dormen Foods
Diverse Ownership | 14 Paul Rhodes Bakery |
| 4 Flawsome Drinks
B-CORP | 15 Cobble Lane Cured |
| 5 Freshways Dairy
Diverse Ownership | 16 The Wild Room |
| 6 La Latteria
Diverse Ownership | 17 Paxton & Whitfield |
| 7 Luminary Bakery
VCSE* | 18 Notting Hill Bakery |
| 8 Hope & Glory
Diverse Ownership | 19 Belazu |
| 9 Rubies in the Rubble
B-CORP / Diverse Ownership | 20 Ellis Wines |
| 10 Vegetarian Express
B-CORP | 21 H. Forman & Son |
| 11 Well Grounded
Diverse Ownership / VCSE* | 22 HG Walter |
| 12 Ridgeview Wine
B-CORP | 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 |





Hear from Chunchieh
about her journey into
hospitality



Well Grounded Coffee

Company of Cooks has partnered with Allpress Espresso to create Community Blend, a coffee built on shared values of craft, community and creativity. Developed exclusively for Company of Cooks and roasted in London by the Allpress team, the blend delivers a smooth, balanced cup with notes of caramel, toffee and milk chocolate.

Community Blend also supports Well Grounded, a social enterprise helping Londoners facing barriers to employment gain the skills, experience and opportunities needed to build careers in coffee and hospitality. Through our partnership, we have welcomed Well Grounded graduates into our teams and supported traineeships and work placements across the business, helping create pathways into long term employment.

ALLPRESS[®]
ESPRESSO



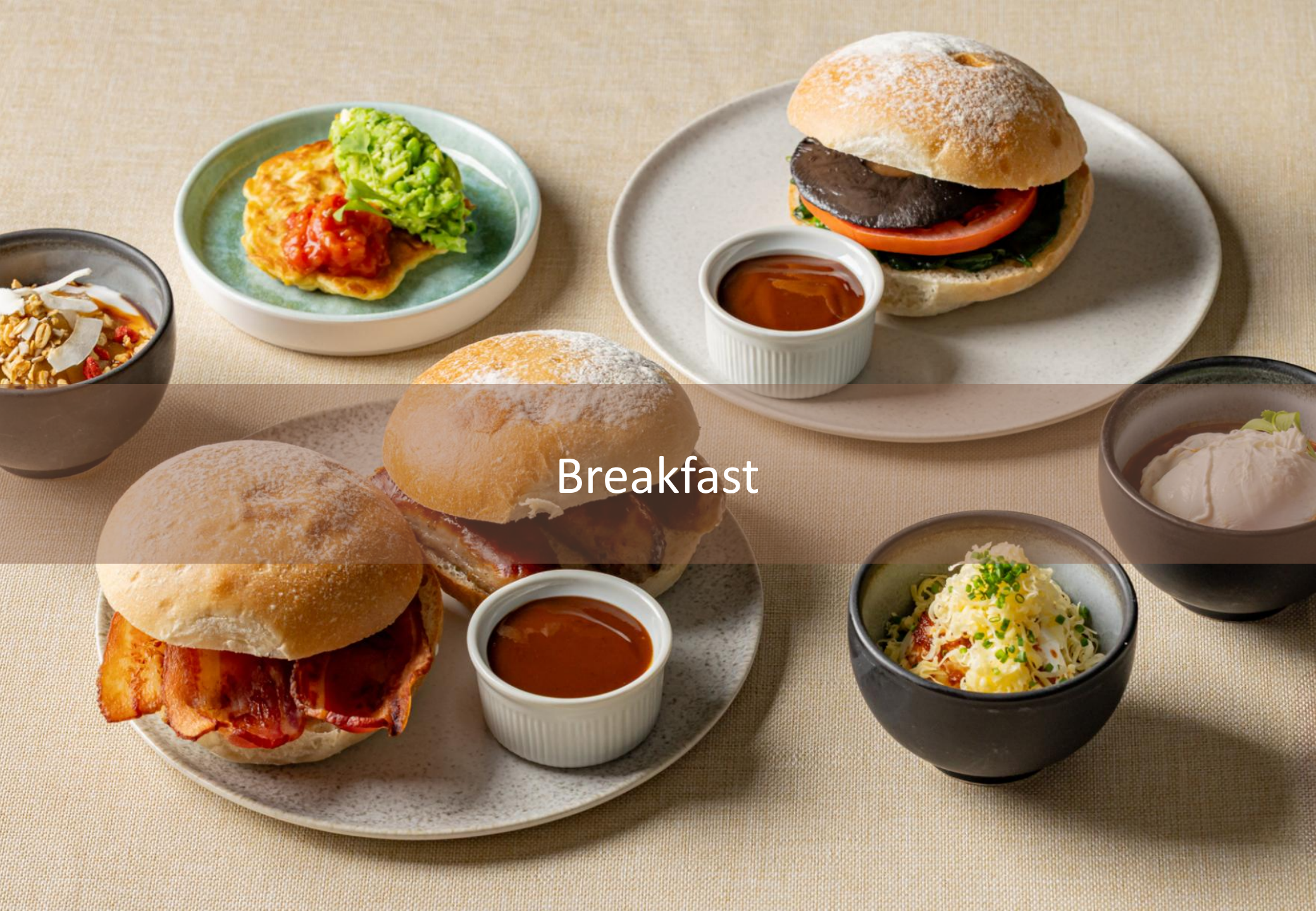
A cake that makes a difference

We're proud to partner with Luminary Bakery

A social enterprise that creates an innovative response to help socially and economically disadvantaged women by investing in and empowering them to realise their dreams. Through training, employment, and community, they aim to break cycles of poverty, violence, and disadvantage once and for all.

Luminary Bakery offers spectacular cakes for all occasions which can be ordered via our team and delivered directly to your event.





Breakfast

Breakfast

All our breakfast menus are served with our freshly brewed Community blend coffee, English breakfast tea, and a selection of herbal infusions.

MORNING BAKERY SELECTION

A selection of freshly baked pastries:

£10.75

Pain au chocolat 353 kcal | Pain aux raisins 428 kcal | Cinnamon bun 449 kcal
| Plain croissant 339 kcal | Almond croissant 423 kcal | Chocolate muffin 245 kcal |
Blueberry muffin 351 kcal | Lemon and poppy seed muffin 390 kcal

BREAKFAST BAPS

A selection of soft white, wholemeal, seeded baps.

£13.50 per bap

Roast Portebello mushroom and spinach bap, tomato and mushroom ketchup VE
403 kcal

Dry cured bacon bap, HP sauce 338 kcal

London sausage bap, HP sauce 455 kcal

Free range egg muffin, sriracha V 184 kcal

Cobble Lane Pancetta Quesadilla, Cumberland sausage, roasted tomato,
mushroom ketchup, montgomery cheddar 613 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.



Breakfast

All our breakfast menus are served with our freshly brewed Community blend coffee, English breakfast tea, and a selection of herbal infusions.

B R E A K F A S T B O W L S

£8.50 per bowl

Coconut yoghurt, spiced pears, date molasses, granola VE 356 kcal

Greek yoghurt, seasonal fruit, chai granola, bee pollen V 218 kcal

Golden pineapple, mint and lime VE 55 kcal

Sweetcorn pancakes, smashed 'no avocado', tomato jam V 354 kcal

Shakshuka V 215 kcal

Soft boiled eggs, Cobble Lane nduja, Mayfield cheese 284 kcal

Bircher muesli, London honey, blueberries, seed granola V 262 kcal

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Tea, coffee and soft drinks

Our teas include a selection of classic, fruit, herbal and organic teas. Our coffee comes freshly brewed using our exclusive Community Blend, developed in partnership with Allpress Espresso and supporting Well Grounded as they create pathways into careers through coffee and hospitality.

Tea and coffee	£5.00 per person
Tea, coffee and biscuits	£6.15 per person
Tea, coffee and cake	£10.95 per person
Homemade iced tea	£12.50(per litre)
Cranberry /pineapple/apple juice /orange juice	£12.50 (per litre)
Freshly squeezed orange juice	£17.50 (per litre)
Water infused with seasonal fruits and herbs	£12.00 (per 8 litre)
Soft drinks (200ml)	£2.50 (per glass)

Community blend

Every cup of coffee we serve is our Community Blend, developed exclusively for Company of Cooks in partnership with Allpress Espresso. Bringing together coffees from Brazil's Alto Caparaó region and Colombia's Pescador region, the blend is carefully roasted in London to create a smooth, balanced cup with notes of caramel, toffee and milk chocolate.

Community Blend is about more than great coffee. For every 1kg bag purchased by Company of Cooks, £2 is donated to Well Grounded, helping Londoners facing barriers to employment access training, mentorship and career opportunities in coffee and hospitality. Every cup served helps support positive impact across the coffee community.



ALLPRESS[®]
ESPRESSO





Working Lunch

Sandwich Lunch

TRADITIONAL SANDWICH LUNCH

£26.50

A selection of freshly prepared sandwiches with crisps and a fruit bowl

Chicken Salad 516 kcal

Ham and cheese with Dijon mayo 522 kcal

Prawn mayonnaise 339 kcal

Egg mayonnaise with rocket V 410 kcal

Sweet potato and mango falafel wrap VE 354 kcal

GOURMET SANDWICH LUNCH

£50.00

A selection of freshly prepared sandwiches with cheese board, fruits, snacks, crudites and dips

Pastrami, cheese and pickle ciabatta 640 kcal

Rare roast beef with horseradish mayonnaise on multigrain bloomer 362 kcal

Roasted pepper, mozzarella and basil focaccia V 331 kcal

Chicken with pesto and tomato and rocket 466 kcal

Smoked salmon bagel with lemon and dill cream cheese 444 kcal

SANDWICH LUNCH ADD ONS

Iced raw seasonal vegetables, green goddess dip V 64 kcal **£9.00**

Paxton & Whitfield British cheeseboard, Peter's Yard biscuits, celery, grapes V 370 kcal **£11.84**

Selection of cured meats from Cobble Lane of Islington, pickles 294 kcal **£20.00**

House brownie V 313 kcal **£3.86**

Scones with jam & clotted cream V 636 kcal **£3.86**

Seasonal Fruit platter V 58 kcal **£7.50**

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Working Lunch

£35.50

Pick 3 Options from the Traditional Sandwich menu and 3 options from below menu

London ricotta and mint frittata V 177 kcal

Honey-roasted figs, whipped truffle honey goat's cheese V 217 kcal

Chargrilled courgette, red onion and red pepper tapenade VE 248 kcal

Red onion and chilli bhaji, mint, garlic and coconut yogurt VE 184 kcal

Cheddar and cream cheese scones, tomato chutney V 418 kcal

Lamb kofta, pickled red onion, mint and cucumber 231 kcal

Coronation chicken and watercress slider 442 kcal

Cumberland sausage roll, piccalilli gel 305 kcal

Ham hock croquette, pickled walnut puree 640 kcal

Buttermilk fried chicken, gochujang mayo 375 kcal

Hot smoked salmon pâté, sourdough, pickled cucumber 256 kcal

Thai chilli prawns, lime leaf and sriracha mayo 73 kcal

Hake goujons, pea and mint guacamole 234 kcal

Cured trout blini, herb crème fraîche, pickled radish 138 kcal

Brioche, Cashel blue, chilli honey, anchovy and crispy sage 218 kcal

Chocolate brownie, salted caramel, popping candy V 483 kcal

Lemon meringue tart V 600 kcal

Profiteroles V 341 kcal

Whipped vanilla cheesecake, raspberries VE 262 kcal

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Buffet Lunch

Buffet Lunch

£47.50

Please choose 2 mains, 2 sides and 1 dessert
(sides and dessert on next page)

MAINS

Lentil Bolognese, oregano,
fusilli, plant-based Parmesan
VE 359 kcal

Smokey three bean chilli, rice,
sour cream, nachos V 385 kcal

Pumpkin, spinach and coconut
curry, steamed rice, coriander
VE 366 kcal

Wild mushroom and
artichoke stroganoff, crushed
potatoes VE 167 kcal

Smoked chilli and honey roast
squash, chickpeas, preserved
lemon, jewelled cous cous VE
349 kcal

Tarragon chicken, roasted gnocchi,
leeks, truffle oil 419 kcal

Moroccan lamb tagine,
almond and herb cous cous,
preserved lemon 543 kcal

Roast pork belly, white bean ragout,
pickled red cabbage 393 kcal

Sri Lankan chicken and coconut
curry, cumin rice, coriander 496 kcal

Korean braised beef short rib,
steamed jasmine rice, pak choi,
sesame 445 kcal

Roast chicken and root vegetable
stew, garlic and parsley mash
349 kcal

Seasonal fish pie, leeks,
creamed potato, herb crumb
592 kcal

Baked salmon, crushed new
potatoes, lemon and dill
butter 252 kcal

Goan fish curry, steamed
basmati rice, curry leaves,
coriander 480 kcal

Baked cod, tomato, olives,
new potatoes and grilled
courgette 244 kcal

Baked haddock, roast potatoes,
tenderstem broccoli, mustard
and dill cream 352 kcal

ADD ONS

Artisan breadbasket by Paul
Rhodes of Greenwich, whipped
butter 440 kcal V **£0.00**

British cheese plate by Paxton
& Whitfield, chutney and oat
crackers 286 kcal **£0.00**

Seasonal fruit platter 127 kcal
VE **£0.00**

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Buffet Lunch

Please choose 2 sides and 1 dessert

SIDES

Roasted beetroot, orange, quinoa and rocket, citrus dressing VE 373 kcal

Saffron roasted fennel, white bean and orange salad VE 220 kcal

Braised leek, potato and herb salad V 274 kcal

Edamame, Carrot and Quinoa Salad, Sesame Dressing VE 276 kcal

Sweet potato, kale and cranberry salad, watercress pesto V 392 kcal

Roasted butternut squash, puy lentil and baby spinach salad, pumpkin seeds, maple mustard dressing VE 496 kcal

Winter slaw, apple, cabbage, cranberry and wholegrain mustard dressing VE 184 kcal

Charred Brussels sprouts, herb garlic and lemon oil VE 136 kcal

Braised green beans, shallots V 84 kcal

Braised winter greens, thyme and chilli oil V 115 kcal

Roasted broccoli, miso and sesame dressing VE 167 kcal
Paprika roasted cauliflower and red onion VE 141 kcal

DESSERTS

Dark chocolate tart, coffee cream, blackberry crumble V 648 kcal

70% Chocolate cremeau V 311 kcal

BYO vanilla panna cotta V 662 kcal

Carrot and sweet potato cake, cream cheese, orange, roasted pumpkin seed VE 495 kcal

Autumn fruit crumble, vanilla custard VE 392 kcal

Banoffee Biscoff cheesecake, dark chocolate VE 754 kcal

Chocolate brownie, salted caramel, berry compote VE 586 kcal

Warm treacle tart, lemon cream V 524 kcal

Seasonal fruit platter VE 58 kcal

British cheese plate V 370 kcal

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Nibbles

Select 3 option £7.95

Cornish sea salt popcorn 129 kcal

Sea salt crisps 150 kcal

Montgomery Cheddar straws V 149 kcal

House spiced nuts VE 303 kcal

Stuffed Gordal olives with oregano VE 64 kcal

Belazu chilli mixed olives VE 64 kcal

Pecorino and truffle nuts VE 318 kcal

Iced raw seasonal vegetables, green goddess dip VE 277 kcal

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Canapé Reception

Canapé reception

Select 3 canapés (<i>pre-lunch/dinner</i>)	£14.25
Select 6 canapés	£28.50
Select 8 canapés	£38.00
Additional canapé	£4.75

MEAT

Black pudding sausage roll, burnt apple puree 209 kcal

Ham hock terrine, piccalilli gel 42 kcal

Duck rilette, plum gel, seeded cracker 150 kcal

Soy glazed beef skewer, furikake 36 kcal

Grilled lemon chicken, sweetcorn fritter, coriander, crème
fraiche 127 kcal

FISH

Smoked salmon mousse, compressed celery, keta 28 kcal

Cod brandade, sourdough croute, caviar 84 kcal

Bloody Mary prawn, pickled rainbow radish 56 kcal

ChalkStream trout tartare, dill crème fraiche 26 kcal

Battered haddock, potato rosti, crushed minted peas 138 kcal

PLANT

Plant-based feta and dill mousse, rye toast VE 74 kcal

Breaded Somerset Brie, cranberry compote V 298 kcal

Paneer and onion bhaji, minted coconut yoghurt V 144 kcal

Teriyaki glazed Shiitake mushrooms, furikake VE 72 kcal

Roast beetroot and butternut squash blini VE 27 kcal

SWEET

Caramelised pineapple, sichuan pepper, coconut yoghurt VE 23 kcal

Passionfruit and raspberry cheesecake V 147 kcal

Banoffee cream pie V 220 kcal

Cranberry and white chocolate blondie V 202 kcal

Dark chocolate tart, pistachio V 184 kcal

Recommended sparkling wine pairing: Ridgeview Bloomsbury, Sussex

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The image shows three dark grey ceramic bowls arranged on a light-colored, textured fabric surface. Each bowl contains a vibrant red tomato-based soup. In the center of each bowl is a thick, white, oval-shaped potato slice. The potato is topped with a small pile of golden-brown, crispy fried onions or breadcrumbs. Fresh green herbs, likely parsley, are scattered around the potato. A thin layer of olive oil is visible on the surface of the soup. The bowls are positioned in a triangular pattern, with one in the top right, one in the bottom right, and one on the left side.

Bowl Food

Bowl food

Select 3 bowls	£27.00
Select 5 bowls	£45.00
Additional bowl	£9.00

MEAT

Torn chicken cobb, chopped egg, crouton, Cropwell Bishop, sherry vinaigrette 403 kcal
Duck confit, shaved celeriac & endive salad, grain mustard, chives 372 kcal
Keema Chicken, yoghurt, poppadum, chaat masala 389 kcal
Lamb tagine, aromatic couscous, orange, coriander 436 kcal
Beef shin & red wine ragu, potato gnocchi, crispy sage 388 kcal

FISH

Forman's hot smoked salmon, cucumber, potato, sour cream, dill tartare 226 kcal
Smoked haddock & potato brandade, crisp bread, smoky pepper sauce 324 kcal
Salmon Teriyaki, red cabbage slaw, toasted sesame, soy caramel 146 kcal
Poached flaked pollock, spicy tomato, chilli, capers, olives 141 kcal
Keralan king prawn masala, steamed basmati rice, coriander 683 kcal

PLANT

Kale & charred corn salad, ranch dressing, crispy onions VE 253 kcal
Ajo Blanco, orange, fried almonds, chives, extra virgin olive oil VE 419 kcal
Coronation chick pea, paneer, baby spinach, sour cream, coriander V 302 kcal
Smoked Tofu and roasted pumpkin Laksa, tamarind and coconut VE 312 kcal
Wild mushroom arancini, wild rocket, porcini mayonnaise V 687 kcal

SWEET

Plant-based panna cotta, apple caramel, grappa. VE 348 kcal
Exotic fruit mess, vegan cream, mango, passionfruit VE 288 kcal
Winter fruit compote, streusel biscuit, blackberry diplomat cream V 693 kcal
Pineapple carpaccio, coconut yoghurt, crystallised pistachio VE 194 kcal
Dark chocolate pot, candied almonds, London honey cream V 539 kcal



A top-down view of a three-course menu. The central focus is a white plate with a textured, dimpled rim. On the plate is a roasted bird, possibly a quail or small chicken, with a dark, glossy skin. It is garnished with a small sprig of green herbs and a cluster of orange-colored vegetables. The bird is surrounded by several thin, elongated pieces of orange sauce. The plate is set on a light-colored, textured tablecloth. To the left of the plate is a gold-colored fork, and to the right is a gold-colored spoon. A white napkin is folded to the right of the spoon. The text "Three Course Menu" is overlaid in white on a semi-transparent dark band across the center of the image.

Three Course Menu

Three course menu

Select 1 starter, 1 main, 1 dessert

Two course set menu	£73.00
Three course set menu	£84.00

Choice menu (maximum 3 choices per course)	£110.00
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S T A R T E R S

Ham and Somerset Brie bonbon, charred celery, apple puree, bacon jam and bitter leaves 294 kcal

Smoked duck, pickled blackberries, golden baby beetroot, herb cream, shimeji mushroom, hazelnut 288 kcal

Cured ChalkStream trout, pickled cucumber, horseradish buttermilk, dill 239 kcal

Free-range chicken terrine, tarragon, pickled seasonal vegetables 438 kcal

Salmon and herb ballotine, apple, dill and gherkins relish, English mustard mayonnaise 461 kcal

Wild mushrooms pithivier, candied walnuts, vegan blue cheese cream VE 965 kcal

Butternut squash, Montgomery Cheddar and orange tart, pumpkin seed pesto V 693 kcal

Beetroot tartare, wasabi and dill oil, plant-based feta, beetroot cracker VE 210 kcal

Celeriac and truffle soup, salt baked celeriac, apples, sourdough crouton, parsley oil VE 301 kcal

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Three course menu

Select 1 starter, 1 main, 1 dessert

M A I N

Confit duck leg, honey glazed carrot, wilted kale, cassoulet croquette, Madeira jus 1171 kcal

Pork fillet, garlic spinach, roast onion squash, miso mash, furikake, white wine sauce 783 kcal

Braised blade of beef, quince, chestnut, celeriac, winter greens, Port jus 571 kcal

Roast chicken breast, chestnut crumb, mashed potato, savoy cabbage, mushroom, baby onion, pancetta, red wine jus 639 kcal

Roasted venison loin and slow cooked leg, beer glazed onions, rosemary and roasted garlic potato pave, smoked celeriac, apple puree and braising jus 693 kcal

****£7.50 + VAT per person extra****

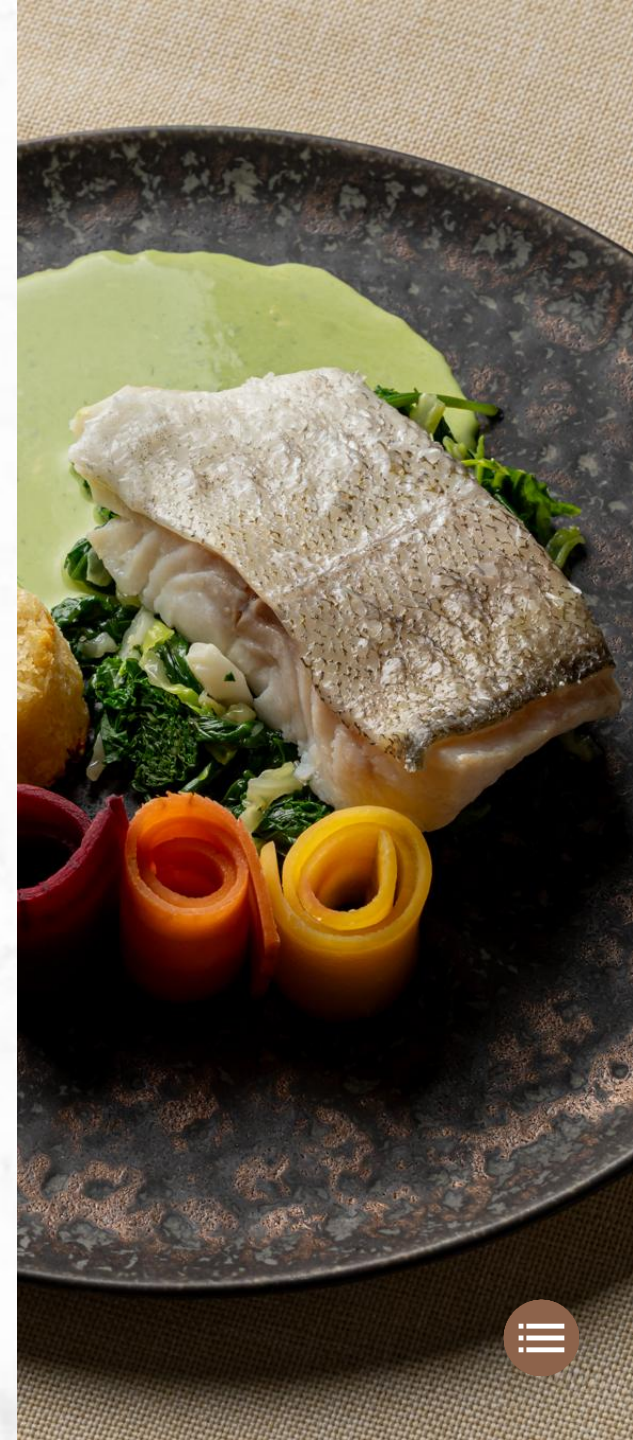
Poached cod, winter greens, Jerusalem artichoke mousse, pickled heritage carrot, chive cream 639 kcal

Gilthead bream, nduja, Puy lentils and crispy onions, old Winchester sauce 657 kcal

Portobello mushroom Welsh rarebit, quinoa tabouleh, crispy kale, pomegranate dressing V 430 kcal

Grilled tempeh, puy lentils, roasted fennel, charred leeks, celeriac, squash puree and crispy sage VE 210 kcal

Wild mushroom and Jerusalem artichoke coulibiac, aligoté potatoes, tarragon gravy 596 kcal



Three course menu

Select 1 starter, 1 main, 1 dessert

DESSERT

Yoghurt cake, amarena cherries, white chocolate shards V 384 kcal

Dark chocolate cremeux, hazelnuts, white chocolate granola, caramel sauce V 823 kcal

Pecan tart, vanilla coffee mascarpone with poached winter fruits V 593 kcal

Sweet muscovado cream, sour plum compote, brandy snap V 531 kcal

Lemon meringue pie, sesame seed brittle, limoncello gel V 389 kcal

Vanilla and cranberry crème brulee, sour cherry gel, honey tuile (V) V 448 kcal

Blackberry and apple crumble tart, plant-based cream cheese, vanilla syrup VE 691 kcal

Passion fruit posset, vanilla meringues, lemon shortbread VE 907 kcal

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Food Stations

Food stations

H. Forman & Son smoked and cured salmon carvery – £64.50

A selection of finest cured and smoked salmon from H Forman & Son East London smokery, served with blinis, crème fraiche and lemon

Beetroot cured Scottish salmon

Wasabi ginger cured salmon

London cured smoked

Double hot smoked salmon

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

Oglesfield

Cotehill Blue

Baron Bigod

Lincolnshire Poacher

Ashcombe

Beetroot horseradish chutney

Spiced plum chutney

Caramelised onion chutney

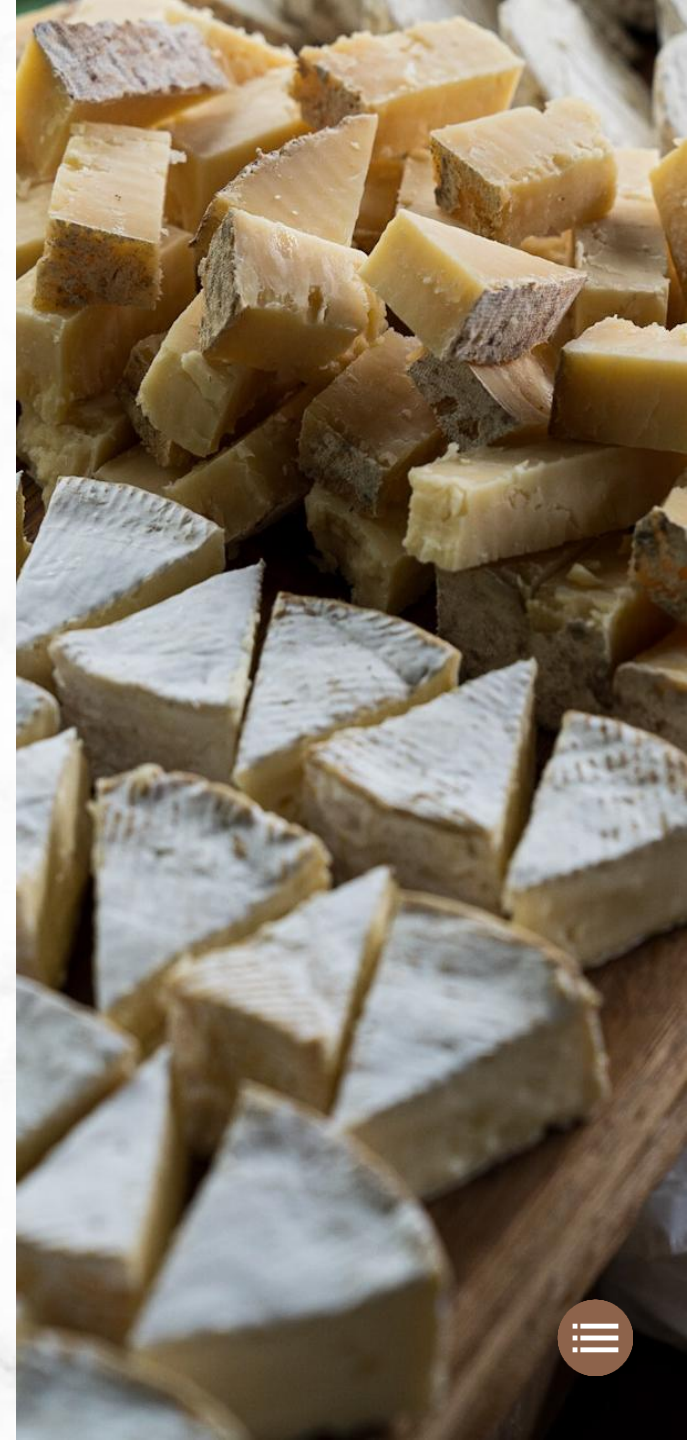
Recommended wine pairing: Château Le Gardera, Bordeaux Superieur

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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

V – Vegetarian, VE – Vegan

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A person wearing a black and white striped shirt is seated at a wooden table, pouring tea from a dark, textured kettle. The table is elegantly set for afternoon tea. In the center, there is a three-tiered silver stand holding an assortment of treats: the top tier features small cakes and pastries; the middle tier has scones with jam and cream, and a small bowl of cream; the bottom tier contains sandwiches and a cucumber roll. Two cups of tea on saucers are placed on the table, one of which the person is currently pouring into. A white pitcher filled with sugar cubes and a neatly folded white napkin with cutlery are also visible. The scene is bathed in warm, natural light, creating a cozy and inviting atmosphere.

Afternoon Tea

Traditional British Afternoon Tea

A delicious platter of sandwiches, scones and cakes.

Free range egg and mayonnaise finger sandwich V

Smoked salmon finger sandwich

Cucumber, mint, cream cheese finger sandwich V

Summer berry tart V

Chocolate tiramisu opera cake V

Exotic fruit cheesecake V

Sultana scones V

Strawberry jam V

Clotted cream V

1447 kcal

Vegan and gluten free options available upon request

Package 1 **£45.00**
With a selection of Tea's

Package 2 **£55.00**
With a glass of Pimm's

Package 3 **£60.00**
With a glass of English Sparkling Wine

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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 acai 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.



MUSTARD



MOLLUSCS



NUTS



CRUSTACEANS



FISH



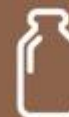
EGG



SULPHUR DIOXIDE



SOYBEAN



MILK



SESAME



GLUTEN



PEANUTS



CELERY



LUPIN

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





Thank You

General Manager Name
Venue Address

COMPANY
OF COOKS