



COMPANY OF COOKS

Spring / Summer 2024

PRINCE PHILIP HOUSE

EVENT MENUS APRIL TO SEPTEMBER 2024

Welcome to Prince Philip House

Home to the Royal Academy of Engineering, and located along the prestigious Carlton House Terrace, our impressive venue combines elegance with sophisticated technology to host a wide variety of events for up to 250 attendees.

Our friends at Company of Cooks handpick every moment at Prince Philip House with crafted and delicious food and drink. Head Chef, Stuart Cooper and his team are not afraid to push boundaries and apply the utmost attention to detail, ingenuity and imagination. Passionate about bringing people together through food, Stuart aims to lift spirits and leave people talking... for all the right reasons!

All our menus are produced using sustainable and ethical ingredients, from small, local and independent suppliers wherever possible. We hope to see you at Prince Philip House soon. Please, just get in touch if there's anything we can help with – we'd love to hear from you!

Paul Hopkin
General Manager



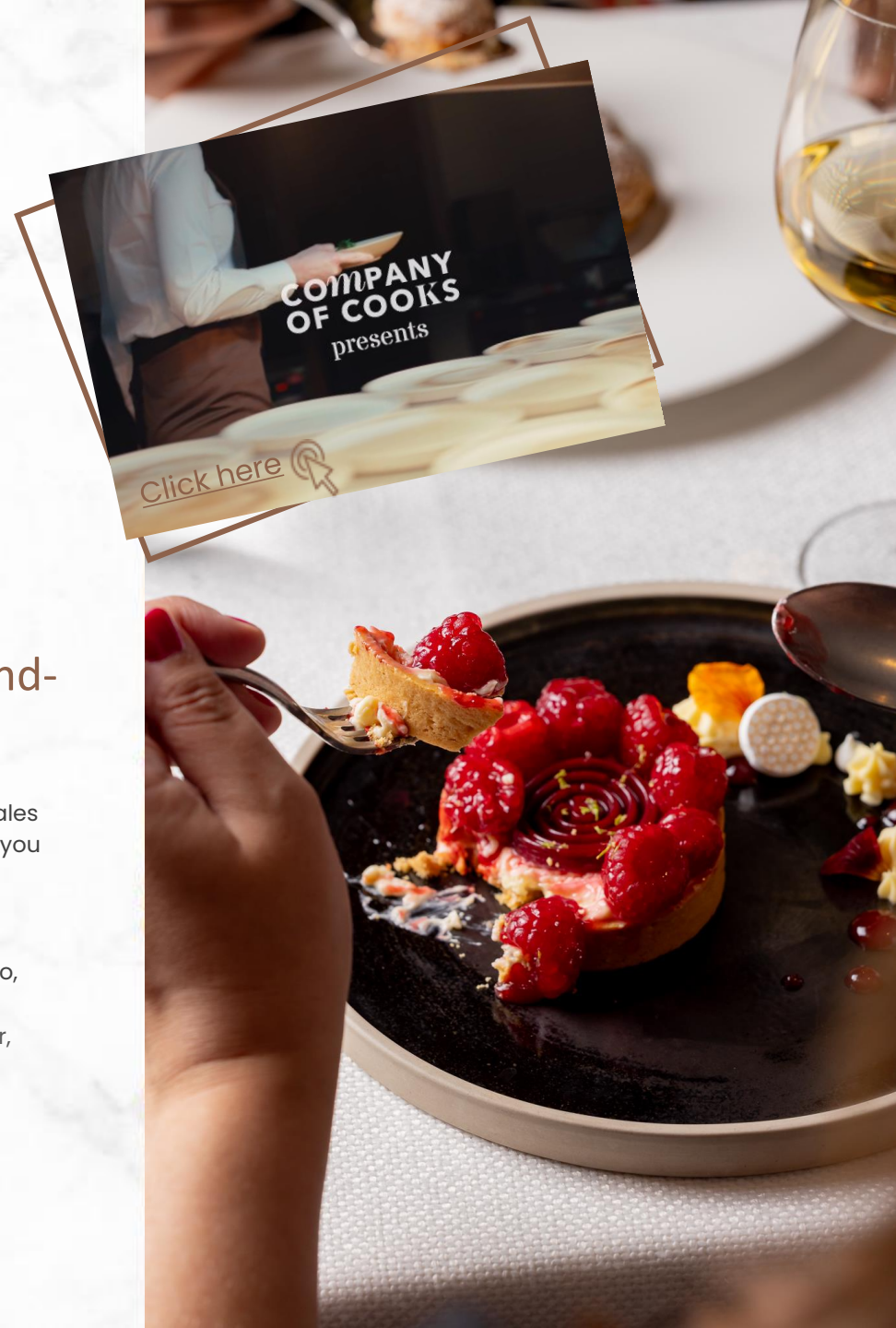
We're more than just a company of cooks

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

Everything is overseen by our amazing team of chefs, wine experts, event sales team 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 and that when those three elements come together, something very special happens.

See more of what we do by visiting www.companyofcooks.com or simply click to watch the video above.





Our commitments to people, place and planet

What we do...

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 1,2,3. As a wider business, we aim to be net zero by 2040.

In short, this means 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.

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. Paul Rhodes Bakery
2. Union Coffee
3. Cobble Lane Cured
4. Luminary Bakery
5. The Wild Room
6. Paxton & Whitfield
7. Sally Clarke Bakery
8. Belazu
9. London Essence
10. Ellis Wines
11. H. Forman & Son
12. HG Walter
13. Waste Knot
14. The London Honey Company
15. Marrfish
16. London Borough of Jam
17. Brindisa
18. Smith & Brock
19. Wild Harvest
20. Ridgeview Wine



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 releasing 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 offer spectacular cakes for all occasions that can be ordered via our team and delivered directly to your event.

LUMINARY  BAKERY





Well Grounded coffee

Company of Cooks supports Well Grounded in their mission to help Londoners into work in the speciality coffee industry, providing barista training and qualifications, work placements, mentorship and employment to those who need it most.

It also supports farmers and cooperatives in Peru via the Union Direct Trade sourcing initiative, ensuring that a fair price is paid for this special coffee so that the communities at both ends of the supply chain benefit.



Watch our Community video to learn more about our Community blend and our partnership with Union and Well Grounded.



UNION
HAND-ROASTED
COFFEE





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

£7.10

A selection of freshly baked pastries:

Pain au chocolat | Pain au raisin | Cinnamon bun |
Plain croissant | Almond croissant 423 kcal

PLANT BREAKFAST

£27.00 (min 15 guests)

Coconut yoghurt, raspberry and hibiscus, chai granola VE 267 kcal
'No avocado' on toast, a tasty smash of edamame, broad beans, peas with
lemon, mint and chilli, savoury seed granola VE 363 kcal
Roasted portobello mushroom and courgettes on toast with plant-based
feta VE 413 kcal
Compressed fruits with lime and mint VE 80 kcal
Green goddess wake-up juice VE 82 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.

BREAKFAST BAPS

Please choose two and we will serve 50% of each

Select 2 for £12.55 (min 15 guests)

Portobello mushroom, spinach, tomato and mushroom ketchup VE 471 kcal

Dry-cured bacon bap, HP sauce 512 kcal

'London Sausage' bap, HP sauce 556 kcal

Free-range egg muffin, sriracha V 309 kcal

Cobble Lane pancetta, free-range egg muffin 393 kcal

LOW CARBON BREAKFAST

£26.00 (min 15 guests)

Green goddess wake-up juice V 82 kcal

Low carbon mushrooms on toast, watercress pesto V 251 kcal

Teff grain crêpes, crème fraîche, raspberries, London Honey V 97 kcal

'No avocado' on toast VE 363 kcal

Compressed fruits with lime and mint VE 80 kcal

Seasonal fruit and vegetable juice of the day VE 80 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 with our own hand-roasted Community blend, sourced by Union, benefitting Well Grounded as they transform lives through coffee.

Tea and coffee	£3.95
Tea, coffee and biscuits	£4.85
Homemade iced tea	£9.95
Cranberry /apple juice /orange juice	£8.35 (per litre)
Freshly squeezed orange juice	£15.50 (per litre)
Pressed Suffolk apple juice	£15.50 (per litre)
Homemade lemonade	£9.95 (per litre)
Water infused with seasonal fruits and herbs	£30.00 (6 litres)
Still and sparkling mineral water (750ml)	£3.95
Soft drinks (330ml can)	£3.50

Community blend

Every cup of coffee we serve is our Community Blend – sourced and hand roasted by Union Hand Roasted in East London. This delicious coffee is grown at high altitude in the hills of Peru by a group of 300 smallholder farmers.

£2 is donated to Well Grounded for every kilo purchased, meaning every sip is helping someone in London find employment and a sense of purpose – while in Peru's Direct Trade model means farmers are receiving a fair price for this fabulous coffee.

UNION
HAND-ROASTED
COFFEE





Catering packages

CATERING PACKAGE 1

£55.00 (min 30 guests)

MORNING BAKERY

Chef's selection of freshly baked pastries such as pain au chocolat, pain au raisin, cinnamon bun, plain croissant, almond croissant

Served with tea, coffee and still and sparkling water

MID-MORNING BREAK

Tea, coffee, seasonal fruit bowl and still and sparkling water

THEMED WORKING LUNCH

Please choose one of our themed working lunches:

Served with a selection of fruit juice, still and sparkling water

AFTERNOON SNACK

Mini cake bites served with tea and coffee, still and sparkling mineral water

CATERING PACKAGE 2

£65.00 (min 30 guests)

MORNING BAKERY

Chef's selection of freshly baked pastries such as pain au chocolate, pain au raisin, cinnamon bun, plain croissant, almond croissant

Served with tea, coffee and still and sparkling water

MID-MORNING BREAK

Tea, coffee, seasonal fruit bowl and still and sparkling water

FORK BUFFET LUNCH

Chef's choice fork buffet

Served with a selection of fruit juice, still and sparkling water

AFTERNOON SNACK

House brownie with tea and coffee, still and sparkling mineral water

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Lunch

Lunch

DELI SANDWICH LUNCH £23.00 (min 6 guests)

Our sandwiches are made with artisan breads and flavoured tortilla wraps, with a mix of popular and imaginative fillings, which will keep your guests sustained and focused throughout the day. Includes one and a half rounds of sandwiches with a variety of chef's choice fillings, normally a meat, fish and vegan option, served with chef's seasonal salad and a seasonal fruit bowl.

Sample sandwich selection:

Mature Cheddar ploughman's V 214 kcal

Free-range egg mayonnaise, watercress V 220 kcal

Smoked salmon and cream cheese 180 kcal

Chicken and sweetcorn mayonnaise 233 kcal

Falafel and sweet potato wrap VE 108 kcal

SANDWICH LUNCH ADD - ONS (min 15 guests)

Iced raw seasonal vegetables, green goddess dip VE 277 kcal **£3.35**

Paxton & Whitfield British cheeseboard, Peter's Yard biscuits, celery, grapes 292 kcal **£12.00**

Selection of cured meats from Cobble Lane, pickles 149 kcal **£15.50**

House brownie 289 kcal V **£5.50**

Summer berry tart 72 kcal V **£7.30**

Scones with jam and clotted cream 310 kcal V **£7.30**

Seasonal fruit bowl VE 38 kcal **£3.35**

Mini cake bites **£3.55**

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Themed working lunch

' FUTURE 50 ' SALAD

Salads containing Ingredients from the 'Future 50' list - a list compiled by the World Wildlife Fund and Knorr foods for their high nutritional density and low carbon impact

Roasted sweet potato, edamame, grilled peppers, toast seeds VE 215 kcal

Shaved fennel, orange, dill and pomegranate, dukkah VE 187 kcal
Charred broccoli, quinoa, hemp seeds, radishes, fresh garden herbs VE 215 kcal

Spelt and Khorasan tabbouleh with tomatoes, pomegranate, cashew nuts V 187 kcal

Grilled courgettes, British halloumi, lentils, rocket, pumpkin seeds V 227 kcal

J a p a n e s e

We use the Japanese clean and tasty flavours to produce this great working lunch

Miso, honey & sesame marinated aubergine VE 297 kcal
Vegetable gyoza, garlic & ginger dipping sauce VE 150 kcal
Buta Kakuni (Japanese braised pork belly) 417 kcal
Tofu katsu, sticky rice V 139 kcal
Soy, mirin, & yozu marinated salmon, crispy vermicelli 378 kcal
Soba noodle salad VE 163 kcal

£30.25 (min 20 Guests)

M e d i t e r r a n e a n

A selection of Mediterranean treats selected to remind you of all those great summer days.

Sun-blush tomato arancini, basil mayo, olive crumble V 215 kcal
Selection of charcuterie 171 kcal
Chicken thighs and peppers skewers with chermoula dip 190 kcal
Peas, broad beans, artichokes vignarola salad VE 160 kcal
Tomato, cucumber, red onion, sourdough bread panzanella salad VE 217 kcal
Classic tiramisu V 542 kcal

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Fork buffet lunch

Choose a menu (min 30 guests)

£43.75

Chef's choice menu (min 15 guests)

£40.00

MENU 1

Cold fork buffet

Company of Cooks' organic pork sausage roll, Lincolnshire Poacher cheese and caramelised onion 425 kcal

London cured salmon , apple, fennel, watercress 378 kcal

Waste Knot rescue vegetable tart, seasonal leaves, house dressing V 341 kcal

Roasted beetroot, pickled onions, yoghurt V 332 kcal

Green beans, heirloom tomatoes, red onion, basil VE 140 kcal

Lemon posset, raspberries 524 kcal V

MENU 2

Cold fork buffet

Cobble Lane nduja Scotch egg 500 kcal

Chalk stream trout rilette, horseradish 507 kcal

Beetroot falafel, fig leaf hummus, house pickles, seeded bun VE 403 kcal

Fennel, orange and watercress 163 kcal VE

Charred broccoli, quinoa, radish and herbs V 211 kcal

Summer berry & white chocolate pavlova V 321 kcal

MENU 3

Hot fork buffet

Free-range roast chicken, silver skin onions, tomato & tarragon. Creamed potato 386 kcal

Blackened salmon. Avocado & mango salad

Spinach & ricotta tortellini, pesto, sundried tomato & pine nuts 508 kcal VE

Green beans, heirloom tomatoes, red onion, basil 140 kcal VE

Chocolate tart, summer berries 524 kcal V

MENU 4

Hot fork buffet

7- hour Herdwick lamb shoulder, celeriac mash potato, glazed carrots 1097 kcal

Seared seabream, crushed potatoes, pickled fennel, green herb relish 420 kcal

Sweet potato curry, sticky coconut rice, coriander 783 kcal VE

Charred broccoli, quinoa, radish and herbs 211 kcal 321 kcal VE

Green tea panna cotta with lemongrass & mango salsa 321 Kcal V

A D D - O N S

British cheese plate by Paxton & Whitfield, chutney & oat crackers 286 kcal **£12.00**

Seasonal fruit platter 127 kcal VE **£5.95**

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Lunch

L O N D O N L A R D E R B U F F E T

A buffet of seasonal dishes full of ingredients and products from our London Larder, a selection of some of the finest suppliers and food producer that London has to offer

£37.95 (min 30 guests)

Rare roast beef from HG Walter, rocket, Lincolnshire Poacher cheese, pickled mushroom 180 kcal

Hampshire chalk stream trout rillette, crème fraîche, pumpernickel 507 kcal

Salad of mixed leaves, house dressing VE 217 kcal

Heritage tomato salad, wasabi mascarpone, pickled red onion & green olives V 408 kcal

Finest British charcuterie from Cobble Lane 149 kcal

Selection of British cheeses from Paxton and Whitfield's, London's oldest cheese shop 286 kcal

Antipasti selection from Belazu of Greenford V 131 kcal

Artisan breads from Paul Rhodes bakery of Greenwich 277 kcal

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Why not add?

NIBBLES SELECTION

Served across the bar and poseur tables - four items to include:

£7.30

Cornish sea salt popcorn 129 kcal

Sea salt crisps 150 kcal

And please choose two more items to serve

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

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Afternoon tea

Traditional British Afternoon tea

£35.00 (min 6 guests)

A glass of prosecco with tea or coffee served with 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

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The image shows three round canapés arranged on a dark, textured tray. Each canapé is a small, round, light-colored base, possibly a bread or wafer, topped with a layer of white cream. The toppings include fresh blueberries, thin slices of cucumber, and delicate purple and pink flowers. The background is a plain white surface.

Canapé reception

Canapé reception

Choose 5 canapés	£22.60	Chef's choice 5 canapés	£21.00
Choose 7 canapés	£31.50	Chef's choice 7 canapés	£29.40
(min 20 guests)		Pre-dinner Chef's choice 3 canapés	£12.70

M E A T

- Chicken liver parfait vol au vent, redcurrants 40 kcal
- Free-range pork, lemon aioli, baby onions 46 kcal
- Lamb canon rosti, chilli herb sauce 96 kcal
- Beef tartare, oyster mayonnaise, pink onions 28 kcal

F I S H

- South coast crab, avocado, tarragon 46 kcal
- Smoked trout mousse, rye bread, dill 71 kcal
- Scallop ceviche, cucumber dressing, coriander 33 kcal
- Crayfish, cocktail sauce, smoked paprika 56 kcal

P L A N T

- Pea and broad bean tart, wasabi and borage V 80 kcal
- Tomato and cucumber bruschetta, balsamic pearls VE 27 kcal
- Courgette, saffron yoghurt, pomegranate, za'atar V 28 kcal
- Wild mushroom croquette, mushroom ketchup VE 54 kcal

S W E E T

- Blueberry lavender meringues V 91 kcal
- Mango and exotic fruit panna cotta VE 28 kcal
- Lemon meringue tartlet V 93 kcal
- Tonka bean and strawberry with white chocolate V 63 kcal

Recommended sparkling wine pairing: Ridgeview Bloomsbury, Sussex

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Bowl Food



Bowl food

(min 20 guests)

Choose 3 bowls £29.25 Chef's choice 3 bowls £27.75

Additional bowl £9.75 Chef's choice additional bowl £9.25

PLANT

- Asparagus, Burford brown egg, pickled shimeji V 157 kcal
- Heritage tomato, salmorejo dressing, basil VE 124 kcal
- Wild mushroom croquette, mushroom ketchup VE 167 kcal
- Spring vegetable and herb risotto, coconut vegan cheese VE 234 kcal

FISH

- Charred chalk stream trout, crushed Jersey Royals, fennel 277 kcal
- Dorset crab, bisque sauce, crushed peas 260 kcal
- Hake, summer beans, salsa verde 240 kcal
- Torched mackerel, kohlrabi slaw, green apple, dill 279 kcal

MEAT

- Cobble Lane coppa, melon, balsamic pearls 118 kcal
- Lamb breast, summer beans, buttery mash, rosemary sauce 432 kcal
- Miso pork cheeks, dressed leeks, green apple 237 kcal
- Confit chicken gnocchi, gremolata 335 kcal

DESSERT

- Grandma's pine nut tart V 282 kcal
- Chocolate brownie, diplomat cream V 424 kcal
- Buttermilk panna cotta, mango, strawberries V 489 kcal
- Whipped London ricotta cheesecake, cookie crumble V 443 kcal

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Three-course menu

Three-course menu

Select one starter, one main course and one dessert

3-course £69.25

(min 15 guests)

STARTERS

Spiced aubergine salad, roast tomato, minted coconut yoghurt Kcal 438 VE

Recommended wine pairing: Heppington Vineyards Pinot Noir Rose

London cured salmon, horseradish, fennel pollen, keta 422 kcal

Recommended wine pairing: Château Paradis Rose 'Essentiel' Coteaux d'Aix en Provence

Cornish mackerel, heirloom tomatoes, basil, citrus 328 kcal

Recommended wine pairing: Fiano 'Lunate'

Dorset crab, apple, cucumber, lemon verbena, herb mayonnaise 368 kcal

Recommended wine pairing: La Playa Viognier

Free-range chicken, pistachio, orange blossom, radish. 390 kcal

Recommended wine pairing: Gavi di Gavi 'Ca da Bosio', Terre da Vino

Beef carpaccio, artichokes, Old Winchester cheese, pickled beetroots 399 kcal

Recommended wine pairing: Beaujolais Villages 'Vignes de 1940', Jean-Michel Dupre

Burrata, broad bean pesto, confit almonds, preserved lemon V 431 kcal

Recommended wine pairing: Heppington Vineyards Pinot Noir Rose

English asparagus, Burford brown egg, rapeseed mayonnaise, spring truffle V 368 kcal

Recommended wine pairing: Bourgogne Blanc Chardonnay, Maison Nuiton-Beaunoy

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Three-course menu

Select one starter, one main course and one dessert

M A I N

Seared fish of the week (depending on MCS sustainability recommendations) cauliflower purée, braised fennel, tomato dressing 208 kcal

Recommended wine pairing: Picpoul de Pinet 'Sel et Sable'

Chalk stream trout, bonito butter, broccoli and kaffir lime 359 kcal

Recommended wine pairing: Wairau River Sauvignon Blanc

Cornish hake, turnips, wasabi cream, sea vegetables 600 kcal

Recommended wine pairing: Bourgogne Blanc Chardonnay, Maison Nuiton-Beaunoy

Herdwick lamb, anchovy, wild garlic, peas, broad beans, caper and raisin lamb sauce 1220 kcal

Recommended wine pairing: Tunante Rioja Tempranillo Tinto, Fincas de Azabache

Cornish red chicken, artichoke purée, garden vegetables, seasonal mushrooms, potato terrine 1145 kcal

Recommended wine pairing: Wairau River Pinot Noir

Roasted cauliflower, cauliflower puree, red pepper, polenta VE 518 kcal

Recommended wine pairing: Hamilton Heights Chardonnay

Courgette risotto, stuffed flower, basil, ricotta, pistachio courgettes V 908 kcal

Recommended wine pairing: Heppington Vineyards Pinot Noir

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Three-course menu

Select one starter, one main course and one dessert

DESSERT

Rhubarb cheesecake, poached rhubarb, ginger crumble, vanilla ice cream (V)

Chocolate honey crèmeux, honey tuile, roasted chocolate, clotted cream ice cream V 330 kcal

Passion fruit posset, ginger meringue, mango gel, pistachio crisp V 700 kcal

Set rice pudding, popped rice, roast pineapple, cardamom ice cream V 364 kcal

Vegan panna cotta, pears, honeycomb V 334 kcal

Raspberry tart, vanilla cream, lemon V 338 kcal

Vegan chocolate mousse, sour cherries VE 705 kcal

Buttermilk and blueberry panna cotta V 467 kcal

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Food stations

Food stations

FOOD STATIONS

Market food stations offer a creative addition to larger canapé or bowl food receptions. They provide an opportunity for your guests to interact with our chefs, watch their food being created and enjoy the sense of theatre involved in its preparation. Our head chef has developed these themed menus and food stations from around the world. Some suggestions are given here, but we have many more ideas to suit your event, please just ask.

Our food stations can also be a great alternative to a traditional seated lunch or dinner providing an interactive experience where our chefs will serve your guests from market stalls to provide a real sense of theatre and occasion. We will also circulate the food options around the room, ensuring that all your guests experience what each food station is offering.

(Min number of 50)

Three food stalls	£90.00
Additional stall	£30.00

(min 50 guests)

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Food stations

H. Forman & Son smoked and cured salmon carvery

A selection of finest cured and smoked salmon from H. Forman & Son East London smokery, served with blinis, crème fraîche 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 food station

Selection of hot and crispy rice balls inspired by Sicily

Wild mushroom and truffle, mushroom ketchup VE

Butternut squash and sage, sage purée V

Sundried tomato and basil arancini, nut-free pesto V

Lemon and parmesan arancini, chive crème fraîche V

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



Food stations

Cobble Lane cured meats

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

Paxton & Whitfield cheese

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

Oglesfield

Cote Hill Blue

Baron Bigod

Lincolnshire Poacher

Ashcombe

Beetroot horseradish chutney

Spiced plum chutney

Caramelised onion chutney

Recommended wine pairing: Château Le Gardera, Bordeaux Superieur



Dessert food station

Macarons

A selection of flavoured macarons including:

Pistachio

Chocolate

Salted caramel

Mango

Passionfruit

Eton mess dessert station

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

Fresh berries - raspberries, strawberries, blackberries, blueberries

Coulis and crispies - raspberries, mango, yoghurt, popping candy, cocoa nibs

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RIDGEVIEW
ENGLAND


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Drinks

PITCHER COCKTAILS

£36.75 per 1 Liter pitcher

Gin Fizz

Gin, ginger & elderflower, lime juice

Dark & Stormy

Rum, lime juice, ginger beer

Apple Crumble Spritz

Cloudy apple juice, lemon juice, tonic water, apple garnish

Raspberry Gin Sour

Gin, raspberry, lemon juice

Classic Pimm's

Pimm's No. 1 with lemonade, served in a highball, with classic garnish and ice

NON-ALCHOLIC PITCHER COCKTAILS

£28.50 per 1 Liter pitcher

Rosemary & Grapefruit

Grapefruit juice, rosemary, sparkling water

Spice N Ginger

Seedlip Spice 94, ginger ale

£8.50 supplement

Sting Of The Bee

Lemon and ginger, honey, lime juice

Pomegranate Fizz

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

English Garden

Cucumber, basil, elderflower, cloudy apple juice

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SPARKLING

Ridgeview Bloomsbury, East Sussex, England - £ 65.00

Ridgeview signature blend Bloomsbury is light golden in colour with a fine, persistent mousse. Citrus fruit aromas with hints of melon and honey.

Ridgeview Fitzrovia Rosé, East Sussex, England - £75.00

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.

Prosecco Le Contesse, Italy - £37.80

Straw yellow in colour and has a fine and persistent perlage. It has an aromatic bouquet, fruity and floral with reminiscences of acacia flowers and wisteria. Refreshing on the palate with balanced acidity and pleasant dry aftertaste.

Azzillo Prosecco Spumante, Italy - £42.00

Fresh and light on the palate, with balanced acidity and body; harmonic with a long persistent aftertaste.

Laurent Perrier La Cuvee Brut, Champagne, France - £92.00

This is beautifully balanced with fine streams of flowing bubbles, leading to delicate citrus and subtle floral notes on the nose.

ROSE

Heppington Vineyards Pinot Noir Rose, England - £63.00

This beautiful Pinot Noir Rosé has delicate notes of nectarine, crisp red apple, pomegranate and cranberry.

Pinot Grigio Ramato 'Il Barco', Carlo Botter, Italy - £35.70

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.

Rioja Rosado, Bodegas Taron, Spain - £39.40

A wine with 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, - £48.30

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 - £50.00

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

Heppington Vineyards Chardonnay, England - £57.75

This elegant Chardonnay has a palate of orchard fruit, crunchy peach and grapefruit zest. Elegant and refined with a fresh feel on the finish.

El Zafiro 'Extremadura' Blanco, Pardina/Chardonnay, Spain - £28.85

A fresh and lively white from the far west of Spain that combines the local Pardina grape variety with the renowned Chardonnay.

Hamilton Heights, Chardonnay, Australia - £31.25

An elegant Aussie Chardonnay, bright lemon in colour with a fresh nose full of ripe peach and citrus.

Boatmans Chenin Blanc, South Africa - £32.80

Made from 100% Chenin Blanc, this wine is a pale lemon in colour with a bouquet of apple and white flowers.

Les Jardins de Gascoigne Blanc, France - £35.40

Apricot, orange blossom and subtle tropical notes of dried pineapple combine with a fresh grapefruit acidity leaving a refreshing impression on the palate.

Viognier La Playa, Chile - £38.60

This is a terrific, lively wine with an exotic aroma of dried apricots, pineapple, banana and lychee.

Fiano 'Lunate', Sicily - £39.15

A crisp and fresh wine with stone fruit flavours and is complimented by a refreshing acidity making this wine beautifully balanced.

Picpoul de Pinet 'Sel et Sable', France - £44.10

Delicate aromas of citrus on the nose as well as notes of acacia and flint. The palate is dry and refreshing with citrus, floral note, some tropical fruits and a distinctive mineral edge.

Wairau River Sauvignon Blanc, New Zealand - £45.40

Intense lifted notes of ripe tropical fruits and citrus on the nose. Refined and elegant, displaying a finely textured palate with flavours of guava and stone fruit. Wonderfully expressive with a fresh, dry finish.

Bourgogne Blanc Chardonnay, Maison Nuiton-Beaunoy, France - £52.50

Medium bodied with flavours of fleshy stone fruits, particularly peach and nectarine with ripe pear and apple peel. These fleshy fruit flavours are balanced and elegant with a refreshing acidity and a mineral note on the finish

Gavi di Gavi 'Ca da Bosio', Terre da Vino, Italy - £57.75

The soils in the central zone of Gavi di Gavi impart a perfumed mineral character adding complexity to lively aromas of ripe fruit and flowers. Concentration. 'Ca da Bosio' is further refined by extended lees contact which imparts a soft-textured dry finish.

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R E D

Heppington Vineyards Pinot Noir, England - £57.75

This delightful Pinot Noir offers a hint of oaky savouriness with bright notes of raspberry sorbet and a cherry finish.

El Zafiro 'Extramedura' Tinto, Tempranillo/Shiraz, Spain - £28.85

This inspired blend combines cherry and strawberry fruit character of the local Tempranillo with the spice and structure of Shiraz.

Hamiton Heights, Shiraz, Australia - £31.25

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 - £34.90

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.

'Punto Alto', Malbec, Argentina - £36.20

Dark purple in colour with bramble fruits and black cherries on the nose.

Tunante Rioja Tempranillo Tinto, Fincas de Azabache, Spain - £36.75

Exhibiting typical Tempranillo character of cherry, raspberry and plum with notes of liquorice.

Montepulciano d'Abruzzo Riserva, 'Tor del Colle', Italy - £38.85

Vibrant savoury spicy dark fruits and warm oak make this excellent value Montepulciano d'Abruzzo Riserva.

Château Le Gardera, Bordeaux Superieur, France - £45.15

Busting full of ripe berry fruits with generous tannins, balanced acidity and a subtle toast and sweet spice character from 12 months ageing in French barrels.

Beaujolais Villages 'Vignes de 1940', Jean-Michel Dupre, France - £47.25

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.

Polish Hill River Shiraz, Paulett, Australia - £52.50

A richly flavoured wine with candied fruits, blackcurrants, black cherries, game and spicy white pepper with mineral nuances.

Wairau River Pinot Noir, New Zealand - £57.75

An excellent expression of varietal character with concentrated notes of raspberry, cherry and wild berry fruits, accompanied with rich savoury bramble, hints of oak and supple tannins for an elegant structure.

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B E E R A N D C I D E R

Peroni Nastro Azzurro 330ml	£5.75
Peroni 0.0% 330ml	£5.25
Becks 275ml	£5.00
Meantime Pale Ale 330ml	£6.00

Pre-order selection:

Peroni Gluten Free 330ml	£6.50
Asahi Super Dry 330ml	£6.00
London Pride 330ml	£6.25
Meantime London Lager 330ml	£6.00
Cornish Orchard Gold Cider 500ml	£8.00

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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 to 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 or not 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

**COMPANY
OF COOKS**