



**COMPANY  
OF COOKS**

**AUTUMN / WINTER**  
**OCTOBER 2024 - MARCH 2025**

**Prince Philip House**

# Welcome to Prince Philip House

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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. Executive 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 get in touch if there's anything we can help with – we'd love to hear from you!

Alvaro Benavente  
General Manager



# We're more than just a company of cooks

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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 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](http://www.companyofcooks.com) or simply click to watch the video above.





## Our commitments to people, place and planet

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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. 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. James Knight of Mayfair
16. London Borough of Jam
17. Brindisa
18. Smith & Brock
19. Wild Harvest
20. Ridgeview Wine



# A cake that makes a difference

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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.

LUMINARY  BAKERY





# Well Grounded

Company of Cooks supports Well Grounded in their mission to help Londoners enter 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





# Tea, coffee and soft drinks

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

## Community blend

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Every cup of coffee we serve is our Community Blend – sourced and hand-roasted by Union 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 Union's Direct Trade model means farmers are receiving a fair price for this fabulous coffee.

**UNION**  
HAND-ROASTED  
COFFEE



# Breakfast

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

## M O R N I N G   B A K E R Y   S E L E C T I O N

A selection of freshly baked pastries:

**£7.10**

Pain au chocolat | Pain au raisin | Cinnamon bun |

Plain croissant | Almond croissant 423 kcal

Add a muffin for additional cost of **£4.50**

Chocolate | Blueberry | Lemon and poppy seed  
423 kcal

## P L A N T   B R E A K F A S T

**£27.00 (min 15 guests)**

Coconut yoghurt, spiced pears, date molasses, 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

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

## BREAKFAST BAPS

A selection of soft white, wholemeal, seeded baps.

**Select 2 for £12.55, or select 3 for £18.50 (min 15 guests)**

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

Dry cured bacon bap, HP sauce & tomato ketchup 512 kcal

London sausage bap, HP sauce & tomato ketchup 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 VE 82 kcal

“Low-carbon” mushrooms on toast, watercress pesto V 251 kcal

Teff grain crepes, crème fraiche, 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

V – Vegetarian, VE – Vegan

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# Breakfast

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

## BREAKFAST BOWL SELECTION

Select 2 for £18.00, or select 3 for £25.80 (min 30 guests)

Coconut yoghurt, spiced pears, date molasses, granola VE 352 kcal  
Greek yoghurt, seasonal fruit, chai granola, bee pollen V 277 kcal  
Seasonal fruits with lime and mint VE 80 kcal  
Sweetcorn pancakes, smashed 'no avocado', tomato jam V 294 kcal  
Shakshuka V 349 kcal  
Soft boiled St. Ewe's eggs, Cobble Lane nduja, Mayfield cheese 330 kcal

## WORKING BREAKFAST

(suitable for seated breakfast meetings for a minimum of 20 guests)

Coconut and Bircher oats, seasonal fruits VE 340 kcal **£9.00**  
Smashed 'no avocado' on sourdough toast, savoury seed granola VE 363 kcal **£6.90**  
Ricotta pancakes, blueberry compote V 346 kcal **£9.80**  
Seasonal fruits with lime and mint V 80 kcal **£8.40**  
London cured smoked salmon free-range eggs royale 675 kcal **£10.15**  
Full English breakfast 828 kcal **£12.75**

## JUICES

Tropical juice VE (per litre) 80 kcal **£9.60**  
Green Goddess Wake Up Juice VE (per litre) 82 kcal **£10.60**

V – Vegetarian, VE – Vegan

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DELEGATE 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

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## DELI SANDWICH WORKING LUNCH

**£23.00 (min 8 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:

Roasted Suffolk chicken, gem lettuce, herb mayonnaise

Poached salmon, dill pickle, remoulade

Free range miso egg mayonnaise, watercress V

Sommerset cheddar, tomato, pickle V

Houmous, roasted vegetables baby spinach V

## SANDWICH LUNCH ADDONS (min 15 guests)

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**

Sea salt crisps 150 kcal **£1.50**

Seasonal 'future 50' salad 235 kcal V **£17.00**

House brownie 289 kcal V **£5.30**

Blackberry tart 302kcal V **£6.95**

Lemon tart 389kcal V **£6.95**

Mini cakes bites 255 kcal V **£3.55**

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

V – Vegetarian, VE – Vegan

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# Themed working lunch

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**£32.00 (min 20 guests)**

## MEXICAN WORKING LUNCH

Slow cooked beef brisket burritos 830 kcal  
Buttermilk cauliflower, jalapeño aioli (V) 247 kcal  
Chorizo, chicken & black bean quesadillas 140 kcal  
Cheese & sweet potato empanadas (V) 319 kcal  
Pulled jackfruit, sweet chipotle tostadas (VE) 372 kcal  
Avocado & cos, mixed beans sweetcorn salad, sprinkled with toasted nuts seeds (VE) 244 kcal

## JAPANESE WORKING LUNCH

Vegetable tempura, sweet chilli mayonnaise VE 653 kcal  
Tori kara-age (Japanese fried chicken) with Asian slaw 371 kcal  
Harata buns filled with crispy pork belly 384 kcal  
Salmon tataki, pickled mooli and kewpie mayonnaise 422 kcal  
Glass noodles, shiso and watercress pickled plum VE 384 kcal

## PERSIAN WORKING LUNCH

Salt cod fritters 347 kcal  
Apricot & pistachio lamb kofta, minted yoghurt 257 kcal  
Tamarind & honey chicken skewers, chipotle mayonnaise 278 kcal  
Courgette, saffron & potato kuku (V) 324 kcal  
Moroccan spiced falafel (VE) 159 kcal  
Maftoul salad (VE) 244 kcal  
Baba ghanoush (VE) 138 kcal  
Roasted red pepper hummus (VE) 309 kcal  
Sesame and nigella seed lavash bread (V) 223 kcal

V – Vegetarian, VE – Vegan

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# Lunch

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## FUTURE 50 SALAD LUNCH

A selection of healthy vibrant seasonal 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. To see more information visit [Knorr](#)

**£32.00 (min 20 guests)**

Roasted sweet potato, edamame, grilled peppers, toast seeds VE 215 kcal  
Shaved fennel, orange, dill and pomegranate, dukkha 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

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# Lunch

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## 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

Chalk Steam trout rillettes, creme fraiche, Paul Rhodes' Greenwich rye 483 kcal

Harissa roast squash, lentils, London ricotta, pumpkin seed pesto V 324 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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# Fork buffet lunch

## H O T O P T I O N S

Select 1 menu **£43.75**

(min 30 guests)

Chef's choice menu selection **£40.00**

(min 15 guests)

### M E N U 1

Ox cheek bourguignon, Cobble Lane pancetta, mashed potato 575 kcal

Seasonal fish pie, leeks, creamed potato, herb crumb 703 kcal

Panko aubergine katsu curry with sticky rice VE 309 kcal

Roasted beetroot, pickled onions, yoghurt V 332 kcal

Spiced pear and oat crumble, crème Anglaise V 422 kcal

### M E N U 2

"Slow-cooked" shoulder of lamb, roast spiced chickpea salad, cucumber yoghurt, flatbread 768 kcal

Line caught roasted cod fillet, white beans, parsley 302 kcal

Sweet potato, chickpea and spinach tagine with crispy chickpeas, apricot and cuscus VE 423 kcal

Harissa roast squash, lentils, London ricotta, pumpkin seed pesto V 324 kcal

Banoffee cheesecake V 621 kcal

### M E N U 3

Roast pork belly, cannellini beans, pickled red cabbage 838 kcal

Grilled salmon fillet, broccoli, romesco sauce, gremolata 363 kcal

Pumpkin tortellini, pine nuts, pumpkin purée, crispy sage VE 508 kcal

Fennel, orange and watercress VE 163 kcal

Lemon posset, almond crumble and blackberry compote V 374 kcal

### M E N U 4

Cobble Lane nduja chicken thighs, La Latteria bocconcini, tomato, pesto 551 kcal

Seared seabream, herbed lentils, braised 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

Dark chocolate mousse V 523 Kcal

### A D D O N S

Artisan breadbasket by Paul Rhodes of Greenwich, whipped butter 440 kcal V **£4.05**

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

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

V – Vegetarian, VE – Vegan

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# Why not add?

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## NIBBLES SELECTION

£7.30

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

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

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    £35.00

With a glass of Prosecco  
**(min 8 guests)**

### Package 2    £39.50

With a glass of Champagne  
**(min 6 guests)**

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A close-up photograph of a person wearing a brown and white tweed jacket holding a large, white marble tray. The tray is filled with various canapés, including several golden-brown fried items topped with a red sauce, and several small, round, layered appetizers. A hand with manicured nails is shown picking up one of the fried canapés. The background is dark and out of focus.

CANAPÉ RECEPTION



# Canapé reception (min 20 guests)

**Select 5 canapés** £23.50  
**Select 7 canapés** £31.50  
**Additional canapé** £4.70

**Chef's choice 5 canapés** £22.00  
**Chef's choice 7 canapés** £29.40  
**Chef's choice additional canapé** £4.40  
**Pre-dinner Chef's choice 3 canapés** £13.20

## M E A T

Chicken liver parfait, crispy skin, golden raisin 79 kcal  
Bourbon glazed pork belly, sweetcorn purée 102 kcal  
Beef tartare, oyster mayonnaise 28 kcal  
Cobble Lane nduja sausage roll, romesco, fried parsley 102 kcal

## F I S H

Sesame tuna, crispy sushi rice, sriracha, sorrel 86 kcal  
Smoked mackerel, pickled cucumber, rye bread, salmon roe 64 kcal  
Crab, cucumber, Bloody Mary, chive crumb 62 kcal  
Seared scallop, confit potato, burnt apple purée 48 kcal

## P L A N T

Salt baked potato, cep purée sorrel VE 42 kcal  
Colston Basset Stilton, seeded cracker, damson paste V 90 kcal  
Pulled BBQ jackfruit taco VE 34 kcal  
Beetroot and Golden Cross arancini V 105 kcal  
Smoked aubergine, preserved lemon, pomegranate, seeded VE 26 kcal

## S W E E T

Whipped cheesecake, ginger crumb, spiced pear V 105 kcal  
Coconut and passionfruit pavlova VE 55 kcal  
Lemon meringue tartlet V 93 kcal  
Dark chocolate tart & blackberry gel V 120 kcal

Recommended sparkling wine pairing: Ridgeview Bloomsbury, Sussex

V – Vegetarian, VE – Vegan

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A top-down view of a white ceramic bowl filled with a light-colored, creamy soup. The soup is garnished with several sliced yellow cherry tomatoes, small pieces of green herbs, and several thin, white, irregularly shaped shavings of cheese. The bowl is placed on a white, textured surface. To the left of the bowl, there are two large, dried, yellow-orange autumn leaves. To the bottom right, there is a portion of a dark red, textured leaf.

# 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**

## P L A N T

Roasted miso cauliflower, tofu emulsion, sriracha mayo and pickled red onion VE 107 kcal

Squash risotto, pumpkin seed pesto and crispy sage V 228 kcal

Delica pumpkin, burrata, toasted buckwheat with brown butter dressing VE 121 kcal

Salt-baked beets, blackberry, horseradish and sorrel V 324 kcal

## F I S H

Nori cured salmon, dashi & kohlrabi 341 kcal

Spicy crab cakes, carrot and mooli slaw, sweet chilli 413 kcal

Bake Hake, artichoke purée, hazelnuts & golden raisins 309 kcal

Smoked sea trout, lemon & garlic yogurt, pickled cucumber & shallot, dill & chilli oil 279 kcal

## M E A T

Rare roast beef, caramelised onion, onion purée and pickled shimeji 247 kcal

Sticky braised shoulder of lamb, aubergine, pomegranate, crispy chickpeas and parsley 248 kcal

Confit duck leg, Jerusalem artichoke velouté 237 kcal

Braised ox cheek bourguignon and creamed potato 335 kcal

## D E S S E R T

Chilled coconut & chai rice pudding, roasted pineapple, basil & passion fruit foam V 436 kcal

Lemon curd, polenta & almond crumble, roast apricots V 575 kcal

Vanilla pannacotta, passionfruit, meringue shards 499 kcal

Spiced frangipane & plum, citrus cream tart VE 374 kcal

V – Vegetarian, VE – Vegan

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THREE-COURSE MENU

# Three-course menu

(min 20 guests)

Select one starter, one main and one dessert for the whole group

**Three-course £69.25**

**Two-course £59.00**

(starter and main or main and dessert)

## STARTER

Jerusalem artichoke velouté, artichoke crisps, crushed hazelnuts, thyme oil V 589 kcal

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

Chalk farm Sea trout "Escabeche" carrot, saffron, sauternes 313 kcal

Recommended wine pairing: Château Paradis Rosé 'Essenciel' Coteaux d'Aix en Provence

Torched Cornish mackerel tartare, compressed smoked apples, pickled mooli & horseradish cream, avruga caviar 262 kcal

Recommended wine pairing: Fiano 'Lunate'

Salt-baked celeriac, truffle, dates & smoked egg yolk VE 373 kcal

Recommended wine pairing: Hamilton Heights Chardonnay

Smoked duck, beetroot, pickled blackberry & Shimeji mushrooms with hazelnut dressing 640 kcal

Recommended wine pairing: Château Le Gardera, Bordeaux Supérieur

Ham hock, chicken confit, apricots, pickled carrots, fine beans and pork scratching 399 kcal

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

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# Three-course menu

(min 20 guests)

Select one starter, one main and one dessert for the whole group

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## M A I N

Sea bass, braised fennel, celeriac purée, tomato, caper and caviar dressing 510 kcal

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

Roast hake, parsnip pure, cavolo nero, salsa verde and pickled mushrooms 401 kcal

Recommended wine pairing: Wairau River Sauvignon Blanc

Packington Estate venison fillet, game sausage & spiced crispy chickpeas with maple roasted squash 481 kcal

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

Braised short rib of beef, carrot fondant, pickled pearl onion, shallot purée 576 kcal

Recommended wine pairing: 'Punto Alto', Malbec, Argentina

Chicken, spinach and mushroom ballotine, roast pumpkin and ricotta mash, crispy sage, Madeira jus 831 kcal

Recommended wine pairing: Wairau River Pinot Noir

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

Recommended wine pairing: Heppington Vineyards Pinot Noir

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# Three-course menu

(min 20 guests)

Select one starter, one main and one dessert for the whole group

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## DESSERT

Blackcurrant poached pear, vanilla cream, almond tuile V 439 kcal

Custard & nutmeg tart, poached plums, granola & praline cream V  
432 kcal

Dark chocolate fondant, sesame tuile, caramel & Malden salt ice cream V  
589 kcal

Tonka bean panna cotta, chocolate mousse, salted caramel popcorn  
and caramelised banana 601 kcal

Apple tarte tatin, toasted oat crumble, set calvados & Rosemary Cream  
660 kcal

Plum & cinnamon frangipane tart, cinnamon crème fraiche, plum  
compote & toasted almond 886 kcal

Carrot cake, mascarpone, carrot gel, meringue shards VE 329 kcal

V – Vegetarian, VE – Vegan

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# FOOD STATIONS

# Food stations

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## 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)

<b>Three food stations</b>	<b>£90.00 per person</b>
<b>Additional food station</b>	<b>£30.00 per person</b>

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.

# Food stations

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## **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 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 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 fraiche V

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

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## **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

Cotehill Blue

Baron Bigod

Lincolnshire Poacher

Ashcombe

Beetroot horseradish chutney

Spiced plum chutney

Caramelised onion chutney

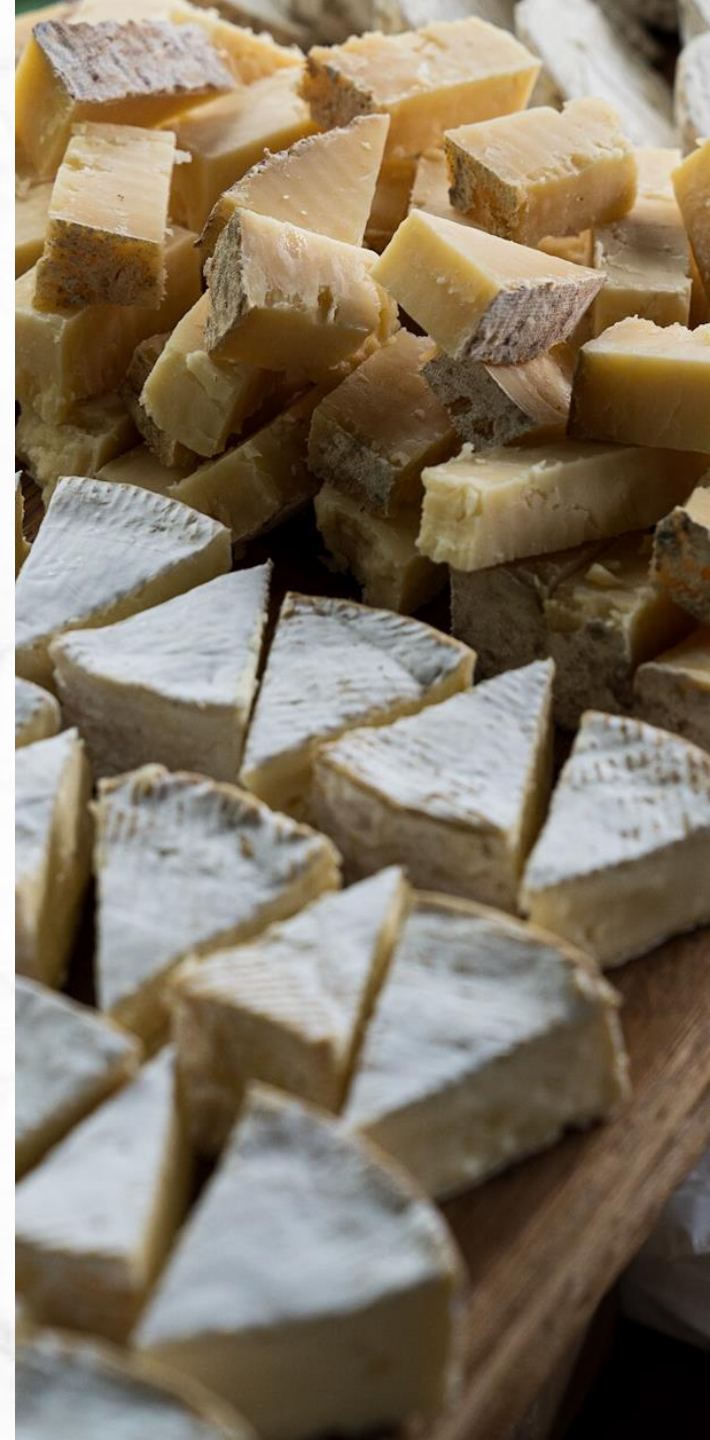
Recommended wine pairing: Château Le Gardera, Bordeaux Superieur

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# Dessert food station

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## 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

Seasonal berries

Coulis and crispies

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# DRINKS

## PITCHER COCKTAILS

### **Sloe Gin Fizz £36.75**

Sloe Gin, lemon juice, soda water

### **Dark & Stormy £36.75**

Rum, lime juice, ginger beer

### **Apple Spritz £36.75**

Aperol, apple cider, prosecco

### **Whiskey Godfather £38.50**

Bourbon, lemon juice, cherry coke, orange slices

### **Mulled Wine £39.00**

Red wine, brandy, spices

### **Winter Pimm's £36.75**

Pimm's No. 3, cloudy apple juice in a highball, with classic garnish and ice

## NON-ALCOHOLIC COCKTAILS

### **Rosemary & Grapefruit - £28.50**

The perfect refreshing mocktail, great for any type of event  
Grapefruit juice | rosemary | sparkling water

### **Spice N Ginger - £28.50**

A complex blend of seedlip spice 94, to create sophisticated mocktail  
Seedlip spice 94 | ginger ale

Replace the Seedlip with rum to make this alcoholic **£8.50 supplement**

### **Sting of the Bee - £28.50**

A delicious honey based mocktail with a little ginger spice  
Lemon & ginger | honey | lime juice

Add whisky or tequila to create a true sting **£8.50 supplement**

### **Pomegranate Fizz - £28.50**

These pomegranate fizz mocktails are perfect for celebrating  
Pomegranate juice | fresh orange juice | lime juice | sparkling water

Add gin or vodka or whisky to create a cocktail fizz **£8.50 supplement**

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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.

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## ROSÉ

### **Heppington Vineyards Pinot Noir Rosé, 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 Rosé '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.



## 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.

### **Hamilton 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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## LOW ALCOHOLIC WINE 0.5% ABV

### **Noughty Organic White - £39.60**

Produced using 55% Chenin Blanc and 45% Chardonnay grapes harvested from dry-land farmed vineyards in the Western Cape region.

### **Noughty Organic Sparkling Rosé - £39.60**

Beautifully crafted Provençal-style Rosé Wine from South Africa

### **Noughty Organic Red - £39.60**

Produced with Syrah grapes from dryland farmed vineyards in Darling, South Africa.

## BEER AND CIDER

<b>Peroni Gluten Free 330ml</b>	<b>£6.50</b>
<b>Peroni 0.0% 330ml</b>	<b>£5.25</b>
<b>Peroni Nastro Azzurro 330ml</b>	<b>£5.75</b>
<b>Asahi Super Dry 330ml</b>	<b>£6.00</b>
<b>London Pride 330ml</b>	<b>£6.25</b>
<b>Meantime Pale Ale 330ml</b>	<b>£6.00</b>
<b>Meantime London Lager 330ml</b>	<b>£6.00</b>
<b>Cornish Orchard Gold Cider 500ml</b>	<b>£8.00</b>

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# Allergens

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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**