



# 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





A close-up photograph of a person's hand holding a small, round, golden-brown fried canapé with a red sauce and green garnish. The hand is positioned over a white marble tray filled with various other appetizers, including more fried items and small stacks of food. The background shows a person wearing a patterned tweed jacket. The text "CANAPÉ RECEPTION" is overlaid in white on a semi-transparent dark band across the middle of the image.

CANAPÉ RECEPTION



# Canapé reception (min 20 guests)

<b>Select 5 canapés</b> £22.00	<b>£23.50</b>	<b>Chef's choice 5 canapés</b>	
<b>Select 7 canapés</b>	<b>£31.50</b>	<b>Chef's choice 7 canapés</b>	<b>£29.40</b>
<b>Additional canapé</b>	<b>£4.70</b>	<b>Chef's choice additional canapé</b>	<b>£4.40</b>
		<b>Pre-dinner Chef's choice 3 canapés</b>	<b>£13.20</b>

## 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

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.







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 £59.25**

(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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## 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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## 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 fraîche, plum  
compote & toasted almond 886 kcal

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

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# DRINKS



**L O W A L C O H O L I C W I N E**  
**0 . 5 % A B V**

**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.

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

**Peroni Gluten Free 330ml £6.50**

**Peroni 0.0% 330ml £5.25**

**Peroni Nastro Azzurro 330ml £5.75**

**Asahi Super Dry 330ml £6.00**

**London Pride 330ml £6.25**

**Meantime Pale Ale 330ml £6.00**

**Meantime London Lager 330ml £6.00**

**Cornish Orchard Gold Cider 500ml £6.00**

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## S P A R K L I N G

### **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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## R O S É

### **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

### **Hepington 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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## 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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## 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.

# 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

Alvaro Benavente  
General Manager

**COMPANY  
OF COOKS**