

**COMPANY
OF COOKS**

Spring / Summer 2025

PRINCE PHILIP HOUSE

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 thoughtfully crafted food and drink. Executive Head Chef, Stuart Cooper and his team bring creativity and attention to detail to every dish, combining skill with fresh ideas. 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!

Alvaro Benavente
General Manager



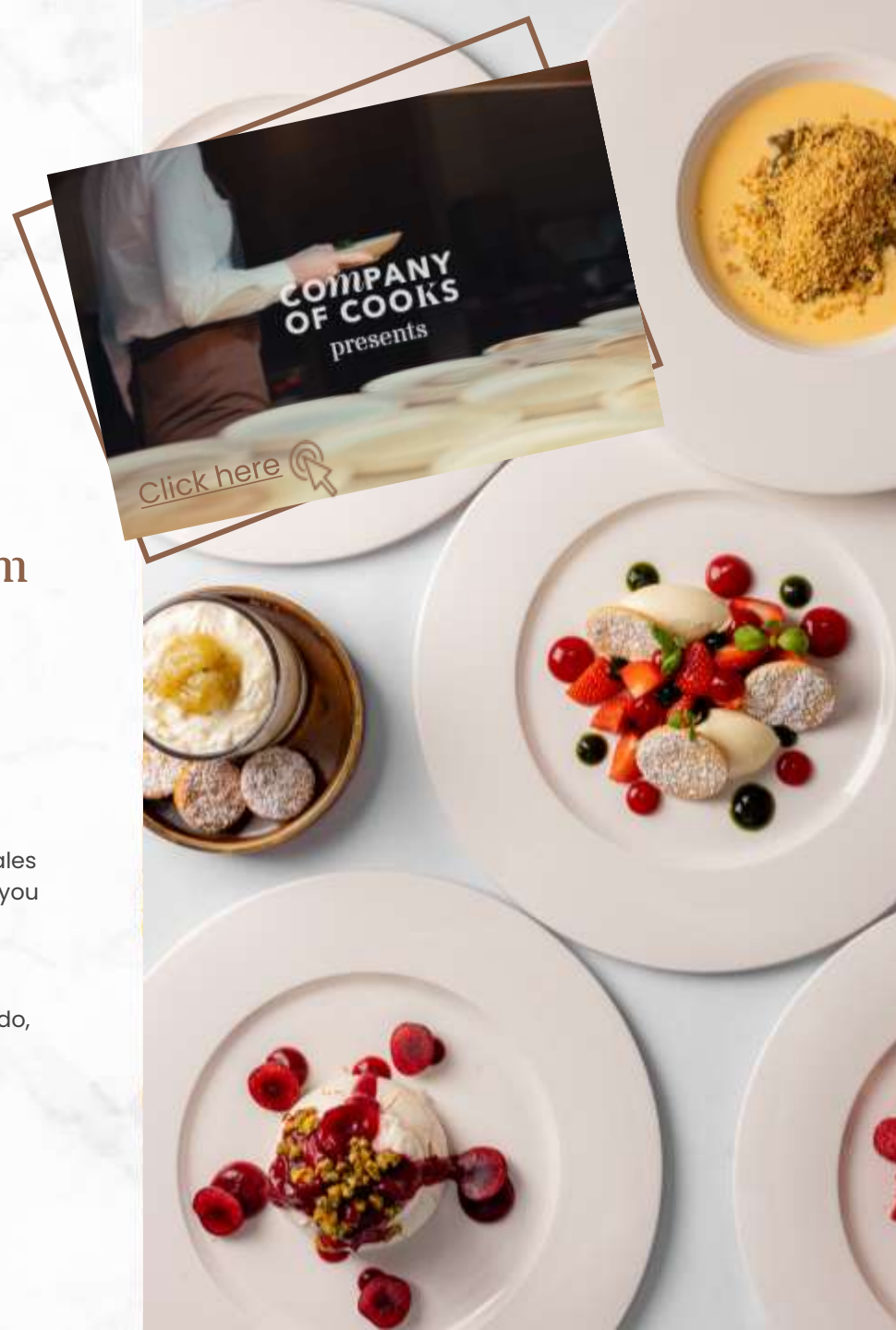
We're more than just a company of cooks

We're in every detail of your event, from handcrafted snacks and incredible canapés to unforgettable dinners, carefully selected wines, and 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 commitment to 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 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 menus showcase our commitment to quality and sustainability: We exclusively serve British meat and cheeses, ensure none of our fresh produce is transported by air, and source all our fish sustainably. As part of our wider business goals, we are dedicated to achieving 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 – all the while safeguarding the planet for future generations.

Our larder

We've built an incredible local Larder of artisan 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.

Suppliers

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



VCSE*

Voluntary, Community or Social Enterprise Organisation

A cake that makes a difference

We're proud to partner with Luminary Bakery

At Luminary Bakery, every bite makes a difference. As a social enterprise, they provide a safe space and community where women can rise. By offering training programs and employment opportunities, Luminary empowers women to build brighter futures.

Their spectacular cakes can be ordered through our team and delivered directly to your event.





Community blend coffee

We proudly support Well Grounded in their mission to empower Londoners through transformative barista training, qualifications, mentorship, and employment opportunities in the specialty coffee industry. Together, we've developed our own **Community Blend** coffee, in partnership with Union Hand-Roasted Coffee, to further this impact.

Not only does Community Blend create opportunities locally, but through the Union Direct Trade sourcing program, it also supports coffee farmers and cooperatives in Peru—benefiting both local and global communities.

[Click here](#)

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



UNION
HAND-ROASTED
COFFEE



A collage of various breakfast foods arranged on a rustic wooden table. The items include: a stack of crepes with blueberries on a wooden board; a large croissant on a wooden board; a glass pitcher and a glass of orange juice; a white pitcher of milk and a small white pitcher of cream; a bowl of granola with blueberries; a cup of coffee with a thick white foam; a plate of scrambled eggs with green onions; a small bowl of jam; and a small bowl of fried bananas. A lime wedge is also visible on the right side.

Breakfast



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	£4.20
Tea, coffee and biscuits	£5.20
Homemade iced tea	£10.00 (per litre)
Cranberry /pineapple/apple juice /orange juice	£8.50 (per litre)
Freshly squeezed orange juice	£17.00 (per litre)
Pressed Suffolk apple juice	£17.00 (per litre)
Homemade lemonade	£10.50 (per litre)
Water infused with seasonal fruits and herbs	£30.00 (6 litre)
Still and sparkling mineral water (750ml)	£4.10
Soft drinks (330ml can)	£3.70

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 Union's Direct Trade model means farmers are receiving a fair price for this fabulous coffee.

UNION
HAND-ROASTED
COFFEE



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 chef selection of freshly baked pastries:

£7.80

Cinnamon swirl 449 kcal | Plain croissant 339 kcal | Custard crown 423 kcal | Raspberry crown 245 kcal | Apple crown 351 kcal | Maple & pecan plait 390 kcal

BREAKFAST ADD ONS

Apple, banana, kale & turmeric smoothie 174 kcal (V) (per litre) **£20.00**

Lemon & Poppy seed muffins 423 kcal (V) **£4.60**

Soy & Chia seed yoghurt, summer berry compote, gluten-free granola 155 kcal (VE) **£4.00**

Coconut overnight oats, maple syrup & pecan nuts 525 kcal (VE) **£9.60**

American Pancakes, summer berry compote, citrus crème fraiche, maple syrup 420 kcal (V) **£10.50**

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 A P S

Please choose two types and we will serve 50% of each.

If you choose three, the third selection will be served based on your pre-ordered quantity.

Select 2 for £14.00, or select 3 for £20.00 (min 15 guests)

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

Dry cured bacon bap, HP sauce 512 kcal

London sausage bap, HP sauce 556 kcal

Free range egg muffin, sriracha 309 kcal (V)

V – Vegetarian, VE – Vegan

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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 E L E C T I O N

Select 2 for £20.00, or select 3 for £28.00 (min 30 guests)

Breakfast crumble, toasted oat clusters, warmed berries, coconut yoghurt 204 kcal (VE)
Greek yoghurt, seasonal fruit, chai granola, bee pollen 277 kcal (V)
Sweetcorn pancakes, smashed 'no avocado', tomato jam 294 kcal (V)
Shakshuka 349 kcal (V)
Soft boiled eggs, Cobble Lane nduja, Mayfield cheese 330 kcal
Bircher muesli, lavender honey, blueberries, seed granola 239 kcal

À L A C A R T E

Available for groups of 18 to 40 guests.

Please choose one dish for the entire group.

Coconut and Bircher oats, seasonal fruits 340 kcal (VE) **£9.60**

Smashed 'no avocado' on sourdough toast, savoury seed granola 363 kcal (VE) **£7.50**

Beans on toast, braised cannellini beans, slow roasted plum tomato sauce, toasted sourdough 394 kcal (VE) **£7.50**

London cured smoked salmon free range eggs royale 675 kcal **£11.20**

Full English breakfast 828 kcal **£13.00**

Chickpea Shakshuka Scrambled tofu, sweet potato and corn hash, green chilli 315 kcal (VE) **£12.50**

Toasted banana bread, with maple butter, caramelised banana, yoghurt, honey, seed granola 401 kcal (V) **£7.50**

J U I C E S

Exotic fruit smoothie 320 kcal (VE) **£20.00** | Green Goddess Wake Up Juice (per litre) 82 kcal (VE) **£20.00**

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Lunch

Lunch

DELI SANDWICH WORKING LUNCH

£25.50 (min 8 guests)

A selection of 3 freshly prepared sandwiches with Chef's seasonal salad, fruit bowl and crisps.

Sample sandwich selection:

Mature Cheddar ploughman's 214 kcal (V)

Free range egg mayonnaise, watercress 220 kcal (V)

Smoked salmon and cream cheese bagel 180 kcal

Tuna & cucumber mayonnaise

Chicken Caesar wrap 233 kcal

Ham & Cheddar baguette 108 kcal

SANDWICH LUNCH ADD ONS

Iced raw seasonal vegetables, green goddess dip 277 kcal (VE) **£4.20**

Paxton & Whitfield British cheeseboard, Peter's Yard biscuits, celery, grapes 286 kcal (V) **£13.20**

Selection of cured meats from Cobble Lane, pickles 149 kcal **£17.00**

Seasonal 'Future 50' salad 235 kcal (VE) **£18.00**

House brownie 289 kcal V **£5.80**

Selection of mini cakes 258Kcal (V) **£3.90**

Orange, almond and polenta cake 175 kcal (V) **£3.90**

Scones with jam and clotted cream 310 kcal (V) **£7.50**

Blackberry tart 302kcal V **£7.50**

Lemon tart 389kcal V **£7.50**

V – Vegetarian, VE – Vegan

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Lunch

GOURMET SANDWICH WORKING LUNCH

£30.00 (min 25 guests)

A selection of 6 freshly prepared sandwiches with Chef's seasonal salad, a choice of Paxton & Whitfield British cheese board or antipasti platter, fresh fruit platter, crisps & house brownie

Sample sandwich selection:

Mature Cheddar ploughman's 214 kcal (V)

Free range egg mayonnaise, watercress 220 kcal (V)

Smoked salmon and cream cheese bagel 180 kcal

Tuna & cucumber mayonnaise

Chicken Caesar wrap 233 kcal

Ham & Cheddar baguette 108 kcal

Served with:

Fresh fruit platter

Crisps

House brownies

Select 1 option:

Paxton & Whitfield British cheeseboard, Peter's Yard biscuits, celery, grapes 286 kcal (V)

Antipasti Platter (olives, grilled Mediterranean vegetables, artichokes, hummus, cheese straws) 192 Kcal (V)

SANDWICH LUNCH ADD ONS

Iced raw seasonal vegetables, green goddess dip 277 kcal (VE) **£4.20**

Seasonal 'Future 50' salad 235 kcal (VE) **£18.00**

Selection of mini cakes 258Kcal (V) **£3.90**

Orange, almond and polenta cake 175 kcal (V) **£3.90**

Scones with jam and clotted cream 310 kcal (V) **£7.50**

Blackberry tart 302kcal V **£7.50**

Lemon tart 389kcal V **£7.50**

V – Vegetarian, VE – Vegan

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Lunch

‘LOW GI’ LUNCH

A great choice for those looking to keep blood sugar level and energy levels up

£34.00 (min 20 guests)

Tuna Nicoise 148 kcal

Vietnamese beef salad 486 kcal

Curried chicken, rice, apple & toasted almonds 275 kcal

Greek salad, vegan Feta 120 kcal (VE)

Watercress, cucumber and mint juice 42 kcal (VE)

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

£33.00 (min 20 guests)

Roasted sweet potato, edamame, grilled peppers, toasted seeds 215 kcal (VE)

Shaved fennel, orange, dill and pomegranate, dukkha 187 kcal (VE)

Charred broccoli, quinoa, hemp seeds, radishes, fresh garden herbs 215 kcal (VE)

Spelt and Khorasan tabbouleh with tomatoes, pomegranate, cashew nuts (VE) 187 kcal

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

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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

£40.00 (min 30 guests)

Rare roast beef from HG Walter, Thai style, raw slaw, crispy onions 419 kcal

H.Forman & Son smoked salmon tartine, horseradish cream, Paul Rhodes sourdough, cucumber 588 kcal

Salad of mixed leaves, house dressing 217 kcal (VE)

Waste-Knot roast & charred courgette salad, peas, mint, goats' cheese & lemon dressing 394 kcal (VE)

Finest British charcuterie from Cobble Lane 149 kcal

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

Antipasti selection from Belazu of Greenford 131 kcal (VE)

Artisan breads from Paul Rhodes bakery of Greenwich V 277 kcal (V)

V – Vegetarian, VE – Vegan

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Lunch

C O L D B U F F E T O P T I O N S

B U F F E T P R O T E I N S

Curried chicken, golden raisins, toasted almonds & radicchio 420Kcal
Cobble Lane nduja Scotch egg 500 kcal
Ham & cheese croquetas 278 kcal
Somerset honey glazed ham, ale & apple chutney 289 Kcal
Chalk stream trout rillette, horseradish 507 kcal
H. Forman & Son poached salmon, celeriac remoulade 258 kcal
Leek & Cheddar quiche, seasonal leaves, house vinaigrette 369 kcal (V)
Prince Philip house Vegan sausage roll 345 kcal (VE)
Cumin roasted carrots, & grilled aubergine.
Harissa houmous, sumac, saffron yoghurt 277 kcal (VE)

S A L A D B U F F E T O P T I O N S

Heritage tomato, pomegranate, cucumber, vegan feta & basil salad 649 kcal (VE)
Caesar Salad with soft boiled egg & herb croutons 310 kcal (V)
Jewelled cous-cous salad, pomegranate, pistachio, apricot & soft herbs 295 kcal (VE)
Roasted broccoli, carrot Pickled red onion, apple & creamy lemon dressing salad 223 kcal (VE)
Curried cauliflower & chickpea salad with Spinach & mango 276 kcal (VE)

D E S S E R T B U F F E T O P T I O N S

Coconut rice pudding, mango Crèmeux, kiwi, passionfruit foam 205 kcal (V)
Lemon curd Eton mess, edible flowers 214 Kcal (V)
Strawberry & white chocolate cheesecake 374 kcal (V)
Vanilla panna cotta, raspberries, honeycomb & basil 457 kcal (V)
Seasonal fruit platter 107 kcal (VE)
British cheese plate 292 kcal (V)

Select 3 proteins, 2 salad, 1 dessert £35.00

Chef's choice £32.00

(min 20 guests)

V – Vegetarian, VE – Vegan

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Lunch

HOT FORK BUFFET OPTIONS

MENU 1

Coq au Vin, Cobble Lane
pancetta, potato puree 516 kcal

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

Miso-glazed aubergine, vegan
feta, avocado, tomato & pickled
red onion 416 kcal (VE)

Heritage tomato, pickled red
onion, olive, basil & gluten free
croutons 649 kcal (VE)

Key lime verrine, coconut
granola , blueberry compote
805 kcal (V)

MENU 2

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

Grilled pollock, brown butter,
capers, broad bean & crispy
potatoes 302 kcal

Pea & mint ravioli sun dried
tomatoes, basil pesto 190
kcal (V)

Grilled aubergine, spiced
chickpea, pomegranate,
cauliflower & soy yoghurt
218 kcal (VE)

Lavender & passionfruit
pannacotta, house
shortbread 428 kcal (V)

MENU 3

H.G Walter pork belly, chorizo
stew and salsa Verde 626 kcal

Grilled salmon fillet, roasted
Mediterranean vegetables, basil
emulsion 365 kcal

Lentil & spinach rogan josh, pilau
rice, naan bread 707 kcal (VE)

Pea, broad bean, radish, &
artichoke salad with toasted
buckwheat 310 kcal (VE)

Coconut rice pudding,
caramelised pineapple, basil 374
kcal VE

Select 1 menu for £44..00 (min 30 guests)

Chef's Choice £40.00 (min 15 guests)

MENU 4

Grilled chicken, charred baby leeks, wild
mushrooms, broad beans, Somerset cider
sauce, truffled mash 551 kcal

Seared seabream, crushed Jersey potatoes,
pickled fennel, roast tomato & pepper sauce
420 kcal

Red Thai curry, squash, bamboo shoots, lime
& fragrant jasmine rice 300 kcal (VE)

Roasted broccoli, edamame bean, sweet
potato & quinoa salad 220 kcal (VE)

70% Chocolate tart, raspberries 311 kcal (V)

A D D O N S

Artisan breadbasket by Paul Rhodes of
Greenwich, whipped butter 440 kcal
(V) **£4.50**

British cheese plate by Paxton & Whitfield,
chutney & oat crackers 286 kcal (V) **£13.20**
Seasonal fruit platter 127 kcal (VE) **£6.50**

V – Vegetarian, VE – Vegan

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Please note that our menu offerings are subject to seasonal availability and may change.

A close-up photograph of a woven basket filled with various baked pastries. The pastries include golden-brown chocolate chip buns and cinnamon rolls with visible swirls of filling and dark chocolate chips. The basket is lined with light brown paper. A semi-transparent dark green horizontal band is overlaid across the middle of the image, containing the text "Delegate packages" in a white serif font.

Delegate packages

PACKAGE 1

£55.00 (min 30 guests)

ON ARRIVAL

Tea and coffee | Juices | Still and sparkling water

BREAKFAST

A chef's selection of freshly baked pastries:

Cinnamon swirl 449 kcal | Plain croissant 339 kcal | Custard crown 423 kcal |
Raspberry crown 245 kcal | Apple crown 351 kcal | Maple & pecan plait 390
kcal |

MID MORNING BREAK

Tea and coffee | Seasonal fruit | Still and sparkling water

LUNCH

A selection of 6 freshly prepared sandwiches with Chef's seasonal salad, a
choice of Paxton & Whitfield British cheese board or antipasti platter, fresh fruit
platter, crisps & house brownie

Sample sandwich selection:

Mature Cheddar ploughman's V 214 kcal

Free range egg mayonnaise, watercress V 220 kcal

Smoked salmon and cream cheese bagel 180 kcal

Tuna & cucumber mayonnaise

Chicken Caesar wrap 233 kcal

Ham & Cheddar baguette 108 kcal

AFTERNOON SNACK

Coconut, dates and cocoa energy balls VE 365 kcal

Compress seasonal fruit VE 60 kcal

Tea and coffee

Still and sparkling mineral water

LATE AFTERNOON or EARLY EVENING RECEPTION

Supplement £6.00

NIBBLES

4 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 149 kcal V

House spiced nuts 303 kcal VE

Stuffed Gordal olives with oregano 64 kcal VE

Belazu chilli mixed olives 64 kcal VE

Pecorino and truffle nuts 318 kcal VE

V – Vegetarian, VE – Vegan

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PACKAGE 2

£68.00 (min 30 guests)

ON ARRIVAL

Tea and coffee | Juices | | Still and sparkling water

BREAKFAST

Choose 2, and we will serve 50% of each

Portobello mushroom, spinach, tomato and mushroom ketchup VE 472 kcal

Free range egg muffin, sriracha V 309 kcal

Dry cured bacon, HP sauce 512 kcal

London sausage, HP sauce 556 kcal

MID MORNING BREAK

Tea and coffee | Seasonal fruit | Still and sparkling water

LUNCH

Chef choice Fork buffet.

Please select between cold or hot fork buffet.

AFTERNOON SNACK

Coconut, dates and cocoa energy balls VE 365 kcal

Compress seasonal fruit VE 60 kcal

Tea and coffee

Still and sparkling mineral water

LATE AFTERNOON / EARLY EVENING

NIBBLES

4 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 149 kcal V

House spiced nuts 303 kcal VE

Stuffed Gordal olives with oregano 64 kcal VE

Belazu chilli mixed olives 64 kcal VE

Pecorino and truffle nuts 318 kcal VE

V – Vegetarian, VE – Vegan

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PACKAGE 3

£85.00 (min 30 guests)

ON ARRIVAL

Tea and coffee | Juices | Seasonal fruit | Infused water | Still and sparkling water

BREAKFAST

2 Breakfast bowl selection

Breakfast crumble, toasted oat clusters, warmed berries, coconut yoghurt 204 kcal

Greek yoghurt, seasonal fruit, chai granola, bee pollen V 277 kcal

Sweetcorn pancakes, smashed 'no avocado', tomato jam V 294 kcal

MID MORNING BREAK

Tea and coffee | Seasonal fruit | Still and sparkling water

AFTERNOON SNACKS

Coconut, dates and cocoa energy balls VE 365 kcal

Compress fruit VE 60 kcal

Tea and coffee

Homemade iced tea

Berry and mint infused water

Still and sparkling mineral water

LUNCH

London Larder Buffet

Rare roast beef from HG Walter, Thai style, raw slaw, crispy onions 419 kcal

H.Forman & Son Smoked salmon tartine, horseradish cream, Paul Rhodes sourdough, cucumber 588 kcal

Salad of mixed leaves, house dressing VE 217 kcal

Waste-Knot roast & charred courgette salad, peas, mint, goat's cheese & lemon dressing V 394 kcal

Finest British charcuterie from Cobble Lane 149 kcal

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

Antipasti selection from Belazu of Greenford VE 131 kcal

Artisan breads from Paul Rhodes bakery of Greenwich V 277 kcal

LATE AFTERNOON / EARLY EVENING

Please see next page for canape selection...

V – Vegetarian, VE – Vegan

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LATE AFTERNOON / EARLY EVENING

CANAPE SELECTION

Please chose 4 items

MEAT

Chicken Parfait with chicken skin salt, golden raisin, sourdough cracker
121 kcal

Middle Eastern spiced Herdwick lamb, cumin yoghurt & pomegranate
162 kcal

Aged beef steak & chips, mushroom ketchup 130 kcal

Confit chicken terrine, cornichons & wholegrain mustard 98Kcal

Free range pork sausage roll, fennel seed and tomato compote 102 kcal

FISH

Whipped smoked salmon mousse, sesame cone avruga caviar 118 kcal
Green tea cured Chalk stream sea Trout, squid ink tapioca cracker, sorrel
emulsion 86 kcal

Ceviche of seabream, tiger's milk, cucumber, and pink onions 78 kcal

Cod brandade, oyster mayonnaise, seeded cracker, dill 112 kcal

Smoked mackerel rillette, pickled kohlrabi, sea herbs purslane 91 kcal

PLANT

Whipped vegan feta, sourdough cracker, pickled pear, toasted walnut
68 kcal (VE)

Ponzu brined cherry tomato, black olive crumb, baby basil 101 kcal (VE)

Tomato & basil arancini, basil emulsion, red amaranth 78 kcal (V)

Pickled beetroot, whipped Golden cross goat's cheese, chilli crisp 64 kcal (V)

Wild mushroom croquettes, mushroom ketchup, truffle 96 kcal (VE)

SWEET

Torched lemon meringue tartlet 93 kcal (V)

Salted caramel eclairs 107 kcal (V)

Mini blueberry pavlova, 127 kcal (V)

Strawberry 'cheesecake' with basil 104 kcal (V)

Dark chocolate tart, chocolate popping candy 128 kcal (V)

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Canapé reception

Canapé reception

Select 5 canapés	£26.00	5 Chefs' choice	£24.00
Select 7 canapés	£35.00	7 Chefs' choice	£32.00
Additional canapé	£5.00	Additional chef choice canapé	£4.70

3 Pre-dinner Chefs' choice

£13.50

MEAT

Chicken Parfait with chicken skin salt, golden raisin, sourdough cracker
121 kcal

Middle Eastern spiced Herdwick lamb, cumin yoghurt & pomegranate
162 kcal

Aged beef steak & chips, mushroom ketchup 130 kcal

Confit chicken terrine, cornichons & wholegrain mustard 98Kcal

Free range pork sausage roll, fennel seed and tomato compote 102 kcal

FISH

Whipped smoked salmon mousse, sesame cone avruga caviar 118 kcal

Green tea cured Chalk stream sea Trout, squid ink tapioca cracker, sorrel
emulsion 86 kcal

Ceviche of seabream, tiger's milk, cucumber, and pink onions 78 kcal

Cod brandade, oyster mayonnaise, seeded cracker, dill 112 kcal

Smoked mackerel rilette, pickled kohlrabi, sea herbs purslane 91 kcal

PLANT

Whipped vegan feta, sourdough cracker, pickled pear, toasted walnut
68 kcal (VE)

Ponzu brined cherry tomato, black olive crumb, baby basil 101 kcal (VE)

Tomato & basil arancini, basil emulsion, red amaranth 78 kcal (V)

Pickled beetroot, whipped Golden cross goat's cheese, chilli crisp 64 kcal
(V)

Wild mushroom croquettes, mushroom ketchup, truffle 96 kcal (VE)

SWEET

Torched lemon meringue tartlet 93 kcal (V)

Salted caramel eclairs 107 kcal (V)

Mini blueberry pavlova, 127 kcal (V)

Strawberry 'cheesecake' with basil 104 kcal (V)

Dark chocolate tart, chocolate popping candy 128 kcal (V)

V – Vegetarian, VE – Vegan

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Nibbles

S E L E C T I O N

£8.00

Served across the Bar and poset tables – four items to include:

Cornish sea salt popcorn VE 129 kcal

Sea salt crisps VE 150 kcal

And please choose two more items:

Montgomery Cheddar straws 149 kcal (V)

House spiced nuts VE 303 kcal (VE)

Stuffed Gordal olives with oregano 64 kcal (V)

Belazu chilli mixed olives 64 kcal (VE)

Pecorino and truffle nuts 318 kcal (V)

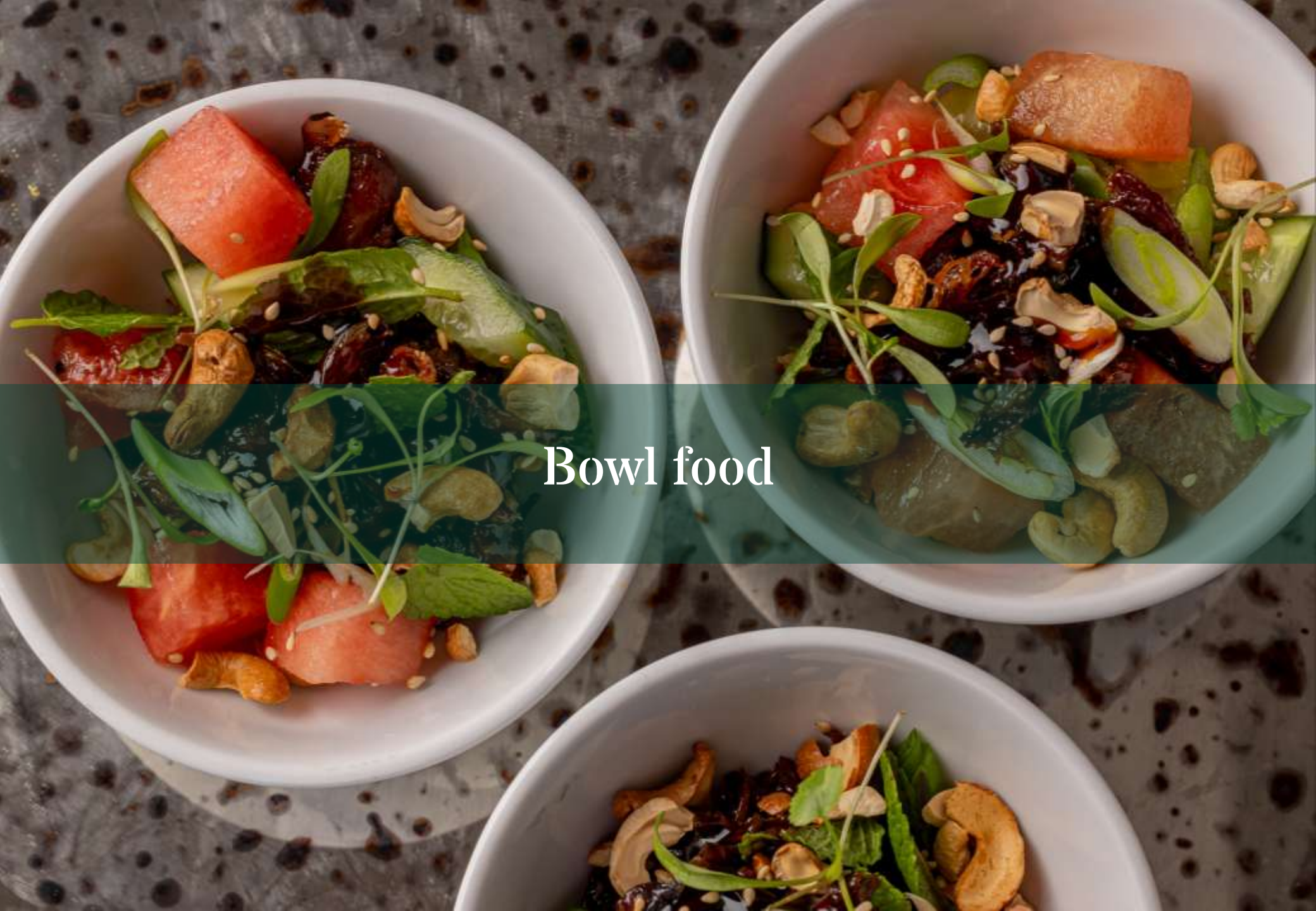
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A top-down view of three white ceramic bowls filled with a colorful salad. The salad includes large chunks of watermelon, green cucumber, dark leafy greens, and golden-brown cashew nuts. A dark, glossy dressing is drizzled over the ingredients. The bowls are arranged on a grey, speckled surface. A semi-transparent teal banner is overlaid across the middle of the image, containing the text 'Bowl food' in a white serif font.

Bowl food

Bowl food

(Min of 20 guests)

Select 3 for £30.00

Additional bowl £10.00

Chef's choice 3 bowls £28.00

Additional bowl £9.50

F I S H

Roast sea bass, Shetland mussels, beurre blanc, gnocchi & samphire 235 Kcal

Pan-seared salmon, roast red pepper, cherry tomato & chorizo, houmous & basil oil 290 Kcal

Scallop ceviche, citrus dressing, kumquat & coriander 192 Kcal

Gin-cured salmon with tonic & lemon gel, dill emulsion, pickled cucumber & rye bead 202 Kcal

Rosemary cured haddock, tomato salad & watercress 180 Kcal

M E A T

Pork belly, ponzu, cucumber kimchi, toasted sesame 485 Kcal

Pressed Smoked ham hock, ham & pea velouté 342 Kcal

Braised shoulder of lamb, butterbean puree, cumin roasted carrot 421 Kcal

Buttermilk fried chicken, gochujang, rainbow slaw 465 kcal

Crispy duck, watermelon salad, cashew nuts 279 kcal

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Bowl food

(Min of 20 guests)

Select 3 for £30.00 Additional bowl £10.00

Chef's choice 3 bowls £28.00 Additional bowl £9.50

P L A N T

Heritage tomato, Salmorejo dressing, basil VE 124 kcal (VE)

Compressed watermelon, vegan feta, pickled red onion, kalamata olives, baby mint 192 Kcal (VE)

Smoked tofu katsu curry, sticky rice, pickled ginger 201 Kcal (VE)

Burrata, grilled peach, elderflower & tarragon 192 Kcal (V)

Miso glazed aubergine, pickled Shimeji mushroom, white bean puree, slow roasted tomato, toasted sesame 230 Kcal (VE)

D E S S E R T

Vegan tonka bean panna cotta, Yorkshire forced rhubarb, rhubarb gel & gluten-free granola 350kcal (VE)

Mango, passionfruit & white chocolate cheesecake, mango compote, black sesame & coconut tuile 420 Kcal (V)

Sao Palme chocolate tart, chocolate soil, raspberries & vanilla Chantilly 420 Kcal (V)

Strawberry mousse cake, strawberry ganache, toasted meringue & basil 390 Kcal (V)

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Three course menu

Three course menu

Select 1 starter, 1 main, 1 dessert

2 course £63.00

Choose between starter or a dessert
(min 20 guests)

3 course £71.00

S T A R T E R S

Charcoal cured Chalk stream trout, black garlic puree, pickled cucumber, avocado, buttermilk, dill oil 346 kcal

Tuna tartare, dashi, kohlrabi, avocado, sea vegetables 496 kcal

Smoked duck, watermelon salad, toasted cashews 337 kcal

Pressed terrine of free-range chicken, whipped parfait, crispy chicken skin, caper and raisin 550 kcal

Beetroot tartare, confit egg yolk, pickled onion, Greek yoghurt & chive oil V 372 kcal

Ponzu brined tomato salad, red pepper puree, basil oil, Parmesan espuma, fennel fonds V 407 kcal

Burrata, grilled peach elderflower, tarragon V 403 kcal

King oyster "scallops", pea & broad bean salad, vegan feta, pea & mint velouté VE

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Three course menu

Select 1 starter, 1 main, 1 dessert

M A I N

Seared Shetland salmon, broad bean puree, potato & mussel chowder, sea vegetables, dill oil 433 kcal

Poached cod, crab ravioli, spinach, ratatouille, shellfish sauce 574 kcal

Rump of lamb, pea puree, caramelised onion, fondant potato, charred baby Gem, basil oil 685 kcal

Roasted chicken cooked on the bone, chicken & mushroom pie, truffled potato, broad beans, morels, Madera sauce 685 kcal

Aged sirloin, braised short rib, carrot fondant, onion puree 643 kcal

Grilled summer vegetable tart, Golden Cross, fine beans, Gordal olives, pickled shallot V 896 kcal

Stuffed vegan cabbage, braised celeriac, pickled Shemiji mushroom, onion puree, truffle, mushroom jus VE 438Kcal

Graffiti aubergine, white miso, confit peppers, courgettes, citrus dressing VE 465 kcal

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Three course menu

Select 1 starter, 1 main, 1 dessert

D E S S E R T

Egg & nutmeg custard tart, raspberry compote, granola, praline cream 791 kcal

White chocolate & passionfruit cheesecake, mango sorbet, oat & honey crumble, passion fruit curd, black sesame 436 Kcal

Summer berry, pistachio and white chocolate pavlova 334 kcal

Dark chocolate tart, raspberries, Armagnac prune, sesame tuile crème fraiche 645 kcal

English strawberries, clotted cream, basil, almond shortbread 448 kcal

Crème Brûlée, pistachio cake, toasted meringue, almond crumble & strawberries 635 Kcal

Vegan coconut panna cotta, mango glass, passionfruit gel, mango foam & coconut sorbet 537 Kcal

Lemon meringue pie, raspberries 526 kcal

S e r v e d w i t h T e a , c o f f e e a n d P e t i t

F o u r s

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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. 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)

PACKAGES

Three food stations	£92.00 per person
Additional food station	£30.00 per person
Additional food fork buffet main	£9.00 per person
Additional food fork buffet dessert	£6.00 per person
Additional food fork buffet salad	£5.00 per person
Fruit bowl	£3.50 per person
Chef choice of cake	£3.50 per person
Selection of 3 mini cakes (chef's choice)	£3.90 per person

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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 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 V E

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'



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

Cotehill 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

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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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 £38.00

With a glass of Prosecco
(min 6 guests)

Package 2 £43.00

With a glass of Champagne
(min 6 guests)

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Drinks

PITCHER COCKTAILS

(serves 5)

Gin Fizz £40.50

Gin, ginger & elderflower, lime juice

Dark & Stormy £40.50

Rum, lime juice, ginger beer

Margarita Garden £40.50

Tequila, lime juice

Aperol Spritz £40.50

Prosecco, Aperol, soda

Raspberry Gin Sour £40.50

Gin, raspberry, lemon juice

Classic Pimm's £40.50

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

NON - ALCHOLIC COCKTAILS

(serves 5)

Bittersweet Symphony Spritz - £31.50

Dry dragon, Wilfred's bittersweet and orange slice

Spice N ginger - £31.50

Seedlip spice 94, ginger ale

Sting of the bee - £31.50

Lemon and ginger, honey, lime juice

Pomegranate fizz - £31.50

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

Vibrate fizz - £31.50

Martini vibrate, lemon, lime juice, jasmine and peach

English garden - £31.50

Cucumber, basil, elderflower, cloudy apple juice

S P A R K L I N G

Ridgeview Bloomsbury, East Sussex, England – £68.00

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

Ridgeview Cavendish, East Sussex, England – £90.00

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 – £79.00

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 – £40.00

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 – £45.00

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

Laurent Perrier La Cuvee Brut, Champagne, France – £150.00

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

R O S E

Heppington Vineyards Pinot Noir Rose, England – £65.00

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

Pinot Grigio Ramato 'Il Barco', Carlo Botter, Italy – £38.00

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 – £43.00

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, – £52.00

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 – £54.00

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 – £65.00

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 – £32.00

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 – £34.00

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

Boatmans Chenin Blanc, South Africa – £34.00

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 – £38.00

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 – £41.00

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

Fiano 'Lunate', Sicily – £43.00

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 – £49.00

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 – £50.00

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 – £60.00

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 – £64.00

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.

R E D

Heppington Vineyards Pinot Noir, England – £77.00

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 – £32.00

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

Hamiton Heights, Shiraz, Australia – £34.00

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 – £38.00

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 – £40.00

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

Tunante Rioja Tempranillo Tinto, Fincas de Azabache, Spain – £40.00

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

Montepulciano d'Abruzzo Riserva, 'Tor del Colle', Italy – £42.00

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

Château Le Gardera, Bordeaux Superieur, France – £48.00

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 – £52.00

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 – £60.00

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

Wairau River Pinot Noir, New Zealand – £60.00

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.

LOW & NO

SPARKLING TEA

Real Royal Flush Fruity Sparkling, Buckinghamshire, England £27.00

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 £27.00

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 lemons and a dry, chestnut finish.

Real Peony Blush Sparkling Rose, Buckinghamshire, England £29.00

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

Noughty Organic White, South Africa, NV £43.00

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

Noughty Organic Red, South Africa, NV £43.00

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

Doppio Passo White , Italy, NV £30.00

A vibrant and round non-alcoholic alternative featuring aromas of tropical fruits and notes of sun ripened white grapes.

Red Doppio Passo, Red, Italy, NV £30.00

A full-bodied non-alcoholic wine alternative featuring a ruby red colour and intensive aromas of blackberries, ripe cherries and blueberries.

BEER AND CIDER

Peroni Gluten Free 330ml £6.60

Peroni 0.0% 330ml £5.50

Peroni Nastro Azzurro 330ml £6.20

Asahi Super Dry 330ml £6.20

London Pride 330ml £7.00

Meantime Pale Ale 330ml £7.00

Meantime London Lager 330ml £7.00

Cornish Orchard Gold Cider 500ml £10.00

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

Alvaro Benavente
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**COMPANY
OF COOKS**