



# COMPANY OF COOKS

Spring / Summer 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 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

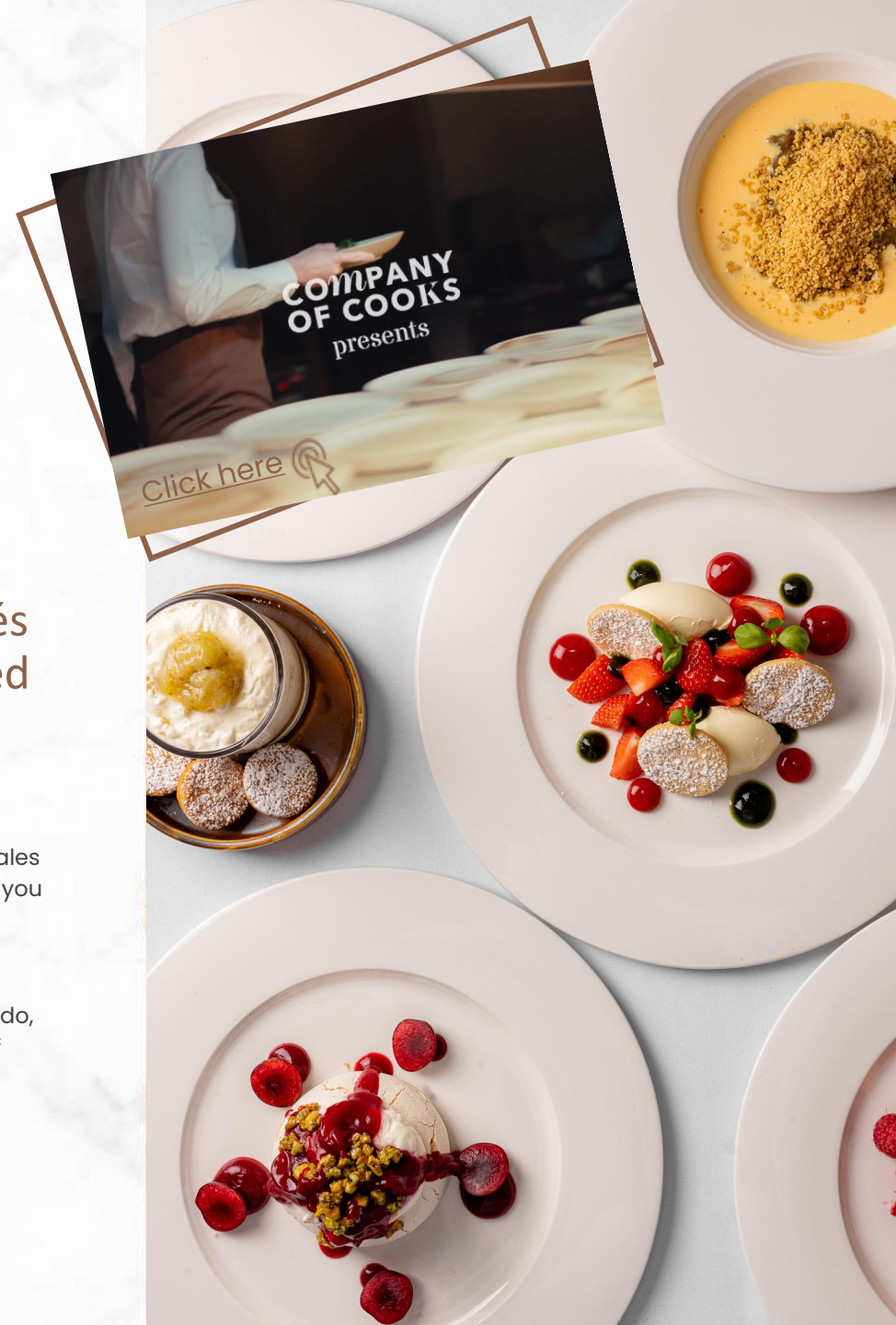
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We're in every detail of your event, from handcrafted snacks and incredible canapés to unforgettable dinners, carefully selected wines, and stylish design.

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







# Our commitments to people, place and planet

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## 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 Dalston Juice<br>B-CORP                            | 14 Paul Rhodes Bakery       |
| 2 Dash Water<br>B-CORP                               | 15 Cobble Lane Cured        |
| 3 Dormen Foods<br>Diverse Ownership                  | 16 The Wild Room            |
| 4 Flawsome Drinks<br>B-CORP                          | 17 Paxton & Whitfield       |
| 5 Freshways Dairy<br>Diverse Ownership               | 18 Sally Clarke Bakery      |
| 6 La Latteria<br>Diverse Ownership                   | 19 Belazu                   |
| 7 Luminary Bakery<br>VCSE*                           | 20 Ellis Wines              |
| 8 Hope & Glory<br>Diverse Ownership                  | 21 H. Forman & Son          |
| 9 Rubies in the Rubble<br>B-CORP / Diverse Ownership | 22 HG Walter                |
| 10 Union Coffee<br>B-CORP / Diverse Ownership        | 23 The London Honey Company |
| 11 Vegetarian Express<br>B-CORP                      | 24 Marrfish                 |
| 12 Well Grounded<br>Diverse Ownership / VCSE*        | 25 London Borough of Jam    |
| 13 Ridgeview Wine<br>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

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## 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

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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.

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

## Community blend

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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

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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.

## 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

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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.

## 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

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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.

## 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**

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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

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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

**£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)

### ADDONS

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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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 choose 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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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)**

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.





# 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 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

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**COMPANY  
OF COOKS**