



**COMPANY
OF COOKS
&
PRINCE PHILIP
HOUSE**

AUTUMN | WINTER
OCTOBER 2025 - MARCH 2026

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Welcome to the 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, we aim 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!

James Jordan

James Jordan
General Manager



We're more than just a company of cooks

We're in every detail of your event, from artisanal snacks and incredible canapes to memorable dinners, and 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 or simply click to watch the video above.



Our commitments to people, place and planet

What we do...

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

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 Coffee

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 and Brazil 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.

UNION
HAND-ROASTED
COFFEE



Click here 

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



A top-down view of a light-colored ceramic bowl filled with a breakfast meal. The bowl contains a white yogurt base, a generous portion of golden-brown granola, and a dark red berry compote. The bowl is set on a light brown, textured surface. In the bottom left corner, there are cinnamon sticks, and in the bottom right corner, there are dried purple flowers. A semi-transparent horizontal band is overlaid across the middle of the image, containing the word "Breakfast" in white serif font.

Breakfast

Breakfast

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

MORNING BAKERY SELECTION

A selection of freshly baked pastries V*

To prevent food waste, 1,2 pastries will be provided per guest

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

Gluten free and vegan pastries available upon request

BREAKFAST BAPS

A selection of soft white floured baps.

Minimum 15 guests

Select 2 Items, or select 3

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

Dry cured bacon bap, HP sauce 512 kcal

London sausage bap, HP sauce 556 kcal

Free-range egg muffin, Sriracha V 309 kcal

Cobble Lane pancetta, free range egg muffin 393 kcal

V – Vegetarian, VE – Vegan, V* – Vegetarian & can be made vegan, NGCI – Non gluten containing ingredients

Have special dietary requirements or allergies? We love talking about our food – please ask your 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.

LOW CARBON PLANT BREAKFAST

Select 3 Items

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, a tasty smash of edamame, broad beans, peas with lemon, mint and chilli, savoury seed granola VE 363 kcal

Coconut yoghurt, spiced pears, date molasses, granola VE 267 kcal

Seasonal fruit and vegetable juice of the day VE 80 kcal

Roasted portobello mushroom and courgettes on toast with plant-based feta VE 413 kcal



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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.

A L A C A R T E

Choose any 2 items from the menu
18-30 Guests

Coconut and oat bircher, seasonal fruits 340 kcal

Smashed 'no avocado' on sourdough Toast, savoury seed granola 363 kcal

Beans on toast, braised cannellini beans, slow roasted plum tomato Sauce,
toasted sourdough 394 kcal

London cured smoked salmon free range eggs royale 463 kcal

Full English breakfast 828 kcal

Chickpea Shakshuka Scrambled tofu, sweet potato and corn hash, green chilli 315 kcal

B R E A K F A S T A D D O N S

Exotic juice VE (per litre) 80 kcal

Green Goddess Wake Up Juice VE (per litre) 82 kcal

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

Assorted mini muffins V 423 kcal

Soy & Chia seed yoghurt, summer berry compote, gluten-free granola VE 155 kcal

Coconut overnight oats, maple syrup & pecan nuts VE 525 kcal

American Pancakes, summer berry compote, citrus crème fraiche, maple syrup V 420 kcal



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Tea, coffee and soft drinks

Our teas include a selection of classic, fruit, herbal and organic teas. Our coffee comes freshly brewed with our own hand-roasted Community Blend, sourced by Union, benefitting Well Grounded as they transform lives through coffee.

Tea and coffee

Tea, coffee and biscuits

Homemade iced tea

Cranberry /pineapple/apple juice /orange juice

(per litre)

Fresh orange juice

(per litre)

Pressed apple juice

(per litre)

Homemade lemonade

(per litre)

Water infused with seasonal fruits and herbs

(per litre)

Still and sparkling mineral water (750ml)

(6 litre)

Soft drinks (330ml can)

Community blend

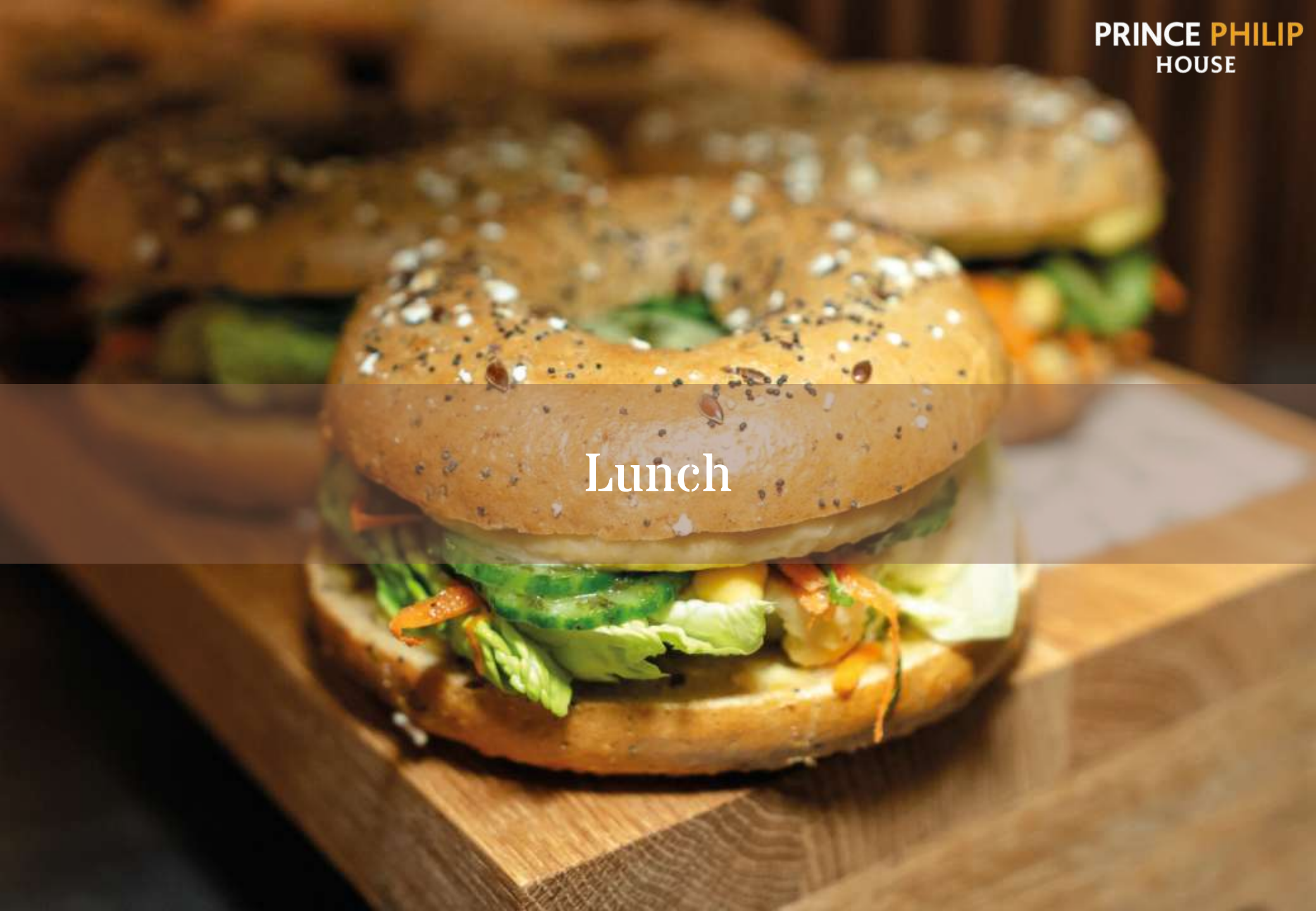
Every cup of coffee we serve is our Community Blend – sourced and hand-roasted by Union in East London. This delicious coffee is grown at high altitude in the hills of Peru by a group of 300 smallholder farmers.

£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



Lunch



Lunch

DELI SANDWICH WORKING LUNCH

To prevent food waste, 1.2 sandwiches will be provided per guest
8 guests minimum

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

Chef's choice. Sample menu

Mature Cheddar ploughman's V

Free range egg mayonnaise, watercress V

Smoked salmon and cream cheese bagel

Tuna & cucumber mayonnaise

Chicken Caesar wrap

Ham & Cheddar baguette

SANDWICH LUNCH ADD-ONS

Tea and coffee

Crudit , green goddess dip VE 277 kcal

Paxton & Whitfield British cheeseboard, Peter's Yard biscuits, figs,
grapes V 286 kcal

Selection of cured meats from Cobble Lane, pickles 149 kcal

Seasonal 'Future 50' salad VE 235 kcal

House brownie V 289 kcal

Selection of mini cakes V 258 kcal

Scones with jam and clotted cream V 310 kcal

Lemon tart V 389 kcal

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Lunch

GOURMET SANDWICH WORKING LUNCH

To prevent food waste, 1.2 sandwiches will be provided per guest
25 guests minimum

A selection of 6 freshly prepared sandwiches.
Served with Chef's seasonal salad, fruit bowl, crisps and house brownie.

A choice of Paxton & Whitfield British cheese board or antipasti platter

Chef's choice. Sample menu

Mature Cheddar ploughman's V

Free range egg mayonnaise, watercress V

Smoked salmon and cream cheese bagel

Tuna & cucumber mayonnaise

Chicken Caesar wrap

Ham & Cheddar baguette

Select 1 option:

Option 1 : Paxton & Whitfield British cheeseboard, Peter's Yard biscuits, figs, grapes V 286 kcal

Option 2 : Antipasti Platter (olives, grilled Mediterranean vegetables, artichokes, hummus, cheese straws) V 192 Kcal

SANDWICH LUNCH ADD-ONS

Tea and coffee

Crudit , green goddess dip VE 277 kcal

Paxton & Whitfield British cheeseboard, Peter's Yard biscuits, figs, grapes V 286 kcal

Selection of cured meats from Cobble Lane, pickles 149 kcal

Seasonal 'Future 50' salad VE 235 kcal

House brownie V 289 kcal

Selection of mini cakes V 258 Kcal

Scones with jam and clotted cream V 310 kcal

Lemon tart V 389 kcal



Lunch: Themed working lunch

P E R S I A N W O R K I N G L U N C H

25 guests minimum

Cumin roasted carrots, vegan labneh. Pomegranate & nigella seeds VE 142 kcal

Salt cod fritters 272kcal

Spiced lamb & mint kofta pomegranate molasses 321 kcal

Red pepper houmous & falafels & pitta VE 192 kcal

Harissa & preserved lemon chicken skewers, chipotle mayonnaise 232 kcal

Shiraz salad (tomato, cucumber, red onion, pomegranate soft herbs & sumac) VE 112 kcal

M E X I C A N W O R K I N G L U N C H

25 guests minimum

Buttermilk cauliflower, jalapeño aioli V 389 kcal

Sweet potato & vegan feta Taquito, caramelised onion salsas and chipotle mayo V 298 kcal

Grilled Brindisa Chorizo quesadillas 342 kcal

Black bean & 3 cheese empanadas V 345 kcal

Beetroot Tartare Tostadas fresh horseradish and avocado puree, blue corn tortillas VE 196 kcal

Tortilla chips with Guacamole & Tomato, onion, lime and fresh herbs VE 192 kcal

T H E M E L U N C H A D D - O N S

Tea and coffee

Selection of mini cakes V 258 Kcal

Seasonal fruit platter VE 127 kcal

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Lunch: Themed working lunch

JAPANESE WORKING LUNCH

25 guests minimum

Vegetable gyoza, ginger & garlic dipping sauce VE 376 kcal

Chicken & spring onion Yakitori 196 kcal

Kakuni (Japanese braised pork belly) 384 Kcal

Avocado & red pepper Hosomaki sushi VE 275 kcal

Salmon tataki, pickled mooli and kewpie
mayonnaise 422 kcal

Glass noodles, shiso and watercress
pickled plum VE 384 kcal

PLANT BASED WORKING LUNCH

25 guests minimum

Vegan Cumberland sausage roll VE 381 kcal

Harissa aubergine, avocado puree, pickled red onion, oven
dried tomato & pomegranate VE 291 kcal

Sweetcorn fritters, kimchi mayonnaise V 372 kcal

Butternut squash & goats cheese tart V 361 kcal

BBQ jackfruit spring roll VE 295 kcal

Coconut & chai set yoghurt, passion fruit & mango VE 201 kcal

THEME LUNCH ADD-ONS

Tea and coffee

Selection of mini cakes V 258 Kcal Seasonal fruit
platter VE 127 kcal

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Lunch

'LOW GI' LUNCH

25 guests minimum

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

Nashi pear, pineapple and mint

salad VE 148 kcal

Vietnamese beef salad 486 kcal

Moroccan vegetables with couscous VE 120 kcal

Watercress, cucumber and mint juice VE 42 kcal

FUTURE 50 SALAD LUNCH

25 guests minimum

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

Roasted sweet potato, edamame, grilled peppers, toasted 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

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

30 guests minimum

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

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

ChalkSteam 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

A selection of sweet treats 475 kcal



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Hot Fork Buffet

Select 1 menu
minimum 15 guests

Chef's Choice
minimum 30 guests

MENU 1

Hg Walter Pork Belly, Chorizo stew
and Salsa Verde 626 kcal

Seared Seabream, herbed lentils,
braised fennel, roast vine cherry
tomato 410 kcal

Pumpkin tortellini, pine-nuts,
pumpkin puree,
crispy sage V 1019 kcal

Fennel, orange and
watercress VE 163 kcal

Sticky toffee pudding,
toffee sauce 374 kcal

MENU 2

Slow cooked shoulder of lamb,
braised pearl barley, roast root
vegetables 768 kcal

Line caught roasted cod fillet white
bean cassalette, chorizo and
parsley 302 kcal

Sweet potato, chickpea and
spinach tagine with crispy
chickpeas and apricot VE 416 kcal

Giant cous-cous salad,
pomegranate, chickpea, tomato
and soft herbs VE 295 kcal

Vegan chocolate tart,
mango gel 499 kcal

MENU 3

Coq au Vin, Cobble lane Pancetta,
Potato puree 516kcal

Seared salmon, curried clam
chowder, saffron potatoes 703 kcal

Baked Potato gnocchi,
Jerusalem artichoke, sage and
parmesan V 300 kcal

Raw and Roasted Waste Knot
Beetroot salad,
toasted seeds VE 649 kcal

Apple & blackberry crumble,
cinnamon custard 805 kcal

PLANT BASED

Spinach & ricotta tortelloni, tomato
pesto, pine nuts and
parmesan V 608 kcal

Panko aubergine Katsu curry, sticky
rice, pickled ginger VE 309 kcal

Butternut squash & chickpea
Rogan Josh, Pilau rice, Naan bread
VE 279 kcal

Harissa roasted aubergine,
puy lentils and oven dried
tomatoes VE 50 kcal

Vegan vanilla panna cotta,
spiced pear 311 kcal

BUFFET ADD-ONS

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

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

Seasonal fruit platter 127 kcal VE



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Nibbles

4 NIBBLES SELECTION

A selection of nibbles served across the Bar and/or poseur tables.

Four items to include:

Cornish sea salt popcorn 129 kcal

Sea salt crisps 150 kcal

Choose 2

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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Delegate Packages



Delegate Packages

Package 1

8 to 29 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

HYDRATION STATION

A hydration station is available at each break

LUNCH

A selection of 3 freshly prepared sandwiches.

Served with chef's seasonal salad, fruit bowl and crisps

Chef's choice. Sample menu

Mature Cheddar ploughman's V

Smoked salmon and cream cheese bagel

Chicken Caesar wrap

AFTERNOON SNACK

Coconut, dates and cocoa energy balls VE 365 kcal

Seasonal whole fruit VE 60 kcal

Tea and coffee

Still and sparkling mineral water

Add a reception to round off your day

See the add-ons page for our reception options

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Delegate Packages

Package 2

Minimum 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

Want to upgrade your breakfast?

ask us about our options.

MID MORNING BREAK

Tea and coffee | Seasonal fruit | Still and sparkling water

HYDRATION STATION

A hydration station is available at each break

Add a reception to round off your day

See the add-ons page for our reception options

LUNCH

A selection of 6 freshly prepared sandwiches.
Served with chef's seasonal salad, fruit bowl, crisps and house brownie.

A choice of Paxton & Whitfield British cheese board or antipasti platter

Sample sandwich selection:

Mature Cheddar ploughman's V

Free range egg mayonnaise, watercress V

Smoked salmon and cream cheese bagel

Tuna & cucumber mayonnaise

Chicken Caesar wrap

Ham & Cheddar baguette

AFTERNOON SNACK

Coconut, dates and cocoa energy balls VE 365 kcal

Compressed seasonal fruits VE 60 kcal

Tea and coffee

Still and sparkling mineral water

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Delegate Packages

Package 3

Minimum 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

Want to upgrade your breakfast?

ask us about our options.

MID MORNING BREAK

Tea and coffee | Seasonal fruit | Still and sparkling water

HYDRATION STATION

A hydration station is available at each break

Add a reception to round off your day

See the add-ons page for our reception options

LUNCH

Hot fork buffet

Chef's choice. Sample menu

Coq au Vin, Cobble lane Pancetta, Potato puree 516kcal

Seared salmon, curried clam chowder, saffron potatoes 703 kcal

Panko aubergine katsu curry, sticky rice 309 kcal

Raw and Roasted Waste Knot Beetroot salad, toasted seeds 649 kcal

Apple & blackberry crumble, cinnamon custard 805 kcal

Chef's choice lunch not right for you?

Pick your hot fork buffet menu for just £3 per person.

[Click here](#) for menu options to pick from.

AFTERNOON SNACKS

Quinoa, nut and cocoa energy balls VE 365 kcal

Compressed seasonal fruits VE 60 kcal

Tea and coffee

Homemade iced tea

Berry and mint infused water

Still and sparkling mineral water



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Delegate Packages Add-ons

N I B B L E S

Four items to include:

Cornish sea salt popcorn 129 kcal

Sea salt crisps 150 kcal

Choose 2

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

B O W L F O O D

A selection of chef's choice bowls

Your selection could include:

Roast pork belly, cannellini beans, pickled red cabbage 182 kcal

Buttermilk fried chicken, gochujang, rainbow slaw 465 kcal

Grilled sea bass, basil mash, sauce vierge 290 kcal

Citrus cured salmon, ponzu dressing, pickled kohlrabi 298 kcal

Mushroom ravioli, artichoke velouté, toasted hazel nuts & truffle V 228 kcal

Chole chickpea curry, pickled red onion, coriander chutney, poppadum VE 387 kcal

Winter Spiced plum & frangipane tart, praline cream V 307 kcal

Plant based spiced apple panna cotta, cinnamon crumble VE 355 kcal

D R I N K S P A C K A G E S

Prices per person, per hour

Unlimited drinks package

Includes house wine, beers, waters and soft drinks

Upgrade from house wine to Hamilton Heights,
Shiraz or Chardonnay

Upgrade with prosecco or house spirits



Delegate Packages Add-ons

CANAPÉS

£26.00 per person

Choose 5 items

MEAT

Confit chicken & tarragon terrine, cornichons and
wholegrain mustard 98 Kcal

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

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

Hereford Rolled "Fillet Steak & Chips", Bearnaise 38 kcal

Duck rilette, compressed, pickled plum, toasted cashew 70 kcal

FISH

Citrus cured salmon pickled cucumber, avruga caviar,
pumpernickle 28 kcal

Sashimi grade Tuna, sushi rice, sesame, wassabi 26 kcal

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

Smoked cod roe tarama, cuttlefish cracker, chive emulsion 93 kcal

Chalk Stream trout mousse, compressed celery, keta 71 kcal

PLANT

Pickled Beetroot, Golden cross goats' cheese,
tapioca cracker V 34 kcal

Whipped vegan feta, pickled pear, toasted walnut VE 68 kcal

Jerusalem artichoke, walnut and parsley tart V 191 kcal

Smoked aubergine caviar and tomato compote, lemon balm VE 92 kcal

Wild mushroom arancini, truffle mayonnaise V* 64 kcal

SWEET

Torched Lemon Meringue cone 197 kcal

Salted caramel eclairs 202 kcal

Apple & blackberry crumble 23 kcal

Whipped cheesecake, passionfruit, coconut crumb 76 kcal

Dark chocolate tart, pistachio 183 kcal

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A silver tray with a scalloped edge is set on a dark wooden surface. The tray contains six canapés on bamboo skewers and six white ceramic dipping spoons. Each canapé consists of a yellow, bell-shaped vegetable slice topped with a dollop of white cream and a small garnish. Each dipping spoon contains a small portion of a dipping sauce, likely a spicy or tangy sauce, topped with a garnish. The text "Canapé Reception" is overlaid in the center of the tray.

Canapé Reception


Canapé reception

Select 5 canapés
Select 7 canapés
Additional canapé
Minimum 30 guests

Chefs' choice 4 canapés
Chefs' choice 5 canapés
Additional chef's choice canapé
Minimum 20 guests

M E A T

Confit chicken & tarragon terrine, cornichons and
wholegrain mustard 98 Kcal

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

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


Hereford Rolled "Fillet Steak & Chips", Bearnaise 38 kcal 

Duck rilette, compressed, pickled plum, toasted cashew 70 kcal


P L A N T

Pickled Beetroot, Golden cross goats' cheese,
tapioca cracker V 34 kcal

Whipped vegan feta, pickled pear, toasted walnut VE 68 kcal

Jerusalem artichoke, walnut and parsley tart V 191 kcal 

Smoked aubergine caviar and tomato compote, lemon balm VE 92 kcal

Wild mushroom arancini, truffle mayonnaise V* 64 kcal 

F I S H

Citrus cured salmon pickled cucumber, avruga caviar,
pumpernickle 28 kcal

Sashimi grade Tuna, sushi rice, sesame, wassabi 26 kcal

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

Smoked cod roe tarama, cuttlefish cracker, chive emulsion 93 kcal

Chalk Stream trout mousse, compressed celery, keta 71 kcal

S W E E T

Torched Lemon Meringue cone 197 kcal

Salted caramel eclairs 202 kcal

Apple & blackberry crumble 23 kcal 

Whipped cheesecake, passionfruit, coconut crumb 76 kcal

Dark chocolate tart, pistachio 183 kcal

Recommended sparkling wine pairing: Ridgeview Bloomsbury, Sussex

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 – Served Hot





Bowl Food

Bowl food

Select 2
Select 4
Additional bowl
Minimum 30 guests

Chefs' choice 2 bowls
Chefs' choice 4 bowls
Additional chef's choice bowl
Minimum 20 guests

M E A T

Roast pork belly, cannellini beans, pickled red cabbage 182 kcal 🔥

Roast strip loin, Chipotle sweet potato puree , chimichurri, carrot crisp 247 kcal 🔥

Buttermilk fried chicken, gochujang, rainbow slaw 465 kcal 🔥

Sticky lamb shoulder, curried sweet potato, pomegranate, crispy chickpeas and parsley 248 kcal 🔥

Beef cheek Bourguignon bone marrow mash 497 kcal 🔥

F I S H

Curried ragout of mussels & clams 311 kcal 🔥

Grilled sea bass, basil mash, sauce vierge 290 kcal 🔥

Torched mackerel, pickled cucumber, sea vegetables, buttermilk & dill oil 309 kcal

Citrus cured salmon, ponzu dressing, pickled kohlrabi 298 kcal

Gilt head sea bream Potato gnocchi, mushroom, chestnut, & salsa verde 319 kcal 🔥

🔥 - Served Hot

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Bowl food

Select 2
Select 4
Additional bowl
Minimum 30 guests

Chefs' choice 2 bowls
Chefs' choice 4 bowls
Additional chef's choice bowl
Minimum 20 guests

P L A N T

Honey & cumin roasted carrots, vegan labneh, pomegranate & granola VE 107 kcal

Roast butternut squash, pear, goats curd, toasted buckwheat, brown butter V 297 kcal

Mushroom ravioli, artichoke velouté, toasted hazel nuts & truffle V 228 kcal 🔥

Chole chickpea curry, pickled red onion, coriander chutney, poppadum VE 387 kcal 🔥

Salt baked & pickled beets, whipped London ricotta, blackberry, toasted pinenuts V 302 kcal

S W E E T

Plant based spiced apple panna cotta, cinnamon crumble VE 355 kcal

Chocolate mousse, miso caramel, toasted hazelnuts, Swiss meringue V 307 kcal

Winter Spiced plum & frangipane tart, praline cream V 307 kcal

Crème caramel V 436 kcal

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

🔥 - Served Hot

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Three Course Menu



Three course menu

Select 1 starter, 1 main, 1 dessert for the whole group

3 course

Minimum 20 guests

2 course

Minimum 20 guests

Choose between starter or dessert

Our fine dining menu is served with Union coffee and petit fours included

STARTERS

Stone bass ceviche, pink grapefruit, radish, pomegranate 191 kcal

Recommended wine pairing: 'Roi de Vignes' Colombar / Ugni Blanc

Cured Chalk Stream trout, trout tartare, pickled cucumber, apple, yuzu, dill 239 kcal

Recommended wine pairing: Wairau River Sauvignon Blanc

Smoked duck breast, medjool dates, chicory and blood orange 318 kcal

Recommended wine pairing: Heppington Vineyards Pinot Noir

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

Recommended wine pairing: Wairau River Pinot Noir

Caramelised pear, Lanark Blue cheese and walnut tart, chicory V 720 kcal, V 720 kcal V

Recommended wine pairing: Pinot Grigio Ramato 'Il Barco', Carlo Botter

Heritage beetroot tartare, pickled beetroot, whipped crematta, hazelnuts, bitter leaves VE 303 kcal

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

Roast cauliflower, whipped tahini, pomegranate, toasted seeds VE 309 kcal VE

Recommended wine pairing: Hamilton Heights Chardonnay



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Three course menu

Select 1 starter, 1 main, 1 dessert for the whole group

M A I N

"0% waste" cod. Cod fillet, cod roe puree, salted cod belly fritter, crispy cod skin, white fish vermouth sauce 535 kcal **Sustainably crafted**

Recommended wine pairing: Wairau River Sauvignon Blanc

Pan fried Chalk Stream trout, potato galette, purple sprouting broccoli, Jerusalem artichoke, brown shrimp and caper butter 459 kcal

Recommended wine pairing: Wairau River Sauvignon Blanc

Pheasant breast stuffed with tarragon & mushroom, Butternut squash, pearl barley ragout, dauphinoise potato, medjool dates 731 kcal

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

Sustainably farmed chicken breast cooked on the bone, confit chicken leg croquette, crispy chicken skin, whipped chicken liver parfait, mushroom tuile, potato fondant, glazed carrot, sauce Albufeira 514 kcal **Sustainably crafted**

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

Roast striploin and braised shin of beef, Roscoff onion, fondant potato, Roast carrot and onion puree 664 kcal A supplement of £6+ VAT is applied for this dish

Recommended wine pairing: 'Punto Alto', Malbec

No waste cauliflower. Roast cauliflower steak, cauliflower puree, pickled cauliflower leaf, apple, curry emulsion, carrot & onion bhaji VE 473 kcal **Sustainably crafted**

Recommended wine pairing: 'Piquepoul 'Esprit des Vignes'

Maple & soy glazed celeriac, pickled shimeji, toasted hazelnut, Savoy cabbage stuffed with lentil ragout, mushroom jus, tarragon oil VE 572 kcal

Recommended wine pairing: Boatman's Chenin Blanc

Caramelised onion tart tatin, toasted hazelnut & thyme, onion soubise, mushroom ragout, cavolo nero, chestnuts VE 525 kcal

Recommended wine pairing: Wairau River Pinot Noir



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Three course menu

Select 1 starter, 1 main, 1 dessert

DESSERT

Roast pineapple, Szechuan pepper caramel, chocolate sorbet VE 257 kcal

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

Plant based panna cotta, apple and blackberry VE 377 kcal

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

Apple tarte tatin, toasted oat crumble, set Calvados & rosemary Cream V 660 kcal

Rum and raisin bread and butter pudding, spiced custard 589 kcal

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

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

Mango, coconut and passionfruit pavlova 319 kcal



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Food Stations

Food stations

FOOD STATIONS

Minimum 50 guests

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.

Any Two food stations

Add more stations to craft your experience

- Add a savoury food station
- Add a dessert food station
- Add a salad food station

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.

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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 **£0.00**

Arancini Station

Selection of hot and crispy rice balls inspired by Sicily

Wild mushroom and truffle, mushroom ketchup VE

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' **£0.00**



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Food stations

Cobble Lane Charcuterie Station

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 Supérieur



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Food stations

Salad station V*

A fresh selection of salads and dressings, to pick your perfect mix

Roasted pumpkin, oven dried tomato, puy lentils & kale

Roasted winter vegetable, rocket & walnut

Seasonal mixed leaves

Honey baked goat cheese and beetroot salad

Quinoa Tabouleh

Chargrilled Tenderstem broccoli with red onion and roasted peppers

Alongside a selection of dressings

Olive oil

Balsamic dressing

Soya Sauce

Basil oil

Pomegranate molasses

Recommended wine pairing: Picpoul de Pinet 'Sel et Sable' **£48.00**



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Food stations

Macarons

A selection of flavoured macarons including:

Pistachio

Chocolate

Lemon

Vanilla

Coffee

Raspberry

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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Afternoon Tea

Afternoon Tea

Traditional British Afternoon Tea -

A delicious platter of sandwiches, scones and cakes.

Minimum 20 guests

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

Package 2 £43.00
With a glass of Ridgeview Bloomsbury



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A champagne tower is the central focus, consisting of a pyramid of champagne flutes. A hand in a purple suit jacket is pouring champagne from a bottle into the top glass. Another hand is pouring from a bottle into the middle row of glasses. The background shows a woman in a black dress and a woman with long red hair, suggesting a formal or celebratory event.

Drinks

Cocktails

ALCOHOLIC COCKTAILS

Per pitcher (serves five)

Elderflower Collins

Suffolk Distillery Gin, elderflower liqueur, lemon juice, sugar syrup, fresh cucumber

Bellini

Prosecco, white grape juice, peach juice, natural fruit extracts

Negroni

Suffolk Distillery Gin, Martini Rosso, Campari, fresh orange

Old Fashioned

Adnams single malt whisky, Angostura Bitters, fresh orange

Paloma

El Rayo tequila, grapefruit juice, lime juice, Agave syrup

NON-ALCOHOLIC COCKTAILS

Per pitcher (serves five)

Sting of the Bee

Spicy ginger, elderflower, honey, lime juice

Pomegranate Fizz

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

Bellini

Soda water, white grape juice, peach juice, natural fruit extracts

Paloma

Soda water, lime juice, pink grapefruit juice, natural fruit extracts

Looking for more non-alcoholic options?

Find out Low and No alcohol page further down



Sparkling and Rosé

SPARKLING

Ridgeview Bloomsbury, East Sussex, England

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

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

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

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

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

Laurent Perrier La Cuvee Brut, Champagne, France

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

ROSÉ

Heppington Vineyards Pinot Noir Rose, England

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

Pinot Grigio Ramato 'Il Barco', Carlo Botter, Italy

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.

La Belle Eternelle Pale Rosé, Cinsault / Grenache, France

This is a very pale rose, with fresh aromas and flavours of juicy white peach, raspberries and cherries, supported by a floral notes of roses. The palate has a creamy and delicious mouth feel which is followed by a crisp acidity

Château Paradis Rose 'Essenciel' Coteaux d'Aix en Provence, France

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

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.



White Wine

Heppington Vineyards Chardonnay, England

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

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

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

Boatmans Chenin Blanc, South Africa

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

'Roi de Vignes' Colombard / Ugni Blanc, France

A crisp, floral white wine from the Southwest of France has an aroma of citrus fruits, particularly grapefruit, with hints of ripe pear and tomato leaf. These flavours linger on the palate with hints of exotic fruits, a fresh lime acidity and vivacious finish.

'Naturete' Organic Verdejo, Bodegas Parra Jimenez, Spain

On the nose, preserved lemon, lime flesh and white peach is complimented by a strong slatey minerality. Beautifully crisp and dry on the palate, a fine citrus flavour and intriguing minerality gives way to a clean and refreshing finish.

Fiano 'Lunata', Sicily

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

Piquepoul 'Esprit des Vignes', France

This is a ripe zesty wine, with evoking citrus, apple and floral aromas, with a juicy white peach flavour. It is crisp, rich and saline on the finish.

Wairau River Sauvignon Blanc, New Zealand

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

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

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.



Red Wine

Heppington Vineyards Pinot Noir, England

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

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

Hamiton Heights, Shiraz, Australia

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

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

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

Tunante Rioja Tempranillo Tinto, Fincas de Azabache, Spain

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

Barbera d'Asti Superiore, Tenute Neirano, Italy

A brilliant fresh and full-bodied wine which exhibits round, sweet fruit flavours and extraordinary length. Barbera gives intense mouth filling marasca cherry and red berry fruits, velvety texture and acidity softened by one year ageing in barrel. The tannins are present but fine grained which leads on to a fine and lasting finish.

Vergelegen 'The Mill' Cabernet / Merlot, South Africa

Fermentation in steel before being moved into French barrels for 12 months, 15% new oak. This is a very easy drinking style of red is full of cranberry, mint, cassis and a slight toasty note. There are deliciously smooth tannins.

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

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.

Rasteau 'Le Vieux Logis' Cave de Cairanne, France

The nose is powerful, concentrated with black fruits, black olive and spices. This is confirmed by the palate and tied together by present but beautifully silky tannins.

Wairau River Pinot Noir, New Zealand

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 and alcohol-free

SPARKLING

0.0% ABV

Real Royal Flush Fruity Sparkling, Buckinghamshire, England

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

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 lemon and a dry chestnut finish..

Real Peony Blush Sparkling Rose, Buckinghamshire, England

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.

WINE

<0.5% ABV

Noughty Organic White

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

Noughty Organic Red

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

Doppio Passo White , Italy, NV

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

Soft, round and exceptionally full-bodied wine with an amazing Concentration of plum, blackberry, cherry and chocolate flavours. Only 0.5% alcohol yet all the flavour



Low and alcohol-free

LOW ALCOHOLIC BEER

Peroni 0.0% 330ml

Lucky Saint 0.5% 330ml

S O F T S

Freshly squeezed orange juice (per litre)

Pressed Suffolk apple juice (per litre)

Homemade lemonade (per litre)

Sparkling elderflower (per litre)

Juices (per litre)

Cranberry | pineapple | apple juice | orange juice

Soft drinks 330ML

Pepsi | Diet Pepsi | Fanta | 7UP

NON - ALCOHOLIC COCKTAILS

Per pitcher (serves five)

Sting of the Bee

Spicy ginger, elderflower, honey, lime juice

Pomegranate Fizz

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

Bellini

Soda water, white grape juice, peach juice, natural fruit extracts

Paloma

Soda water, lime juice, pink grapefruit juice, natural fruit extracts



Packages, beer and spirits

BEER AND CIDER

Peroni Gluten Free 330ml

Peroni 0.0% 330ml

Peroni Nastro Azzurro 330ml

Asahi Super Dry 330ml

London Pride 330ml

Meantime Pale Ale 330ml

Meantime London Lager 330ml

Cornish Orchard Gold Cider 500ml

SPIRITS

We exclusively serve 25ml singles of spirits.

House mixers included.

**Gin, vodka, light rum,
dark rum, whisky, brandy**

BAR OPTIONS

We offer cashless and account bars. We are a cashless venue.

If there is no other catering at your event, there may be an additional charge for bar set up.

Standard bar (minimum spend)

Includes house wine, beers, waters, soft drinks and sparkling elderflower

Spirits bar (minimum spend)

Includes house spirits, wine, beers, waters, soft drinks and sparkling elderflower

ALL-INCLUSIVE DRINKS PACKAGES

Minimum of 30 guests

Prices per person, per hour

Unlimited drinks package

Includes house wine, beers, waters and soft drinks

Upgrade from house wine to Hamilton Heights,
Shiraz or Chardonnay

Upgrade with prosecco or house spirits



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. 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

James Jordan

James Jordan
General Manager, Prince Philip House

Marta Dejka

Marta Dejka
Sales and Marketing Manager, Prince Philip House

**COMPANY
OF COOKS**
&
**PRINCE PHILIP
HOUSE**