



COMPANY
OF COOKS

&

PRINCE PHILIP
HOUSE

FESTIVE MENUS

DECEMBER 2025

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



Festive Canapé



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

MEAT

Duck rilette, blood orange, pickled quince 70kcal

Cobble Lane Coppa, fig and basil 46 kcal

Mac n cheese bites, Cobble Lane nduja honey 110 kcal 🔥

Venison kofta, date molasses, sumac yoghurt 38 kcal 🔥

PLANT

Colston Basset Stilton, seeded cracker, damson paste V 90 kcal

Beetroot tartar, burrella, sorrel VE 34 kcal

Jerusalem artichoke, walnut and parsely tart 191 kcal 🔥

Wild mushroom croquettes, mushroom ketchup, truffle dust 96 kcal 🔥

FISH

Chalk stream trout rilette, pickled beets, rye croute 70 kcal

Smoked salmon mousse, compressed celery, keta 28 kcal

Smoked cod roe tarama, seeded cracker, dill 112 kcal

Seared scallop, confit potato, burnt apple puree 48 kcal 🔥

SWEET

Mulled fruit crumble tart V 82 kcal 🔥

Whipped cheesecake, passionfruit, coconut crumb 76 kcal

Cranberry and white chocolate blondie V 120 kcal

Caramelised pineapple, Sichuan pepper, coconut yoghurt 23 kcal

Recommended sparkling wine pairing: Ridgeview Bloomsbury, Sussex

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.

🔥 – Served Hot



Festive 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

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

Roast chicken, soft polenta, wild mushrooms, crispy sage, Madeira jus 324 kcal 🔥

Rare roast beef, celeriac remoulade, pickled mushrooms 427 kcal

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

F I S H

H Formans London cure salmon, horseradish buttermilk, pickled cucumber,
sea vegetables 298 kcal

Confit tuna, green olive, white bean blood orange and parsley salad 311 kcal

ChalkStream trout rilette, pickled fennel 341 kcal

Confit salmon, charred leeks, saffron sauce 309 kcal 🔥

Recommended sparkling wine pairing: Ridgview Bloomsbury, Sussex

🔥 – Served Hot



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

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

Salt baked beets, whipped London ricotta, chilli honey, toasted seeds V 324 kcal

Jerusalem artichoke and wild mushroom ragout, olive oil mash, crispy kale VE 107 kcal 🔥

Delica pumpkin salad, cauliflower tabbouleh, sumac aioli VE 121 kcal

S W E E T

Poached quince, whipped London ricotta, fennel and pistachio biscotti 307 kcal

Spiced pear and oat crumble, crème Anglaise 422 kcal 🔥

Winter spiced panna cotta, blackberry compote VE 374 kcal

Christmas pudding crème brulee 493 kcal

Recommended sparkling wine pairing: Ridgview Bloomsbury, Sussex

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Festive Three Course Menu

Three course menu

Select 1 starter, 1 main, 1 dessert

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

Add canapés

3 Pre-dinner Chefs' choice canapes

STARTERS

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

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

H Foreman's London salmon, beetroot and horseradish crème fraiche, pickled cucumber, sourdough crisp 313 kcal

Recommended wine pairing: Château Paradis Rose 'Essentiel' Coteaux d'Aix en Provence

Chalk stream trout rilette, dill potato pancake, pickled radish 496 kcal

Recommended wine pairing: Wairau River Sauvignon Blanc

Confit duck rilette, toasted brioche, fig and black olive chutney 647 kcal

Recommended wine pairing: Vergelegen 'The Mill' Cabernet / Merlot

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

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

Pickled fennel, clementine and watercress salad, pomegranate and toasted seeds VE 164 kcal

Recommended wine pairing: Heppington Vineyards Chardonnay



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Three course menu

Select 1 starter, 1 main, 1 dessert

— M A I N

Tradition roast Bronze turkey ballotine from HG Walters, apricot, chestnut and lemon thyme stuffing, all the trimmings 781 kcal

Recommended wine pairing: Rasteau 'Le Vieux Logis' Cave de Cairanne, France

Braised beef short rib, horseradish mash, caramelised shallot, heritage carrots, crispy kale, red wine jus 789 kcal A supplement of £6+ VAT is applied for this dish

Recommended wine pairing: 'Punto Alto', Malbec

Cranberry & chestnut stuffed guinea fowl breast, Hasselback potato, parsnip puree, roast carrots & sprout leaves 481 kcal

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

Roast hake, herb crumb, Jerusalem artichoke puree, leeks and saffron sauce 482 kcal

Recommended wine pairing: Wairau River Sauvignon Blanc

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

Recommended wine pairing: Barbera d'Asti Superiore, Tenute Neirano

Jerusalem artichoke and wild mushroom ragout, salt baked celeriac, dried enoki VE 572 kcal

Recommended wine pairing: Barbera d'Asti Superiore, Tenute Neirano



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Three course menu

Select 1 starter, 1 main, 1 dessert

DESSERT

Christmas pudding, brandy sauce 486 kcal

Saffron poached pear, spiced almond shortbread, Chantilly cream 400 kcal

Valrhona chocolate, prune and Armagnac tart, crème fraiche 675 kcal

Roast pineapple, Szechuan pepper caramel, chocolate sorbet 257 kcal

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

Plant based panna cotta, apple and blackberry 377 kcal

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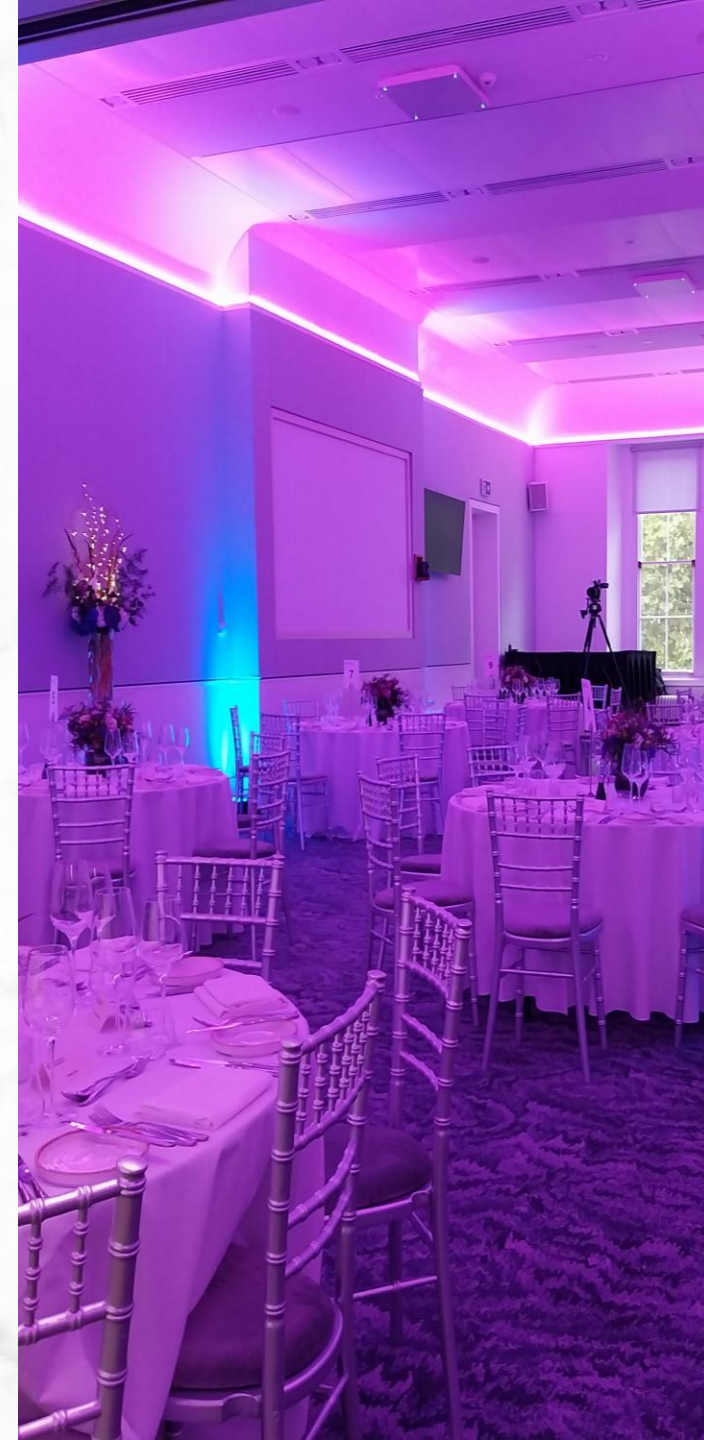


Christmas dining package at Prince Philip House

- Welcome glass of Prosecco and spiced apple & cinnamon mocktails
- Three-course festive menu with tea, coffee and mini mince pies
- Half bottle of house wine to accompany the dinner
- Mineral water and soft drinks
- Cash bar for guests to purchase additional drinks
- Exclusive hire of the Al Qasimi and ERA Foundation rooms from 6.30pm until 11pm
- Self-service cloakroom
- Full audio package for background music
- Microphone, stage and lectern for speeches
- Programmable LED wall lighting to set the atmosphere
- Service and festive theming

Based on a minimum of 100 guests at £125 + VAT per person

All prices are per person and exclude VAT.



Christmas reception package at Prince Philip House

- One drink on arrival: Prosecco, wine, beer or spiced apple & cinnamon mocktail
- Three festive canapés
- Three festive bowls
- Two drink tokens to exchange for a glass of wine, beer or mocktail
- Cash bar for guests to purchase additional drinks
- Exclusive hire of two ground-floor rooms from 6.30 pm until 9.30 pm
- Self-service cloakroom
- Full audio package for background music
- Programmable LED wall lighting to set the atmosphere
- Service and festive theming

Based on a minimum of 100 guests at £79 + VAT per person

All prices are per person and exclude VAT.





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 'Lunate', 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

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