

**COMPANY
OF COOKS
&
PRINCE PHILIP
HOUSE**

SPRING & SUMMER
APRIL TO SEPTEMBER 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
General Manager



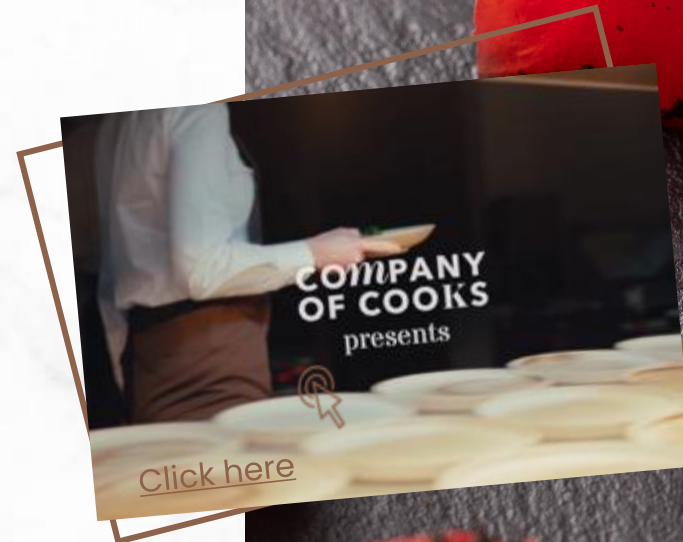
We're more than just a company of cooks

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.

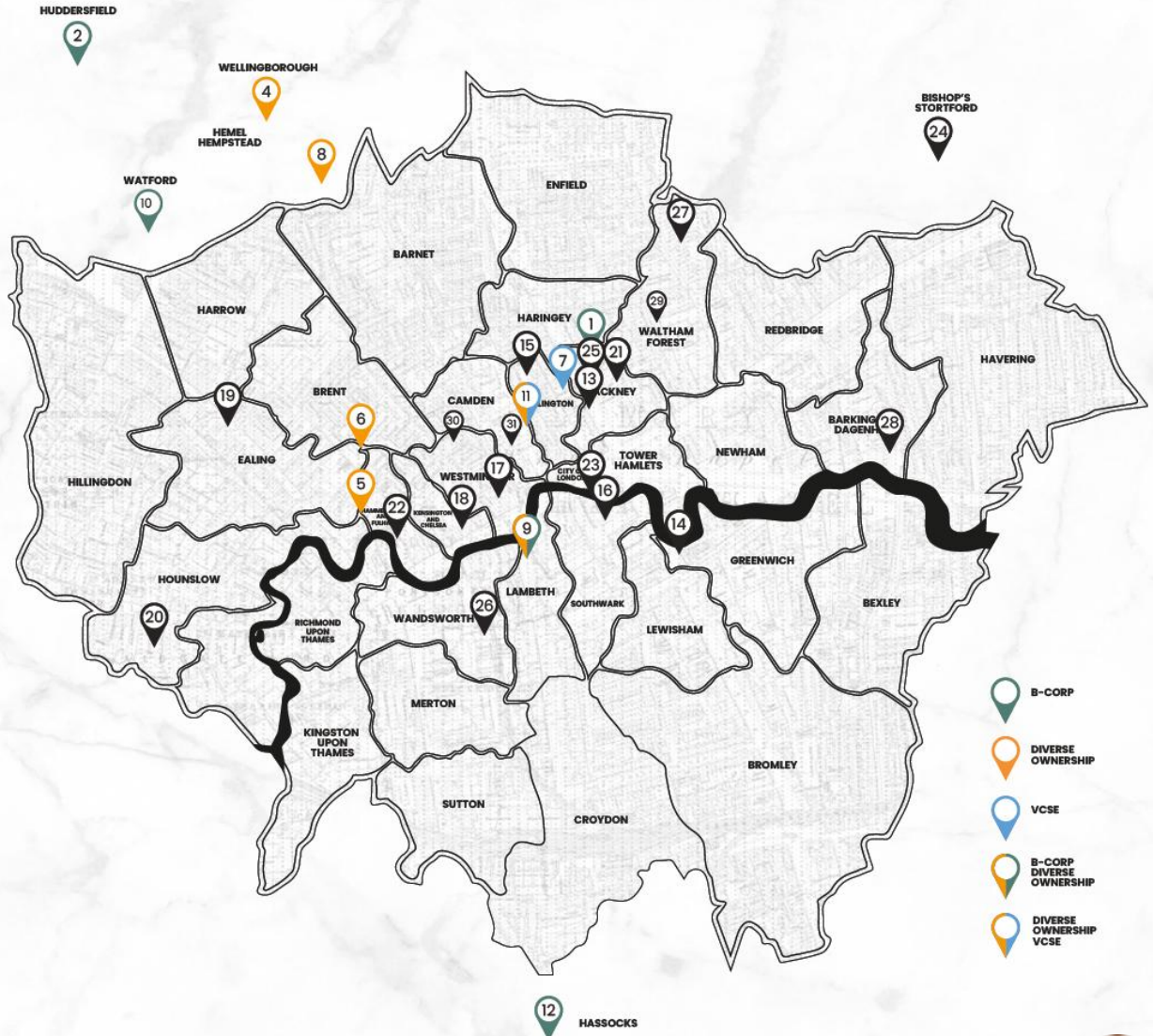


Our Local Larder

We've handpicked a collection of exceptional suppliers from London and beyond, including B Corp, VCSE, and diverse-owned businesses, who share our passion for craft, quality, and sustainability. Together, they help us fill our menus with fresh, responsibly sourced ingredients.

Our suppliers

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



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.



Well Grounded Coffee

Company of Cooks supports Well Grounded, a social enterprise that helps Londoners into careers in the specialty coffee industry through barista training, qualifications, work placements, mentorship and employment.

Our Community Blend continues to support this work, with a donation made to Well Grounded for every kilo of coffee we purchase.

Developed in partnership with Allpress Espresso, Community Blend reflects our commitment to quality, fairness and positive impact across the coffee supply chain.

[Click here](#)



ALLPRESS
ESPRESSO



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 mini pastries V*

To prevent food waste, 1.2 pastries will be provided per guest

Cinnamon swirl 168 kcal | Mini croissant 106 kcal | Custard crown 135 kcal |

Raspberry crown 133 kcal | Apple crown 133 kcal | Maple & pecan plait 171 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 403 kcal

Dry cured bacon bap, HP sauce 338 kcal

London sausage bap, HP sauce 455 kcal

Free-range egg muffin, Sriracha V 184 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.

A L A C A R T E

Choose any 2 items from the menu
18-30 Guests

Coconut and oat bircher, seasonal fruits VE 270 kcal

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

Beans on toast, braised cannellini beans, slow roasted plum tomato sauce,
toasted sourdough V 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 VE 315 kcal

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

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

Coconut and banana smoothie V (per litre) 223 kcal

Assorted mini muffins V 423 kcal

Soy & Chia seed yoghurt, summer berry compote, gluten-free granola VE NGCI 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 is freshly brewed using our Community Blend, developed in partnership with Allpress Espresso and supporting Well Grounded through ongoing investment in coffee training and employment opportunities in London.

Tea and coffee
Tea, coffee and biscuits
Homemade iced tea
Cranberry /pineapple/apple juice /orange juice
Fresh orange juice
Pressed apple juice
Homemade lemonade
Water infused with seasonal fruits and herbs
Still and sparkling mineral water (750ml)
Soft drinks (330ml can)

Community blend

ALLPRESS
ESPRESSO

Every cup of coffee we serve is our Community Blend, developed with Allpress Espresso and crafted with care. For every kilo of Community Blend purchased, a donation is made to Well Grounded, supporting barista training and employment opportunities across London.

Community Blend reflects what matters to us: thoughtful sourcing, skilled roasting and the people behind every cup.



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

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

Selection of mini cakes V 258 Kcal

Scones with jam and clotted cream V 310 kcal

Lemon tart V 389 kcal



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, horseradish cream, pickled beets and Hampshire watercress 260kcal

H Forman & Son London cure salmon, pickled cucumber, dill crème fraiche 223 kcal

Salad of mixed leaves, house dressing VE 76 kcal

Heritage tomato, plant-based stracciatella, pickled red onion, Belazu Gordal olives 355 kcal

Finest British charcuterie from Cobble Lane 294 kcal

Selection of British cheeses from Paxton and Whitfield's, London's oldest cheese shop 541 kcal

Antipasti selection from Belazu of Greenford V 131 kcal

Artisan breads from Paul Rhodes bakery of Greenwich 277 kcal

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Cold Fork Buffet

Select your menu

minimum 30 guests

Chef's Choice

minimum 15 guests

BUFFET PROTEINS

Select 3

Company of Cook's signature
sausage roll 269 kcal

Cobble Lane nduja Scotch egg 430 kcal

Cobble Lane charcuterie, cornichons
and Gordal olives 302 kcal

Hot smoked Chalk Stream trout, grilled
courgette, cherry tomato,
herb crème fraîche 288 kcal

H Forman & Son beetroot cured salmon,
fennel & apple salad 272 kcal

Grilled green onion, pea & Rosary goat's
cheese quiche V 488 kcal

Seasonal vegetable crudités with green
goddess dip V 64 kcal

SALAD BUFFET OPTIONS

Select 2

Heritage tomato, plant-based
stracciatella, pickled red onion,
Gordal olives VE 355 kcal

Grilled courgette, mint, chickpea & tahini
lemon dressing VE 205 kcal

Freekeh, confit tomato, fennel and
Broad beans VE 358 kcal

Edamame, Carrot & Quinoa Salad,
Sesame Dressing VE 276 kcal

Watermelon, cucumber, plant-based feta,
mint VE 184 kcal

DESSERT BUFFET OPTIONS

Select 1

Coconut rice pudding, kiwi, and
passionfruit foam VE 205 kcal

70% Chocolate tart, mango V 311 kcal

Lemon curd Eton mess and
edible flowers V 214 kcal

Strawberry & white chocolate
cheesecake V 374 kcal

Vanilla panna cotta, raspberries,
honeycomb and basil 458 kcal

Seasonal fruit platter VE 58 kcal

British cheese plate V 370 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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Hot Fork Buffet

Select 1 menu

minimum 30 guests

Chef's Choice

minimum 15 guests

M E N U 1

Roasted paprika chicken, green onions, confit tomato, Gordal olives, romesco dressing 518 kcal

Seasonal fish pie, leeks, creamed potato, herb crumb 592 kcal

Tomato, summer vegetable & white bean stew, Burrella and basil VE 324 kcal

Heritage tomato, pickled red onion, olive, basil & gluten free croutons VE 402 kcal

Key lime verrine, coconut granola, and blueberry compote V 374 kcal

M E N U 2

Slow roast shoulder of lamb, harissa, chickpeas and piquillo pepper 401 kcal

Roast cod, braised gem lettuce and peas, tartare sauce 408 kcal

Lentil & spinach Rogan Josh, pilau rice & naan bread VE 707 kcal

Couscous with pomegranate, chickpea & apricot VE 362 kcal

Lavender & passionfruit pannacotta with house shortbread V 428 kcal

M E N U 3

Roast pork belly, white bean ragout and pickled red cabbage 393 kcal

Sea bass fillet, crushed new potato, spinach, lemon, and caper dressing 546 kcal

Summer vegetable & chickpea Thai green curry VE 267 kcal

Pea, broad bean, radish, and artichoke salad with toasted buckwheat VE 310 kcal

70% Chocolate tart, mango VE 311 kcal

M E N U 4

Tandoori baked chicken, masala gravy, chickpeas, minted yoghurt 348 kcal

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

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

Watermelon, cucumber, plant-based feta, mint VE 184 kcal

Summer berry Pavlova V 343 kcal

B U F F E T A D D - O N S

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

Select 2

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 168 kcal | Mini croissant 106 kcal |

Custard crown 135 kcal | Raspberry crown 133 kcal |

Apple crown 133 kcal | Maple & pecan plait 171 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 168 kcal | Plain croissant 106 kcal |

Custard crown 135 kcal | Raspberry crown 133 kcal |

Apple crown 133 kcal | Maple & pecan plait 171 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 vegetarian 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 168 kcal | Plain croissant 106 kcal |
Custard crown 135 kcal | Raspberry crown 133 kcal |
Apple crown 133 kcal | Maple & pecan plait 171 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 served with fruit-infused water

Chef's choice. Sample menu

Roast pork belly, white bean ragout and pickled red cabbage 393 kcal

Sea bass fillet, crushed new potato, spinach, lemon, and
caper dressing 546 kcal

Summer vegetable & chickpea Thai green curry VE 267 kcal

Pea, broad bean, radish, and artichoke salad with
toasted buckwheat VE 310 kcal

70% Chocolate tart, mango VE 311 kcal

Chef's choice lunch not right for you?

Pick your hot fork buffet menu.

[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

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:

Crispy pork belly, spring onion mash, apple & Summerset cider jus 324 kcal

Rare roast beef, Thai slaw, nam jim 179 kcal

Confit tuna Nicoise 247 kcal

Grilled sea bass, olive oil mash, sauce vierge 294 kcal

Heritage tomato, Salmorejo dressing, basil V 302 kcal

Spring vegetable risotto, roast tomato, basil oil V 302 kcal

Plant-based panna cotta, strawberries VE 342 kcal

Summer berries, vanilla shortbread, crème cantilly & basil V 398 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

C A N A P É S

Choose 5 items

Chefs' choice 5 items

M E A T

Chicken tostada, avocado, lime, tomato & chive 71 Kcal

Ham hock terrine, picallili gel 42 kcal

Ox cheek croquette, watercress emulsion 212 kcal

Lamb kofta, pomegranate molasses and minted yoghurt 41 kcal

Honey & sesame glazed Cumberland sausage,
creamed potato 102 kcal

P L A N T

Watermelon, plant-based feta, black olive crumb VE 86 kcal

Confit tomato, London ricotta, seeded cracker, balsamic pearls,
basil V 60 kcal

Pea, broad bean and mint tart, Crematta V 104 kcal

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

Pea and mint gougères V 100 kcal

F I S H

Whipped smoked salmon mousse, sesame cone Avruga caviar 118 kcal

Tuna tartare, seaweed cracker, wasabi 89 kcal

Beer battered cod cheek, tartare sauce 90 kcal

Smoked cods roe tarama, tripple cooked chip, dill 93 kcal

ChalkStream trout rilette, pickled beets, rye croute 65 kcal

S W E E T

Lemon posset tart, summer berries V 179 kcal

Almond and raspberry financier, white chocolate Chantilly V 88 kcal

Strawberries and basil cheesecake V 64 kcal

Cherry, white chocolate and pistachio Pavlova V 33 kcal

Dark chocolate tart, pistachio V 184 kcal

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A photograph of a silver tray with a gold rim, holding ten canapés. Each canapé consists of a cylindrical slice of potato or bread, filled with a dark, textured mixture (possibly meat or vegetables), topped with a dollop of white cream and a sprinkle of red seasoning. The tray is set on a white textured surface.

Canapé Reception

Canapé reception

Select 5 canapés
Select 7 canapés
Additional canapé
Minimum 30 guests

Chefs' choice 5 canapés
Chefs' choice 7 canapés
Additional chef's choice canapé
Minimum 20 guests

M E A T

Chicken tostada, avocado, lime, tomato & chive 71 kcal

Ham hock terrine, picallili gel 42 kcal

Ox cheek croquette, watercress emulsion 212 kcal 🔥

Lamb kofta, pomegranate molasses and minted yoghurt 41 kcal 🔥

Honey & sesame glazed Cumberland sausage,
creamed potato 102 kcal 🔥

P L A N T

Watermelon, plant-based feta, black olive crumb VE 86 kcal

Confit tomato, London ricotta, seeded cracker, balsamic pearls,
basil V 60 kcal

Pea, broad bean and mint tart, Crematta V 104 kcal

Tomato & basil arancini, basil emulsion, red amaranth V 78 kcal 🔥

Pea and mint gougères V 100 kcal 🔥

F I S H

Whipped smoked salmon mousse, sesame cone Avruga caviar 118 kcal

Tuna tartare, seaweed cracker, wasabi 89 kcal

Beer battered cod cheek, tartare sauce 90 kcal 🔥

Smoked cods roe tarama, tripple cooked chip, dill 93 kcal 🔥

ChalkStream trout rillette, pickled beets, rye croute 65 kcal

S W E E T

Lemon posset tart, summer berries V 179 kcal

Almond and raspberry financier, white chocolate Chantilly V 88 kcal

Strawberries and basil cheesecake V 64 kcal

Cherry, white chocolate and pistachio Pavlova V 33 kcal

Dark chocolate tart, pistachio V 184 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

Crispy pork belly, spring onion mash, apple & Summerset cider jus 324 kcal 🔥

Rare roast beef, Thai slaw, nam jim 179 kcal 🔥

Buttermilk fried chicken, gochujang, rainbow slaw 444 kcal 🔥

Sticky lamb shoulder, aubergine, pomegranate, crispy chickpeas 304 kcal 🔥

Confit chicken, gnocchi, gremolata 250 kcal 🔥

F I S H

Confit tuna Nicoise 247 kcal

Grilled sea bass, olive oil mash, sauce vierge 294 kcal 🔥

Cod cheeks, Cobble Lane nduja, white beans, sea vegetables 276 kcal 🔥

Confit Chalk Stream trout, broad beans, peas & mint, citrus dressing 294 kcal

Prawn & coconut curry, jasmine rice 326 kcal 🔥

🔥 – 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

Heritage tomato, Salmorejo dressing, basil VE 302 kcal

Maple roasted heritage carrots, pomegranate, toasted hazelnuts, Crematta VE 302 kcal

Spring vegetable risotto, roast tomato, basil oil V 302 kcal 🔥

Chole chickpea curry, pickled red onion, coriander chutney, poppadum VE 302 kcal 🔥

London ricotta, courgette, broad beans, pea & mint V 302 kcal

S W E E T

Plant-based panna cotta, strawberries VE 342 kcal

Mango, passionfruit & white chocolate cheesecake, mango compote,
black sesame & coconut tuile V 420 kcal

Summer berries, vanilla shortbread, crème cantily & basil V 398 kcal

White chocolate & raspberry crème brûlée V 430 kcal

Sao Palme chocolate tart, chocolate soil, raspberries & vanilla cream V 420 kcal

🔥 – Served Hot



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.

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 Community blend coffee and Petit Fours

STARTERS

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

Recommended wine pairing: Vergelegen Florence Rose, Stellenbosch

Cured ChalkStream trout, pickled cucumber, beetroot and horseradish crème fraiche, trout roe and chives 306 kcal

Recommended wine pairing: Ridgeview Bloomsbury, East Sussex

Beef carpaccio, Cipriani dressing 216 kcal.

Recommended wine pairing: Dominique Morel, Beaujolais-Villages

Free-range chicken terrine, chicken consommé jelly, tarragon, pickled spring vegetables 438 kcal

Recommended wine pairing: Wairau River Pinot Noir

Heritage tomatoes, tomato compote, basil emulsion, Kalamata olive crumb, cucumber, and pickled shallot VE 230 kcal.

Recommended wine pairing: 'Naturete' Organic Verdejo, Bodegas Parra Jimenez

Plant-based stracciatella, heritage beetroots, pickled blackberry, tarragon emulsion, beetroot tuile VE 278 kcal.

Recommended wine pairing: Vinho Verde 'Barrete' AB Valley Wines, Minho

Roast cauliflower, whipped tahini, pomegranate, toasted seeds VE 324 kcal

Recommended wine pairing: Hamilton Heights, Chardonnay



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Three course menu

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M A I N

Roast sea bass, Shetland mussels, beurre blanc, gnocchi & samphire 545 kcal

Recommended wine pairing: Wairau River Sauvignon Blanc

Charred Chalk Stream trout, watercress velouté, sauce vierge, crispy potato 555 kcal

Recommended wine pairing: Hamilton Heights Chardonnay

Confit duck, pearl barley risotto, sweet potato, carrots crisp 583 kcal

Recommended wine pairing: Château des Antonins, Bordeaux Supérieur

Lamb rack and breast of lamb, pea, broad bean, mint, Baby fondant and glazed onion 455 kcal A supplement is applied for this dish

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

Roasted chicken breast, Confit chicken leg croquette, truffled potato, silver skin onions, morels, Madera sauce 645 kcal

Recommended wine pairing: Mâcon-Villages, Domaine Perraud, Burgundy

Slow roasted tomato tart, Mediterranean vegetables, green beans, Romesco dressing, confit shallot & Kalamata olives 400 kcal

Recommended wine pairing: Château des Antonins, Bordeaux Supérieur

Roasted cauliflower, cauliflower puree, red pepper, polenta VE 475 kcal

Recommended wine pairing: Dominique Morel, Beaujolais-Villages

Harissa aubergine, cumin roasted sweet potato, couscous, pomegranate, crispy chickpea, vegan labneh & carrot crisp VE 438 kcal

Recommended wine pairing: Luberon Rosé, Famille Perrin, Southern Rhône



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Three course menu

Select 1 starter, 1 main, 1 dessert

DESSERT

English summer berries, sable biscuit, white chocolate mousse, clotted cream, meringues & raspberry coulis V 448 kcal

Basil panna cotta, olive oil shortbread, & lemon gel V 398kcal

Summer berry, pistachio and white chocolate Pavlova 334 kcal

Caramel chocolate cremeaux, toasted hazelnut bitter orange, chocolate & sesame tuile V 946 kcal

Mango cheesecake, oat & honey crumble, passion fruit curd & mango sorbet V 690 kcal

Crème brûlée, raspberries, white chocolate ganache & lemon balm V 196 kcal

Peach and almond tart, peach compote, honey granola & vanilla cream V 808 kcal

Vegan Coconut & chocolate panna cotta, mango sorbet, mango & passion fruit compote, toasted coconut VE 295 kcal



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Afternoon Tea



Afternoon Tea

Traditional British Afternoon Tea -

A delicious platter of sandwiches, scones and cakes.

Minimum 25 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

With a glass of Prosecco

Package 2

With a glass of Ridgeview Bloomsbury

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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 fraîche and lemon

Beetroot cured Scottish salmon

Wasabi ginger cured salmon

London cured smoked

Double hot smoked salmon

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 fraîche V



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

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

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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

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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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Drinks



Cocktails

ALCOHOLIC COCKTAILS

Per pitcher (serves five)

Gin Fizz

Gin, ginger & elderflower, lime juice

Dark & Stormy

Rum, lime juice, ginger beer

Apple Spritz Vodka

Cloudy apple juice, lemon juice, tonic water, apple garnish

Whiskey Godfather

Bourbon, lemon juice, cherry coke, orange slices

Woo Woo

Vodka, lime, peach schnapps, cranberry juice

Classic Pimm's

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

NON-ALCOHOLIC COCKTAILS

Per pitcher (serves five)

Rosemary & Grapefruit

The perfect refreshing mocktail, great for any type of event
Grapefruit juice | rosemary | sparkling water

Spice N Ginger

A complex blend of Seedlip Spice 94, creates a sophisticated mocktail
Seedlip Spice 94 | ginger ale

Sting of the Bee

A delicious honey based mocktail with a little ginger spice
Lemon & ginger | honey | lime juice

Pomegranate Fizz

These pomegranate fizz mocktails are perfect for celebrating
Pomegranate juice | fresh orange juice | lime juice | sparkling water

English garden

The basil & cucumber add a crispness to this mocktail
Cucumber | basil | elderflower | cloudy apple juice
Add gin to create a lovely cocktail

Looking for more non-alcoholic options?

Find our Low and No alcohol page further down



Sparkling and Rosé

SPARKLING

Ridgeview Bloomsbury, East Sussex, England

Ridgeview's Signature Blend 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, with a fine and persistent perlage. It has an aromatic bouquet, fruity and floral with reminiscences of acacia flowers and wisteria.

Azzillo Cremant d'Alsace, Domaine Jean-Baptiste Adam, Brut NV, France

A traditional method blend of Pinot Blanc, Pinot Auxerrois and Pinot Noir. Pale lemon in colour with a delicate mousse, it has a highly expressive nose of stone fruits and white flowers.

Piper-Heidsieck, Cuvée Brut, Champagne, France

Pale golden in colour. On the nose, there are intense notes of almonds and fresh hazelnuts, with flavours of fresh pear and apple with a delicate hint of citrus.

ROSÉ

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.

Grolleau Gris Rose 'Low alcohol 8.5%, Loire Valley, France

Light and juicy with ripe tropical fruit and fresh minerality

Luberon Rosé, Famille Perrin, Southern Rhône, France

Deep pink in colour. It has a fresh, Provençal nose with aromas of wild strawberry and white nectarine. The palate is juicy and vibrant with notes of raspberry and pink grapefruit, leading to a refreshing and moreish finish.

Vergelegen Florence Rose, Stellenbosch, South Africa

Pressing to achieve delicate colour, separate fermentations and undergoing extended lees age for 6 months before blending. Strawberry and raspberry notes with a delicate acidity.

Coteaux d'Aix-en-Provence Rosé, Maison Aix, France

The wine has an aromatic bouquet with notes of fresh red berries and delicate hints of white flowers. On the palate, it is vibrant and balanced, with subtle notes of grapefruit and juicy melon, complemented by a fine mineral edge that adds depth and precision. The finish is long and refreshing.



White Wine

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.

Les Vignes de L'Eglise Vermentino IGP Côtes de Thau, France

Clean and bright, this aromatic wine is full of vibrant fresh fruit. Aromas of peach, mango, pineapple and pear follow through onto the palate, which is balanced with a crisp acidity that carries the flavours onto the clean 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.

Vinho Verde 'Barrete' AB Valley Wines, Minho, Portugal

Fermentation takes place in steel to preserve the ripe fruit characters, creating a fresh and young Vinho Verde, which is incredibly fruit driven. Filled with citrus and floral notes, followed by a mineral character on the finish, with the authentic spritz of the Vinho Verde style.

Western Cape Chenin Blanc, Liberty Fairtrade, South Africa

This wine is pale lemon in colour with youthful hints. Delicate aromas of fresh apples are matched with notes of stone and tropical fruits such as peach and pineapple. On the palate, this wine is refreshing and vibrant with crisp acidity.

Grolleau Gris Blanc 'Low alcohol 8.5%, Loire Valley, France

Apricot, pear and citrus with a core of minerality.

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.

Fiano 'Dal Vulcano' Beneventano, Campania, Italy

A fresh and balanced profile, with vibrant tropical fruit flavours and excellent persistence. An intense bouquet of honey and tropical fruit aromas. Rich and textured, with elegant flavours of hazelnuts, honey, and subtle spice, complimented by tropical fruit notes such as pineapple and a refreshing mineral 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.

Mâcon-Villages, Domaine Perraud, Burgundy, France

Bright yellow in colour, with lively citrus, ripe apple and fragrant white flower aromas on the nose. The palate is medium bodied, generous and round with beautifully rich stone fruit flavours that are tempered by a fresh, zippy acidity.



Red Wine

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.

Hamilton Heights, Shiraz, Australia

Bright ruby red, bursting full of inviting blackcurrant and blackberry aromas on the nose. The palate is smooth and soft.

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.

The Impressionist Pinot Noir, North Macedonia

A fresh style of Pinot Noir fermented in steel at controlled temperatures to preserve the delicate fruits of the variety. pale ruby red in colour with a soft nose of redcurrants and red cherries. The palate is very smooth with a core of red fruit flavours and sweet spices supported by supple tannins giving structure to wine. The finish is long and smooth with the red cherry and raspberry notes lingering on the palate.

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.

Tunante Rioja Tempranillo Tinto, Fincas de Azabache, Spain

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

'Punto Alto', Malbec, Argentina

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

Château Los Boldos Tradition Réserve, 'Tradición Reserva' Cachapoal Valley Merlot, Chile

This wine is an intense ruby red colour. Aromas of ripe red fruits including raspberries, strawberries, and sour cherries are blended with a light spicy touch. On the palate this wine is balanced and fresh with soft and pleasant tannins.

Château des Antonins, Bordeaux Supérieur, France

Deep ruby in colour, the wine develops a beautiful complexity on the nose revealing aromas of black cherry and blackcurrant with a toasted background and accents of blond tobacco. Supple on the attack, full of charm, the mouth is carried by fine tannins which bring a nice harmony.

Dominique Morel, Beaujolais-Villages, France

This Gamay is bright ruby in colour, with pronounced cherry perfumes. The rounded palate is full of fresh, ripe red berry fruit. Elegant, well balanced with good acidity, this is a great example of Beaujolais-Villages.

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 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 – South Africa

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

Noughty Organic Red – South Africa

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

Noughty, produced by Thompson & Scott is B Corp Certified, meeting the highest standards of social and environmental impact.

Doppio Passo White , Italy, NV

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

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

Asahi 0% 330ml can

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

Coca Cola | Diet Coke | Fanta

NON - ALCOHOLIC COCKTAILS

Per pitcher (serves five)

Rosemary & Grapefruit

The perfect refreshing mocktail, great for any type of event
Grapefruit juice | rosemary | sparkling water

Spice N Ginger

A complex blend of Seedlip Spice 94, creates a sophisticated mocktail

Seedlip Spice 94 | ginger ale

Sting of the Bee

A delicious honey based mocktail with a little ginger spice
Lemon & ginger | honey | lime juice

Pomegranate Fizz

These pomegranate fizz mocktails are perfect for celebrating
Pomegranate juice | fresh orange juice | lime juice | sparkling water

English garden

The basil & cucumber add a crispness to this mocktail
Cucumber | basil | elderflower | cloudy apple juice
Add gin to create a lovely cocktail



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