

**COMPANY
OF COOKS**

SPRING / SUMMER
APRIL 2026 - SEPTEMBER 2026

GOLDSMITHS' CENTRE

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Welcome to the Goldsmiths' Centre

Welcome to the Goldsmiths' Centre – the centre of opportunity for the jewellery and silversmithing community. Located just a stone's throw from Hatton Garden, we're home to over 130 makers and businesses. Whether you're looking to learn new skills, grow your business, connect with others or are curious about the craft of jewellery and silversmithing, the Goldsmiths' Centre offers a space for all.

At the Goldsmiths' Centre, we also take pride in partnering with Company of Cooks to bring you exceptional food and drink at every event. Led by Head Chef Eugene Amoussou-Doh, his team is not afraid to push boundaries and apply the utmost attention to detail, ingenuity and imagination. Passionate about bringing people together through food, Eugene's creations are sure to spark conversation and create lasting memories.

Sustainability is at the heart of what we do, with menus crafted from ethically sourced, local ingredients from independent suppliers. By enjoying our food, you're supporting the Goldsmiths' Centre as a charity, helping the next generation of independent businesses and skilled craftspeople thrive. We look forward to welcoming you to the Goldsmiths' Centre, where opportunity and creativity meet. If there's anything we can assist you with, don't hesitate to reach out – we'd love to hear from you!

Vinta Jayasekara
General Manager



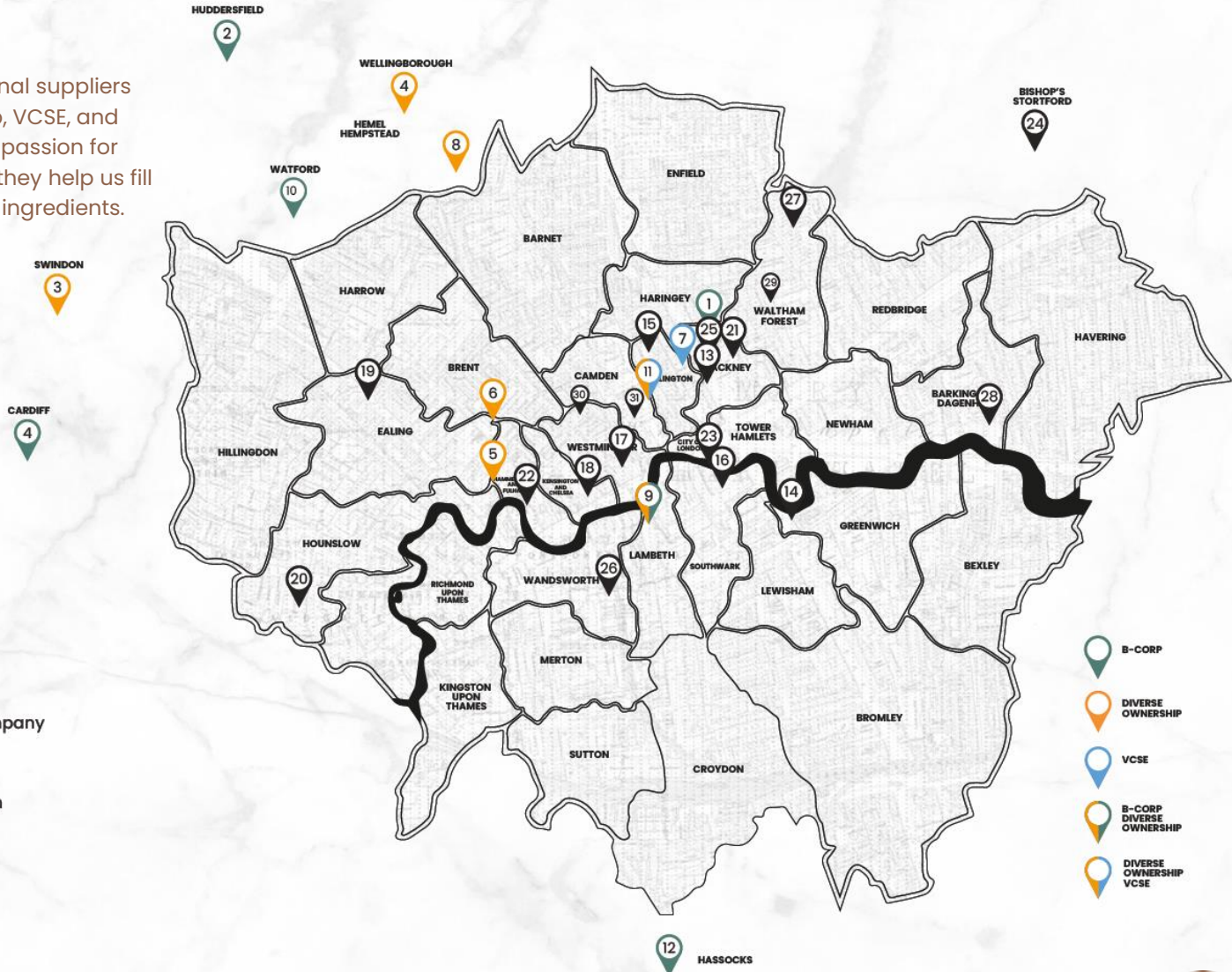
Our Local Larder

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 |

VCSE*
Voluntary, Community or Social
Enterprise Organisation





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.



ALLPRESS
ESPRESSO



A top-down view of a light-colored ceramic bowl filled with white yogurt. A generous portion of golden-brown granola is piled in the center. To the right of the granola is a thick, dark red berry compote. The yogurt is garnished with a fine dusting of dark purple powder, likely dried berry powder. The bowl sits on a light brown, textured surface. In the bottom left corner, several cinnamon sticks are visible, and in the bottom right corner, there are dried purple flowers or herbs.

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

Chefs selection of freshly baked pastries:

£10.45 Per Person

Pain au chocolat 354 kcal | Pain aux raisins 442 kcal | Cinnamon bun 426 kcal | Plain croissant 339 kcal | Almond croissant 453 kcal | Chocolate muffin 339 kcal | Blueberry muffin 313 kcal | Lemon and poppy seed muffin 374 kcal

PLANT BREAKFAST Minimum 10 guests

£12.00 – 2 options to be selected

Coconut yoghurt, summer berries, granola VE 270 kcal

'No avocado' on toast, a tasty smash of edamame, broad beans, peas with lemon, mint and chilli, savoury seed granola VE 680 kcal

Roasted portobello mushroom, spinach and tomato bap, mushroom ketchup VE 403 kcal

Golden pineapple, mint and lime VE 55 kcal

Green goddess wake-up juice VE 46 kcal

V – Vegetarian, VE – Vegan

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator. All prices are per person and exclude VAT. Please note that our menu offerings are subject to seasonal availability and may change.



Breakfast

Minimum 10 guests

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

B R E A K F A S T B A P S

A selection of soft white, wholemeal, seeded baps.

Select 2 for £9.00, or select 3 for £12.00

Portobello mushroom, spinach and tomato bap, 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 quesadilla Cumberland sausage, roasted tomato, mushroom ketchup, Montgomery Cheddar 613 kcal

B R E A K F A S T B O W L S

Select 2 for £9.50, or select 3 for £12.00

Coconut yoghurt, summer berries, granola VE 270 kcal

Greek yoghurt, seasonal fruit, chai granola, bee pollen V 218 kcal

Golden pineapple, mint and lime VE 55 kcal

Sweetcorn pancakes, smashed 'no avocado', tomato jam V 354 kcal

Shakshuka V 215 kcal

Soft boiled eggs, Cobble Lane nduja, Mayfield cheese 284 kcal

Bircher muesli, London honey, blueberries, seed granola V 262 kcal

V – Vegetarian, VE – Vegan

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Breakfast

Minimum 10 guests

Select 2 for **£9.50**, or select 3 for **£12.50**

All our breakfast menus are served with our freshly brewed Community blend coffee, English breakfast tea, and a selection of herbal infusions. Choices of 2 items per person.

A L A C A R T E

Coconut and oat bircher, seasonal fruits VE 270 kcal

Smashed 'no avocado' on sourdough Toast, savoury seed granola VE 680

Beans on toast, braised cannellini beans, slow roasted plum tomato sauce, toasted sourdough VE 705 kcal

London cured smoked salmon free-range eggs royale 693 kcal

Full English breakfast 674 kcal

Shakshuka V 215 kcal

J U I C E S

Coconut and banana smoothie V (per litre) 223 kcal - **£19.50**

Green Goddess Wake Up Juice VE (per litre) 82 kcal - **£19.50**

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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	£5.00
Tea, coffee and biscuits	£5.50
Homemade iced tea	£19.00
Cranberry /pineapple/apple juice /orange juice	£8.50 (per litre)
Freshly squeezed orange juice	£17.50 (per litre)
Pressed Suffolk apple juice	£19.00 (per litre)
Homemade lemonade	£19.00 (per litre)
Water infused with seasonal fruits and herbs	£25.00 (6 litre)
Still and sparkling mineral water (750ml)	£5.00
Soft drinks (330ml can)	£3.00

Community blend

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.

ALLPRESS
ESPRESSO





Lunch

Lunch

Minimum 10 guests

SANDWICH WORKING LUNCH

£22.50 – 4 sandwich options to be selected.

Mature cheddar ploughman's V 214 kcal

Free-range egg mayonnaise, watercress V 220 kcal

Smoked salmon and cream cheese 180 kcal

Chicken and sweetcorn mayonnaise 233 kcal

Falafel and sweet potato wrap VE 108 kcal

Crisps or popcorn VE 84 kcal

SANDWICH LUNCH ADD ONS

Iced raw seasonal vegetables, green goddess dip V 64 kcal **£7.50**

Paxton & Whitfield British cheese board, Peter's Yard biscuits, celery, grapes V 370 kcal **£19.50**

Selection of cured meats from Cobble Lane, pickles 294 kcal **£19.50**

Seasonal 'future 50' salad V (Check page 13) **£ 5.50**

House brownie V 313 kcal **£ 6.50**

Orange, almond and polenta cake V 433 kcal **£ 7.50**

Scones with jam and clotted cream V 636 kcal **£ 6.50**

V – Vegetarian, VE – Vegan

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All prices are per person and exclude VAT

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Lunch

Minimum 10 guests

GOURMET SANDWICH WORKING LUNCH

£27.50 – 4 sandwich options to be selected.

A selection of freshly prepared sandwiches with cheese board, fruits, snacks

Mature cheddar ploughman's V 214 kcal

Free-range egg mayonnaise, watercress V 220 kcal

Smoked salmon and cream cheese 180 kcal

Chicken and sweetcorn mayonnaise 233 kcal

Falafel and sweet potato wrap VE 108 kcal

Selection of cheeses from the British Isles V 286 kcal

Seasonal fruit selection VE 38 kcal

Crisps or popcorn VE 84 kcal

Raw vegetables with romesco, hummus and cucumber yoghurt V
274 kcal

V – Vegetarian, VE – Vegan

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BENCH LUNCH

£ 25.50 – 4 options to be selected.

Frittata V 180 kcal

Chicken Breast 385 kcal

Fishcake 285 kcal

Sausage Roll 425 kcal

Romesco Quiche 231 kcal

Two salads of the day



Lunch

Minimum 10 guests

FUTURE 50 SALAD LUNCH

£ 28.00 – Minimum 20 guests

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, toast 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

V – Vegetarian, VE – Vegan

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Lunch

Minimum 10 guests

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

A buffet of seasonal dishes full of ingredients and products from our London larder, a selection of some of the finest suppliers and food producer that London has to offer

£49.50

Rare roast beef from HG Walter, horseradish cream, pickled beets Hampshire watercress 260 kcal

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 VE 355 kcal

Finest British charcuterie from Cobble Lane 294 kcal

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

Antipasti selection from Belazu of Greenford V 416 kcal

Artisan breads from Paul Rhodes bakery of Greenwich V 476 kcal

A selection of sweet treats by Luminary bakery V

V – Vegetarian, VE – Vegan

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Lunch

Select 3 proteins, 2 salad, 1 dessert
£45.00 – Minimum 20 guests

COLD FORK BUFFET OPTIONS

BUFFET PROTEINS

Company of Cook's signature sausage
roll, Lincolnshire Poacher cheese and Marmite
269 kcal

Chicken thighs, green onions, confit tomato,
Gordal olives, romesco dressing 518 kcal

Cobble Lane nduja Scotch egg 430 kcal

Cobble Lane coppa, goat's curd and pickled
grapes 302 kcal

Hot smoked ChalkStream trout, grilled
courgette, cherry tomato, herb crème fraiche
288 kcal

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

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

Seasonal vegetable crudités with green
goddess dip V 64 kcal

SALAD BUFFET OPTIONS

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

Grilled courgette, mint, chickpea and tahini
lemon dressing VE 201 kcal

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

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

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

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DESSERT BUFFET OPTIONS

Gooseberry and elderflower crumble tart,
crème Anglaise V 718 kcal

70% Chocolate cremeau V 311 kcal

Coconut pudding, blueberry and mango
VE 234 kcal

Almond panna cotta, raspberries VE 250 kcal

Seasonal fruit platter VE 58 kcal

British cheese plate V 370 kcal



Lunch

Select 1 menu **£45.00** – Minimum 20 guests

HOT FOLK BUFFET OPTIONS

MENU 1

Chicken thighs, green onions,
confit tomato, Gordal olives,
romesco dressing 518 kcal GF

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

Tomato and white bean stew,
Burrella and basil VE 324 kcal GF

Freekeh pilaf, coriander, mint,
spring onion and preserved
lemon VE 121 kcal

Gooseberry and elderflower
crumble tart, crème Anglaise
V 718 kcal GF

MENU 2

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

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

Grilled aubergine, pine nut
praline, plant-based feta,
crushed green herbs VE 557
kcal GF

Rainbow slaw VE 69 kcal

Almond panna cotta,
raspberries VE 250 kcal

MENU 3

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

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

Ricotta Tortellini Pea Puree Mint
& Olive Oil V 719 kcal

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

70% Chocolate cremeau V
311 kcal

MENU 4

Confit chicken, tandoori chickpeas,
minted yoghurt 348 kcal

Spiced hake, red lentil, spinach and
coconut dhal 420 kcal

Summer vegetable and chickpea
Thai green curry VE 267 kcal

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

Coconut pudding, blueberry and
mango VE 234 kcal

ADD ONS

Artisan breadbasket by Paul Rhodes of
Greenwich, whipped butter V 662 kcal **£5.50**

British cheese plate by Paxton & Whitfield,
chutney and oat crackers V 363 kcal **£19.50**

Seasonal fruit platter VE 58 kcal **£5.50**

V – Vegetarian, VE – Vegan

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Delegate Packages

PACKAGE 1.

Minimum 20 guests.

ON ARRIVAL

Tea and coffee | Homemade iced tea | Seasonal fruit

Infused water | Still and sparkling water

BREAKFAST

A selection of soft white, wholemeal, seeded baps, choose 3

Portobello mushroom, spinach and tomato bap, mushroom ketchup VE 403 kcal

Free-range egg muffin, sriracha V 184 kcal

Dry cured bacon, HP sauce 338 kcal

London sausage, HP sauce 455 kcal

LUNCH

A selection of freshly prepared sandwiches with cheese board, fruits, snacks, crudites and dips

Mature Cheddar ploughman's V 214 kcal

Free-range egg mayonnaise, watercress V 220 kcal

Smoked salmon and cream cheese 180 kcal

Chicken and sweetcorn mayonnaise 233 kcal

Falafel and sweet potato wrap V 108 kcal

Selection of cheeses from the British Isles V 541 kcal

Seasonal fruit selection VE 58 kcal

Cornish sea salt popcorn VE 103 kcal

Sea salt crisps VE 249 kcal

AFTERNOON SNACK

Quinoa, nut and cocoa energy balls VE 365 kcal

Seasonal fruit skewers VE 60 kcal

Tea and coffee

Still and sparkling mineral water

LATE AFTERNOON / EARLY EVENING

NIBBLES

Please chose 4 items

Cornish sea salt popcorn VE 103 kcal

Sea salt crisps VE 249 kcal

Montgomery cheddar straws 290 kcal

House spiced nuts VE 462 kcal

Stuffed Gordal olives with oregano VE 64 kcal

Belazu chilli mixed olives VE 75 kcal

Pecorino and truffle nuts V 382 kcal

Iced raw seasonal vegetables, green goddess dip VE 64 kcal

£ 65.00

V – Vegetarian, VE – Vegan

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PACKAGE 2

£ 65.00 (Excluding canapes)

Minimum 20 guests

ON ARRIVAL

Tea and coffee | Homemade iced tea | Seasonal fruit | Infused water | Still and sparkling water

BREAKFAST

Breakfast bowl selection | Choose 3

Coconut yoghurt, summer berries, granola VE 270 kcal
Greek yoghurt, seasonal fruit, chai granola, bee pollen V 218 kcal
Golden pineapple, mint and lime VE 55 kcal
Sweetcorn pancakes, smashed 'no avocado', tomato jam V 354 kcal
Shakshuka V 215 kcal

AFTERNOON SNACKS

Quinoa, nut and cocoa energy balls VE 365 kcal
Seasonal fruit skewers VE 60 kcal
Tea and coffee
Homemade iced tea
Berry and mint infused water
Still and sparkling mineral water

LUNCH

London Larder Buffet

Rare roast beef from HG Walter, horseradish cream, pickled beets Hampshire watercress 260 kcal
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 VE 355 kcal
Finest British charcuterie from Cobble Lane 294 kcal
Selection of British cheeses from Paxton and Whitfield's, London's oldest cheese shop V 541 kcal
Antipasti selection from Belazu of Greenford V 416 kcal
Artisan breads from Paul Rhodes bakery of Greenwich V 476 kcal
A selection of sweet treats by Luminary bakery V

LATEAFTERNOON/ EARLY EVENING

Please see page 25 for canape selection and pricing...

V – Vegetarian, VE – Vegan

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator.

All prices are per person and exclude VAT

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



PACKAGE 2

£ 65.00 (Excluding canapes)

Minimum 20 guests

ON ARRIVAL

Tea and coffee | Homemade iced tea | Seasonal fruit | Infused water | Still and sparkling water

BREAKFAST

Breakfast bowl selection | Choose 3

Coconut yoghurt, summer berries, granola VE 270 kcal
Greek yoghurt, seasonal fruit, chai granola, bee pollen V 218 kcal
Golden pineapple, mint and lime VE 55 kcal
Sweetcorn pancakes, smashed 'no avocado', tomato jam V 354 kcal
Shakshuka V 215 kcal

AFTERNOON SNACKS

Quinoa, nut and cocoa energy balls VE 365 kcal
Seasonal fruit skewers VE 60 kcal
Tea and coffee
Homemade iced tea
Berry and mint infused water
Still and sparkling mineral water

V – Vegetarian, VE – Vegan

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LUNCH

London Larder Buffet

Rare roast beef from HG Walter, horseradish cream, pickled beets Hampshire watercress 260 kcal

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 VE 355 kcal

Finest British charcuterie from Cobble Lane 294 kcal

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

Antipasti selection from Belazu of Greenford V 416 kcal

Artisan breads from Paul Rhodes bakery of Greenwich V 476 kcal

A selection of sweet treats by Luminary bakery V

LATE AFTERNOON/EARLY EVENING

Please see page 25 for canape selection and pricing...



A person wearing a black and white striped shirt is seated at a wooden table, pouring tea from a small, ornate metal kettle. The table is elegantly set for afternoon tea. In the foreground, there are two cups of tea on saucers, each with a spoon. To the left of the cups is a white pitcher and a bowl filled with sugar cubes. A set of cutlery (fork and knife) is neatly placed on a white napkin to the right. A three-tiered silver stand holds an assortment of pastries and sandwiches. The top tier features small cakes and tarts. The middle tier has scones with jam and clotted cream, and a small bowl of fruit. The bottom tier contains sandwiches and a rolled-up pastry. The scene is bathed in warm, natural light, creating a cozy and inviting atmosphere.

Afternoon Tea

Traditional British Afternoon Tea

Minimum 10 guests

A delicious platter of sandwiches, scones and cakes.

Free-range egg and mayonnaise finger sandwich V

Smoked salmon finger sandwich

Cucumber, mint, cream cheese finger sandwich V

Summer berry tart V

Chocolate tiramisu opera cake V

Exotic fruit cheesecake V

Sultana scones V

Strawberry jam V

Clotted cream V

1447 kcal

Vegan and gluten free options available upon request

Package 1 **£44.00**
With a glass of Prosecco

Package 2 **£55.00**
With a glass of Prosecco

V – Vegetarian, VE – Vegan

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All prices are per person and exclude VAT

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



Nibbles

Select 4 £10.45

Minimum 10 guests

Cornish sea salt popcorn VE 103 kcal

Sea salt crisps VE 249 kcal

Montgomery Cheddar straws 290 kcal

House spiced nuts VE 462 kcal

Belazu chilli mixed olives VE 75 kcal

Pecorino and truffle nuts V 382 kcal

Iced raw seasonal vegetables, green goddess dip V 64 kcal

V – Vegetarian, VE – Vegan

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A photograph of a silver tray with a gold rim, holding ten small, cylindrical canapés. Each canapé is topped with a dollop of white cream and a sprinkle of red powder. The canapés are arranged in a circular pattern on the tray. The background is a light-colored, textured surface. A semi-transparent dark band across the middle of the image contains the text "Canapé Reception" in a white serif font.

Canapé Reception

Canapé reception

Minimum 20 guests

Chefs' choice 4 canapés	£24.50
Chefs' choice 5 canapés	£27.00
Select 5 canapés	£29.00
Select 7 canapés	£35.50
Additional canapé	£5.50

M E A T

Chicken tostada, avocado, lime, salsa madre 71 kcal

Ham hock terrine, picallili gel 42 kcal

Ox cheek croquette, watercress emulsion 212 kcal

Lamb kofta, pomegranate molasses, minted yoghurt 41 kcal

Duck pastilla, labneh, sumac 102 kcal

F I S H

Smoked salmon mousse, compressed celery, keta 28 kcal

Tuna tartare, seaweed cracker, wasabi 89 kcal

Tempura cod cheek, tartare sauce 90 kcal

Smoked cods roe tarama, seeded cracker, dill 93 kcal

ChalkStream trout rillette, pickled beets, rye croute 65 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 VE 104 kcal

Teriyaki glazed shiitake mushrooms, furikake VE 72 kcal

Deep fried olives, goat's curd, hot honey V 100 kcal

S W E E T

Lemon posset tart, summer berries V 179 kcal

Almond and raspberry financier, white chocolate Chantilly V 88 kcal

Plant-based cheesecake, strawberries and basil VE 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

V – Vegetarian, VE – Vegan

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All prices are per person and exclude VAT

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



[illegible]

Bowl food

Select 3 for £29.50 Additional bowl £8.00

Minimum 20 guests

P L A N T

Spiced aubergine salad, confit tomato, plant-based straciatella, basil VE 351 kcal

Coal-roasted heritage carrots, pomegranate, toasted hazelnuts, Crematta VE 296 kcal

Spring vegetable risotto, roast tomato, basil oil V 414 kcal

Chole chickpea curry, pickled red onion, coriander chutney, poppadum VE 390 kcal

London ricotta, courgette, broad beans, pea and mint V 147 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 ChalkStream trout, broad beans, peas and mint, citrus dressing 294 kcal

Prawn and coconut curry, jasmine rice 326 kcal

M E A T

Crispy duck and watermelon salad 193 kcal

Rare roast beef, thai slaw, nam jim 79 kcal

Buttermilk fried chicken, gochujang, rainbow slaw 444 kcal

Sticky lamb neck, aubergine, pomegranate, crispy chickpeas 304 kcal

Confit chicken, gnocchi, gremolata 250 kcal

D E S S E R T

Plant-based panna cotta, strawberries VE 342 kcal

Grilled peach, London ricotta, frangipane crisp V 148 kcal

Gooseberry and elderflower crumble, crème Anglaise V 760 kcal

Coconut pudding, blueberry and mango VE 234 kcal

Dark chocolate pot, candied almonds, London honey cream V 538 kcal

V – Vegetarian, VE – Vegan

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Three Course Menu

Three course menu

Select 1 starter, 1 main, 1 dessert

Minimum 10 guests

2 course £60.50

3 course £75.00

Choose between starter or a dessert

STARTERS

Marinated tiger prawns, peppers and capers 287 kcal

Recommended wine pairing: Vergelegen Florence Rose, Stellenbosch - **£51.48**

Cured ChalkStream trout, pickled cucumber, beetroot and horseradish crème fraiche, bread crisp 306 kcal

Recommended wine pairing: Ridgeview Bloomsbury, East Sussex - **£49.50**

Beef carpaccio, Cipriani dressing 216 kcal

Recommended wine pairing: Dominique Morel, Beaujolais-Villages - **£58.50**

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

Recommended wine pairing: Wairau River Pinot Noir - **£47.50**

Spiced aubergine salad, confit tomatoes, basil, labneh V 230 kcal

Recommended wine pairing: 'Naturete' Organic Verdejo, Bodegas Parra Jiminez - **£49.50**

Plant-based stracciatella, grilled peach, salted almonds VE 278 kcal

Recommended wine pairing: Vinho Verde 'Barrete' AB Valley Wines, Minho - **£82.00**

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

Recommended wine pairing: Hamilton Heights, Chardonnay - **£49.50**

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Three course menu

Select 1 starter, 1 main, 1 dessert

M A I N

Monkfish, spiced red lentils, spring greens, fennel bhaji 545 kcal

Recommended wine pairing: Wairau River Sauvignon Blanc - £49.50

Charred ChalkStream trout, crushed potatoes, braised fennel, saffron aioli 555 kcal

Recommended wine pairing: Hamilton Heights, Chardonnay - £49.50

Confit duck, pearl barley risotto, green onions, baby carrots 583 kcal

Recommended wine pairing: Château des Antonins, Bordeaux Supérieur - £54.00

Lamb rack and breast, labneh, summer vegetables 738 kcal

Recommended wine pairing: Tunante Rioja Tempranillo Tinto, Fincas de Azabache - £85.00

Roast chicken breast, new potatoes, spinach, young vegetables, tarragon sauce 645 kcal

Recommended wine pairing: Mâcon-Villages, Domaine Perraud, Burgundy - £52.00

Roast venison fillet, potato terrine, baby beets, spinach, red wine jus 400 kcal

Recommended wine pairing: Château des Antonins, Bordeaux Supérieur - £54.00

Miso-baked aubergine, confit peppers, courgettes, citrus dressing VE 475 kcal

Recommended wine pairing: Dominique Morel, Beaujolais-Villages - £48.50

Charred hispi cabbage, plant-based yoghurt, toasted hazelnuts, rose harissa VE 438 kcal

Recommended wine pairing: Luberon Rosé, Famille Perrin, Southern Rhône - £49.50



Three course menu

Select 1 starter, 1 main, 1 dessert

DESSERT

Coconut pudding, confit pineapple, rum VE 257 kcal

Plant-based panna cotta, summer berries VE 350 kcal

Dark chocolate tart, candied almonds, London honey cream V 946 kcal

Lemon meringue pie, raspberry sorbet V 528 kcal

Molten chocolate cake, vanilla cream, raspberries V 690 kcal

London Honey and yoghurt parfait, raspberries V 196 kcal

Gooseberry and elderflower fool, almond shortbread V 496 kcal

Peach and almond tart, vanilla cream V 808 kcal

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Food Stations

Food stations

FOOD STATIONS

Market food stations offer a creative addition to larger canapé or bowl food receptions. They provide an opportunity for your guests to interact with our chefs, watch their food being created and enjoy the sense of theatre involved in its preparation. Our head chef has developed these themed menus and food stations from around the world. Some suggestions are given here, but we have many more ideas to suit your event, please just ask.

Our food stations can also be a great alternative to a traditional seated lunch or dinner providing an interactive experience where our chefs will serve your guests from market stalls to provide a real sense of theatre and occasion. We will also circulate the food options around the room, ensuring that all your guests experience what each food station is offering.

(Min number of 50)

PACKAGES

Three food stations	£65.00 per person
Additional food fork buffet main	£9.00 per person
Additional food fork buffet dessert	£7.00 per person
Additional food fork buffet salad	£8.00 per person
Fruit bowl	£7.00 per person
Chef choice of cake	£7.00 per person
Selection of 3 mini cakes (chef's choice)	£6.50 per person
Soup of the day	£6.00 per person
Finger food item add-on	£8.00

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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 **£80.00**

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' **£38.50**

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Food stations

Pizzeria station

A selection of fresh stone baked pizzas, served with rocket, dressed tomato and London mozzarella salad

Roasted vegetable pizza – Romano peppers, courgette, Old Winchester cheese and basil V

Margherita pizza – Rich tomato sauce, fior di latte cheese, oregano V

Cobble Lane nduja and fennel salami

Mushroom pizza – seasonal woodland mushrooms with Berkswell cheese V

Recommended wine pairing: Montepulciano d'Abruzzo Riserva, 'Tor del Colle' **£38.50**

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 **£38.50**

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Food stations

Paxton & Whitfield cheese

A selection of the finest British cheeses from London's Oldest Cheese shop, served with chutneys and cheese biscuits

Oglesfield

Cotehill Blue

Baron Bigod

Lincolnshire Poacher

Ashcombe

Beetroot horseradish chutney

Spiced plum chutney

Caramelised onion chutney

Recommended wine pairing:Château Le Gardera, Bordeaux Superieur **£52.00**

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Dessert food station

Macarons

A selection of flavoured macarons including:

Pistachio

Chocolate

Salted caramel

Mango

Passionfruit

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

PITCHER COCKTAILS

£25.00 per pitcher

Gin Fizz 1 L Jug - £25.00

Gin, ginger & elderflower, lime juice

Dark & Stormy 1 L Jug - £25.00

Rum, lime juice, ginger beer

Apple Spritz Vodka 1 L Jug - £25.00

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

Whiskey Godfather 1 L Jug - £25.00

Bourbon, lemon juice, cherry coke, orange slices

Woo Woo 1 L Jug - £25.00

Vodka, lime, peach schnapps, cranberry juice

Classic Pimm's 1 L Jug - £25.00

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

NON-ALCOHOLIC COCKTAILS

Rosemary & Grapefruit - £19.00

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

Spice N Ginger 1 L Jug - £19.00

A complex blend of seedlip spice 94, to create sophisticated mocktail
Seedlip spice 94 | ginger ale
Replace the Seedlip with rum to make this alcoholic

Sting of the Bee 1 L Jug - £19.00

A delicious honey based mocktail with a little ginger spice
Lemon & ginger | honey | lime juice
Add whisky or tequila to create a true sting

Pomegranate Fizz 1 L Jug - £19.00

These pomegranate fizz mocktails are perfect for celebrating
Pomegranate juice | fresh orange juice | lime juice | sparkling water
Add gin or vodka or whisky to create a cocktail fizz

English garden 1 L Jug - £19.00

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

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S P A R K L I N G

Ridgeview Bloomsbury, East Sussex, England – £78.00

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

Ridgeview Cavendish, East Sussex, England – £93.50

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 – £86.00

Chardonnay brings freshness and finesse, whilst the Pinots add the classic red fruits for which England is so acclaimed. A raspberry and redcurrant nose carries through to a fresh fruit-driven palate.

Ca' di Alte, Prosecco Spumante Extra Dry, Italy – £58.00

A light straw yellow with fine bubbles. A pleasant bouquet with notes of pear and floral hints is followed by a very bright, clean and lifted, palate. The finish is very dry, with lingering freshness.

Azzillo Cremant d'Alsace, Domaine Jean-Baptiste Adam, Brut NV, France – £56.00

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. The palate is round with peachy stone fruit flavours balanced perfectly by the fine mousse and zesty citrus acidity.

.5Piper-Heidsieck, Cuvée Brut, Champagne, France – £96.50

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. It is lively and light with added depth from the Pinot Noir, creating beautiful balance.

R O S E

Pinot Grigio Ramato 'Il Barco', Carlo Botter, Italy – £48.50

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 – £46.50

Light and juicy with ripe tropical fruit and fresh minerality

Luberon Rosé, Famille Perrin, Southern Rhône, France – £48.00

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 – £47.00

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 – £49.00

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.

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W H I T E

El Zafiro 'Extremadura' Blanco, Pardina/Chardonnay, Spain – £32.25

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 – £39.00

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 – £42.00

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 Jiminez, Spain – £60.50

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 – £46.00

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 – £42.00

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 – £43.50

Apricot, pear and citrus with a core of minerality.

Piquepoul 'Esprit des Vignes', France – £47.50

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 – £43.00

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 – £49.00

Intense lifted notes of ripe tropical fruits and citrus on the nose. Refined and elegant, displaying a finely textured palate with flavours of guava and stone fruit. Wonderfully expressive with a fresh, dry finish.

Mâcon-Villages, Domaine Perraud, Burgundy, France – £47.50

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.

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R E D

Heppington Vineyards Pinot Noir, England – £68.00

This delightful Pinot Noir offers a hint of oaky savouriness with bright notes of raspberry sorbet and a cherry finish.

El Zafiro 'Extramedura' Tinto, Tempranillo/Shiraz, Spain – £32.25

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

The Impressionist Pinot Noir, North Macedonia – £45.00

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 – £37.50

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 – £85.00

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

'Punto Alto', Malbec, Argentina – £40.00

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

Château Los Boldos Tradition Réserve, 'Tradición Reserva' Cachapoal Valley Merlot, Chile – £39.50

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 – £48.00

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 – £45.50

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 – £49.00

An excellent expression of varietal character with concentrated notes of raspberry, cherry and wild berry fruits, accompanied with rich savoury bramble, hints of oak and supple tannins for an elegant structure.

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BEER AND CIDER

Peroni Gluten Free 330ml – £6.75

Peroni 0.0% 330ml – £5.25

Peroni Nastro Azzurro 330ml – £6.75

Asahi Super Dry 330ml – – £6.75

London Pride 330ml – £7.25

Meantime Pale Ale 330ml – £7.25

Meantime London Lager 330ml – £7.25

Cornish Orchard Gold Cider 500ml – £7.75

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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



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.



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





Thank You

Vinta Jayasekara
Goldsmiths' Centre

**COMPANY
OF COOKS**