

COMPANY
OF COOKS

SPRING / SUMMER
APRIL 2026 - SEPTEMBER 2026

ONE BIRDCAGE WALK

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Welcome to the One Birdcage Walk

An elegant venue in Westminster overlooking the beautiful St James's Park. One Birdcage Walk combines original period features, unique heritage, modern technology and excellent customer service to create a remarkable backdrop for any occasion.

Our friends at Company of Cooks handpick every moment at the One Birdcage Walk with crafted and delicious food and drink. Head Chef, Tom Spinks and his team are not afraid to push boundaries and apply the utmost attention to detail, ingenuity, and imagination. Passionate about bringing people together through food, Tom aims to lift spirits and leave people talking... for all the right reasons!

All our menus are produced using sustainable and ethical ingredients from small, local, and independent suppliers wherever possible. We hope to see you at One Birdcage Walk soon. Please get in touch if there's anything we can help with – we'd love to hear from you!

Anastasia Sanduta
General Manager

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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.



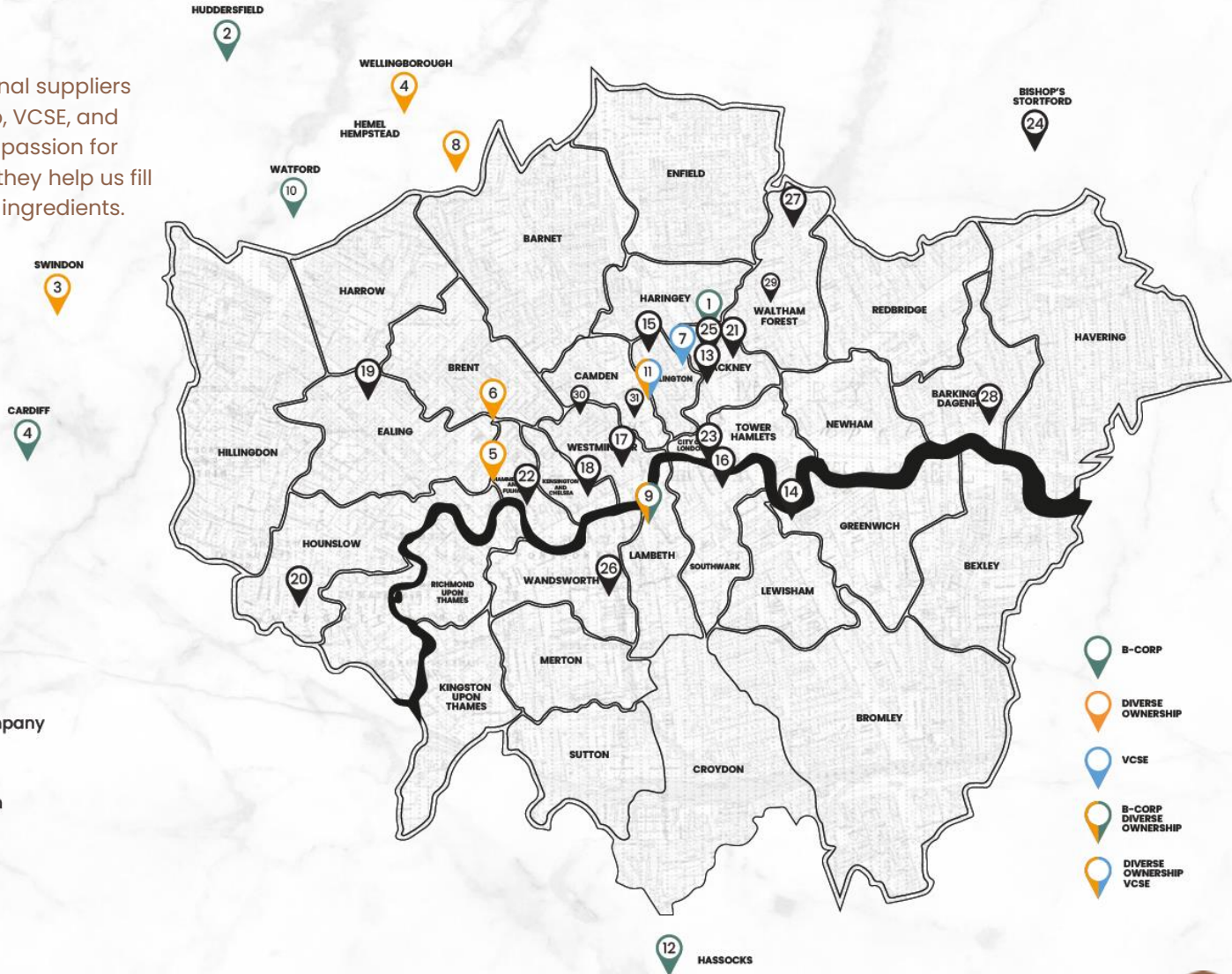
Our Local Larder

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 |

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.

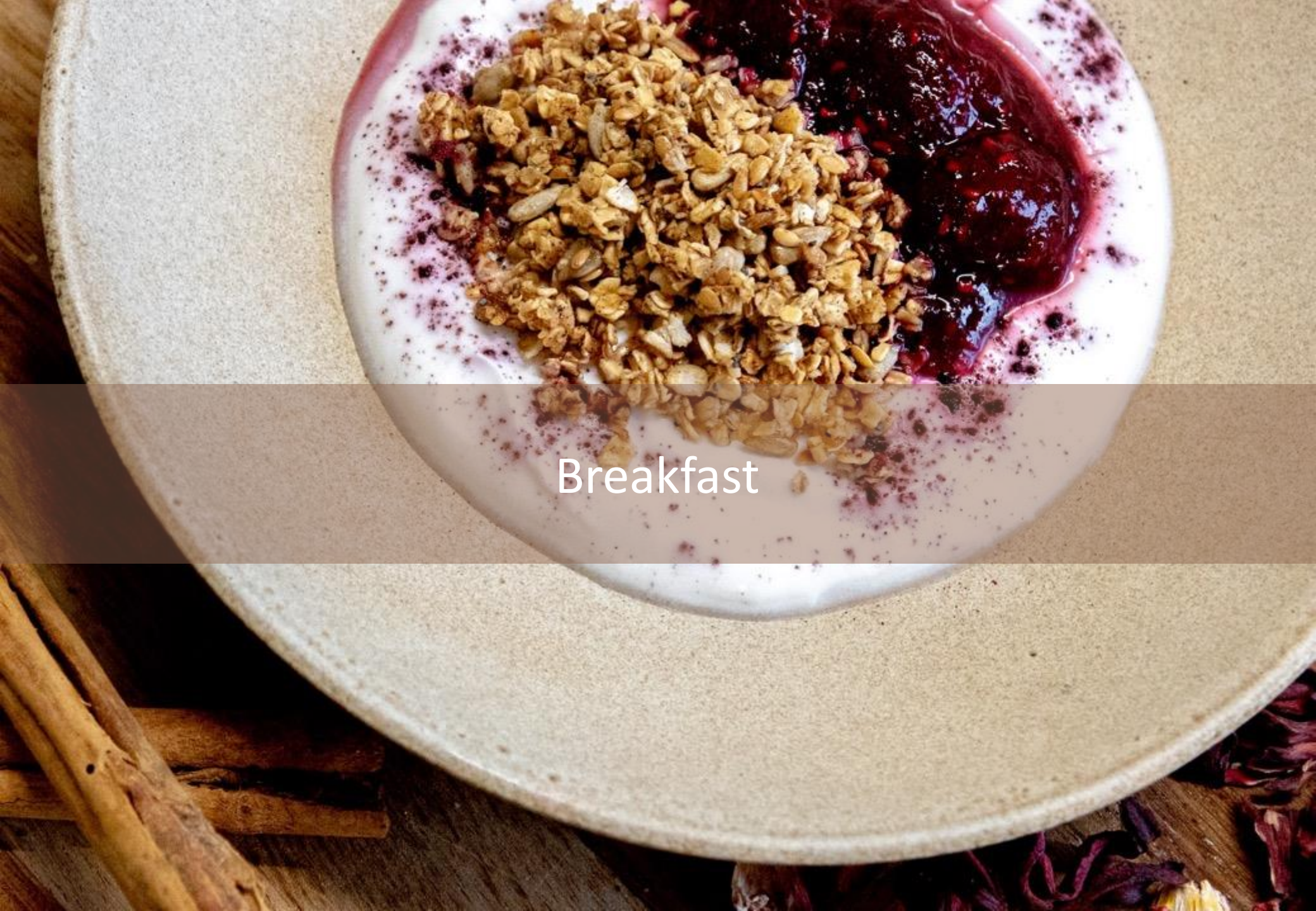
Our Community Blend continues to support this work, with a donation made to Well Grounded for every kilo of coffee we purchase.

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 large pile of golden-brown granola sits 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. The bowl is placed 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.

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

(min 6 guests)

A selection of Mini Danish freshly baked pastries:
2 pastries will be provided per guest

£7.80 per person

Pain au chocolat | Pain aux raisin | Plain croissant

BREAKFAST BAPS

(min 10 guests)

Please choose two options and we will serve 50% of each
1 bap will be provided per option

Select 2 options for £13.50

A selection of soft white toasted baps.

Portobello mushroom, avocado spread VE

Dry cured bacon bap, tomato ketchup

London sausage bap, HP sauce

Free range egg muffin, baby watercress V

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

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

BREAKFAST BOWL SELECTION

(min 10 guests)

Select 2 bowls per person for £17.00, or
select 3 options for £23.00

Coconut yoghurt, summer berries, granola **VE**
Greek yoghurt, seasonal fruit, chai granola, bee pollen **V**
Golden pineapple, mint and lime **VE**
Sweetcorn pancakes, smashed 'no avocado', tomato jam **V**
Shakshuka **V**
Soft boiled eggs, Cobble Lane nduja, Mayfield cheese **V**
Bircher muesli, London honey, blueberries, seed granola **V**

WORKING BREAKFAST

(min 10 guests – max 30 guests)

Coconut and oat bircher, seasonal fruits **VE £9.50**
Smashed avocado on sourdough toast, savoury seed granola **VE £8.95**
Beans on toast, Braised Cannellini beans, slow roasted plum tomato sauce, toasted Sourdough **VE £8.50**
"Low-carbon" mushrooms on toast, watercress pesto **VE £9.50**
'No avocado' on toast, a tasty smash of edamame, broad beans, peas with lemon, seed granola **VE £9.50**
London cured smoked salmon free range eggs royale **£10.95**
Full English breakfast **£17.00**

JUICES

Coconut and banana smoothie **V** (per litre) **£20.00** | Green Goddess Wake Up Juice **VE** (per litre) **£20.00**

V – Vegetarian, **VE** – Vegan

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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	£4.20
Tea, coffee and biscuits	£4.95
Tea, coffee and freshly baked cookies	£5.80
Homemade iced tea	£10.00 (per litre)
Cranberry /apple juice /orange juice	£8.50 (per litre)
Freshly squeezed orange juice	£15.50 (per litre)
Pressed Suffolk apple juice	£15.50 (per litre)
Homemade lemonade	£12.50 (per litre)
Water infused with seasonal fruits and herbs	£22.00 (5 litre)
Still and sparkling mineral water (750ml)	£4.00
Soft drinks (330ml can)	£3.50

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

(Min 6 guests)

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

£24.00

Our sandwiches are made with artisan breads and flavoured tortilla wraps, with a mix of popular and imaginative fillings, which will keep your guests sustained and focused throughout the day.

Includes one and a half rounds of sandwiches with a variety of chef's choice fillings, served with chef's seasonal salad and crisps.

Chef's choice. Sample menu

Classic prawn and rocket

Tuna, sweetcorn and cucumber

Chicken Caesar wrap

Free range egg mayo and spinach V

Sommerset mature cheddar, spring onion V

Mexican Birria sweet potato wrap VE

Gluten free choice available upon request

Please note that our sandwich lunch option is offered on a self-service basis.

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.

S A N D W I C H L U N C H A D D - O N S

(Min 10 guests)

Crudit , green goddess dip VE **£5.50**

Paxton & Whitfield British cheeseboard, Peter's Yard biscuits, celery, grapes V **£13.50**

Company of Cooks organic pork sausage roll **£10.50**

Selection of cured meats from Cobble Lane, pickles **£16.00**

Seasonal 'future 50' salad V **£8.50**

Seasonal fruit platter with lime VE **£9.00**

House brownie V **£5.50**

Scones with jam and clotted cream V **£7.50**

Mini cake bite V **£3.90**

Whole seasonal fruit bowl VE **£3.20**



Lunch

GOURMET SANDWICH WORKING LUNCH

(Min 15 guests / Max 40 guests)

£35.00

A selection of freshly prepared gourmet sandwiches.

Farmhouse gammon & mature cheddar on rye bread

Smoked salmon and cream cheese bagel

Chicken Milanese & mozzarella baguette

Free range egg mayonnaise baby watercress V

Falafel and sweet potato, shredded red cabbage, mixed leaves,

houmous and sweet chilli sauce in a beetroot tortilla wrap VE

Served with:

Selection of cheeses from the British Isles, biscuits, grapes V

Seasonal fruit selection VE

Crisps VE

Seasonal Chef's choice salad V

SANDWICH LUNCH ADD-ONS

(Min 10 guests)

Selection of cured meats from Cobble Lane, pickles **£16.00**

Company of Cooks organic pork sausage roll **£10.50**

Crudit , green goddess dip VE **£5.50**

Seasonal 'future 50' salad V **£8.50**

Scones with jam and clotted cream V **£7.50**

House brownie V **£5.50**

Mini cake bite V **£3.90**

Please note that our sandwich lunch option is offered on a self-service basis.

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

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Lunch

(Min 15 guests / Max 35 guests)

WORKING LUNCH

Please choose four items from selected lunch

£32.00

SUMMER BBQ WORKING LUNCH

Sticky Korean BBQ chicken legs, sesame, chilli & spring onion

Garlic butter king prawns, crispy piri piri potatoes & spiced yoghurt dressing

Plant based lamb mince chilli & nachos, mozzarella, avocado & pico de gallo salsa **VE**

Street corn salad, jalapeno, heirloom tomato, feta, lime & ranch dressing **VE**

Eton mess cheesecake **V**

MOROCCAN WORKING LUNCH

North African lamb tagine, apricot, pomegranate & coriander cress

Ras el hanout baked seabass, grilled zucchini & chermoula sauce

Vegetable shakshuka, lentil meatballs & grilled Khobez **VE**

Farro tabbouleh salad **VE**

Orange honey & pistachio madeleines **V**

WORKING LUNCH ADD-ONS

Paxton & Whitfield British cheeseboard, Peter's Yard biscuits, celery, grapes **V £13.50**

Seasonal fruit platter with lime **VE £9.00**

Mini cake bite **V £3.90**

Whole seasonal fruit bowl **VE £3.20**

Please note that our working lunch option is offered on a self-service basis.

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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Bento box lunch

(Min 10 guests / Max 50 guests)

A vibrant selection of themed dishes, artfully presented in a bento box to offer a delicious and perfectly balanced meal.

BENTO BOX

Select one menu

£30.00

SUMMER STREET FOOD

Chicken tikka wings, citrus & coconut dressing

Vegetable samosa, mango chutney **V**

Jeera rice, toasted cumin & coriander **VE**

Lemon cheesecake **V**

PLANT BASED

Mozzarella corn mac & cheese, crispy onion **VE**

Buffalo cauliflower bites **VE**

Pickled spring vegetable salad tahini dressing **VE**

Salted caramel chocolate brownie **VE**

BRITISH CLASSIC

Slow braised beef short rib, rosemary jus

Horseradish mash, marrow crumb

Hispi cabbage & onion slaw **V**

Baked scone, jam & clotted cream **V**

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.



Lunch

(Min 30 guests)

C O L D F O R K B U F F E T O P T I O N S

BUFFET PROTEINS

Company of Cook's signature sausage roll, Lincolnshire Poacher cheese and Marmite Cobble Lane nduja

Scotch egg Cobble Lane coppa, goat's curd and pickled grapes

Hot smoked ChalkStream trout, grilled courgette, cherry tomato, herb crème fraîche

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

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

Whipped feta, sun dried tomato, garden pea & balsamic tart VE

SALAD BUFFET OPTIONS

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

Grilled courgette, mint, chickpea and tahini lemon dressing VE

Freekeh, confit tomato, fennel and broad beans VE
Edamame, carrot and quinoa salad, sesame dressing VE

Watermelon, cucumber, plant-based feta, mint VE

DESSERT BUFFET OPTIONS

Gooseberry and elderflower crumble tart, crème Anglaise V

70% Chocolate cremeau V

Coconut pudding, blueberry and mango VE

Almond panna cotta, raspberries VE

Seasonal fruit platter VE

British cheese plate V

Select 3 proteins, 2 salad, 1 dessert £38.50

Why not let our Chef choose your menu for a reduced price of **£35.00**

Please note that our Cold fork buffet option is offered on a self-service basis

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.



Lunch

(Min 30 guests)

M E N U 1

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

King prawn masala, jasmine
rice, toasted coconut

Wild mushroom stroganoff,
rigatoni pasta & crispy sage **VE**

Rainbow slaw **VE**

Mojito posset, lemon balm **VE**

M E N U 2

Grilled Chicken thighs,
summer vegetables, herbed
farro & romesco dressing

Seasonal fish pie, leeks,
creamed potato, herb crumb

Baked gnocchi, spring
vegetables, confit tomato
pumpkin seed dressing **VE**

Freekeh pilaf, coriander, mint,
spring onion and preserved
lemon **VE**

Portuguese custard tarts **V**

M E N U 3

Roast pork belly, white bean ragout,
pickled red cabbage

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

Ricotta Tortellini Pea Puree Mint
& Olive Oil **V**

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

70% Chocolate cremeau **V**

M E N U 4

Chicken katsu curry, sticky
coriander rice

Spiced hake, red lentil, spinach and
coconut dhal

Korean bbq tofu, chop suey stir fry
noodles **VE**

Watermelon, cucumber, plant-
based feta, mint **VE**

Biscoff cheesecake **VE**

HOT FORK BUFFET OPTIONS

Served with bread and butter

Select 1 menu **£48.00**

Chef's choice **£45.00**

ADD - ONS

British cheese plate by Paxton & Whitfield,
chutney and oat crackers **V** **£13.50**

Seasonal fruit selection **VE** **£3.20**

Please note that our Hot fork buffet is a staffed service.

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.



Nibbles

Cornish sea salt popcorn VE

Sea salt crisps VE

Montgomery Cheddar straws V

House spiced nuts VE

Belazu chilli mixed olives VE

Pecorino and truffle nuts V

Select 4

£8.50

V – Vegetarian, VE – Vegan

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Delegate Packages

BUSINESS DAY PACKAGES

PACKAGE 1

(min 6 guests)

£39.00

ON ARRIVAL

Tea and coffee | Chef's selection of freshly baked mini-Danish pastries

Why not add breakfast baps to your package for £5.50 per person

MID - MORNING BREAK

Tea and coffee | Homemade vegan and gluten free flapjack

SANDWICH WORKING LUNCH

Our sandwiches are made with artisan breads and flavoured tortilla wraps, with a mix of popular and imaginative fillings which will keep your guests sustained and focused throughout the day.

Includes one and a half rounds of sandwiches with a variety of chef's choice fillings, served with chef's seasonal salad and crisps.

Why not add mini cake bite to your package for £2.50 per person

AFTERNOON SNACK

Tea and coffee | Mini muffins

Add a reception to round off your day.

[Click here](#) to see our drinks packages or let us create a bespoke package for you.

V – Vegetarian, VE – Vegan

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PACKAGE 2

(min 15 guests/ max 35 guests)

£49.00

ON ARRIVAL

Tea and coffee | Still and sparkling water

Why not add mini baked goods to your package for £2.70 per person

BREAKFAST

Choose 2 options, we will serve 50% of each

1 bap will be provided per option

A selection of soft white toasted baps.

Portobello mushroom, avocado spread VE

Dry cured bacon bap, tomato ketchup

London sausage bap, HP sauce

Free range egg muffin, baby watercress V

MID - MORNING BREAK

Homemade raw vegan flapjack | Seasonal fruit selection | Tea and coffee | Still and sparkling water

WORKING LUNCH

Please choose four items from one of our themed **Working Lunch Menus** ([see page 15](#))

Served with a selection of fruit juice, still and sparkling water

AFTERNOON SNACK

Mini cake bite | Tea and coffee | Still and sparkling water

Add a reception to round off your day.

[Click here](#) to see our drinks packages or let us create a bespoke package for you.

Please note that our working lunch option is offered on a self-service basis.

V – Vegetarian, VE – Vegan

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PACKAGE 3

(min 30 guests)

£61.50

or choose Chef's choice Hot Fork lunch for **£56**

ON ARRIVAL

Tea and coffee

Chef's selection of freshly baked mini-Danish pastries

Infused water

Still and sparkling water

HOT FORK BUFFET LUNCH

Please choose one of our four hot fork buffet menus ([see page 18](#))

Served with:

Selection of fruit juice, still and sparkling water

MID - MORNING BREAK

Tea and coffee

Homemade vegan and gluten free flapjack

Homemade iced tea

Still and sparkling water

AFTERNOON SNACK

Tea and coffee

Mini muffins

Seasonal fruit selection

Still and sparkling mineral water

Add a reception to round off your day.

[Click here](#) to see our drinks packages or let us create a bespoke package for you.

V – Vegetarian, VE – Vegan

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Three Course Menu

Three course menu

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

(min 15 guests)

Two courses (choose between starter or a dessert)	£60.00
Three courses	£70.00
Three course, two glass of house wine, still & sparkling water	£80.00

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

S T A R T E R S

Marinated tiger prawns, avocado, peppers and capers

Recommended wine pairing: Vergelegen Florence Rose, Stellenbosch **£45.00**

Black treacle cured salmon, candy beetroot, caviar & whipped sour cream

Recommended wine pairing: Ridgeview Bloomsbury, East Sussex **£70.00**

Beef bresaola, fig & honey chutney, baby rocket & parmesan

Recommended wine pairing: Dominique Morel, Beaujolais-Villages **£57.00**

Free-range chicken terrine, tarragon, pickled spring vegetables

Recommended wine pairing: Wairau River Pinot Noir **£52.00**

Spiced cauliflower salad, confit tomatoes, basil, labneh VE

Recommended wine pairing: 'Naturete' Organic Verdejo, Bodegas Parra Jiminez **£38.50**

Plant-based stracciatella, grilled peach, salted almonds VE

Recommended wine pairing: Vinho Verde 'Barrete' AB Valley Wines, Minho **£38.50**

Butternut squash, asparagus, & burrata tart, basil emulsion & baby cress V

Recommended wine pairing: Hamilton Heights, Chardonnay **£34.00**

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.



Three course menu

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

M A I N

Monkfish, spiced red lentils, spring greens, fennel bhaji

Recommended wine pairing: Wairau River Sauvignon Blanc **£52.00**

Chalk stream trout, beetroot fondant, pickled kohlrabi, piccata sauce

Recommended wine pairing: Hamilton Heights, Chardonnay **£34.00**

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

Recommended wine pairing: Château Los Boldos Tradition Réserve, `Tradición Reserva` **£52.00**

Lamb rack and breast, labneh, summer vegetables

Recommended wine pairing: Tunante Rioja Tempranillo Tinto, Fincas de Azabache **£40.00**

Roast chicken breast, grilled baby onion, charred corn, celeriac fondant & truffle cream

Recommended wine pairing: Mâcon-Villages, Domaine Perraud, Burgundy **£70.00**

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

Recommended wine pairing: Château Los Boldos Tradition Réserve, `Tradición Reserva` **£52.00**

Courgette, spelt and cumin fritters, courgette, parsley and cashew salad VE

Recommended wine pairing: Dominique Morel, Beaujolais-Villages **£57.00**

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

Recommended wine pairing: Luberon Rosé, Famille Perrin, Southern Rhône **£70.00**



Three course menu

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

D E S S E R T

Coconut pudding, confit pineapple, rum VE

Plant-based panna cotta, summer berries VE

Dark chocolate tart, candied almonds, London honey cream V

Lemon meringue pie, raspberry sorbet V

Molten chocolate cake, vanilla cream, raspberries V

London Honey and yoghurt parfait, raspberries V

White chocolate & raspberry cheesecake V

V – Vegetarian, VE – Vegan

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Afternoon Tea

British Afternoon Tea

(min 15 guests)

A delicious platter of sandwiches, scones and cakes.

Free-range egg mayonnaise & truffle finger sandwich V

Smoked salmon & cream cheese sandwich

Spicy Chicken Milanese & Mozzarella Half Baguette V

Classic French macarons V

Salted caramel chocolate brownie VE

Summer berry cheesecake VE

Sultana scones V

Strawberry jam V

Clotted cream V

Vegan and gluten free options available upon request.

Package 1 £32.50

With a glass of juice
Still & Sparkling water

Package 2 £37.50

With a glass of prosecco
Still & Sparkling water

Package 3 £41.50

With a glass of champagne
Still & Sparkling water

Please note that our afternoon tea is offered on a self-service basis.

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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A champagne tower is the central focus, with champagne being poured from a bottle at the top into a series of glasses. The tower is composed of several layers of glasses, with the top layer having a single glass and the bottom layer having many more. The champagne is a light yellow color and is being poured in a way that creates a continuous stream. In the background, a woman with dark hair and large earrings is looking down at the tower. Another person's arm is visible, holding the bottle at the top. The scene is set in a dimly lit room with warm lighting, suggesting a party or celebration.

Drinks Package

Drinks Reception Packages

Please choose one of our drinks packages or let us create a bespoke package for you.
(min 20 guests)

S t J a m e s	W e s t m i n s t e r	T h e M a l l	J u b i l e e
£20.50	£39.50	£55.00	£69.50
45 minute drinks reception including:	1 hour drinks reception including:	1 hour drinks reception including:	2 hour drinks reception including:
Unlimited house wine and beer	Unlimited house wine and beer	Unlimited house wine and beer	One glass of prosecco on arrival
Fruit juice and seasonal fizz	Fruit juice and seasonal fizz	Fruit juice and seasonal fizz	Unlimited house wine and beer
Still & Sparkling water	Still & Sparkling water	Still & Sparkling water	Fruit juice and seasonal fizz
Crisps and popcorn	4 canapes per person (please choose from our canape menu)	4 bowl food items per person (please choose from our bowl food menu)	Still & Sparkling water
	Crisps and popcorn	Crisps and popcorn	5 canapes per person (please choose from our canape menu)
			Crisps and popcorn

V – Vegetarian, VE – Vegan

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

All prices are per person and exclude VAT

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



Allergens

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

Anastasia Sanduta
One Birdcage Walk

**COMPANY
OF COOKS**