

ONE BIRDCAGE WALK
EVENTS MENUS 2022

PARTNERED WITH VENUES
BY CH&CO

FOOD IS OUR PASSION

At Venues by CH&CO, our culinary team is headed up by Karen Poynter and Rob Milligan. Karen is a Freeman of the Worshipful Company of Cooks of London and won the 'Banqueting and Event Chef Award' at the Craft Guild of Chefs Awards 2017. With over twenty years of experience, Karen is known for her ability to blend creativity with the precise formal traditions. Karen's main ingredients are creativity, leadership, culinary genius and efficiency. Rob has many years' experience within the events and hospitality industry and has won numerous awards over the years. With Michelin experience Robert is as comfortable with small intimate dinners to large experiential events. Robert is a complete foodie who always has his finger on the pulse of the next big thing and is at his best when bringing that element of fun to client events. Both Karen and Rob work with our onsite chefs and kitchen teams to ensure our menus are on trend, in season and showcase the best of British produce.

Our Spring Summer menus feature specially curated menus from our Gathered Table Chefs such as Ollie Dabbous and Jose Pizzaro, a great addition to any event.

Sustainability is at the heart of everything we do, so we have reduced our beef dishes and increased our plant-based options. Our plant-based dishes feature high on our menus, in fact they are top of the list! Our plant-based menus are so good, you'll never leave crying 'but where was the meat'. But if meat and dairy is your thing, then we'll make sure its high quality and welfare. Our team is on hand to discuss how we can support your own sustainability objectives.

Wellness is important to us too, so we have incorporated healthy menus and key information about foods to eat during the day to address issues, such as stress, concentration, and fatigue showcased through our plant-based specific menus to our Fuelling not Feeding DDR packages.

Our food is seasonal and more importantly built around local suppliers. Now more than ever supporting our supplier communities is integral to our approach and with our venues in and around London we have a fantastic ready-made supply chain and you'll see that our local suppliers feature throughout our menus.

Finally, we really do understand the role great food can play in making your event a success and our extensive menus can provide you with everything you need. Whether its interactive food concepts to inspire the creative or simply providing food which delights to sustain you and your guests throughout your event. We've got you covered.

WE LOVE TO TELL STORIES THROUGH OUR FOOD AND DRINK
we use our creativity
to link our food
to the unique nature
of our venues



David Griffen Photography

A photograph of three rows of tall, clear glasses filled with smoothies. The first row on the left contains green smoothies, the middle row contains orange smoothies, and the right row contains pink smoothies. The glasses are arranged in a perspective that recedes into the background. A thin gold border frames the text in the center.

BREAKFAST AND REFRESHMENTS

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breakfast and refreshments

TEA AND COFFEE (min 6 guests, unless stated otherwise)

Our teas and coffees include a selection of classic, fruit, herbal and organic teas. Fairtrade and Rainforest Alliance certified coffee. We work with leaders in the provision of tea and coffee and have a wide range of blends and single origin coffees, roasted in a roastery in Yorkshire, to suit the varying tastes of today's sophisticated coffee consumer.

Tea and coffee	£3.25
Tea, coffee and biscuits	£4.00
Tea, coffee and freshly baked cookies	£4.75
Still and sparkling mineral water (750ml)	£3.00
Cranberry /pineapple /apple juice (per litre)	£7.50
Sparkling elderflower (per litre)	£8.00
Freshly squeezed orange juice (per litre)	£15.00
Homemade lemonade (per litre)	£10.00
Soft drink (330ml can)	£2.50
Water infused with seasonal fruits and herbs (6 litres kilner serves approx. 25 guests)	£20.00

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

MORNING BAKERY (min 6 guests)

Chef's selection of freshly baked goods	£6.25
Breakfast oat and fruit muffins	£6.95

PLANT BASED (min 10 guests) £21.50

Date and coconut rawnola, burst blueberries, chia yoghurt

Spiced tomatoes on toast, garlic and cashew butter

Cream cheese bagel, nori marinated carrots, watercress, capers

Mango, pineapple skewers, passion fruit and zested lime

BREAKFAST BAPS (min 10 guests) £8.00

Please choose two and we will serve 50% of each

Portobello mushroom, spinach, tomato (VE)

Dry cured back bacon and tomato ketchup

Cumberland sausage with classic HP sauce

(VE) Vegan / Plant-based

(V) Vegetarian

(h) Healthy choice

* Highly seasonal product and may be limited in availability



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

All prices are exclusive of VAT

breakfast and refreshments

BREAKFAST BENTO

£13.00 (min 10 guests)

Please choose one box type for your event and advise us of any dietary requirements

Chickpea shakshuka, scrambled tofu and green chillies (VE)

Buttermilk and blueberry pancakes, macerated strawberries, crème fraiche and maple (V)

H Forman's London cured smoked salmon, free range eggs, toasted bagel, dill butter

Full British breakfast; Cumberland sausages, dry cured back bacon, grilled vine tomatoes, Portobello mushrooms, poached free range egg (£3.00 supplement)

HEALTH AND WELLBEING (h)

£26.00 – endorsed by Dr Rupj Aujla

Overnight oats with nectarines and blueberries

Spiced chocolate spread, wholegrain bread, toasted pistachios

Apricot baked jumbo oats

Miso mushrooms on toast

Sweet potato and corn hash

Ginger, lemon and cinnamon water

FEELING HUNGRY? WHY NOT ADD? (min numbers apply)

Coconut and quinoa bircher, poached apricots, maple baked seeds (h) (VE) £6.50

Toasted banana bread, chia and raspberry jam (V) £5.50

Rainbow fruit skewers (h) (VE) £6.00

Ginger granola, rhubarb jam, set yoghurt (V) £6.50

Sausage and field mushroom wraps, spiced tomato chutney, watercress £6.50

Bacon nanwich, curried ketchup, pickled mustard seeds £6.00

Black bean and Forman's salmon quesadilla, Montgomery cheddar £7.50

Cobble Lane pancetta, free range egg, toasted English muffin £6.50

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LUNCH

V

Lunch

SIMPLE SANDWICH

£19.00 (min 6 guests)

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 half rounds of sandwiches with chef's choice of up to five fillings, two seasonal salads, Tyrrells crisps, rice crackers or crisp breads and a seasonal fruit bowl

Sample sandwich selection:

Truffled egg mayonnaise

Mexican bean and avocado (VE)

Scottish smoked salmon and dill cream cheese

Chicken Caesar tortilla wrap

HEALTH AND WELLBEING (h)

£25.00 (min 10 guests)

Our health and wellbeing lunch offers a lighter, bread free option for a better balance and ensures you and your guests are fuelled and alert for the rest of the day.

Green bean summer rolls, peanut dipping sauce (VE)

Spicy salmon sushi bowl, siracha mayonnaise, sticky rice

English asparagus* and land cress frittata, whipped cream cheese, chives, tarragon (V)

Chilli chicken, cashew sour cream, spiced avocado, crushed tortilla

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Whipped panna cotta, summer berries, chickpea meringues (VE)

OUR LONDON LARDER IS OUR SECRET INGREDIENT. A SPECIALLY SELECTED GROUP OF LOCAL SUPPLIERS WHOSE COMMITMENT TO QUALITY IN THEIR FIELD IS UNMATCHED. THEIR PRODUCTS GIVE OUR MENUS A SENSE OF PLACE, ONE THAT REFLECTS OUR LONDON HERITAGE AND BASE.

(VE) Vegan / Plant-based

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Lunch

WORKING LUNCH

£24.00 (min number of 10)

Our working lunch menu is the perfect option for when time is of the essence, and you need to work straight through.

Please choose one of each option and two salads for your event and advise us of any dietary requirements

Veg/Vegan

Roast pumpkin, aged feta tart, sage crumble
Herb falafel, red pepper hummus (VE)
Shallot bhaji, mango & chilli gel (VE)
Crispy halloumi with tomato and ginger chutney

Fish

Meantime ale battered cod loin, preserved lemon relish
Forman's cured salmon, pickled cucumber, English mustard yoghurt
Smoked mackerel, beetroot relish, rye toast

Meat

Green Thai chicken sausage roll
Lamb kofta, tzatziki, spiced tomato jam
Smoked pancetta, sage & onion sausage roll
Slow roasted pork belly, burnt apple puree

(VE) Vegan / Plant-based

(V) Vegetarian

(h) Healthy choice

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Plant based salads

Chopped salad, toasted seeds, maple dressing
Ancient grains, peas, mint, charred courgettes and parsley (h)
Roasted heritage roots, baby spinach, sunflower seeds, carrot top gremolata
Hispi, carrot and fennel slaw, toasted pecans
Marinated tomatoes, cucumbers, black olive crumb, wild rocket (h)

WHY NOT ADD?

An extra finger food item	£3.95
An extra salad item	£4.95
One more round of sandwiches	£7.95
British cheeseboard, Peters Yard biscuits, celery, grapes	£9.00
Rainbow fruit skewers	£6.00
Seasonal mini fruit tarts	£3.95



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lunch

BENTO BOXES

£25.00 (min 6 guests)

Our bento boxes are the perfect touch free option and provide your delegates with a mini three course lunch packed full of flavour and energising dishes which not only taste fantastic but look great too!

Please choose one box type for your event and advise us of any dietary requirements

Plant based

A selection of delicate finger sandwiches
Spiced sweet potato roll
Heritage beets, beetroot hummus, sourdough crumb
Vegan chocolate brownie

British picnic

A selection of delicate finger sandwiches
Smoked pancetta, sage & caramelised onion sausage roll
Heritage beets, whipped truffled goats' cheese, sour dough crumb V
Cherry Bakewell tart

(VE) Vegan / Plant-based

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Indian Street Food

Spiced cod pakora, salted cucumber raita
Chicken tikka, turmeric and green chilli marinade
Kachumber salad, tomato and red onion (VE)
Orange and almond cake, orange cream

London Larder (£2.50 supplement)

Charcuterie from Cobble Lane, house pickles
Forman's London cured smoked salmon, shaved fennel and dill
Paxton and Whitfield's cheese selection (V)
Salad of grains, seasonal vegetables from New Covent Garden Market (VE)

Korean

"KFC" Korean Fried Chicken, gochujang glaze
Panko sweet potato, katsu sauce mayonnaise
Kimchi marinated Asian slaw V
Roasted peanut & white chocolate mousse filled choux bun

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Lunch

GREAT BRITISH PICNIC

£32.00 (min 25 guests)

To celebrate the Queen's Jubilee this year, why not treat you and your guests to our Great British Picnic menu full of delicious classics showcasing produce from our London Larder.

Red onion, cheddar and watercress tart (V)

Chickpea and beetroot falafel, lemon tahini dip (VE)

Cobble Lane cured meats, house pickles, cornichons

Paxton and Whitfield cheeses, celery sticks, cherry vine tomatoes, baby cucumbers (V)

Forman's London cured Scottish smoked salmon, fennel and celeriac remoulade

Baby vegetables, butterbean hummus, toasted rye crumb (VE)

Chefs' seasonal salads (VE)

Artisan breads and whipped butter (V)

All served with a selection of chutneys, dressings and pickles

Eton Mess, mini meringues, British berries (50%)

Classic rhubarb and custard tart (50%)

(VE) Vegan / Plant-based

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(h) Healthy choice

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Why not add a glass of non-alcoholic fizz or summer mocktail to really get into the theme?

Noughty De-Alcoholised Organic Sparkling Wine £25.00 per btl
Thomson and Scott

Summer mocktails (see cocktail menu) from £25.00 per litre



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All prices are exclusive of VAT

Lunch

FORK BUFFET

£35.00 (min 30 guests)

Our fork buffet menus are designed to be enjoyed while standing up, allowing your guests to mingle and network. All buffets include three main dishes with accompanying side dish, seasonal salads and one dessert.

Why not let our Chef choose your menu for a slighter better price of £32.00 per person!

Meat (Please pick one choice)

Spiced chicken, mango and avocado salsa, ancient grains (h)

Slow cooked beef, chimichurri dressing

Katsu chicken, sticky rice, Asian greens, coriander oil

Steamed buns, shredded duck, cucumber, onion seeds, pickled radish

Fish (Please pick one choice)

Smoked salmon and English pea tartlet

Hot smoked salmon, soft boiled egg, charred spring onion, new season potatoes, tartar dressing

Roasted cod, anchovy & chilli dressing

Cured chalk stream trout, pomegranate, peas and fennel

Veg/Vegan (Please pick one choice)

Charred hispi cabbage, satay glaze, peanut salsa (VE)

Sweet potato curry, pea basmati, coriander sambal, toasted cashews (VE)

Roasted beets, shaved fennel, marinated goats' cheese, orange and toasted hazelnuts (V)

Summer squash gnocchi, sage cream, roasted pumpkin, sprouting broccoli (V)

Salad (Please pick two choices)

Asian slaw, toasted sesame, miso mayonnaise (V)

Greek salad, kalamata olives, oregano and parsley (V)

Heritage beets, pickled red onions (VE)

Tomato, basil, wild rocket and black olive caramel (VE)

Chefs' seasonal salad (V)

Dessert (Please pick one choice)

Coconut panna cotta, mango jelly, pineapple jam (VE)

Strawberry trifle, Victoria sponge, vanilla cream (V)

Milk chocolate tart, salted caramel, honeycomb (V)

Lemon posset, fresh raspberries, shortbread crumble (V)

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(h) Healthy choice

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Business Day Package

Included in the price of your complete business day package £34.50
(min number of 10)

The business day package is a concept that will appeal to many of our clients who want to book full day catering. Guests that have breakfast, lunch and sugary snacks through the day during all-day conferences will often feel sluggish and tired as the day goes on. This in turn means concentration levels and focus can drop throughout the day. Our package will fuel your guests, keeping them revitalised, fresh and engaged.
Fuel your delegate's potential with our fantastic business day package including a diverse range of options using quality fresh ingredients and sustainable products.

Why not have a healthy swap and choose fresh apples in the afternoon, you know what they say, 'an apple a day keeps the doctor away'...

GOOD FOOD IS HUGEY IMPORTANT FOR BOTH PHYSICAL AND MENTAL HEALTH. WELLNESS IS IMPORTANT TO US SO OUR CATERING PARTNER, VENUES BY CH&CO HAVE INCORPORATED HEALTHY MENUS, PLANT-BASED DISHES, AND KEY INFORMATION ABOUT FOODS TO EAT DURING THE DAY TO ADDRESS ISSUES, SUCH AS STRESS, CONCENTRATION, AND FATIGUE SHOWCASED THROUGH OUR VEGAN SPECIFIC MENUS AND OUR BUSINESS DAY PACKAGES.

(VE) Vegan / Plant-based

(V) Vegetarian

(h) Healthy choice

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Fuel the start of the day with a selection of freshly baked goods

Energise your morning with raw vegan flapjack

Feed yourself at lunch time with our delicious **working lunch** or **bento box** (please choose for all your guests from our menus)

Rejuvenate your afternoon with some freshly made in house patisserie

Jugs of iced water, Freshly brewed Fairtrade coffee, English breakfast tea and a selection of herbal infusions will be served throughout each break and a reduced service available throughout your day so your delegates can grab a tea and coffee whenever they need a top up.



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All prices are exclusive of VAT

Business Day Package

Energise your elevenses or rejuvenate your afternoon by adding... (per person)

Upgrade your lunch option to a Fork Buffet	£13.50
Our signature granola - oats, cherries, chia seeds, earl grey low-fat yoghurt and honey	£6.00
Oatmeal, peanut butter bar	£3.50
Cacao, date and coconut energy truffles	£2.50
Bowls of berries (h)	£3.00
Skinny blueberry muffin with oats and bran	£4.50
Breakfast baps – Portobello mushroom, dry cured bacon or Cumberland sausages	£5.50
Smoothies	£5.50
Strawberry and banana Mango and passionfruit Kale, cucumber, apple and avocado	

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(VE) Vegan / Plant-based

(V) Vegetarian

(h) Healthy choice

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RECEPTION / PARTY MENUS



reception / party menus

Drinks Reception Packages

(min number of 15)

St James

£14.00 per person

30 minute drinks reception including:

Unlimited house wine and beer
Fruit juice and seasonal fizz
Still & Sparkling water
Selection of nuts and snacks

Westminster

£28.00 per person

1 hour drinks reception including:

Unlimited house wine and beer
Fruit juice and seasonal fizz
Still & Sparkling water
4 canapes per person (please choose from our canape menu)
Selection of nuts and snacks

The Mall

£41.00 per person

1 hour drinks reception including:

Unlimited house wine and beer
Fruit juice and seasonal fizz
Still & Sparkling water
4 bowl food items per person (please choose from our bowl food menu)
Selection of nuts and snacks

Jubilee

£51.50 per person

2 hours drinks reception including:

One glass of prosecco on arrival
Unlimited house wine and beer
Fruit juice and seasonal fizz
Still & Sparkling water
5 canapes per person (please choose from our canape menu)
Selection of nuts and snacks

V - Vegetarian, VE - Vegan

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All prices are per person and exclude VAT



reception / party menus

NIBBLES

£8.00 per person

Should you require your nibbles to be individually portioned, please choose two items per person otherwise, please choose four items which will be served across the bar and poseur tables.

Please choose four items

Vegetable and kale crisps (VE)

Sea salt crisps (VE)

Parmesan Shortbread (V)

Spicy Broad Beans (VE)

Parmesan, tomato and onion seed lollipops (V)

Montgomery cheddar & marmite straws (V)

House spiced nuts (V)

Belazu chilli mixed olives (VE)

Tandoori spiced popcorn (VE)

Cornish sea salt popcorn (VE)

OUR APPROACH TO PRODUCTION
AND BY THE VERY NATURE
OF WHAT WE DO, MEANS WE
HAVE ADOPTED FINELY TUNED
PRODUCTION METHODS WHICH
MEANS THAT FOOD WASTE IN
OUR KITCHENS IS MINIMAL.

(VE) Vegan / Plant-based

(V) Vegetarian

(h) Healthy choice

* Highly seasonal product and may be limited in availability



We love to
tell stories
through food
and drink

WE USE CREATIVITY TO
LINK OUR FOOD TO THE
UNIQUE NATURE OF
OUR VENUES

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reception / party menus

CANAPES

Our canapes are delicious bite-size delights, perfect for a pre-dinner selection or standing Reception (min 20 guests).

Please choose from the following:

6 choice	£21.50pp	Chefs' choice	£19.00pp
8 choice	£28.00pp	Chefs' choice	£25.50pp
Additional canape	£3.75pp	Chefs' choice	£3.00pp
Pre-dinner Chefs' choice 4 canapes	£15.00pp		

Plant based

Purple cauliflower, chickpea batter, masala mayonnaise
Butternut tart, pickled beets, roasted pine nuts
Herb falafel, crispy shallots, tomato gel
Crispy tortilla, black bean puree, spiced avocado

Vegetarian

Creamed caramelized Roscoff onion tart
Chestnut mushroom choux bun, porcini powder
Patatas bravas on paprika crisp
Semi-dried tomato on parmesan shortbread & black olive caramel

Fish

Baby cucumbers, Gin cured salmon, preserved lemon
Charred tuna, white miso, black sesame seeds, tapioca cracker
Smoked haddock fishcake, gribiche dip
Curry fried plaice, pea puree

Meat

Bacon jam tart, cheddar custard, pickled celery
Suffolk ham hock terrine, mustard pickled radish, carrot puree
Korean pork, sweet chilli glaze, toasted sesame
Syrian Spiced Oxfordshire Lamb kofta, Red Pepper Hummus

Pudding

Roasted pineapple, toasted sesame seeds, coconut cream
Dark chocolate & fig brownie, whiskey cream
Whipped vanilla cheesecake, blood orange gel, cardamon crumble
Mixed mini macaroons

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reception / party menus

SMALL PLATES / BOWL FOOD (min 20 guests)

Our bowl food and small plates are mini meals served from a combination of circulated trays and static buffet points (depending on numbers), allowing guests to circulate and network freely. For a more substantial offer, why not start with our canape selection and follow with bowl food.

Please choose from the following and ensure you choose at least one cold © item.

4 Bowls	£28.00pp	Chefs' choice	£25.00pp
5 Bowls	£33.00pp	Chefs' choice	£30.00pp
6 Bowls	£38.50pp	Chefs' choice	£35.50pp
Additional Bowl	£7.00pp	Chefs' choice	£4.00pp

Plant based

Zucchini fritti with romesco sauce and smoked almond
Chana masala, summer beet pakoras, coriander yoghurt
Pea & courgette risotto, black olive
Spelt salad, roasted cauliflower, shaved cucumber, pomegranates, black grapes © (h)

Vegetarian

Heritage tomatoes, burrata, basil oil, dried olives
Steamed buns, hoi sin mushrooms, pickled red onions
Crown prince pumpkin, whipped ricotta, toasted almonds, pumpkin seeds, beurre noisette

Fish

Slow cooked salmon, buttermilk, dill oil, shaved fennel, heritage radish
Thai cod cakes, pickled cucumber and red cabbage salad
Crispy skinned sea bass, San Marzano tomatoes, avocado, olives, basil
Classic prawn cocktail, bloody Mary jelly, spiced avocado ©

Meat

Free range chicken, cashew satay, pickled carrots, carrot top gremolata
Aged beef burger, brioche bun, smoked cheddar, beer braised onions, beef glaze
Buffalo mozzarella, tomato confit, rocket, Cobble Lane salami, pecorino
Potato bonda, Lamb keema, cucumber yoghurt, mint oil, crushed poppadum

Pudding

Affogato - vanilla ice cream, espresso, amaretti biscuits
Chai panna cotta, maple roasted apricots, toasted oats
Cherry doughnuts, chocolate crèmeux, cherry gel
Whipped cheesecake, macerated strawberries, lemon verbena, toasted granola

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FOOD STALLS

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food stalls

STREET FOOD MARKET STALLS

Market food stalls 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 Executive chef Robert Milligan has developed these themed menus and food stalls from around the world. Some suggestions are given here, but we have many more ideas to suit your event, please just ask.

Our food stalls 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 stall is offering (min 50 guests)

Three food stalls	£60.00 per person
Party Package (stalls)	£65.00 (three small plates and two market stalls)
Add a food stall	£25.00

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Green Sushi (VE)

A selection of plant-based Sushi including:

Cauli rice maki rolls, smoked beetroot, baby cucumbers

Californian roll – teriyaki carrot, hummus, toasted sesame seeds

Nigiri – roasted pepper, smoked tofu, toasted nori, charred asparagus

Poke bowls and pickled ginger

Katsu station

Katsu Sando is a Japanese style fried pork sandwich. Pork cutlet deep fried with panko breadcrumbs then covered in sweet and fruity Tonkatsu sauce and ketchup mixture. Served on toasted brioche with shredded cabbage

Pork Katsu Sando

Crispy fried cauliflower wings (VE)

Salmon Katsu, panko crumb, Katsu curry

Sticky coriander rice, Japanese pickles, cucumber and carrot ribbons, lime wedges, Shichimi Togarashi



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food stalls

Bonda station

Classic South Indian Street food of spiced masala potatoes, fried in chickpea batter and finished with Indian classic roadside dishes:

Spiced potato bondas, coriander and chickpeas (VE)

Black lentil dahl, lamb keema and slow cooked butter chicken

Mango salad, coriander chutney, lime pickle, crushed poppadoms, grated paneer (V)

Gyros and souvlaki

A selection of traditional Greek snacks, typically served on or with a pita bread. This stall is vibrant, fresh and one of our most popular!

Char grilled halloumi, mint, parsley and fennel salsa (VE)

Slow cooked pork belly, oregano, garlic and smoked paprika

Chicken souvlaki, cucumber and feta salad

Soft pittas, toasted wraps, tzatziki, smoked chilli sauce, pickle red cabbage, shredded iceberg, charred lemon, red pepper hummus

London Larder

Our London Larder is our secret ingredient. A specially selected group of local suppliers whose commitment to quality in their field is unmatched. Their products give our menus a sense of place, one that reflects our London heritage and base

Cobble Lane cured meats; fennel salami, Coppa, Beer sticks, spicy Nduja

Paxton and Whitfield cheeses, house pickles, Peters Yard biscuits

Ginger Pig sausage rolls

Forman's Smoked salmon Scotch eggs

Paul Rhodes breads from Greenwich, celery sticks, vine tomatoes, grapes, baby cucumbers and heritage carrots from New Covent Garden Market

Pizzeria

All our pizza bases are hand stretched to give them thin crispy textures creating the finest pizzas

Vegan Garden Artichoke - *red onions, black olives, VE mozzarella, garlic oil*

Classic Margarita - *tomato, Buffalo mozzarella, fresh basil, olive oil*

Cobble Lane - *pepperoni, tomato, mozzarella, roquito peppers*

Funghi - *mushrooms, tomato, buffalo mozzarella, oregano*

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(h) Healthy choice

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All prices are exclusive of VAT

food stalls

SOMETHING SWEET?

Churros, Doughnuts and Cannoli's

A meal isn't a meal without something sweet to end on, well that's what we think anyway!

Spanish churros and spiced bitter chocolate

White chocolate cheese-cake cannoli, toasted pistachios

A selection of artisan fresh doughnuts, honeycomb, salted caramel, tonka custard

Afternoon Tea Stall

This is a British classic, introduced in the early 1940's! We have chosen a few of our favourite items for you to enjoy.

A selection of plain and raisin scones, Cornish clotted cream, Kentish strawberry jam

Mini Victoria sponges, vanilla buttercream, raspberries

Salted chocolate tarts, orange jelly

Mini macaroon fingers

Broken Mess

Enjoy our deconstructed Eton Mess bar full of delicious, sweet things for you to create your very own version of the classic Eton Mess.

A selection of meringues, creams, curds, mousses, compotes, fudges, bakes and fresh fruit

The 80's Sweet Shop

You can't beat a good old fashioned pick n mix.

Choose your favourite and fill you boots (bag!)

Blue lemon sherbet

Rhubarb and custard bon bons

Dolly mixtures

Fizzy cola bottles

Flying saucers

Honeycomb

(VE) Vegan / Plant-based

(V) Vegetarian

(h) Healthy choice

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FINE DINING



fine dining

Fine dining experience at One Birdcage Walk

Please choose one starter, one main course and one pudding for the group and advise us of any dietary requirements.

£56.00 - Three course lunch, coffee and petit fours

£62.50 - Three course lunch, coffee and petit fours, two glasses of house wine*, still & sparkling water

£59.95 - Three course dinner, coffee and petit fours

£66.50 - Three course dinner, coffee and petit fours, two glasses of house wine*, still & sparkling water

*wine upgrade supplement available on request

Starters

Pickled beetroot terrine, apple and celeriac salad, burnt apple puree, beetroot powder VE

Onion tarte tatin, onion soubise, onion marmalade & roasted hazelnuts VE

Fennel cured salmon, buttermilk sauce, dill oil, toasted seeds, baby watercress

Warm salad of smoked haddock, 62 degree egg, curry mayonnaise, onion bhaji strings

Cobble lane charcuterie, Sicilian salad with grilled chicory, lemon thyme dressing

Pressed smoked ham hock terrine, burnt apple puree, pickled apple, fruit and nut toast

PLANT BASED COMMITMENT

SUSTAINABILITY IS AT THE HEART OF EVERYTHING WE DO AND PLANT-BASED DISHES FEATURE HIGH ON OUR MENUS, IN FACT THEY ARE TOP OF THE LIST! OUR PLANT-BASED MENUS ARE SO GOOD, YOU'LL NEVER LEAVE CRYING 'BUT WHERE WAS THE MEAT'. BUT IF MEAT AND DAIRY IS YOUR THING, THEN WE'LL MAKE SURE ITS HIGH QUALITY AND HIGH WELFARE. OUR TEAM IS ON HAND TO DISCUSS HOW OUR VENUES CAN SUPPORT YOUR OWN SUSTAINABILITY OBJECTIVES.

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fine dining

Main Course

Crispy thyme polenta, wild mushrooms, winter greens, roasted red onions, parsley oil VE

Roasted butternut squash, sage and onion puree, roasted carrots, sunflower seed crumb VE

Sweetcorn, wild mushroom & almond risotto with beurre noisette & tarragon V

Roast Icelandic cod, hazelnut & truffle pesto, smoked butter mash, cavolo nero

Seared sea trout, buttered spinach, baby vegetables, sorrel cress

Corn fed chicken, ratte potato, leeks, wild mushrooms, tarragon cream

Cumin spiced Duck breast, potato and confit duck terrine, pumpkin puree, cavolo nero

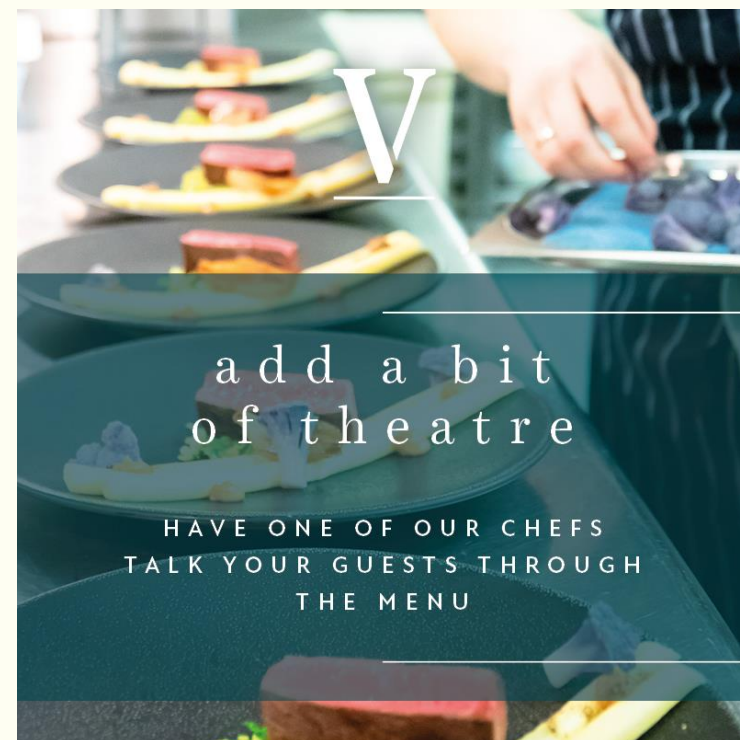
Aged beef fillet, slow cooked Ox cheek, charred roscoff onion, king mushroom, smoked butter mash (£5.00 supplement pp)

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fine dining

Dessert

Salted caramel mousse filled choux bun, spiced apple compote & cider granita

Coconut and chocolate mousse, roasted banana, toasted coconut, pineapple jelly VE

Buttermilk panna cotta, Yorkshire rhubarb, ginger shortbread

72% chocolate delice, crème fraiche ice cream, toasted pistachios, blood orange syrup

Pineapple tarte tatin, cinnamon caramel, vanilla ice cream

Cherry Bakewell tart, almond praline, macerated cherries

English raspberry and basil mini pavlova, raspberry gel, vanilla custard mousse

A Selection of British and Irish artisan cheese from Paxton and Whitfield's with Artisan crackers, orchard fruits chutney (£3.00 per person supplement)

Plant Based Tasting Menu (min 10 / max 100 guests)

£65.00

Fancy doing something a bit different. Do you get asked more and more for plant-based options? Here at One Birdcage Walk we recognise that more and more of our event bookers are reducing their meat intake and turning to a plant-based diet so we are celebrating that with our very own Plant Based Tasting Menu.

Wild garlic velouté, leek cream, carrot powder

Beetroot tartare, whipped avocado, smoked beets, pickled shallots

Cauliflower puree, "mushroom scallops", roasted cauliflower, tempura leaves, golden raisins

Summer hispi, miso glaze, butternut puree, pumpkin seeds, shiso leaf

Coconut ice cream, oat crumble, pineapple jam

Matcha and lime tart, macerated strawberries, Minus 8 vinegar

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The background is a dark blue, textured surface, possibly a book cover or a wall. It is framed by multiple thin, gold-colored rectangular lines. At the top, there are clusters of pink and red flowers and greenery. At the bottom right, there is a branch with green leaves and small green olives, and a cluster of pink and red flowers. The text "THE GATHERED TABLE" is written in a gold, serif font, with "THE" and "TABLE" on separate lines and "GATHERED" in the middle. The text is enclosed within a gold rectangular frame.

THE GATHERED TABLE

THE GATHERED TABLE

the gathered table

THE GATHERED TABLE CURATED MENUS

THE BEST AND BRIGHTEST MINDS IN FOOD, TECHNOLOGY AND SUSTAINABILITY HAVE JOINED FORCES TO PIONEER A RADICAL NEW COLLABORATION FOCUSED ON FOOD. HERE AT VENUES BY CH&CO, WE HOST A SERIES OF GATHERED TABLES THROUGHOUT THE YEAR, FOCUSING ON NEW INNOVATIONS AND UPCOMING TRENDS. THESE MENUS REALLY DO DAZZLE AND BRING THAT LITTLE BIT EXTRA TO AN EVENT.



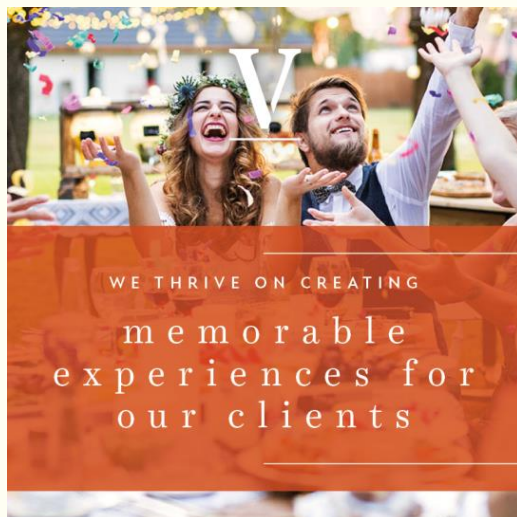
JOSE PIZZARO SMALL PLATES SELECTION (MIN 20 GUESTS) £45.00

The Godfather of Spanish cooking in the UK, José believes that tapas is for everyone, including home cooks – it's all in the prep and keeping it simple. This mantra, along with his charm and passion for Spanish food, has made him a regular on many favourite foodie programmes, including Saturday Kitchen, Sunday Brunch and James Martin's Saturday Morning, to name just a few.



IXTA BELFRAGE'S SUMMER LUNCH BUFFET (MIN 20 GUESTS) £37.50

One of the most influential women in food, Ixta cut her teeth at Yotam Ottolenghi's NOPI restaurant. She has worked at Ottolenghi's Test Kitchen for four years, contributing to his columns in The Guardian and The New York Times and co-writing her first book, Ottolenghi Flavour.



Iberico Ham Pan con Tomate

Leek and truffle croquettas

Charred octopus, Ramesco

Smoked trout, radish, watercress, Keta in sherry

Tomato salad, Salmerejo dressing

Santiago tart, Pedro Ximenez

Roasted Kohlrabi, tomato stew and ginger (VE)

Cheesy roasted aubergines with salsa Roja (V)

Black pepper pork steaks, pineapple and peppers
Gem and herb salad, lime dressing, pickled shallots
(VE)

Chopped salad, crumpet croutons (V)

English strawberry, cinnamon, chipotle layer cake (V)

(VE) Vegan / Plant-based

(V) Vegetarian

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the gathered table

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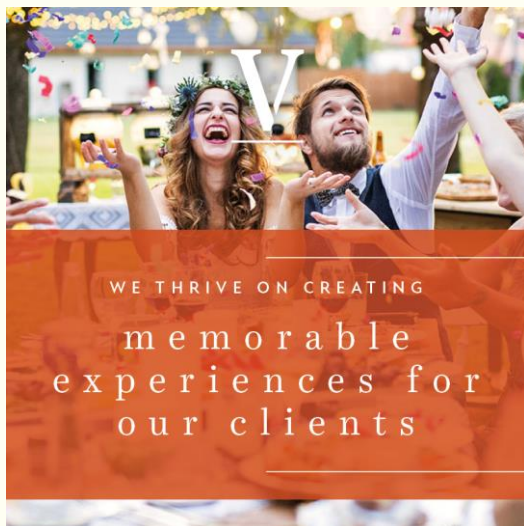
RAVNEET GILL'S AFTERNOON TEA AND CAKE (MIN 12 GUESTS) £20.00

A pastry chef of eight years, Ravneet honed her craft in renowned establishments such as St. JOHN, Llewelyn's, Black Axe Mangal and Wild by Tart. Through her Telegraph column, publication contributions and her first cookbook 'The Pastry Chef's Guide: The Secret to successful baking every time', she makes the joy of baking accessible to all.



OLLIE DABBOUS' PLANT BASED FINE DINING TASTING MENU (MIN 25 / MAX 120 GUESTS) £65.00

Ollie is one of the most exciting fine dining chefs of the moment. He has worked in some of the best restaurants in the world and published the award-winning 'Dabbous: The Cookbook'. He earned his first Michelin star at Dabbous, which he held for an incredible ten years. When he moved to HIDE on Piccadilly, his talent and reputation were confirmed with a Michelin star just six months after opening.



Dutch shortbread, dipped in chocolate

Cherry and ricotta cake

Basque cheesecake

Chocolate, pecan and orange cookies

Apple traybake with toffee and almond

*Served with Fairtrade coffee, English breakfast
and a selection of herbal infusions*

Kohlrabi, pear and perilla, chilled pine infusion

*Tender pumpkin, orange blossom and toasted
macadamia in a warm pandan leaf broth*

*Roast vegetables, smoked beetroot puree and
glazed figs; clove and brioche sauce*

*Jasmine and ricotta pot, blueberries and chia
seeds*

Miso Fudge

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WINE AND BEER

V

wine and beer

BEER, CIDER AND NON ALCOHOLIC

	Volume	ABV	Price
Nastrio Azzuro Peroni	330 ml	5.10%	£6.00
Becks	275 ml	4%	£5.00
London Meantime Pale Ale	330 ml	4.30%	£6.50
London Meantime Lager	330 ml	4.50%	£6.50
Cornish Orchard Gold Cider	500 ml	5%	£7.50
Lucy Saint Unfiltered Lager NRB	330 ml	0.50%	£5.50
Grown Up Softs / Alcohol Free Cocktail - Low Sugar, Great taste!			
Genie Live Soda Lemon and Ginger	12/33	0%	£4.50
Punchy Blood Orange, Bitters and Cardamom	250 ml	0%	£3.75
Punchy Blood Peach, Ginger and Chai	250 ml	0%	£3.75
Punchy Blood Yuzu, Cucumber and Rosemary	250 ml	0%	£3.75
Alcohol Free Spirits and Liqueurs			
Caleno Dark and Spicy	50 ml	0%	£5.00
Caleno Light and Zesty	50 ml	0%	£5.00
Low / No Wines and Sparkling			
Noughty De-Alcoholised Organic Sparkling Wine by Thomson and Scott	750ml	0%	£25.00

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wine and beer

WINE WITH A CONSCIENCE

ORGANIC | BIODYNAMIC | SUSTAINABLE

Organic wine is made from grapes that are farmed organically. Biodynamic wine goes beyond organic practices in an effort to balance the entire vineyard with nature and the moon cycles. Sustainable practices are based on farming that is not only good for the environment, but also makes economic sense.

As consumer demand grows for wines aligned to a more responsible philosophy. We have been scouring the wine-producing world to ensure we have a wide range available. We will now be offering a variety of organic, biodynamic, sustainable and vegan wines on our Wine with a Conscience wine list.

ROSE

Grande Courtade Rosé `l`Instant` 2021 **£37.00** **France, Languedoc ve**

From a small estate, Grande Courtade (meaning `large sunny courtyard`) near Beziers in the Languedoc, this is a delicate salmon pink rosé made by the `saignée` method of bleeding the fermenting juice from the skins, to preserve the fruit flavours and aromas. It is dry with a perfumed bouquet of vibrant summer fruits on the palate and a refreshing and crisp acidity.

WHITE

Catarratto `Contrade Bellusa` 2020 **£31.50** **Southern Italy, Sicily**

Sicilian Catarratto sourced entirely from organic vineyards which sit on soils made up of silt, limestone, sand and clay. A pale straw colour with a fresh and zesty nose.

The palate is crisp and balanced, evocative notes of Sicilian melon, white blossom and grapefruit are in abundance with a citrus acidity and a subtle mineral complexity on the finish.

Neleman Chardonnay Muscat 2020 **£39.00** **Spain, Valencia ve**

The chardonnay in this wine was late picked to achieve an advanced point of ripeness, the muscat was harvested early to retain crisp acidity levels and subtle floral notes. Fresh floral aromas on the nose follow through to the palate with notes of white peach and citrus. Well balanced with a fresh finish. Bottled with a helix cork which acts as a `cork screw cap`.

Bianco di Custoza, Agricola Gorgo 2021 **£45.00** **Italy, Veneto ve**

This elegant white from the Bianco di Custoza region of Veneto is a pale lemon colour with a fresh nose of apple and honeysuckle. The palate is soft and round with pink lady apples, lemon peel and peaches, fresh acidity and a pronounced mineral note gives good balance and structure to the wine.

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wine and beer

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RED

Nero d'Avola `Contrade Bellusa` 2020

£31.50

Southern Italy, Sicily

A rich, ruby red in colour with violet reflections and a pronounced nose of dark cherries and bramble fruits. The palate is juicy with cherry jam, plum, blackberries and a subtle liquorice and vanilla note on the finish. Excellent balance of acidity, ripe fruits and soft tannins.

Tempranillo/ Petit Verdot `Viento Aliseo` Dominio de Punctum 2020

£36.00

Spain, La Mancha ve

This blend of Tempranillo and Petit Verdot is a beautiful ruby red in colour. The nose is pronounced, with aromas of blackberries and hints of violets. The palate is full and smooth with notes of blackberries, redcurrants and a touch of sweet spice. Well integrated tannins add structure, which finishes long and fruity.

Primitivo `Ruminat` Lunaria, Cantina Orsogna 2020

£42.50

Central Italy, Abruzzo ve

This Primitivo is a bright ruby red in colour. On the nose, aromas of black cherry and violets leap from the glass. The palate is soft and smooth with notes of sweet black cherries and blackcurrant fruits combined with notes of cinnamon and cloves supported by lovely soft tannins. Well balanced with a fresh acidity and a long, fruity finish.

Lirac `Moon Apoge` Domaine des Carabiniers 2019

£47.50

France, Rhone Valley, ve

Lirac is an appellation on the western side of southern Rhone opposite Châteauneuf-du-Pape. This biodynamic Lirac has a purity of fruit characteristic of the region with notes of spices, liquorice and garrigue. A heady, powerful and hearty wine.



wine and beer

WHITE

El Zafiro Blanco 2020 £24.50
Spain, Extremadura ve
A fresh and lively white from the far west of Spain that combines the local Pardina grape variety with the renowned and supple Chardonnay. Modern winemaking preserves crisp green herb and floral aromas with white fruits such as apple and peach on the palate balanced by a zesty, citrus acidity and a crisp finish.

Hamilton Heights Unoaked Chardonnay 2021 £26.00
South East Australia
An elegant Aussie Chardonnay, bright lemon in colour with a fresh nose full of ripe peach and citrus. The palate has a nice weight with flavours of ripe mango, pineapple and peach with a crisp acidity and green apple notes. The tropical notes linger on the palate finishing long and refined.

Le Pionnier Blanc, Colombard / Ugni Blanc 2021 £27.50
France, Gascony ve
A crisp floral white wine from the south west of France has an aroma of citrus fruits, particularly grapefruit, with hints of ripe pear and tomato leaf. These flavours linger on the palate with hints of exotic fruits, a fresh lime acidity and vivacious finish

Barrel Jumper Viognier, Villiersdorp 2020 £32.00
South Africa, Overberg ve
Named after speed skaters who leap over multiple barrels in barrel jumping competitions, and just like those daring skaters, this South African Viognier is packed full of character. Apricot, orange blossom and subtle tropical notes of dried pineapple combine with a fresh grapefruit acidity leaving a long and refreshing impression on the palate.

Pecorino 'Tor Del Colle' 2021 £34.00
Italy, Abruzzo ve
A crisp and fresh Pecorino from Abruzzo; lemon-green in colour with blossom and grapefruit aromas on the nose. The palate is dry with a zesty citrus acidity and notes of white peach, pear and green apples.

Sauvignon Blanc 'Turning Heads' Rose Family Vineyards 2021 £34.00
New Zealand, Marlborough ve
Sourced from young vines from the Wairau region, a typically vibrant aroma of ripe gooseberries, herb and nettle aromas to accentuate the Marlborough calling card. The selection of fruit are blended to create an expressive dry white that exhibits tropical flavours of pineapple and lime yet retains a crisp citrus acidity to balance a richly textured palate.

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wine and beer

WHITE

Picpoul de Pinet `Trois Mats` 2020 £37.00

France, Languedoc ve

A bright, fresh Languedoc white from the coastal flatlands of Sete which abounds with fragrant aromas of white flowers, quince and anis followed by ginger and citrus notes. It is lively on the palate with notes of lemon, melon and honey finishing crisp and dry with matured crystallised citrus fruits.

Vinho Verde – Loureiro, AB Valley Wines 2020 £38.00

Portugal, Minho ve

A fragrant and expressive wine; Loureiro means `laurel` due to the similar aroma of the berries to the laurel tree. This fresh and zesty wine has notes of honeysuckle, orange blossom, acacia, apple and white peach.

Chablis Domaine Alain Gautheron 2019 £48.00

France, Burgundy ve

The Gautheron estate has been family owned for five generations making very traditional Chablis from 25ha of vineyard. Their Chablis offers fresh, floral aromas, apple fruit and complex, rich mineral character derived from the subtle influence of the chalky vineyard soils. Fermentation and maturation is in vat to preserve the fresh steely flavours and lively balanced citrus finish.

ROSE

Nero d`Avola Rosato `Il Paradosso` 2020 £27.50

Southern Italy, Sicily ve

`Il Paradosso` Rosato is an alluring Sicilian rosé made from the island's bold and flavourful local hero, Nero d`Avola, with the addition of a little Frappato, a local white variety that contributes to the wine's elegance. It is an attractive light strawberry pink rosé with a fruit scented bouquet and notes of summer fruits. This easy drinking dry rosé is soft, crisp, well-balanced on the palate; rounded by a fresh acidity and a hint of mineral.

Provence Rosé, `Essenciel` Château Paradis 2020 £40.00

France, Coteaux d`Aix en Provence ve

At Château Paradis nestling on the slopes to the north of this historic town they hand make a delicious Provençal rosé using the saignée method of `bleeding` the fermenting juice from the skins to preserve delicacy and character. It has a rose-petal colour and is elegant and dry with aromatic fruit aromas derived from a vibrant blend of Cabernet and Syrah.

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wine and beer

RED

El Zafiro Tinto 2020 £24.50

Spain, Extremadura ve

From the high Sierras of southwestern Spain this inspired blend combines the cherry and strawberry fruit character of the local Tempranillo with the spice and structure of Shiraz. Fresh and focussed young fruit lends vigour to a mid weight palate that is supple and balanced.

Hamilton Heights Shiraz 2020 £26.00

South East Australia

Bright ruby red in colour, this Aussie Shiraz is bursting full of inviting blackcurrant and blackberry aromas on the nose. The palate is smooth and soft with juicy black fruit flavours and a hint of spicy pepper. Soft tannins give structure to the wine which has a long and polished finish.

Le Pionnier Rouge, Grenache / Carignan 2020 £27.50

France, Herault

Made in the Languedoc region between Narbonne and Béziers. This soft and fruity wine is generous and supple on the palate with an intricate structure. Layers of soft summer fruits and rich berry flavours reflect the warmth of the Mediterranean, with a subtle spicy finish.

Merlot 'Le Tuffeau', Les Vignobles Foncalieu 2020 £28.50

France, Languedoc ve

A juicy Merlot, bursting full of ripe black plum, damson and elderberry. Well balanced with soft tannins and a medium acidity which complements the ripe fruit flavours.

Punto Alto Malbec, Proemio 2020 £29.50

Argentina, Mendoza ve

This organic Malbec is grown in the vineyards of Mendoza. A dark purple in colour with bramble fruits and black cherries on the nose. The palate has great concentration with velvety texture, dark fruits and chocolate on the finish.

Whale Point Pinot Noir 2020 £32.00

Greece, Macedonia ve

This Pinot Noir from Macedonia is a 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.

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wine and beer

RED

Montepulciano d'Abruzzo Riserva 'Tor Del Colle' 2017 **£34.00**
Central Italy, Abruzzo

Intense purple in colour with intense aromas of blackberries and cherries. The palate is round and rich with notes of ripe berry fruit, sweet black cherries a touch of liquorice and a distinctive spicy character from 12 months ageing in wooden casks. Chewy tannins support the palate which finishes long and fruity.

Bardolino Rosso, Agricola Gorgo 2020 **£37.00**
Northern Italy, Veneto **ve**

A fresh and fruity Bardolino made from Corvina, Rondinella and Molinara. The wine is medium bodied with notes of sour cherries, blackcurrants and a hint of black pepper. Soft and supple in the mouth, this wine has a long and fruity finish.

Rioja Crianza 'Organic' Bodegas Azabache 2016 **£40.00**
Spain, Rioja **ve**

An organic wine which has a deep red robe with ruby borders. Good aromatic intensity with predominant red berries, nuances of maturity, toasty, spicy and balsamic from the wood. This Rioja is tasty and complex in the mouth with a good structure and well-integrated fruit flavours of redcurrants, cherries and plums. Long lasting on the finish with a pleasant dominance of mature fruit.

Château le Gardera, Bordeaux Superieur 2018 **£41.50**
France, Bordeaux, **ve**

This fantastic property is among the best of the appellation, producing firm, rich wine from 60% Merlot and 40% Cabernet Sauvignon. Busting full of ripe berry fruits with generous tannins, balanced acidity and a subtle toast and sweet spice character from 12 months ageing in French barrels.

Fleurie 'Cote de Poncié' Domaine Patrick Tranchand 2019 **£48.00**
France, Beaujolais **ve**

Located at an elevation of 320 metres in the climate of Poncie, the vines are an average of 65 years old and sit on soils composed of sand and granite. The wine is aged for 8 months in a combination of concrete and stainless steel tanks. Bright ruby red with fresh raspberries on the nose. The palate is soft with a silky mouthfeel and subtle tannins, notes of red cherries and violets on the finish.

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wine and beer

SPARKLING WINE / CHAMPAGNE

Prosecco Spumante`Borgo del Col Alto` Extra Dry NV £35.50

Italy, Veneto ve

Prosecco is the fashionable dry sparkling wine produced from Glera (formally known as prosecco) grapes grown in the hills of Treviso, Veneto region. It is a pale and delicate wine with a fine mousse and persistent fine bubbles. The clean, fruity aromatic bouquet contains hints of flowers, honey and apple leading to a well balanced, light and fresh palate.

Veuve de Valmante, Compagnie des Grands Vins N.V. £36.00

France (Charmat Method) ve

An easy drinking soft and well rounded sparkler with hints of light summer fruits on the palate and crisp acidity. It has a pale golden colour with a light persistent mousse and off dry finish. Vibrant and fun, it makes for a great party wine.

Hindleap Classic Cuvée Brut, Bluebell Vineyards 2015 £61.00

England, East Sussex ve

The Hindleap vineyard was planted in 2005 on chalk and sandstone soils adjacent to the Bluebell Railway and on the fringes of the Ashdown Forest. Fragrant and floral on the nose, the palate has notes of orange zest, citrus, white and fresh acidity.

Champagne De Malherbe Brut N.V.

£58.50

France, Epernay ve

A soft and well-rounded Champagne that exhibits typical attractive brioche aromas with hints of red fruits and citrus. The extended maturation on the lees gives a supple balance, with a hint of minerality that makes this wine a classic example of regional terroir. Well structured with a persistent mousse, it is round and full in the mouth, with hints of vanilla and biscuits on the finish.

Champagne, Brut, La Cuvée, Laurent-Perrier, NV

£70.00

France

La cuvée comes from the purest grape juice and it alone is hand-crafted by Laurent-Perrier to create wines of extreme delicacy and palate-pleasing freshness through lengthy cellar-ageing.

Champagne, Brut, Laurent Perrier Rose

£95.00

France

Cuvée Rosé was created in 1968 from the boldness and unique savoir-faire of Laurent-Perrier. Perfected at each stage of its making, Cuvée Rosé is acknowledged for its consistency and its high quality.

It is characterized by its ripe red fruit aromas, a high intensity and great freshness.

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



A close-up photograph of three elegant, coupe-style glasses filled with a pale yellow cocktail, garnished with a slice of lime. The glasses are arranged on a dark, reflective tray. The background is softly blurred, showing hints of a social gathering with warm lighting. A semi-transparent dark band across the middle of the image contains the text "COCKTAILS AND MOCKTAILS" in a white, serif font, enclosed within a thin white rectangular border.

COCKTAILS AND MOCKTAILS

V

cocktails and mocktails

COCKTAILS

£33.00 per jug (approx. 4 x glasses)

Gin Fizz	Gin ginger & elderflower lime juice
Dark & Stormy	Rum lime juice ginger beer
Apple Spritz Vodka	Cloudy apple juice lemon juice tonic water
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 classic garnish

MOCKTAILS

Price per jug (approx. 4 x glasses)

Caleno Tropi-Cali	£33.00
Light & Zesty Pineapple juice Fresh lemon juice Sugar syrup Mint <i>A lively blend of Inca berry, pineapple, papaya, coriander, juniper berry, green cardamom and lemon peel</i>	
Caleno Dark & Stormy	£33.00
Dark & Spicy Ginger Ale Fresh Lime <i>A rich blend of pineapple, coconut, ginger, black cardamom, vanilla, kola nut & lime</i>	
Rosemary & grapefruit	£25.00
Grapefruit juice rosemary sparkling water <i>The perfect refreshing mocktail, great for any type of event</i>	
Sting of the bee	£25.00 / Add Whisky or Tequila £33.00
Lemon & ginger honey lime juice <i>A delicious honey based mocktail with a little ginger spice</i>	
English garden	£25.00 / Add Gin £33.00
Cucumber basil elderflower cloudy apple juice <i>The basil and cucumber add a crispness to this mocktail</i>	
Berry Burlesque	£25.00 / Add Vodka £33.00
Lime juice honey syrup blackberry puree mint leaves ginger beer <i>Strained over fresh ice, topped with ginger beer, garnished with fresh mint</i>	

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ALLERGEN INFORMATION

Do you have a food allergy or intolerance? We provide allergen information on the 14 major allergens.

Please speak with your event manager or 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' available at all buffet stations on your event catering floor / area should you or your guests have any questions on the day.

Please note, as with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavour to prevent this as far 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.



LUPIN



MUSTARD



MOLLUSCS



NUTS



PEANUTS



CRUSTACEANS



FISH



EGG



CELERY



SULPHUR DIOXIDE
& SULPHITES



SOYBEAN



MILK



SESAME



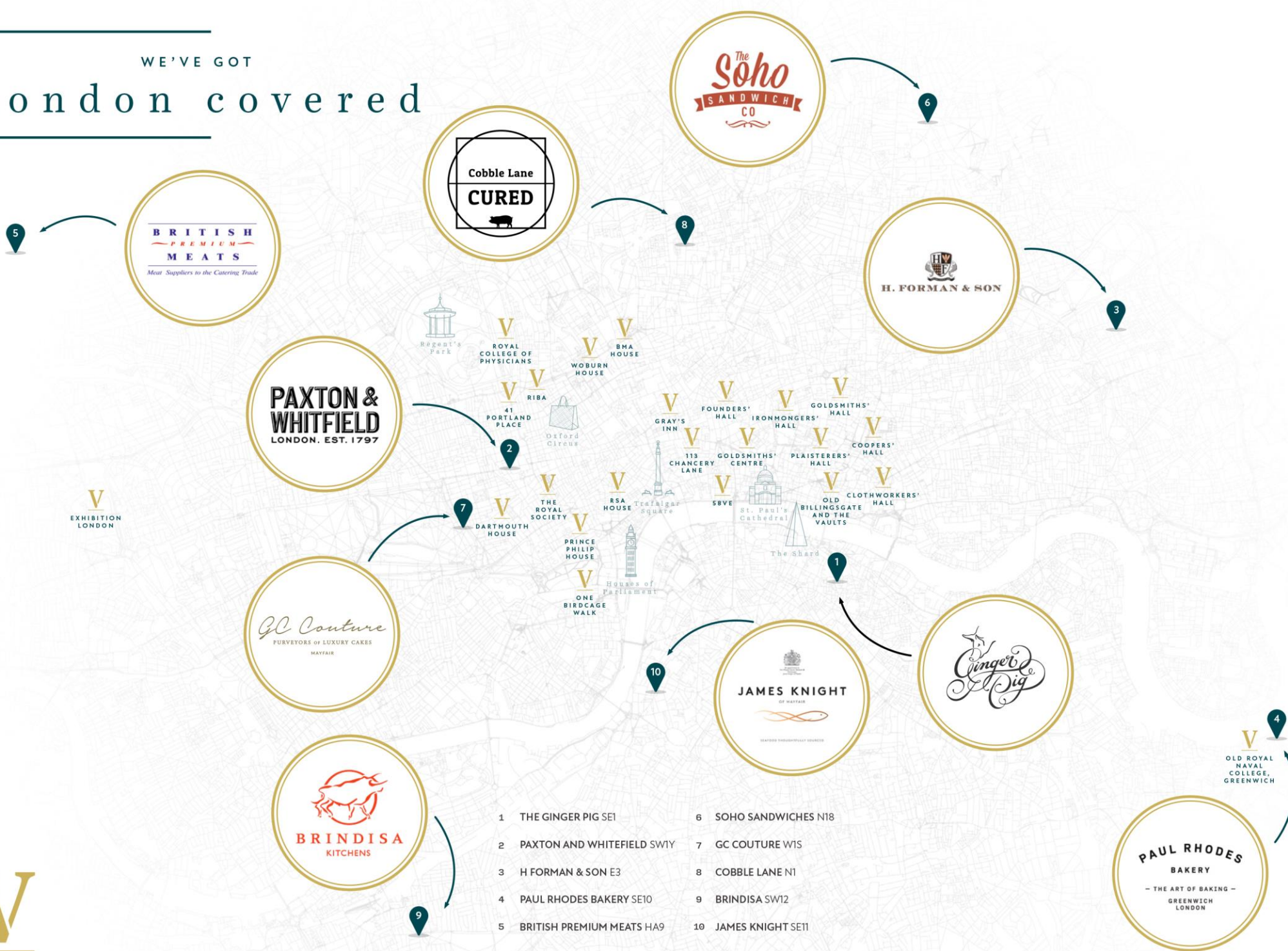
CEREALS
CONTAINING
GLUTEN

if you have
any concerns

PLEASE SPEAK TO A MEMBER OF STAFF



WE'VE GOT
London covered



V

MAKE IT AN
occasion

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