



**COMPANY  
OF COOKS**

**AUTUMN / WINTER**  
**OCTOBER 2024 - MARCH 2025**

**ONE BIRDCAGE WALK**

# Welcome to One Birdcage Walk

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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 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, Stuart 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



# We're more than just a company of cooks

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We're in every detail of your event. From artisanal snacks and incredible canapes, to memorable dinners. 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](http://www.companyofcooks.com) or simply click to watch the video above.





## Our commitments to people, place and planet

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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.

# London larder

We've built an incredible London larder of boutique suppliers who share our belief in craft and the importance of quality and provenance. We'll be calling on some of our brilliant local partners to help create something amazing for your next event!

## Our suppliers

1. Paul Rhodes Bakery
2. Union Coffee
3. Cobble Lane Cured
4. Luminary Bakery
5. The Wild Room
6. Paxton & Whitfield
7. Sally Clarke Bakery
8. Belazu
9. London Essence
10. Ellis Wines
11. H. Forman & Son
12. HG Walter
13. Waste Knot
14. The London Honey Company
15. James Knight of Mayfair
16. London Borough of Jam
17. Brindisa
18. Smith & Brock
19. Wild Harvest
20. Ridgeview Wine



# A cake that makes a difference

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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





# Well Grounded

Company of Cooks supports Well Grounded in their mission to help Londoners enter the speciality coffee industry, providing barista training and qualifications, work placements, mentorship, and employment to those who need it most.

It also supports farmers and cooperatives in Peru via the Union Direct Trade sourcing initiative, ensuring that a fair price is paid for this special coffee so that the communities at both ends of the supply chain benefit.



[Click here](#) 

Watch our Community video to learn more about our Community blend and our partnership with Union and Well Grounded.



## UNION

HAND-ROASTED  
COFFEE





BREAKFAST

# Breakfast

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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)

£7.35

A selection of Mini Danish freshly baked pastries:

Pain au chocolat | Pain au raisin | Plain croissant |  
Cinnamon bun | Almond croissant |

## PLANT BREAKFAST

(min 10 guests)

£25.00

Coconut yoghurt, spiced pears, date molasses, granola VE

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

Roasted portobello mushroom and courgettes on toast with plant-based  
feta VE

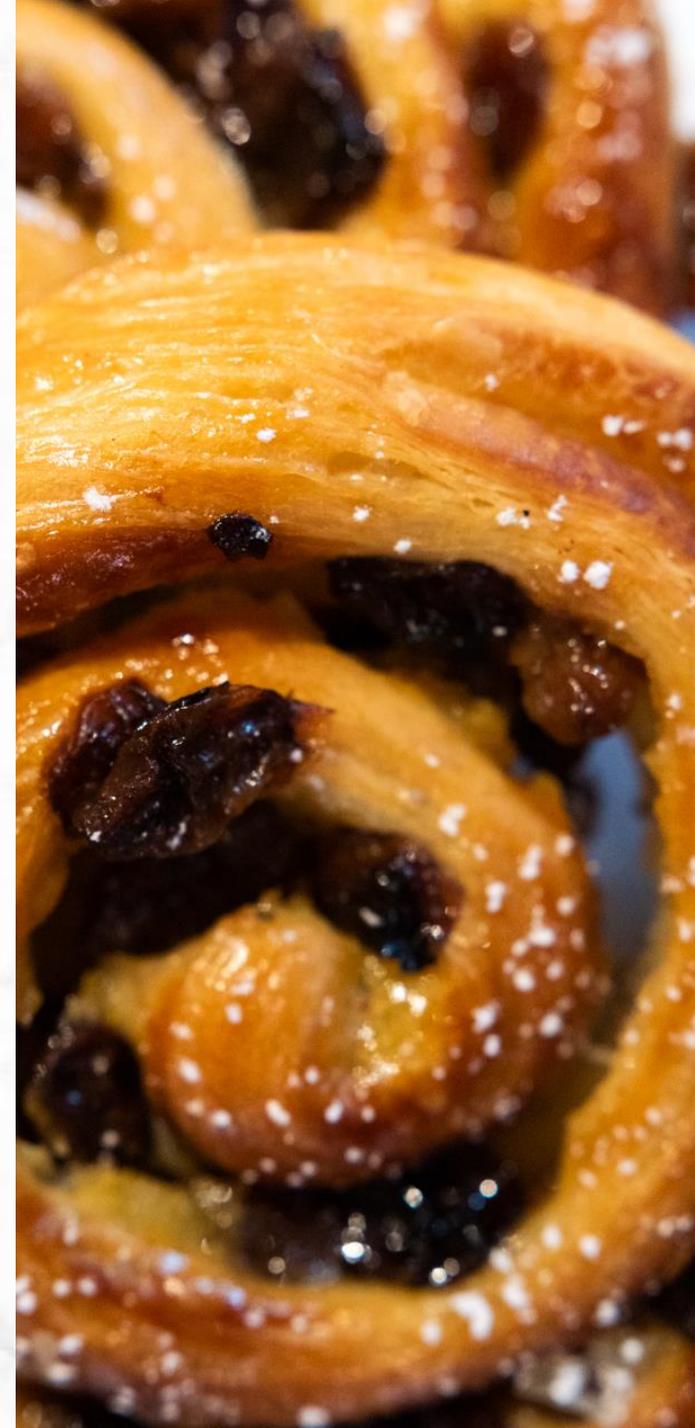
Compressed fruits with lime and mint VE

Green goddess wake-up juice VE

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

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

## BREAKFAST BAPS

(min 10 guests)

Please choose two and we will serve 50% of each

Select 2 for £12.50

Portobello mushroom, spinach, tomato and mushroom ketchup VE

Dry cured bacon bap, HP sauce

London sausage bap, HP sauce

Free-range egg muffin, Sriracha V

Cobble Lane pancetta, free range egg muffin

## LOW CARBON BREAKFAST

(min 10 guests)

£20.50

Green goddess wake up juice VE

“Low-carbon” mushrooms on toast, watercress pesto V

No avocado’ on toast VE

Compressed fruits with lime and mint VE

Seasonal fruit and vegetable juice of the day VE

V – Vegetarian, VE – Vegan

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# Breakfast

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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 6 guests)

Select 2 for £15.70, or select 3 for £21.00

Coconut yoghurt, spiced pears, date molasses, granola VE  
Greek yoghurt, seasonal fruit, chai granola, bee pollen V  
Seasonal fruits with lime and mint VE  
Sweetcorn pancakes, smashed 'no avocado', tomato jam V  
Shakshuka V  
Soft boiled St. Ewe's eggs, Cobble Lane nduja, Mayfield cheese

## A LA CARTE

(min 10 guests)

Coconut and Bircher oats, seasonal fruits VE **£6.50**  
Smashed avocado on sourdough toast, savoury seed granola VE **£6.80**  
Ricotta pancakes, blueberry compote V **£7.00**  
Seasonal fruits with lime and mint V **£6.30**  
London cured smoked salmon free-range eggs royale **£9.00**  
Full English breakfast **£15.50**

## JUICES

Exotic juice VE (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

(min 6 guests)

Our teas include a selection of classic, fruit, herbal and organic teas. Our coffee comes freshly brewed with our own hand-roasted Community Blend, sourced by Union, benefitting Well Grounded as they transform lives through coffee.

Tea and coffee	<b>£3.95</b>
Tea, coffee and biscuits	<b>£4.80</b>
Tea, coffee and freshly baked cookies	<b>£5.70</b>
Homemade iced tea	<b>£10.00</b>
Cranberry /pineapple/apple juice /orange juice	<b>£8.30</b> (per litre)
Freshly squeezed orange juice	<b>£15.50</b> (per litre)
Pressed Suffolk apple juice	<b>£15.50</b> (per litre)
Homemade lemonade	<b>£10.30</b> (per litre)
Sparkling Elderflower	<b>£8.50</b> (per litre)
Water infused with seasonal fruits and herbs	<b>£22.00</b> (6 litre)
Still and sparkling mineral water (750ml)	<b>£3.80</b>
Soft drinks (330ml can)	<b>£3.50</b>

## Community blend

Every cup of coffee we serve is our Community Blend – sourced and hand-roasted by Union in East London. This delicious coffee is grown at high altitude in the hills of Peru by a group of 300 smallholder farmers.

£2 is donated to Well Grounded for every kilo purchased, meaning every sip is helping someone in London find employment and a sense of purpose – while in Peru Union's Direct Trade model means farmers are receiving a fair price for this fabulous coffee.

**UNION**  
HAND-ROASTED  
COFFEE





LUNCH

# Lunch

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(Min 6 guests)

## SANDWICH WORKING LUNCH

**£21.80**

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, normally a meat, fish and vegan option, served with chef's seasonal salad and crisps.

### Sample Sandwich Selection

Free range egg mayonnaise, watercress V

Sommerset mature cheddar, spring onion V

Chickpea, mango masala VE

Vegan ploughman's VE

Onion Bhaji wrap VE

Prawn cocktail

Smoked Salmon and lemon dill cream cheese wholegrain bagel

Tuna, sweetcorn and cucumber

Chicken & Stuffing

Ham, mature cheddar cheese, Branston pickle

Free range chicken Caesar wrap

Gluten free option available upon request

V – Vegetarian, VE – Vegan

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# Lunch

(Min 6 guests / Max 30 guests)

## GOURMET SANDWICH WORKING LUNCH

**£35.00**

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

Mature cheddar ploughman's V

Truffled free range egg mayo baby watercress V

Smoked salmon and cream cheese

Chicken harissa hummus preserved lemon

Falafel and sweet potato wrap VE

Selection of cheeses from the British Isles V

Seasonal fruit selection VE

Crisps and popcorn VE

Raw vegetables with romesco, hummus and cucumber yoghurt V

## SANDWICH LUNCH ADD ONS

(Min 10 guests)

Iced raw seasonal vegetables, green goddess dip VE **£5.00**

Paxton & Whitfield British cheeseboard, Peter's Yard biscuits, celery, grapes **£12.00**

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

Selection of cured meats from Cobble Lane, pickles **£15.50**

Seasonal 'future 50' salad V **£5.50**

House brownie V **£5.00**

Orange, almond and polenta cake V **£6.50**

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

Mini cake bites **£3.55**

Seasonal fruit bowl VE **£3.20**

V – Vegetarian, VE – Vegan

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# Lunch

(Min 15 guests)

**S E L E C T   O N E   T H E M E**

Please choose four items from selected lunch  
**£29.50**

## **M E D I T E R R A N E A N W O R K I N G   L U N C H**

Piri piri chicken herb roasted baby potato  
Bresaola, grilled artichokes, rocket  
Marinated sardines, sea purslane, romesco  
sauce  
Panzanella salad **VE**  
Gnocchi, basil, aubergine, tomato ,pine nuts **VE**  
"Pastel de nata" custard tart **V**

## **J A P A N E S E   W O R K I N G L U N C H**

Vegetable spring rolls, sweet chilli **VE**  
Pork Belly Bao Bun Kimchi sesame  
Miso glazed salmon, samphire, spring onion  
salsa  
Sesame, edamame rice bowl **VE**  
Chilli vegetable gyoza, sriracha **VE**  
Vegan mango, lychee & passion fruit  
posset **VE**

## **P E R S I A N   W O R K I N G L U N C H**

Breast of chicken with harissa, olive, tomato and  
hazelnut salsa  
Baba ghanoush **VE**  
Sesame and nigella seed lavash bread, roasted  
red pepper hummus **V**  
Tabouleh salad **VE**  
Grilled lamb kofta, mint and parsley dressing,  
tzatziki  
Persian spiced crème brulée **V**

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# Lunch

(Min 6 guests, Max 50 guests)

## BENTO BOX

Please choose one theme  
**£28.70**

### BRITISH CLASSIC

Beer battered haddock, tartare sauce

Curried mushy peas V

Triple cooked rosemary wedges V

Apple Crumble slice, custard V

### WINTER STREET FOOD

Festive turkey scotch egg

Chantenay carrots, goats cheese & leeks

Potato Rosti, truffle Aioli & Chive V

Sticky Toffee Pudding, Clotted Cream V

### POKE BOWL

Katsu Chicken, Sesame, Coriander & Katsu Sauce

Spring Onion, Lime & Nigella Seed Rice V

Asian pickles, Toasted Pine Nuts, Siracha Mayonnaise V

Stem Ginger Loaf Cake, Coconut Cream V

### PLANT BASED

Wild Mushroom & Caramelized Leek Croquettes

Red Pepper Hummus, Toasted Seeds, Pumpkin Oil

Charred Tenderstem, Cavolo Nero & Herb Dressing

Red Velvet Cake

V – Vegetarian, VE – Vegan

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# Lunch

(Min 15 guests)

## 'LOW - GI' LUNCH

A great choice for those looking to keep blood sugar stable and energy levels high

**£24.50**

Nashi pear, pineapple and mint salad VE

Vietnamese beef salad

Chicken broth

Spiced popcorn

Watercress, cucumber and mint juice VE

## FUTURE 50 SALAD LUNCH

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

To see more information visit [Knorr](#)

**£28.00**

Roasted sweet potato, edamame, grilled peppers, toast seeds VE

Shaved fennel, orange, dill and pomegranate, dukkha VE

Charred broccoli, quinoa, hemp seeds, radishes, fresh garden herbs VE

Spelt and Khorasan tabbouleh with tomatoes, pomegranate, cashew nuts V

Grilled courgettes, British halloumi, lentils, rocket, pumpkin seeds V

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# Lunch

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(min 30 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

**£47.00**

Rare roast beef from HG Walter, rocket, Lincolnshire Poacher cheese, pickled mushroom

ChalkSteam trout rilletes, creme fraiche, Paul Rhodes' Greenwich rye

Harissa roast squash, lentils, London ricotta, pumpkin seed pesto V

Finest British charcuterie from Cobble Lane

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

Antipasti selection from Belazu of Greenford V

Artisan breads from Paul Rhodes bakery of Greenwich

A selection of sweet treats by Luminary Bakery

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# 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 organic pork sausage roll,  
Lincolnshire Poacher cheese and caramelised  
onion

Cobble Lane nduja Scotch egg

Cobble Lane bresaola, goat's curd and  
watercress crostini

ChalkStream trout rillette, horseradish

London cured salmon , apple, fennel,  
watercress

Waste Knot rescue vegetable tart, seasonal  
leaves house dressing V

Symplicity plant-based burger VE

Seasonal vegetable crudités with green  
goddess dip VE

## S A L A D B U F F E T O P T I O N S

Roasted beetroot, pickled onions,  
yoghurt V

Fennel, orange and watercress VE

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

Charred broccoli, quinoa, radish and  
herbs V

Harissa roast squash, lentils, London  
ricotta, pumpkin seed pesto V

## D E S S E R T B U F F E T O P T I O N S

Spiced pear and oat crumble, crème Anglaise V  
Passionfruit posset, caramelised white chocolate,  
ginger meringue V

Plant-based tiramisu V

Dark chocolate mousse V

Seasonal fruit platter VE

British cheese plate V

**Select 3 proteins, 2 salad, 1 dessert £38.00**

Why not let our Chef choose your menu for  
a reduced price of **£34.50**

V – Vegetarian, VE – Vegan

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# Lunch

(Min 30 guests)

## HOT FORK BUFFET OPTIONS

served with bread and butter

Choose one menu **£46.00**

Chef's choice menu **£42.00**

### MENU 1

Ox cheek bourguignon, Cobble Lane pancetta, herb roasted jersey royals

Seasonal fish pie, leeks, creamed potato, herb crumb

Jerusalem artichoke and wild mushroom ragout, olive oil mash, crispy kale **VE**

Roasted beetroot, feta, baby watercress & toasted seeds **V**

Sticky toffee pudding clotted cream ice cream **V**

### MENU 2

"Slow-cooked" shoulder of lamb, roast spiced chickpea salad, cucumber yoghurt, flatbread

Line caught roasted cod fillet, white beans, parsley

Roasted cauliflower & leek orzo, burrata & truffle oil **VE**

Harissa roast squash, lentils, London ricotta, pumpkin seed pesto **V**

Passionfruit posset, caramelised white chocolate, ginger meringue **V**

### MENU 3

Roast pork loin, butter beans, rocket & chimichurri

Grilled, salmon fillet, broccoli, romesco sauce, gremolata

Pumpkin tortellini, pine nuts, pumpkin puree, crispy sage **VE**

Panzanella salad **VE**

Plant-based tiramisu **V**

### MENU 4

Cobble Lane nduja chicken thighs, La Latteria bocconcini, tomato, pesto

Seared seabream, samphire, heritage tomato nigella seed & lemon butter sauce

Sweet potato curry, sticky coconut rice, coriander **VE**

Charred broccoli, quinoa, radish and herbs **VE**

Oreo cheesecake **V**

### ADDONS

British cheese plate by Paxton & Whitfield, chutney and oat crackers **£12.00**

Seasonal fruit platter **VE £6.00**

V – Vegetarian, VE – Vegan

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DELEGATE PACKAGES

# BUSINESS DAY PACKAGES

## PACKAGE 1

(min 6 guests)

**£37.00**

### ON ARRIVAL

Chef's selection of freshly baked mini-Danish pastries

Union hand roasted filtered coffee and speciality teas | Iced tap water

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

### 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 half rounds of sandwiches and Chef's choice seasonal salad and crisps served with iced tap water

Why not add Paxton & Whitfield British cheeseboard, Peter's Yard biscuits, celery, grapes to your package for £8.50 per person

### MID - MORNING BREAK

Homemade vegan and gluten free flapjack

Union hand roasted filtered coffee and speciality teas | Iced tap water

### AFTERNOON SNACK

Mini muffins

Union hand roasted filtered coffee and speciality teas | Iced tap water

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## PACKAGE 2

(min 15 guests)

£45.00

### ON ARRIVAL

Tea and coffee | Homemade iced tea | Still and sparkling water

Why not add mini baked goods to your package for £2.50

### BREAKFAST

Choose 2 options, we will serve 50% of each

A selection of soft white, wholemeal, seeded baps

Portobello mushroom, spinach, tomato and mushroom ketchup VE

Free range egg muffin, sriracha V

Hashbrown and Berkswell cheese V

Dry cured bacon, HP sauce | London sausage, HP sauce

### MID - MORNING BREAK

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

### THEMED WORKING LUNCH

Please choose one of our three themed **Working Lunch Menus or Bento Box Lunch** (see page 16, 17)

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

### AFTERNOON SNACK

Mini cake bites

Tea and coffee

Still and sparkling mineral water

V – Vegetarian, VE – Vegan

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## PACKAGE 3

(min 30 guests)

**£55.00**

or choose Chef's choice Hot Fork lunch for **£52**

### ON ARRIVAL

Chef's selection of freshly baked mini-Danish pastries

Tea and coffee | Infused water | Still and sparkling water

### MID - MORNING BREAK

Homemade vegan and gluten free flapjack

Union hand roasted filtered coffee and speciality teas

Still and sparkling water

### COLD or HOT FORK BUFFET LUNCH

Please choose one of our four hot fork buffet menus ([page 20](#))

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

### AFTERNOON SNACK

Mini muffins

Seasonal fruit selection

Tea and coffee

Still and sparkling mineral water

V – Vegetarian, VE – Vegan

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A close-up photograph of a person wearing a brown and white tweed jacket holding a large, rectangular marble tray. The tray is filled with various canapés, including several round, golden-brown fried items topped with a red sauce, and several small, round, layered appetizers. A hand with manicured nails is shown picking up one of the fried canapés. The background is dark and out of focus.

CANAPÉ RECEPTION

# Canapé reception

(min 20 guests)

Select 5 canapés	£25.00
Select 7 canapés	£31.50
Chefs' choice 4 canapés	£21.00
Chefs' choice 5 canapés	£23.00
Additional canapé	£5.00
Pre-dinner Chef's choice 3 canapés	£13.70

## MEAT

Chicken liver parfait, brioche, chilli jam

Chicken karaage, kimchi mayo & Spring onion

Beef tartare, oyster mayonnaise, pickles

Ham hock terrine, pea puree, pickled cauliflower

## FISH

Sashimi tuna, coriander, ponzu & chilli oil

Salmon ceviche taco, lime, Ssamjang & roe

Mini crab roll, crème fraiche, dill & caviar

Seared scallop, confit potato, burnt apple purée

## PLANT

Baked Jerusalem artichoke, truffled mushroom ketchup VE

Colston Basset Stilton, seeded cracker, damson paste V

Beetroot tartare, burrella, sorrel VE

Beetroot and Golden Cross arancini V

Truffle & oyster mushroom croquette, confit garlic mayo VE

## SWEET

Whipped cheesecake, ginger crumb, spiced pear V

Coconut and passionfruit pavlova VE

Mulled Fruit crumble tartlet V

Cranberry and white chocolate blondie V

Recommended sparkling wine pairing: Ridgeview Bloomsbury, Sussex

V – Vegetarian, VE – Vegan

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**BOWL FOOD**

# Bowl food

(min 20 guests)

## PLANT

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

Squash risotto, pumpkin seed pesto, crispy sage V

Delica pumpkin salad, cauliflower tabbouleh, sumac aioli VE

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

## FISH

Chalk Stream trout rillettes, pickled fennel

Spicy crab cakes, carrot and mooli slaw, sweet chilli

Confit salmon, charred leeks, truffle hollandaise

Torched mackerel, kohlrabi slaw, green apple, dill

## MEAT

Rare roast beef, celeriac remoulade, pickled mushroom

Sticky lamb neck, aubergine, pomegranate, crispy chickpeas and parsley

Miso pork cheeks, dressed leeks, green apple

Roast Chicken, soft polenta, wild mushrooms, crispy sage, Madeira jus

## DESSERT

Banana sticky toffee, vanilla bourbon ice cream VE

Apple streusel cake, vanilla ice cream V

Vanilla pannacotta, passionfruit, meringue shards

Plant-based tiramisu VE

V – Vegetarian, VE – Vegan

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Select 3 bowl £31.50

Chef's choice 3 bowls £ 29.50

Additional bowl £8.30

Chef's choice additional bowl £7.60



# Nibbles

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Cornish sea salt popcorn

Sea salt crisps

Montgomery Cheddar straws V

House spiced nuts VE

Stuffed Gordal olives with oregano VE

Belazu chilli mixed olives VE

Pecorino and truffle nuts VE

Iced raw seasonal vegetables, green goddess dip

VE

**Select 4 items**  
**£8.00**

V – Vegetarian, VE – Vegan

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A champagne tower is the central focus, consisting of a pyramid of glasses. The top glass is being filled by a hand in a purple suit. Below it, two more glasses are being filled, and the bottom section is a large base of many glasses. In the background, a woman in a black dress and a man in a purple suit are visible. The scene is lit with warm, ambient lighting.

# DRINKS RECEPTION

# Drinks Reception Packages

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

## St James

**£17.30**

30 minutes drinks reception including:

Unlimited house wine and beer

Fruit juice and seasonal fizz

Still & Sparkling water

Selection of snacks

## Westminster

**£35.50**

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 snacks

## The Mall

**£51.00**

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 snacks

## Jubilee

**£63.00**

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 snacks

V – Vegetarian, VE – Vegan

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THREE COURSE MENU

# Three course menu

Select 1 starter, 1 main, 1 dessert for all guests

(min 15 guests)

<b>Two courses</b> (choose between starter or a dessert)	<b>£54.50</b>
<b>Three courses</b>	<b>£66.50</b>
<b>Three course, two glass of house wine, still &amp; sparkling water</b>	<b>£77.20</b>

Our fine dining menu is served with Union coffee and petit fours.

## STARTERS

Jerusalem artichoke velouté, artichoke crisps, crushed hazelnuts, thyme oil V

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

London smoked salmon, beetroot and horseradish crème fraiche, pickled cucumber, sourdough crisp

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

Torched Cornish mackerel, charred baby leeks, confit tomato sauce, crispy capers

Recommended wine pairing: Fiano 'Lunate'

Delica pumpkin salad, cauliflower tabbouleh, crematta, sumac VE

Recommended wine pairing: Hamilton Heights Chardonnay

Confit duck rillettes, toasted brioche, fig and black olive chutney

Recommended wine pairing: Château Le Gardera, Bordeaux Superieur

Beef carpaccio, artichokes, Old Winchester cheese, pickled beetroots

Recommended wine pairing: Beaujolais Villages 'Vignes de 1940', Jean-Michel Dupre

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# Three course menu

Select 1 starter, 1 main, 1 dessert for all guests

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## M A I N

Sea bass, tenderstem, celeriac purée, tomato, caper and caviar dressing

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

Roast hake, saffron mash, cavolo nero, salsa verde

Recommended wine pairing: Wairau River Sauvignon Blanc

Packington Estate venison fillet, spiced kofta, kimchi, Sichuan pepper cream

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

Braised feather blade of beef, potato terrine, baked carrot, curly kale

Recommended wine pairing: 'Punto Alto', Malbec, Argentina

Chicken, spinach and mushroom ballotine, roast pumpkin and ricotta mash, crispy sage,

Madeira jus

Recommended wine pairing: Wairau River Pinot Noir

Wild mushroom, spinach and beetroot pithivier, heritage carrot, purple sprouting broccoli,

chive cream VE

Recommended wine pairing: Heppington Vineyards Pinot Noir

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# Three course menu

Select 1 starter, 1 main, 1 dessert for all guests

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## DESSERT

Christmas pudding, brandy sauce V

Rum and raisin bread and butter pudding, spiced custard V

Vanilla panna cotta, passionfruit, meringue shards

Banana sticky toffee pudding, Madagascar vanilla bourbon ice cream

VE

Dark chocolate tart, honeyed almonds, praline cream

Panna cotta, Concorde pears, hokey pokey VE

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# FOOD STATIONS

# Food stations

(Min 50 guests)

## 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)

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**Three food stations**

**£73.50**

**Additional station**

**£30.00**

### **Cobble Lane cured meats**

A selection of the finest Charcuterie made in London from Cobble Lane of Islington, served with house pickles and sourdough breads

Fennel salami

Capocollo

Bresaola

Lomo pork loin

House pickles

Sourdough bread

Recommended wine pairing: Punto Alto Malbec

### **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

# Food stations

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## **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'

## **Arancini food station**

Selection of hot and crispy rice balls inspired by Sicily

Wild mushroom and truffle, mushroom ketchup VE

Butternut squash and sage, squash 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'

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# Food Stations

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## **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

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# Dessert food station

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## 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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AFTERNOON TEA

## Traditional British Afternoon Tea

(min 10 guests)

A delicious platter of sandwiches, scones and cakes.

Truffled egg mayo and chive emulsion in a brioche bun V  
Hot smoked salmon, Irish buttermilk soda bread, sea herb  
dressing

Cucumber, mint, cream cheese finger sandwich V

Mulled fruit tart V

Exotic fruit cheesecake V

Selection of macarons V

Sultana scones V

Strawberry jam V

Clotted cream V

Vegan and gluten free options available upon request

### Silver £35.00

With a glass of Prosecco  
Still & Sparkling water

### Gold £38.50

With a glass of Champagne  
Still & Sparkling water

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## PITCHER COCKTAILS

**£36.00 per pitcher**

### **Sloe Gin Fizz**

Sloe Gin, lemon juice, soda water

### **Dark & Stormy**

Rum, lime juice, ginger beer

### **Apple Spritz**

Aperol, apple cider, prosecco

### **Whiskey Godfather**

Bourbon, lemon juice, cherry coke, orange slices

### **Mulled Wine**

Red wine, brandy, spices

### **Winter Pimm's**

Pimm's No. 3, cloudy apple juice in a highball, with classic garnish and ice

## NON - ALCOHOLIC COCKTAILS

### **Rosemary & Grapefruit - £28.00**

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

### **Spice N Ginger - £28.00 / £33.50**

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 - £28.00 / £35.50**

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 - £28.00 / £35.50**

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

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**LOW ALCOHOLIC WINE**  
**0.5% ABV**

**Noughty Organic White £38.00**

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

**Noughty Organic Sparkling Rose £38.00**

Beautifully crafted Provençal-style Rosé Wine from South Africa

**Noughty Organic Red £38.00**

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

**BEER AND CIDER**

**Peroni Nastro Azzurro 330ml £6.30**

**Heineken 330ml £6.30**

**Peroni 0.0% 330ml £5.25**

**Heineken 0.0% 330ml £5.25**

**Pre-order selection:**

**Peroni Gluten Free 330ml £6.50**

**Asahi Super Dry 330ml £6.30**

**London Pride 330ml £6.50**

**Meantime Pale Ale 330ml £6.30**

**Meantime London Lager 330ml £6.30**

**Cornish Orchard Gold Cider 500ml £8.00**

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## S P A R K L I N G

### **Ridgeview Bloomsbury, East Sussex, England – £70.00**

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 – £75.00**

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 – £80.00**

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.

### **Prosecco Le Contesse, Italy – £38.50**

Straw yellow in colour and has a fine and persistent perlage. It has an aromatic bouquet, fruity and floral with reminiscences of acacia flowers and wisteria. Refreshing on the palate with balanced acidity and pleasant dry aftertaste.

### **Azzillo Prosecco Spumante, Italy – £45.00**

Fresh and light on the palate, with balanced acidity and body; harmonic with a long persistent aftertaste.

### **Laurent Perrier La Cuvee Brut, Champagne, France – £120.00**

This is beautifully balanced with fine streams of flowing bubbles, leading to delicate citrus and subtle floral notes on the nose.

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## R O S E

### **Heppington Vineyards Pinot Noir Rose, England – £78.00**

This beautiful Pinot Noir Rosé has delicate notes of nectarine, crisp red apple, pomegranate and cranberry.

### **Pinot Grigio Ramato 'Il Barco', Carlo Botter, Italy – £39.50**

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.

### **Rioja Rosado, Bodegas Taron, Spain – 40.00**

A wine with a delicate pale pink colour with notes of peaches and cherry blossom on the nose. The palate is crisp with summer fruit flavours and a fresh acidity.

### **Château Paradis Rose 'Essenciel' Coteaux d'Aix en Provence, France, – £52.50**

Essenciel rosé wine has a rose-petal colour and is elegant and dry with aromatic fruit aromas derived from a vibrant blend of Cabernet and Syrah.

### **Malbec Rosé, 'ES Vino, Mendoza, Argentina – £54.50**

An explosion of redcurrants, raspberries red cherries and blackberries with a citric acidity that cuts through the sweeter berry flavours resulting in a smooth and velvety wine, expressing very fruity and fresh flavours.

## W H I T E

### **El Zafiro 'Extremadura' Blanco, Pardina/Chardonnay, Spain – £30.00**

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 – £35.00**

An elegant Aussie Chardonnay, bright lemon in colour with a fresh nose full of ripe peach and citrus.

### **Boatmans Chenin Blanc, South Africa – £36.50**

Made from 100% Chenin Blanc, this wine is a pale lemon in colour with a bouquet of apple and white flowers.

### **Les Jardins de Gascoigne Blanc, France – £38.50**

Apricot, orange blossom and subtle tropical notes of dried pineapple combine with a fresh grapefruit acidity leaving a refreshing impression on the palate.

### **Viognier La Playa , Chile – £42.00**

This is a terrific, lively wine with an exotic aroma of dried apricots, pineapple, banana and lychee.

### **Fiano 'Lunate', Sicily – £43.00**

A crisp and fresh wine with stone fruit flavours and is complimented by a refreshing acidity making this wine beautifully balanced.

### **Picpoul de Pinet 'Sel et Sable', France – £48.50**

Delicate aromas of citrus on the nose as well as notes of acacia and flint. The palate is dry and refreshing with citrus, floral note, some tropical fruits and a distinctive mineral edge.

### **Wairau River Sauvignon Blanc, New Zealand – £52.00**

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.

### **Bourgogne Blanc Chardonnay, Maison Nuiton-Beaunoy, France – £56.00**

Medium bodied with flavours of fleshy stone fruits, particularly peach and nectarine with ripe pear and apple peel. These fleshy fruit flavours are balanced and elegant with a refreshing acidity and a mineral note on the finish

### **Gavi di Gavi 'Ca da Bosio', Terre da Vino, Italy – £65.00**

The soils in the central zone of Gavi di Gavi impart a perfumed mineral character adding complexity to lively aromas of ripe fruit and flowers. Concentration. 'Ca da Bosio' is further refined by extended lees contact which imparts a soft-textured dry finish.

### **Heppington Vineyards Chardonnay, England – £64.00**

This elegant Chardonnay has a palate of orchard fruit, crunchy peach and grapefruit zest. Elegant and refined with a fresh feel on the finish.

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## R E D

### **El Zafiro 'Extramedura' Tinto, Tempranillo/Shiraz, Spain - £30.00**

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

### **Hamiton Heights, Shiraz, Australia - £35.00**

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

### **Merlot 'Le Tuffeau', Languedoc, France - £38.50**

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.

### **'Punto Alto', Malbec, Argentina - £40.00**

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

### **Tunante Rioja Tempranillo Tinto, Fincas de Azabache, Spain - £40.00**

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

### **Montepulciano d'Abruzzo Riserva, 'Tor del Colle', Italy - £43.00**

Vibrant savoury spicy dark fruits and warm oak make this excellent value Montepulciano d'Abruzzo Riserva.

### **Château Le Gardera, Bordeaux Superieur, France - £52.00**

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.

### **Wairau River Pinot Noir, New Zealand - £52.00**

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.

### **Beaujolais Villages 'Vignes de 1940', Jean-Michel Dupre, France - £57.00**

Dark ruby in colour with notes of sweet blackcurrants on the nose. The palate has fresh black cherry and berries with a mineral character on the finish.

### **Polish Hill River Shiraz, Paulett, Australia - £60.00**

A richly flavoured wine with candied fruits, blackcurrants, black cherries, game and spicy white pepper with mineral nuances.

### **Heppington Vineyards Pinot Noir, England - £64.00**

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

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# Allergens

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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**