



# COMPANY OF COOKS

Spring / Summer 2024

ONE BIRDCAGE WALK

EVENT MENUS APRIL TO SEPTEMBER 2024

# Welcome to One Birdcage Walk

---

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

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

All our menus are produced using sustainable and ethical ingredients, from small, local and independent suppliers wherever possible. We hope to see you at One Birdcage Walk soon. Please do 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

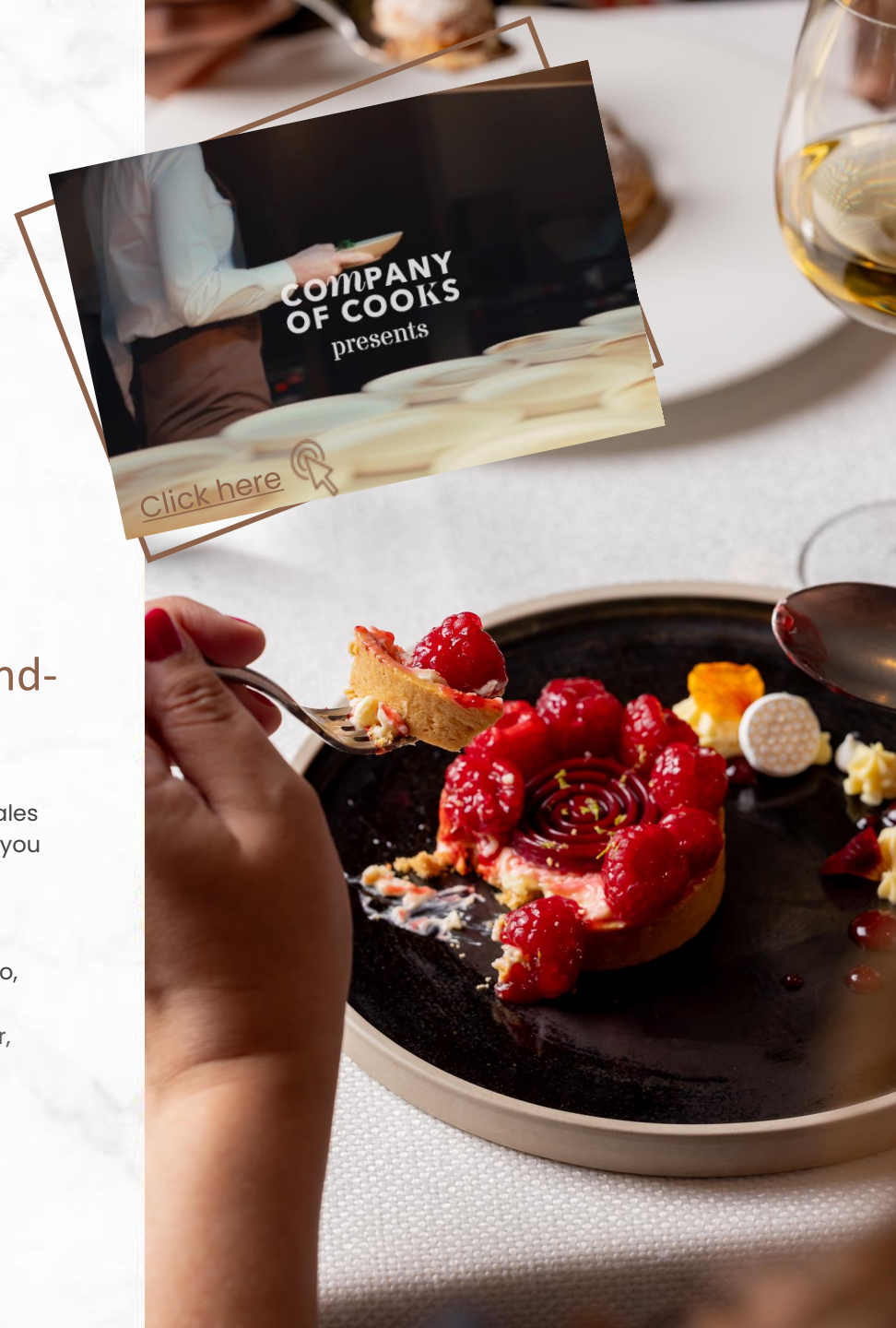
---

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 team 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 and that when those 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

---

### What we do...

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 minimizing 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 1,2,3. As a wider business, we aim to be net zero by 2040.

In short, this means 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.

# 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. Marrfish
16. London Borough of Jam
17. Brindisa
18. Smith & Brock
19. Wild Harvest
20. Ridgeview Wine



# A cake that makes a difference

---

## We're proud to partner with Luminary Bakery

A social enterprise that creates an innovative response to help socially and economically disadvantaged women. By investing in and releasing 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 offer spectacular cakes for all occasions that can be ordered via our team and delivered directly to your event.

LUMINARY  BAKERY





# Well Grounded coffee

---

Company of Cooks supports Well Grounded in their mission to help Londoners into work in 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.



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



**UNION**  
HAND-ROASTED  
COFFEE





Breakfast







# 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>£3.80</b>
Tea, coffee and biscuits	<b>£4.60</b>
Tea, coffee and freshly baked cookies	<b>£5.50</b>
Homemade iced tea	<b>£10.00</b> (per litre)
Cranberry /pineapple/apple juice /orange juice	<b>£8.00</b> (per litre)
Freshly squeezed orange juice	<b>£15.00</b> (per litre)
Pressed Suffolk apple juice	<b>£12.00</b> (per litre)
Homemade lemonade	<b>£10.00</b> (per litre)
Sparkling Elderflower	<b>£8.50</b> (per litre)
Water infused with seasonal fruits and herbs	<b>£20.00</b> (6 litre)
Still and sparkling mineral water (750ml)	<b>£3.75</b>
Soft drinks (330ml)	<b>£2.95</b>

## Community blend

Every cup of coffee we serve is our Community Blend – sourced and hand roasted by Union Hand Roasted 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's Direct Trade model means farmers are receiving a fair price for this fabulous coffee.

**UNION**  
HAND-ROASTED  
COFFEE



# Breakfast

---

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

## MORNING BAKERY SELECTION

(min 6 guests)

A selection of freshly baked pastries:

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

**£7.35**

A selection of patisserie:

Chocolate muffin | Blueberry muffin | Lemon and poppy seed muffin

**£7.50**

## PLANT BREAKFAST

(min of 10 guests)

A selection of:

Coconut yoghurt, raspberry and hibiscus, chia 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

**£23.00**

V – Vegetarian, VE – Vegan

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

All prices are per person and exclude VAT

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



# Breakfast

---

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

## **B R E A K F A S T   B A P S**

(min 10 guests)

A selection of soft white, wholemeal, seeded baps. Please choose two and we will serve 50% of each

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

**£11.30**

## **L O W   C A R B O N   B R E A K F A S T**

(min 10 guests)

Green goddess wake up juice V

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

**£17.50**

V – Vegetarian, VE – Vegan

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

All prices are per person and exclude VAT

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



# Breakfast

---

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

## BREAKFAST BOWL SELECTION

(min 6 guests)

Select 1 choice per person for **£8.00**  
Select 2 for **£15.00**, or select 3 for **£20.00**

Coconut yoghurt, raspberry and hibiscus, chia 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

## A LA CARTE

(min 10 of the guests)

Coconut and Bircher oats, seasonal fruits VE **£6.50**  
Smashed avocado on sourdough toast, savoury seed granola VE **£6.50**  
Ricotta pancakes, blueberry compote V **£7.00**  
Seasonal fruits with lime and mint V **£6.00**  
London cured smoked salmon free range eggs royale **£8.95**  
Full English breakfast **£15.50**

## JUICES

Exotic smoothie VE (per litre) **£20.50**  
Green Goddess Wake Up Juice VE (per litre) **£20.00**

V – Vegetarian, VE – Vegan

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

All prices are per person and exclude VAT

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





Lunch

# Lunch

---

(Min 6 guests)

## SANDWICH WORKING LUNCH

**£20.75**

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 up to four chef's choice fillings, served with chef's seasonal salad and crisps.

### Sample Sandwich Selection

Free range egg mayonnaise, watercress V

Sommerset mature cheddar, spring onion V

Humus and falafel wrap VE

Mexican Bean, Avocado VE

Onion Bhaji wrap VE

Prawn cocktail

Smoked Salmon and lemon dill cream cheese wholegrain bagel

Tuna, sweetcorn and cucumber

Coronation chicken

Ham, mature cheddar cheese, Branston pickle

Free range chicken Caesar wrap

Gluten free option available upon request

V – Vegetarian, VE – Vegan

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

All prices are per person and exclude VAT

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



# Lunch

---

(Min 6 guests / Max 30 guests)

## GOURMET SANDWICH WORKING LUNCH

**£33.00**

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

Mozzarella, prosciutto, vine tomato and basil on ciabatta

Mature Cheddar ploughman's baguette **V**

Moroccan chicken, preserved lemon, spinach wrap

Smoked salmon and cream cheese bagel

Ham, house made piccalilli, cucumber, Lollo bionda on focaccia

Falafel and sweet potato wrap **VE**

Selection of cheeses from the British Isles **V**

Crisps and popcorn **VE**

Raw vegetables with romesco, hummus and cucumber yoghurt **V**

## SANDWICH LUNCH ADDONS

(Min 10 guests)

Iced raw seasonal vegetables, green goddess dip **VE £9.50**

Paxton & Whitfield British cheeseboard, Peter's Yard biscuits, celery, grapes **£10.50**

Selection of cured meats from Cobble Lane, pickles **£15.00**

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

Soup of the day (served with bread) - **£10.00**

Company of cook's organic pork sausage roll - **£10.50**

House brownie **V £4.70**

Lemon tart **V £5.95**

Summer berry tart **V £5.95**

Scones with jam and clotted cream **V £5.95**

Seasonal fruit bowl **VE £3.20**

V – Vegetarian, VE – Vegan

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

All prices are per person and exclude VAT

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

# Lunch

---

## 'LOW GI' LUNCH

(Min 15 guests) **£24.50**

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

Nashi pear, pineapple and mint salad VE  
Vietnamese beef salad  
Chicken broth  
Spiced popcorn  
Watercress, cucumber and mint juice VE

## FUTURE 50 SALAD LUNCH

(min 20 guests) **£25.00**

A selection of healthy vibrant seasonal salads containing Ingredients from the 'Future 50' list, a list compiled by the World Wildlife Fund and Knorr foods for their high nutritional density and low carbon impact

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

## LONDON LARDER BUFFET

(min 30 guests) **£45.00**

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

Rare roast beef from HG Walter, rocket, Lincolnshire Poacher cheese, pickled mushroom  
Hampshire Chalk Steam trout rilette, creme fraiche, pumpernickel  
Salad of mixed leaves, house dressing VE  
Heritage tomato salad, wasabi mascarpone, pickled red onion & green olives 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

V – Vegetarian, VE – Vegan

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

All prices are per person and exclude VAT

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



# Lunch

(Min 10 guests)

## SELECT ONE THEME

Please choose four items from selected lunch  
**£28.00**

### GREEK WORKING LUNCH

Marinated Chicken Souvlaki, Cucumber, Feta & Seasoned Fries

Grilled Mackerel, sea purslane, romesco sauce

Horiatiki, peppers, olives, vegan feta, capers, aged balsamic **VE**

Taramasalata peas salad **V**

Greek Madeline's, honey & candied walnut **V**

Mediterranean cheese plate, quince, crackers

### JAPANESE WORKING LUNCH

Salmon red miso, with ginger and garlic dressing

Vegetable tempura, sweet chilli mayonnaise **V**

Beef tataki, ponzu dressing

Asian slaw, shiso, sesame & pickled plum **VE**

Vegetable spring rolls

white chocolate mousse, peach compote, caramel **V**

### PERSIAN WORKING LUNCH

Grilled lamb kofta, mint and parsley dressing  
Breast of chicken with harissa, preserved lemon and hazelnuts

Young vegetables crudité **V**

Babaganoush **V**

Roasted red pepper hummus **VE**

Greek yoghurt with cucumber and dill

Sesame and nigella seed lavash bread

Tabouleh salad **VE**

Persian Spiced Crème Brulée

**V** – Vegetarian, **VE** – Vegan

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

All prices are per person and exclude VAT

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

# Lunch

(Min 6 guests, Max 50 guests)

## BENTO BOX

Please choose one theme  
**£27.50**

### 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

### Summer Street Food

Tempura Salt & Pepper King Prawns

Piri Piri Slaw

Potato Rosti, Lemon 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

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

All prices are per person and exclude VAT

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

# Lunch

(Min 30 guests)

## 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  
Air dried beef, crostini, goat's curd  
Chalk stream trout rillette, horseradish  
London cured salmon , apple, fennel, watercress  
Waste Knot rescue vegetable tart, seasonal leaves house  
dressing V  
Beetroot falafel, fig leaf hummus, house pickles, seeded bun VE  
Seasonal vegetable crudites 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 Green beans, heirloom tomatoes, red  
onion, basil VE

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

Lemon curd and blueberry cheesecake V  
Lemon posset, summer berries V  
Gooseberry fool, almond shortbread V  
Dark chocolate mousse V  
Cherry, pistachio and white chocolate pavlova V  
Seasonal fruit platter VE  
British cheese plate

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

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

V – Vegetarian, VE – Vegan

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

All prices are per person and exclude VAT

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

# Lunch

(Min 30 guests)

## HOT FORK BUFFET OPTIONS

Select 1 menu **£44.00**

Chef's choice menu **£41.00**

### MENU 1

32 dry aged beef cheek, pearl onions, mushrooms, fondant, cooking juices

London cured salmon fillet, heritage beets, broccoli puree, caper dressing

Roasted aubergine, pine-nut praline, vegan feta, crushed green herbs **VE**

Roasted beetroot, pickled onions, yoghurt **V**

Gooseberry fool, almond shortbread

### MENU 2

7- hour Herdwick lamb shoulder, celeriac mash potato, glazed carrots

Line caught roasted cod fillet, white beans, parsley

Roasted cauliflower steak, cauliflower puree, red pepper, crispy kale **VE**

Fennel, orange and watercress **VE**

Lemon curd and blueberry cheesecake **V**

### MENU 3

Free range roast chicken, courgettes, romesco, watercress

Seasonal fish pie, leeks, creamed potato, herb crumb

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

Green beans, heirloom tomatoes, red onion, basil **VE**

Lemon posset, summer berries **V**

### MENU 4

Grilled chicken, London chorizo, new potato, cherry tomato, green olives

Seared seabream, herbed lentils, braised fennel, green herb relish

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

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

Cherry, pistachio and white chocolate pavlova **V**

### ADD ONS

Artisan breadbasket by Paul Rhodes of Greenwich, whipped butter **V £10.00**

British cheese plate by Paxton & Whitfield, chutney & oat crackers **£10.50**

Seasonal fruit platter **VE £10.00**

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.



Delegate packages

# BUSINESS DAY PACKAGES

£37.00

## PACKAGE 1

(min 6 guests)

### ON ARRIVAL

Tea and coffee | Tap water

Selection of mini-Danish pastries

### MID - MORNING BREAK

Homemade raw vegan flapjack

Freshly brewed coffee, selection of teas  
Tap water

### AFTERNOON SNACK

Mini muffins served with tea and coffee, tap water

### LUNCH

Tea and coffee | Tap water

### 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

Free range egg mayonnaise, watercress V

Sommerset mature cheddar, spring onion V

Humus and falafel wrap VE

Mexican Bean, Avocado VE

Onion Bhaji wrap VE

Prawn cocktail

Smoked Salmon and lemon dill cream cheese wholegrain bagel

Tuna, sweetcorn and cucumber

Coronation chicken

Ham, mature cheddar cheese, Branston pickle

Free range chicken Caesar wrap

V – Vegetarian, VE – Vegan

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

All prices are per person and exclude VAT

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

## PACKAGE 2

(min 10 guests)

£43.00

### ON ARRIVAL

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

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

### BREAKFAST

Choose 3 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 bowl | Tea and coffee | Still and sparkling water

### THEMED WORKING LUNCH

Please choose one of our three themed **Working Lunch Menus** (page 17)

Greek, Japanese, Persian served with a selection of fruit juice, still and sparkling water

### AFTERNOON SNACK

Quinoa, nut and cocoa energy balls VE  
Tea and coffee  
Homemade iced tea  
Still and sparkling mineral water

V – Vegetarian, VE – Vegan

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

All prices are per person and exclude VAT

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

## PACKAGE 3

(min 30 guests)

**£53.00**

or choose Chef's choice Hot Fork lunch for **£50**

### ON ARRIVAL

Chef's selection of freshly baked mini-Danish pastries

Tea and coffee | Seasonal fruit

Infused water | Still and sparkling water

### MID - MORNING BREAK

Homemade raw vegan flapjack

Freshly brewed coffee, selection of teas

Still and sparkling water

### 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 skewers VE

Tea and coffee

Still and sparkling mineral water

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.



A close-up photograph of a bartender in a white uniform pouring red wine from a dark bottle into a large, elegant wine glass. The bottle has a distinctive black and white checkered pattern on its neck. The wine is captured mid-pour, creating a thin stream that falls into the glass. In the foreground, a copper-colored pitcher with a handle is filled with fresh green mint leaves. To the left, a portion of a clear, faceted glass is visible. The background is softly blurred, showing the warm, ambient lighting of a bar or restaurant. A semi-transparent dark horizontal band is overlaid across the middle of the image, containing the text "Drinks Reception" in white.

Drinks Reception

# Drinks Reception Packages

---

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

## St James

**£16.50**

30 minutes drinks reception including:

Unlimited house wine and beer

Fruit juice and seasonal fizz

Still & Sparkling water

Selection of snacks

## Westminster

**£34.00**

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

**£49.00**

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

**£60.00**

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

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

All prices are per person and exclude VAT

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

# NIBBLES SELECTION

---

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

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.

The image shows three canapés arranged on a dark, textured tray. Each canapé is a round, light-colored base, possibly a bread crumb or buttered cracker, topped with a slice of cucumber, two blueberries, and a small pink flower. The canapés are positioned in a diagonal line from the top left towards the bottom right. A semi-transparent green horizontal band is overlaid across the middle of the image, containing the text 'Canapé Reception'.

# Canapé Reception

# Canapé reception

(min 20 guests)

<b>Select 5</b>	<b>£24.00 pp</b>
<b>Select 7</b>	<b>£30.00 pp</b>
<b>5 Chef's choice</b>	<b>£22.00 pp</b>
<b>7 Chef's choice</b>	<b>£28.00 pp</b>
<b>Additional canapé</b>	<b>£5.00 pp</b>
<b>4 pre-dinner Chefs' choice</b>	<b>£16.50 pp</b>

## **M E A T**

Chicken liver parfait vol au vent, redcurrants  
Piri Piri free range pork, lemon aioli, baby onions  
Lamb canon, rosti, chilli herb sauce  
Beef tartare, oyster mayonnaise, pickled Shimeji and shallots

## **F I S H**

South coast crab rarebit, sea herb, dill on toast  
Smoked trout mousse, rye bread, dill  
Scallop ceviche, cucumber lime dressing, coriander  
Crayfish, cocktail sauce, smoked paprika

## **P L A N T**

Pea and broad bean mini tart, wasabi and borage V  
Tomato and cucumber bruschetta, balsamic pearls VE  
Courgette, saffron yoghurt, pomegranate, za'atar V  
Truffled wild mushroom croquette, miso mayo VE

## **S W E E T**

Blueberry and lavender meringues V  
Mango and exotic fruit pannacotta VE  
Lemon meringue tartlet V  
Tonka bean and strawberry with white chocolate V

**Recommended sparkling wine pairing: Ridgeview Bloomsbury, Sussex**

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.



## Bowl Food



# Bowl food

(min 20 guests)

## PLANT

Asparagus, Burford brown egg, pickled shimeji V

Heritage tomato, Salmorejo dressing, basil VE

Wild mushroom croquette, mushroom ketchup VE

Spring vegetable and herb risotto, coconut vegan cheese VE

## FISH

Charred Chalk Stream trout, crushed Jersey Royals, fennel

Dorset crab, bisque sauce, crushed peas

Hake, summer beans, salsa Verde

Torched mackerel, kohlrabi slaw, green apple, dill

## MEAT

Cobble Lane Coppa, melon, balsamic pearls

Lamb breast, summer beans, buttery mash, rosemary sauce

Miso pork cheeks, dressed Leeks, green apple

Confit chicken gnocchi, gremolata

## DESSERT

Grandma's pine nut tart V

Chocolate brownie, diplomat cream V

Buttermilk pannacotta, mango, strawberries V

Whipped London ricotta cheesecake, cookie crumble V

V – Vegetarian, VE – Vegan

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

All prices are per person and exclude VAT

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

Select 3 £30.00 pp

Select 3 Chefs' choice £27.75 pp

Select 5 £37.50 pp

Select 5 Chef's choice £34.75 pp

Additional bowl £8.00 pp





Three course menu



# Three course menu

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

(min 15 guests)

Two courses (choose between starter or a dessert)	<b>£52.00</b>
Three courses	<b>£63.50</b>
Three course, two glass of house wine, still & sparkling water	<b>£73.50</b>

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

## STARTERS

Spiced aubergine salad, roast tomato, minted coconut yoghurt VE

Recommended wine pairing: Heppington Vineyards Pinot Noir Rose **£78.00**

London cured salmon, horseradish, fennel pollen, keta

Recommended wine pairing: Château Paradis Rose 'Essenciel' Coteaux d'Aix en Provence **£52.50**

Cornish mackerel, heirloom tomatoes, basil, citrus

Recommended wine pairing: Fiano 'Lunate' **£43.00**

Dorset crab, apple, cucumber, lemon verbena, herb mayonnaise, crostini

Recommended wine pairing: La Playa Viognier **£42.00**

Free range chicken, pistachio, orange blossom, radish

Recommended wine pairing: Gavi di Gavi 'Ca da Bosio', Terre da Vino **£73.00**

Beef carpaccio, artichokes, Old Winchester cheese, pickled beetroots

Recommended wine pairing: Beaujolais Villages 'Vignes de 1940', Jean-Michel Dupre **£57.00**

Burrata, broad bean pesto, confit almonds, preserved lemon V

Recommended wine pairing: Heppington Vineyards Pinot Noir Rose **£88.50**

English asparagus, Burford brown egg, rapeseed mayonnaise, spring truffle V

Recommended wine pairing: Bourgogne Blanc Chardonnay, Maison Nuiton-Beaunoy **£68.00**

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.



# Three course menu

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

---

## M A I N S

Seared halibut, cauliflower puree, braised fennel, tomato dressing

Recommended wine pairing: Picpoul de Pinet 'Sel et Sable' **£48.50**

Chalk stream trout, bonito butter, broccoli and kaffir lime

Recommended wine pairing: Wairau River Sauvignon Blanc **£59.50**

Cornish cod, turnips, wasabi cream, sea vegetables

Recommended wine pairing: Bourgogne Blanc Chardonnay, Maison Nuiton-Beaunoy **£68.00**

Herdwick lamb, wild garlic, peas, pomme puree, broad beans, lamb sauce

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

Cornish red chicken, artichoke puree, garden vegetables, seasonal mushrooms, potato terrine

Recommended wine pairing: Wairau River Pinot Noir **£70.00**

Roasted cauliflower, cauliflower puree, romesco, polenta VE

Recommended wine pairing: Hamilton Heights Chardonnay **£34.50**

Courgette risotto, stuffed flower, basil, ricotta, pistachio courgettes V

Recommended wine pairing: Heppington Vineyards Pinot Noir **£88.50**

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.



# Three course menu

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

---

## DESSERTS

Chocolate honey Cremeaux, honey tuile, roasted chocolate, clotted cream ice cream V

Passion fruit posset, ginger meringue, caramelised white chocolate V

Set rice pudding, popped rice, maraschino cherry jam, cardamom ice cream V

Vegan pannacotta, pears, honeycomb VE

Raspberry tart, vanilla cream, lemon V

Vegan chocolate mousse, sour cherries VE

Dark chocolate fondant, raspberries, raspberry sorbet V

V – Vegetarian, VE – Vegan

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

All prices are per person and exclude VAT

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





# Food Stations

house salmon

# 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.

<b>Three food stations</b>	<b>£70.00</b>
<b>Additional station</b>	<b>£30.00</b>

### **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

Spicy nduja

Lomo pork loin

House pickles

Sourdough bread

Recommended wine pairing: Punto Alto Malbec **£40.00**

### **Paxton & Whitfield cheese**

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

Oglesfield

Cotehill Blue

Baron Bigod

Lincolnshire Poacher

Ashcombe

Beetroot horseradish chutney

Spiced plum chutney

Caramelised onion chutney

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

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.

# Food stations

---

## **H. Forman & Son smoked and cured salmon carvery**

A selection of finest cured and smoked salmon from H Forman & Son East London smokery, served with blinis, crème fraiche and lemon

Beetroot cured Scottish salmon

Wasabi ginger cured salmon

London cured smoked

Double hot smoked salmon

Recommended wine pairing: Ridgeview Fitzrovia Rosé, Sussex **£80.00**

## **Arancini food station**

Selection of hot and crispy rice balls inspired by Sicily

Wild mushroom and truffle, mushroom ketchup VE

Butternut squash and sage, sage puree V

Sundried tomato and basil arancini, nut free pesto V

Lemon and Parmesan arancini, chive crème fraiche V

Recommended wine pairing: Montepulciano d'Abruzzo Riserva, 'Tor del Colle' **£43.00**

## **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' **£43.00**



# Dessert food station

---

## Macarons

A selection of flavoured macarons including:

Pistachio

Chocolate

Salted caramel

Mango

Passionfruit

## Eton mess dessert station

Let our pastry chef customise your Eton Mess. Choose from a variety of meringues, curds, vanilla or chocolate cream, fresh fruits, finishing with coulis and crispies

Meringue - vanilla, lemon, raspberry

Whipped honey cream

Chantilly cream

Chocolate cream

Passionfruit curd

Fresh berries - raspberries, strawberries, blackberries, blueberries

Coulis and crispies - raspberries, mango, yoghurt, popping candy, cocoa nibs

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.





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  
Summer berry tart V  
Chocolate tiramisu opera cake V  
Exotic fruit cheesecake 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

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.





  
RIDGEVIEW  
ENGLAND

  
RIDGEVIEW  
ENGLAND

  
RIDGEVIEW  
ENGLAND

  
RIDGEVIEW  
ENGLAND

# Drinks

## PITCHER COCKTAILS

**£35.50 per pitcher**

### **Gin Fizz**

Gin, ginger & elderflower, lime juice

### **Dark & Stormy**

Rum, lime juice, ginger beer

### **Apple Crumble Spritz**

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

### **Aperol Spritz**

Prosecco, Aperol, soda

### **Raspberry Gin Sour**

Gin, raspberry, lemon juice

### **Classic Pimm's**

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

## NON-ALCHOLIC PITCHER COCKTAILS

### **Rosemary & grapefruit - £28.00**

Grapefruit juice, rosemary, sparkling water

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

Seedlip spice 94, ginger ale

### **Sting of the bee - £28.00 / Add Whiskey or Tequila £35.50**

Lemon and ginger, honey, lime juice

### **Pomegranate fizz - £28.00 / £35.50**

Pomegranate juice, fresh orange juice, lime juice, sparkling water

### **Vibrate fizz - £28**

Martini vibrate 0%, lemon, lime juice, jasmine and peach

### **English garden - £28.00 / Add Vodka £35.50**

Cucumber, basil, elderflower, cloudy apple juice

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.

## **B E E R   A N D   C I D E R**

<b>Peroni Gluten Free 330ml</b>	<b>£6.30</b>
<b>Peroni 0.0% 330ml</b>	<b>£5.00</b>
<b>Peroni Nastro Azzurro 330ml</b>	<b>£6.30</b>
<b>Asahi Super Dry 330ml</b>	<b>£6.30</b>
<b>London Pride 330ml</b>	<b>£6.30</b>
<b>Meantime Pale Ale 330ml</b>	<b>£6.30</b>
<b>Meantime London Lager 330ml</b>	<b>£6.30</b>
<b>Cornish Orchard Gold Cider 500ml</b>	<b>£5.20</b>

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.

## S P A R K L I N G

### **Prosecco Le Contesse, Italy - £38.00**

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.

### **Champagne De Malherbe Brut, NV, France - £65.00**

Unoaked, medium bodied, dry, organic and vegan

### **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 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

### **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.

## 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.

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.

## W H I T E

### **El Zafiro 'Extremadura' Blanco, Pardina/Chardonnay, Spain - £29.00**

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 - £59.50**

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 - £68.00**

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 - £73.00**

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 - £80.00**

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

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.

## R E D

### **El Zafiro 'Extramedura' Tinto, Tempranillo/Shiraz, Spain - £29.00**

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.

### **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.

### **Wairau River Pinot Noir, New Zealand - £70.00**

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.

### **Heppington Vineyards Pinot Noir, England - £88.50**

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

V – Vegetarian, VE – Vegan

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

All prices are per person and exclude VAT

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

# Allergens

---

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

Please speak with your event manager / sales executive, and details of allergens in any of our dishes can be provided for your consideration.

At your event there will be an Allergen Folder located at all buffet stations on your event catering floor to 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 or not 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**