



COMPANY OF COOKS

One Birdcage Walk

EVENT MENUS from 01-10-2023 to 31-03-2024

Welcome to One Birdcage Walk

Our friends at Company of Cooks handpick every moment at One Birdcage Walk with crafted and delicious food and drink. Executive 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, 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, just 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 [here](#): Venues, Restaurants and bars





Our commitments to people, place and planet

What we do...

Our focus as a business is bringing hand crafted food and drink to the table each and every day, at the same time supporting the Communities we work with and for. Employment opportunities for local people, buying through 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 offer exclusively, 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 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. Natures Choice
19. Wild Harvest
20. Ridgeview Wine



<https://www.companyofcooks.com/community>

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.



UNION

HAND-ROASTED
COFFEE





SEASONAL MENUS

A close-up photograph showing two hands rolling a long, thin rope of yellow dough on a light-colored marble surface. The dough is being pulled apart, creating a long, tapered shape. In the foreground, several small, round, yellow dough balls are visible, each with a small, pointed tip. The background is slightly blurred, showing a blue cloth and a wooden surface.

Breakfast

Breakfast

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

MORNING BAKERY SECTION (min of 6 guests)

A selection of freshly baked pastries...

Pain au chocolate | Pain au raisin |
Plain croissant | Almond croissant |
£7.00

Chocolate muffin | Blueberry muffin | Lemon and poppy seed
muffin
£7.25

PLANT BREAKFAST (min of 10 guests)

- Coconut yoghurt, raspberry and hibiscus, chai granola **(VE)**
- 'No avocado' on toast, a tasty smash of edamame, broad beans, peas with lemon, mint and chilli, savoury seed granola **(VE)**
- Compressed fruits with lime and mint **(VE)**
- Green Goddess wake up juice **(VE)**

£23.00

BREAKFAST BAPS (min of 10 guests)

A selection of soft white, wholemeal, seeded baps.

Select 2 for £15.00, or select 3 for £20.00

- Portobello mushroom, spinach, tomato and mushroom ketchup **(VE)**
- Free range egg muffin, sriracha **(V)**
- Hashbrown and Berkswell cheese
- Dry Cured Bacon, HP sauce
- London Sausage, HP sauce

£9.00

LOW CARBON BREAKFAST (min of 10 guests)

- low Carbon Mushrooms on toast, watercress pesto **(V)**
- Seasonal fruit and vegetable Juice of the day **(VE)**
- 'No Avocado' on Toast **(VE)**
- Compressed fruits with lime and mint **(VE)**

£15.00

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. (min of 6 guests)

BREAKFAST BOWL SELECTION

Select 2 for £15.00, or select 3 for £20.00

- Coconut yoghurt, raspberry and hibiscus, chai granola (VE)
- Seasonal fruit salad, basil and pomegranate (VE)
- London cure smoked salmon eggs benedict
- Full English breakfast
- Cobble Lane spicy chorizo and eggs

£8.00

Breakfast Drink

- Green Goddess Wake Up Juice (per litre) £20.00
- Exotic Fruit Smoothie (per litre) £20.00

FEELING HUNGRY? WHY NOT ADD?

(min 10 of the guests)

- Greek yoghurt, seasonal fruit, chai granola, bee pollen (V) £6.50
- Coconut and oats Bircher, seasonal fruits (VE) £6.50
- London cured smoked salmon free range eggs royale £7.50
- Smashed 'no avocado' on sourdough toast, savoury seed granola (VE) £6.00
- Seasonal fruits with lime and mint (VE) £6.00
- Dry cured smoked bacon, house brown sauce sandwich £6.50
- HG Walters sausage muffin, wholegrain mustard, caramelised onions £6.50
- Cobble Lane pancetta, free range egg muffin £6.50

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.





Refreshments

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. (min of 6 guests)

Tea and coffee	£3.50
Tea, coffee and biscuits	£4.50
Tea, coffee and freshly baked cookies	£4.80
Still and sparkling mineral water (750ml)	£3.00
Cranberry / pineapple / apple juices (per litre)	£7.50
Sparkling Elderflower (per litre)	£8.00
Freshly squeezed orange juice (per litre)	£15.00
Pressed Suffolk apple juice (per litre)	£12.00
Sparkling elderflower (per litre)	£8.00
Homemade lemonade (per litre)	£10.00
Soft drinks (330ml)	£2.50
Water infused with seasonal fruits and herbs (6 litres kilner serves approx. 25 guests)	£20.00

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 Union's Direct Trade model means farmers are receiving a fair price for this fabulous coffee.

UNION
HAND-ROASTED
COFFEE





Lunch

Sandwich Lunch

Min of 6 guests

SANDWICH WORKING LUNCH

£20.00

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

Includes one and half rounds of sandwiches with, chef's choice seasonal salad and Crisps

Daily Chef's choice of up to four fillings Sandwich

- Free range miso egg mayonnaise, watercress (V)
- Somerset cheddar, tomato, pickle (V)
- Humus, roasted vegetables baby spinach (V)
- Mexican Bean, Avocado
- Cheddar Cheese
- Slow cooked Gammon, brie, wild rocket and mustard
- Chicken pesto, sundried tomato and baby gem
- Tuna, sweetcorn and water cress
- Mature cheddar, vine tomato and chutney (V)
- Smoked salmon, cream cheese and cucumber
- Roasted Suffolk chicken, gem lettuce, herb mayonnaise
- Chicken Caesar
- Smoked Salmon, cream cheese wholegrain bagel

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.



Sandwich Lunch

Min 6 of guests / Max 30 of guests

GOURMETSANDWICH WORKING LUNCH

£32.00

Includes one and half rounds of a selection of freshly prepared sandwiches with chef's choice of up to four fillings with cheese board, chef's choice seasonal salad, seasonal fruits, crisps, crudites and dips

- Mozzarella, prosciutto, vine tomato and basil on ciabatta
- Moroccan chicken, preserved lemon, spinach wrap
- Goats cheese, plum chutney, gem lettuce on rye bread (V)
- Smoked salmon, rocket, lemon, pickled red onion bloomer
- Ham, house made piccalilli, cucumber, lollo biondo on focaccia
- Selection of cheeses from the British isles
- Raw vegetables with romesco, hummus and cucumber yoghurt

SANDWICH LUNCH ADD ONS

- Paxton & Whitfield British cheeseboard, Peter's Yard biscuits, celery, grapes **£10.00**
- Seasonal 'future 50' salad (V) **£4.95**
- Stem ginger loaf **£3.95**
- Lemon tart (V) **£3.50**
- Scones with jam & clotted cream (V) **£4.95**

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.

Working Lunch

Min 6 of guests

Please choose four items per person

MEDITERRANEAN WORKING LUNCH

£26.00

- Bresaola, grilled artichokes, rocket
- Marinated sardines, sea purslane, romesco sauce
- Grilled and raw bitter leaves, capers, aged balsamic (VE)
- Niçoise salad (V)
- Caramel & dark chocolate pot (V)
- Mediterranean cheese plate, quince, crackers

JAPANESE WORKING LUNCH

£26.00

- Salmon red miso, steamed pak choi with ginger and garlic
- Vegetable tempura, sweet chilli mayonnaise (V)
- Beef tataki, ponzu dressing
- Glass noodle, shiso and watercress, pickled plum (VE)
- white chocolate mousse, peach compote, caramel (V)
- Vegetable spring rolls

PERSIAN WORKING LUNCH

£26.00

- Young vegetables crudité
- Babaganoush
- Roasted red pepper hummus (VE)
- Greek yoghurt with cucumber and dill
- Sesame and nigella seed lavash bread
- Tabouleh salad (VE)
- Marinated English feta with pickled shallots and preserved lemon (V)
- Grilled lamb kofta, mint and parsley dressing
- Breast of chicken with harissa, preserved lemon and hazelnuts

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.

Bento boxes

Min 6 of guests

Winter street food

£27.00

- Stuffed Turkey, spiced carrot puree, red wine jus
- Duck fat roasties, garlic & thyme
- Truffled cauliflower cheese, puffed potato
- Sticky toffee pudding, Chantilly

British picnic

£27.00

- 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

Plant Based

£27.00

- Crispy basil tofu, sweet sriracha glaze
- Jewelled cous cous, pomegranate, nigella seed
- Red pepper humus, toasted seeds, lemon oil
- Coconut & mango pannacotta, crushed meringues

Poke bowl

£27.00

- Red Miso glazed salmon, grilled pak choi, sesame
- Sticky rice, sweet peas, spring onion, coriander
- Pickled Asian salad, siracha mayonnaise
- Stem ginger loaf cake, coconut cream, ginger syrup

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.

Cold Fork Lunch

£37.50

Min 30 of guests

Why not let our Chef choose your menu for a slighter better price of £34.00 per person!

Select 3 proteins

BUFFET PROTEINS

- Company of cook's organic pork sausage role, Lincolnshire poacher cheddar & caramelised onion
- Cobble Lane Nduja scotch egg
- Air dried beef, crostini, goats curd
- Chalk stream trout rillette, horseradish
- London cured salmon
- Smoked mackerel pate, crème fraiche
- Beetroot falafel, fig leaf hummus, house pickles, seeded bun (VE)
- Seasonal vegetable crudites with green goddess dip (VE)

Select 2 Salad

SALAD BUFFET OPTIONS

- Roasted beetroot, pickled onions, yoghurt (V)
- Butternut squash, ginger tomatoes & lime yoghurt (V)
- Freekeh pilaf, coriander, mint, spring onion & preserved lemon (VE)
- Roast cauliflower, tomato, preserved lemon, zhoug (VE)
- Green beans, roasted red peppers, capers, tarragon (VE)

Select 1 dessert

DESSERT BUFFET OPTIONS

- Blueberry cheesecake (V)
- Ginger & white chocolate posset (V)
- Dark chocolate mousse (V)
- Seasonal fruit platter (VE)
- British cheese plate

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.

Hot Fork Lunch

£42.50

Min 30 of guests

MENU 1

- 32 dry aged Beef cheek, pearl onions, mushrooms, fondant, cooking juices
- London cured salmon fillet, braised fennel, broccoli puree, caper dressing
- Roasted aubergine, pine-nut praline, vegan feta, crushed green herbs (VE)
- Roasted beetroot, pickled onions, yoghurt (V)
- Sticky toffee pudding (VE)

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 polenta (VE)
- Butternut squash, ginger tomatoes & coconut & lime yoghurt (V)
- Banoffee cheesecake (V)

MENU 3

- Free range roast chicken, cabbage, romesco, watercress
- Seasonal fish pie, leeks, creamed potato, herb crumb
- Pumpkin tortellini, pine-nuts, pumpkin puree, crispy sage (VE)
- Green beans, roasted red peppers, capers, tarragon (VE)
- Passionfruit Posset, White Chocolate, ginger (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.

ADD ONS Lunch

FINGER FOOD OPTIONS

Please choose 4 items £15 pp

Company of cook's organic pork sausage roll

Lincolnshire poacher cheddar

Braised sticky beef, kimchi salad, brioche

Lamb kofta, minty tzatziki, hummus & crispy Khobez

Hirata steamed buns, confit duck, Hoisin sauce

Line caught cod dog, naked slaw, tartare sauce

Grilled tempeh slider, gochujang, seeded bun (VE)

Truffle mac-cheese bites (V)

Pumpkin & ricotta arancini with crispy sage (V)

ADD ONS

£10 pp

- Artisan breadbasket by Paul Rhodes of Greenwich, whipped butter (V)
- British cheese plate by Paxton & Whitfield, chutney & oat crackers
- Seasonal fruit platter (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.



The image features five dark-colored bowls arranged in a circular pattern, each containing a serving of food. The food consists of a base of white, mashed or soft-boiled potatoes, topped with a generous portion of dark, shredded meat (likely beef or pork) in a rich, dark sauce. Fresh green herbs are garnished on top of each serving. A semi-transparent dark horizontal band is overlaid across the center of the image, containing the text 'Delegate Packages' in a white, serif font.

Delegate Packages

Business Day Packages

£37.00

PACKAGE 1 (min 6 of guests)

ON ARRIVAL

Tea and coffee | Tap water

Selection of Mini Danish Pastries

Mid-Morning Break

Homemade Flapjack

Freshly brewed coffee, English breakfast tea, a selection of herbal infusions

Tap water

AFTERNOON SNACK

Tea and coffee

Mini muffins

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 Crips

- Free range miso egg mayonnaise, watercress (V)
- Sommerset cheddar, tomato, pickle (V)
- Humus, roasted vegetables baby spinach (V)
- Mexican Bean, Avocado
- Cheddar Cheese
- Slow cooked Gammon, brie, wild rocket and mustard
- Chicken pesto, sundried tomato and baby gem
- Tuna, sweetcorn and water cress
- Mature cheddar, vine tomato and chutney (V)
- Smoked salmon, cream cheese and cucumber
- Roasted Suffolk chicken, gem lettuce, herb mayonnaise
- Chicken Caesar
- Smoked Salmon, cream cheese wholegrain bagel

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 6 of guests)

£42.00

ON ARRIVAL

Tea and coffee | Still and sparkling water

BREAKFAST

A selection of soft white, wholemeal, seeded baps

6-9 guests choose 1

10+guests choose 2, we will serve 50% of each

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 Flapjack

Fruit Bowl

Freshly brewed coffee, English breakfast tea, a selection of herbal infusions

Still and sparkling water

LUNCH

Choose from our **Working Lunch Menu** or go for our Chef's choice Menu

Chef choice Menus Includes:

- Three Chef's choice of FINGER FOOD OPTIONS
- Two choices of salad

Served with:

Tea and coffee

Fruit Juice

Still and sparkling water

AFTERNOON SNACK

Mini muffins

Tea and coffee

Still and 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.

A close-up photograph of a bartender in a white uniform pouring red wine from a bottle with a black and white checkered neck into a large, elegant wine glass. The glass is partially filled with the dark red liquid. In the foreground, to the left of the glass, is a small copper-colored metal pitcher containing fresh green mint leaves. To the far left, a portion of a clear, faceted glass is visible. The background is softly blurred, showing the warm, ambient lighting of a bar with shelves of bottles.

Drinks Reception

Drinks Reception Packages

Min 20 of guests

St James

£15.50

30 minutes drinks reception including:

Unlimited house wine and beer

Fruit juice and seasonal fizz

Still & Sparkling water

Selection of nuts and snacks

Westminster

£31.00

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 nuts and snacks

The Mall

£44.50

1 hour drinks reception including:

Unlimited house wine and beer

Fruit juice and seasonal fizz

Still & Sparkling water

4 bowl food items per person (please choose from our bowl food menu)

Selection of nuts and snacks

Jubilee

£54.50

2 hours drinks reception including:

One glass of prosecco on arrival

Unlimited house wine and beer

Fruit juice and seasonal fizz

Still & Sparkling water

5 canapes per person (please choose from our canape menu)

Selection of nuts and snacks

V – Vegetarian, VE – Vegan

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

£8.00 per person

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

Cornish sea salt popcorn

Sea salt crisps

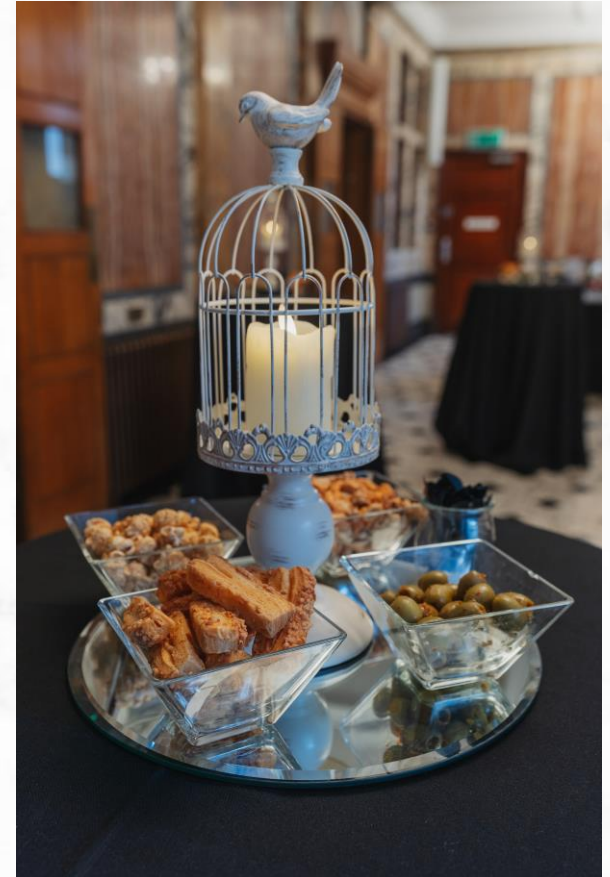
Montgomery cheddar straws (V)

House spiced nuts (VE)

Belazu chilli mixed olives (VE)

Pecorino and truffle nuts (VE)

Iced raw seasonal vegetables, green goddess dip (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.



Canapé Reception

Canapé reception

P L A N T

- Whipped Golden Cross goats' cheese, black olive, dried tomato (V)
- Wild mushroom croquette, truffled vegan mayo (VE)
- Baked Jerusalem artichoke, mushroom ketchup (VE)
- Ashcombe & pumpkin tart, sticky date jam & micro chive (V)
- Beetroot and feta arancini (V)
- Onion Bhaji, green goddess dip, coriander raita (V)
- Gochujang cauliflower tempura, pink onions, tomato aioli (V)

F I S H

- South coast crab, cucumber, bloody Mary, chive crumb
- Tartar of Hampshire chalk stream trout, dashi, cucumber, salty finger
- Smoked mackerel pate, horseradish, sourdough crisp, caper popcorn
- Salmon rillette, cucumber, crème fraîche, caviar
- Sashimi tuna tartare, ponzu gel, pickled chilli, crispy shallot, nasturtium
- White anchovy 'pan con tomate' garlic cream

Select 5 for £22.00pp

Select 5 Chefs' choice £20.00pp

Select 7 for £28.00pp

Select 7 Chefs' choice £26.00pp

Additional canape £4.00pp

Pre-dinner Chefs' choice 4 canapes £15.50pp

M E A T

- Chicken liver parfait, crispy skin, caper raisin
- Cobble Lane nduja sausage roll, romesco, fried parsley
- Rare fillet of beef, horseradish mousse, caramelised red onion, crispy bruschetta

S W E E T

- Whipped cheesecake, brown butter crumble, blackberry, macerated blackberries (V)
- Lemon tart, torched meringue (V)
- Tonka Bean & strawberry tartlet, white chocolate & citrus

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

Select 3 for £28.50pp

Select 3 Chefs' choice £26.50pp

Select 5 for £35.50pp

Select 5 Chefs' choice £33.50pp

Additional Bowl £8.00pp

P L A N T

- Brown butter cauliflower, caper and raisin dressing, crispy parsnips (V)
- Delica pumpkin salad, cauliflower tabbouleh, sumac aioli (VE)
- Heritage carrots, puffed amaranth, carrot top dressing, thyme honey (VE)
- Sweet potato velouté, sweet potato crisps, rosemary oil, pumpkin seeds (V)
- Crispy basil tofu, chop suey noodles, black garlic & pink ginger (V)
- Red lentil Dhal curry, coriander (VE)

F I S H

- Roasted cod, celeriac and apple remoulade dill and lemon butter Sauce
- Red miso salmon, sticky rice, nigella seed, shiso cress
- Sea Bass, fennel and potato salad, semi dried tomato Cobble lane chorizo
- Spicy crab cakes, carrot and white radish Slaw, chili Jam

M E A T

- Crispy pork belly, apples, baby leek, crushed potatoes, chives
- Gloucester truffle cheese risotto, beef shin, truffle jus
- Buttermilk chicken slider, horseradish coleslaw, sriracha aioli
- Sticky lamb neck, aubergine, pomegranate, crispy chickpeas and parsley
- Crispy beef, vermicelli noodles, black bean sauce, sesame

S W E E T

- Chocolate Cremieux, hazelnut crumble, hazelnut Ice Cream (V)
- Stem gingerbread, salted caramel, rum & clotted cream
- Spiced carrot Cake, white chocolate ganache, (V)
- Whipped Cheesecake, crumble, seasonal berries, red veined sorrel (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.

A collage of three dishes: a red beetroot salad with white pearls and arugula on a speckled plate; a bowl of green quinoa salad with orange cubes, white pearls, and arugula; and a white plate of yellow soup with orange ribbons and black seeds.

Three Course Menu

Three course menu

STARTERS

- Autumn pumpkin salad, cauliflower tabbouleh, sumac, yogurt (VE)
- Heritage beets, watercress Dressing, Driftwood cheese, caramelized Walnuts (V)
- Winter Jerusalem artichoke velouté, crispy artichokes, chive oil (V)
- Brown butter roasted cauliflower, crispy Dorset pancetta, Baron Bigod, watercress and mustard crumb
- Charred Cornish mackerel, burnt baby leek, caramelized Roscoff Onion, confit tomato sauce, crispy capers, tarragon
- Bourbon cured salmon, smoked duck egg dressing, soda bread & dill
- Seared Blythburgh pork belly, spiced carrot puree, pickled baby vegetables, red veined sorrel

£60.00pp – Three course lunch/dinner, coffee and petit fours

£70.00pp – Three course lunch/dinner, coffee and petit fours, two glass of house wine, still & sparkling water

MAIN

- Roasted aubergine, grilled tenderstem, roasted garlic cream, Vadouvan granola (V)
- Mushroom and caramelized onion ravioli, hen of the woods, sage cream (VE)
- black truffle & king oyster mushroom risotto, chervil, pinot & lemon thyme (V)
- Sea bass, crushed new season potatoes, salty fingers, oyster leaves, fish velouté
- Butter basted hake fillet, soubise, saffron emulsion, samphire & Yukon potato
- Ayrshire beef bavette, roasted garlic mash, roasted shallot, heritage carrot, jus
- Breast of Creedy Carver duck, roasted cauliflower puree, spiced carrot,, wild mushrooms, fava beans, jus
- Turkey & chestnut ballotine, duck fat roasties, cauli cheese puree, BBQ leeks & bone marrow jus
- Jasper's Cornish lamb rump, aubergine puree, roasted courgettes, caper and raisin lamb jus

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

DESSERT

- Chocolate honey Cremieux, honey tuile, roasted chocolate, clotted cream ice cream (V)
- Dark chocolate fondant, raspberries, raspberry sorbet (V)
- Passion fruit posset, ginger meringues, caramelized white chocolate (V)
- Lemon verbena pannacotta, mulled wine compote, pistachio
- Vanilla poached pear, frangipane tart, dulce de leche ice cream (V)
- Sticky toffee pudding, hazelnut praline, Maldon ice cream (VE)

£60.00pp – Three course lunch/dinner, coffee and petit fours

£70.00pp – Three course lunch/dinner, coffee and petit fours,
two glass of house wine, 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.





Food Stalls

Food stalls

FOOD STALLS

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

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

(Min number of 50)

Three food stalls	£66.00 per person
Party Package	£76.00 per person (3 x bowls, 2 x stalls)
Add a food stall to another menu	£30.00 per person

Cobble Lane cured meats stall

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

Paxton & Whitfield cheese stall

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

- Oglesfield
- Cote Hill Blue
- Baron Bigod
- Lincolnshire Poacher
- Ashcombe
- Beetroot Horseradish Chutney
- Spiced Plum Chutney
- Caramelized Onion Chutney

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 stalls

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 Cure Smoked
- Double Hot Smoked Salmon

Arancini food stall

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)

Pizzeria stall

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)

Spanish churros

Freshly cooked hot churros served with hot chocolate sauce and salted caramel sauce

Macarons

A selection of flavoured macarons including:

- Pistachio
- Chocolate
- Salted caramel
- Mango
- Passionfruit

Eaton mess dessert stall

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

- Vanilla meringue | Lemon meringue | Raspberry meringue
- Whipped honey cream
- Chantilly cream
- Chocolate cream
- Passionfruit curd
- Fresh berries – raspberries, strawberries, blackberries, blueberries
- Raspberry coulis
- Crispy raspberries, crispy mango, crispy 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.

Add-ons and other charges

- Member of staff / cloakroom attendant – **£22.00**/hour – minimum of 4 hours
- Additional food **FORK BUFFET (per person)**
 - extra main – **£10.00**
 - extra dessert – **£7.00**
 - extra salad – **£5.00**
- Finger food item add-on – **£4.25**
- Replace lunch with **Hot fork buffet** (Business Day Package) – **£15.50**

OTHER – minimum of 6 people apply (per person)

- Selection of mini cakes (chef's choice of three mini cakes per person) – **£8.75**
 - Chef choice of cake (1 per person) – **£3.50**
 - French fries (chips) – **£2.50**
 - Soup of the day – **£4.50**
 - Nuts & Crisps – **£3.50**
 - Fruit Bowl – **£2.00**
- Glassware – **£0.50** per glass
 - Corkage (per bottle) : Bottle of wine – **£15.00** / Sparkling wine – **£18.00**
Champagne – **£22.00** / Spirits – **£56.00** / Premium spirits – **£65.00**
Beer – **£3.00** / Soft (330ml can) – **£1.00**
- Cash Bar minimum spend – **£350.00**
Cost will cover till & PDQ machine
 - Drinks consumption – minimum spend
 - ❖ 15 – 50 guests **£300.00**
 - ❖ 51 – 100 guests **£600.00**
 - ❖ 101 – 150 guests **£900.00**
 - ❖ 151 – 200 guests **£1,200.00**
 - ❖ + 200 guests **£1,350.00**

The minimum spend does not include any food / nibbles.
Only apply to beverages

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 far as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. We encourage our customers with food allergies and intolerances to let our staff know, so we can better cater for them. We are happy to provide further detail on ingredients and how they were handled to allow you make an informed decision as to whether 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

General Manager Name
Venue Address

**COMPANY
OF COOKS**