

CH  
&CO

events menus 2022

PARTNERED WITH VENUES  
BY CH&CO

## FOOD IS OUR PASSION

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

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

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

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

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

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

WE LOVE TO TELL STORIES THROUGH OUR FOOD AND DRINK

we use our creativity  
to link our food  
to the unique nature  
of our venues



David Griffen Photography



BREAKFAST AND REFRESHMENTS

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# breakfast and refreshments

## TEA AND COFFEE (min 6 guests)

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

Tea and coffee	£3.50
Tea, coffee and biscuits	£4.30
Tea, coffee and freshly baked cookies	£4.80
Still and sparkling mineral water (750ml)	£3.00
Cranberry /pineapple /apple juice (per litre)	£7.50
Sparkling elderflower (per litre)	£8.00
Freshly squeezed orange juice (per litre)	£15.00
Homemade lemonade (per litre)	£10.00
Soft drink (330ml can)	£2.50
Water infused with seasonal fruits and herbs (6 litres kilner serves approx. 25 guests)	£20.00

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

## MORNING BAKERY (min 6 guests)

Chef's selection of freshly baked goods	£6.75
Breakfast oat and fruit muffins	£6.95

## PLANT BASED (min 10 guests) £22.00

Date and coconut rawnola, burst blueberries, chia yoghurt

Spiced tomatoes on toast, garlic and cashew butter

Cream cheese bagel, nori marinated carrots, watercress, capers

Mango, pineapple skewers, passion fruit and zested lime

## BREAKFAST BAPS (min 10 guests) £8.50

Please choose two and we will serve 50% of each

Portobello mushroom, spinach, tomato (VE)

Dry cured back bacon and tomato ketchup

Cumberland sausage with classic HP sauce

(VE) Vegan / Plant-based

(V) Vegetarian

(h) Healthy choice

\* Highly seasonal product and may be limited in availability



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

All prices are exclusive of VAT

# breakfast and refreshments

## BREAKFAST BENTO

£14.00 (min 10 guests)

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

Chickpea shakshuka, scrambled tofu and green chillies (VE)

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

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

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

## HEALTH AND WELLBEING (h) (min 10 guests)

£27.00 – endorsed by Dr Rupj Aujla

Crispy baked tortilla, spiced avocado, black beans, cilantro (V)

Butternut tarts, sage custard, toasted pumpkin seeds, pecorino (VE)

Poke bowl, hot smoked salmon, edamame beans, spiced pineapple

Grilled Moroccan chicken, butterbean humus, fig leaf oil

Set yoghurt, toasted coconut, passion fruit, candied lime (V)

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

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

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

Rainbow fruit skewers (h) (VE) £6.00

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

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

Bacon nanwich, curried ketchup, pickled mustard seeds £6.00

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

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

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LUNCH

V

# lunch

## SIMPLE SANDWICH

**£19.50** (min 6 guests)

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

Includes one and half rounds of sandwiches with chef's choice of up to five fillings, two seasonal salads, Tyrrells crisps and a seasonal fruit bowl

Sample sandwich selection:

Truffled egg mayonnaise

Mexican bean and avocado (VE)

Scottish smoked salmon and dill cream cheese

Chicken Caesar tortilla wrap

## HEALTH AND WELLBEING (h)

**£26.00** (min 10 guests)

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

Green bean summer rolls, peanut dipping sauce (VE)

Spicy salmon sushi bowl, siracha mayonnaise, sticky rice

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

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

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

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

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# Lunch

## WORKING LUNCH

**£25.00** (min number of 10)

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

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

### Plant based

Roasted corn, kale bhaji, coconut yoghurt, mint oil (VE)

Piri – Piri falafels, tahini dressing, smoked paprika (VE)

Beetroot tarts, puffed brown rice, Maldon salt (VE)

### Fish

Smoked haddock arancini, coconut spiced pea puree

Toasted rye, lemon butter, gin cured salmon, fennel fronds

Cured mackerel, raw beets, grated horseradish

### Meat

Ham hock croquette, baby capers, piccalilli puree

Keralan fried chicken, spiced buttermilk, pickle black radish - cricket

Baby potatoes, chili brisket, avocado cream

### Plant based salads

Beetroot, sweet potato, orange & shaved fennel (VE)

Raw satay salad, peanut & chilli dressing (VE)

Spiced chickpeas, baby cucumbers, parsley, black olives (VE)

Kale slaw, toasted seeds, kolrabi, red cabbage (VE)

### WHY NOT ADD?

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

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# Lunch

## BENTO BOXES

£26.00 (min 6 - max 30 guests)

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

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

### Plant based

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

### British picnic

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

### Indian Street Food

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

### Korean

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

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# Lunch

## FORK BUFFET

**£36.00** (min 30 guests)

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

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

### Buffet 1

Shallot ravioli, roasted mushrooms, kale pesto, toasted pecans (VE)  
Saffron risotto, salted Hake, green beans, gremolata  
Buttermilk fried chicken, hash brown, spiced onions, siracha mayo  
Chefs seasonal salad  
Roasted beets, green beans, rocket, spring onions (VE)  
Orange crème caramel, candied orange, pistachio crumb

### Buffet 2

Sweet potato & black cabbage tart, crispy sage, sage oil (VE)  
Hot smoked salmon tortellini, leek cream, chives and peas  
Meatballs, treacle gravy, cheese and onion crumb  
Chefs seasonal salad  
Roasted new potatoes, thyme, garlic  
Milk chocolate and cherry tart, vanilla cream, coco nibs

### Buffet 3

Black lentil dhal, cauliflower & kale bhaji, coconut raita (VE)  
Charred mackerel, sweet potato & butternut mash, harissa oil  
Hirata buns, slow cooked pork shoulder, pickled turnips, black onion seeds  
Chefs seasonal salad  
Asian slaw toasted seeds, crispy onions  
Lemon posset, lime jelly, almond shortbread

### Buffet 4

Ricotta & spinach cannelloni, roasted tomatoes, aged parmesan  
Spiced haddock cake, creamed spinach, buttered samphire  
Lamb & feta kofta, saffron freekeh, pomegranate mollasses  
Chefs seasonal salad  
Spiced chickpeas, baby cucumbers, parsley, black olives  
Coconut pannacotta, caramelised banana, toffee syrup, toasted oats

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# Business Day Package

**£35.50 Included in the price of your complete business day package**  
(min 6 guests)

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

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

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

**Energise** your morning with raw vegan flapjack

**Feed** yourself at lunch time with our delicious **working lunch** or **bento box**

**Rejuvenate** your afternoon with some freshly made in house patisserie

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

A minimum of 6 guests is applying and a maximum of 40 for bento box lunch option. For higher number please choose your options from the working lunch menu

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

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# Business Day Package

## Energise your elevenses or rejuvenate your afternoon by adding...

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

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RECEPTION / PARTY



# reception / party menus

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## Drinks Reception Packages

(min number of 20)

### **St James** **£15.00 per person**

30 minute drinks reception including:

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

### **Westminster** **£29.50 per person**

1 hour drinks reception including:

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

### **The Mall** **£42.00 per person**

1 hour drinks reception including:

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

### **Jubilee** **£52.50 per person**

2 hours drinks reception including:

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

V - Vegetarian, VE - Vegan

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All prices are per person and exclude VAT



# reception / party menus

## NIBBLES

£8.00 per person

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

### Please choose four items

Vegetable and kale crisps (VE)

Sea salt crisps (VE)

Parmesan Shortbread (V)

Spicy Broad Beans (VE)

House spiced nuts (V)

Belazu chilli mixed olives (VE)

Tandoori spiced popcorn (VE)

Cornish sea salt popcorn (VE)

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

(VE) Vegan / Plant-based

(V) Vegetarian

(h) Healthy choice

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We love to  
tell stories  
through food  
and drink

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

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# reception / party menus

## CANAPES

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

Please choose from the following:

### Plant based

Beetroot tart, whipped nut butter, chive oil

Salt bake potato, mushroom puree, chive

Sweet potato tacos, charred corn salsa, cashew sour cream

Purple cauliflower bhajis, spiced mango puree, coriander salt

Crown prince arancini, coconut crumb, thai basil

### Vegetarian

Sweetcorn muffin, pickled cucumber, spinach cream

Brie and walnut choux, herb craquellin

Cauliflower and cheddar bon bon, mustard & tarragon emulsion

Compressed cucumber, whipped feta, black olive crumb, mint

Wild mushroom tart, smoked garlic cream, cepe powder

### Fish

Granny smith pancake, crème fraiche, hot smoked salmon, bronze fennel

Sticky rice, tuna, ponzu mayo

Cured trout taco, chipotle mayo, rainbow radish

Cullen skink bon bon, seaweed salt, chive butter

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6 choice	£22.00pp	Chefs' choice	£20.00pp
8 choice	£28.50pp	Chefs' choice	£25.50pp
Additional canape	£3.80pp	Chefs' choice	£3.00pp
Pre-dinner Chefs' choice 4 canapes			£15.00pp

### Meat

Lamb shoulder croquettes, harissa aioli, sumac salt

Pork and stilton Eccles cake, burnt apple

Ox cheek tart, parsley & bone marrow crumb

Smoked ham hock, parsley puree, crispy skin

Chermoula chicken, black onion seeds, pomegranate molasses

### Dessert

Passion fruit "cheesecake", biscoff crumble (VE)

Lemon tart, cranberry jam, confit lemon (VE)

Mini macarons

Baby choux & craquelin

Valrhona chocolate & confit orange tart



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# reception / party menus

## SMALL PLATES / BOWL FOOD (min 20 guests)

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

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

### Plant Based

Rapeseed oil chips, parmesan mayonnaise, crispy onions  
Wild Rice & apple rosti, celeriac slaw, toasted pecans -tk  
Katsu tofu burger, pickled cucumber. Curried mayo, onion seeds  
Beetroot risotto, salted walnuts, rocket cress, beetroot crisps

### Vegetarian

Sprout velouté, stilton beignet, walnut crumble  
Desiree & Montgomery dumplings, winter greens, baked potato broth  
Beetroot & potato latkes, burnt aubergine, preserved lemon, pomegranate  
Crown prince pumpkin, makhana sauce, toasted seeds, crushed poppadum's

(VE) Vegan / Plant-based

(V) Vegetarian

(h) Healthy choice

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4 Bowls	£29.00pp	Chefs' choice	£26.00pp
5 Bowls	£34.00pp	Chefs' choice	£31.00pp
6 Bowls	£39.50pp	Chefs' choice	£36.50pp
Additional Bowl	£8.00pp	Chefs' choice	£5.50pp

### Fish

Salt cod fritters, rice & peas, jerk aioli  
Crispy potato, buttermilk, dill, keta caviar & bronze fennel  
Salmon fish cake, green curry, lime zest, coriander oil  
Soft polenta, roasted cod, Cobble Lane nduja

### Meat

Parsnip risotto, beef cheeks, Bermondsey beer, pecorino  
Duck doughnuts, cepe puree, fig jam  
Pork & feta slider, kalamata salsa, fennel relish  
Baby aubergine, spiced lamb, roasted chick peas, puffed brown rice

### Dessert

Whipped "cheesecake", roasted plums, bischoff crumble  
Lemon thyme crème caramel  
Spiced carrot cake, white chocolate and carrot ganache, ricotta cheese - wildness  
Chocolate crèmeux, pistachio & matcha cake, griotannes



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FOOD STALLS



# food stalls

## STREET FOOD MARKET STALLS (min 30 guests)

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

Our food stalls can also be a great alternative to a traditional seated lunch or dinner providing an interactive experience where our chefs will serve your guests from market stalls to provide a real sense of theatre and occasion. We will also circulate the food options around the room, ensuring that all your guests experience what each food stall is offering (min 50 guests)

Two food stalls	£55.00 per person
Party Package (three small plates and two market stalls)	£65.00 per person
Add a food stall	£25.00 per person

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## Green Sushi (VE)

A selection of plant-based Sushi including:

Cauli rice maki rolls, smoked beetroot, baby cucumbers

Californian roll – teriyaki carrot, hummus, toasted sesame seeds

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

Poke bowls and pickled ginger

## Katsu station

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

Pork Katsu Sando

Crispy fried cauliflower wings (VE)

Salmon Katsu, panko crumb, Katsu curry

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



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# food stalls

## Bonda station

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

Spiced potato bondas, coriander and chickpeas (VE)

Black lentil dahl, lamb keema and slow cooked butter chicken

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

## Gyros and souvlaki

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

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

Slow cooked pork belly, oregano, garlic and smoked paprika

Chicken souvlaki, cucumber and feta salad

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

## London Larder

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

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

Paxton and Whitfield cheeses, house pickles, Peters Yard biscuits

Ginger Pig sausage rolls

Forman's Smoked salmon Scotch eggs

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

## Pizzeria

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

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

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

Cobble Lane - pepperoni, tomato, mozzarella, roquito peppers

Funghi - mushrooms, tomato, buffalo mozzarella, oregano

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# food stalls

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## SOMETHING SWEET?

### Churros, Doughnuts and Cannoli's

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

Spanish churros and spiced bitter chocolate

White chocolate cheese-cake cannoli, toasted pistachios

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

### Afternoon Tea Stall

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

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

Mini Victoria sponges, vanilla buttercream, raspberries

Salted chocolate tarts, orange jelly

Mini macaroon fingers

### Broken Mess

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

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

### The 80's Sweet Shop

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

Choose your favourite and fill you boots (bag!)

Blue lemon sherbet

Rhubarb and custard bon bons

Dolly mixtures

Fizzy cola bottles

Flying saucers

Honeycomb

(VE) Vegan / Plant-based

(V) Vegetarian

(h) Healthy choice

\* Highly seasonal product and may be limited in availability



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

All prices are exclusive of VAT



FINE DINING



# fine dining

## Why not reward your team and colleagues with a fine dining experience at One Birdcage Walk? (min 6 guests)

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

**£57.00**- Three course lunch, coffee and petit fours

**£64.50** -Three course lunch, coffee and petit fours, two glasses of house wine\*, still & sparkling water

**£59.00**- Three course dinner, coffee and petit fours

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

\*wine upgrade supplement available on request

## Starters

Wild mushroom terrine, soy jelly, cashew butter, toasted sourdough (V)

Watercress sponge, charred goats cheese, baby beets, walnut pesto, onion granola (VE)

Truffle, feta terrine, charred squash, pumpkin seeds, chive oil (V)

Red cabbage cured sea trout, set buttermilk, fennel, radish, toasted seeds

Charred mackerel, fig puree, granny smith, crème fraiche, chive oil

Ham hock, chicken confit, pickled mushrooms, rapeseed aioli, fine beans, chicken crumble

Smoked haddock, rabbit ravioli, wholegrain mustard, “cabbage &leeks”

Chicken croquette, tarragon emulsion, gem lettuce, aged parmesan, rapeseed oil

## PLANT BASED COMMITMENT

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

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# fine dining

## Main Course

Roast hispi cabbage, fermented roots, hazelnut cream, charred onions, parsley oil (VE)

Maple roasted squash, butternut purree, baked chickpeas, purple cauliflower, crispy kale (V)

Celeriac, comte and mushroom pithivier, roasted cabbage, butternut puree (V)

Roast cod, braised broccoli, broccoli puree, salted lemon, hasselback, seaweed powder

Hake, caper & artichoke puree, rosemary poatao, shallot sauce, wilted greens

Ox cheek, onion tart, parsley and bone marrow crumb, cauliflower puree, brussel tops

Spiced chicken, confit leg tart, chive emulsion, carrot puree, winter greens, toasted dukkha

Cured pork belly, black pudding bon bon, caramelised cauliflower, hispi cabbage, apple cider

Lamb rump, pressed shoulder, brown butter celeriac, puy lentils, heritage carrots, cavolo nero - £5 supplement



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# fine dining

## Dessert

Tonka bean pannacotta, poached plums, toasted meringues (VE)

Manuka honey tart, vanilla poached pear, honey tuille, crème fraiche sorbet

Pistachio cake, 72% chocolate, almond cream, cherry jam, griottines

Chocolate Breton, blackberry jelly, caramelized apple, mascarpone ice cream

Crème caramel, perdo ximezex raisins, blood orange sorbet, cornmeal biscuit

Prune and Armagnac parfait, macerated prunes, spiced cream

Duck egg custard tart, thyme sugar pastry, roasted figs

## Plant Based Tasting Menu (min 20 / max 100 guests)

£65.00

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

Celeriac velouté, cracked hazelnuts, chive oil,

Wild mushroom terrine, soy jelly, cashew butter, toasted sourdough

Roast hispi cabbage, fermented roots, hazelnut cream, charred onions, parsley oil

Maple roasted squash, butternut purree, baked chickpeas, purple cauliflower, crispy kale

Mango sorbet, roasted pineapple, coconut crumble, lemon balm

Tonka bean pannacotta, poached plums, toasted meringues

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WINE AND BEER

V

# wine and beer

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## BEER, CIDER AND NON ALCOHOLIC

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

V - Vegetarian, VE - Vegan

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# wine and beer

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## WINE WITH A CONSCIENCE

### ORGANIC | BIODYNAMIC | SUSTAINABLE

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

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

## ROSE

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

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

## WHITE

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

Sicilian Catarratto sourced entirely from organic vineyards which sit on soils made up of silt, limestone, sand and clay. A pale straw colour with a fresh and zesty nose. The palate is crisp and balanced, evocative notes of Sicilian melon, white blossom and grapefruit are in abundance with a citrus acidity and a subtle mineral complexity on the finish.

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

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

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

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

V - Vegetarian, VE - Vegan

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# wine and beer

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## RED

### **Nero d`Avola `Contrade Bellusa` 2020**

**£31.50**

#### **Southern Italy, Sicily**

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

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

**£36.00**

#### **Spain, La Mancha ve**

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

### **Primitivo `Ruminat` Lunaria, Cantina Orsogna 2020**

**£42.50**

#### **Central Italy, Abruzzo ve**

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

### **Lirac `Moon Apoge` Domaine des Carabiniers 2019**

**£47.50**

#### **France, Rhone Valley, ve**

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



# wine and beer

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## WHITE

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

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

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

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

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

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

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# wine and beer

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## WHITE

**Picpoul de Pinet `Trois Mats` 2020** **£37.00**

**France, Languedoc ve**

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

**Vinho Verde – Loureiro, AB Valley Wines 2020** **£38.00**

**Portugal, Minho ve**

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

**Chablis Domaine Alain Gautheron 2019** **£48.00**

**France, Burgundy ve**

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

## ROSE

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

**Southern Italy, Sicily ve**

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

**Provence Rosé, `Essenciel` Château Paradis 2020** **£40.00**

**France, Coteaux d`Aix en Provence ve**

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

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# wine and beer

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## RED

### **El Zafiro Tinto 2020** £24.50

#### **Spain, Extremadura** ve

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

### **Hamilton Heights Shiraz 2020** £26.00

#### **South East Australia**

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

### **Le Pionnier Rouge, Grenache / Carignan 2020** £27.50

#### **France, Herault**

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

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

#### **France, Languedoc** ve

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

### **Punto Alto Malbec, Proemio 2020** £29.50

#### **Argentina, Mendoza** ve

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

### **Whale Point Pinot Noir 2020** £32.00

#### **Greece, Macedonia** ve

This Pinot Noir from Macedonia is a pale ruby red in colour with a soft nose of redcurrants and red cherries. The palate is very smooth with a core of red fruit flavours and sweet spices supported by supple tannins giving structure to wine. The finish is long and smooth with the red cherry and raspberry notes lingering on the palate.

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# wine and beer

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## RED

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

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

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

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

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

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

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

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

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

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

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# wine and beer

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## SPARKLING WINE / CHAMPAGNE

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

**Italy, Veneto** ve

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

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

**France (Charmat Method)** ve

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

**Hindleap Classic Cuvée Brut, Bluebell Vineyards 2015 £61.00**

**England, East Sussex** ve

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

**Champagne De Malherbe Brut N.V. £58.50**

**France, Epernay** ve

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

**Champagne, Brut, La Cuvée, Laurent-Perrier, NV £70.00**

**France**

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

**Champagne, Brut, Laurent Perrier Rose £95.00**

**France**

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

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

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A close-up photograph of three elegant, coupe-style glasses filled with a pale yellow cocktail, garnished with a slice of lime. The glasses are arranged on a dark, reflective silver tray. 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 'COCKTAILS AND MOCKTAILS'.

COCKTAILS AND MOCKTAILS

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# cocktails and mocktails

## COCKTAILS £33.00 per jug (approx. 4 x glasses)

Gin Fizz	Gin   ginger & elderflower   lime juice
Dark & Stormy	Rum   lime juice   ginger beer
Apple Spritz Vodka	Cloudy apple juice   lemon juice   tonic water
Whiskey Godfather	Bourbon   lemon juice   cherry coke   orange slices
Woo Woo	Vodka   lime   peach schnapps   cranberry juice
Classic Pimm's	Pimm's No. 1 with lemonade   classic garnish

## MOCKTAILS Price per jug (approx. 4 x glasses)

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

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## ALLERGEN INFORMATION

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

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

At your event there will be an 'Allergen Folder' available at all buffet stations on your event catering floor / area should you or your guests have any questions on the day.

Please note, as with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavour to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. We encourage our customers with food allergies and intolerances to let our staff know, so we can better cater for them. We are happy to provide further detail on ingredients and how they were handled to allow you make an informed decision as to whether the food is suitable for you.



LUPIN



MOLLUSCS



NUTS



PEANUTS

CRUSTACEANS

FISH



EGG



CELERY



SULPHUR DIOXIDE  
& SULPHITES



SOYBEAN



MILK



SESAME

CEREALS  
CONTAINING  
GLUTEN

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if you have  
any concerns

PLEASE SPEAK TO A MEMBER OF STAFF

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MAKE IT AN  
occasion

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