



COMPANY OF COOKS

AUTUMN / WINTER
OCTOBER 2026 - MARCH 2027

ONE BIRDCAGE WALK

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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 the One Birdcage Walk with crafted and delicious food and drink. Head Chef, Tom Spinks and his team are not afraid to push boundaries and apply the utmost attention to detail, ingenuity, and imagination. Passionate about bringing people together through food, 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 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, and from hand-picked
wines to stylish design.

Everything is overseen by our amazing team of chefs, wine experts, event sales teams, and operators to ensure your experience stands out. Getting to know you and your plans gives our team the power to craft moments and memories that last.

Our obsession with craft, creativity, and community drives everything we do, because we believe that amazing food, drink, and service sit at the heart of every guest experience. When these three elements come together, something very special happens.

See more of what we do by visiting www.companyofcooks.com





Our commitments to people, place and planet

What we do...

In short, we are committed to providing great food, drink, and service that has a meaningful and lasting impact on the people and places we work with and for – all the while safeguarding the planet for future generations.

Our focus as a business is bringing handcrafted food and drink to the table each and every day while simultaneously supporting the communities we work with. Employment opportunities for local people, sourcing from our hand-picked larder of artisan suppliers, and an absolute focus on minimising the impact of our operations on the planet are key objectives of every partnership.

Our commitment is clear throughout this menu brochure: we are proud to exclusively offer the very best in British meat and cheeses. None of our fresh produce is transported by air freight, and the fish we purchase and serve will be rated MCS 1, 2, or 3. As a wider business, we aim to be net zero by 2040.



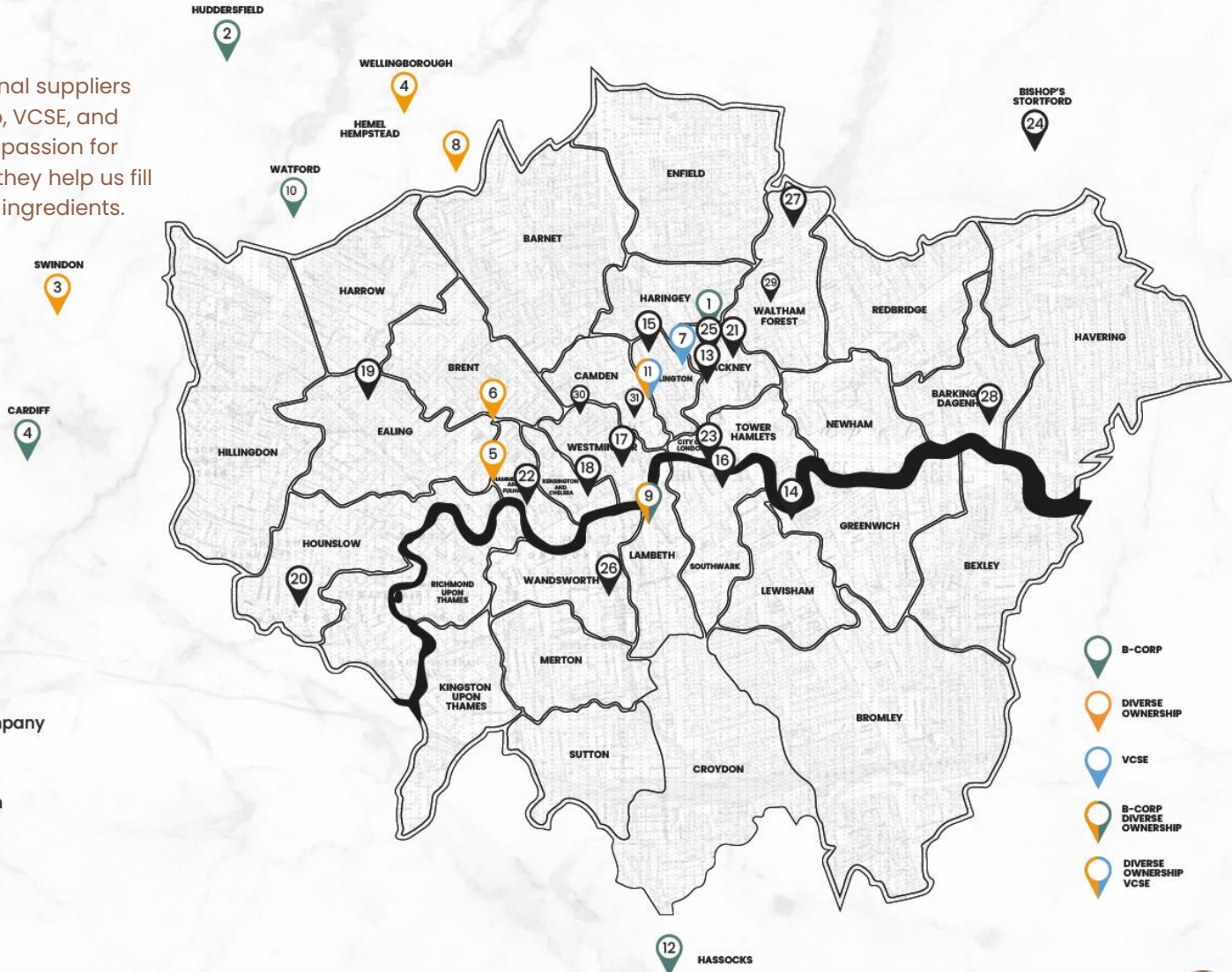
Our Local Larder

We've handpicked a collection of exceptional suppliers from London and beyond, including B Corp, VCSE, and diverse-owned businesses, who share our passion for craft, quality, and sustainability. Together, they help us fill our menus with fresh, responsibly sourced ingredients.

Our suppliers

- | | |
|--|-----------------------------|
| 1 Dalston Juice
B-CORP | 13 Allpress Espresso |
| 2 Dash Water
B-CORP | 14 Paul Rhodes Bakery |
| 3 Dormen Foods
Diverse Ownership | 15 Cobble Lane Cured |
| 4 Flawsome Drinks
B-CORP | 16 The Wild Room |
| 5 Freshways Dairy
Diverse Ownership | 17 Paxton & Whitfield |
| 6 La Latteria
Diverse Ownership | 18 Notting Hill Bakery |
| 7 Luminary Bakery
VCSE* | 19 Belazu |
| 8 Hope & Glory
Diverse Ownership | 20 Ellis Wines |
| 9 Rubies in the Rubble
B-CORP / Diverse Ownership | 21 H. Forman & Son |
| 10 Vegetarian Express
B-CORP | 22 HG Walter |
| 11 Well Grounded
Diverse Ownership / VCSE* | 23 The London Honey Company |
| 12 Ridgeview Wine
B-CORP | 24 Marrfish |
| | 25 London Borough of Jam |
| | 26 Brindisa |
| | 27 Solstice |
| | 28 Wild Harvest |
| | 29 Hackney Gelato |
| | 30 Truffle Guys |
| | 31 Two Tribes |

VCSE*
Voluntary, Community or Social
Enterprise Organisation





Well Grounded Coffee

Company of Cooks supports Well Grounded, a social enterprise that helps Londoners into careers in the specialty coffee industry through barista training, qualifications, work placements, mentorship and employment.

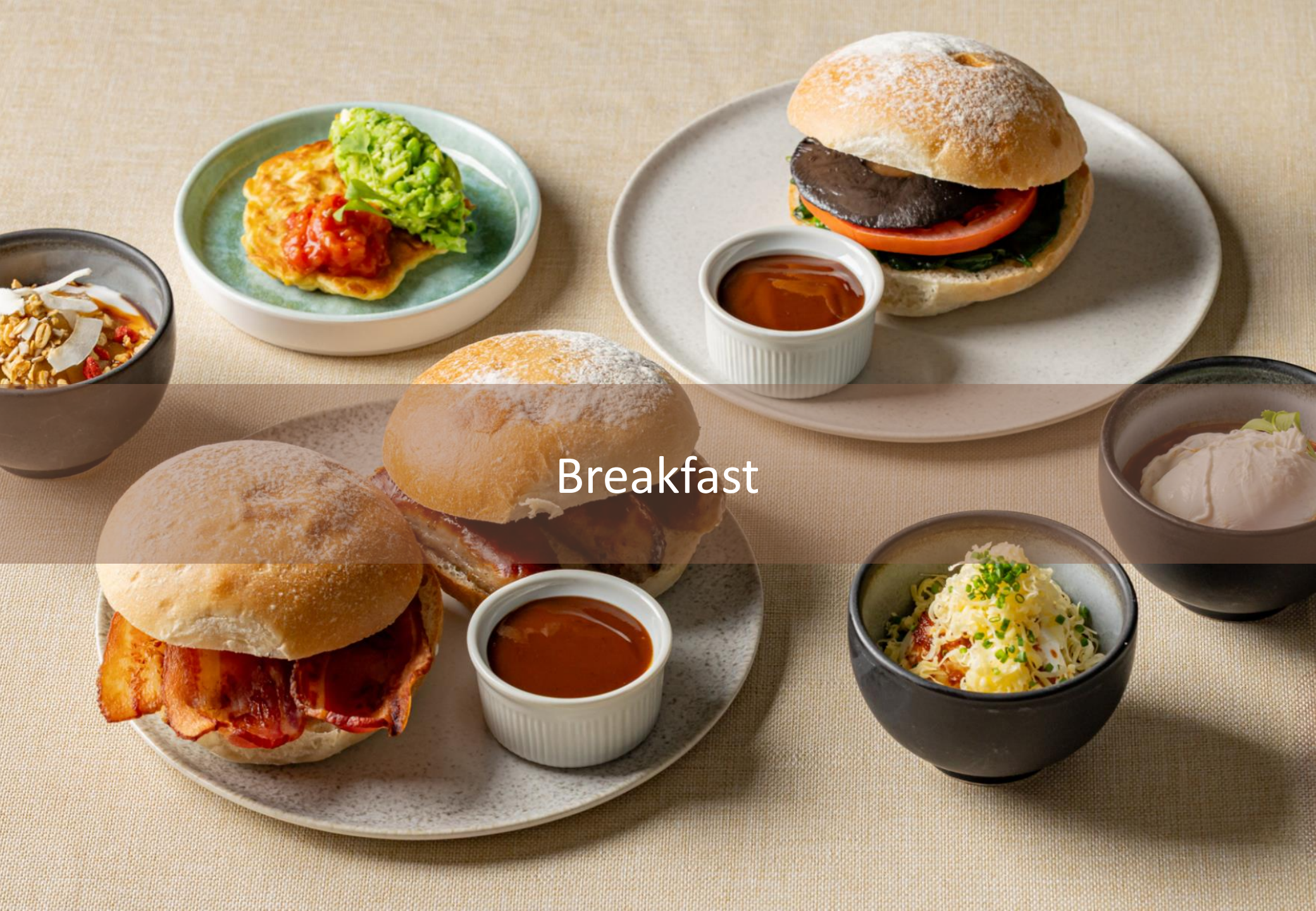
Our Community Blend continues to support this work, with a donation made to Well Grounded for every kilo of coffee we purchase.

Developed in partnership with Allpress Espresso, Community Blend reflects our commitment to quality, fairness and positive impact across the coffee supply chain.



ALLPRESS
ESPRESSO





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 SELECTION

(min 6 guests)

A selection of Mini Danish freshly baked pastries:
2 pastries will be provided per guest

£7.80 per person

Pain au chocolat | Pain aux raisin | Plain croissant

BREAKFAST BAPS

(min 10 guests)

Please choose two options and we will serve 50% of each
1 bap will be provided per option

Select 2 options for £13.50

A selection of soft white toasted baps.

Portobello mushroom, avocado spread VE

Dry cured bacon bap, tomato ketchup

London sausage bap, HP sauce

Free range egg muffin, baby watercress 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.



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 10 guests)

Select 2 bowls per person for £17.00, or
select 3 options for £23.00

Coconut yoghurt, spiced pears, date molasses, granola **VE**
Greek yoghurt, seasonal fruit, chai granola, bee pollen **V**
Golden pineapple, mint and lime **VE**
Sweetcorn pancakes, smashed 'no avocado', tomato jam **V**
Shakshuka **V**
Soft boiled eggs, Cobble Lane nduja, Mayfield cheese **V**
Bircher muesli, London honey, blueberries, seed granola **V**

WORKING BREAKFAST

(min 10 guests – max 30 guests)

Coconut and oat bircher, seasonal fruits **VE £9.50**
Smashed avocado on sourdough toast, savoury seed granola **VE £8.95**
Beans on toast, Braised Cannellini beans, slow roasted plum tomato sauce, toasted Sourdough **VE £8.50**
"Low-carbon" mushrooms on toast, watercress pesto **VE £9.50**
'No avocado' on toast, a tasty smash of edamame, broad beans, peas with lemon, seed granola **VE £9.50**
London cured smoked salmon free range eggs royale **£10.95**
Full English breakfast **£17.00**

JUICES

Coconut and banana smoothie **V** (per litre) **£20.00** | Green Goddess Wake Up Juice **VE** (per litre) **£20.00**

V – Vegetarian, **VE** – Vegan

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Tea, coffee and soft drinks

Our teas include a selection of classic, fruit, herbal and organic teas. Our coffee is freshly brewed using our Community Blend, developed in partnership with Allpress Espresso and supporting Well Grounded through ongoing investment in coffee training and employment opportunities in London.

Tea and coffee	£4.20
Tea, coffee and biscuits	£4.95
Tea, coffee and freshly baked cookies	£5.80
Homemade iced tea	£10.00 (per litre)
Cranberry /apple juice /orange juice	£8.50 (per litre)
Freshly squeezed orange juice	£15.50 (per litre)
Pressed Suffolk apple juice	£15.50 (per litre)
Homemade lemonade	£12.50 (per litre)
Water infused with seasonal fruits and herbs	£22.00 (5 litre)
Still and sparkling mineral water (750ml)	£4.00
Soft drinks (330ml can)	£3.50

Community blend

Every cup of coffee we serve is our Community Blend, developed with Allpress Espresso and crafted with care. For every kilo of Community Blend purchased, a donation is made to Well Grounded, supporting barista training and employment opportunities across London.

Community Blend reflects what matters to us: thoughtful sourcing, skilled roasting and the people behind every cup.

ALLPRESS
ESPRESSO





Lunch



Lunch

(Min 6 guests)

S A N D W I C H W O R K I N G L U N C H

£24.00

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 a half rounds of sandwiches with a variety of chef's choice fillings, served with chef's seasonal salad and crisps.

Chef's choice. Sample menu

Ham hock & farmhouse cheddar

Korean style chicken Gochujang

Classic prawn and rocket mayonnaise

Free range egg mayo and spinach V

Falafel & red pepper wrap VE

Gluten free choice available upon request

Please note that our sandwich lunch option is offered on a self-service basis.

V – Vegetarian, VE – Vegan

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

S A N D W I C H L U N C H A D D - O N S

(Min 10 guests)

Crudit , green goddess dip VE **£5.50**

Paxton & Whitfield British cheeseboard, Peter's Yard biscuits, celery, grapes V **£13.50**

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

Selection of cured meats from Cobble Lane, pickles **£16.00**

Seasonal 'future 50' salad V **£8.50**

Seasonal fruit platter with lime VE **£9.00**

House brownie V **£5.50**

Scones with jam and clotted cream V **£7.50**

Mini cake bite V **£3.90**

Whole seasonal fruit bowl VE **£3.20**



Lunch

GOURMET SANDWICH WORKING LUNCH

(Min 15 guests / Max 40 guests)

£35.00

A selection of freshly prepared gourmet sandwiches.

Seared steak sandwich, rocket, parmesan & chimichurri

Chicken & chorizo sourdough

Cheese & caramelised onion V

Tuna & cucumber sub roll

Bang bang chickpea wrap VE

Served with:

Selection of cheeses from the British Isles, biscuits, grapes V

Seasonal fruit selection VE

Crisps VE

Seasonal Chef's choice salad V

SANDWICH LUNCH ADD-ONS

(Min 10 guests)

Selection of cured meats from Cobble Lane, pickles **£16.00**

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

Crudit , green goddess dip VE **£5.50**

Seasonal 'future 50' salad V **£8.50**

Scones with jam and clotted cream V **£7.50**

House brownie V **£5.50**

Mini cake bite V **£3.90**

Please note that our sandwich lunch option is offered on a self-service basis.

V – Vegetarian, VE – Vegan

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Lunch

(Min 15 guests / Max 35 guests)

WORKING LUNCH

Please choose four items from selected lunch

£32.00

WINTER WORKING LUNCH

Roast Sirloin of beef, brandy & peppercorn sauce, rosemary fries & baby watercress

Cured salmon, pickled vegetables, horseradish tartare sauce & treacle soda bread

Wild mushroom & leek potato roll, mustard & porcini cream sauce, crispy sage **VE**

Glazed beetroot, quinoa, carrot & sorrel salad, balsamic glaze **VE**

Sticky toffee Christmas pudding, brandy cream **V**

ASIAN WORKING LUNCH

Sticky honey Thai glazed chicken, spring onion & sesame

Thai 7 spice king prawns, tataki cucumber & coriander

Crispy tofu Gaeng Panang curry, lemongrass & lime leaf rice **VE**

Rice ribbon noodle salad, pickled carrot & ginger **VE**

Lychee pannacotta, lemon balm **V**

WORKING LUNCH ADD-ONS

Paxton & Whitfield British cheeseboard, Peter's Yard biscuits, celery, grapes **V £13.50**

Seasonal fruit platter with lime **VE £9.00**

Mini cake bite **V £3.90**

Whole seasonal fruit bowl **VE £3.20**

Please note that our working lunch option is offered on a self-service basis.

V – Vegetarian, VE – Vegan

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All prices are per person and exclude VAT

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Bento box lunch

(Min 10 guests / Max 50 guests)

A vibrant selection of themed dishes, artfully presented in a bento box to offer a delicious and perfectly balanced meal.

FESTIVE

Stuffed bronze turkey, rosemary jus
Horseradish mash, marrow crumble
Honey roasted carrot and parsnips V
Sticky toffee pudding V

PLANT BASED

Sticky Korean glazed BBQ tofu VE
Fragrant Jasmine rice VE
Pickled ginger and carrot slaw VE
Belgium chocolate cheesecake VE

BENTO BOX

Select one menu

£30.00

BRITISH CLASSIC

Beer battered haddock fillet tartare sauce
Triple cooked chips, rosemary salt
Curried mushy peas V
Baked scone, jam & clotted cream V

V – Vegetarian, VE – Vegan

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All prices are per person and exclude VAT

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



Buffet Lunch

(Min 30 guests)

MAINS

Lentil Bolognese, oregano,
fusilli, plant-based Parmesan **VE**

Smokey three bean chilli, rice,
sour cream, nachos **V**

Pumpkin, spinach and coconut curry,
steamed rice, coriander **VE**

Wild mushroom and artichoke stroganoff,
crushed potatoes **VE**

Smoked chilli and honey roast
squash, chickpeas, preserved lemon,
jewelled cous cous **VE**

Tarragon chicken, roasted gnocchi,
leeks, truffle oil

Moroccan lamb tagine,
fruit and herb cous cous,
preserved lemon

Roast pork belly, sticky Thai rice
noodles, pickled red cabbage

Sri Lankan chicken and coconut
curry, cumin rice, coriander

Korean braised beef short rib,
steamed jasmine rice, pak choi ,
sesame

Roast chicken and root vegetable
stew, garlic and parsley mash

HOT FORK BUFFET

Please choose 2 mains, 2 sides and 1 dessert
(sides and dessert on next page)

£48.00 or chef's choice **£45.00**

Seasonal fish pie, leeks,
creamed potato, herb crumb

Baked salmon, crushed new
potatoes, lemon and dill butter

Goan fish curry, steamed
basmati rice, curry leaves,
coriander

Baked cod, tomato, olives,
new potatoes and grilled
courgette

Baked haddock, roast potatoes,
tenderstem broccoli, mustard
and dill cream

Please note that our Hot fork buffet is a staffed service.

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.



Buffet Lunch

Please choose 2 mains, 2 sides and 1 dessert

SIDES

Roasted beetroot, orange, quinoa and rocket, citrus dressing **VE**

Saffron roasted fennel, white bean and orange salad **VE**

Braised leek, potato and herb salad **V**

Edamame, carrot and quinoa salad, sesame dressing **VE**

Sweet potato, kale and cranberry salad, watercress pesto **V**

Roasted butternut squash, puy lentil and baby spinach salad, pumpkin seeds, maple mustard dressing **VE**

Winter slaw, apple, cabbage, cranberry and wholegrain mustard dressing **VE**

Charred Brussels sprouts, herb garlic and lemon oil **VE**

Braised green beans, shallots **V**

Braised winter greens, thyme and chilli oil **V**

Roasted broccoli, miso and sesame dressing **VE**

Paprika roasted cauliflower and red onion **VE**

DESSERTS

Dark chocolate tart, coffee cream, blackberry crumble **V**

70% Chocolate Cremeux **V**

Festive spiced posset **V**

Autumn fruit crumble, vanilla custard **V**

Banoffee Biscoff cheesecake, dark chocolate **VE**

Chocolate brownie, salted caramel, berry compote **VE**

V – Vegetarian, VE – Vegan

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All prices are per person and exclude VAT

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



Handheld Bites

(Min 15 guests)

**Select 2 bites per person for £14.00, or
select 3 bites for £19.00**

Honey-roasted figs, whipped truffle honey goat's cheese V
Red onion and chilli bhaji, mint, garlic and coconut yogurt VE
Cheddar and cream cheese scones, tomato chutney V
Lamb kofta, pickled red onion, mint and cucumber
Coronation chicken and watercress slider
Cumberland sausage roll, piccalilli gel
Ham hock croquette, pickled walnut puree
Buttermilk fried chicken, gochujang mayo
Hot smoked salmon pâté, sourdough, pickled cucumber
Hake goujons, pea and mint guacamole
Cured trout blini, herb crème fraiche, pickled radish
Chocolate brownie, salted caramel V
Lemon meringue tart V
Whipped vanilla cheesecake, raspberries VE

V – Vegetarian, VE – Vegan

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Nibbles

Cornish sea salt popcorn VE

Sea salt crisps VE

Montgomery Cheddar straws V

House spiced nuts VE

Belazu chilli mixed olives VE

Pecorino and truffle nuts V

Stuffed Gordal olives with oregano VE

Select 4

£8.50

V – Vegetarian, VE – Vegan

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Delegate Packages

BUSINESS DAY PACKAGES

Your day, thoughtfully catered. Enjoy refreshments on arrival, a choice of lunch and two snack breaks throughout the day served with freshly brewed tea and coffee.

PACKAGE 1

(min 6 guests)

£39.00

ON ARRIVAL

Tea and coffee | Chef's selection of freshly baked mini-Danish pastries

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

MID - MORNING BREAK

Tea and coffee | Homemade vegan and gluten free flapjack

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 a half rounds of sandwiches with a variety of chef's choice fillings, served with chef's seasonal salad and crisps.

Why not add mini cake bite to your package
for £2.50 per person

AFTERNOON SNACK

Tea and coffee | Mini muffins

Add a reception to round off your day.

[Click here](#) to see our drinks packages or let us create a bespoke package for you.

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 15 guests/ max 35 guests)

£49.00

ON ARRIVAL

Tea and coffee | Still and sparkling water

Why not add mini baked goods to your package for £2.70 per person

BREAKFAST

Choose 2 options, we will serve 50% of each
1 bap will be provided per option

A selection of soft white toasted baps.

Portobello mushroom, avocado spread **VE**

Dry cured bacon bap, tomato ketchup

London sausage bap, HP sauce

Free range egg muffin, baby watercress **V**

MID-MORNING BREAK

Homemade raw vegan flapjack | Seasonal fruit selection |

Tea and coffee | Still and sparkling water

WORKING LUNCH

Please choose four items from one of our themed **Working Lunch Menus** or **Bento Box lunch** ([see page 15 and 16](#))

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

AFTERNOON SNACK

Mini cake bite | Tea and coffee | Still and sparkling water

Add a reception to round off your day.

[Click here](#) to see our drinks packages or let us create a bespoke package for you.

Please note that our working lunch option is offered on a self-service basis.

V – Vegetarian, VE – Vegan

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PACKAGE 3

(min 30 guests)

£61.50

or choose Chef's choice Hot Fork lunch for **£56**

ON ARRIVAL

Tea and coffee

Chef's selection of freshly baked mini-Danish pastries

Infused water

Still and sparkling water

HOT FORK BUFFET LUNCH

Please choose one of our four hot fork buffet menus ([see page 17](#))

Served with:

Selection of fruit juice, still and sparkling water

MID - MORNING BREAK

Tea and coffee

Homemade vegan and gluten free flapjack

Homemade iced tea

Still and sparkling water

AFTERNOON SNACK

Tea and coffee

Mini muffins

Seasonal fruit selection

Still and sparkling mineral water

Add a reception to round off your day.

[Click here](#) to see our drinks packages or let us create a bespoke package for you.

V – Vegetarian, VE – Vegan

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Canapé Reception

Canapé reception

(min 20 guests)

Select 4 canapés	£26.50
Select 6 canapés	£33.50
4 chef's choice	£23.00
6 chef's choice	£26.00
Additional canapé	£5.00
3 pre-dinner chef's choice	£15.00

MEAT

Black pudding sausage roll, spiced apple
Chicken & tarragon terrine, apricot gel
Duck rillette, plum gel, seeded cracker
Soy glazed pork skewer, furikake
Corn fed chicken & stuffing croquette, garlic aioli

FISH

Smoked salmon mousse, sesame cone & caviar
Seared tuna, seaweed cracker, pickled jalapeno emulsion
Bloody Mary prawn, pickled rainbow radish
Chalk Stream trout tartare, dill crème fraîche
Smoked haddock & potato croquette, minted pea puree

PLANT

Plant-based feta and dill mousse, rye toast **VE**
Breaded Somerset Brie, cranberry compote **V**
Paneer and onion bhaji, minted coconut yoghurt **V**
Salt & chilli cauliflower, gouchugang mayo **VE**
Roast beetroot and butternut squash blini **V**

SWEET

Clotted cream caramel, banana tartlet **V**
Passionfruit and raspberry cheesecake **VE**
Mini salted Caramel doughnuts, apple gel **V**
Cranberry and white chocolate mousse, vanilla cone **V**
Dark chocolate tart, pistachio **V**

Recommended sparkling wine pairing: Ridgeview Bloomsbury, Sussex

V – Vegetarian, VE – Vegan

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All prices are per person and exclude VAT

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The image shows three dark grey ceramic bowls arranged on a light-colored, textured fabric surface. Each bowl contains a vibrant red tomato soup. In the center of each bowl is a slice of white, creamy potato. The potato is garnished with a small sprig of fresh green parsley and several golden-brown, crispy fried pieces. A thin layer of olive oil is visible on the surface of the soup. The bowls are positioned in a triangular pattern, with one at the top right, one at the bottom right, and one on the left side.

Bowl Food

Bowl food

(min 20 guests)

Select 3 bowls £33.00
Chef's choice 3 bowls £ 30.00

Additional bowl £8.50
Chef's choice additional bowl £8.00

F I S H

Forman's hot smoked salmon, cucumber, potato, sour cream, dill tartare

Salt chilli squid, pickled ginger slaw & lime

Roast seabass, Tuscan chickpea puree & salsa Verde

Poached flaked pollock, spicy tomato, chilli, capers, olives

Keralan king prawn masala, steamed basmati rice, coriander

M E A T

Glazed pork belly, celeriac puree, apple & fennel slaw

Duck confit, shaved celeriac & endive salad, grain mustard, chives

Keema chicken, yoghurt, poppadum, chaat masala

Lamb tagine, aromatic couscous, orange, coriander

Braised beef cheek, horseradish mash, pickled red cabbage

V – Vegetarian, VE – Vegan

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All prices are per person
and exclude VAT.

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



Bowl food

(min 20 guests)

Select 3 bowls £33.00
Chef's choice 3 bowls £ 30.00

Additional bowl £9.00
Chef's choice additional bowl £8.00

P L A N T

Roasted heritage carrot, whipped tahini, maple roasted pumpkin seeds & artichoke crisp VE

Ajo Blanco, orange, fried almonds, chives, extra virgin olive oil VE

Coronation chick pea, paneer, baby spinach, sour cream, coriander V

Smoked Tofu and roasted pumpkin Laksa, tamarind and coconut VE 🍲

Wild mushroom arancini, wild rocket, porcini mayonnaise V

S W E E T

Vanilla panna cotta, apple caramel, grappa V

Exotic fruit mess, vegan cream, mango, passionfruit VE

Biscoff cake, Biscoff Chantilly V

Salted whiskey pineapple , coconut yoghurt, crystallised pistachio VE

Dark chocolate pot, candied almonds, London honey cream V

V – Vegetarian, VE – Vegan

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All prices are per person
and exclude VAT.

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A top-down view of a three-course menu. The central focus is a white plate with a textured, dimpled rim. On the plate is a roasted bird, possibly a quail or small chicken, with a dark, glossy skin. It is garnished with a small pile of orange-colored food, possibly a salad or dressing, and a sprig of green herbs. The bird is surrounded by several thin, orange-colored sauce drizzles. The plate is set on a light-colored, textured tablecloth. To the left of the plate is a gold-colored fork, and to the right is a gold-colored spoon. A white napkin is folded to the right of the spoon. The text "Three Course Menu" is overlaid in white on a semi-transparent dark band across the middle of the image.

Three Course Menu

Three course menu

Select 1 starter, 1 main, 1 dessert for the whole group

(min 15 guests)

Two courses (choose between starter or a dessert)

£60.00

Three courses

£70.00

Three course, two glass of house wine, still & sparkling water

£80.00

Our fine dining menu is served with coffee and petit fours included

S T A R T E R S

Ham and Somerset Brie bonbon, charred celery, apple puree, bacon jam and bitter leaves

Smoked duck, pickled blackberries, golden baby beetroot, herb cream, shimeji mushroom, hazelnut

Beef carpaccio, Cipriani dressing

Salmon and herb ballotine, apple, dill and gherkins relish, English mustard mayonnaise

Halibut gravadlax, sour cream, dill, soused capers and shallots, watercress and rye bread crisp

Whipped feta, toasted pine nuts, charred figs & chilli jam **VE**

Butternut squash, Montgomery Cheddar and orange tart, pumpkin seed pesto **V**

Beetroot tartare, wasabi and dill oil, plant-based feta, beetroot cracker **VE**

Celeriac and truffle soup, salt baked celeriac, apples, sourdough crouton, chive oil **VE**

V – Vegetarian, VE – Vegan

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Three course menu

Select 1 starter, 1 main, 1 dessert for the whole group

M A I N

Confit duck leg, carrot & London honey puree, kale, potato & onion croquette, Madeira jus

Pork fillet, garlic spinach, roast onion squash, miso mash, sake wine sauce

Roasted venison loin and slow cooked leg, beer glazed onion kromeski, rosemary and roasted garlic potato, smoked celeriac and braising jus

Braised blade of beef, quince, chestnut, celeriac, winter greens, Port jus

Roast chicken breast, chestnut crumb, mashed potato, savoy cabbage, mushroom, baby onion, pancetta, red wine jus

Poached trout, winter greens, Jerusalem artichoke mousse, pickled heritage carrot, chive cream
Gilthead bream, nduja, Puy lentils, labneh & basil oil

Beetroot risotto, hazelnut pangrattato, pickled candy beets, lemon oil & viola VE

Celeriac steak, Puy lentils, salsa Verde & crispy kale VE

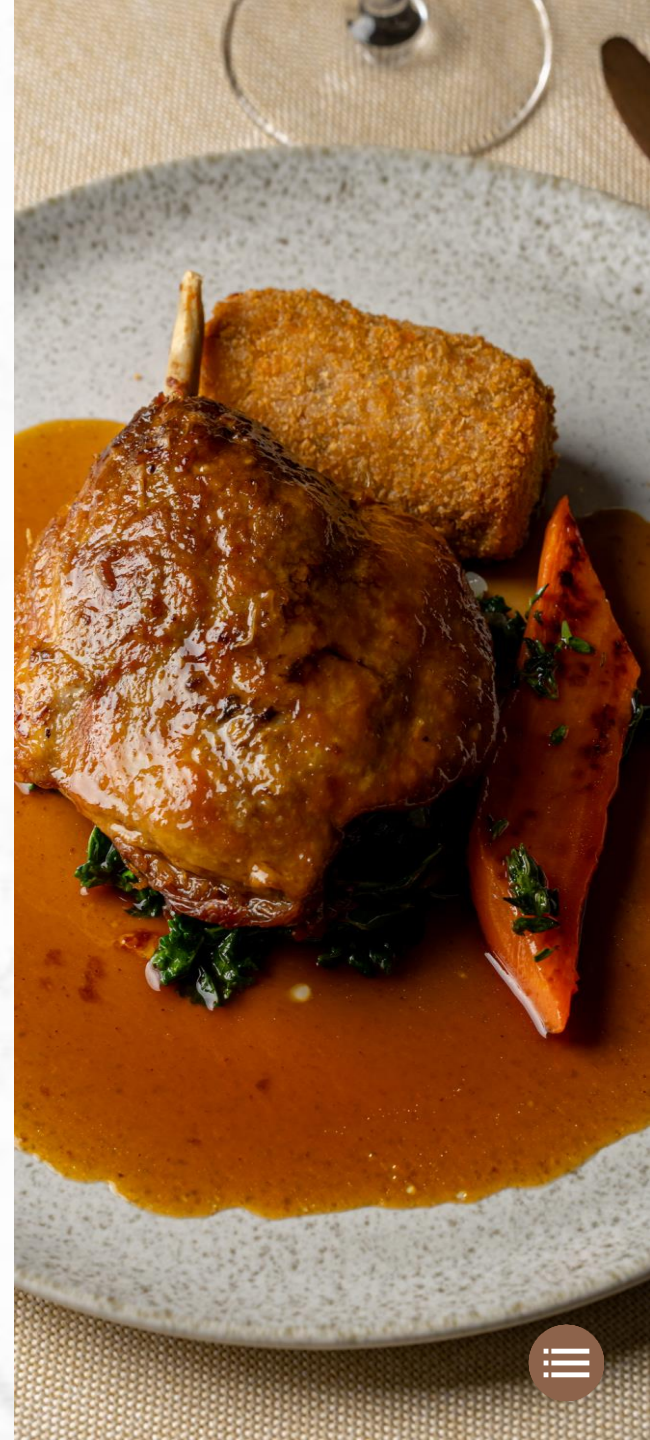
Wild mushroom and Jerusalem artichoke coulibiac, aligoté potatoes, tarragon gravy V

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Three course menu

Select 1 starter, 1 main, 1 dessert for the whole group

DESSERT

Yoghurt cake, Amarena cherries, white chocolate shards V

Dark chocolate Cremeux, hazelnuts, white chocolate granola, caramel sauce V

Pecan tart, vanilla coffee mascarpone with poached winter fruits V

Sweet muscovado cream, sour plum compote, brandy snap V

Lemon meringue pie, sesame seed brittle, limoncello gel V

Vanilla and cranberry crème brûlée, sour cherry gel, honey Tuile V

Blackberry and apple crumble tart, plant-based cream cheese, vanilla syrup VE

Treacle tart, clementine cream & apricot gel VE

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Food Stations

Food stations

(min 50 guests)

Three food stations
Additional station

£76.50
£30.00

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

Arancini 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'

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Food stations

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'

Cobble Lane Charcuterie Station

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

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Food stations

Paxton & Whitfield cheese

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

Oglesfield

Cotehill Blue

Baron Bigod

Lincolnshire Poacher

Ashcombe

Beetroot horseradish chutney

Spiced plum chutney

Caramelised onion chutney

Recommended wine pairing: Château Le Gardera, Bordeaux Superieur

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Dessert food station

Macarons

A selection of flavoured macarons including:

Pistachio

Chocolate

Salted caramel

Mango

Passionfruit

Eton mess dessert station

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

Meringue – vanilla, lemon, raspberry

Whipped honey cream

Chantilly cream

Chocolate cream

Passionfruit curd

Seasonal berries

Coulis and crispies

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A person wearing a black and white striped shirt is seated at a wooden table, pouring tea from a small, ornate metal kettle. The table is set for afternoon tea, featuring two cups of tea on saucers, a bowl of sugar cubes, and a three-tiered stand holding an assortment of pastries, scones, and sandwiches. The scene is brightly lit, casting shadows on the table.

Afternoon Tea

British Afternoon Tea

(min 15 guests)

A delicious platter of sandwiches, scones and cakes.

Free-range egg mayonnaise & truffle finger sandwich V

Smoked salmon & cream cheese bagel

Coronation chicken finger sandwich

Rich Genoa loaf cake V

Salted caramel doughnuts V

Belgium chocolate cheesecake VE

Sultana scones V

Lemon curd

Strawberry jam V

Clotted cream V

Vegan and gluten free options available upon request.

Package 1 £32.50

With a glass of juice
Still & Sparkling water

Package 2 £37.50

With a glass of prosecco
Still & Sparkling water

Package 3 £41.50

With a glass of champagne
Still & Sparkling water

Please note that our afternoon tea is offered on a self-service basis.

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Drinks

Drinks Reception Packages

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

S t J a m e s	W e s t m i n s t e r	T h e M a l l	J u b i l e e
£20.50	£39.50	£55.00	£69.50
45 minute drinks reception including:	1 hour drinks reception including:	1 hour drinks reception including:	2 hour drinks reception including:
Unlimited house wine and beer	Unlimited house wine and beer	Unlimited house wine and beer	One glass of prosecco on arrival
Fruit juice and seasonal fizz	Fruit juice and seasonal fizz	Fruit juice and seasonal fizz	Unlimited house wine and beer
Still & Sparkling water	Still & Sparkling water	Still & Sparkling water	Fruit juice and seasonal fizz
Crisps and popcorn	4 canapes per person (please choose from our canape menu)	4 bowl food items per person (please choose from our bowl food menu)	Still & Sparkling water
	Crisps and popcorn	Crisps and popcorn	5 canapes per person (please choose from our canape menu)
			Crisps and popcorn

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Cocktails

ALCOHOLIC COCKTAILS

Price per litre (serves five)

Classic Pimm's - £36.50

Pimm's No. 1 with lemonade, with classic garnish and ice

Gin Fizz - £36.50

Gin, ginger & elderflower, lime juice

Dark & Stormy - £38.50

Rum, lime juice, ginger beer

Apple Spritz Vodka - £38.50

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

NON - ALCOHOLIC COCKTAILS

Price per litre (serves five)

Sting of the Bee - £26.00

A delicious honey based mocktail with a little ginger spice
Lemon & ginger | honey | lime juice

English garden - £26.00

The basil & cucumber add a crispness to this mocktail
Cucumber | basil | elderflower | cloudy apple juice

Pomegranate Fizz - £30.00

These pomegranate fizz mocktails are perfect for celebrating
Pomegranate juice | fresh orange juice | lime juice | sparkling water

Rosemary & Grapefruit - £30.00

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

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S P A R K L I N G

Ridgeview Bloomsbury, East Sussex, England – £70.00

Ridgeview signature blend Bloomsbury is light golden in colour with a fine, persistent mousse. Citrus fruit aromas with hints of melon and honey.

Ridgeview 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.

Ca' di Alte, Prosecco Spumante Extra Dry, Italy – £39.00

A light straw yellow with fine bubbles. A pleasant bouquet with notes of pear and floral hints is followed by a very bright, clean and lifted, palate. The finish is very dry, with lingering freshness.

Azzillo Cremant d'Alsace, Domaine Jean-Baptiste Adam, Brut NV, France – £48.00

A traditional method blend of Pinot Blanc, Pinot Auxerrois and Pinot Noir. Pale lemon in colour with a delicate mousse, it has a highly expressive nose of stone fruits and white flowers. The palate is round with peachy stone fruit flavours balanced perfectly by the fine mousse and zesty citrus acidity.

Champagne Vauban Frere Brut – £75.00

A blend of Premier Cru Pinot Noir from the vineyards of Bisseuil and Pinot Meunier of Damery with a blended reserve wine. A fruity nose with a fresh, light, lively and balanced palate, with a long lasting flavour.

R O S E

Pinot Grigio Rose San Antini, Italy – £39.50

The wine gets its delicate pink colour from contact with the grape skins during the winemaking process. The palate is full of soft, red fruit flavours which linger on the tongue. Dry in style and well balanced, this wine is excellent to drink with fish and white meats.

Le Tuffeau Carignan Pale Rose, Languedoc, France – £42.00

This is a very pale rose, with fresh aromas and flavours of juicy white peach, raspberries and cherries, supported by a floral notes of roses. The palate has a creamy and delicious mouth feel which is followed by a crisp acidity

Bodegas Taron Rosado Rioja Alta, Spain– £45.00

This Rosado from Bodegas Taron is a traditional 'clarete', a 50/50 blend of white and red grapes. The resulting wine is 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 – £56.00

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.

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W H I T E

El Zafiro 'Extremadura' Blanco, Pardina/Chardonnay, Spain – £31.00

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 – £34.00

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

Bonfaro Branco The Beautiful Lighthouse, Portugal – £37.50

The dry, well-balanced palate of delicious apple, pear, melon, refreshing citrus fruit and a lovely minerality leaves a pleasant, lingering finish.

Ojo Rojo Sauvignon Blanc, Central Valley, Chile – £38.50

Clean and brilliant Chilean white wine with pale lemon colour and soft green edges. This fresh and juicy Sauvignon Blanc has soft aromas of light citrus fruit and a palate with vibrant notes lemon and lime with hints of tomato leaf

Boatmans Chenin Blanc, South Africa – £39.00

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

Catarratto 'Contrade Bellusa', Organic, Sicily – £40.00

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.

Marsanne Viognier, Roche de Belanne, Languedoc, France – £45.00

Crisp and flavoursome white from the pebble soils of the Languedoc White flowers, honeysuckle and stone fruits such as apricots create an evocative bouquet..

Havelock Sauvignon Blanc, Marlborough, New Zealand – £45.00

This wine displays the typical aromatics of Marlborough a fresh aroma of lemon grass and lime peel precedes an array of citrus, gooseberry and white peach flavours on the palate.

Piquepoul de Pinet 'Sel et Sable', France – £50.00

This is a ripe zesty wine, with evoking citrus, apple and floral aromas, with a juicy white peach flavour. It is crisp, rich and saline on the finish.

Albarino 'Pazo de Mirasoles' Bodegas Parra Jimenez, Spain – £62.00

Biodynamically farmed and impressively grown at high altitudes. The nose gives aromas of pungent citrus, tropical fruits and hints of wildflowers. A soft textured palate balanced with its vibrant acidity, apple, lemon and melon, leaves a fruity and harmonious finish.

Gavi Cortese, Tenuta Neirano, Piedmont, Italy – £68.00

Light, pale yellow in colour, the aroma is perfumed with aromas of honeysuckle and almonds. The palate is beautifully balanced, with citrus fruit flavours and white blossom, finishing with a distinct bittersweet sensation.

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R E D

El Zafiro 'Extramedura' Tinto, Tempranillo/Shiraz, Spain – £31.00

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

Hamiton Heights, Shiraz, Australia – £34.00

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

Bonfaro Tinto The Beautiful Lighthouse, Portugal – £37.50

Ripe berry fruit flavours on the nose pleasantly leads through to a smooth, fruity palate

Impressionist, Pinot Noir, Macedonia – £37.50

This wine from North Macedonia is a fresh style of Pinot Noir fermented in steel at controlled temperatures to preserve the delicate fruits of the variety. pale ruby red in colour with a soft nose of redcurrants and red cherries.

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.

Organic Nero d'Avola, 'Contrade Bellusa, Sicily – £40.00

A rich, ruby red in colour with violet reflections and a pronounced nose of dark cherries and bramble fruits. The palate is medium bodied with juicy flavours of cherry jam, raspberries, and a spicy finish.

'Punto Alto', Malbec, Argentina – £40.00

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

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.

Cotes du Rhone 'Mistral' Domaine Amandine, France – £52.00

Red berries leap from the glass on the nose, and the palate is fresh with juicy fruits, soft tannins and a crisp acidity.

Chateau Le Gardera, Bordeaux Superieur, France – £52.00

Rich wine made from Merlot and Cabernet Sauvignon. Known for its quality and consistency, it is a great value find from Bordeaux demonstrating the classic style. Bursting with ripe berry fruits balanced by acidity make this a well-balanced and structured wine.

Beaujolais Villages 'Vignes de 1940', Jean-Michel Dupre, France – £62.00

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.

Wairau River Pinot Noir, New Zealand – £68.00

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.

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Beer and softs

BEER AND CIDER

Peroni Nastro Azzurro 330ml	£6.50
Heineken 330ml	£6.50
Peroni 0.0% 330ml	£5.25
Heineken 0.0% 330ml	£5.25

Pre-order selection:

Peroni Gluten Free 330ml	£6.70
Asahi Super Dry 330ml	£6.50
London Pride 330ml	£7.00
Meantime Pale Ale 330ml	£6.70
Meantime London Lager 330ml	£6.70
Cornish Orchard Gold Cider 500ml	£7.50

SOFTS

Freshly squeezed orange juice (per litre)	£15.50
Pressed Suffolk apple juice (per litre)	£15.50
Cranberry /apple juice /orange juice (per litre)	£8.50
Elderflower fizz (per litre)	£8.50
Still and sparkling mineral water (750ml)	£4.00
Soft drinks (330ml can)	£3.50
Pepsi Diet Pepsi Sprite	

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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. This folder will make delegates aware of all allergens contained in your chosen menu and help them make an informed decision.

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



MUSTARD



MOLLUSCS



NUTS



CRUSTACEANS



FISH



EGG



SULPHUR DIOXIDE



SOYBEAN



MILK



SESAME



GLUTEN



PEANUTS



CELERY



LUPIN

If you have any concerns
please speak to a member of staff





Thank You

Anastasia Sanduta
One Birdcage Walk

COMPANY
OF COOKS