

# **Contents**

- Welcome
- Breakfast
- <u>Lunch</u>
- Nibbles
- Canapé Reception
- Bowl Food
- Three Course Menu
- <u>Delegate Packages</u>
- <u>Drinks Reception</u>
- <u>Food Stations</u>
- Afternoon Tea
- <u>Drinks</u>
- <u>Allergens</u>



# 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 <u>www.companyofcooks.com</u> or simply click to watch the video above.





# 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.



# **London larder**

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

#### **Our suppliers**

- Dalston Juice (B-CORP)
- Dash Water (B-CORP)
  Dormen Foods (Diverse Ownership)
  Flawsome Drinks (B-CORP)

- Freshways Dairy (Diverse Ownership)
  La Latteria (Diverse Ownership)
  Luminary Bakery (VCSE\*)
  Hope & Glory (Diverse Ownership)
  Rubies in the Rubble (B-CORP / Diverse Ownership)
- Union Coffee (B-CORP / Diverse Ownership)
  Vegetarian Express (B-CORP)
  Well Grounded (Diverse Ownership / VCSE\*)
  Ridgeview Wine (B-CORP)
  Paul Rhodes Bakery

- Cobble Lane Cured
- The Wild Room
- Paxton & Whitfield
- Sally Clarke Bakery
- Belázu
- Ellis Wines
- H. Forman & Son
- **HG Walter**
- The London Honey Company
- Marrfish
- London Borough of Jam
- 26. Brindisa
- 27. Solstice
- 28. Wild Harvest
- 29. Celtic Bakers
- Hackney Gelato
- Truffle Guys
- Two Tribes











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

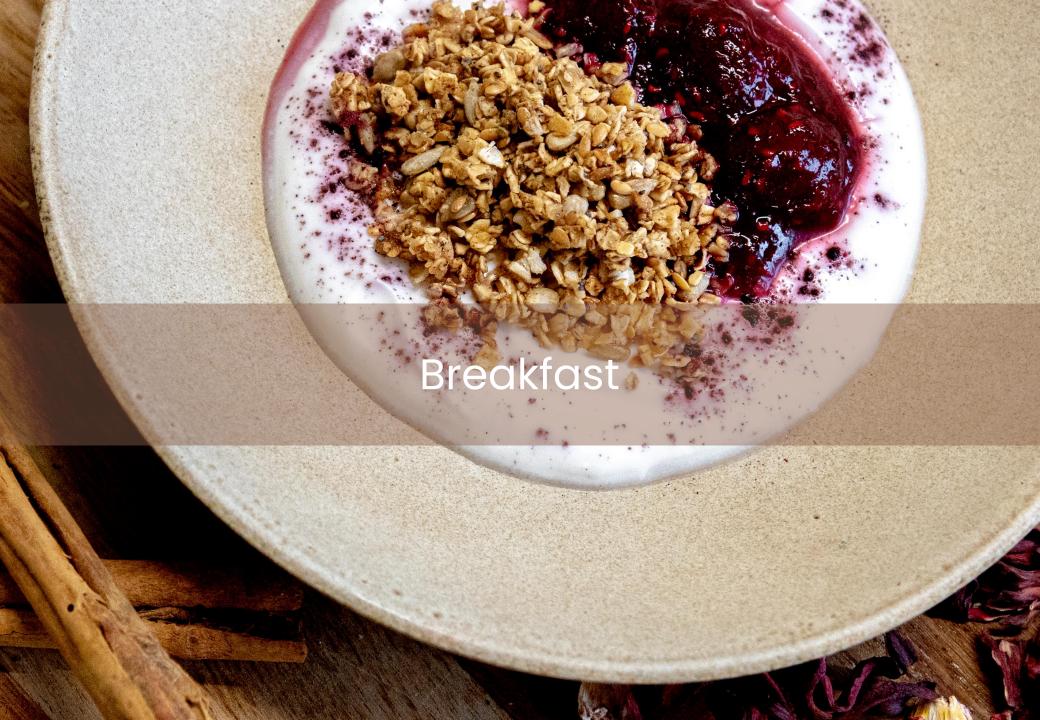
It also supports farmers and cooperatives in Peru and Brazil via the Union Direct Trade sourcing initiative, ensuring that a fair price is paid for this special coffee so that the communities at both ends of the supply chain benefit.

# NOINU

HAND-ROASTED COFFEE







# **Breakfast**

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

#### MORNING BAKERY SELECTION

(min 6 guests)

A selection of Mini Danish freshly baked pastries:

£7.80

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

#### BREAKFAST BAPS

(min 10 guests)

Please choose two and we will serve 50% of each

Select 2 for £12.95

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 6 guests)

#### Select 2 for £17.00, or select 3 for £23.00

Greek yoghurt, seasonal fruit, granola, bee pollen V Coconut and oat Bircher, seasonal fruits VE Seasonal fruits with lime and mint Sweetcorn pancakes, smashed avocado, tomato jam V Soft boiled St. Ewe's eggs, pancetta, Mayfield cheese

#### WORKING BREAKFAST

(min 10 guests)

Smashed avocado on sourdough toast, savoury seed granola VE £8.50

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
French crepes, crème fraiche, raspberries, London honey V £9.50
London cured smoked salmon free range eggs royale £10.00
Full English breakfast £16.60

#### JUICES

Exotic fruit smoothie VE (per litre) £20.00 | Green Goddess Wake Up Juice VE (per litre) £20.00

V – Vegetarian, VE – Vegan

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

All prices are per person and exclude VAT. Please note that our menu offerings are subject to seasonal availability and may change.





# Tea, coffee and soft drinks

(min 6 guests)

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

Tea and coffee	£4.20
Tea, coffee and biscuits	£4.95
Tea, coffee and freshly baked cookies	£5.80
Cranberry /apple juice /orange juice	<b>£8.50</b> (per litre)
Sparkling Elderflower	<b>£8.50</b> (per litre)
Freshly squeezed orange juice	<b>£15.50</b> (per litre)
Pressed Suffolk apple juice	<b>£15.50</b> (per litre)
Homemade iced tea	<b>£10.00</b> (per litre)
Homemade lemonade	<b>£12.50</b> (per litre)
Water infused with seasonal fruits and herbs	<b>£22.00</b> (6 litres)
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 – sourced and hand-roasted by Union in East London. This delicious coffee is grown at high altitude in the hills of Peru by a group of 300 smallholder farmers.

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









(Min 6 guests)

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

#### £23.50

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

Includes one and a half rounds of sandwiches with a variety of chef's choice fillings, normally a meat, fish and vegan option, served with chef's seasonal salad and crisps.

#### Sample Sandwich Selection

Classic prawn and rocket
Smoked salmon and cream cheese bagel
Tuna, sweetcorn and cucumber
Chicken mayo & stuffing
Ham and mustard salad
Chicken Caesar wrap
Free range egg mayo and spinach V
Sommerset mature cheddar, spring onion V
Vegan falafel, beetroot tortilla wrap VE
New York vegan deli VE
Mexican Birria sweet potato wrap VE

Gluten free option available upon request



#### GOURMET SANDWICH WORKING LUNCH

(Min 10 guests / Max 40 guests)

#### £35.00

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

Sliced ham and Cheddar cheese with mayo in a sourdough baguette

Smoked salmon and cream cheese bagel

Chicken and pesto with tomato and spinach

Truffled free range egg mayo baby watercress V

Falafel and sweet potato, shredded red cabbage, mixed leaves,

houmous and sweet chilli sauce in a beetroot tortilla wrap VE

Selection of cheeses from the British Isles V

Seasonal fruit selection VE

Crisps and popcorn VE

Seasonal Chef's choice salad V

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

(Min 10 guests)

Iced raw seasonal vegetables, green goddess dip VE £5.50

Paxton & Whitfield British cheeseboard, Peter's Yard biscuits, celery,

grapes V £13.00

Company of Cooks organic pork sausage roll £10.50

Selection of cured meats from Cobble Lane, pickles £15.50

Seasonal 'future 50' salad V £7.00

Seasonal fruit platter with lime VE £9.00

House brownie V £5.20

Scones with jam and clotted cream V £7.15

Mini cake bite V £3.80

Whole seasonal fruit bowl VE £3.20

V – Vegetarian, VE – Vegan

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



SELECT ONE THEME

Please choose four items from selected lunch £32.00

(Min 15 guests / Max 35 guests)

#### ITALIAN WORKING LUNCH

FESTIVE WORKING LUNCI

Chicken saltimbocca, Parma ham & sage

Baked cod puttanesca, olive & basil

Creamy polenta, wild mushroom, sun dried tomato & harissa chickpeas VE

Winter gorgonzola salad, spinach, apple, candied walnut V

Espresso & vanilla pan di Spagna V

Mediterranean cheese plate, quince, crackers V

Stuffed bronze turkey breast, roast potatoes & jus

Seared cod, roasted winter squash, , lemon & wine beurre Blanc

Mushroom Bourguignon, olive oil mash, sage VE

Carrot, kale, Brussel sprouts, pear & pomegranate salad VE

Mulled fruit crumble, vanilla anglaise V

British cheese plate, quince, crackers V



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



# **Bento box lunch**

(Min 6 guests / Max 50 guests)

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

#### WINTER STREET FOOD

Slow cooked salted beef brisket, mustard Sauerkraut

Duck fat potatoes, garlic aioli V

Honey mustard roasted carrot, cauliflower & goats cheese salad V

Sticky toffee pudding V

#### BENTO BOX

Please choose one theme £29.00

#### BRITISH CLASSIC

Beer battered haddock, tartare sauce

Curried mushy peas VE

Triple cooked rosemary wedges VE

Apple Crumble slice, custard V

#### PLANT BASED

Butternut squash gnocchi, pumpkin seeds VE

Harissa hummus, flat bread VE

No nut Waldorf salad **VE** 

Mini mocha cake, vanilla cream VE



(Min 15 guests)

A great choice for those looking to keep blood sugar level and energy levels up

#### £24.50

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

# LUNCH

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

Roasted sweet potato, edamame, grilled peppers,

#### £28.00

toasted seeds VE Shaved fennel, orange, dill and pomegranate, dukkha VE Charred broccoli, quinoa, hemp seeds, radishes, fresh garden herbs VE Spelt and Khorasan tabbouleh with tomatoes, pomegranate, cashew nuts V Grilled courgettes, British halloumi, lentils, rocket, pumpkin seeds V

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.



(min 30 guests)

#### LONDON LARDER BUFFET

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

#### £47.00

Rare roast beef from HG Walter, rocket, Lincolnshire Poacher cheese, pickled mushroom
Chalk Steam trout rillettes, creme fraiche, Paul Rhodes' Greenwich rye
Harissa roast squash, lentils, London ricotta, pumpkin seed pesto V
Finest British charcuterie from Cobble Lane
Selection of British cheeses from Paxton and Whitfield's, London's oldest cheese shop
Antipasti selection from Belazu of Greenford V
Artisan breads from Paul Rhodes bakery of Greenwich
A selection of sweet treats

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.

(Min 30 guests)

#### COLD FORK BUFFET OPTIONS

#### **BUFFET PROTEINS**

Company of Cook's organic pork sausage roll, Lincolnshire Poacher cheese and caramelised onion

Cobble Lane nduja Scotch egg
Cobble Lane bresaola, goat's curd and
watercress crostini
Chalk Stream trout rillette, horseradish
London cured salmon , apple, fennel,
watercress

Waste Knot rescue vegetable tart, seasonal leaves house dressing V
Symplicity plant-based burger VE
Seasonal vegetable crudités with green goddess dip VE

#### SALAD BUFFET OPTIONS

Roasted beetroot, pickled onions,
yoghurt V
Fennel, orange and watercress VE
Freekeh pilaf, coriander, mint, spring
onion and preserved lemon VE
Charred broccoli, quinoa, radish and
herbs V
Harissa roast squash, lentils, London
ricotta, pumpkin seed pesto V

# **Select 3 proteins, 2 salad, 1 dessert £38.50**Why not let our Chef choose your menu for a reduced price of **£35.00**

# DESSERT BUFFET OPTIONS

Spiced pear and oat crumble, crème Anglaise V
Passionfruit posset, caramelised white chocolate,
ginger meringue V
Dark chocolate mousse V
Seasonal fruit platter VE
British cheese plate V



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



BUFFET OPTIONS

served with bread and butter

Select one menu Chef's choice

£48.00 £45.00

(Min 30 guests)

MENU 1	MENU 2	MENU 3	MENU 4
Hg Walter Pork Belly, Chorizo stew and Salsa Verde	Slow cooked shoulder of lamb, polenta mash, green beans, minted salsa	Coq au Vin, Cobble lane Pancetta, Potato puree	Confit chicken, tandoori chickpeas, minted yoghurt
Seared Seabream, herbed lentils, grilled tenderstem, green herb relish	Grilled salmon fillet, broccoli, romesco sauce,	Seasonal fish pie, leeks, creamed potato, herb crumb	Spiced hake, red lentil, spinach and coconut dhal
Butternut squash & chickpea tagine, crispy kale, coconut &	gremolata  Wild mushroom & pea	Jerusalem artichoke and wild mushroom ragout, olive oil mash, crispy kale VE	Red Thai curry, squash, bamboo shoots, lime & fragrant jasmine rice VE
herb cous cous VE	gnocchi,& crispy rocket VE  Pea, broad bean and	Charred broccoli, quinoa, hemp seeds, radish, fresh garden herbs VE	Raitha slaw V
Honey roasted carrot, sprouts & goats' cheese V	courgette salad with toasted buckwheat V	White chocolate & Clemetine	70% Chocolate cremeau V
Mulled spice pannacotta V	Orange & chocolate cheesecake V	mousse V	ADD ONS

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.



British cheese plate by Paxton & Whitfield,

chutney and oat crackers V £13.00 Seasonal fruit platter VE £9.00

# **Nibbles**

(min 6 guests)

Cornish sea salt popcorn

Sea salt crisps

Montgomery Cheddar straws V

House spiced nuts VE

Stuffed Gordal olives with oregano VE

Belazu chilli mixed olives VE

Iced raw seasonal vegetables, green goddess dip VE

Select 4 £8.50

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

All prices are per person and exclude VAT Please note that our menu offerings are subject to seasonal availability and may change.





# Canapé reception

(min 20 guests)

#### MEAT

Chicken parfait on brioche, red onion purée, tarragon
Ox cheek croquette, anchovy mayo
Venison kofta, date molasses, sumac yoghurt
Duck rillette, blood orange, pickled quince

#### FISH

Smoked salmon mousse, compressed celery, keta
Sashimi grade tuna with cucumber, avocado, wasabi, furikake
Crayfish cocktail, vol au vent, cognac, lemon sorrel
Chalk stream trout rillette, pickled beets, rye croute

Select 4 canapés	£26.50
Select 6 canapés	£33.50
4 chef choice	£23.00
6 chef choice	£26.00
Additional canapé	£5.00
3 pre-dinner chef's choice	£14.00

#### PLANT

Smoked Lincolnshire poacher beignet V

Candy beetroot tartar, dill emulsion, crispy caper VE

Jerusalem artichoke, walnut and parsley tart V

Cauliflower cheese croquettes, confit garlic mayo, truffle VE

#### SWEET

Mulled fruit crumble tart V
Whipped cheesecake, passionfruit, coconut crumb V
Chocolate prosecco truffles V
Caramelised pineapple, Sichuan pepper, coconut yoghurt VE

Recommended sparkling wine pairing: Ridgeview Bloomsbury, Sussex



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





### **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 £7.80

#### MEAT

Roast pork belly, cannellini beans, pickled red cabbage

Rare roast beef, celeriac remoulade, pickled mushrooms

Buttermilk fried chicken, gochujang, rainbow slaw Beef short rib, bone marrow crumb, buttered mash, brassica slaw

#### FISH

King prawn karahi, jasmine rice, coconut

Confit tuna, baby potatoes, tomato and kalamata olive salsa, baby leaf

Grilled sea bass, olive oil mash, sauce Vierge

Confit chalk stream trout, charred leeks, honey garlic sauce, carrot slaw

#### PLANT

Whipped burrata, confit tomato chutney , balsamic, edamame salsa VE

Squash gnocchi, pumpkin seed pesto, crispy sage VE

Sweet potato, caramelised red onion, mushroom wellington celeriac puree, madeira jus V

Chole chickpea curry, pickled red onion, coriander chutney, poppadum VE

#### DESSERT

Poached quince, whipped London ricotta, fennel and pistachio biscotti V

Christmas pudding crème brûlée V

Mulled fruit & oat crumble, salted caramel ice cream VE

Dark chocolate pot, candied dates, London honey cream 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.



### Three course menu

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

(min 15 guests)

Two courses (choose between starter or a dessert)£59.00Three courses£69.90Three course, two glass of house wine, still & sparkling water£79.50

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

#### STARTERS

Stone bass ceviche, pink grapefruit, radish, crispy capers Recommended wine pairing: 'Roi de Vignes' Colombard / Ugni Blanc

Chalk stream trout crudo, chilli, spring onion, caviar & dill dressing Recommended wine pairing: Wairau River Sauvignon Blanc

Smoked duck breast, medjool dates, chicory and orange Recommended wine pairing: Heppington Vineyards Pinot Noir

Ham hock & tarragon terrine, confit egg, apple, mustard Recommended wine pairing: Wairau River Pinot Noir

Caramelised pear, Lanark Blue and walnut tart, chicory V Recommended wine pairing: Pinot Grigio Ramato 'Il Barco', Carlo Botter

Celeriac velouté, artichoke crips, chestnuts, thyme oil VE Recommended wine pairing: Beaujolais Villages 'Vignes de 1940', Jean-Michel Dupre

Roast cauliflower, whipped tahini, pomegranate, toasted seeds VE Recommended wine pairing: Hamilton Heights Chardonnay

V - Vegetarian, VE - Vegan
For those with special dietary rec

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

All prices are per person and exclude VAT Please note that our menu offerings are subject to seasonal availability and may change.



### Three course menu

#### Select 1 starter, 1 main, 1 dessert

#### MAIN

Roast hake, potato fondant, Swiss chard, brown shrimp & caper butter, herb oil Recommended wine pairing: Wairau River Sauvignon Blanc

Pan fried Chalk Stream trout, celeriac rosti, purple sprouting broccoli, saffron emulsion Recommended wine pairing: Wairau River Sauvignon Blanc

Char sui pork collar, pinto beans, winter greens Recommended wine pairing: Rasteau 'Le Vieux Logis' Cave de Cairanne, France

Packington Estate venison fillet, artichoke puree, sprout tops, parsnip crisps & blackberry jus Recommended wine pairing: Tunante Rioja Tempranillo Tinto, Fincas de Azabache

Roast chicken breast, onion squash, pickled mushrooms, winter greens, Madeira jus Recommended wine pairing: Wairau River Pinot Noir

Braised beef short rib, horseradish mash, caramelised shallot, heritage carrots, crispy kale, red wine jus

Recommended wine pairing: 'Punto Alto', Malbec

Roast onion squash, Montgomery cheddar and kale dumplings, walnut pesto, crispy sage V Recommended wine pairing: Merlot 'Le Tuffeau'

Wild mushroom & garlic potato terrine, celeriac puree, sprouting broccoli, cavolo nero VE Recommended wine pairing: Barbera d'Asti Superiore, Tenute Neirano



# Three course menu

Select 1 starter, 1 main, 1 dessert

#### DESSERT

Roast pineapple, Szechuan pepper caramel, chocolate sorbet VE

Raspberry and almond frangipane tart, clotted cream V

Valrhona chocolate & coconut tart, orange blossom ice cream VE

Winter fruit cheesecake, apricot gel, edible soil V

Blueberry and white chocolate slice, Biscoff ice cream  ${\sf V}$ 

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.



### BUSINESS DAY PACKAGES

#### PACKAGE 1

(min 6 guests)

£38.80

#### ON ARRIVAL

Chef's selection of freshly baked mini-Danish pastries

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

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

#### MID-MORNING BREAK

Homemade vegan and gluten free flapjack

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

#### SANDWICH WORKING LUNCH

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

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

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

#### AFTERNOON SNACK

Mini muffins

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



#### PACKAGE 2

(min 15 guests/ max 35 guests)

#### £49.00

#### ON ARRIVAL

Tea and coffee | Homemade iced tea | 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

A selection of soft white, wholemeal, seeded 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

#### THEMED WORKING LUNCH

Please choose four items from one of our themed **Working Lunch Menus** (see page 15)

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

#### AFTERNOON SNACK

Mini cake bites
Tea and coffee
Still and sparkling mineral water



#### PACKAGE 3

(min 30 guests)

#### £59.50

or choose Chef's choice Hot Fork lunch for £55

#### ON ARRIVAL

Chef's selection of freshly baked mini-Danish pastries

Tea and coffee | Infused water | Still and sparkling water

#### HOT FORK BUFFET LUNCH

Please choose one of our four hot fork buffet menus (see page 20)

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

#### MID-MORNING BREAK

Homemade vegan and gluten free flapjack Union hand roasted filtered coffee and speciality teas Homemade ice tea Still and sparkling water

#### AFTERNOON SNACK

Mini muffins
Seasonal fruit selection
Tea and coffee
Still and sparkling mineral water



#### PACKAGE 4

(min 30 guests / max 70 guests)

#### £80.00

#### ON ARRIVAL

Tea and coffee | Seasonal fruit | Infused water | Still and sparkling water

#### BREAKFAST

Breakfast bowl selection | Choose 2 options, we will serve 50% of each

Greek yoghurt, seasonal fruit, granola, bee pollen V Coconut and oat Bircher, seasonal fruits VE Seasonal fruits with lime and mint VE Sweetcorn pancakes, smashed avocado, tomato jam V Soft boiled St. Ewe's eggs, pancetta, Mayfield cheese

#### AFTERNOON SNACK

Mini cake bites

Tea and coffee

Homemade iced tea

Still and sparkling mineral water

#### LUNCH

#### London Larder Buffet

Rare roast beef from HG Walter, Thai style, raw slaw, crispy onions

H. Forman & Son smoked salmon tartine, horseradish cream, Paul

Rhodes sourdough, cucumber

Salad of mixed leaves, house dressing VE

Waste-Knot roast & charred courgette salad, peas, mint, goat's cheese

& lemon dressing V

Finest British charcuterie from Cobble Lane

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

cheese shop V

Antipasti selection from Belazu of Greenford VE

Artisan breads from Paul Rhodes bakery of Greenwich V

A selection of sweet treats by Luminary Bakery V

#### LATE AFTERNOON / EARLY EVENING

CANAPE SELECTION | Choose 4 items per person (page 23)





# **Drinks Reception Packages**

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

St James

£20,50

45 minute drinks reception including:

Unlimited house wine and beer

Fruit juice and seasonal fizz

Still & Sparkling water

Selection of snacks

Westminster

£38.50

1 hour drinks reception including:

Unlimited house wine and beer

Fruit juice and seasonal fizz

Still & Sparkling water

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

Selection of snacks

The Mall

£55.00

1 hour drinks reception including:

Unlimited house wine and beer

Fruit juice and seasonal fizz

Still & Sparkling water

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

Selection of snacks

Jubilee

£68.50

2 hour drinks reception including:

One glass of prosecco on arrival

Unlimited house wine and beer

Fruit juice and seasonal fizz

Still & Sparkling water

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

Selection of snacks





# **Food stations**

(Min 50 guests)

### FOOD STATIONS

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

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

Cobble Lane cured meats

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

Three food stations

**Additional station** 

£73.50

£30,00

Fennel salami

Capocollo

Bresaola

Lomo pork loin

House pickles

Sourdough bread

Recommended wine pairing: Punto Alto Malbec

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

A selection of finest cured and smoked salmon from H Forman & Son East London smokery,

served with blinis, crème fraiche and lemon

Beetroot cured Scottish salmon

Wasabi ginger cured salmon

London cured smoked

Double hot smoked salmon

Recommended wine pairing: Ridgeview Fitzrovia Rosé, Sussex

V - Vegetarian, VE - Vegan

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

All prices are per person and exclude VAT Please note that our menu offerings are subject to seasonal availability and may change.



# **Food stations**

### **Pizzeria station**

A selection of fresh stone baked pizzas, served with rocket, dressed tomato and London mozzarella salad

Roasted vegetable pizza – Romano peppers, courgette, Old Winchester cheese and basil V
Margherita pizza – rich tomato sauce, fior di latte cheese, oregano V
Cobble Lane nduja and fennel salami
Mushroom pizza – seasonal woodland mushrooms with Berkswell cheese V
Recommended wine pairing: Montepulciano d'Abruzzo Riserva, 'Tor del Colle'

### **Arancini food station**

Selection of hot and crispy rice balls inspired by Sicily

Wild mushroom and truffle, mushroom ketchup VE
Butternut squash and sage, squash puree V
Sundried tomato and basil arancini, nut free pesto V
Lemon and Parmesan arancini, chive crème fraiche V
Recommended wine pairing: Montepulciano d'Abruzzo Riserva, 'Tor del Colle'

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

All prices are per person and exclude VAT Please note that our menu offerings are subject to seasonal availability and may change.



# **Food stations**

#### **Paxton & Whitfield cheese**

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

Ogleshield

Cote hill Blue

Baron Bigod

Lincolnshire Poacher

Ashcombe

Beetroot horseradish chutney

Spiced plum chutney

Caramelised onion chutney

Recommended wine pairing: Château Le Gardera, Bordeaux Superieur

### **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

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.



# **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

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.





## Traditional British Afternoon Tea

(min 10 guests)

A delicious platter of sandwiches, scones and cakes.

Free range egg and truffle mayonnaise sandwich V
Smoked salmon, cream cheese sandwich
Ham and cheese sourdough baguette
Winter berry tart V
Mini mocha cake VE
Lemon cheesecake VE
Sultana scones, clotted cream, raspberry jam V

Vegan and gluten free options available upon request

### **Silver £32.50**

With a glass of Juice Still & Sparkling water

### Gold £36.50

With a glass of Prosecco Still & Sparkling water

### Platinum £40.50

With a glass of Champagne Still & Sparkling water

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

All prices are per person and exclude VAT Please note that our menu offerings are subject to seasonal availability and may change.





### ALCOHOLIC COCKTAILS

(price per litre)

#### Elderflower Collins - £36.50

Suffolk Distillery Gin, elderflower liqueur, lemon juice, sugar syrup, fresh cucumber

### Mojito - £36.50

Suffolk Distillery White Rum, lime juice, sugar syrup, fresh mint

### Dark & Stormy £38.50

Rum, lime juice, ginger beer

### Paloma - £38.50

El Rayo tequila, grapefruit juice, lime juice, Agave syrup

### NON-ALCOHOLIC COCKTAILS

(price per litre)

### Sting of the Bee - £26.00

Spicy ginger, elderflower, honey, lime juice

### Mojito - £26.00

Soda water, lime juice, natural fruit extracts

### Pomegranate Fizz - £29.50

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

#### Paloma - £29.50

Soda water, lime juice, pink grapefruit juice, natural fruit extracts



#### SPARKLING

### 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 - £78.00

Chardonnay brings freshness and finesse, whilst the Pinots add the classic red fruits for which England is so acclaimed. A raspberry and redcurrant nose carries through to a fresh fruit-driven palate.

### Prosecco Le Contesse, Italy - £38.50

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

### Azzillo Prosecco Spumante, Italy - £42.00

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

### 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.

### Laurent Perrier La Cuvee Brut, Champagne, France - £120.00

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

### ROSE

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

Has a perfumed aroma of peach and rose petals and soft, red fruit flavours on the palate. It is dry and well balanced, excellent to drink with fish and white meats.

### La Belle Eternelle Pale Rosé, Cinsault / Grenache, France-£40.00

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

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

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

### Malbec Rosé, 'ES Vino, Mendoza, Argentina - £54.50

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

### Heppington Vineyards Pinot Noir Rose, England - £78.00

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



#### WHITE

### 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 - £33.00

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

### Boatmans Chenin Blanc, South Africa - £36.50

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

### 'Roi de Vignes' Colombard / Ugni Blanc , France - £38.50

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.

### 'Naturete' Organic Verdejo, Bodegas Parra Jiminez, Spain - £38.50

On the nose, preserved lemon, lime flesh and white peach is complimented by a strong slatey minerality. Beautifully crisp and dry on the palate, a fine citrus flavour and intriguing minerality gives way to a clean and refreshing finish.

### Fiano 'Lunate', Sicily - £43.00

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

### Piquepoul 'Esprit des Vignes', France - £48.50

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.

### Wairau River Sauvignon Blanc, New Zealand - £52.00

Intense lifted notes of ripe tropical fruits and citrus on the nose. Refined and elegant, displaying a finely textured palate with flavours of guava and stone fruit. Wonderfully expressive with a fresh, dry finish.

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

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

### Heppington Vineyards Chardonnay, England - £64.00

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

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

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

### RED

### 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 - £33.00

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

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

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

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

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

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

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

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

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

### Barbera d'Asti Superiore, Tenute Neirano, Italy - £46.00

A brilliant fresh and full bodied wine which exhibits round sweet fruit flavours and extraordinary length. Barbera gives intense mouthfilling marasca cherry and red berry fruits, velvety texture and acidity softened by one year ageing in barrel.

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

Busting full of ripe berry fruits with generous tannins, balanced acidity and a subtle toast and sweet spice character from 12 months ageing in French barrels.

### Vergelegen 'The Mill' Cabernet / Merlot, South Africa - £52.00

Fermentation in steel before being moved into French barrels for 12 months, 15% new oak. This is a very easy drinking style of red is full of cranberry, mint, cassis and a slight toasty note. There are deliciously smooth tannins.

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

An excellent expression of varietal character with concentrated notes of raspberry, cherry and wild berry fruits, accompanied with rich savoury bramble, hints of oak and supple tannins for an elegant structure.

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

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

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

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

### RED

### Heppington Vineyards Pinot Noir, England - £0.00

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

### El Zafiro 'Extramedura' Tinto, Tempranillo/Shiraz, Spain - £0.00

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

### Hamiton Heights, Shiraz, Australia - £0.00

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

### Merlot 'Le Tuffeau', Languedoc, France - £0.00

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

### 'Punto Alto', Malbec, Argentina - £0.00

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

### Tunante Rioja Tempranillo Tinto, Fincas de Azabache, Spain - £0.00

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

### Barbera d'Asti Superiore, Tenute Neirano, Italy - £0.00

A brilliant fresh and full bodied wine which exhibits round sweet fruit flavours and extraordinary length. Barbera gives intense mouthfilling marasca cherry and red berry fruits, velvety texture and acidity softened by one year ageing in barrel. The tannins are present but fine grained which leads on to a fine and lasting finish.

### Vergelegen 'The Mill' Cabernet / Merlot, South Africa - £0.00

Fermentation in steel before being moved into French barrels for 12 months, 15% new oak. This is a very easy drinking style of red is full of cranberry, mint, cassis and a slight toasty note. There are deliciously smooth tannins.

# Beaujolais Villages 'Vignes de 1940', Jean-Michel Dupre, France - £0.00

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.

### Rasteau 'Le Vieux Logis' Cave de Cairanne, France - £0.00

The nose is powerful, concentrated with black fruits, black olive and spices. This is confirmed by the palate and tied together by present but beautifully silky tannins.

### Wairau River Pinot Noir, New Zealand - £0.00

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.



### 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

#### LOW AND NO

### **Sparkling Wines**

### Real Dry Dragon Dry Sparkling, Buckinghamshire, England £33.00

Dry and light with a fragrant hit of lemon meringue on the nose, leading to chocolate and hay. Fresh on the palate with notes of sweet lemon and a dry chestnut finish...

### Real Peony Blush Sparkling Rose, Buckinghamshire, England - £33.00

Fruity and bright on the nose with notes of nougat and summer fruits. Buttery and well-rounded on the palate with notes of strawberry, cranberry and raspberry leading to a smooth vanilla-oak finish.

#### **Still Wines**

### Noughty Organic White - SA £35.00

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

### Noughty Organic Red - SA £35.00

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

### Doppio Passo White, Italy, NV £38.00

Soft, round and exceptionally full-bodied wine with an amazing concentration of plum, blackberry, cherry and chocolate flavours Only 0.5% alcohol yet all the flavour.

### Red Doppio Passo, Red, Italy , NV £38.00

Soft, round and exceptionally full-bodied wine with an amazing concentration of plum, blackberry, cherry and chocolate flavours Only 0.5% alcohol yet all the flavour



# **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 quarantee 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



CRUSTACEANS

FISH



SULPHUR DIOXIDE



SOYBEAN





SESAME



GLUTEN



PEANUTS



CELERY



LUPIN

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





# **Thank You**

Anastasia Sanduta One Birdcage Walk London SW1H 9JJ COMPANY OF COOKS