



COMPANY OF COOKS

CHRISTMAS 2024



ONE BIRDCAGE WALK



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.

A generous choice of 12 spaces can be found - from the Venetian-inspired Marble Hall to the Elizabethan-style Library - so no matter the brief, there's a dream space to suit.

Our friends at Company of Cooks handpick every moment at 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, Stuart aims to lift spirits and leave people talking... for all the right reasons!

All our menus are produced using sustainable and ethical ingredients from small, local, and independent suppliers wherever possible. We hope to see you at One Birdcage Walk soon. Please get in touch if there's anything we can help with - we'd love to hear from you!

Anastasia Sanduta
General Manager



A hand is holding a white marble tray with a grey vein pattern. The tray is filled with several appetizers. There are three rolled-up items, possibly sushi or dumplings, with green garnishes. There are also several small, round appetizers with a red cube on top, and some with a yellow base and black seeds. The background is a bright orange textured surface.

FESTIVE RECEPTION PACKAGES



Christmas reception package I

Enjoy a Christmas inspired drinks reception and 5 seasonal canapés designed for a 90-minute service.

Canapés

59.00 per person
(min 20 guests)

COLD

Mini crab roll, crème fraiche, dill & caviar

Confit duck rilette, Cumberland gel

Sashimi tuna, coriander, ponzu & chilli oil

Colston Basset Stilton, seeded cracker, damson paste V

Beetroot tartar, burrella, sorrel VE

Beef tartare, oyster mayonnaise, pickles

SWEET

Mulled fruit crumble tart V

Whipped cheesecake, ginger crumb, spiced pear V

Cranberry and white chocolate blondie V

Coconut and passionfruit pavlova VE

HOT

Chicken karaage, kimchi mayo & Spring onion

Seared scallop, confit potato, burnt apple purée

Brown Shrimp Croquettes, Bacon Mayo

Beetroot and chestnut arancini, celeriac puree VE

Baked Jerusalem artichoke, truffled mushroom ketchup VE

Drinks

One glass of prosecco or mulled wine on arrival

Unlimited house wine and beer

Selection of juice and our spiced apple & cinnamon mocktail

Still & Sparkling water

Selection of snacks

V – Vegetarian, VE – Vegan
All prices are per person and exclude VAT



Christmas reception package II

Enjoy a Christmas inspired drinks reception with 4 bowl food items or 7 seasonal canapes designed for a 3-hour service.

Bowl Food

85.00 per person
(min 30 guests)

MEAT

Roast chicken, soft polenta, wild mushrooms, crispy sage, Madeira jus

Rare roast beef, celeriac remoulade, pickled mushrooms

Shredded ham hock, lentil and parsley salad, mustard dressing

FISH

ChalkStream trout rilette, pickled fennel

Confit tuna, green olive, white bean blood orange and parsley salad

PLANT

Jerusalem artichoke and wild mushroom ragout, olive oil mash, crispy kale VE

Squash risotto, pumpkin seed pesto, crispy sage VE

Salt baked beets, whipped London ricotta, chilli honey, toasted seeds V

SWEET

Spiced Ginger Cake, clotted Cream, Rum caramel sauce V

Christmas pudding crème brûlée V

Vanilla pannacotta, passionfruit, meringue shards VE

Plant based tiramisu VE

Drinks

1/2 bottle of prosecco

Unlimited house wine and beer

Selection of juice and our spiced apple & cinnamon mocktail

Still & Sparkling water

Selection of snacks

V – Vegetarian, VE – Vegan
All prices are per person and exclude VAT



FESTIVE DINNER PACKAGES

Christmas 2024

Balsam Fir

Three course dinner served with coffee and mince pies

½ bottle of house wine per person*

Unlimited still and sparkling water

Unlimited juice and soft drinks

Christmas crackers

£85.00 per person
(Min 20 guests)

Mistletoe

Standing reception with prosecco and canapés followed by a three course sit down dinner

Prosecco or mulled wine reception (45min)

Three pre-dinner festive canapés

Three course dinner with coffee and mince pies including:

Unlimited house wine*

Unlimited still and sparkling water

Unlimited juice and soft drinks

Christmas crackers

Catering from £105.00 per person
(Min 30 guests)

Jingle Jingle

Three course dinner in one of our beautiful rooms followed by a 1-hour drinks package (total of 3h 30min)

Three course dinner with coffee and mince pies
Unlimited house wine* and beer

Unlimited still and sparkling water

Unlimited juice and soft drinks

Christmas crackers

Catering from £120.00 per person
(Min 30 guests)

*Wine upgrade supplement available on request

*Cloakroom facilities available on request

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



Christmas 2024

Mocktail festive dinner packages

Balsam Fir

Three course dinner served with
coffee and mince pies

Unlimited still and sparkling water

Unlimited juice and soft drinks

Unlimited spiced apple & cinnamon
mocktail

Christmas crackers

£80.00 per person
(Min 20 guests)

Jingle Jingle

Three course dinner in one of our
beautiful rooms followed by a 1-hour
mocktails package (total of 3h 30min)

Three course dinner with coffee and
mince pies

Unlimited still and sparkling water

Unlimited juice and soft drinks

Unlimited spiced apple & cinnamon
mocktail

Unlimited rosemary and
grapefruit mocktail

Christmas crackers

£100.00 per person
(Min 30 guests)

*Cloakroom facilities available on request

All prices are per person and exclude VAT

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



Christmas three course menu 2024

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

Starters

Celeriac velouté, chestnuts, truffle cream V

London salmon, beetroot and horseradish crème

fraiche, pickled cucumber, sourdough crisp

Devon crab and saffron tart, Hampshire watercress

Pickled fennel, clementine and watercress salad,

pomegranate and toasted seeds V

Delica pumpkin salad, cauliflower tabbouleh, crematta,

sumac V

Oglesfield croquettes, Cumberland gel, winter leaves

Ham hock terrine, pickled red cabbage, shallot and

parsley salad

Mains

Jerusalem artichoke and wild mushroom ragout, salt baked celeriac, dried enoki VE

Roast hake, herb crumb, Jerusalem artichoke puree, leeks and saffron sauce

Packington Estate venison fillet, spiced kofta, kimchi, Sichuan pepper cream

Traditional roast bronze turkey from HG Walter, apricot, chestnut and lemon thyme stuffing, all the trimmings

Roast duck breast, confit duck and potato croquette, pumpkin puree, braised red cabbage with mulled wine spices

Wild mushroom, spinach and Lincolnshire Poacher pithivier, heritage carrot, purple sprouting broccoli, chive cream V

Desserts

Banana sticky toffee pudding, Madagascan vanilla

bourbon ice cream VE

Rum and raisin bread and butter pudding, spiced

custard V

Valrhona chocolate, prune and Armagnac tart,

crème fraiche V

Poached quince, whipped London ricotta, fennel and

pistachio biscotti V

Christmas pudding, brandy sauce 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.





Thank You

Anastasia Sanduta
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