



COMPANY OF COOKS

Spring / Summer 2025

One Birdcage Walk

EVENT MENUS APRIL TO SEPTEMBER 2025

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 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



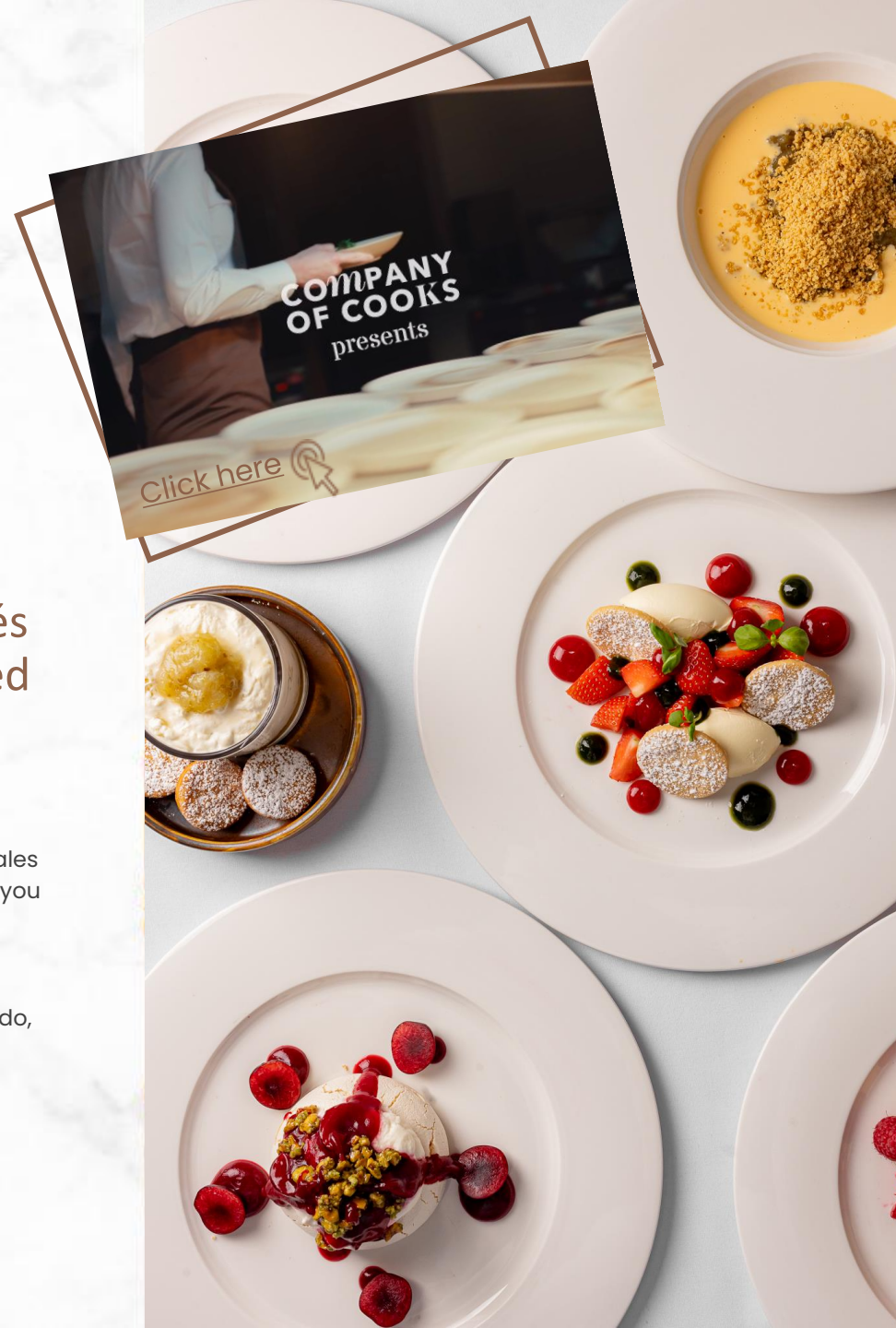
We're more than just a company of cooks

We're in every detail of your event, from handcrafted snacks and incredible canapés to unforgettable dinners, carefully selected wines, and stylish design.

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

Our commitment to Craft, Creativity, and Community drives everything we do, because we believe that amazing food, drink, and service sit at the heart of every guest experience—and when those three elements come together, something very special happens.

See more of what we do by visiting www.companyofcooks.com or simply click to watch the video above.





Our commitments to people, place and planet

What we do...

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 menus showcase our commitment to quality and sustainability: We exclusively serve British meat and cheeses, ensure none of our fresh produce is transported by air, and source all our fish sustainably. As part of our wider business goals, we are dedicated to achieving net zero by 2040.

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

Our larder

We've built an incredible local Larder of artisan 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.

Suppliers

- | | |
|--|-----------------------------|
| 1 Dalston Juice
B-CORP | 14 Paul Rhodes Bakery |
| 2 Dash Water
B-CORP | 15 Cobble Lane Cured |
| 3 Dormen Foods
Diverse Ownership | 16 The Wild Room |
| 4 Flawsome Drinks
B-CORP | 17 Paxton & Whitfield |
| 5 Freshways Dairy
Diverse Ownership | 18 Sally Clarke Bakery |
| 6 La Latteria
Diverse Ownership | 19 Belazu |
| 7 Luminary Bakery
VCSE* | 20 Ellis Wines |
| 8 Hope & Glory
Diverse Ownership | 21 H. Forman & Son |
| 9 Rubies in the Rubble
B-CORP / Diverse Ownership | 22 HG Walter |
| 10 Union Coffee
B-CORP / Diverse Ownership | 23 The London Honey Company |
| 11 Vegetarian Express
B-CORP | 24 Marrfish |
| 12 Well Grounded
Diverse Ownership / VCSE* | 25 London Borough of Jam |
| 13 Ridgeview Wine
B-CORP | 26 Brindisa |
| | 27 Smith & Brock |
| | 28 Wild Harvest |
| | 29 Celtic Bakers |
| | 30 Hackney Gelato |
| | 31 Truffle Guys |
| | 32 Two Tribes |



VCSE*

Voluntary, Community or Social Enterprise Organisation



Community blend coffee

We proudly support Well Grounded in their mission to empower Londoners through transformative barista training, qualifications, mentorship, and employment opportunities in the specialty coffee industry. Together, we've developed our own **Community Blend** coffee, in partnership with Union Hand-Roasted Coffee, to further this impact.

Not only does Community Blend create opportunities locally, but through the Union Direct Trade sourcing program, it also supports coffee farmers and cooperatives in Peru—benefiting both local and global communities.



Watch our Community video to learn more about our Community blend and our partnership with Union and Well Grounded.



UNION
HAND-ROASTED
COFFEE





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:

£7.80

Pain au chocolate | Pain au raisin | Plain croissant |
Cinnamon bun | Chocolate muffin | Blueberry muffin |

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 per person for £17.00, or select 3 per person for £23.00

Breakfast crumble, toasted oat clusters, warmed berries, coconut yoghurt V
Greek yoghurt, seasonal fruit, granola, bee pollen V
Coconut yoghurt, compressed strawberries, date molasses, granola VE
Sweetcorn pancakes, smashed avocado, tomato jam V
Seasonal fruits with lime and mint VE
Soft boiled eggs, Cobble Lane nduja, Mayfield cheese
Bircher muesli, lavender honey, blueberries, seed granola V

WORKING BREAKFAST

(min 10 guests)

Coconut and Bircher oats, seasonal fruits VE **£9.00**
Smashed avocado on sourdough toast, savoury seeds VE **£8.50**
London cured smoked salmon, free range eggs royale **£10.00**
Toasted banana bread, with maple butter, caramelised banana, yoghurt, honey, seed granola V **£8.00**
Classic Shakshuka V **£11.50**
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

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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	£8.50 (per litre)
Sparkling Elderflower	£8.50 (per litre)
Freshly squeezed orange juice	£15.50 (per litre)
Pressed Suffolk apple juice	£15.50 (per litre)
Homemade iced tea	£10.00 (per litre)
Homemade lemonade	£12.50 (per litre)
Water infused with seasonal fruits and herbs	£22.00 (6 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 – sourced and hand roasted by Union Hand Roasted in East London. This delicious coffee is grown at high altitude in the hills of Peru by a group of 300 smallholder farmers.

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

UNION
HAND-ROASTED
COFFEE





Lunch

Lunch

(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

V – Vegetarian, VE – Vegan

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Lunch

(Min 10 guests / Max 40 guests)

GOURMET SANDWICH WORKING LUNCH

£35.00

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

Sliced ham and Cheddar cheese with mayo in a sourdough baguette

Duck and Hoisin, spring onion wrap

Smoked salmon and cream cheese bagel

Truffled free range egg mayo baby watercress on grilled sourdough 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

SANDWICH LUNCH ADDONS

(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 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

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Lunch

(Min 15 guests / Max 35 guests)

SELECT ONE THEME

Please choose four items from selected lunch
£32.00

ITALIAN WORKING LUNCH

Roasted Chicken Cacciatore, basil & olive

Insalata di Pesce, radicchio & feta

Vegan aubergine parmigiana **VE**

Summer farro salad **VE**

Classic Tiramisu **V**

SUMMER BBQ WORKING LUNCH

Baby back pork ribs, Indonesian glaze & spring onion

Grilled honey & ginger mackerel, jalapeno & coriander salsa

BBQ paneer, harissa beans & garlic sweetcorn **VE**

Southern style coleslaw **V**

Summer berry eton mess **V**

CARIBBEAN WORKING LUNCH

House jerk chicken, rice and peas

Crispy fried tilapia, plantain & mango salsa

Buttered corn ribs, parsley & Cayenne dressing **V**

Curried Chickpeas, Jamaican doubles **VE**

Golden rum cake **V**

V – Vegetarian, VE – Vegan

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Bento boxes



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.

PLANT BASED

Sun dried tomato and squash gnocchi **VE**

Summer loaded hummus **VE**

No nut Waldorf salad **VE**

Mini mocha cake, vanilla cream **VE**

BRITISH CLASSIC

Beer battered haddock, tartare sauce

Curried mushy peas **VE**

Triple cooked rosemary wedges **VE**

Apple Crumble slice, custard **V**

BENTO BOX

Please choose one theme
£29.00

ITALIAN STREET FOOD

Smokey Nduja honey garlic chicken

Wild mushroom arancini , pesto aioli **V**

Panzanella salad **VE**

Tiramisu cheesecake **V**

POKE BOWL

Katsu Chicken, Sesame, Coriander & Katsu Sauce

Spring Onion, Lime & Nigella Seed Rice **V**

Spicy vegetable gyoza, Siracha Mayonnaise **VE**

Stem Ginger Loaf Cake, Coconut Cream **V**

V – Vegetarian, VE – Vegan

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Lunch

(Min 15 guests)

'LOW GI' LUNCH

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

FUTURE 50 SALAD 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

£28.00

Roasted sweet potato, edamame, grilled peppers, 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

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Lunch

(min 30 guests)

L O N D O N L A R D E R B U F F E T

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, 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, goats' 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**

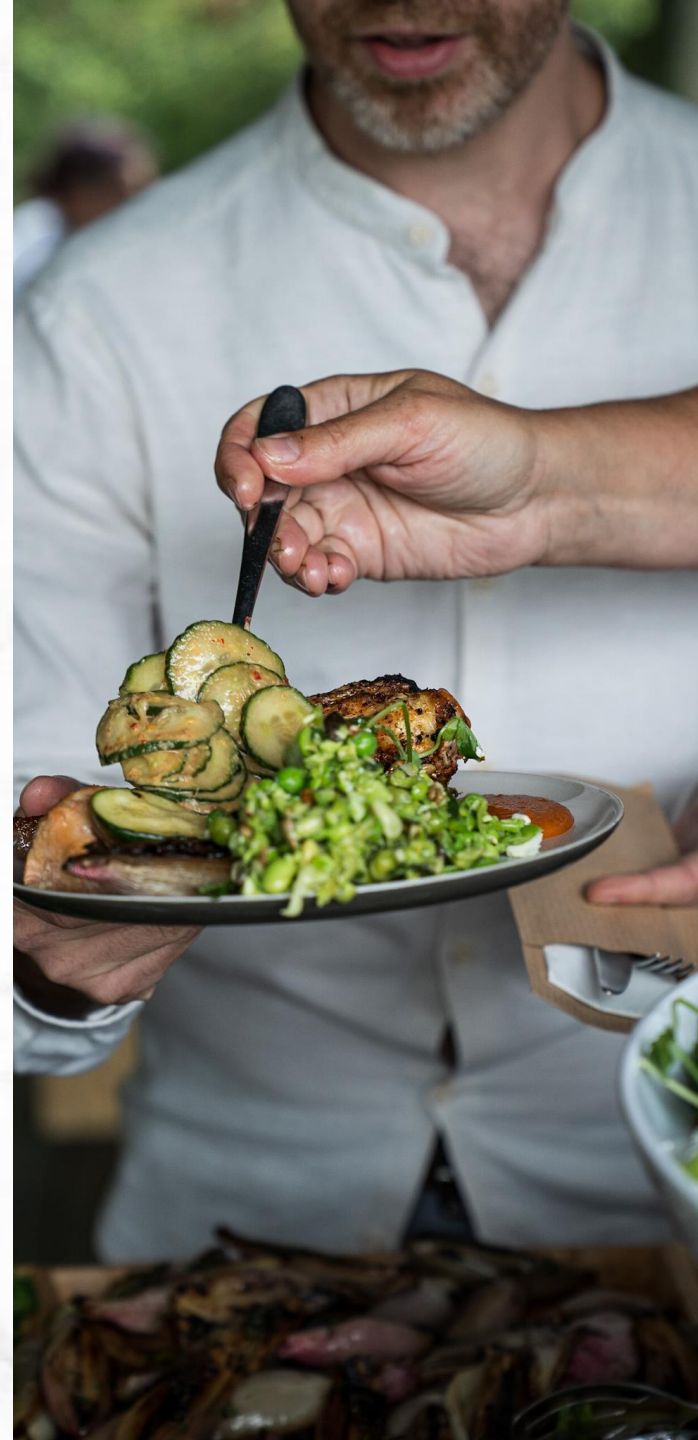
A selection of sweet treats by Luminary Bakery **V**

V – Vegetarian, VE – Vegan

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Lunch

(Min 30 guests)

Select 3 proteins, 2 salad, 1 dessert £38.50

Why not let our Chef choose your menu for a reduced price of **£35.00**

COLD FORK BUFFET OPTIONS

BUFFET PROTEINS

Company of Cooks signature sausage roll,
Lincolnshire poacher & Marmite
Cobble Lane nduja Scotch egg
Air dried beef, crostini, goat's curd
Chalk stream trout rilette, horseradish
H. Forman & Son beetroot cured salmon, fennel &
green apple salad
Spring pea & asparagus quiche, seasonal leaves,
house vinaigrette **V**
Simplicity plant-based burger **VE**
Seasonal vegetable crudites with green goddess
dip **VE**

SALAD BUFFET OPTIONS

Raw and roasted Waste Knot beetroot salad,
toasted seeds, coarse grain mustard &
balsamic **V**
Pea, broad bean and asparagus salad with
toasted buckwheat **V**
Jewelled cous-cous salad, pomegranate,
pistachio, citrus & soft herbs **V**
Roasted broccoli miso Caesar salad **V**
Spring squash & courgette salad, spelt,
spinach and balsamic **V**

DESSERT BUFFET OPTIONS

Waste Knot apple & berry compote, oat & tonka
spiced crumble, crème anglaise **V**
Lemon curd Eton mess, edible flowers **V**
Plant based tiramisu **VE**
Vanilla panna cotta, raspberry sauce
Seasonal fruit platter **VE**
British cheese plate **V**

V – Vegetarian, VE – Vegan

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Lunch

(Min 30 guests)

HOT FORK BUFFET OPTIONS

served with bread and butter

Select one menu
Chef's choice

£48.00
£45.00

MENU 1

Ras el hanout turkey escalope, grilled tenderstem & hispi cabbage, pico de gallo

Seasonal fish pie, leeks, creamed potato, herb crumb

Jerusalem artichoke & wild mushroom ragout, olive oil mash **VE**

Honeyed beetroot & carrot salad, vegan feta & toasted seeds **VE**

Mojito posset, lemon balm **V**

MENU 2

Moroccan lamb tagine, giant cous cous, apricot & coriander

Line caught seabass, crushed baby potatoes, mixed buttered cabbage & dill & olive salsa

Vegan aubergine & mushroom & mozzarella 'lasagne' **VE**

Smoked chilli-honey roast squash, chickpea and lemon **V**

Ricotta & dark chocolate cheesecake **V**

MENU 3

H.G Walter pork belly, chorizo stew and salsa verde

Grilled salmon fillet, broccoli, romesco sauce, gremolata

Wild mushroom & pea gnocchi, sage emulsion & crispy rocket **VE**

Pea, broad bean and asparagus salad with toasted buckwheat **V**

Classic tiramisu **V**

MENU 4

Cobble Lane nduja chicken thighs, La Latteria whipped burrata, tomato, pesto

Seared seabream, herbed pearl barley, braised fennel, green herb relish

Celeriac, cauliflower & spinach green curry, with golden herb rice **VE**

Roasted broccoli miso Caesar salad **V**

70% Chocolate Cremeux **V**

ADDONS

British cheese plate by Paxton & Whitfield, chutney & oat crackers **V £13.00**

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

V – Vegetarian, VE – Vegan
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Delegate packages

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

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

MID - MORNING BREAK

Homemade vegan and gluten free flapjack

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

AFTERNOON SNACK

Mini muffins

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

V – Vegetarian, VE – Vegan

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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, spinach, tomato and mushroom ketchup **VE**

Free range egg muffin, sriracha **V**

Hashbrown and Berkswell cheese **V**

Dry cured bacon, HP sauce | London sausage, HP sauce

MID - MORNING BREAK

Homemade raw vegan flapjack | Seasonal fruit selection | Tea and coffee | Still and sparkling water

THEMED WORKING LUNCH

Please choose one of our three themed **Working Lunch Menus** (see page 14)

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

AFTERNOON SNACK

Mini cake bites

Tea and coffee

Still and sparkling mineral water

V – Vegetarian, VE – Vegan

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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

V – Vegetarian, VE – Vegan

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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

Breakfast crumble, toasted oat clusters, warmed berries, coconut yoghurt V
Greek yoghurt, seasonal fruit, granola, bee pollen V
Coconut yoghurt, compressed strawberries, date molasses, granola VE
Sweetcorn pancakes, smashed avocado, tomato jam V
Seasonal fruits with lime and mint VE
Soft boiled eggs, Cobble Lane nduja, Mayfield cheese
Bircher muesli, lavender honey, blueberries, seed granola V

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 27)

V – Vegetarian, VE – Vegan

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Canapé reception

Canapé reception

(min 20 guests)

M E A T

Chicken Parfait with chicken skin salt, pickled radish, tartlet

Sticky pork belly brioche, caramelised onion, puffed pork crackling

Confit duck terrine, golden raisin, morello cherry puree

Lemon pepper fried chicken, crispy jalapeno, kewpie mayo

Seared fillet of beef, pickled mushroom, truffled emulsion, crostini

F I S H

Whipped smoked salmon mousse, vol au vent, keta, fennel pollen

Sashimi grade tuna with dashi, avocado, wasabi, furikake

Ceviche of seabream, tiger's milk, cucumber, pink onions

Mosaic salmon roll, wasabi mayo, trout roe

Hand-picked crab beignet, crème fraîche & chilli

Recommended sparkling wine pairing: Ridgeview Bloomsbury, Sussex

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

P L A N T

Heritage beetroot tartar, citrus, red veil sorrel, burrata V

London ricotta, confit datterini tomato, smoked pepper cracker V

Potato duchess, parmesan & truffle V

Hoi-sin glazed shitake mushrooms, pickled ginger, toasted sesame VE

Wild mushroom croquettes, lovage mayo & shiso VE

S W E E T

Vegan mocha sponge, espresso Chantilly VE

Almond and raspberry financier, white chocolate ganache V

Strawberry & champagne tartlet V

Ricotta & dark chocolate cheesecake V

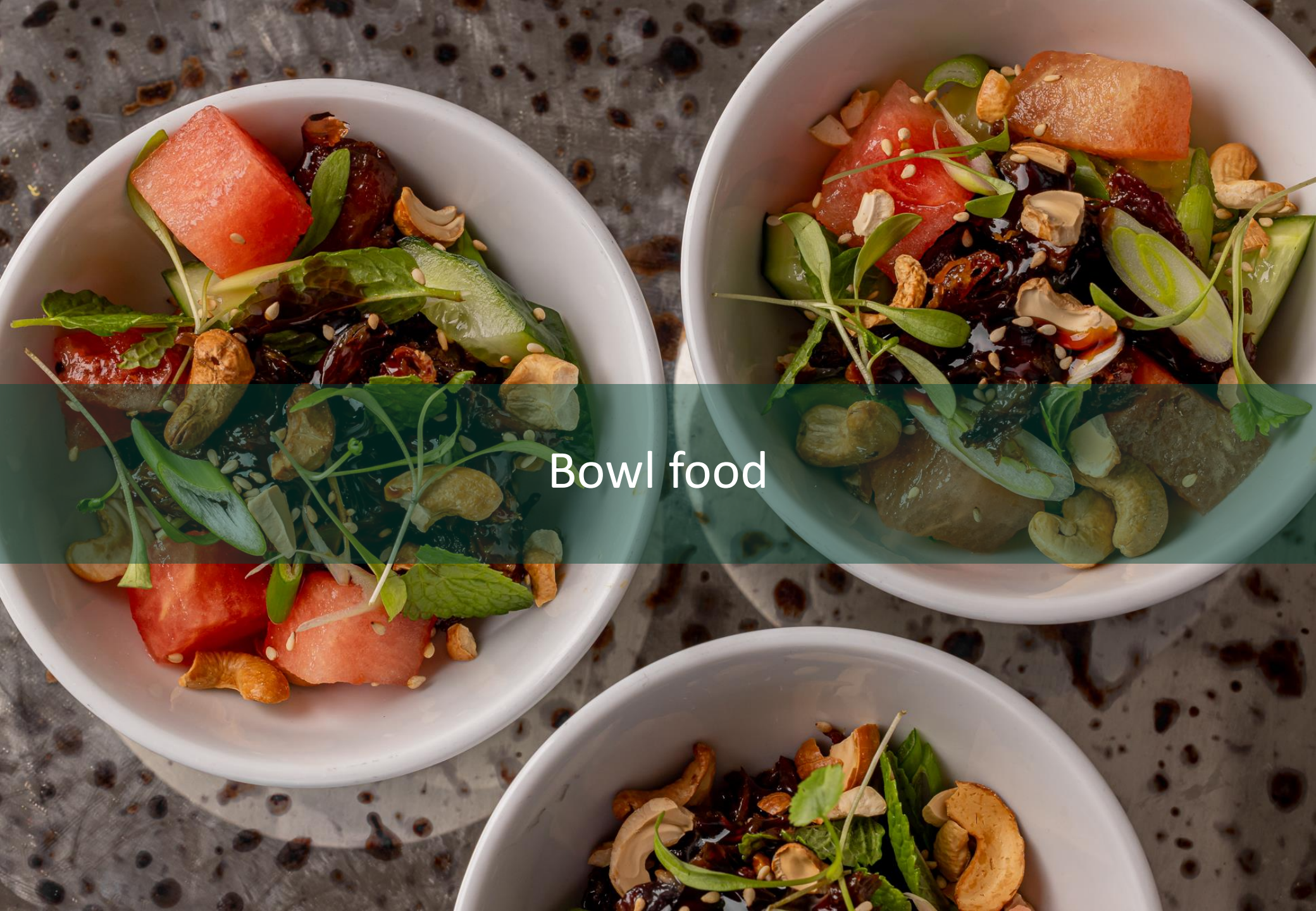
Honey & almond cake, vanilla cream V

V – Vegetarian, VE – Vegan

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Bowl food

Bowl food

(min 20 guests)

Select 3 bowls £33.00

Additional bowl £8.50

Chef's choice 3 bowls £ 30.00

Chef's choice additional bowl £7.80

F I S H

Charred Chalk Stream trout, crushed Jersey Royals, pea puree

Herb crusted hake, white beans, Cobble Lane chorizo

Confit Chalk Stream trout, broad beans, peas and mint, citrus dressing

H. Forman & Son London cure salmon, horseradish buttermilk, pickled cucumber, sea vegetables

Torched mackerel, kohlrabi slaw, green apple, dill

M E A T

Miso pork cheeks, dressed leeks, green apple

House jerk chicken, rice & peas, Jamaican slaw

Lemon pepper fried chicken, gochujang, rainbow slaw

Roasted rump of Texel lamb, aubergines, piquillo pepper, basil

Confit duck, roasted garlic mash, rosemary jus

Cider braised ham hock, soft boiled egg, pea & watercress salad

Please see next page...

V – Vegetarian, VE – Vegan

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Bowl food

(min 20 guests)

P L A N T

Heritage tomato, salmorejo dressing, basil & quinoa VE

English asparagus, soft boiled egg, Old Winchester, crushed jersey royals V

Coal-roasted heritage carrots, cherry molasses, toasted hazelnuts, crematta VE

Spring vegetable risotto, roast tomato, basil oil VE

Spiced aubergine salad, confit tomato, plant based straciatella, basil VE

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

D E S S E R T

Coconut panna cotta, blueberries VE

Mojito posset, lemon balm & rum V

Honey & almond sponge cake, clotted cream V

Brownie & white chocolate mousse, salted caramel V

Dark chocolate pot, raspberries, vegan cream VE

Brioche summer pudding open sandwich, vanilla ice cream V

V – Vegetarian, VE – Vegan

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



NIBBLES

(min 6 guests)

SELECTION

Cornish sea salt popcorn VE

Sea salt crisps VE

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

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A champagne tower is the central focus, with champagne being poured from a bottle at the top into a series of glasses. The tower is composed of several layers of glasses, with the top layer having two glasses and the bottom layer having many more. The champagne is a light yellow color and is being poured in a way that creates a cascading effect. In the background, there are people at a party. A woman with dark hair and large earrings is on the left, and a man in a purple suit is on the right. The lighting is warm and festive, with bokeh lights visible in the background.

DRINKS RECEPTION

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 hours drinks reception including:

One glass of prosecco on arrival

Unlimited house wine and beer

Fruit juice and seasonal fizz

Still & Sparkling water

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

Selection of snacks

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Three course menu

Three course menu

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

(min 15 guests)

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

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

S T A R T E R S

H. Forman & Son London cured salmon, pickled cucumber, avocado, ponzu dressing

Recommended wine pairing: Château Paradis Rose 'Essenciel' Coteaux d'Aix en Provence

Chalk stream trout rilette, dill potato pancake, pickled radish

Recommended wine pairing: Wairau River Sauvignon Blanc

Crispy duck, watermelon salad, toasted cashews

Recommended wine pairing: Malbec Rosé, 'ES Vino, Mendoza

Pressed terrine of free-range chicken, whipped parfait, crispy chicken skin, caper and raisin

Recommended wine pairing: Wairau River Pinot Noir

English asparagus, whipped goat's curd, broad beans, peas & mint V

Recommended wine pairing: Bourgogne Blanc Chardonnay, Maison Nuiton-Beaunoy

Grilled green onions, romesco sauce, straciatella, sourdough crumbs VE

Recommended wine pairing: Heppington Vineyards Pinot Noir Rose

Heritage tomato, Dorstone goat's cheese, kalamata olive, basil V

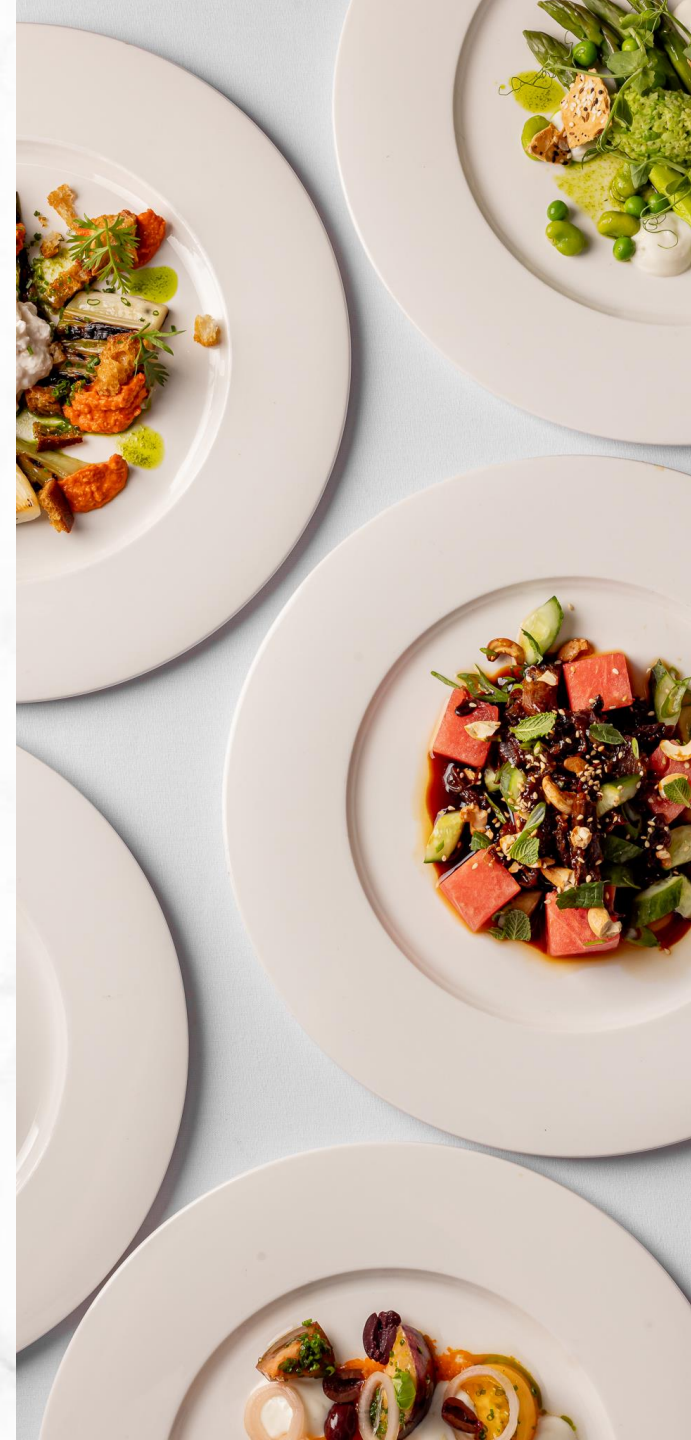
Recommended wine pairing: Boatmans Chenin Blanc

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Three course menu

Select 1 starter, 1 main, 1 dessert

M A I N

Roast hake, white bean ragout, tender stem broccoli, lovage aioli

Recommended wine pairing: Wairau River Sauvignon Blanc

Poached sea trout, crushed new potatoes, samphire, sauce vierge

Recommended wine pairing: Wairau River Sauvignon Blanc

Confit Shetland salmon, potato duchess, beurre blanc, brown shrimp & sea vegetables

Recommended wine pairing: Heppington Vineyards Pinot Noir

Rump of lamb, summer vegetables, minted yoghurt, basil oil

Recommended wine pairing: Tunante Rioja Tempranillo Tinto, Fincas de Azabache

Roast chicken breast, sweet potato fondant, spring vegetables, tarragon sauce

Recommended wine pairing: Gavi di Gavi 'Ca da Bosio', Terre da Vino

Roast sirloin, baby Hasselback potatoes, grilled green onions, bearnaise sauce

Recommended wine pairing: Château Le Gardera, Bordeaux Superieur

Grilled summer vegetable and Golden Cross tart, fine beans, pickled shallot & herb oil V

Recommended wine pairing: Les Jardins de Gascoigne Blanc

Graffiti aubergine, white miso, confit peppers, courgettes, lentils & citrus dressing VE

Recommended wine pairing: Montepulciano d'Abruzzo Riserva, 'Tor del Colle'

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Three course menu

Select 1 starter, 1 main, 1 dessert

DESSERT

Apricot and almond tart, clotted cream V

White peach pannacotta, elderflower gel & viola flower VE

Cherry, pistachio and white chocolate pavlova V

Dark chocolate mousse, raspberries, crème fraîche V

English strawberries, clotted cream, basil, almond shortbread V

Treacle tart, vanilla Chantilly VE

Toasted coconut & Callebaut chocolate tart VE

Refresh Your Palate with a Granita

Why not add a chef's choice granita to cleanse your palate and elevate your dining experience for £2.50 per person

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Food stations

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.

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Three food stations

£73.50

Additional station

£30.00

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

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

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 fraîche V

Recommended wine pairing: Montepulciano d'Abruzzo Riserva, 'Tor del Colle'

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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

Ogleshield

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

Fresh berries – raspberries, strawberries, blackberries, blueberries

Coulis and crispies – raspberries, mango, yoghurt, popping candy, cocoa nibs

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Afternoon tea

Traditional British Afternoon Tea

(min 10 guests)

A delicious platter of sandwiches, scones and cakes.

Free range egg and truffle mayonnaise soda bread V
Smoked salmon, cream cheese & cress finger sandwich
Beetroot, falafel & sweet potato wrap V
Summer fruit tart, sparkling wine gel V
Tiramisu cheesecake V
Selection of macarons V
Sultana scones V
Strawberry jam V
Clotted cream 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

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Drinks

LOW ALCOHOLIC WINE 0.5% ABV

STILL WINES

Noughty Organic White £38.00

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

Noughty Organic Red £38.00

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

Doppio Passo White , Italy, NV £40.00

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 £40.00

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.

SPARKLING WINES

Real Royal Flush Fruity Sparkling, Buckinghamshire, England £40.00

Fruity and fragrant on the nose with notes of grape and stone fruits. Delicately acidic on the palate with notes of white peach.

Real Dry Dragon Dry Sparkling, Buckinghamshire, England £40.00

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 lemons and a dry, chestnut finish.

Real Peony Blush Sparkling Rose, Buckinghamshire, England £42.00

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.

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**

C O C K T A I L S

(price per litre)

Aperol Spritz £36.50

Prosecco, Aperol, soda

Classic Pimm's £36.50

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

Dark & Stormy £38.50

Rum, lime juice, ginger beer

Raspberry Gin Sour £38.50

Gin, raspberry, lemon juice

N O N - A L C H O L I C C O C K T A I L S

(price per litre)

Sting of the bee - £26.00

Lemon and ginger, honey, lime juice

Rosemary & Grapefruit - £28.50

The perfect refreshing mocktail, great for any type of event

Grapefruit juice | rosemary | sparkling water

English garden - £28.50

Cucumber, basil, elderflower, cloudy apple juice

Pomegranate fizz - £29.50

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

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

Heppington Vineyards Pinot Noir Rose, England – £78.00

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

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.

Rioja Rosado, Bodegas Taron, Spain – £40.00

A wine with 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, – £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.

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 – £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.

Les Jardins de Gascoigne Blanc, France – £38.50

Apricot, orange blossom and subtle tropical notes of dried pineapple combine with a fresh grapefruit acidity leaving a refreshing impression on the palate.

Viognier La Playa, Chile – £42.00

This is a terrific, lively wine with an exotic aroma of dried apricots, pineapple, banana and lychee.

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.

Picpoul de Pinet 'Sel et Sable', France – £48.50

Delicate aromas of citrus on the nose as well as notes of acacia and flint. The palate is dry and refreshing with citrus, floral note, some tropical fruits and a distinctive mineral edge.

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.

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 – £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.

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.

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.

Polish Hill River Shiraz, Paulett, Australia – £60.00

A richly flavoured wine with candied fruits, blackcurrants, black cherries, game and spicy white pepper with mineral nuances.

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.

Allergens

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

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

At your event there will be an Allergen Folder located at all buffet stations on your event catering floor to make delegates aware of all allergens contained in your chosen menu and help them make an informed decision.

Please note, as with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavour to prevent this as 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 or not the food is suitable for you.



MUSTARD



MOLLUSCS



NUTS



CRUSTACEANS



FISH



EGG



SULPHUR DIOXIDE



SOYBEAN



MILK



SESAME



GLUTEN



PEANUTS



CELERY



LUPIN

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



Thank You

Anastasia Sanduta
1 Birdcage Walk
London
SW1H 9JJ

**COMPANY
OF COOKS**