



**COMPANY
OF COOKS**

SPRING / SUMMER
APRIL 2026 - SEPTEMBER 2026

ONE BIRDCAGE WALK

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Welcome to the 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

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General Manager



We're more than just a company of cooks

We're in every detail of your event, from artisanal snacks and incredible canapes to memorable dinners, and from hand-picked wines to stylish design.

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

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

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

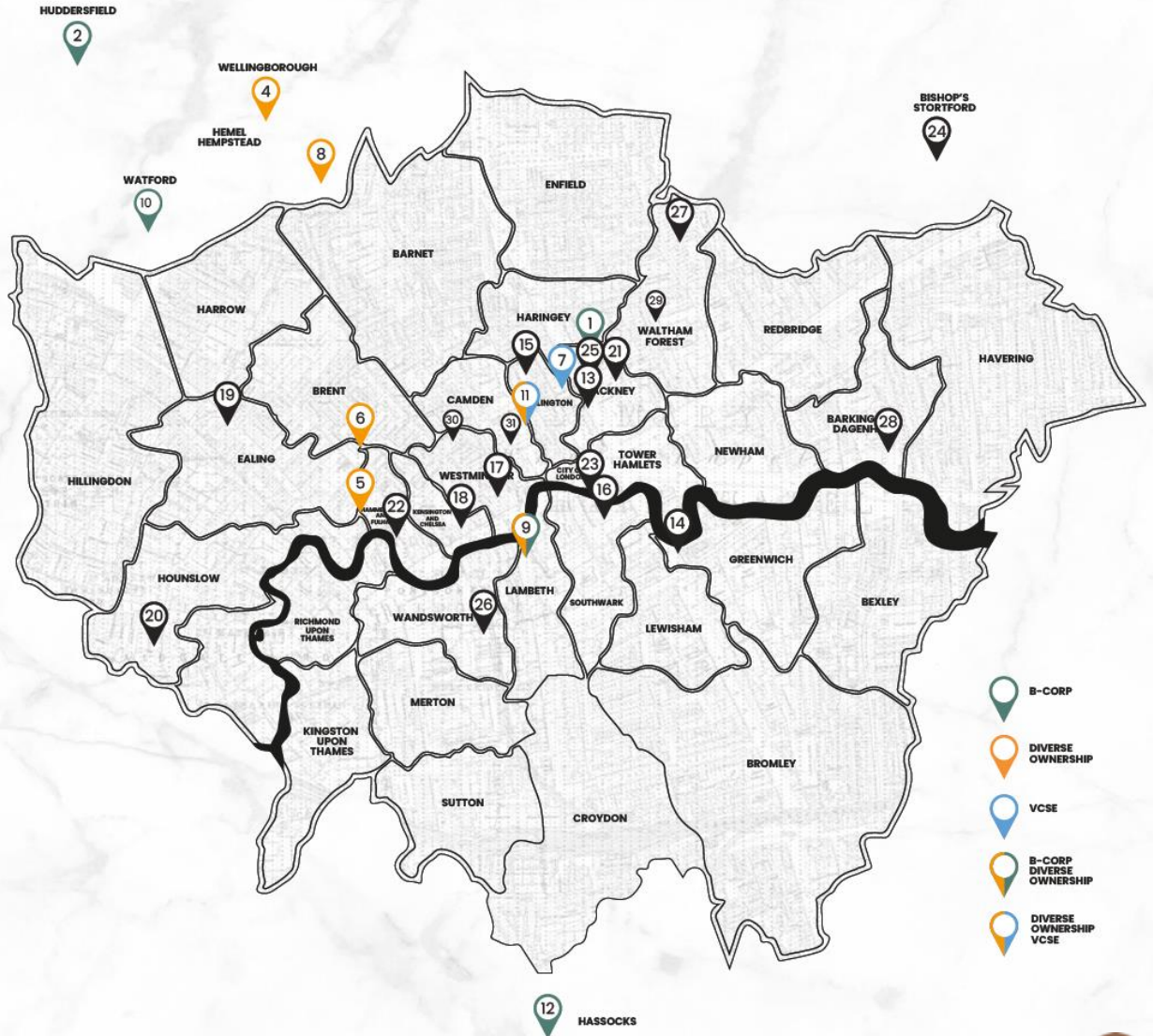


Our Local Larder

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

Our suppliers

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





Well Grounded Coffee

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

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

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



ALLPRESS
ESPRESSO



A top-down view of a light-colored ceramic bowl filled with white yogurt. The yogurt is topped with a generous amount of golden-brown granola and a dollop of dark red berry jam. The bowl is set on a light brown, textured surface. In the bottom left corner, there are several cinnamon sticks, and in the bottom right corner, there are some dried purple flowers. A semi-transparent white horizontal bar is overlaid across the middle of the image, containing the word "Breakfast" in white text.

Breakfast

Breakfast

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

MORNING BAKERY SELECTION

(min 6 guests)

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

£7.80 per person

Pain au chocolat | Pain aux raisin | Plain croissant

BREAKFAST BAPS

(min 10 guests)

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

Select 2 options for £13.50

A selection of soft white toasted baps.

Portobello mushroom, avocado spread VE

Dry cured bacon bap, tomato ketchup

London sausage bap, HP sauce

Free range egg muffin, baby watercress V

V – Vegetarian, VE – Vegan

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

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



Breakfast

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

BREAKFAST BOWL SELECTION

(min 10 guests)

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

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

WORKING BREAKFAST

(min 10 guests – max 30 guests)

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

JUICES

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

V – Vegetarian, VE – Vegan

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Tea, coffee and soft drinks

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

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

Community blend

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

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

ALLPRESS
ESPRESSO





Lunch

Lunch

(Min 6 guests)

SANDWICH WORKING LUNCH

£24.00

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

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

Chef's choice. Sample menu

Classic prawn and rocket

Tuna, sweetcorn and cucumber

Chicken Caesar wrap

Free range egg mayo and spinach V

Sommerset mature cheddar, spring onion V

Mexican Birria sweet potato wrap VE

Gluten free choice available upon request

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

V – Vegetarian, VE – Vegan

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All prices are per person and exclude VAT

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

SANDWICH LUNCH ADD-ONS

(Min 10 guests)

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

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

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

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

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

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

House brownie V **£5.50**

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

Mini cake bite V **£3.90**

Whole seasonal fruit bowl VE **£3.20**



Lunch

GOURMET SANDWICH WORKING LUNCH

(Min 15 guests / Max 40 guests)

£35.00

A selection of freshly prepared gourmet sandwiches.

Farmhouse gammon & mature cheddar on rye bread

Smoked salmon and cream cheese bagel

Chicken Milanese & mozzarella baguette

Free range egg mayonnaise baby watercress V

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

houmous and sweet chilli sauce in a beetroot tortilla wrap VE

Served with:

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

Seasonal fruit selection VE

Crisps VE

Seasonal Chef's choice salad V

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

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.

SANDWICH LUNCH ADD-ONS

(Min 10 guests)

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

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

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

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

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

House brownie V **£5.50**

Mini cake bite V **£3.90**



Lunch

(Min 15 guests / Max 35 guests)

WORKING LUNCH
Please choose four items from selected lunch
£32.00

SUMMER BBQ WORKING LUNCH

Sticky Korean bbq chicken legs, sesame, chilli & spring onion

Garlic butter king prawns, crispy piri piri potatoes & spiced yoghurt dressing

Plant based lamb mince chilli & nachos, mozzarella, avocado & pico de gallo salsa VE

Street corn salad, jalapeno, heirloom tomato, feta, lime & ranch dressing VE

Eton mess cheesecake V

MOROCCAN WORKING LUNCH

North African lamb tagine, apricot, pomegranate & coriander cress

Ras el hanout baked seabass, grilled zucchini & chermoula sauce

Vegetable shakshuka, lentil meatballs & grilled Khobez VE

Farro tabbouleh salad VE

Orange honey & pistachio madeleines V

WORKING LUNCH ADD-ONS

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

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

Mini cake bite V **£3.90**

Whole seasonal fruit bowl VE **£3.20**

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

V – Vegetarian, VE – Vegan

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

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Bento box lunch

(Min 10 guests / Max 50 guests)

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

BENTO BOX

Select one menu

£30.00

SUMMER STREET FOOD

Chicken tikka wings, citrus & coconut dressing

Vegetable samosa, mango chutney V

Jeera rice, toasted cumin & coriander VE

Lemon cheesecake V

PLANT BASED

Mozzarella corn mac & cheese, crispy onion VE

Buffalo cauliflower bites VE

Pickled spring vegetable salad tahini dressing VE

Salted caramel chocolate brownie VE

BRITISH CLASSIC

Slow braised beef short rib, rosemary jus

Horseradish mash, marrow crumb

Hispi cabbage & onion slaw V

Baked scone, jam & clotted cream V

V – Vegetarian, VE – Vegan

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All prices are per person and exclude VAT

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



Lunch

(Min 30 guests)

C O L D F O R K B U F F E T O P T I O N S

BUFFET PROTEINS

Company of Cook's signature sausage roll, Lincolnshire Poacher cheese and Marmite Cobble Lane nduja

Scotch egg Cobble Lane coppa, goat's curd and pickled grapes

Hot smoked ChalkStream trout, grilled courgette, cherry tomato, herb crème fraiche

H Forman & Son beetroot cured salmon, fennel and apple salad

Grilled green onion, pea and Rosary goat's cheese quiche V

Whipped feta, sun dried tomato, garden pea & balsamic tart VE

SALAD BUFFET OPTIONS

Heritage tomato, plant-based stracciatella, pickled red onion, Gordal olives VE

Grilled courgette, mint, chickpea and tahini lemon dressing VE

Freekeh, confit tomato, fennel and broad beans VE
Edamame, carrot and quinoa salad, sesame dressing VE

Watermelon, cucumber, plant-based feta, mint VE

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

Gooseberry and elderflower crumble tart, crème Anglaise V

70% Chocolate cremeau V

Coconut pudding, blueberry and mango VE

Almond panna cotta, raspberries VE

Seasonal fruit platter VE

British cheese plate V

Please note that our Cold fork buffet option is offered on a self-service basis

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.



Lunch

(Min 30 guests)

MENU 1

Slow roast shoulder of lamb, harissa, chickpeas and piquillo pepper

King prawn masala, jasmine rice, toasted coconut

Wild mushroom stroganoff, rigatoni pasta & crispy sage VE

Rainbow slaw VE

Mojito posset, lemon balm VE

MENU 2

Grilled Chicken thighs, summer vegetables, herbed farro & romesco dressing

Seasonal fish pie, leeks, creamed potato, herb crumb

Baked gnocchi, spring vegetables, confit tomato pumpkin seed dressing VE

Freekeh pilaf, coriander, mint, spring onion and preserved lemon VE

Portuguese custard tarts V

MENU 3

Roast pork belly, white bean ragout, pickled red cabbage

Sea bass fillet, crushed new potatoes, spinach, lemon and caper dressing

Ricotta Tortellini Pea Puree Mint & Olive Oil V

Heritage tomato, plant-based stracciatella, pickled red onion, Gordal olives VE

70% Chocolate cremeau V

HOT FORK BUFFET OPTIONS

Served with bread and butter

Select 1 menu £48.00

Chef's choice £45.00

MENU 4

Chicken katsu curry, sticky coriander rice

Spiced hake, red lentil, spinach and coconut dhal

Korean bbq tofu, chop suey stir fry noodles VE

Watermelon, cucumber, plant-based feta, mint VE

Biscoff cheesecake VE

ADD - ONS

British cheese plate by Paxton & Whitfield, chutney and oat crackers V £13.50

Seasonal fruit selection VE £3.20

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

V – Vegetarian, VE – Vegan

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

All prices are per person and exclude VAT

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



Nibbles

Cornish sea salt popcorn VE

Sea salt crisps VE

Montgomery Cheddar straws V

House spiced nuts VE

Belazu chilli mixed olives VE

Pecorino and truffle nuts V

Select 4

£8.50

V – Vegetarian, VE – Vegan

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A wooden tray with ten appetizers. Each appetizer consists of a small, round, golden-brown base topped with a dollop of white cream, a small red cherry, and a thin green garnish. The tray is set against a light-colored, textured background.

Delegate Packages

BUSINESS DAY PACKAGES

PACKAGE 1

(min 6 guests)

£39.00

ON ARRIVAL

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

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

MID - MORNING BREAK

Tea and coffee | Homemade vegan and gluten free flapjack

SANDWICH WORKING LUNCH

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

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

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

AFTERNOON SNACK

Tea and coffee | Mini muffins

Add a reception to round off your day.

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

V – Vegetarian, VE – Vegan

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PACKAGE 2

(min 15 guests/ max 35 guests)

£49.00

ON ARRIVAL

Tea and coffee | Still and sparkling water

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

BREAKFAST

Choose 2 options, we will serve 50% of each

1 bap will be provided per option

A selection of soft white toasted baps.

Portobello mushroom, avocado spread VE

Dry cured bacon bap, tomato ketchup

London sausage bap, HP sauce

Free range egg muffin, baby watercress V

MID - MORNING BREAK

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

WORKING LUNCH

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

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

AFTERNOON SNACK

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

Add a reception to round off your day.

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

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

V – Vegetarian, VE – Vegan

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All prices are per person and exclude VAT

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PACKAGE 3

(min 30 guests)

£61.50

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

ON ARRIVAL

Tea and coffee

Chef's selection of freshly baked mini-Danish pastries

Infused water

Still and sparkling water

HOT FORK BUFFET LUNCH

Please choose one of our four hot fork buffet menus ([see page 18](#))

Served with:

Selection of fruit juice, still and sparkling water

MID-MORNING BREAK

Tea and coffee

Homemade vegan and gluten free flapjack

Homemade iced tea

Still and sparkling water

AFTERNOON SNACK

Tea and coffee

Mini muffins

Seasonal fruit selection

Still and sparkling mineral water

Add a reception to round off your day.

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

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Canapé Reception

Canapé reception

(min 20 guests)

MEAT

Chicken tostada, avocado, lime, salsa madre
Ham hock terrine, picallili gel
Short rib croquette, watercress emulsion
Duck pastilla, labneh, sumac

FISH

Japanese smoked salmon, yuzu dressing
Tuna tartare, seaweed cracker, wasabi
Tempura cod cheek, tartare sauce
ChalkStream trout rilette, pickled beets, rye croute

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

PLANT

Watermelon, plant-based feta, black olive crumb VE
Beer battered pakoras, coriander dip VE
Pea, broad bean and mint tart, Crematta VE
Carrot, halloumi & dill bhaji, harissa yoghurt V
Roasted squash & truffled honey croquettes, green onion aioli VE

SWEET

Lemon posset tart, summer berries V
Almond and raspberry financier, white chocolate Chantilly V
Plant-based cheesecake, strawberries and basil VE
Cherry, white chocolate and pistachio pavlova V
Dark chocolate tart, pistachio V

Recommended sparkling wine pairing: Ridgeview Bloomsbury, Sussex

V – Vegetarian, VE – Vegan

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All prices are per person and exclude VAT

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





Bowl Food

Bowl food

(min 20 guests)

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

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

F I S H

Confit tuna Nicoise

Grilled sea bass, olive oil mash, sauce vierge

Cod cheeks, Cobble Lane nduja, white beans, sea vegetables

Confit ChalkStream trout, broad beans, peas and mint, citrus dressing

King Prawn katsu curry, sticky rice

M E A T

Crispy duck and watermelon salad

Rare roast beef, Thai slaw, nam jim

Korean bbq fried chicken, gochujang, rainbow slaw

Butadon pork belly, spring onion rice & pickled carrot

Honey mustard ham hock, confit egg & apple slaw

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.



Bowl food

(min 20 guests)

PLANT

Korean bbq tofu, jasmine rice & sesame VE

Roasted squash gnocchi, pumpkin seed pesto & crispy rocket VE

Spring vegetable risotto, roast tomato, basil oil V

Nepalese chickpea curry, pickled red onion, coriander & poppadum VE

London ricotta, courgette, broad beans, pea and mint V

SWEET

Biscoff cheesecake, compressed strawberry VE

Grilled peach, London ricotta, frangipane crisp V

Gooseberry and elderflower crumble, crème Anglaise V

Coconut pudding, blueberry and mango VE

Dark chocolate pot, candied almonds, 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.

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

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



A top-down view of a white ceramic bowl filled with a yellowish soup. The soup is garnished with a poached egg, a piece of fried chicken, and a side of green vegetables. The bowl is set on a white plate, which is placed on a beige textured placemat. A silver fork is visible to the left, and a silver knife is to the right. A glass of white wine is partially visible in the upper right corner. A semi-transparent grey banner with the text "Three Course Menu" is overlaid across the center of the image.

Three Course Menu

Three course menu

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

(min 15 guests)

Two courses (choose between starter or a dessert)	£60.00
Three courses	£70.00
Three course, two glass of house wine, still & sparkling water	£80.00

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

STARTERS

Marinated tiger prawns, avocado, peppers and capers
Recommended wine pairing: Vergelegen Florence Rose, Stellenbosch **£45.00**

Black treacle cured salmon, candy beetroot, caviar & whipped sour cream
Recommended wine pairing: Ridgeview Bloomsbury, East Sussex **£70.00**

Beef bresaola, fig & honey chutney, baby rocket & parmesan
Recommended wine pairing: Dominique Morel, Beaujolais-Villages **£57.00**

Free-range chicken terrine, tarragon, pickled spring vegetables
Recommended wine pairing: Wairau River Pinot Noir **£52.00**

Spiced cauliflower salad, confit tomatoes, basil, labneh VE
Recommended wine pairing: 'Naturete' Organic Verdejo, Bodegas Parra Jiminez **£38.50**

Plant-based stracciatella, grilled peach, salted almonds VE
Recommended wine pairing: Vinho Verde 'Barrete' AB Valley Wines, Minho **£38.50**

Butternut squash, asparagus, & burrata tart, basil emulsion & baby cress V
Recommended wine pairing: Hamilton Heights, Chardonnay **£34.00**

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Three course menu

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

M A I N

Monkfish, spiced red lentils, spring greens, fennel bhaji

Recommended wine pairing: Wairau River Sauvignon Blanc **£52.00**

Chalk stream trout, beetroot fondant, pickled kohlrabi, piccata sauce

Recommended wine pairing: Hamilton Heights, Chardonnay **£34.00**

Confit duck, pearl barley risotto, green onions, baby carrots

Recommended wine pairing: Château Los Boldos Tradition Réserve, `Tradición Reserva` **£52.00**

Lamb rack and breast, labneh, summer vegetables

Recommended wine pairing: Tunante Rioja Tempranillo Tinto, Fincas de Azabache **£40.00**

Roast chicken breast, grilled baby onion, charred corn, celeriac fondant & truffle cream

Recommended wine pairing: Mâcon-Villages, Domaine Perraud, Burgundy **£70.00**

Roast venison fillet, potato terrine, baby beets, spinach, red wine jus

Recommended wine pairing: Château Los Boldos Tradition Réserve, `Tradición Reserva` **£52.00**

Courgette, spelt and cumin fritters, courgette, parsley and cashew salad VE

Recommended wine pairing: Dominique Morel, Beaujolais-Villages **£57.00**

Charred hispi cabbage, plant-based yoghurt, toasted hazelnuts, rose harissa VE

Recommended wine pairing: Luberon Rosé, Famille Perrin, Southern Rhône **£70.00**



Three course menu

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

DESSERT

Coconut pudding, confit pineapple, rum VE

Plant-based panna cotta, summer berries VE

Dark chocolate tart, candied almonds, London honey cream V

Lemon meringue pie, raspberry sorbet V

Molten chocolate cake, vanilla cream, raspberries V

London Honey and yoghurt parfait, raspberries V

White chocolate & raspberry cheesecake V

V – Vegetarian, VE – Vegan

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Food Stations

Food stations

Three food stations	£76.50
Additional station	£30.00

(min 50 guests)

H. Forman & Son smoked and cured salmon carvery

A selection of finest cured and smoked salmon from H Forman & Son East London smokery, served with blinis, crème fraiche and lemon

Beetroot cured Scottish salmon

Wasabi ginger cured salmon

London cured smoked

Double hot smoked salmon

Recommended wine pairing: Ridgeview Fitzrovia Rosé, Sussex

Arancini Station

Selection of hot and crispy rice balls inspired by Sicily

Wild mushroom and truffle, mushroom ketchup VE

Butternut squash and sage, sage puree V

Sundried tomato and basil arancini, nut free pesto V

Lemon and Parmesan arancini, chive crème fraiche V

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

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Food stations

Pizzeria station

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

Roasted vegetable pizza – Romano peppers, courgette, Old Winchester cheese and basil V

Margherita pizza – Rich tomato sauce, fior di latte cheese, oregano V

Cobble Lane nduja and fennel salami

Mushroom pizza – seasonal woodland mushrooms with Berkswell cheese V

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

Cobble Lane Charcuterie Station

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

Fennel salami

Capocollo

Spicy nduja

Lomo pork loin

House pickles

Sourdough bread

Recommended wine pairing: Punto Alto Malbec

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Food stations

Paxton & Whitfield cheese

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

Oglesfield

Cotehill Blue

Baron Bigod

Lincolnshire Poacher

Ashcombe

Beetroot horseradish chutney

Spiced plum chutney

Caramelised onion chutney

Recommended wine pairing:Château Le Gardera, Bordeaux Superieur

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Dessert food station

Macarons

A selection of flavoured macarons including:

Pistachio

Chocolate

Salted caramel

Mango

Passionfruit

Eton mess dessert station

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

Meringue - vanilla, lemon, raspberry

Whipped honey cream

Chantilly cream

Chocolate cream

Passionfruit curd

Seasonal berries

Coulis and crispies


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Afternoon Tea

British Afternoon Tea

(min 15 guests)

A delicious platter of sandwiches, scones and cakes.

Free-range egg mayonnaise & truffle finger sandwich V

Smoked salmon & cream cheese sandwich

Spicy Chicken Milanese & Mozzarella Half Baguette V

Classic French macarons V

Salted caramel chocolate brownie VE

Summer berry cheesecake VE

Sultana scones V

Strawberry jam V

Clotted cream V

Vegan and gluten free options available upon request.

Package 1 £32.50

With a glass of juice
Still & Sparkling water

Package 2 £37.50

With a glass of prosecco
Still & Sparkling water

Package 3 £41.50

With a glass of champagne
Still & Sparkling water

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

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Drinks

Drinks Reception Packages

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

St James

£20.50

45 minute drinks reception including:

Unlimited house wine and beer

Fruit juice and seasonal fizz

Still & Sparkling water

Crisps and popcorn

Westminster

£39.50

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)

Crisps and popcorn

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)

Crisps and popcorn

Jubilee

£69.50

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)

Crisps and popcorn

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Cocktails

ALCOHOLIC COCKTAILS

Price per litre (serves five)

Classic Pimm's - £36.50

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

Gin Fizz - £36.50

Gin, ginger & elderflower, lime juice

Dark & Stormy - £38.50

Rum, lime juice, ginger beer

Apple Spritz Vodka - £38.50

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

NON-ALCOHOLIC COCKTAILS

Price per litre (serves five)

Sting of the Bee - £26.00

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

English garden - £26.00

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

Pomegranate Fizz - £30.00

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

Rosemary & Grapefruit - £30.00

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

Looking for more non-alcoholic options?

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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 – £80.00

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

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

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

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

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

Champagne Vauban Frere Brut – £75.00

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

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.

Vergelegen Florence Rose, Stellenbosch, South Africa – £45.00

Pressing to achieve delicate colour, separate fermentations and undergoing extended lees age for 6 months before blending. Strawberry and raspberry notes with a delicate acidity.

Coteaux d'Aix-en-Provence Rosé, Maison Aix, France – £56.00

The wine has an aromatic bouquet with notes of fresh red berries and delicate hints of white flowers. On the palate, it is vibrant and balanced, with subtle notes of grapefruit and juicy melon, complemented by a fine mineral edge that adds depth and precision. The finish is long and refreshing.

Luberon Rosé, Famille Perrin, Southern Rhône, France – £70.00

Deep pink in colour. It has a fresh, Provençal nose with aromas of wild strawberry and white nectarine. The palate is juicy and vibrant with notes of raspberry and pink grapefruit, leading to a refreshing and moreish finish.

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W H I T E

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

A fresh and lively white from the far west of Spain that combines the local Pardina grape variety with the renowned Chardonnay.

Hamilton Heights, Chardonnay, Australia - £34.00

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

Western Cape Chenin Blanc, Liberty Fairtrade, South Africa - £37.00

This wine is pale lemon in colour with youthful hints. Delicate aromas of fresh apples are matched with notes of stone and tropical fruits such as peach and pineapple. On the palate, this wine is refreshing and vibrant with crisp acidity.

'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.

Vinho Verde 'Barrete' AB Valley Wines, Minho, Portugal - £38.50

Fermentation takes place in steel to preserve the ripe fruit characters, creating a fresh and young Vinho Verde, which is incredibly fruit driven. Filled with citrus and floral notes, followed by a mineral character on the finish, with the authentic spritz of the Vinho Verde style.

Fiano 'Dal Vulcano' Beneventano, Campania, Italy - £43.00

A fresh and balanced profile, with vibrant tropical fruit flavours and excellent persistence. An intense bouquet of honey and tropical fruit aromas. Rich and textured, with elegant flavours of hazelnuts, honey, and subtle spice, complimented by tropical fruit notes such as pineapple and a refreshing mineral finish..

Piquepoul 'Esprit des Vignes', France - £49.00

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

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.

Mâcon-Villages, Domaine Perraud, Burgundy, France - £70.00

Bright yellow in colour, with lively citrus, ripe apple and fragrant white flower aromas on the nose. The palate is medium bodied, generous and round with beautifully rich stone fruit flavours that are tempered by a fresh, zippy acidity.

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R E D

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

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

Hamiton Heights, Shiraz, Australia - £34.00

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

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.

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

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

'Punto Alto', Malbec, Argentina - £40.00

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

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

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

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.

Château Los Boldos Tradition Réserve, 'Tradición Reserva' Cachapoal Valley Merlot, Chile - £52.00

This wine is an intense ruby red colour. Aromas of ripe red fruits including raspberries, strawberries, and sour cherries are blended with a light spicy touch. On the palate this wine is balanced and fresh with soft and pleasant tannins.

Dominique Morel, Beaujolais-Villages, France - £57.00

This Gamay is bright ruby in colour, with pronounced cherry perfumes. The rounded palate is full of fresh, ripe red berry fruit. Elegant, well balanced with good acidity, this is a great example of Beaujolais-Villages.

Heppington Vineyards Pinot Noir, England - £70.00

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

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Beer and softs

BEER AND CIDER

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

Pre-order selection:

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

SOFTS

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

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Allergens

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

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

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

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



MUSTARD



MOLLUSCS



NUTS



CRUSTACEANS



FISH



EGG



SULPHUR DIOXIDE



SOYBEAN



MILK



SESAME



GLUTEN



PEANUTS



CELERY



LUPIN

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





Thank You

Anastasia Sanduta
One Birdcage Walk

**COMPANY
OF COOKS**