

# Welcome to Chelsea Physic Garden

Chelsea Physic Garden is the perfect place to host your special event.

Whether you choose a lunchtime celebration or candlelit canapes, the garden has a unique history and provides a memorable backdrop to your special event. Available for exclusive private hire on Saturdays and on weekday evenings, this outstanding and adaptable venue offers any number of décor and theme possibilities.

Exclusive hire means guests are most welcome to explore the pathways and peripheries. Discover idyllic photographic backdrops amidst its collection of over 4,000 rare, beautiful, and botanically significant, plants.

At Company of Cooks, we handpick every moment with crafted and delicious food and drink. Our team of talented chefs take pride in creating seasonal menus that celebrate the setting and are inspired by the garden's herbs, vegetables, and plants.

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



# 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. From hand-picked wines to 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 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 and that when those three elements come together, something very special happens.

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





# Our commitments to people, place and planet

What we do...

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 minimizing 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 1,2,3. As a wider business, we aim to be 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 and for – all the while safeguarding the planet for future generations.

# **London larder**

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

## Our suppliers

- Paul Rhodes Bakery
- 2. Union Coffee
- 3. Cobble Lane Cured
- 4. Luminary Bakery
- 5. The Wild Room
- 6. Paxton & Whitfield
- 7. Sally Clarke Bakery
- 8. Belazu
- 9. London Essence
- 10. Ellis Wines
- 11. H. Forman & Son
- 12. HG Walter
- 13. Waste Knot
- 14. The London Honey Company
- 15. Marrfish
- 16. London Borough of Jam
- 17. Brindisa
- 18. Smith & Brock
- 19. Wild Harvest
- 20. Ridgeview Wine





# A cake that makes a difference

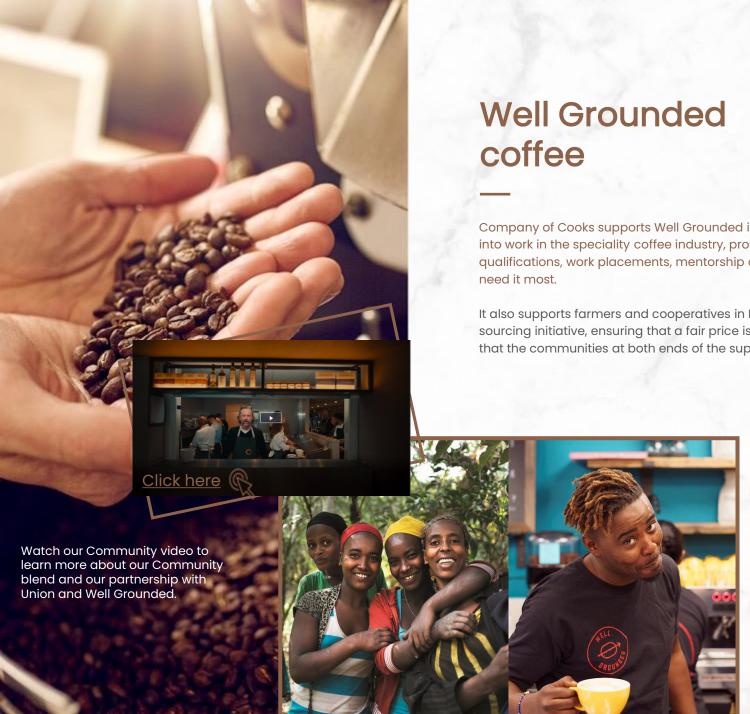
## We're proud to partner with Luminary Bakery

A social enterprise that creates an innovative response to help socially and economically disadvantaged women. By investing in and releasing them to realise their dreams – through training, employment and community, they aim to break cycles of poverty, violence and disadvantage once and for all.

Luminary Bakery offer spectacular cakes for all occasions that can be ordered via our team and delivered directly to your event.







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

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



HAND-ROASTED COFFEE





# **Breakfast**

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

## MORNING BAKERY SELECTION

A selection of freshly baked pastries:

£6.70

Pain au chocolate | Pain au raisin | Cinnamon bun |
Plain croissant | Almond croissant | Chocolate muffin | Blueberry muffin |
Lemon and poppy seed muffin |
423 kcal

## PLANT BREAKFAST

£18.30

Coconut yoghurt, raspberry and hibiscus, chai granola VE 267 kcal 'No avocado' on toast, a tasty smash of edamame, broad beans, peas with lemon, mint and chilli, savoury seed granola VE 363 kcal Roasted portobello mushroom and courgettes on toast with plant-based feta VE 413 kcal

Compressed fruits with lime and mint VE 80 kcal Green goddess wake-up juice VE 82 kcal

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



# **Breakfast**

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

## BREAKFAST BAPS

A selection of soft white, wholemeal, seeded baps.

#### £7.50 each

Portobello mushroom, spinach, tomato and mushroom ketchup VE 471 kcal

Dry cured bacon bap, HP sauce 512 kcal

London sausage bap, HP sauce 556 kcal

Free range egg muffin, sriracha V 309 kcal

Cobble Lane pancetta, free range egg muffin 393 kcal

## LOW CARBON BREAKFAST

## £23.40

Green goddess wake up juice V 82 kcal

Low carbon mushrooms on toast, watercress pesto V 251 kcal

Teff grain crepes, crème fraiche, raspberries, London honey V 97 kcal

'No avocado' on toast VE 363 kcal

Compressed fruits with lime and mint VE 80 kcal

Seasonal fruit and vegetable juice of the day VE 80 kcal



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# **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

## Select 2 for £15, or select 3 for £21

Coconut yoghurt, raspberry and hibiscus, chai granola VE 267 kcal Greek yoghurt, seasonal fruit, chai granola, bee pollen V 277 kcal Seasonal fruits with lime and mint VE 80 kcal Sweetcorn pancakes, smashed 'no avocado', tomato jam V 294 kcal Shakshuka V 349 kcal Full English breakfast 828 kcal

## A LA CARTE

Coconut and Bircher oats, seasonal fruits VE 340 kcal £9.00

Smashed 'no avocado' on sourdough toast, savoury seed granola VE 363 kcal £9.00

Ricotta pancakes, blueberry compote V 346 kcal £9.00

Seasonal fruits with lime and mint V 80 kcal £8.50

London cured smoked salmon free range eggs royale 675 kcal £9.50

Full English breakfast 828 kcal £11.00

## JUICES

Exotic juice VE (per litre) 80 kcal £7.50
Green Goddess Wake Up Juice VE (per litre) 82 kcal £7.50

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# Tea, coffee and soft drinks

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

Tea, coffee and biscuits

Cranberry /pineapple/apple juice /orange juice

Homemade lemonade

Still and sparkling mineral water (750ml)

£3.20

£4.20

£7.50 (per litre)

£7.00 (per litre)

## 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.







## GOURMET SANDWICH WORKING LUNCH

#### £22.00

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

Mature Cheddar ploughman's V 214 kcal
Free range egg mayonnaise, watercress V 220 kcal
Smoked salmon and cream cheese 180 kcal
Chicken and sweetcorn mayonnaise 233 kcal
Falafel and sweet potato wrap VE 108 kcal
Selection of cheeses from the British Isles V 286 kcal
Seasonal fruit selection VE 38 kcal
Crisps and popcorn VE 84 kcal
Raw vegetables with romesco, hummus and cucumber yoghurt
V 274 kcal

## SANDWICH LUNCH ADD ONS

Iced raw seasonal vegetables, green goddess dip VE 277 kcal £7.00
Paxton & Whitfield British cheeseboard, Peter's Yard biscuits, celery, grapes 292 kcal £11.70
Selection of cured meats from Cobble Lane, pickles 149 kcal £8.00
Seasonal 'future 50' salad 235 kcal V £7.50
House brownie 289 kcal V £3.00
Summer berry tart 72 kcal V £4.40
Scones with jam and clotted cream 310 kcal V £5.50

## 'LOW GI' LUNCH

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

#### £32.00

Nashi pear, pineapple and mint salad VE 148 kcal Vietnamese beef salad 486 kcal Chicken broth 275 kcal Spiced popcorn 120 kcal Watercress, cucumber and mint juice VE 42 kcal

## 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

#### £35.00

Roasted sweet potato, edamame, grilled peppers, toast seeds VE 215 kcal Shaved fennel, orange, dill and pomegranate, dukkha VE 187 kcal Charred broccoli, quinoa, hemp seeds, radishes, fresh garden herbs VE 215 kcal Spelt and Khorasan tabbouleh with tomatoes, pomegranate, cashew nuts V 187 kcal

Grilled courgettes, British halloumi, lentils, rocket, pumpkin seeds V 227 kcal

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## LONDON LARDER BUFFET

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

## £45.00

Rare roast beef from HG Walter, rocket, Lincolnshire Poacher cheese, pickled mushroom 180 kcal

Hampshire Chalk Steam trout rillette, creme fraiche, pumpernickel 507 kcal Salad of mixed leaves, house dressing VE 217 kcal

Heritage tomato salad, wasabi mascarpone, pickled red onion & green olives V 408 kcal Finest British charcuterie from Cobble Lane 149 kcal

Selection of British cheeses from Paxton and Whitfield's, London's oldest cheese shop 286 kcal

Antipasti selection from Belazu of Greenford V 131 kcal Artisan breads from Paul Rhodes bakery of Greenwich 277 kcal A selection of sweet treats by Luminary Bakery 475 kcal



# COLD FORK BUFFET OPTIONS

## BUFFET PROTEINS

goddess dip VE 277 kcal

Company of Cook's organic pork sausage roll,
Lincolnshire Poacher cheese and caramelised
onion 425 kcal
Cobble Lane nduja Scotch egg 500 kcal
Air dried beef, crostini, goat's curd 278 kcal
Chalk stream trout rillette, horseradish 507 kcal
London cured salmon, apple, fennel,
watercress 378 kcal
Waste Knot rescue vegetable tart, seasonal
leaves house dressing V 341 kcal
Beetroot falafel, fig leaf hummus, house pickles,
seeded bun VE 403 kcal
Seasonal vegetable crudites with green

## SALAD BUFFET OPTIONS

Roasted beetroot, pickled onions,
yoghurt 332 kcal V
Fennel, orange and watercress VE 163
kcal
Freekeh pilaf, coriander, mint, spring
onion and preserved lemon VE 381 kcal
Charred broccoli, quinoa, radish and
herbs V 211 kcal
Green beans, heirloom tomatoes, red
onion, basil VE 140 kcal

# DESSERT BUFFET OPTIONS

Lemon curd and blueberry cheesecake V 440 kcal
Lemon posset, summer berries V 542 kcal
Gooseberry fool, almond shortbread V 350 kcal
Dark chocolate mousse V 523 kcal
Cherry, pistachio and white chocolate pavlova V
321 kcal
Seasonal fruit platter VE 107 kcal
British cheese plate 292 kcal

HOT FORK BUFFET OPTIONS

## MENU 1

32 dry aged beef cheek, pearl onions, mushrooms, fondant, cooking juices 932 kcal

London cured salmon fillet, braised fennel, broccoli puree, caper dressing 731 kcal

Roasted aubergine, pine-nut praline, vegan feta, crushed green herbs VE 423 kcal

Roasted beetroot, pickled onions, yoghurt V 332 kcal

Gooseberry fool, almond shortbread 351 kcal

## MENU 2

7- hour Herdwick lamb shoulder, celeriac mash potato, glazed carrots 1097 kcal

Line caught roasted cod fillet, white beans, parsley 302 kcal

Roasted cauliflower steak, cauliflower puree, red pepper, crispy polenta 588 kcal VE

Fennel, orange and watercress 163 kcal VE

Lemon curd and blueberry cheesecake 440 kcal V

## MENU 3

Free range roast chicken, courgettes, romesco, watercress 386 kcal

Seasonal fish pie, leeks, creamed potato, herb crumb 703 kcal

Pumpkin tortellini, pine nuts, pumpkin puree, crispy sage 508 kcal VE

Green beans, heirloom tomatoes, red onion, basil 140 kcal VE

Lemon posset, summer berries 524 kcal V

#### Select one menu £30.00

## MENU 4

Grilled chicken, London chorizo, new potato, cherry tomato, green olives 493 kcal

Seared seabream, herbed lentils, braised fennel, green herb relish 420 kcal

Sweet potato curry, sticky coconut rice, coriander 783 kcal VE

Charred broccoli, quinoa, radish and herbs 211 kcal 321 kcal VE

Cherry, pistachio and white chocolate pavlova 321 Kcal V

## ADD ONS

Artisan breadbasket by Paul Rhodes of Greenwich, whipped butter 440 kcal V £2.50 British cheese plate by Paxton & Whitfield, chutney & oat crackers 286 kcal £11.70 Seasonal fruit platter 127 kcal VE £5.00

## NIBBLES SELECTION

Cornish sea salt popcorn 129 kcal
Sea salt crisps 150 kcal
Montgomery Cheddar straws V 149 kcal
House spiced nuts VE 303 kcal VE
Stuffed Gordal olives with oregano VE 64 kcal
Belazu chilli mixed olives VE 64 kcal
Pecorino and truffle nuts VE 318 kcal

Iced raw seasonal vegetables, green goddess dip VE 277 kcal

Select 4 £13.50





# Canapé reception

Select 6 for £26.60, or select 8 for £32.00

## MEAT

Chicken liver parfait vol au vent, redcurrants 40 kcal Free range pork, lemon aioli, baby onions 46 kcal Lamb canon rosti, chilli herb sauce 96 kcal Beef tartare, oyster mayonnaise, pink onions 28 kcal

## FISH

South coast crab, avocado, tarragon 46 kcal Smoked trout mousse, rye bread, dill 71 kcal Scallop ceviche, cucumber dressing, coriander 33 kcal Crayfish, cocktail sauce, smoked paprika 56 kcal

## PLANT

Pea and broad bean tart, wasabi and borage V 80 kcal Tomato and cucumber bruschetta, balsamic pearls VE 27 kcal Courgette, saffron yoghurt, pomegranate, zaatar V 28 kcal Wild mushroom croquette, mushroom ketchup VE 54 kcal

## SWEET

Blueberry lavender meringues V 91 kcal

Mango and exotic fruit pannacotta VE 28 kcal

Lemon meringue tartlet V 93 kcal

Tonka bean and strawberry with white chocolate V 63 kcal

Recommended sparkling wine pairing: Ridgeview Bloomsbury, Sussex



# **Bowl food**

Select 4 for £34.40 Additional bowl £8

## PLANT

Asparagus, Burford brown egg, pickled shimeji V 157 kcal Heritage tomato, salmorejo dressing, basil VE 124 kcal Wild mushroom croquette, mushroom ketchup VE 167 kcal Spring vegetable and herb risotto, coconut vegan cheese VE 234 kcal

## FISH

Charred Chalk Stream trout, crushed Jersey Royals, fennel 277 kcal Dorset crab, bisque sauce, crushed peas 260 kcal Hake, summer beans, salsa Verde 240 kcal Torched mackerel, kohlrabi slaw, green apple, dill 279 kcal

## MEAT

Cobble Lane Coppa, melon, balsamic pearls 118 kcal
Lamb breast, summer beans, buttery mash, rosemary sauce 432 kcal
Miso pork cheeks, dressed Leeks, green apple 237 kcal
Confit chicken gnocchi, gremolata 335 kcal

## DESSERT

Grandma's pine nut tart V 282 kcal Chocolate brownie, diplomat cream V 424 kcal Buttermilk pannacotta, mango, strawberries V 489 kcal Whipped London ricotta cheesecake, cookie crumble V 443 kcal

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All prices are per person and exclude VAT





## Three course menu

## Select 1 starter, 1 main, 1 dessert

2 course £44.00

3 course £49.00

Choose between starter or a dessert

## STARTERS

Spiced aubergine salad, roast tomato, minted coconut yoghurt Kcal 438 VE

London cured salmon, horseradish, fennel pollen, keta 422 kcal

Cornish mackerel, heirloom tomatoes, basil, citrus 328 kcal

Dorset crab, apple, cucumber, lemon verbena, herb mayonnaise 368 kcal

Free range chicken, pistachio, orange blossom, radish. 390 kcal

Beef carpaccio, artichokes, Old Winchester cheese, pickled beetroots 399 kcal

Burrata, broad bean pesto, confit almonds, preserved lemon V 431 kcal

English asparagus, Burford brown egg, rapeseed mayonnaise, spring truffle V 368 kcal



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## Three course menu

## Select 1 starter, 1 main, 1 dessert

## MAIN

Seared halibut, cauliflower puree, braised fennel, tomato dressing 208 kcal

Chalk stream trout, bonito butter, broccoli and kaffir lime 359 kcal

Cornish cod, turnips, wasabi cream, sea vegetables 600 kcal

Herdwick lamb, anchovy, wild garlic, peas, broad beans, caper and raisin lamb sauce 1220 kcal

Cornish red chicken, artichoke puree, garden vegetables, seasonal mushrooms, potato terrine 1145 kcal

Roasted cauliflower, cauliflower puree, red pepper, polenta VE 518 kcal

Courgette risotto, stuffed flower, basil, ricotta, pistachio courgettes V 908 kcal



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# Three course menu

## Select 1 starter, 1 main, 1 dessert

## DESSERT

Chocolate honey cremeaux, honey tuile, roasted chocolate, clotted cream ice cream V 330 kcal

Passion fruit posset, ginger meringue, caramelised white chocolate V 700 kcal

Set rice pudding, popped rice, maraschino cherry jam, cardamom ice cream V 364 kcal

Vegan pannacotta, pears, honeycomb V 334 kcal

Tiramisu opera cake, hazelnut ice cream V 440 kcal

Raspberry tart, vanilla cream, lemon V 338 kcal

Vegan chocolate mousse, sour cherries VE 705 kcal

Buttermilk and blueberry pannacotta V 467 kcal



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## TRADITIONAL BRITISH AFTERNOON TEA

A delicious platter of sandwiches, scones and cakes.

Free range egg and mayonnaise finger sandwich V Smoked salmon finger sandwich Cucumber, mint, cream cheese finger sandwich V

Summer berry tart V
Chocolate tiramisu opera cake V
Exotic fruit cheesecake V

Sultana scones V Strawberry jam V Clotted cream V 1447 kcal

Vegan and gluten free options available upon request

Package 1 £29.50
With a glass of Prosecco

Package 2 £36.00

With a glass of Ridgeview English Sparkling wine



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## COCKTAILS

## Gin Fizz £12.00

Gin, ginger & elderflower, lime juice

## Dark & Stormy £12.00

Rum, lime juice, ginger beer

## Apple Crumber Spritz £12.00

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

## Aperol Spritz £12.00

Prosecco, Aperol, soda

## Raspberry Gin Sour £12.00

Gin, raspberry, lemon juice

## Classic Pimm's £12.00

Pimm's No. 1 with lemonade, served in a highball, with classic garnish and ice

## NON-ALCHOLIC COCKTAILS

## Rosemary & grapefruit - £9.50

Grapefruit juice, rosemary, sparkling water

## Spice N ginger - £9.50

Seedlip spice 94, ginger ale

## Sting of the bee £9.50

Lemon and ginger, honey, lime juice

## Pomegranate fizz - £9.50

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

## Vibrate fizz - £9.50

Martini vibrate, lemon, lime juice, jasmine and peach

## English garden - £9.50

Cucumber, basil, elderflower, cloudy apple juice

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## SPARKLING

## Ridgeview Bloomsbury, East Sussex, England - £55.00

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 - £62.00

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 - £27.50

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 - £32.50

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

## Laurent Perrier La Cuvee Brut, Champagne, France - £66.67

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 - £50.00

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

## Pinot Grigio Ramato 'Il Barco', Carlo Botter, Italy - £27.50

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 - £31.00

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, - £36.00

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

## Malbec Rosé, 'ES Vino, Mendoza, Argentina - £34.50

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.

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## WHITE

## Heppington Vineyards Chardonnay, England - £50.00

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

## El Zafiro 'Extremadura' Blanco, Pardina/Chardonnay, Spain - £23.33

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 - £24.50

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

## Boatmans Chenin Blanc, South Africa - £27.50

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 - £28.33

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 - £30.00

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

## Fiano 'Lunate', Sicily - £32.50

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 - £34.17

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 - £37.50

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 - £50.00

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

## Gavi di Gavi 'Ca da Bosio', Terre da Vino, Italy - £50.00

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.

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#### RED

## Heppington Vineyards Pinot Noir, England - £50.00

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

## El Zafiro 'Extramedura' Tinto, Tempranillo/Shiraz, Spain - £23.33

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

## Hamilton Heights, Shiraz, Australia - £24.50

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

## 'Punto Alto', Malbec, Argentina - £32.50

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

## Tunante Rioja Tempranillo Tinto, Fincas de Azabache, Spain - £41.67

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

## Montepulciano d'Abruzzo Riserva, 'Tor del Colle', Italy - £33.33

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

## Château Le Gardera, Bordeaux Superieur, France - £35.83

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.

## Beaujolais Villages 'Vignes de 1940', Jean-Michel Dupre, France - £24.17

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 - £45.83

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

## Wairau River Pinot Noir, New Zealand - £45.83

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.

# Allergens

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

Please speak with your event manager, 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 guests 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.







MOLLUSCS



CS



CRUSTACEANS



FISH



EGO



SULPHUR DIOXIDE



SOYBEAN



MIL



SESAME



GLUTEN



PEANUTS



CELERY



LUPIN

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



# Thank You

Tremayne Wilson Polly Beadman

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COMPANY OF COOKS