



**COMPANY
OF COOKS** EVENTS

EVENTS BROCHURE

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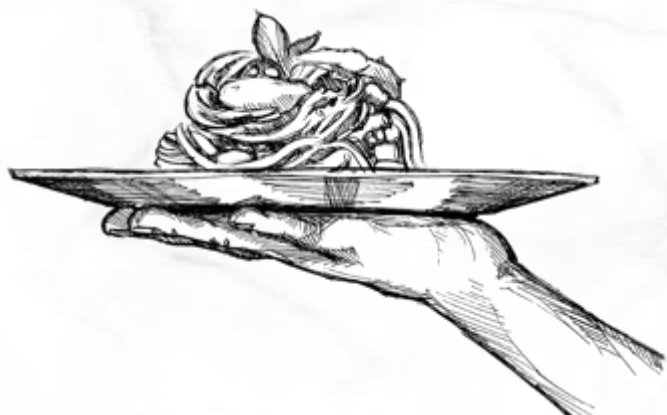
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Welcome to Company of Cooks Events

Bringing memorable experiences to impressive locations is what we do.

At Company of Cooks Events, we handpick every moment with crafted and delicious food and drink. We're not afraid to push boundaries and apply the utmost attention to detail, ingenuity and imagination. Passionate about bringing people together through food, we aim 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 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.

Please get in touch with events@companyofcooks.com to make your booking, or if you would like any more details.



Chelsea Physic Garden

Chelsea Physic Garden has been a botanical oasis on the Thames since 1673. Nowadays, it's a haven for fine food and drink as well.

We cater to weddings, lunches and private events, including our popular summer supper clubs – creating seasonal menus inspired by the garden's herbs, vegetables, and plants.

Make the garden your own and get in touch to host your event in the iconic surroundings of London's oldest botanic garden.



Molly's

Nestled within The Museum of the Home you'll find Molly's - offering a local and laid-back community vibe that's perfect from dawn till dusk.



Molly Harrison served as a curator at the museum from 1946 to 1969, establishing herself as a trailblazer in modern museum education. While Molly herself is not the direct model for the bar and kitchen, her dynamic spirit remains an inspiration. The menu, interior design, and graffiti by @.EPOD reflect her boldness, warmth, and creativity, creating a space that is vibrant, welcoming, and full of life.

Molly's is ideal for events all year round, with capacity for 85 guests inside and a further 35 out on the patio. In the summer, the doors open up to give a seamless flow from indoor to outdoor, perfect for summer parties. In the winter, the cosy lighting invites you into the warmth for an intimate dinner or lively Christmas Party.



RA

Together with José Pizarro, we have opened the first destination café and restaurant inside the iconic Royal Academy of Arts, set in the venue's sleek Senate Room.



Downstairs you'll find Poster Bar by José, conjuring up a buzzing Spanish café while showcasing classic graphic art.

Both spaces offer an intimate space for a wide range of events all year round, from drinks and canapes to fine dining, enjoy your event set in the heart of London in an iconic space for art lovers and food lovers alike.



Courtauld

The Courtauld is a world-leading institution in the study and research of art history.

It is home to one of the greatest art collections in the UK, located in the magnificent historical setting of Somerset House.

Boasting extraordinary newly renovated rooms and spaces, The Courtauld offers exceptional opportunities for entertaining in one of the most prestigious buildings in central London. Immerse your guests in our inspirational settings surrounded by art curated with the utmost academic rigor.



London Larder

Our London Larder provides our kitchen teams with access to some of the finest suppliers in London, including a growing number of B-Corp organisations, VCSE's and minority-owned businesses – incredible food and drink that supports local and global communities.

Suppliers

- | | |
|---|-----------------------------|
| 01 Dalston Juice
B-CORP | 17 Paul Rhodes Bakery |
| 02 Dash Water
B-CORP | 18 Cobble Lane Cured |
| 03 Dormen Foods
Diverse Ownership | 19 The Wild Room |
| 04 Farrington Oils
Diverse Ownership | 20 Paxton & Whitfield |
| 05 Flawsome drinks
B-CORP | 21 Sally Clarke Bakery |
| 06 Freshways dairy
Diverse Ownership | 22 Belazu |
| 07 La Latteria
Diverse Ownership | 23 London Essence |
| 08 Luminary Bakery
VCSE* | 24 H. Forman & Son |
| 09 Nemi teas
VCSE* | 25 HG Walter |
| 10 Rubies in the Rubble
B-CORP / Diverse Ownership | 26 The London Honey Company |
| 11 Union coffee
B-CORP / Diverse Ownership | 27 Marrfish |
| 12 St Ewe eggs
Diverse Ownership | 28 London Borough of Jam |
| 13 Vegetarian express
B-CORP | 29 Brindisa |
| 14 Waste Knot
Diverse Ownership | 30 Smith & Brock |
| 15 Well Grounded
Diverse Ownership / VCSE* | 31 Wild Harvest |
| 16 Ridgeview Wine
B-CORP | |



People, Place and Planet

Food and drink at Company of Cooks Events will always have an eye on supporting the communities the team work with.

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.



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 women to realise their dreams – through training, employment and community – Luminary Bakery aims to break cycles of poverty, violence and disadvantage once and for all.

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



LUMINARY  BAKERY



Well Grounded coffee

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 need it most.

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.



UNION
HAND-ROASTED
COFFEE





M E N U S

Tea & Coffee

Our teas and coffees include a selection of classic, fruit, herbal and organic teas, plus directly traded Union Hand Roasted coffee. We work with leaders in the provision of tea and coffee and have a wide range of blends and single origin coffees, roasted in a roastery in East London, to suit the varying tastes of today's sophisticated coffee consumer.

Tea and coffee £5.50

Tea, coffee and biscuits £6.00

Tea, coffee and pastries £10.00

Still and sparkling mineral water (750ml) £5.00

Cranberry, pineapple, orange or apple juice £2.00

Sparkling elderflower £3.00

Iced Tea £3.00

Soft drinks (330ml can) £3.00



Breakfast Selection

Breakfast Pastries £8.00

Sample selection:

- Pain au chocolat
- Pain au raisin
- Cinnamon bun
- Butter croissant
- Almond croissant

Breakfast Baps £9.00

A selection of soft white, wholemeal, seeded baps.

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

Breakfast Bowls

Select 2 for £16 or 3 for £28

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

Juices

Exotic juice (VE) 80 kcal £3.50

Green Goddess Wake Up Juice (VE) 82 kcal £.50

Sandwich Lunches

Gourmet Sandwich Working Lunch £28.50

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

Sample sandwich selection:

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

Traditional Sandwich Working Lunch £24.00

Selection of chefs' choice sandwiches

Seasonal fruit selection (VE) 38 kcal

Crisps and popcorn (VE) 84 kcal

Sandwich Lunch Add-ons

Iced raw seasonal vegetables, green goddess dip (VE) 277 kcal £6.50

Paxton & Whitfield British cheeseboard, Peter's Yard biscuits, celery, grapes 292 kcal £10.00

Selection of cured meats from Cobble Lane, pickles 149 kcal £8.00

House brownie 289 kcal (V) £4.00

Scones with jam and clotted cream 310 kcal (V) £7.00

V - Vegetarian VE - Vegan. For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator. All prices are per person unless otherwise stated and exclude VAT. Additional charges may occur for labour, CCG and linens. Please note that our menu offerings are subject to seasonal availability and may change.



Speciality Tables

London Larder Buffet £49.00

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

Rare roast beef from HG Walter, Thai style, raw slaw, crispy onions 419 kcal

H.Forman & Son smoked salmon tartine, horseradish cream, Paul Rhodes sourdough, cucumber 588 kcal

Salad of mixed leaves, house dressing VE 217 kcal

Waste-Knot roast & charred courgette salad, peas, mint, goats' cheese & lemon dressing V 394 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

Future 50 Salad Table £35pp

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

Roasted sweet potato, edamame, grilled peppers, 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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Cold Fork Buffets

Please choose a choice of three proteins,
two salads, one dessert for £38.00

Buffet Proteins

Company of Cooks signature sausage roll, Lincolnshire poacher & Marmite 391 kcal

Cobble Lane nduja Scotch egg 500 kcal

Air dried beef, crostini, goat's curd 278 kcal

Chalk Stream trout rilette, horseradish 507 kcal

H. Forman & Son beetroot cured salmon, fennel & green apple salad 258 kcal

Spring pea & asparagus quiche, seasonal leaves, house vinaigrette 369 kcal

Symplicity plant-based burger (VE) 345 kcal

Seasonal vegetable crudités with green goddess dip (VE) 277 kcal

Buffet Salads

Raw and roasted Waste Knot beetroot salad, toasted seeds, coarse grain mustard & balsamic 649 kcal

Pea, broad bean and asparagus salad with toasted buckwheat 310 kcal

Jewelled cous-cous salad, pomegranate, pistachio, citrus & soft herbs 295 kcal

Roasted broccoli miso Caesar salad 223 kcal

Spring squash & courgette salad, spelt, spinach and balsamic 276 kcal

Buffet Desserts

Waste Knot apple & berry compote, oat & tonka spiced crumble, crème anglaise 805 kcal

Lemon curd Eton mess, edible flowers 624 kcal

Plant based tiramisu VE 374 kcal

Vanilla panna cotta, raspberry sauce 457 kcal

Seasonal fruit platter VE 107 kcal

British cheese plate V 292 kcal

Buffet 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 £10.00



Hot Fork Buffets

Set menu £50.00

Menu 1

Coq au Vin, Cobble Lane pancetta, potato puree 516 kcal

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

White bean, pea & broad bean ragout, olive oil mash 190 kcal

Raw and roasted Waste Knot beetroot salad, toasted seeds 649 kcal

Waste Knot apple & berry compote, oat & tonka spiced crumble, creme anglaise 805 kcal

Menu 2

Slow cooked shoulder of lamb, roast spiced chickpea salad, cucumber yoghurt, flatbread 768 kcal

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

Miso-glazed aubergine, vegan feta, spiced granola 416 kcal

Smoked chilli-honey roast squash, chickpea and preserved lemon 218 kcal

Lavender & passionfruit pannacotta, house shortbread 428 kcal

Menu 3

H.G Walter pork belly, chorizo stew and salsa verde 626 kcal

Grilled salmon fillet, broccoli, romesco sauce, gremolata 365 kcal

Ricotta tortellini, pea puree, mint & olive oil 707 kcal

Pea, broad bean and asparagus salad with toasted buckwheat 310 kcal

Plant based tiramisu 374 kcal VE

Menu 4

Cobble Lane nduja chicken thighs, La Latteria bocconcini, tomato, pesto 551 kcal

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

Red Thai curry, squash, bamboo shoots, lime & fragrant jasmine rice 300 kcal

Roasted broccoli miso Caesar salad 220 kcal

70% Chocolate cremeau 311 kcal

Buffet 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 skewer (VE) 127 kcal £5.50



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

Package 1

With a glass of prosecco £45.00

Package 2

With a glass of Ridgeview Bloomsbury £60.00

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Nibbles Selection £10.00

Cornish sea salt popcorn 129 kcal

Sea salt crisps 150 kcal

Montgomery Cheddar straws (V) 149 kcal

House spiced nuts (VE) 303 kcal

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

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Canapés

6 for £32.00 | 8 for £35.00 | Additional canape - £8.00

Fish

Whipped smoked salmon mousse, vol au vent, keta, fennel pollen 118 kcal

Sashimi grade tuna with dashi, avocado, wasabi, furikake 86 kcal

Ceviche of seabream, tiger's milk, cucumber, pink onions 78 kcal

Smoked cod's roe taramasalata, seeded cracker, dill 112 kcal

Hampshire Chalk Stream trout, crème fraîche, caviar 91 kcal

Meat

Chicken Parfait with chicken skin salt, pickled raisin, rye toast 121 kcal

Sticky pork belly brioche, caramelised onion, puffed pork crackling 162 kcal

Mac n cheese bites, Cobble Lane nduja honey 110 kcal

Cobble Lane Coppa, ripe melon, aged balsamic 74 kcal

Free range pork sausage roll, fennel seed and Maldon salt 102 kcal

Plant

Heritage beetroot tartar, citrus, red veil sorrel V 68 kcal

London ricotta, confit datterini tomato, black olive cracker 101 kcal

Crushed English pea, broad bean and edamame with Golden Cross goat's cheese, savoury seed granola 78 kcal

Teriyaki glazed shitake mushrooms, pickled ginger, toasted sesame VE 64 kcal

Wild mushroom croquettes, mushroom ketchup, truffle dust VE 96 kcal

Sweet

Torched lemon meringue tartlet 93 kcal

Almond and raspberry financier, white chocolate ganache 107 kcal

Caramelised pineapple tarte tatin, Chantilly cream, crispy pineapple 127 kcal

Strawberry cheesecake with basil 104 kcal

Dark chocolate and tofu mousse, salted caramel, chocolate popping candy VE 128 kcal

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Bowl Food

4 for £35.00 | 5 for £40.00 | 6 for £45.00 |
Additional bowl £8.00

Plant

Heritage tomato, salmorejo dressing, basil V 124 kcal

English asparagus, soft boiled egg, Old Winchester V 236 kcal

Coal-roasted heritage carrots, cherry molasses, toasted hazelnuts, crematta 297 kcal

Spring vegetable risotto, roast tomato, basil oil 557 kcal

Spiced aubergine salad, confit tomato, plant based straciatella, basil VE 266 kcal

Salt baked beets, whipped London ricotta, chilli honey, toasted seeds V 302 kcal

Fish

Charred Chalk Stream trout, crushed Jersey Royals, fennel 220 kcal

Herb crusted hake, white beans, Cobble Lane chorizo 482 kcal

Confit Chalk Stream trout, broad beans, peas and mint, citrus dressing 262 kcal

H. Forman & Son London cure salmon, horseradish buttermilk, pickled cucumber, sea vegetables 298 kcal

Torched mackerel, kohlrabi slaw, green apple, dill 279 kcal

Meat

Miso pork cheeks, dressed leeks, green apple 356 kcal

Cobble Lane Coppa, ripe melon, balsamic pearls 118 kcal

Buttermilk fried chicken, gochujang, rainbow slaw 465 kcal

Roasted rump of Texel lamb, aubergines, piquillo pepper, basil 389 kcal

Crispy duck, watermelon salad, cashew nuts 279 kcal

Cider braised ham hock, soft boiled egg, pea & watercress salad 654 kcal

Sweet

Buttermilk panna cotta, blueberries 467 kcal

Lemon posset, mixed berries, almond shortbread 562 kcal

Gooseberry & elderflower crumble, crème anglaise 416 kcal

Brownie & white chocolate mousse, salted caramel 489 kcal

Dark chocolate pot, raspberries, crème fraîche 397 kcal

Brioche summer pudding open sandwich, vanilla ice cream 305 kcal

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Food Stations

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

Arancini food 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)

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)

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

Spicy nduja

Lomo pork loin

House pickles

Sourdough bread

Paxton & Whitfield cheese

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

Oglesfield

CotehillBlue

Baron Bigod

Lincolnshire Poacher

Ashcombe

Beetroot horseradish chutney

Spiced plum chutney

Caramelised onion chutney

Food Stations - Desserts

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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Fine Dining

Two Course - £68.00 | Three Course - £75.00

Starters

H. Forman & Son London cure salmon, pickled cucumber, avocado, ponzu dressing 346 kcal

Chalk stream trout rilette, dill potato pancake, pickled radish 496 kcal

Crispy duck, watermelon salad, toasted cashews 337 kcal

Pressed terrine of free-range chicken, whipped parfait, crispy chicken skin, caper and raisin 550 kcal

English asparagus, whipped goat's curd, broad beans, peas & mint V 372 kcal

Grilled green onions, romesco sauce, straciatella, sourdough crumbs VE 407 kcal

Heritage tomato, Dorstone goat's cheese, kalamata olive, basil V 403 kcal

Mains

Roast hake, white bean ragout, tender stem broccoli, saffron aioli 433 kcal

Poached sea trout, crushed new potatoes, samphire, sauce vierge 574 kcal

Confit Shetland salmon, crushed potatoes, roasted piquillo peppers, citrus dressing, shaved fennel 698 kcal

Rump of lamb, summer vegetables, minted yoghurt, basil oil 685 kcal

Roast chicken breast, new potatoes, spinach, young vegetables, tarragon sauce 643 kcal

Roast sirloin, baby Hasselback potatoes, grilled green onions, bearnaise sauce 896 kcal

Grilled summer vegetable and Golden Cross tart, fine beans, kalamata olives, pickled shallot V 513 kcal

Graffiti aubergine, white miso, confit peppers, courgettes, citrus dressing VE 465 kcal

Desserts

Apricot and almond tart, clotted cream 791 kcal

Buttermilk pannacotta, blueberries 467 kcal

Cherry, pistachio and white chocolate pavlova 334 kcal

Dark chocolate tart, raspberries, crème fraiche 645 kcal

English strawberries, clotted cream, basil, almond shortbread 448 kcal

Gooseberry and elderflower fool, sable Breton 610 kcal

Gooseberry crumble, crème anglaise 534 kcal

Lemon meringue pie, raspberries 526 kcal

Wine

Sparkling

Ridgeview Bloomsbury, East Sussex,
England - £65.00

Ridgeview signature blend Bloomsbury is light golden in colour with a fine, persistent mousse. Citrus fruit aromas with hints of melon and honey.

Ridgeview Cavendish, East Sussex,
England - £65.00

The Pinot dominance brings depth and complexity to the palate with a long-lasting finish, whilst the Chardonnay adds finesse and freshness.

Ridgeview Fitzrovia Rosé, East Sussex,
England - £70.00

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 - £32.00

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 - £35.00

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

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 - £48.00

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

Pinot Grigio Ramato 'Il Barco', Carlo
Botter, Italy - £30.00

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 -
£32.00

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, -
£40.00

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.



Wine

White

Heppington Vineyards Chardonnay, England – £60.00

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 – £28.00

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 – £32.00

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

Boatmans Chenin Blanc, South Africa – £33.00

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 – £34.00

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

Fiano 'Lunate', Sicily – £40.00

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 – £44.00

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 – £47.00

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 – £60.00

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 – £62.00

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.

Wine

Red

Heppington Vineyards Pinot Noir, England – £60.00
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 – £28.00
This inspired blend combines cherry and strawberry fruit character of the local Tempranillo with the spice and structure of Shiraz.

Hamiton Heights, Shiraz, Australia – £32.00
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 – £35.00
A juicy Merlot, bursting full of ripe black plum, damson and elderberry. Well balanced with soft tannins and a medium acidity which complements the ripe fruit flavours.

'Punto Alto', Malbec, Argentina – £35.00
Dark purple in colour with bramble fruits and black cherries on the nose.

Tunante Rioja Tempranillo Tinto, Fincas de Azabache, Spain – £38.00
Exhibiting typical Tempranillo character of cherry, raspberry and plum with notes of liquorice.

Montepulciano d'Abruzzo Riserva, 'Tor del Colle', Italy – £40.00
Vibrant savoury spicy dark fruits and warm oak make this excellent value Montepulciano d'Abruzzo Riserva.

Château Le Gardera, Bordeaux Superieur, France – £46.00
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.

Beaujolais Villages 'Vignes de 1940', Jean-Michel Dupre, France – £50.00
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.

Wairau River Pinot Noir, New Zealand – £62.00
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. loral note, some tropical fruits and a distinctive mineral edge.



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 catering floor to make delegates aware of all allergens contained in your chosen menu and to help them to make an informed decision.

Please note, as with every catering establishment, there is always the potential for cross-contamination to occur. While we endeavour to prevent this as much as possible, the nature of an allergen means that 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 that we can better cater for them. We are happy to provide further details 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.

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



MUSTARD



MOLLUSCS



NUTS



CRUSTACEANS



FISH



EGG



SULPHUR DIOXIDE



SOYBEAN



MILK



SESAME



GLUTEN



PEANUTS



CELERY



LUPIN

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