



**COMPANY
OF COOKS** EVENTS

HANDPICK EVERY
MOMENT

Contents



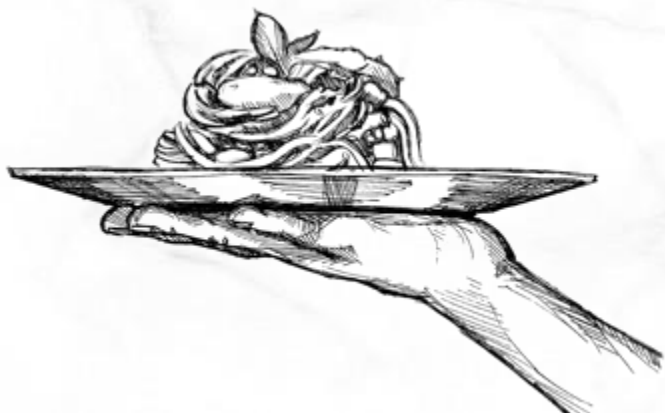
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Welcome to Company of Cooks Events

**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.



eve

Unique venues: extraordinary events

eve connects you to iconic event spaces, curating and creating extraordinary experiences in unique venues across London (and beyond). eve is here to help you track down the perfect place – with the perfect space – for your event.

For full-service event management, catering and production, just ask eve.

Please get in touch with hello@goaskeve.com if you would like any more details.



eve



REGENT'S PARK



RCP LONDON EVENTS
(ROYAL COLLEGE OF
PHYSICIANS)



BMA HOUSE



WOBURN HOUSE



ROYAL INSTITUTE
OF BRITISH ARCHITECTS (RIBA)



OXFORD
CIRCUS



MET LOUNGE



ROYAL OPERA
HOUSE



RSA
HOUSE



THE SUNKEN
GARDEN



UNIVERSITY
OF LONDON



ST. PAUL'S CATHEDRAL



GOLDSMITHS'
CENTRE



IRONMONGERS'
HALL



PEEL HUNT
AT 100 LIVERPOOL
STREET



CITY CENTRAL AT
THE HAC



COOPERS'
HALL



PLAISTERS'
HALL



BREWERS'
HALL



ONE
BIRDCAGE
WALK



THE
COURTAULD



SOUTHBANK
CENTRE



OXO TOWER



GOLDSMITHS'
HALL

THE SHARD



OLD
BILLINGSGATE



TOWER OF LONDON



EVENTS
@ NO 6



CHELSEA PHYSIC
GARDENS



PRINCE PHILIP
HOUSE



CHISWICK HOUSE &
GARDENS



KEW
GARDENS



RHS WISLEY



OLD ROYAL
NAVAL COLLEGE

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.



 Sloane Square



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.

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





MENUS

Tea & Coffee

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 £5.50

Tea, coffee and biscuits £6.50

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 £10.00 - minimum 25 guests

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 quesadilla Cumberland sausage, roasted tomato, mushroom ketchup, Montgomery Cheddar 613 kcal

Plant Breakfast £30 - minimum 25 guests

Coconut yoghurt, summer berries, granola (VE) 270 kcal

'No avocado' on toast, a tasty smash of edamame, broad beans, peas with lemon, mint and chilli, savoury seed granola (VE) 680 kcal

Roasted portobello mushroom, spinach and tomato bap, mushroom ketchup (VE) 403 kcal

Golden pineapple, mint and lime (VE) 55 kcal

Choice of fresh orange juice or cloudy apple juice (VE)

Breakfast Bowls £8.00

Coconut yoghurt, summer berries, granola (VE) 270 kcal

Greek yoghurt, seasonal fruit, chai granola, bee pollen (V) 218 kcal

Golden pineapple, mint and lime (VE) 55 kcal

Sweetcorn pancakes, smashed 'no avocado', tomato jam (V) 354 kcal

Shakshuka (V) 215 kcal

Soft boiled eggs, Cobble Lane nduja, Mayfield cheese 284 kcal

Bircher muesli, London honey, blueberries, seed granola (V) 262 kcal

Sandwich Lunches

Gourmet Sandwich Working Lunch £28.50

A selection of freshly prepared sandwiches with 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

Seasonal fruit selection (VE) 38 kcal

Sea salt crisps (VE) 249 kcal

Cornish sea salt popcorn (VE) 103 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 £12.00

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

Seasonal 'future 50' salad (V) £8.00

House brownie 289 kcal (V) £4.00

Orange, almond and polenta cake (V) 433 kcal £7.00

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 Sales and Events Manager. 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, horseradish cream, pickled beets Hampshire watercress 260 kcal

H Forman & Son London cure salmon, pickled cucumber, dill crème fraiche 223 kcal

Salad of mixed leaves, house dressing (VE) 76 kcal

Heritage tomato, plant-based stracciatella, pickled red onion, Belazu Gordal olives (VE) 355 kcal

Finest British charcuterie from Cobble Lane 294 kcal

Selection of British cheeses from Paxton and Whitfield's London's oldest cheese shop (V) 541 kcal

Antipasti selection from Belazu of Greenford (V) 416 kcal

Artisan breads from Paul Rhodes bakery of Greenwich (V) 476 kcal

A selection of sweet treats by Luminary bakery (V)

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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 Cook's signature sausage roll, Lincolnshire Poacher cheese and Marmite 269 kcal

Cobble Lane nduja Scotch egg 430 kcal

Cobble Lane coppa, goat's curd and pickled grapes 302 kcal

Hot smoked ChalkStream trout, grilled courgette, cherry tomato, herb crème fraîche 288 kcal

H Forman & Son beetroot cured salmon, fennel and apple salad 272 kcal

Grilled green onion, pea and Rosary goat's cheese quiche (V) 488 kcal

Seasonal vegetable crudités with green goddess dip (V) 64 kcal

Buffet Salads

Heritage tomato, plant-based stracciatella, pickled red onion, Gordal olives (VE) 355 kcal

Grilled courgette, mint, chickpea and tahini lemon dressing (V) 201 kcal

Freekeh, confit tomato, fennel and broad beans (VE) 358 kcal

Edamame, Carrot and Quinoa Salad, Sesame Dressing (VE) 276 kcal

Watermelon, cucumber, plant-based feta, mint (VE) 184 kcal

Buffet Desserts

Gooseberry and elderflower crumble tart, crème Anglaise (V) 718 kcal

70% Chocolate cremeau (V) 311 kcal

Coconut pudding, blueberry and mango (VE) 234 kcal

Almond panna cotta, raspberries (VE) 250 kcal

Seasonal fruit platter (VE) 58 kcal

British cheese plate (V) 370 kcal

Buffet Add ons

Artisan breadbasket by Paul Rhodes of Greenwich, whipped butter (V) 440 kcal
£2.50

British cheese plate by Paxton & Whitfield, chutney & oat crackers 286 kcal
£10.00



Hot Fork Buffets

- minimum 50 guests

Set menu £50.00

Menu 1

Chicken thighs, green onions, confit tomato, Gordal olives, romesco dressing 518 kcal

Seasonal fish pie, leeks, creamed potato, herb crumb 592 kcal

Tomato and white bean stew, Burrella and basil (VE) 324 kcal

Creamed Potato (V) 190 kcal

Freekeh pilaf, coriander, mint, spring onion and preserved lemon (VE) 121 kcal

Gooseberry and elderflower crumble tart, crème Anglaise (V) 718 kcal

Menu 2

Slow roast shoulder of lamb, harissa, chickpeas and piquillo pepper 401 kcal

Roast cod, braised gem lettuce and peas, tartare sauce 408 kcal

Grilled aubergine, pine nut praline, plant-based feta, crushed green herbs (VE) 557 kcal

Cous cous salad (VE) 187 kcal

Rainbow slaw (VE) 69 kcal

Almond panna cotta, raspberries (VE) 250 kcal

Menu 3

Roast pork belly, white bean ragout, pickled red cabbage 393 kcal

Sea bass fillet, crushed new potatoes, spinach, lemon and caper dressing 546 kcal

Ricotta Tortellini Pea Puree Mint & Olive Oil (V) 719 kcal

Crushed new potato (V) 110 kcal

Heritage tomato, plant-based stracciatella, pickled red onion, Gordal olives (VE) 355 kcal

70% Chocolate cremeau (V) 311 kcal

Menu 4

Confit chicken, tandoori chickpeas, minted yoghurt 348 kcal

Spiced hake, red lentil, spinach and coconut dhal 420 kcal

Summer vegetable and chickpea Thai green curry (VE) 267 kcal

Fragrant Jasmine Rice 170 kcal

Watermelon, cucumber, plant-based feta, mint (VE) 184 kcal

Coconut pudding, blueberry and mango (VE) 234 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 £12.00

Seasonal fruit platter (VE) 127 kcal £5.50



Afternoon Tea

- minimum 25 guests

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

Filter coffee and a selection of tea £36.00

Package 2

With a glass of prosecco £45.00

Package 3

With a glass of Ridgeview Bloomsbury £60.00

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Nibbles Selection

Please choose a choice of three nibbles £10.00

Cornish sea salt popcorn (VE) 129 kcal

Sea salt crisps (VE) 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) 75 kcal

Pecorino and truffle nuts (V) 382 kcal

Iced raw seasonal vegetables, green
goddess dip (V) 64 kcal



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Canapés

- minimum 50 guests

6 for £38.00 | 8 for £48.00 | Additional canapé - £7.50

Fish

Smoked salmon mousse, compressed celery, keta 28 kcal

Tuna tartare, seaweed cracker, wasabi 89 kcal

Tempura cod cheek, tartare sauce 90 kcal

Smoked cods roe tarama, seeded cracker, dill 93 kcal

ChalkStream trout rillette, pickled beets, rye croute 65 kcal

Meat

Chicken tostada, avocado, lime, salsa madre 71 kcal

Ham hock terrine, picallili gel 42 kcal

Ox cheek croquette, watercress emulsion 212 kcal

Lamb kofta, pomegranate molasses, minted yoghurt 41 kcal

Duck pastilla, labneh, sumac 102 kcal

Plant

Watermelon, plant-based feta, black olive crumb (VE) 86 kcal

Confit tomato, London ricotta, seeded cracker, balsamic pearls, basil (V) 60 kcal

Pea, broad bean and mint tart, Crematta (VE) 104 kcal

Teriyaki glazed shiitake mushrooms, furikake (VE) 72 kcal

Deep fried olives, goat's curd, hot honey (V) 100 kcal

Sweet

Lemon posset tart, summer berries (V) 179 kcal

Almond and raspberry financier, white chocolate Chantilly (V) 88 kcal

Plant-based cheesecake, strawberries and basil (VE) 64 kcal

Cherry, white chocolate and pistachio pavlova (V) 33 kcal

Dark chocolate tart, pistachio (V) 184 kcal

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Bowl Food

- minimum 50 guests

4 for £36.00 | 5 for £45.00 | 6 for £54.00 |
Additional bowl £9.00

Plant

Spiced aubergine salad, confit tomato, plant-based straciatella, basil (VE) 351 kcal

Coal-roasted heritage carrots, pomegranate, toasted hazelnuts, Crematta (VE) 296 kcal

Spring vegetable risotto, roast tomato, basil oil (V) 414 kcal

Chole chickpea curry, pickled red onion, coriander chutney, poppadum (VE) 390 kcal

London ricotta, courgette, broad beans, pea and mint (V) 147 kcal

Fish

Confit tuna Nicoise 247 kcal

Grilled sea bass, olive oil mash, sauce vierge 294 kcal

Cod cheeks, Cobble Lane nduja, white beans, sea vegetables 276 kcal

Confit ChalkStream trout, broad beans, peas and mint, citrus dressing 294 kcal

Prawn and coconut curry, jasmine rice 326 kcal

Meat

Crispy duck and watermelon salad 193 kcal

Rare roast beef, thai slaw, nam jim 79 kcal

Buttermilk fried chicken, gochujang, rainbow slaw 444 kcal

Sticky lamb neck, aubergine, pomegranate, crispy chickpeas 304 kcal

Confit chicken, gnocchi, gremolata 250 kcal

Sweet

Plant-based panna cotta, strawberries (VE) 342 kcal

Grilled peach, London ricotta, frangipane crisp (V) 148 kcal

Gooseberry and elderflower crumble, crème Anglaise (V) 760 kcal

Coconut pudding, blueberry and mango (VE) 234 kcal

Dark chocolate pot, candied almonds, London honey cream (V) 538 kcal

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Food Stations

H. Forman & Son smoked and cured salmon carvery £48.00

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 £37.50

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)

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

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 £32.50 +VAT

A selection of flavoured macarons including:

Pistachio

Chocolate

Salted caramel

Mango

Passionfruit

Eton mess dessert station £32.50 +VAT

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 - £65.00 | Three Course - £75.00

Starters

Marinated tiger prawns, peppers and capers 287 kcal.

Cured ChalkStream trout, pickled 438 kcal.

cucumber, beetroot and horseradish crème fraiche, bread crisp 306 kcal

Beef carpaccio, Cipriani dressing 216 kcal. **£3.00 Supplement**

Free-range chicken terrine, tarragon, pickled spring vegetables 438 kcal.

Spiced aubergine salad, confit tomatoes, basil, labneh (V) 230 kcal.

Plant-based stracciatella, grilled peach, salted almonds (VE) 278 kcal.

Roast cauliflower, whipped tahini, pomegranate, toasted seeds (VE) 324 kcal.

Mains

Monkfish, spiced red lentils, spring greens, fennel bhaji 545 kcal

Charred ChalkStream trout, crushed potatoes, braised fennel, saffron aioli 555 kcal

Confit duck, pearl barley risotto, green onions, baby carrots 583 kcal

Lamb rack and breast, labneh, summer vegetables 738 kcal **£5.00 Supplement**

Roast chicken breast, new potatoes, spinach, young vegetables, tarragon sauce 645 kcal

Roast venison fillet, potato terrine, baby beets, spinach, red wine jus 400 kcal **£7.50 Supplement**

Braised beef shortrib, horseradish mash, caramelised shallot. Heritage carrots, crispy kale, red wine jus 789 kcal

Char sui pork collar, pinto beans, spring greens 731 kcal

Miso-baked aubergine, confit peppers, courgettes, citrus dressing (VE) 475 kcal

Charred hispi cabbage, plant-based yoghurt, toasted hazelnuts, rose harissa (VE) 438 kcal

Desserts

Coconut pudding, confit pineapple, rum (VE) 257 kcal

Plant-based panna cotta, summer berries (VE) 350 kcal

Dark chocolate tart, candied almonds, London honey cream (V) 946 kcal

Lemon meringue pie, raspberry sorbet (V) 528 kcal

Molten chocolate cake, vanilla cream, raspberries (V) 690 kcal

London Honey and yoghurt parfait, raspberries (V) 196 kcal

Gooseberry and elderflower fool, almond shortbread (V) 496 kcal

Peach and almond tart, vanilla cream (V) 808 kcal

Cheese

A selection of the finest British cheeses from London's oldest cheese shop, served with chutneys and crackers

£3.75 per guest supplement instead of dessert

£16.50 per guest as an additional course

BEER AND CIDER

Peroni Gluten Free 330ml - £6.00

Peroni 0.0% 330ml - £6.00

Peroni Nastro Azzurro 330ml - £6.00

Asahi Super Dry 330ml - £6.50

London Pride 330ml - £6.50

Meantime Pale Ale 330ml - £7.00

Meantime London Lager 330ml - £7.00

Cornish Orchard Gold Cider 500ml - £9.00

Price per bottle

LOW AND NO

Sparkling Wines

Real Dry Dragon Dry Sparkling, Buckinghamshire, England - £29.50

Dry and light with a fragrant hit of lemon meringue on the nose, leading to chocolate and hay. Fresh on the palate with notes of sweet lemon and a dry chestnut finish..

Real Peony Blush Sparkling Rose, Buckinghamshire, England - £32.50

Fruity and bright on the nose with notes of nougat and summer fruits. Buttery and well-rounded on the palate with notes of strawberry, cranberry and raspberry leading to a smooth vanilla-oak finish.

Still Wines

Doppio Passo White , Italy, NV - £35.00

Soft, round and exceptionally full-bodied wine with an amazing concentration of plum, blackberry, cherry and chocolate flavours Only 0.5% alcohol yet all the flavour.

Red Doppio Passo, Red, Italy , NV - £35.00

Soft, round and exceptionally full-bodied wine with an amazing concentration of plum, blackberry, cherry and chocolate flavours Only 0.5% alcohol yet all the flavour.

Thomson & Scott Naughty Organic White, SA - £39.50

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

Thomson & Scott Naughty Organic Red, SA - £39.50

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

Price per bottle

V - Vegetarian, VE - Vegan

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All prices are per bottle and exclude VAT

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ALCOHOLIC COCKTAILS

Minimum order of 50 serving per cocktail

Elderflower Collins - £12.00

Suffolk Distillery Gin, elderflower liqueur, lemon juice, sugar syrup, fresh cucumber

Mojito - £12.00

Suffolk Distillery White Rum, lime juice, sugar syrup, fresh mint

Negroni - £12.00

Suffolk Distillery Gin, Martini Rosso, Campari, fresh orange

Espresso Martini - £12.00

Sapling Vodka, Fair Café liqueur, cold brew espresso, vanilla syrup, sugar syrup

Old Fashioned - £12.00

Adnamssingle malt whisky, Angostura Bitters, fresh orange

Paloma - £12.00

El Rayo tequila, grapefruit juice, lime juice, Agave syrup

NON-ALCOHOLIC COCKTAILS

Minimum order of 50 servings per non-alcoholic cocktail

Sting of the Bee - £10.00

A delicious honey based mocktail with a little ginger spice
Lemon & ginger | honey | lime juice
Add whisky or tequila to create a true sting

Pomegranate Fizz - £10.00

These pomegranate fizz mocktails are perfect for celebrating
Pomegranate juice | fresh orange juice | lime juice | sparkling water
Add gin, vodka or whisky to create a cocktail fizz

Bellini - £10.00

Soda water, white grape juice, peach juice, natural fruit extracts

Paloma - £10.00

Soda water, lime juice, pink grapefruit juice, natural fruit extracts

Nojito - £10.00

Soda water, lime juice, natural fruit extracts

Price per cocktail

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 Sales and Events Manager.

All prices are per cocktail and exclude VAT

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SPARKLING

Prosecco Borgo del Col Alto, Veneto, Italy - £39.50

A complex bouquet with fruity notes of peach, green apple and scents of acacia and lilac. Fresh and light palate balanced with acidity and a medium body and full bubbles which carries the fresh flavours on the finish.

Azzillo Prosecco Spumante NV, Veneto, Italy - £42.50

Fine mousse and lively, persistent bubbles. Complex bouquet with fruity notes of peach, green apple with scents of acacia and lilac. Fresh and light on the palate, with balanced acidity and body.

Ridgeview Bloomsbury, East Sussex, England - £60.00

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

Champagne Lombard et Cie, De Malherbe, Brut, Champagne, France - £65.00

A soft and well rounded Champagne that exhibits typical attractive brioche aromas with hints of red fruits and citrus. The extended maturation on the lees gives a supple balance, with a hint of minerality that makes this wine a classic example of regional terroir. Well structured with a persistent mousse, it is round and full in the mouth, with hints of vanilla and biscuits on the finish.

Ridgeview Fitzrovia Rosé, East Sussex, England - £75.00

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.

Laurent Perrier La Cuvee Brut, Champagne, France - £95.00

This is beautifully balanced with fine streams of flowing bubbles, leading to delicate citrus and subtle floral notes on the nose.

ROSE

Pinot Grigio Ramato 'Il Barco', Carlo Botter, Italy - £34.00

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.

Grolleau Gris Rose 'Low alcohol 8.5%', Loire Valley, France - £40.00

Light and juicy with ripe tropical fruit and fresh minerality

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 - £48.00

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.

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W H I T E

Bonfaro Branco The Beautiful Lighthouse, Lisboa, Portugal - £32.50

Vibrant fruit profile. The nose shows a wide and developed fruit profile. The dry, well-balanced palate of delicious apple, pear, melon, refreshing citrus fruit and a lovely minerality leaves a pleasant, lingering finish.

Hamilton Heights, Chardonnay, Australia - £33.50

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

Boatmans Chenin Blanc, South Africa - £35.50

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 - £35.50

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

Barrel Jumper Viognier - £37.00

This South African Viognier is packed full of character, Apricot, orange blossom and subtle tropical notes of dried pineapple are in abundance and combine with a fresh grapefruit acidity leaving a long and refreshing impression on the palate.

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 - £47.50

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.

Gavi di Gavi 'Ca da Bosio', Terre da Vino, Italy - £53.50

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.

Bourgogne Blanc Chardonnay, Maison Nuiton-Beaunoy, France - £55.50

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

Hepington Vineyards Chardonnay - £62.50

This elegant Chardonnay is aged in French Oak barrels which impart a delicate hazelnut aroma to the palate of orchard fruit, crunchy peach and grapefruit zest. Elegant and refined with a fresh feel on the finish.

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RED

Bonfaro Tinto The Beautiful Lighthouse, Lisboa, Portugal - £32.50

A balanced ripeness, intense fruit profile. Ripe berry fruit flavours on the nose pleasantly leads through to a smooth, fruity palate.

Hamilton Heights, Shiraz, Australia - £33.50

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

Merlot 'Le Tuffeau', Languedoc, France - £38.50

A juicy Merlot, bursting full of ripe black plum, damson and elderberry. Well balanced with soft tannins and a medium acidity which complements the ripe fruit flavours.

'Punto Alto', Malbec, Argentina - £40.50

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

Tunante Rioja Tempranillo Tinto, Fincas de Azabache, Spain - £41.50

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

Montepulciano d'Abruzzo Riserva, 'Tor del Colle', Italy - £43.50

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

Château Le Gardera, Bordeaux Superieur, France - £47.50

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 - £49.00

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.

Wairau River Pinot Noir, New Zealand - £52.50

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.

Polish Hill River Shiraz, Paulett, Australia - £56.50

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

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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 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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