

The background of the entire page is a close-up photograph of a gourmet dessert. It features a white cream base, fresh raspberries, blueberries, a slice of watermelon, and a strawberry topped with edible gold leaf. A large, stylized letter 'V' is superimposed over the image, with a gold-to-green gradient. The 'CH&CO' logo is in the top left corner.

CH
&CO

SPRING • SUMMER

events menus 2023

PARTNERED WITH VENUES
BY CH&CO

FOOD IS OUR PASSION

Our culinary team is headed up by the great Gary McKechnie who brings passion for the new and innovative. Our venue specialist Executive Head Chef, ensures we continue to delight and support our venue clients and customers.

We understand the role great food can play in a successful event. Our extensive menus can provide you with everything you need whether its interactive food concepts to inspire the creative or simply providing food which delights to sustain you and your guests throughout your event.

We've got you covered. Sustainability is at the heart of everything we do and plant-based dishes feature high on our menus, in fact they are top of the list! Our plant-based menus are so good, you'll never leave crying 'but where was the meat'. But if meat and dairy is your thing, then we'll make sure its high quality and welfare. Our team is on hand to discuss how the venue can support your own sustainability objectives.

Wellness is important to us, so we have incorporated healthy menus, plant-based dishes, and key information about foods to eat during the day to address issues, such as stress, concentration, and fatigue showcased through our vegan specific menus to our Fuelling not Feeding day delegate packages.

We love to be experiential and create immersive, interactive experiences for you and your guests where they will of course, enjoy a fantastic dining experience. We offer a superb wine list to enhance any occasion keeping true to our sustainability pledges.

Our food is inventive, global and memorable yet accessible to all. We're seasonal and more importantly built around local suppliers. Now more than ever supporting our supplier communities is integral to our approach and with our venues in and around London we have a fantastic ready-made supply chain and here are a few of our local suppliers featured throughout our menus.

WE LOVE TO TELL STORIES THROUGH OUR FOOD AND DRINK

we use our creativity
to link our food to
the unique nature
of our venues





BREAKFAST AND REFRESHMENTS

V

breakfast & refreshments

TEA AND COFFEE

Our teas and coffees include a selection of classic, fruit, herbal and organic teas. Fairtrade and Rainforest Alliance certified 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 Yorkshire, to suit the varying tastes of today's sophisticated coffee consumer.

Tea and coffee	£3.00
Tea, coffee and biscuits	£4.20
Still and sparkling mineral water (750ml)	£3.00
Pressed Suffolk apple juice (per litre)	£12.00
Freshly squeezed orange juice (per litre)	£15.00
Selection of Juices (per litre)	£6.00
Homemade lemonade (per litre)	£10.00
Sparkling elderflower (per litre)	£8.00
Soft drinks (330ml can)	£2.50
Water infused with seasonal fruits and herbs (6 litres kilner serves approx. 25 guests)	£20.00

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

MORNING BAKERY

£6.95

Chef's selection of freshly baked goods including:

All butter croissants

Selection of Danish pastries

Blueberry, banana and chocolate muffins

PLANT BASED (min 10 guests)

£22.00

Coconut yoghurt, maple roasted oats, crushed raspberries, candied lemon

Mushroom & "feta" muffin, smoked tomato ketchup

Sourdough toast, tomato butter, toasted seeds

Fruit skewers, London honey, coconut crumble

BREAKFAST BAPS (min 10 guests)

£8.95

Portobello mushroom, spinach, tomato, and mushroom ketchup (VE)

Clarence Court egg muffin, matured cheese

Dry cured back bacon and homemade tomato ketchup

Spiced sausage with classic HP sauce

VE Vegan / Plant-based V Vegetarian (h) Healthy choice
* Highly seasonal product and may be limited in availability

All prices are per person and exclude VAT



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 & refreshments

BREAKFAST BOWLS

(min 10 guests)

£22.00

Scrambled tofu, “no avocado”,
sourdough crumb, tomato jam (VE)

Baked eggs, chickpeas, green chillies,
wilted greens & toasted seeds (V)

Buttermilk and blueberry pancakes, macerated
strawberries, crème fraîche and maple (V)

Cured smoked salmon, free range eggs,
multi seed bagel, dill butter

Full British breakfast: Cumberland sausages,
dry cured back Cumberland bacon, grilled
vine tomatoes,
Portobello mushrooms, poached free range
eggs

FEELING HUNGRY? WHY NOT ADD? (min numbers apply)

Scottish oat & coconut bircher, burst blueberries, sunflower seeds (VE) £6.50

Toasted breakfast loaf, chia and raspberry jam, maple butter (V) £6.50

Rainbow fruit skewers, honey (VE) £6.50

Greek yoghurt, summer berries, maple roasted granola (V) £6.50

Sausage muffin, mustard butter, candied onions bacon £6.50

Smoked salmon toastie, soft cheese, chives, avocado £7.50

Smoked pancetta, free range egg, toasted English muffin £6.50

VE Vegan / Plant-based V Vegetarian (h) Healthy choice
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LUNCH

lunch

SIMPLE SANDWICH (6-60 guests) **£19.95**

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

Includes one and half rounds of sandwiches with chef's choice of up to three fillings, Tyrrells crisps, rice crackers or crisp breads and a seasonal fruit bowl

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Sample sandwich selection:

“No Duck” hoisin wrap, mushrooms, spring onions and cucumber (VE)

Classic egg mayonnaise, British watercress (V)

Mature cheddar ploughman's, tomato chutney, pickled red onions (V)

Smoked salmon bagel, lemon & dill cream cheese

Roast Chicken and smoked bacon Caesar wrap,
shaved parmesan, crispy cos

HEALTH AND WELLBEING (h) (min 10 guests) **£24.50**

Our health and wellbeing lunch offers a lighter, bread free option for a better balance and ensures you and your guests are fuelled and alert for the rest of the day.

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Freekeh salad jar, pea humus, spiced tomatoes, cress (VE)

Carb free quiche, broad beans, heritage beets, feta cheese (V)

Salmon poke bowl, sesame seeds, wasabi yoghurt, charred spring onion

Moroccan spiced chicken, crushed chickpeas, harissa glaze,
pomegranate seeds

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Lime & coconut tart, fresh raspberries, pistachio crumb (VE)

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lunch

WORKING LUNCH (min number of 20) £24.50

Our working lunch menu is the perfect option for when time is of the essence, and you need to work straight through.

Please choose Five items per person plus seasonal salad:

Plant based (VE)

Beetroot beignets, horseradish cream, smoked salt

Toasted Miele bread, whipped feta & avocado

Applewood, Puy lentil & summer squash tarts

Espresso bean & leek pasties

Vegetarian

Goat's cheese, pear & rosemary, crispy filo

Yoghurt coated roasted cauliflower, cucumber raita

Sweet potato & crispy onion, sushi & seaweed baked cups

Toasted sourdough, strawberry jam & brie, sunflower seeds

Fish

Hot smoked mackerel, pickled beets, crème fraîche & dill

Wasabi salmon, avocado, sushi muffins

Crab & spring onion & seaweed bonbons, soy gel

Tiger prawns & crispy rice noodles, spiced mayo

Meat

Spiced pork sliders, smoked cheese, apple jam

Moroccan chicken skewers, smoky baba ganoush

Beef & parmesan arancini, green sauce dip

Roasted lamb & caramelized onion samosa, yoghurt dressing

Plant Based Salads (VE)

Jewelled cous cous, roasted peppers, pomegranate, rocket

Ancient grains, peas, mint, balsamic onions, parsley

Heritage carrots, satay dressing, toasted peanuts, coriander

Celeriac and summer cabbage slaw, veganaise, sunflower seeds

Macerated tomatoes, cucumber ribbons,
extra virgin rapeseed oil, land cress

WHY NOT ADD? £5.00

Something sweet:

Banana Rama: toasted banana bread, mascarpone & berries

Hazelnut & coffee cannoli cake

Chocolate & chilli strawberry jelly bon bons

Vanilla cheese cake & raspberry tacos (VE)

VE Vegan / Plant-based V Vegetarian (h) Healthy choice
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lunch

BENTO BOXES (min 10 guests)

£26.50

Our bento boxes are the perfect touch free option and provide your delegates with a mini three course lunch packed full of flavour and energising dishes which not only taste fantastic but look great too. **Please choose one box type for your event and advise us of any dietary requirements:**

Plant Based

Summer squash, black quinoa, charred onions, sunflower seed dressing

Sweet pea pancake, wild rocket, pea and caper salsa

Red pepper humus, baby cucumbers, toasted buckwheat

Outdoor rhubarb, vanilla yoghurt, crushed meringues

Indian Street Food

Spiced cod bonda, salted cucumber raita

Chana masala, tandoori carrots, coriander cress (VE)

Kachumber salad, tomato and red onion (VE)

Kulfi panna cotta, toasted pistachios, rose syrup (V)

London Larder (£2.50 supplement)

Charcuterie from Cobble Lane, house pickles

H Forman London cured smoked salmon, shaved fennel and dill

Paxton and Whitfield's cheese selection (V)

Salad of grains, seasonal vegetables from New Covent Garden Market (VE)

Poke bowl

Hawaiian chicken, charred pineapple, chilli jam

Sticky rice, sweet peas, spring onion, coriander (V)

Asian pickles, toasted peanuts, siracha mayonnaise (V)

Coconut, mango cake, ginger syrup, coconut cream (V)

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lunch

GREAT BRITISH PICNIC (min number of 20) **£37.00**

Why not treat you and your guests to our Great British Picnic menu full of delicious classics highlighting produce from our London Larder.

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New season vegetables, butterbean humus, toasted rye crumb (VE)

Montgomery cheddar & leek tarts, chive custard (V)

Cobble Lane cured meats, house pickles, cornichons

Paxton and Whitfield cheeses, celery sticks,
cucumbers fruit crackers (V)

Smoked salmon jerky , fennel, and celeriac
remoulade

British tomatoes, Maldon salt, watercress (V)

Artisan breads and whipped butter (V)

All served with a selection of chutneys, dressings, and pickles

Buttermilk scones, Strawberry jam, clotted cream

VE Vegan / Plant-based V Vegetarian (h) Healthy choice

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emilypoulter
2025-01-19 09:05:23

Outstanding prices - please let me know if you wish for me to update?

Once PPT comes over everything will be sold at individual venues will be able to set their own prices (but more than £10 per person to update my email if you want me to)

WE LOVE TO TELL STORIES
THROUGH OUR FOOD AND DRINK
we're seasonal
& more
importantly
built around
local suppliers

lunch

FORK BUFFET (min 20 guests)

£35.50

Our fork buffet menus are designed to be enjoyed while standing up, allowing your guests to mingle and network. All buffets include three main dishes with accompanying side dish, seasonal salads and one pudding. All served with bread, butter, olive oil and balsamic vinegar.

Why not let our Chef choose your menu for a slighter better price of £30.00 per person!

Menu 1 (cold)

Tamari glazed tofu, Wild rice, toasted sesame, Asian radish (VE) Hot smoked salmon, pea & broad bean tart
Roast chicken, peppered peaches, baby spinach, mustard & honey dressing
New potato, butterbean & land cress salad
Set coconut yoghurt, passion fruit puree, crushed meringues

Menu 2

Sweet potato Massaman curry, sticky coconut rice, coriander chutney (VE) Hake Kiev, wilted greens & roasted new potatoes
Asian spiced pork belly, kimchi greens, sweet soy glaze
Carrot, fennel & summer cabbage slaw
Milk chocolate mousse, macerated raspberries, candied zest, shortbread crumble

Menu 3

Jackfruit & black cabbage patties, smoked BBQ sauce charred tender stem broccoli (VE)
Smoked haddock & spring onion fishcakes, caper mayonnaise
Lamb & feta meatballs, Greek style potatoes, roasted lemon, oregano
Char grilled courgettes, roasted peppers, wild rocket, black olive crumb
Vanilla bean cheese cake tart, British strawberries, baby basil, strawberry gel

Menu 4

Summer squash risotto cake, wilted greens, gremolata (VE)
Roasted salmon, creamy curried mussel & vegetable sauce
Slow cooked beef ragu, aged parmesan & riso pasta croquettes
Cracked wheat, roasted beets, green beans, parsley Coffee & hazelnut cake

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FUEL NOT FEED DAY
DELEGATE PACKAGE



fuel not feed day delegate package

Included in the price of your complete day delegate package

The idea of fuelling not feeding is a concept that will appeal to many of our clients who want to book full day packages. Guests that have breakfast, lunch and sugary snacks through the day during all-day conferences will often feel sluggish and tired as the day goes on. This in turn means concentration levels and focus can drop throughout the day. Our package will fuel your guests throughout the day, keeping them revitalised, fresh and engaged. Fuel your delegate's potential with our fantastic day delegate package including a diverse range of options using quality fresh ingredients and sustainable products.

Why not have a healthy swap and choose fresh apples in the afternoon, you know what they say, 'an apple a day keeps the doctor away'...



Fuel the start of the day with a selection of freshly baked goods, individual yoghurt and granola pots and freshly sliced fruit



Feed yourself at lunch time with our delicious hot fork buffet or bento box (please choose from our menus)



Energise your morning with raw vegan flapjack and / or chocolate chia seed coconut energy balls



Rejuvenate your afternoon with some treats including a selection of mini cake bites

Freshly brewed Fairtrade coffee, English breakfast tea and a selection of herbal infusions will be served throughout each break and a reduced service available throughout your day so your delegates can grab a tea and coffee whenever they need a top up.

VE Vegan / Plant-based V Vegetarian (h) Healthy choice
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WE LOVE TO TELL STORIES THROUGH OUR FOOD AND DRINK

good food is hugely
important for both physical
& mental health

WELLNESS IS IMPORTANT TO US SO OUR CATERING PARTNER, VENUES BY CH&CO HAVE INCORPORATED HEALTHY MENUS, PLANT-BASED DISHES, AND KEY INFORMATION ABOUT FOODS TO EAT DURING THE DAY TO ADDRESS ISSUES, SUCH AS STRESS, CONCENTRATION, AND FATIGUE SHOWCASED THROUGH OUR VEGAN SPECIFIC MENUS AND OUR FUELLING NOT FEEDING DDR PACKAGES.



fuel not feed day delegate package

Energise your elevenses or rejuvenate your afternoon by adding...

Our signature granola: Scottish oats, sour cherries, sunflower seeds, low-fat yoghurt and London honey (V)	£6.00
Raw carrot cake flapjack, mixed spice & walnuts (VE)	£3.50
Chocolate, date and coconut energy truffles (V)	£2.50
Bowls of berries (VE)	£6.00
Skinny blueberry muffin with oats and bran (V)	£4.50
Breakfast baps: Portobello mushroom, dry cured bacon or Cumberland sausages	£5.50

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Smoothies £5.50

Strawberry and banana | Mango and passionfruit
Kale, cucumber, apple and avocado

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WE LOVE TO TELL STORIES
THROUGH OUR FOOD AND DRINK

fresh and
local wherever
possible





RECEPTION / PARTY

V

reception & party menus

NIBBLES

£7.95

Should you require your nibbles to be individually portioned, please choose two items per person otherwise, please choose four items which will be served across the bar and poseur tables.

Please choose four items:

Vegetable & black cabbage crisps (VE)

Sea salt crisps (VE)

Parmesan & black olive crostini (V)

Spicy Broad Beans (VE)

Parmesan & cured ham garibaldi

Montgomery cheddar & sundried tomato straws (V)

House spiced nuts (V)

Chilli & honey mixed olives (VE)

Cornish sea salt popcorn (VE)

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reception & party menus

CANAPES

Our canapes are delicious bite-size delights and perfect for a pre-dinner selection or standing party. We can prepare these and present on individual plates should you prefer (min 20 guests).

Please choose from the following:

Plant based (VE)

Jersey potato, asparagus cream, tarragon cress Tomato, black olive frittata, "feta", oregano

Pea & coconut arancini, spiced pea puree, Thai basil marinated cucumber & sesame nori roll

Sundried tomato tacos, avocado salsa

Vegetarian (V)

Onion gougères, creamed goats cheese, burnt leek powder

Halloumi & chilli jam samosa

Pumpkin, spinach & brie croquette, peach jell

Sweet pea & parmesan foam tartelette, wild sorrel

Sweet soy roasted tofu & pickled strawberries

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

6 choice	£23.00	Chefs' choice	£20.00
8 choice	£30.00	Chefs' choice	£27.00
Additional canape	£4.00	Chefs' choice	£3.50

Pre-dinner Chefs' choice 4 canapes	£16.50
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Meat

Chanterelle fried chicken, tarragon emulsion, bacon salt

Peppered steak & chips, smoked bearnaise

Smoked ham hock, pickled radish, mustard cream

Creamed corn toast, chicken parfait & pomegranate molasses

Mini lamb burgers & beetroot relish

Fish

BBQ spiced Tiger prawn, avocado, lime & rice crisps

Green apple pancake, hot smoked salmon & caviar

Salt cod croquette, saffron aioli, smoked paprika

Cucumber nori roll, Chalk stream trout, wasabi

Smoked haddock bonda, lime pickle purée, coconut yoghurt

Pudding

Chilli Strawberry jelly, cinnamon sugar (VE)

Sweet ricotta beignets, orange & mint

Mini Macaroons

Chocolate & chilli truffles, pistachio cream

Passion fruit cheesecake tacos

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reception & party menus

SMALL PLATES / BOWL FOOD (min 20 guests)

Our bowl food and small plates are mini meals served from a combination of circulated trays and static buffet points depending on numbers, allowing guests to circulate and network. For a more substantial offer why not start with our canape selection and follow with bowl foods. **Please choose from the following and ensure you choose at least one cold © item.**

Plant based (VE)

Spring pea & Jersey royal risotto, mint oil, pea tendrils
Steamed bun, miso mushroom, sesame salad, coriander cress
Cauliflower bhaji, creamy korma curry & mango
Summer squash, whipped feta, charred broccoli, chilli jam, toasted almonds

Vegetarian (V)

Kale & cuscus cakes, creamed chilli cheese
Avocado & citrus salad, marinated brie & puffed buckwheat
Salted watermelon salad with mint, almond, cucumber and chilli
Wild garlic gnocchi, roast pepper sauce, wilted spinach & parmesan

4 Bowls	£26.00		Chefs' choice	£23.00
5 Bowls	£31.00		Chefs' choice	£28.00
6 Bowls	£36.00		Chefs' choice	£33.00
Additional Bowl	£6.50		Chefs' choice	£5.00

Fish

Japanese fish & chips, ginger tartare
Chalk stream trout with Arroz Verde & lemon gel
Blackened & flaked salmon, carrot & apple slaw, puffed rice
Hake Kiev, vegetable & potato ragu

Meat

Slow cooked beef brisket, potato croquette & BBQ corn
Corn fed chicken with smoked potatoes and truffle
Avocado and asparagus salad, smoked duck & grapefruit
Potato bondas, lamb keema, coconut yoghurt, crushed poppadum's

Pudding

Espresso coffee & amaretto tiramisu
Lemon posset with white chocolate snow & lavender
Vegan coconut mousse with passion fruit, lime & roasted pineapple (VE)
Chocolate & chilli mouse, strawberries & crushed meringues (VE)

VE Vegan / Plant-based V Vegetarian (h) Healthy choice
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All prices are per person and exclude VAT



FOOD STALLS

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food stalls

STREET FOOD MARKET STALLS

Market food stalls offer a creative addition to larger canapé or bowl food receptions. They provide an opportunity for your guests to interact with our chefs, watch their food being created and enjoy the sense of theatre involved in its preparation. Our Executive chef Robert Milligan has developed these themed menus and food stalls from around the world. Some suggestions are given here, but we have many more ideas to suit your event, please just ask.

Our food stalls can also be a great alternative to a traditional seated lunch or dinner providing an interactive experience where our chefs will serve your guests from market stalls to provide a real sense of theatre and occasion. We will also circulate the food options around the room, ensuring that all your guests experience what each food stall is offering (min 50 guests)

Two food stalls	£52.00
Party Package (three small plates and two market stalls)	£65.00
Add a food stall	£25.00

London Larder

Our London Larder is our secret ingredient. A specially selected group of local suppliers whose commitment to quality in their field is unmatched. Their products give our menus a sense of place, one that reflects our London heritage and base

Cobble Lane cured meats; fennel salami, Coppa, Beer sticks, spicy Nduja Paxton and Whitfield cheeses, house pickles, Peters Yard biscuits London sausage rolls, piccalilli puree

H Forman Smoked Salmon Scotch eggs

Paul Rhodes breads from Greenwich, celery sticks, vine tomatoes, grapes, baby cucumbers and heritage carrots from New Covent Garden Market

Bonda station

Classic South Indian Street food of spiced masala potatoes, fried in chickpea batter and finished with Indian classic roadside dishes:

Spiced potato bondas, coriander and chickpeas (VE)

Black lentil dahl, lamb keema and slow cooked butter chicken

Mango salad, coriander chutney, lime pickle, crushed poppadom's, grated paneer (V)

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food stalls

Gyros and souvlaki

A selection of traditional Greek snacks, typically served on or with a pita bread. This stall is vibrant, fresh and one of our most popular!

Char grilled halloumi, mint, parsley and fennel salsa (VE)

Slow cooked pork belly, oregano, garlic and smoked paprika Chicken souvlaki, cucumber and feta salad

Soft pittas, toasted wraps, tzatziki, smoked chilli sauce, pickle red cabbage, shredded iceberg, charred lemon, red pepper humus

Pizzeria

All our pizza bases are hand stretched to give them thin crispy textures creating the finest pizzas

Vegan Garden | Artichoke-red onions, black olives, VE mozzarella, garlic oil (VE)

Classic Margarita | Tomato, Buffalo mozzarella, fresh basil, olive oil (V)

Cobble Lane | Pepperoni, tomato, mozzarella, roquito peppers

Funghi | Mushrooms, tomato, buffalo mozzarella, oregano (V)

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we understand
the role great
food can play in a
successful event



food stalls

SOMETHING SWEET?

Churros, Doughnuts and Cannoli's

A meal isn't a meal without something sweet to end on, well that's what we think anyway!

Spanish churros and spiced bitter chocolate

White chocolate cheese-cake cannoli, toasted pistachios

A selection of artisan fresh doughnuts, honeycomb, salted caramel, tonka custard

Afternoon Tea Stall

This is a British classic, introduced in the early 1940's!

We have chosen a few of our favourite items for you to enjoy.

A selection of plain and raisin scones, Cornish clotted cream, Kentish strawberry jam Mini Victoria sponges, vanilla buttercream, raspberries

Salted chocolate tarts, orange

jelly Mini macaroon fingers

Broken Mess

Enjoy our deconstructed Eaton Mess bar full of delicious, sweet things for you to create your very own version of the classic Eaton Mess.

A selection of meringues, creams, curds, mousses, compotes, fudges, bakes and fresh fruit

VE Vegan / Plant-based V Vegetarian (h) Healthy choice
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food stalls

BBQ (min 25 guests)

£39.00

Add some fresh air into your day, relax and enjoy our garden with our delicious BBQ menu.

Please choose four items from the grill ensuring at least one choice is plant-based or vegetarian and three items from the sides. Both puddings will be served 50% each.

BBQ menu

House made beef burger & crispy bacon

Sweet mustard, herb & lemon grilled chicken skewers

Chimichurri marinated prawns & green peppers

Chilli jam glazed Quorn sausages (VE)

BBQ pulled jack fruit, tomato & black cabbage burgers (VE)

Sauces:

Homemade Ketchup, BBQ sauce, sweet mustard, chipotle sauce, Herb mayonnaise

Feeling hungry? Why not add...?

An additional grill item **£8.50**

An additional salad item **£4.50**

Salads:

Summer Panzanella & roasted garlic croutons

Green bean salad, pickled shallots & mustardy dressing

Sweet chilli summer slaw

BBQ spiced crispy potato salad

Served with brioche & sesame buns, Gherkins, tomato, iceberg lettuce, balsamic red onions

Deserts:

Pineapple, blueberry, olive oil snow & coconut yoghurt

Levander & white chocolate sponge, fresh strawberries & tonka bean cream

(VE) Vegan / Plant-based

(V) Vegetarian

(h) Healthy choice

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All prices are exclusive of VAT



WE LOVE TO TELL STORIES THROUGH OUR FOOD AND DRINK

our london larder is our secret ingredient

A SPECIALLY SELECTED GROUP OF LOCAL SUPPLIERS WHOSE
COMMITMENT TO QUALITY IN THEIR FIELD IS UNMATCHED.

THEIR PRODUCTS GIVE OUR MENUS A SENSE OF PLACE,
ONE THAT REFLECTS OUR LONDON HERITAGE AND BASE.





FINE DINING



fine dining

Why not reward your team and colleagues with a fine dining experience at 41 Portland Place
£56.00

Please choose one starter, one main course and one pudding for the group and advise us of any dietary requirements. Our chef will then cater with a separate chefs choice menu for these guests. Our fine dining menu is served with Fairtrade coffee and petits fours.

Starter

Savoury cheese stuffed pears, toasted walnuts, chilli jam & buckwheat (VE)

Bourbon & orange smoked duck breast, citrus & avocado

Grilled asparagus, lemon ricotta, crispy egg & truffle crisp (V)

Peppered beef carpaccio, pickled strawberries & baked parmesan

Chicken liver mouse, red onion & aged sweet wine marmalade, creamed sweetcorn crisp

Trout ceviche, avocado sorbet & puffed black rice

Parmesan and wild garlic tart with lemon, chicory and pea sprouts (V)

Marinated burrata, roasted heritage tomatoes & basil foam (V)

PLANT BASED COMMITMENT

SUSTAINABILITY IS AT THE HEART OF EVERYTHING WE DO AND PLANT-BASED DISHES FEATURE HIGH ON OUR MENUS, IN FACT THEY ARE TOP OF THE LIST! OUR PLANT-BASED MENUS ARE SO GOOD, YOU'LL NEVER LEAVE CRYING 'BUT WHERE WAS THE MEAT'. BUT IF MEAT AND DAIRY IS YOUR THING, THEN WE'LL MAKE SURE ITS HIGH QUALITY AND HIGH WELFARE. OUR TEAM IS ON HAND TO DISCUSS HOW OUR VENUES CAN SUPPORT YOUR OWN SUSTAINABILITY OBJECTIVES.

(VE) Vegan / Plant-based

(V) Vegetarian

(h) Healthy choice

* Highly seasonal product and may be limited in availability



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

All prices are exclusive of VAT

fine dining

Mains

Roasted cauliflower riso pasta, parmesan puffs, orange & olive oil sauce (VE)

Golden beetroot, black cabbage & smoked tomato lasagne, vegan feta & toasted seed crumb (VE)

Summer squash ravioli, new season leeks, crispy sage, toasted pine nuts (V)

Hake fillet with golden beet and radish salad, chive & lemon sauce

Charred sea bass, whipped pimentón mash, zucchini & roasted tomato salad

Maize fed roasted chicken, potato & tomato risotto, marinated courgettes

Smoked & braised pork belly, pressed potatoes, shallot crumb, tender stem broccoli

Peppered beef striploin, oxtail and celeriac 'lasagne' & horseradish cream

Dessert

Yorkshire custard tart with strawberries & vanilla ice cream)

Banana Rama, banana cake, whipped mascarpone, summer fruits & toasted nuts

Passion fruit cheesecake, citrus salad & honeycomb

Lemon & Levander pana cotta, blueberry sponge & confit zest

Crêpe cake with bitter chocolate mousse, raspberries & sorbet

Milk chocolate, raspberry and thyme tart, sorbet

Seasonal fruit plater & fruit sorbet

Cheese Course £10.50

British cheeses served with artisan toasts, fruit chutney & grapes



ALLERGEN INFORMATION

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

Please speak with your event manager or 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' available at all buffet stations on your event catering floor / area should you or your guests have any questions on the day.

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



LUPIN



MOLLUSCS



NUTS



PEANUTS

MUSTARD

CRUSTACEANS

FISH



EGG



CELERY



SULPHUR DIOXIDE
& SULPHITES



SOYBEAN



MILK



SESAME



CEREALS
CONTAINING
GLUTEN

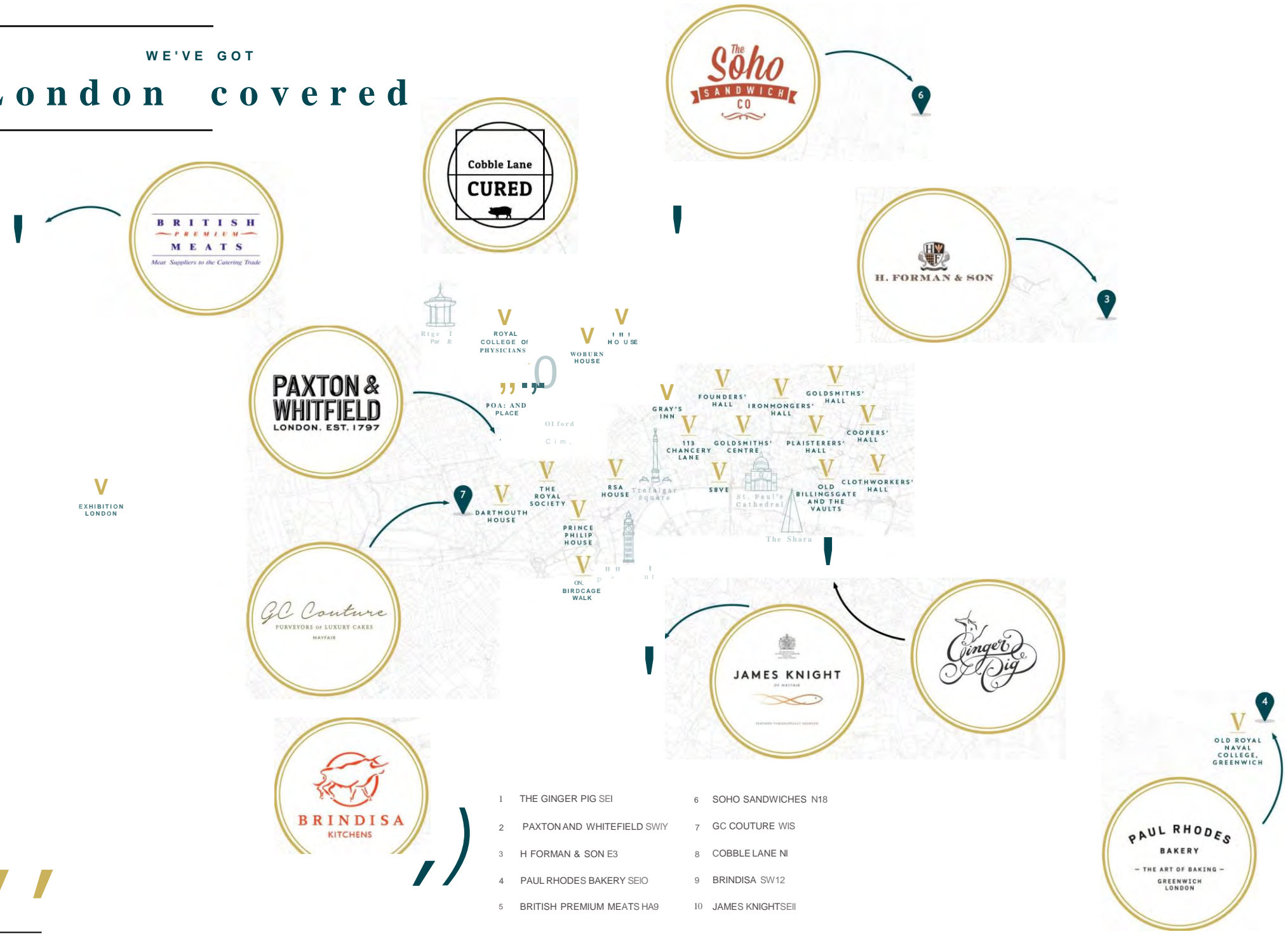
if you have
any concerns

PLEASE SPEAK TO A MEMBER OF STAFF



WE'VE GOT

London covered



V

MAKE IT AN
o c c a s i o n
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