

CAMM & HOOPER



FOOD AND DRINK

FOOD

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GET IN TOUCH TO FIND OUT MORE / 020 3763 7429

SMART CANAPÉS

Mini morsels of deliciousness, perfect with champagne and cocktails.

HOT

Bacon jam tart
Cheddar custard

Rare beef
Horseradish jelly

Prawn thermidor
Herb butter breadcrumbs

Blue cheese eggy bread
Plum chutney

COLD

Pink roasted lamb
Mint jelly, redcurrant hobnobs

Mustard pickled radish
*Potted rabbit, candied carrot purée,
puffed grains, cress*

Ham hock
*Pineapple crackling, sweetcorn
pickle, brioche*

Seaweed cones
Salcombe bay crab, keta

Truffled wild mushroom choux
Confit garlic cream, baby parsley

THOUGHT OF EVERYONE

Mulled wine poached pear
Fennel, blood orange, spiced seeds

Mustard pickled radish
*Candied carrot purée, puffed grains,
cress*

Pineapple crackling
Sweetcorn pickle



GREEDY CANAPÉS

Two to three bites, making it the perfect party food.

HOT

Confit duck buns

Spring onion, sticky plum and ginger ketchup

Battered sausage

Homemade tommy k

Chicken scrumpet

Bread sauce dip, sage oil

Cheese burger

Tomato, relish

Crispy beetroot prawns

Dill mayo

Fish and chips

Tartare sauce, pea purée

Mac 'n' cheese balls

Truffle

Portobello mushroom burger

Goats cheese

COLD

Beef tartare

Brioche, chopped quails egg, smoked salt

Crumpet, smoked salmon

Chives, cream cheese

Pick 'n' Choose Scotch eggs

Smoked salmon / Pork and pink pickled egg / Black pudding

Beetroot meringue pie

Goats' cheese meringue, dill seeds (v)

Butternut cupcakes

Goats' curd, crisp sage, poppy seeds, beet cress

HIGH ROLLERS *

Hot

Lamb cutlet

Mint yoghurt

Somerset brie

Shaved truffle

Cold

Lobster lollipops

Mango and basil

Sweet

Baked alaska

Jam and meringue

* Supplement Applies

THOUGHT OF EVERYONE

Hot

Beetroot fritters parsley salsa

Toasted seeds

Candied butternut

Popcorn crust, sweetcorn purée

Cold

Smoked cherry tomatoes

Roasted aubergine, pine nut

SWEET

Inside out cheesecake

Spiced blood orange

Plum pop tart

Hidden custard, freeze dried berry sugar

Dark chocolate and fig brownie

Drambuie cream

Little gems

Popping candy



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FOOD

BOWL FOOD

Mini meals in the palm of your hand

HOT

Oxford blue mac 'n' cheese

Confit beef cheek, rainbow chard, walnut crumb

Smoked chicken

Artichoke and leek casserole, garlic mash, winter greens

Baked haddock

Seaweed gnocchi, smokey bacon, caper butter

Cauliflower rarebit

New potatoes, winter greens, rarebit sauce

COLD

Prawn cocktail

Pickled cucumber, avocado cream, charred little gem, tomato vinaigrette

Smoked ham hock

New potatoes, watercress, roasted red onion, cheddar mayo

Beetroot and goats' cheese

Roasted grapes, endive, walnuts, honey and mustard

THOUGHT OF EVERYONE

Hot

Butternut noodles

Slow roasted tomatoes, crispy garlic, baby basil

Celeriac and white onion gratin

Pumpkin, sage and poppy seeds

Cold

Charred courgette

Little gem, tenderstem, chick peas, avocado, crispy shallots

SWEET

Hot

Dark chocolate pudding

Cherry compote, hazelnut cream, hazelnut brittle

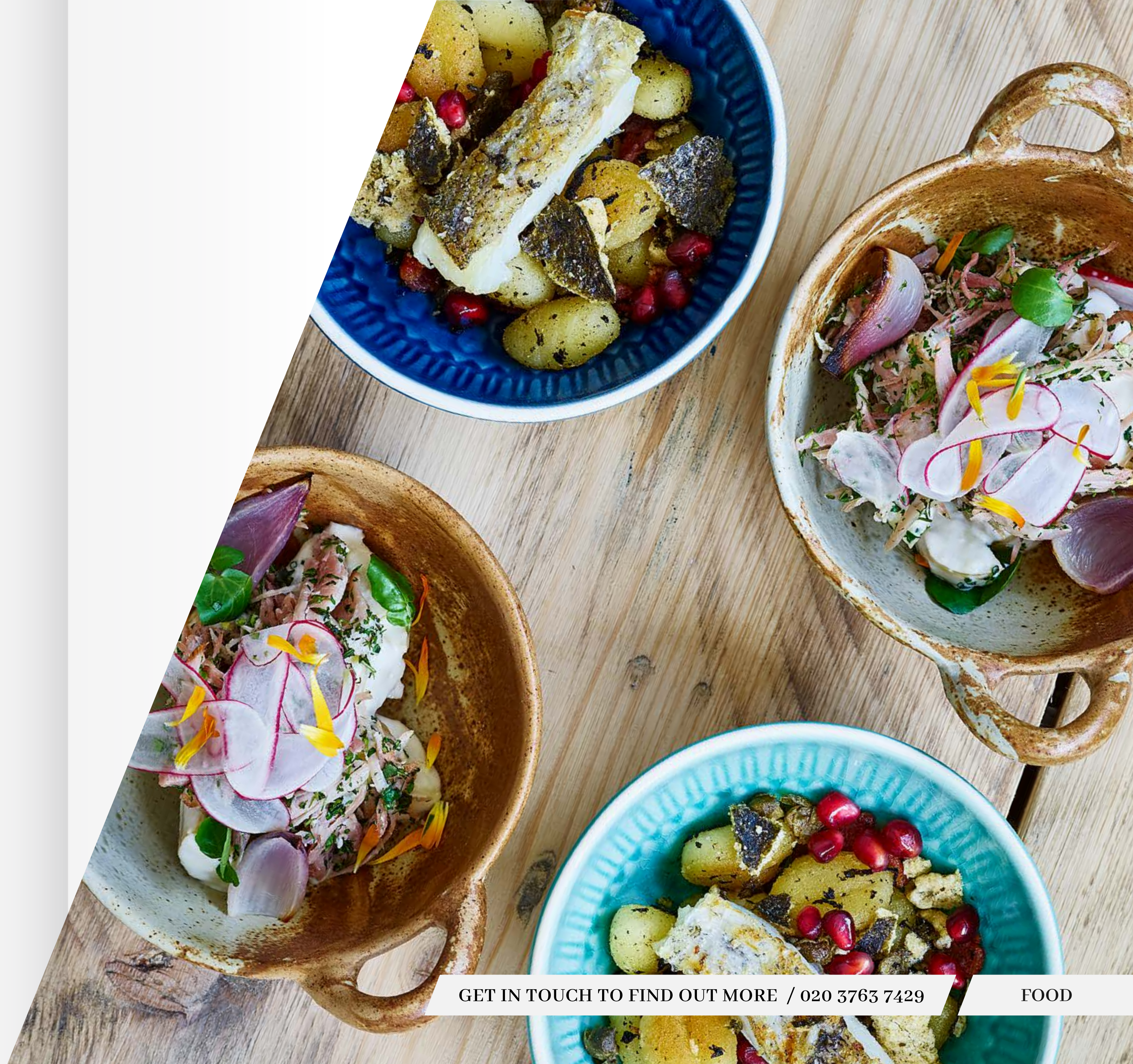
Cold

Clementine posset

Candied walnuts, pomegranate meringues, clementine compote

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FOOD



FOOD STALLS

Move over boring buffets - our engaging pop-up stations are taking over

SCOTCH EGGS AND DIPPING SAUCES

The eggs

Smoked haddock, crayfish and chive

Black pudding

Pork, sage and apple

Chickpea, spinach and ricotta

The sauces

Tomato relish, apple chutney, garlicky mayo and mushroom ketchup

The sides

House pickles and skin on fries

Garden salad with English dressing

Rainbow 'slaw

ROASTED MEATS

The meats

Rare roast rib of beef

Spatchcock chicken in honey and mustard

Marmalade glazed ham

Pumpkin, leek and goats' cheese sausage roll

The sides

Rosemary rock salt roasted potatoes and bowls of big green leaves

Sage and onion stuffing and freshly baked bread

The sauces

Creamed horseradish, mustards, caramelised onion chutney and roasted garlic mayo

FAST FOOD

The meats

Buttermilk chicken scrumpets

Spiced lamb shish

BBQ pork belly

Chargrilled halloumi

The sides

Rainbow 'slaw and house salad

Freshly baked breads and wraps

Roasted sweet potato wedges

The sauces

Smokey BBQ Sauce, garlic yogurt, chilli ketchup and lemon mayo

SEAFOOD

The fish

Salcombe Bay crab

Atlantic prawns

Lemon and chill cured sea bass

Beetroot cured and Scottish smoked salmon

The sides

Freshly baked breads and homemade blinis

Little gem leaf salad, new potato salad

The sauces

Lemon mayonnaise, Bloody Mary thousand island, horseradish crème fraîche and assorted caviars

THE EPICUREAN FEAST

The pies

Classic pork

Smoked chicken, parsley and red onion

Spinach, ricotta and pumpkin sausage roll

The pâtés, cheese and cured meats

Cured British meats

British cheeses (cheddar, blue, soft, goats')

The sides and sauces

House pickles and chutneys

Freshly baked breads

Big green leaf salad and rainbow 'slaw



FOOD STALLS

Move over boring buffets - our engaging pop-up stations are taking over

THE DESSERT TROLLEY

The jars

Lemon posset, lavender and poppy seed shortbread

Dark chocolate pot, salted peanut butter, popcorn brittle

The cakes

Fondant fancies

Mini éclairs

The tarts

Fresh berry tarts, vanilla custard

Brandied cherry and almond

DIY KNICKER BOCKER GLORY

The ice creams

Double vanilla

Strawberry

Dark chocolate

The crunch

Dark chocolate brownies bits

Smashed meringue

Cookie crumble

The compotes

Boozy cherry

Baked orange

Seasonal berry

The toppings

Squirty cream

Chocolate curls

Fruity sauce



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FOOD

SEATED LUNCH/DINNER 3 COURSE MENU

Seated 3 course menu presented in two styles.

PLAYFUL

We've taken inspiration from nostalgia to create dishes that will make you smile.

Starters

Ham, egg and chips

Ham, chopped egg, crispy potato, finished with a lick of pineapple ketchup

Cauliflower cheese

Delicious crispy cauliflower cheese, Cornish yarg and crispy bacon

Duck and orange

Dip into our vintage style tins through the layer of orange gel to the delicious duck parfait onto freshly toasted melba toast

Prawn cocktail

Start the party with a retro classic glass of prawns with chopped avocado and a spicy Bloody Mary dressing

Egg and cress

Our take on a posh savoury custard cream biscuit with panna cotta served between pressed oats complemented with capers

Cheese and pineapple

A retro classic brought back to life with a modern touch of set cheese cream with roasted pineapple on top of jelly

Mains

Pig 'n' pinot

Scrumptious pork cheek parcels with seasonal heritage beets and an indulgent personal bottle of pinot jus on the side to wet your whistle

Beef and beer

Beer, beef, bones and mini glass of gravy and horseradish

Lamb and redcurrant

Little lamb shepherd's pie

Chicken and mushroom

Chicken in a edible bowl bun, pastry crumb breast with spinach

Fish and chips

Served chip shop style wrapped in our very own Camm & Hooper Newspaper

Swiss roll

Butternut swiss roll, milk bottles of goats' cheese cream

Puddings

Floating islands

Crispy meringue sphere filled with apple and blackberry jelly floating in a champagne coupe

Tea and cake

Afternoon Tea, but not as you know it. Get your fix of tea from the lapsang poached pear, paired with our sponge cake topped with blackcurrant and honeycomb

Chocolate orange

Chocolate and orange arctic roll, edible glitter, chocolate popping candy

Hot chocolate and marshmallow

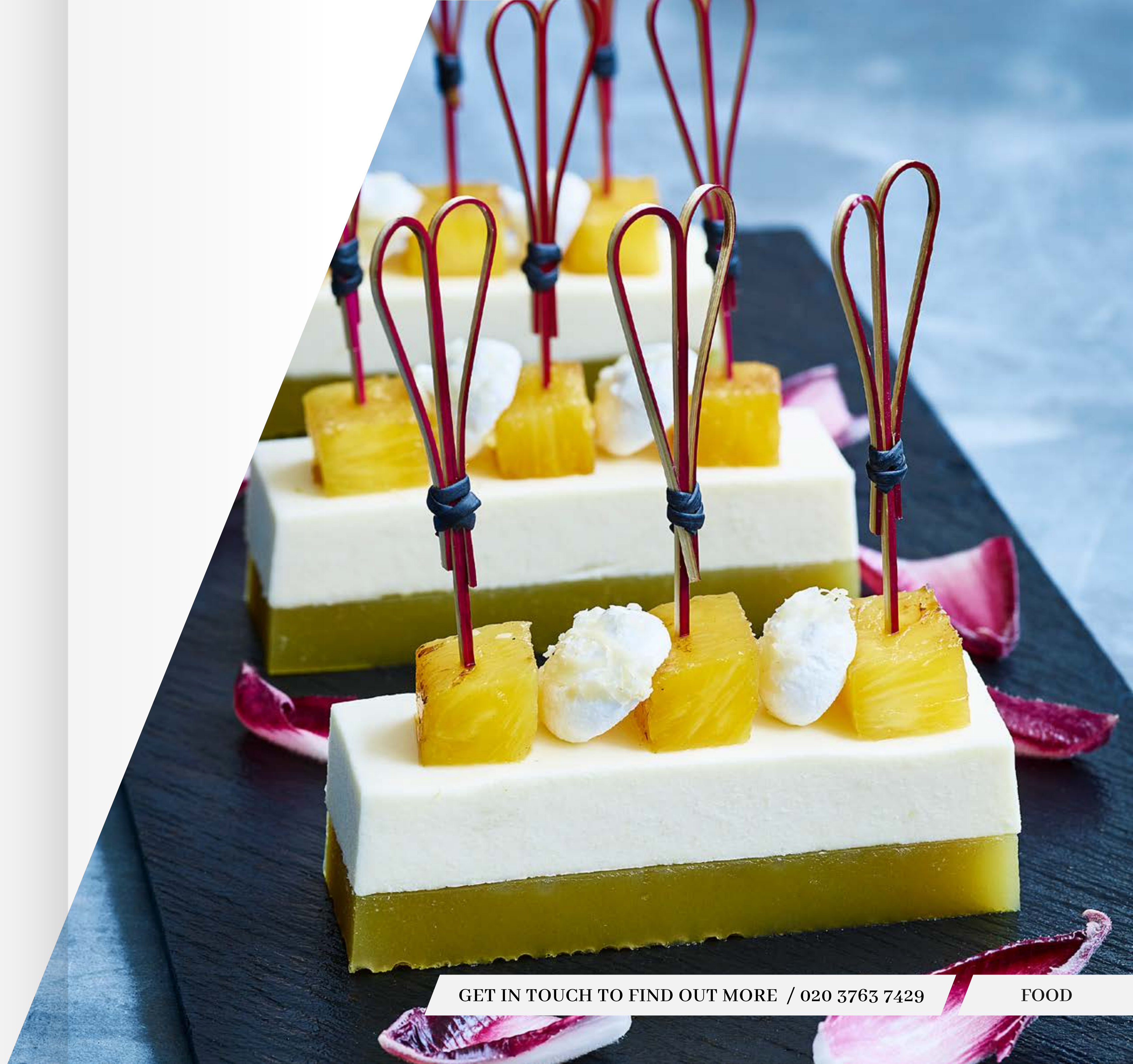
Tea cup of warming hot chocolate with marshmallows to dip

Jelly and ice cream

Fun in a glass, with hundreds and thousands served from a tea pot and popping candy to awaken your senses

Bananas and custard

You'll go bananas for this fun sundae



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FOOD

SEATED LUNCH/DINNER 3 COURSE MENU

Seated 3 course menu presented in two styles.

ELEGANT

A collection of dishes stylishly presented and sophisticatedly served.

Starters

Ham, egg and chips

Ham hock and smoked pineapple terrine, quails egg, beetroot cress, salsify chips

Cauliflower cheese

Cornish yarg, crispy bacon, pickled heritage cauliflower

Duck and orange

Confit duck, smoked almond mayo, pickled peppercorns, endive, kumquat crisps

Prawn cocktail

Poached prawns, little gem, smoked thousand island, pickled avocado, crispy onion rings

Egg and cress

Confit duck egg, celeriac purée, truffled rosemary butter rye, red onion, cress

Cheese and pineapple

Goats' cheese panna cotta, roasted pineapple, cheddar meringues, burnt thyme oil

Mains

Pig 'n' pinot

Slow braised pork belly, celeriac, cabbage, heritage beets, pinot

Beef and beer

Sirloin of British beef, braised shin and horseradish hash, beets, beer braised onions, beer reduction

Lamb and redcurrant

Roasted lamb rump, thyme walnut crumb, confit leg hash, redcurrant glazed heritage carrots, savoy cabbage, redcurrant sauce

Chicken and mushroom

Truffled sourdough crusted chicken, cep and potato terrine, winter greens, salsify, chicken pie sauce

Fish and chips

Roast haddock, crispy scraps crust, butter roasted potato, smoked pea purée, heritage cauliflower, tartare cream

Swiss roll

Butternut, walnut and goats' cheese swiss roll, smoked mash, braised red cabbage, herb cream (v)

Puddings

Floating islands

Apple and blackberry soup, calvados poached meringues, hazelnut and blackberry sugar

Tea and cake

Jasmine tea custard, pearl and earl grey sponge, lapsang poached pear, blackcurrant and honeycomb

Chocolate orange

Chilled chocolate and orange soufflé, roasted white chocolate, dark chocolate meringues, blood orange gel, candied orange

Hot chocolate and marshmallow

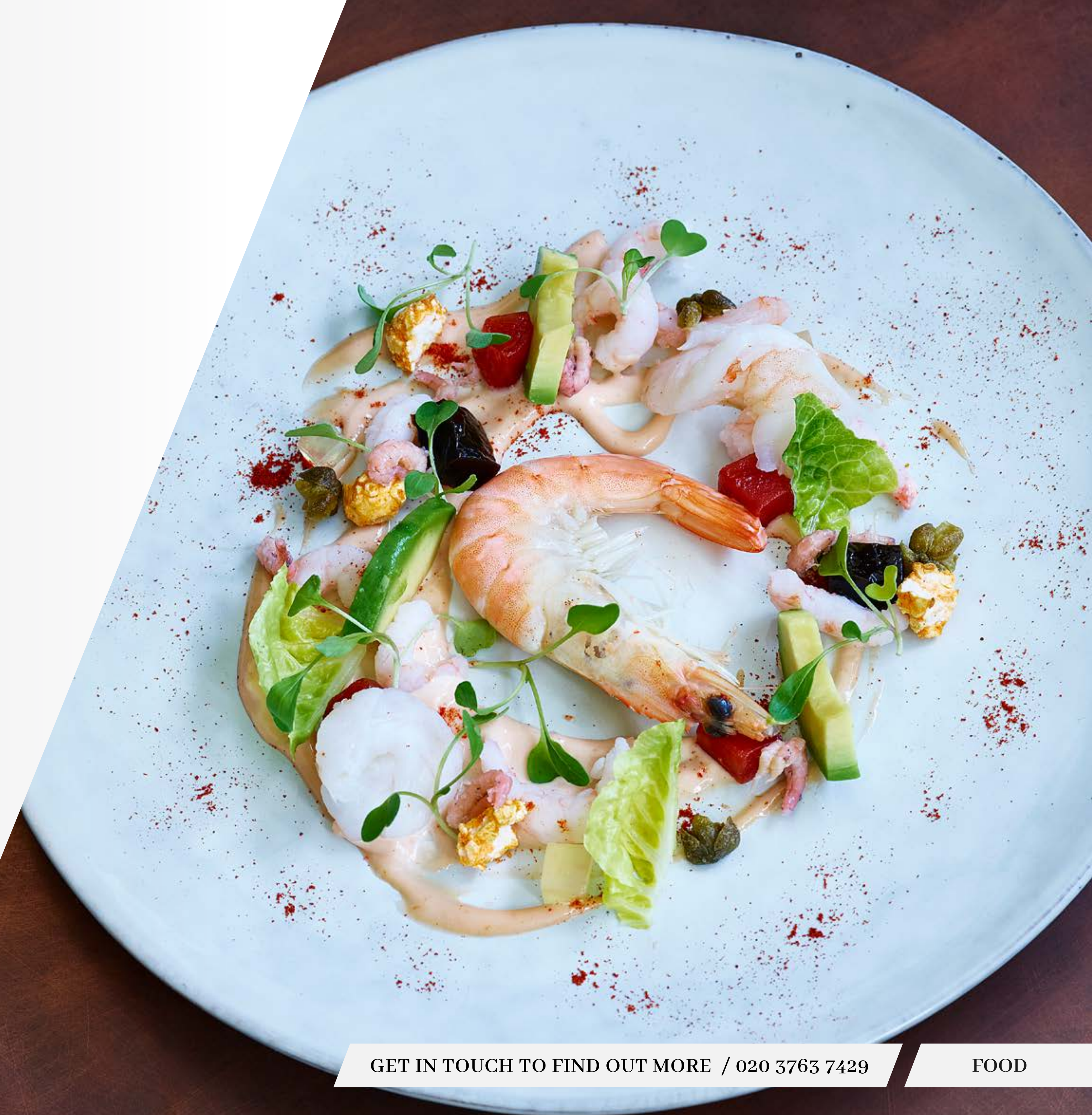
Hot chocolate pudding, malted milk ice cream, poached winter berries, toasted marshmallow

Jelly and ice cream

Cherry jelly, hundreds and thousands ice cream, burnt butter biscuits, boozed cherries

Bananas and custard

Banana bread, banana custard ice cream, peanut praline, cherry gel



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SEATED LUNCH/DINNER 3 COURSE MENU

Designed with vegan and dietary requirements in mind to ensure no guest misses out.

THOUGHT OF EVERYONE

Starters

Heritage carrots

Smoked, pickled and raw heritage carrots, roasted date purée, winter leaves, ginger beer vinaigrette

Beetroot terrine

Apple and celeriac salad, roasted chick peas, apple purée, beetroot crisps

Chicory

Blackberry, candied walnuts, bay leaf vinaigrette, sultana purée

Mains

Crispy sage polenta

Wild mushrooms, winter greens, roasted red onion, confit garlic and parsley sauce

Parsnip, carrot and spinach strudel,

Mash, rainbow chard, roasted heritage beets

Baked pumpkin

Sunflower seed crumb, honey roasted carrots, braised cabbage, sage, onion purée

Desserts

Banana nice cream

Cocoa nib crumble, winter berries, honeycomb

Baked apples

Sultana and blackberry stuffing, apple sorbet, linseed praline, caramelised apple purée

Chestnut meringue

Candied chestnut purée, cherry sorbet, cashew cream

AMUSE / INTERMEDIATE COURSE

When three courses just isn't enough

Duck liver parfait

Pickled pear, gingerbread, toasted pecans

Crispy guinea fowl

Cep ketchup, pomegranate, parsley

Smoked Scottish salmon

Clementine jelly, pickled walnuts, sloe gin dressing

Wild Atlantic prawns

Horseradish, heritage beets, sticky vinegar

Roasted pumpkin

Smoked hazelnuts, Cashel Blue, maple vinaigrette

Roasted garlic soup

Wild mushroom choux, parsley oil



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FEASTING

Sharing is caring. Ideal for gatherings of friends, family or colleagues where you can enjoy everything below. Dig In.

STARTER

Prawn cocktail baby gems

Potted smoked haddock, dill and pickled peppercorns

Ham hock and smoked pineapple terrine

Smoked chicken, pomegranate and parsley rillette

Beetroot horseradish and goats' curd parfait

Marinated portobello mushrooms

Charred courgette, little gem, tenderstem, chickpeas, avocado, crispy shallots

Freshly baked bread

House chutneys and pickles

MAIN

Braised leg of lamb,

Rosemary, redcurrant and white beans

Truffled chicken legs, breasts and thighs

Wild mushroom cream

Pig 'n' pinot,

Slow cooked pork, onions, garlic and bay

Roasted pumpkin, spinach and pecan crumble

Wensleydale and thyme crumb

Chef's choice of sides

PUDDING

Tea and cake trifle

Blackcurrant and honeycomb

Chocolate and orange

Dark chocolate meringues

Banana custard

Peanut praline



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FOOD

FAMILY STYLE MENU

Relaxed communal dining with Individual starters and desserts and a dig in shared main, just like your mum makes

STARTER

Prawn cocktail

Start the party with a retro classic glass of prawns with chopped avocado and a spicy Bloody Mary dressing

Ham, egg and chips

Ham, chopped egg, crispy potato, finished with a lick of pineapple ketchup

Cheese and pineapple

A retro classic brought back to life with a modern touch of set cheese cream with roasted pineapple on top of jelly

MAIN

Beef shin and horseradish hash

Roasted root vegetables, winter greens and beer gravy

Roasted haddock

Mustard mash, buttered leeks, roasted beets, dill cream

Butternut, walnut and goats' cheese swiss roll (v)

Smoked mash, braised red cabbage, charred leeks, herb cream

DESSERT

Jelly and ice cream

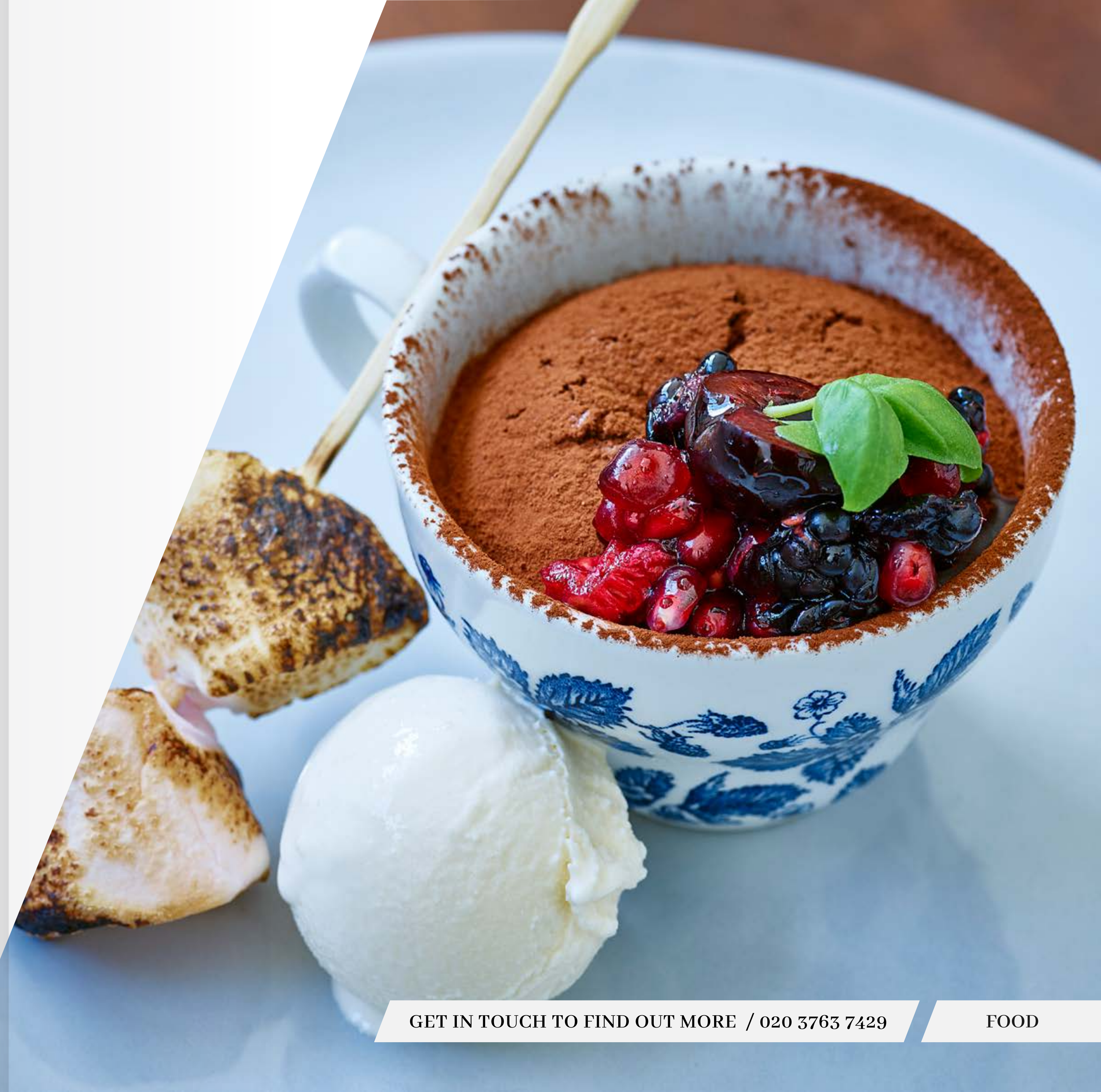
Fun in a glass, with hundreds and thousands served from a tea pot and popping candy to awaken your senses

Hot chocolate and marshmallow

Hot chocolate and marshmallow Tea cup of warming hot chocolate with marshmallows to dip

Bananas and custard

You'll go bananas for this fun sundae



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FOOD

BREAKFAST MENU

The most important meal of the day

HOT

Baked free range eggs crispy streaky bacon

**Buttered button mushrooms
Sautéed spinach and soldiers**

Bacon butties
*Streaky bacon, english muffin,
homemade ketchup and HP*

Little English breakfast
*Streaky bacon, mini cumberland
sausages, button mushrooms, baked
beans, fried quail's egg, hash brown*

Sea salt cured Scottish salmon
*Scrambled free range eggs, English
muffin, chives*

Baskets of mini muffins
Pastries and croissants

COLD

Homemade granola
*Natural yogurt, hedgerow fruit
compote*

Overnight oat jars
*Apple, blackberries, honey, hazelnuts,
goji*

Scotch pancakes
*Vanilla cream cheese, smashed
blueberries*

Seasonal fruit salad
Lemon and ginger syrup



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FOOD

DAY DELEGATE PACKAGES

Keep your delegates refreshed and replenished for a truly productive day

ON ARRIVAL

Yoghurt and granola pots

*Smoked salmon, scrambled eggs,
truffle and chives*

Tea, coffee and fruit spritzers

ELEVENSES

Cheese toastie and fruit loaf

Tea, coffee and fruit spritzers

AFTERNOON TEA

Homemade jam tarts

Tea, coffee and fruit spritzers

LUNCH OFFERINGS

Hearty Lunch

*Rich chicken, pancetta, shallots and
baby mushroom casserole*

*Cottage pie with roasted carrots, herb
mash*

*Sautéed leek, goat's cheese and
thyme tart*

*Cauliflower cheese and broccoli bake
with gruyere, parmesan and tasty
Lancashire cheese*

*Roasted sea salt potatoes and house
salad*

Baskets of freshly baked bread

*Apple and cinnamon layered with
granola*

Working Lunch

*Selection of sandwiches in artisan
breads with large bowls of coleslaw*

Chicken caesar

Smoked turkey and 'slaw

Prawn, marie rose and rocket

Lancashire bomber, pickle, salad

Ploughmans Lunch

*Platters of "Camm & Hooper"
mustard roasted ham*

Chicken liver parfait

Lincolnshire poacher

Big bowls of salad leaves

*Bowls of cornichons, pickled onions
and pickled vegetables*

*Baskets filled with warm French
bread*

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FOOD

CELEBRATION CAKES

The pièce de résistance

CUPCAKES

Choose from the following flavours:

Strawberry Cheesecake, Carrot, Red Velvet, Chocolate, Salted Caramel, Vanilla, Key Lime Pie, Apple Crumble, Bourbon Biscuits, Custard Cream, Jaffa Cake, Crunchie, Cherry Cola, Marshmallow, Cookie Dough, Eton Mess, Earl Grey

Plus many more

Gluten free, sugar free and vegan also available on request

Prices from £6 per person

COCKTAIL CUPCAKES

Choose from the following flavours

G&T, Margarita, Mojito, Negroni, Old Fashioned, Peach Bellini, Strawberry Pimms, Espresso Martini, Aperol Spritz

Plus many more

Prices from £6 per person

CELEBRATION CAKES

Just a selection of the cakes on offer...Peach Melba, Smores, Smartie Pinato, Rainbow, Ombré and plenty more....

Just let us know what you want, what colours you like, how many you want it for and what it should say and we shall do the rest.

Sizes ranging from a 8" serving approximately 10-12 portions up to a 13 x 13" square cake, which serves approximately 50 portion

Prices starting from £100

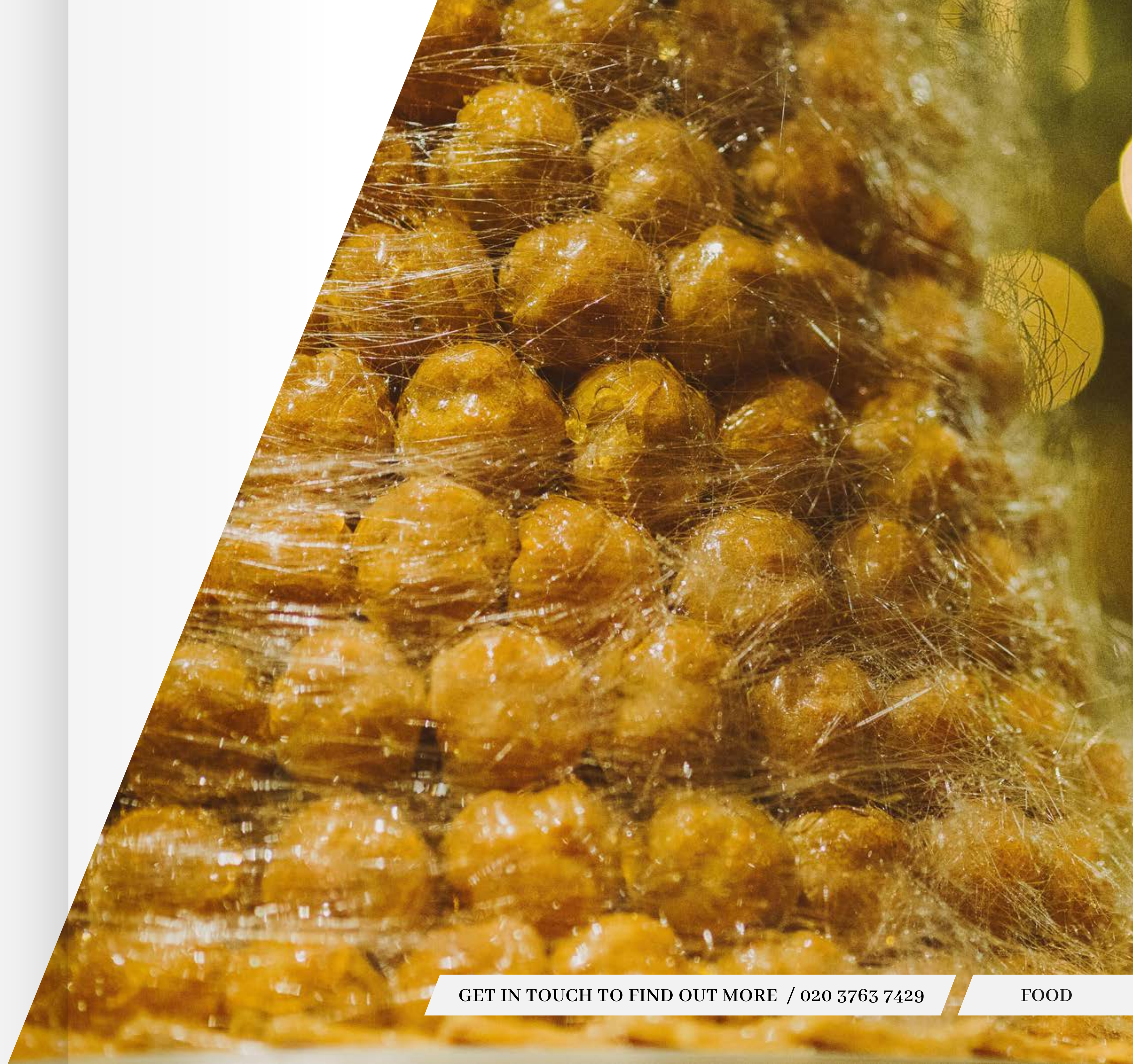
THE WEDDING CAKE CHEESE TABLE

Oxford Blue, Capricorn Goats, Berkswell, Wigmore and Tory Pyramid

With cheese biscuits, fruit and french breads, homemade chutneys, roasted nuts, dried fruits, apples, grapes, celery and fresh figs

Based on 5 tiers the cost would be

£10 per person, minimum 60 guests



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FOOD

CHILDREN'S MENU

STARTERS

Homemade sausage roll

Baked bean ketchup

Smoked Scottish salmon

Crustless bread, green herb butter

Fish finger

Homemade tomato sauce

Little flatbread pizzas

Tomato, mozzarella and thyme

Hummus

Little vegetable dippers and pittas

MAINS

Shepherd's pie with hidden vegetables

Cheesy leek mash

Little fishcakes

Baby gem, herby mayo

Roasted chicken

Bubble and squeak, green beans, gravy

Crispy chicken nuggets

Potato wedges, peas

Bangers and mash

Peas, carrots and gravy

Cauliflower cheese

New potatoes, sweetcorn, baby carrots, ketchup

PUDDINGS

Fresh fruit skewers

Runny honey and yoghurt

Chocolate brownie

Vanilla ice cream, berries

Jelly and ice cream

Hundreds and thousands

Vanilla rice pudding

Raspberry jam

Banana split

Ice cream, squirty cream, chocolate sauce, raspberry sauce, popping candy, hundreds and thousands



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FOOD

DRINKS

Click section to view or simply scroll through and use the buttons on the bottom right to navigate the document.

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[Something strong](#)

[Something long](#)

[Something short](#)

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[Dry times](#)

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DRINKS PACKAGES

45 MINUTES

Champagne reception
£20pp

Sparkling or cocktail reception
£12.50pp

2 HOURS

Beer/wine/softs drinks package
£20pp

Beer/wine/softs with whisky, gin,
vodka, rum kilners
£25pp

Beer/wine/softs with whisky, gin,
vodka, rum kilners, magnums of
prosecco
£30pp

SERVING SUGGESTIONS

Camm & Hooper doesn't do lacklustre waiters standing like soldiers with endless trays of uninspired half filled glasses. We pride ourselves on the creativity and ingenuity of our drinks and endeavour to showcase them so they become the cornerstone and wow factor of your event

HOSTED POSEUR TABLES

Do away with the out of dated and stuffy tray service of every other venue. Strategically placed poseur tables give our team a stable base from which to host your arrival drinks, creating a vibrant first impression.

TO THE TABLE

Need a solution for after drinks and afraid of losing guests to the post coffee exodus? We can drop a crystal decanter of our delicious house infused digestifs to each table or pay a visit with the duchess - that's drinks trolley to you and me.

STALL EXPERIENCE

To create a real feature of the drinks for your event why not have a cocktail stall. Our booze engineers will host a stall of your chosen liquid delights giving a touch of theatre to the occasion. Ask our team about theming, flavours and impact.

ALL OUR PRICES ARE QUOTED EXCLUDING VAT AND SERVICE | LOOKING TO EXTEND YOUR DRINKS RECEPTION?
NO PROBLEM. JUST SPEAK TO YOUR SALES MANAGER BASED ON WORKING WINES

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DRINKS



/ WINES

WORKING WINES £25

WHITE

Petit Papillon
Grenache Blanc, France

Maison Belenger IGP
Côte De Gascogne, France

The Wine-Farer Series
Chenin Blanc, South Africa

ROSÉ

Petit Papillon
Grenache Rose, France

RED

La Serre Merlot
Vin de Pays d'Oc, France

Montepulciano d'Abruzzo
Villa dei Fiori, Italy

Barbera
Riva Leone, Italy

HOUSE WINES £35

WHITE

St Cosme Little James Basket Press
Viognier Sauvignon, France

Voltolino
Gavi DOCG, Italy

Esquinas de Argento
Pinot Grigio, Italy

ROSÉ

Chateau d'Astros Rose
Côtes de Provence, France

RED

Masseria Borgo Dei Trulli
Primitivo IGP Salento, Italy

Argento Selección
Malbec, Argentina

Mount Langi Ghiran Billi Billi
Shiraz, Australia

DIRECTOR'S SELECTION £45

WHITE

Journeys End Weather Station
Sauvignon Blanc, South Africa

Garzon
Albariño, Uruguay

Journeys End Single Vineyard
Chardonnay, South Africa

ROSE

Miraflors Domaine Lafage
Côtes du Roussillon Rosé, France

RED

Garzon Estate
Cabernet Franc Tannat, Uruguay

Journeys End Single Vineyard
Cabernet Sauvignon, South Africa

Journeys End Single Vineyard
Merlot, South Africa

FROM THE VAULT £55

WHITE

Les Berthiers Claude Michot
Pouilly Fume, France

La Chablisienne
Chablis Le Finage, France

Prinz von Hessen
*Riesling Kabinett Rheingau,
Germany*

ROSÉ

Chateau Leoubé
*Rosé de Leoubé Côtes de Provence,
France*

RED

Spy Valley
Syrah, New Zealand

Plaisir de Chateau Siaurac
Lalande de Pomerol, France

El Enemigo
Malbec, Argentina

MAGNUMS OF BUBBLE WINE

CHAMPAGNE

Moët & Chandon Brut Imperial
France £165

Moët & Chandon Grand Vintage
France £230

Veuve Clicquot Yellow Label
France £170

Ruinart Brut
France £200

Dom Pérignon
France £500

Ruinart Blanc De Blanc
France £220

ROSÉ

Moët & Chandon Rosé Imperial
France £190

Ruinart Rosé
France £220

SPARKLING

Prosecco
Bisot Jeio, Italy £35/£70

Nyetimber
Kent, England £60

QUICK, TASTY AND UNIQUE

8 Litre kilners serving 40 drinks using 35ml of infused spirits for £265

4 Litre kilners serving 20 drinks using 35ml of infused spirits for £135

GINSPIRATION

Who dares, gins

Our house infused Tanqueray gin

Pear and sage

Plum

Meadow

Rosemary and lavender

Blue cheese and quince

Venison and truffle

VODKA

Trust me, you can dance

Ketel One infused in our

City booze vault

Strawberry and basil

St Clements

Rhubarb and vanilla

Rose and cocoa

MIXERS

Victorian remedy

Cloudy apple, ginger ale, bitters

Ruby spritzer

Juicy cranberry, blood tonic, Soda

Classic tonic

Fever tree light tonic

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DRINKS



SOMETHING STRONG

700ml Decanter serving 14 drinks of 50ml for £100

Glasses of 50ml house infusions plus mixer for £8

DECANTERS

Serve over ice

Camm and Hooper Plum Negroni

The one and only, Plum Negroni

Plum gin, Aperol, house vermouth

Buttered Rum

So good it should be illegal!

Appleton Signature, spices, butter

Better Scotch

Enjoy wistfully

*Naked Grouse vatted malt,
demerara sugar, butter*

St Clements 60/40

Stirred, not shaken

*Orange and lemon infused Ketel
One, dry vermouth, agave*

Cherry New Amsterdam

*Stand aside coffee, this is a job for
whiskey*

*Cherry infused Bulleit bourbon,
sweet and dry vermouth, bitters*



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DRINKS

SOMETHING LONG

8 Litre kilners serving 40 drinks using infused spirits for £265

Plum and Apple Spritz

The original house infused plum gin, apple juice, italian bitters, soda

Lushington's Gin Cup

Delicious chamomile gin, sweet vermouth, bitter liqueur, cranberry, red wine, soda or ginger ale

Lushington's Vodka Cup

Fresh and fruity strawberry and basil vodka, Italian bitters, sweet vermouth, white wine, soda or ginger ale

London Iced Tea

A blend of our house infused rum gin and vodka, leaf tea infusion, citrus, agave, ginger soda

SOMETHING SHORT

8 Litre kilners serving 40 drinks using infused spirits for £265

Rhum Bumbo

Full flavoured orange and spice infused house rum, almond liqueur, citrus, apple, pineapple, coconut water

Albert's Remedy

Our famed pear and sage gin, apple, bitters, ginger soda

Amanda In

Choose from our zingy house infused citrus vodka or silky cherry bourbon blended with mandarin, orange, cranberry, agave



SEASONAL SELECTION BOX

8 Litre kilners serving 40 drinks using infused spirits for £265

Available as a hot or cold option

Apple Rum Pot

Mouthwatering berry infused rum, apple, spices

Santa's Little Helper (Lazy Eggnog)

Choose from our sinful apple pie brandy or stunning rhubarb vanilla vodka, advocaat, almond, milk elixir, grated nutmeg

Burnt Wine

Rich and fruity red wine, premium cognac, spices, cranberry

Sugar Plum Berry

House infused plum gin, cranberry, spices

DRY TIMES

8 Litre kilners serving 40 drinks for £125

Served hot or cold

Amanda Out

Cranberry, mandarin, orange, spices

Burnt Berries

Cranberry, orange, seasonal spice

Victorian Remedy

Apple, ginger soda, bitters

Apple and Spice

Apple, cranberry, spices



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DRINKS

POP

8 Litre kilners serving 40 drinks using for £125

Camm & Hooper Lemonade

*When life gives you lemons ...
Lemons/lemons/lemons/lemons/
lemons/etc*

Ruby Spritzer

*Rosehip cordial/delicious cranberry/
soda*

Rhubarb and Apple Tonic

*Rhubarb tonic/luscious apple juice/
sparkling water*

Elderflower Fizz

Elderflower cordial/sparkling water

Victorian Remedy

Cloudy apple/ginger soda/bitters

ALL OUR PRICES ARE QUOTED EXCLUDING VAT AND SERVICE
LOOKING TO EXTEND YOUR DRINKS RECEPTION? NO
PROBLEM, JUST SPEAK TO YOUR SALES MANAGER BASED ON
WORKING WINES

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DRINKS



THE BAR

Selection may differ according to venue

PACKAGED BEER AND CIDER FROM £4.20

Becks

Camden Indian Pale Ale

Camden Hells

Camden Indian Hells lager

Chelsea Blonde

Corona

Curious

Estrella Galicia

Galicia Gluten Free

Hoegaarden

Lancaster Bomber

Sam Adams

Urban Orchard Cider

Capel Rd Cider

DRAUGHT BEER AND CIDER* FROM £4.20

4% Lager

Stella Artois

Pint Goose Island IPA

Stella Cidre

SPIRITS FROM £7.15

50ml including mixer

Selection may differ according to venue

GIN

Tanqueray Export

Jensen's Old Tom

VODKA

Ketel One

Belvedere

RUM

Appleton Signature

Gosling's Black Seal

THE BAR

(All following prices are including VAT)

AGAVE

Jose Cuervo Traditional £8.5

Illegal Mezcal £12

Don Julio Blanco £12.5

Don Julio Reposado £13.5

Don Julio Anejo £14.5

COGNAC

Hennessy VS £8.5

Hennessy XO £33

SINGLE MALT

Auchentoshan Three Wood £12

Glenmorangie 10 Year Old £10.5

Glenmorangie 18 Year Old £20

Laphroaig QC £12.50

Highland Park 12 Year Old £9

BLENDED AND BOURBON

Johnnie Walker Black Label £8.5

Naked Grouse £8.50

Bulleit Bourbon £8.5

Maker's 46 £10

BITTERS

Campari £7

Aperol £7

LIQUEUR

Disaronno Amaretto £7

Bonhetti Coffee £8.5

Patron Café XO £9

Jägermeister £8.5

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DRINKS