





AUTUMN / WINTER OCTOBER 2024 - MARCH 2025





GOLDSMITHS' CENTRE

# Welcome to Goldsmiths' Centre

The Goldsmiths' Centre is an educational charity in London, which helps jewellers, silversmiths and people working in the precious metal industry to learn craft and business skills and build successful careers.

Located close to Hatton Garden, we welcome and bring people from all backgrounds and stages of their careers together with those interested in the industry, both in person and online.

Our friends at Company of Cooks handpick every moment at Goldsmiths' Centre with crafted and delicious food and drink. Head Chef, Eugene Amoussou-Doh and his team are not afraid to push boundaries and apply the utmost attention to detail, ingenuity and imagination. Passionate about bringing people together through food, Eugene aims 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 at Goldsmiths' Centre soon. Please, just get in touch if there's anything we can help with – we'd love to hear from you!

Aleksandra Radulovic General Manager



# 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 handpicked wines to stylish design.

Everything is overseen by our amazing team of chefs, wine experts, event sales teams, 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. When these three elements come together, something very special happens.

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





# Our commitments to people, place and planet

In short, we are committed to 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.

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 minimising 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, or 3. As a wider business, we aim to be net zero by 2040.

# **London larder**

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

#### **Our suppliers**

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





# A cake that makes a difference

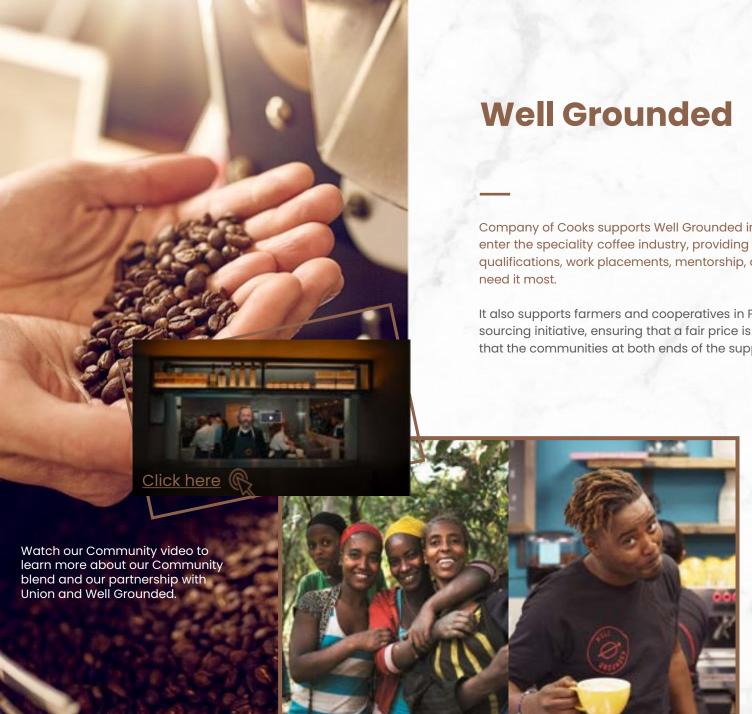
### We're proud to partner with Luminary Bakery

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

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







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

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

# NOINU

HAND-ROASTED COFFEE





# **Breakfast**

All our breakfast menus are served with our freshly brewed Community blend coffee, English breakfast tea, and a selection of herbal infusions. 10 minimum guest

#### MORNING BAKERY SELECTION

A selection of freshly baked pastries: 2 mini pastries per person, coffee & tea

£9.50

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

#### PLANT BREAKFAST

Compressed fruits with lime and mint VE 80 kcal

#### Select 1 for £9.00

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

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.



# **Breakfast**

All our breakfast menus are served with our freshly brewed Community blend coffee, English breakfast tea, and a selection of herbal infusions. Choice of 2 or 3 items per person.

#### BREAKFAST BAPS

A selection of soft white, wholemeal, seeded baps.

Select 2 for £8.00, or select 3 for £11.00

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

Dry cured bacon bap, HP sauce 512 kcal

London sausage bap, HP sauce 556 kcal

Free-range egg muffin, Sriracha V 309 kcal

Cobble Lane pancetta, free range egg muffin 393 kcal

#### LOW CARBON BREAKFAST

#### Select 1 for £10.50

Green goddess wake up juice VE 82 kcal

"Low-carbon" mushrooms on toast, watercress pesto V 251 kcal

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

'No avocado' on toast VE 363 kcal

Compressed fruits with lime and mint VE 80 kcal

Seasonal fruit and vegetable juice of the day VE 80 kcal

V - Vegetarian, VE - Vegan

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# **Breakfast**

All our breakfast menus are served with our freshly brewed Community blend coffee, English breakfast tea, and a selection of herbal infusions. Choices of 2 items per person.

#### BREAKFAST BOWL SELECTION

#### Select 2 for £8.50, or select 3 for £10.50

All prices are per person and exclude VAT

Coconut yoghurt, spiced pears, date molasses, granola VE 352 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 Soft boiled St. Ewe's eggs, Cobble Lane nduja, Mayfield cheese 330 kcal

#### JUICES

Exotic juice VE (per litre) 80 kcal £18.00 Green Goddess Wake Up Juice VE (per litre) 82 kcal £18.00

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Please note that our menu offerings are subject to seasonal availability and may change.





# Tea, coffee and soft drinks

Our teas include a selection of classic, fruit, herbal and organic teas. Our coffee comes freshly brewed with our own hand-roasted Community Blend, sourced by Union, benefitting Well Grounded as they transform lives through coffee.

Tea and coffee	£4.80
Tea, coffee and biscuits	£5.50
Homemade iced tea	£18.00
Cranberry /pineapple/apple juice /ora	nge juice (per litre) £8.00
Freshly squeezed orange juice(per litre	
Pressed Suffolk apple juice (per litre)	£18.00
Homemade lemonade (per litre)	£18.00
Water infused with seasonal fruits and	herbs (6 litre) £25.00
Still and sparkling mineral water (750m	nl) £4.50
Soft drinks (330ml can)	£3.00
Elderflower Presse (per litre)	£6.00

### Community blend

Every cup of coffee we serve is our Community Blend – sourced and hand-roasted by Union in East London. This delicious coffee is grown at high altitude in the hills of Peru by a group of 300 smallholder farmers.

£2 is donated to Well Grounded for every kilo purchased, meaning every sip is helping someone in London find employment and a sense of purpose – while in Peru Union's Direct Trade model means farmers are receiving a fair price for this fabulous coffee.







#### GOURMET SANDWICH WORKING LUNCH

#### £28.50

Minimum 10 people for this menu. Only 4 choices included.

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

Mature cheddar ploughman's V 214 kcal Free range egg mayonnaise, watercress V 220 kcal Smoked salmon and cream cheese 180 kcal Chicken and sweetcorn mayonnaise 233 kcal Falafel and sweet potato wrap VE 108 kcal

Selection of cheeses from the British Isles V 286 kcal
Seasonal fruit selection VE 38 kcal
Crisps and popcorn VE 84 kcal
Raw vegetables with romesco, hummus and cucumber yoghurt
V 274 kcal

#### SANDWICH LUNCH ADD ONS

Iced raw seasonal vegetables, green goddess dip VE 277 kcal £7.00
Paxton & Whitfield British cheeseboard, Peter's Yard biscuits, celery,
grapes 292 kcal £18.00
Selection of cured meats from Cobble Lane, pickles 149 kcal £18.00

House brownie 289 kcal V £6.00

Seasonal 'future 50' salad 235 kcal V £5.00

Orange, almond and polenta cake V 175 kcal V £7.00

Scones with jam and clotted cream 310 kcal V £6.00

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

#### MEDITERRANEAN WORKING LUNCH

#### £40.00

Bresaola, grilled artichokes, rocket 830 kcal
Marinated sardines, sea purslane, romesco
sauce 247 kcal
Grilled and raw bitter leaves, capers, aged
balsamic VE 140 kcal
Niçoise salad V 419 kcal
Caramel & dark chocolate pot V 472 kcal
Mediterranean cheese plate, quince,
crackers 634 kcal
Aubergine stuffed with pesto VE 471 kcal

#### JAPANESE WORKING LUNCH

#### £35,00

Vegetable tempura, sweet chilli mayonnaise VE 653 kcal Beef tataki, ponzu dressing 371 kcal Glass noodle, shiso and watercress, pickled plum VE 384 kcal Vegan mango, lychee & passion fruit loaf VE 422 kcal Almond mousse, white chocolate, peach

# PERSIAN WORKING

Young vegetables crudité 34 kcal

Baba ghanoush 138 kcal

#### £45.00

Roasted red pepper hummus VE 309 kcal
Greek yoghurt with cucumber and dill 124 kcal
Sesame and nigella seed lavash bread 223 kcal
Tabouleh salad VE 280 kcal
Marinated English feta-style cheese with pickled
shallots and preserved lemon V 278 kcal
Sweet potato and butternut falafel V 159 kcal
Grilled lamb kofta, mint, parsley dressing 257
kcal

Breast of chicken with harissa, preserved lemon and hazelnuts 242 kcal

compote, caramel V

# 'LOW GI'

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

Minimum 20 persons for this menu. Guest receive all items in these package.

#### £23.00

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

#### FUTURE 50 SALAD LUNCH

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

#### £28.00

Roasted sweet potato, edamame, grilled peppers, toast seeds VE 215 kcal Shaved fennel, orange, dill and pomegranate, dukkha VE 187 kcal Charred broccoli, quinoa, hemp seeds, radishes, fresh garden herbs VE 215 kcal Spelt and Khorasan tabbouleh with tomatoes, pomegranate, cashew nuts V 187 kcal Grilled courgettes, British halloumi, lentils, rocket, pumpkin seeds V 227 kcal



V - Vegetarian, VE - Vegan

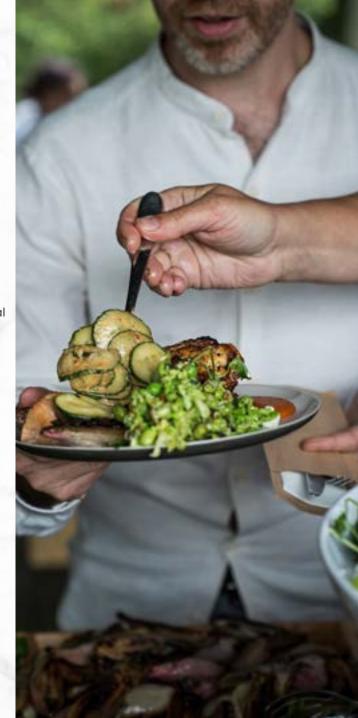
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#### LONDON LARDER BUFFET

A buffet of seasonal dishes full of ingredients and products from our London larder, a selection of some of the finest suppliers and food producer that London has to offer. Minimum 20 guests for this menu.

#### £45.00

Rare roast beef from HG Walter, rocket, Lincolnshire Poacher cheese, pickled mushroom 180 kcal
Chalk Steam trout rillettes, creme fraiche, Paul Rhodes' Greenwich rye 483 kcal
Harissa roast squash, lentils, London ricotta, pumpkin seed pesto V 324 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



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#### COLD FORK BUFFET OPTIONS

#### **BUFFET PROTEINS**

Company of Cook's organic pork sausage roll,
Lincolnshire Poacher cheese and caramelised
onion 425 kcal
Cobble Lane nduja Scotch egg 500 kcal
Cobble Lane bresaola, goat's curd and
watercress crostini 278 kcal
Chalk Stream trout rillette, horseradish 507 kcal
London cured salmon , apple, fennel,
watercress 378 kcal
Waste Knot rescue vegetable tart, seasonal
leaves house dressing V 341 kcal
Simplicity plant-based burger VE 345 kcal

#### SALAD BUFFET OPTIONS

Roasted beetroot, pickled onions,
yoghurt 332 kcal V
Fennel, orange and watercress VE 163
kcal
Freekeh pilaf, coriander, mint, spring
onion and preserved lemon VE 381 kcal
Charred broccoli, quinoa, radish and
herbs V 211 kcal
Harissa roast squash, lentils, London
ricotta, pumpkin seed pesto V 324 kcal

# DESSERT BUFFET OPTIONS

422 kcal
Passionfruit posset, caramelised white chocolate,
ginger meringue V 621 kcal
Plant-based tiramisu V 374 kcal
Dark chocolate mousse V 523 kcal
Seasonal fruit platter VE 107 kcal
British cheese plate V 292 kcal

Spiced pear and oat crumble, crème Anglaise V

#### Minimum 20 guests for this menu

goddess dip VE 277 kcal

Seasonal vegetable crudités with green

V – Vegetarian, VE – Vegan
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Select 1 menu £40.00 Minimum 20 guests for this menu

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#### MENU 1

Ox cheek bourguignon, Cobble Lane pancetta, mashed potato 575 kcal

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

Jerusalem artichoke and wild mushroom ragout, olive oil mash, crispy kale VE 309 kcal

Roasted beetroot, pickled onions, yoghurt V 332 kcal

Spiced pear and oat crumble, crème Anglaise V 422 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

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

Harissa roast squash, lentils, London ricotta, pumpkin seed pesto V 324 kcal

Passionfruit posset, caramelised white chocolate, ginger meringue V 621 kcal

#### MENU 3

Roast pork belly, cannellini beans, pickled red cabbage 838 kcal

Grilled salmon fillet, broccoli, romesco sauce, gremolata 363 kcal

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

Fennel, orange and watercress VE 163 kcal

Plant-based tiramisu V 374 kcal

#### 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

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

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

Dark chocolate mousse V 523 Kcal

#### ADD ONS

Artisan breadbasket by Paul Rhodes of Greenwich, whipped butter 440 kcal V £5.00 British cheese plate by Paxton & Whitfield, chutney and oat crackers 286 kcal £18.00 Seasonal fruit platter 127 kcal VE £5.00

V – Vegetarian, VE – Vegan

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#### PACKAGE 1. Minimum 20 guests

#### ON ARRIVAL

Tea and coffee | Seasonal fruit
Infused water | Still and sparkling water

#### BREAKFAST Select 3 items

A selection of soft white, wholemeal, seeded baps, choose 3
Portobello mushroom, spinach, tomato and mushroom ketchup VE 472 kcal
Free range egg muffin, sriracha V 309 kcal
Hashbrown and Berkswell cheese V kcal
Dry cured bacon, HP sauce 512 kcal
London sausage, HP sauce 556 kcal

#### MIDMORNING SNACK

Tea and coffee
Still and sparkling mineral water
Biscuit selection

V – Vegetarian, VE – Vegan

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All prices are per person and exclude VAT Please note that our menu offerings are subject to seasonal availability and may change.

#### LUNCH Select 4 items

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

Mature Cheddar ploughman's V 214 kcal

Free range egg mayonnaise, watercress V 220 kcal

Smoked salmon and cream cheese 180 kcal

Chicken and sweetcorn mayonnaise 233 kcal

Falafel and sweet potato wrap V 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

#### AFTERNOON SNACK

Quinoa, nut and cocoa energy balls VE 365 kcal Seasonal fruit skewers VE 60 kcal Tea and coffee Still and sparkling mineral water

£60.00

# PACKAGE 2 Minimum 20 guests

#### ON ARRIVAL

Tea and coffee | Seasonal fruit | Infused water | Still and sparkling water

#### BREAKFAST

Breakfast bowl selection | Choose 3 and Choose 2 from snacks

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 80 kcal Sweetcorn pancakes, smashed 'no avocado', tomato jam V 294 kcal Shakshuka V 349 kcal

Full English breakfast 828 kcal

#### MIDMORNING SNACKS

Tea and coffee

Berry and mint infused water

Still and sparkling mineral water

Biscuit selection

#### LUNCH

#### London Larder Buffet

Rare roast beef from HG Walter, rocket, Lincolnshire
Poacher cheese, pickled mushroom 180 kcal
ChalkSteam trout rillettes, crème fraiche, Paul Rhodes'
Greenwich rye 483 kcal
Harissa roast squash, lentils, London ricotta, pumpkin
seed pesto V 324 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

A selection of sweet treats by Luminary Bakery 475 kcal

#### AFTERNOON SNACKS

Quinoa, nut and cocoa energy balls VE 365 kcal Seasonal fruit skewers VE 60 kcal

Tea and coffee

Homemade iced tea

Greenwich 277 kcal

Berry and mint infused water

Still and sparkling mineral water

V - Vegetarian, VE - Vegan

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All prices are per person and exclude VAT

Please note that our menu offerings are subject to seasonal availability and may change.

£60.00



#### Traditional British Afternoon Tea

A delicious platter of sandwiches, scones and cakes.

Free range egg and mayonnaise finger sandwich V
Smoked salmon finger sandwich
Cucumber, mint, cream cheese finger sandwich V
Summer berry tart V
Chocolate tiramisu opera cake V
Exotic fruit cheesecake V
Sultana scones V
Strawberry jam V
Clotted cream V

Vegan and gluten free options available upon request

Minimum 10 guests

1447 kcal

Package 1 £40.00 With a glass of Prosecco Package 2 £50.00
With a glass of Champagne

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# Canapé reception

Chefs' choice 4 canapés	£24.00
Select 5 canapés	£28.00
Select 7 canapés	£35.00
Additional canapé	£5.00

#### MEAT

Chicken liver parfait, crispy skin, caper raisin 79 kcal Mac 'n' cheese bites, Cobble Lane nduja, honey 102 kcal Beef tartare, oyster mayonnaise, pickles 28 kcal Cobble Lane nduja Sausage Roll, Romesco, Fried Parsley 102 kcal

#### FISH

Sesame tuna, crispy sushi rice, sriracha, sorrel 86 kcal Smoked mackerel, pickled cucumber, rye bread, salmon roe 64 kcal Whipped cheesecake, ginger crumb, spiced pear V 105 kcal Crab, cucumber, Bloody Mary, chive crumb 62 kcal Seared scallop, confit potato, burnt apple purée 48 kcal

#### 25 minimum quests for this menu

Recommended sparkling wine pairing: Ridgeview Bloomsbury, Sussex

#### PLANT

Baked Jerusalem artichoke, mushroom ketchup VE 42 kcal Beetroot and Golden Cross arancini V 105 kcal Colston Basset Stilton, seeded cracker, damson paste V 90 kcal Smoked aubergine, preserved lemon, pomegranate, seeded VE 26 kcal Beetroot tartare, burrella, sorrel VE 34 kcal

#### SWEET

Coconut and passionfruit pavlova VE 55 kcal Lemon meringue tartlet V 93 kcal Cranberry and white chocolate blondie V 120 kcal

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# **Bowl food**

Select 3 for £28.00 Additional bowl £7

#### PLANT

Jerusalem artichoke and wild mushroom ragout, olive oil mash, crispy kale VE 107 kcal Squash risotto, pumpkin seed pesto, crispy sage V 228 kcal Salt-baked beets, whipped London ricotta, chilli honey, toasted seeds V 324 kcal Delica pumpkin salad, cauliflower tabbouleh, sumac aioli VE 121 kcal

#### FISH

Chalk Stream trout rillettes, pickled fennel 341 kcal Spicy crab cakes, carrot and mooli slaw, sweet chilli 413 kcal Confit salmon, charred leeks, saffron sauce 309 kcal Torched mackerel, kohlrabi slaw, green apple, dill 279 kcal

#### MEAT

Rare roast beef, celeriac remoulade, pickled mushroom 247 kcal Sticky lamb neck, aubergine, pomegranate, crispy chickpeas and parsley 248 kcal Miso pork cheeks, dressed leeks, green apple 237 kcal Confit chicken gnocchi, gremolata 335 kcal

#### DESSERT

Spiced pear and oat crumble, crème Anglaise V 436 kcal Apple streusel cake, vanilla ice cream V 575 kcal Vanilla pannacotta, passionfruit, meringue shards 499 kcal Plant-based tiramisu VE 374 kcal

#### 25 minimum quests for this menu

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## **Food stations**

### FOOD STATIONS

Market food stations 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 head chef has developed these themed menus and food stations from around the world. Some suggestions are given here, but we have many more ideas to suit your event, please just ask.

Our food stations 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 station is offering.

(Min number of 50) Evening only

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#### PACKAGES

Three food stations
Additional food fork buffet main
Additional food fork buffet dessert
Additional food fork buffet salad
Fruit bowl
Chef choice of cake
Selection of 3 mini cakes (chef's choice)
Soup of the day
Finger food item add-on

£60.00 per person £8.00 per person £6.50 per person £7.00 per person £6.00 per person £6.50 per person £6.00 per person £5.50 per person £7.00

# **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

Recommended wine pairing: Ridgeview Fitzrovia Rosé, Sussex £75.00

#### **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

Recommended wine pairing: Montepulciano d'Abruzzo Riserva, 'Tor del Colle' £35.00

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# **Food stations**

#### 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

Recommended wine pairing: Montepulciano d'Abruzzo Riserva, 'Tor del Colle' £35.00

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

Recommended wine pairing: Punto Alto Malbec £35.00

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# **Food Stations**

#### Paxton & Whitfield cheese

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

Ogleshield

Cotehill Blue

Baron Bigod

Lincolnshire Poacher

Ashcombe

Beetroot horseradish chutney

Spiced plum chutney

Caramelised onion chutney

Recommended wine pairing: Château Le Gardera, Bordeaux Superieur £47.00

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# **Dessert food station**

#### **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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## Select 1 starter, 1 main, 1 dessert

2 course £60.00 per person 3 course £75.00 per person

Choose between starter or a dessert

Minimum 25 persons for this menu.

#### STARTERS

Jerusalem artichoke velouté, artichoke crisps, crushed hazelnuts, thyme oil V 589 kcal
Recommended wine pairing: Bourgogne Blanc Chardonnay, Maison Nuiton-Beaunoy £58.00
London smoked salmon, beetroot and horseradish crème fraiche, pickled cucumber,
sourdough crisp 313 kcal

Recommended wine pairing: Château Paradis Rose 'Essenciel' Coteaux d'Aix en Provence £45.00 Torched Cornish mackerel, charred baby leeks, confit tomato sauce, crispy capers 262 kcal Recommended wine pairing: Fiano 'Lunate' £37.00

Delica pumpkin salad, cauliflower tabbouleh, crematta, sumac VE 373 kcal

Recommended wine pairing: Hamilton Heights Chardonnay £34.00

Confit duck rillettes, toasted brioche, fig and black olive chutney 640 kcal

Recommended wine pairing: Château Le Gardera, Bordeaux Superieur £47.00

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

Recommended wine pairing: Beaujolais Villages 'Vignes de 1940', Jean-Michel Dupre £48.00

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.



## Select 1 starter, 1 main, 1 dessert

#### MAIN

Sea bass, braised fennel, celeriac purée, tomato, caper and caviar dressing 510 kcal Recommended wine pairing: Bourgogne Blanc Chardonnay, Maison Nuiton-Beaunoy £58.00

Roast hake, saffron mash, cavolo nero, salsa verde 401 kcal

Recommended wine pairing: Wairau River Sauvignon Blanc £43.00

Packington Estate venison fillet, spiced kofta, kimchi, Sichuan pepper cream 481 kcal

Recommended wine pairing: Tunante Rioja Tempranillo Tinto, Fincas de Azabache £42.00

Braised feather blade of beef, potato terrine, baked carrot, curly kale 576 kcal

Recommended wine pairing: 'Punto Alto', Malbec, Argentina £35.00

Chicken, spinach and mushroom ballotine, roast pumpkin and ricotta mash, crispy sage, Madeira jus 831 kcal

Recommended wine pairing: Wairau River Pinot Noir £52.00

Wild mushroom, spinach and Lincolnshire Poacher pithivier, heritage carrot, purple sprouting broccoli, chive cream V 1076 kcal

Recommended wine pairing: Heppington Vineyards Pinot Noir £75.00

V - Vegetarian, VE - Vegan

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## Select 1 starter, 1 main, 1 dessert

#### DESSERT

Blackcurrant poached pear, vanilla cream, almond tuile V 439 kcal
Roast pineapple, spiced rum syrup, chocolate sorbet V 432 kcal
Rum and raisin bread and butter pudding, spiced custard V 589 kcal
Vanilla panna cotta, passionfruit, meringue shards 601 kcal
Quince and apple crumble, crème Anglaise 660 kcal
Dark chocolate tart, honeyed almonds, praline cream 886 kcal
Panna cotta, Concorde pears, hokey pokey VE 329 kcal

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# Canapé reception

Chefs' choice 4 canapés £28.00
Select 5 canapés £30.00
Select 7 canapés £36.00
Additional canapé £7.00

## 25 guests for this menu

#### MEAT

Confit duck rillettes, Cumberland gel 105 kcal
Mac 'n' cheese bites, Cobble Lane nduja, honey 102 kcal
Cobble Lane pancetta, prune, Barkham Blue cheese 118 kcal
Cobble Lane coppa, fig and basil 46 kcal

#### FISH

Smoked mackerel, pickled cucumber, rye bread, salmon roe 64 kcal Seared scallop, confit potato, burnt apple purée 48 kcal

#### PLANT

Colston Basset Stilton, seeded cracker, damson paste V 90 kcal Beetroot tartare, burrella, sorrel VE 34 kcal Beetroot and Golden Cross arancini V 105 kcal

#### SWEET

Whipped cheesecake, ginger crumb, spiced pear V 105 kcal Coconut and passionfruit pavlova VE 55 kcal Mulled fruit crumble tart V 82 kcal Cranberry and white chocolate blondie V 120 kcal

Recommended sparkling wine pairing: Ridgeview Bloomsbury, Sussex

V – Vegetarian, VE – Vegan

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# **Bowl food**

Select 3 for £28.00 Additional bowl £7

## PLANT

Jerusalem artichoke and wild mushroom ragout, olive oil mash, crispy kale VE 107 kcal

Squash risotto, pumpkin seed pesto, crispy sage V 228 kcal Salt-baked beets, whipped London ricotta, chilli honey, toasted seeds V 324 kcal

#### FISH

Chalk Stream trout rillettes, pickled fennel 341 kcal Confit tuna, green olive, white bean, blood orange and parsley salad 311 kcal

#### MEAT

Shredded ham hock, lentil and parsley salad, mustard dressing 254 kcal Roast chicken, soft polenta, wild mushrooms, crispy sage, Madeira jus 325 kcal Rare roast beef, celeriac remoulade, pickled mushrooms 248 kcal

### DESSERT

Spiced pear and oat crumble, crème Anglaise V 436 kcal Christmas pudding crème brulee 493 kcal Vanilla pannacotta, passionfruit, meringue shards 499 kcal Plant-based tiramisu VE 374 kcal

V - Vegetarian, VE - Vegan

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All prices are per person and exclude VAT.

Please note that our menu offerings are subject to seasonal availability and may change.





## Select 1 starter, 1 main, 1 dessert

2 course £65.00

3 course £80.00

Choose between starter or a dessert Minimum 25 guests

#### STARTERS

Celeriac velouté, chestnuts, truffle cream V 298 kcal

Recommended wine pairing: Heppington Vineyards Pinot Noir Rose £75.00

London salmon, beetroot and horseradish crème fraiche, pickled cucumber,

sourdough crisp 313 kcal

Recommended wine pairing: Château Paradis Rose 'Essenciel' Coteaux d'Aix en Provence £45.00

Devon crab and saffron tart, Hampshire watercress 416 kcal

Recommended wine pairing: Fiano 'Lunate' £37.00

Pickled fennel, clementine and watercress salad, pomegranate and toasted seeds VE 164 kcal

Recommended wine pairing: La Playa Viognier £37.00

Ogleshield croquettes, Cumberland gel, winter leaves 442 kcal

Recommended wine pairing: Gavi di Gavi 'Ca da Bosio', Terre da Vino £60.00

Ham hock terrine, pickled red cabbage, shallot and parsley salad 319 kcal

Recommended wine pairing: Beaujolais Villages 'Vignes de 1940', Jean-Michel Dupre £48.00

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.



## Select 1 starter, 1 main, 1 dessert

#### MAIN

Jerusalem artichoke and wild mushroom ragout, salt baked celeriac, dried enoki VE 572 kcal Recommended wine pairing: Picpoul de Pinet 'Sel et Sable' £39.00

Roast hake, herb crumb, Jerusalem artichoke puree, leeks and saffron sauce 482 kcal

Recommended wine pairing: Wairau River Sauvignon Blanc £43.00

Packington Estate venison fillet, spiced kofta, kimchi, Sichuan pepper cream 481 kcal

Recommended wine pairing: Bourgogne Blanc Chardonnay, Maison Nuiton-Beaunoy £58.00

Traditional roast bronze turkey from HG Walter, apricot, chestnut and lemon thyme stuffing, all the trimmings 781 kcal

Recommended wine pairing: Tunante Rioja Tempranillo Tinto, Fincas de Azabache £42.00

Roast duck breast, confit duck and potato croquette, pumpkin puree, braised red cabbage with mulled wine spices 1031 kcal

Recommended wine pairing: Wairau River Pinot Noir £52.00

Wild mushroom, spinach and Lincolnshire Poacher pithivier, heritage carrot, purple sprouting broccoli, chive cream V 1076 kcal

Recommended wine pairing: Hamilton Heights Chardonnay £34.00

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Select 1 starter, 1 main, 1 dessert

#### DESSERT

Saffron poached pear, spiced almond shortbread, Chantilly cream 400 kcal Rum and raisin bread and butter pudding, spiced custard V 589 kcal Valrhona chocolate, prune and Armagnac tart, crème fraiche 675 kcal Poached quince, whipped London ricotta, fennel and pistachio biscotti 394 kcal Christmas pudding, brandy sauce 487 kcal

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#### PITCHER COCKTAILS

### All jugs are 1 litre

#### Sloe Gin Fizz £28.00

Sloe Gin, lemon juice, soda water

#### Dark & Stormy £23.00

Rum, lime juice, ginger beer

#### **Apple Spritz £18.00**

Aperol, apple cider, prosecco

#### Whiskey Godfather £25.00

Bourbon, lemon juice, cherry coke, orange slices

#### Mulled Wine £30.00

Red wine, brandy, spices

#### Winter Pimm's £18.00

Pimm's No. 3, cloudy apple juice in a highball, with classic garnish and ice

#### NON-ALCOHOLIC COCKTAILS

#### Rosemary & Grapefruit - £15.00

The perfect refreshing mocktail, great for any type of event Grapefruit juice | rosemary | sparkling water

## Spice N Ginger - £23.00 / £30.00

A complex blend of seedlip spice 94, to create sophisticated mocktail Seedlip spice 94 | ginger ale Replace the Seedlip with rum to make this alcoholic

#### Sting of the Bee - £18.00 / £28.00

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 - £20.00 / £28.00

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

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#### SPARKLING

#### Ridgeview Bloomsbury, East Sussex, England - £70.00

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 - £80.00

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 - £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.

### Prosecco Le Contesse, Italy - £50.00

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.

### Borgo Prosecco Spumante, Italy - £38.00

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

#### Laurent Perrier La Cuvee Brut, Champagne, France - £90.00

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 - £75.00

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

#### Pinot Grigio Ramato 'Il Barco', Carlo Botter, Italy - £42.00

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 - £36.00

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, -£45.00

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

#### Malbec Rosé, 'ES Vino, Mendoza, Argentina - £44.00

An explosion of redcurrants, raspberries red cherries and blackberries with a citric acidity that cuts through the sweeter berry flavours resulting in a smooth and velvety wine, expressing very fruity and fresh flavours.

#### WHITE

### 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.

#### Heppington Vineyards Chardonnay, England - £58.00

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

#### Hamilton Heights, Chardonnay, Australia - £34.00

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

#### Boatmans Chenin Blanc, South Africa - £38.00

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 - £65.00

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

#### Viognier La Playa , Chile - £37.00

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

#### Fiano 'Lunate', Sicily - £37.00

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 - £39.00

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 - £43.00

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 - £58.00

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 - £60.00

The soils in the central zone of Gavi di Gavi impart a perfumed mineral character adding complexity to lively aromas of ripe fruit and flowers. Concentration. `Ca da Bosio` is further refined by extended lees contact which imparts a soft-textured dry finish.

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#### RED

## 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.

#### 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.

#### Hamiton Heights, Shiraz, Australia - £30.00

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 - £32.00

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 - £75.00

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

#### Montepulciano d'Abruzzo Riserva, 'Tor del Colle', Italy - £35.00

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

#### Château Le Gardera, Bordeaux Superieur, France - £47.00

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 - £48.00

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 - £51.00

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

#### Wairau River Pinot Noir, New Zealand - £52.00

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.

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## Drink Pakages

## Borgo Prosecco Spumante, Italy - £38.00

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

# 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...

# 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.

Peroni Gluten Free 330ml £6.00
Peroni 0.0% 330ml £4.50
Peroni Nastro Azzurro 330ml £6.00
Elderflower Fizz £6.00
Soft Drinks

## **Reception Package**

1 Hour unlimited wine, beer , soft drinks and a glass of fizz on arrival.  $\pounds 26.00$ 

 ${\bf 2}$  Hours unlimited wine, beer , soft drinks and a glass of fizz on arrival.  ${\bf £38.00}$ 

## **Upgrades**

Any additional hour £18.00 per person.

Additional glass of fizz £8.50

Glass of champagne £14.00 Premium Wine available on request.

Prices stated above are per guests and exclusive of VAT.

Minimum 50 Guests.

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

## BEER AND CIDER

Peroni Gluten Free 330ml £6.00
Peroni 0.0% 330ml £4.50
Peroni Nastro Azzurro 330ml £6.00
Asahi Super Dry £6.00
London Pride 330ml £6.50
Meantime Pale Ale 330ml £6.50
Meantime London Lager 330ml £6.50
Cornish Orchard Gold Cider 500ml £7.00

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# **Nibbles**

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

lced raw seasonal vegetables, green goddess dip VE 277 kcal

Select 4 £12.00

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

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







MOLLUSCS



NUT



CRUSTACEANS



FISH



EGG



SULPHUR DIOXIDE



SOYBEAN



MIL



SESAME



GLUTEN



PEANUTS



CELERY



LUPIN

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



# **Thank You**

Aleksandra Radulovic
42 Britton Street ECIM 5AD

COMPANY OF COOKS