



The
GOLDSMITHS'
Centre

A top-down view of a white plate containing a pan-fried fish fillet. The fish is golden-brown and sits atop a bed of green herbs, sliced tomatoes, and black olives. The plate is decorated with a delicate, branching pattern of light brown powder around the central dish. The text 'COMPANY OF COOKS' is overlaid in the center of the plate.

**COMPANY
OF COOKS**

The Goldsmiths' Centre
EVENT MENUS 2023



The
GOLDSMITHS'
Centre

We're more than just a company of cooks

We're in every detail of your event. From artisanal snacks and incredible canapes, to memorable dinners. From hand-picked wines to stylish design.

Everything is overseen by our amazing team of chefs, wine experts, event sales team and operators to ensure your experience stands out. Getting to know you and your plans gives our team the power to craft moments and memories that last.

Our obsession with Craft, Creativity and Community drives everything we do, because we believe that amazing food, drink, and service sit at the heart of every guest experience and that when those three elements come together, something very special happens.

 See more of what we do [here](#): Venues, Restaurants and bars





Our commitments to people, place and planet

What we do...

Our focus as a business is bringing hand crafted food and drink to the table each and every day, at the same time supporting the Communities we work with and for. Employment opportunities for local people, buying through 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 offer exclusively, the very best in British meat and cheeses, none of our fresh produce is transported by air freight, and the fish we purchase and serve will be rated MCS 1,2,3.

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

In short, this means 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.

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

1. 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. Marrfish
16. London Borough of Jam
17. Brindisa
18. Natures Choice
19. Wild Harvest
20. Ridgeview Wine





Breakfast

Breakfast

CONTINENTAL BREAKFAST

A selection of fresh mini-Danish pastries | Croissants from Paul Rhodes of Greenwich | Granola | Greek yoghurt | seasonal berries

£8.50 per guest

BREAKFAST ROLLS

Choice of 2 items (1 item per person):

Grilled bacon, tomato chutney on toasted brioche
Cumberland sausage, spiced ketchup, toasted brioche
Portobello mushroom, spinach and tomato chutney, vegan brioche (VE)

Bubble and squeak, free-range egg, toasted brioche (V)

£7.50 per guest

BENCH BREAKFAST BOWLS

Please choose 2 items (1 item per person)

Carrot cake, overnight oats, cinnamon, soy milk (VE)
Poached rhubarb, Greek yoghurt, maple and almond granola (V)

Tropical fruit salad, passion fruit, coconut shavings (VE)
Mango and passionfruit breakfast bowl, toasted coconut and pumpkin seeds (VE)

£7.50 per guest

FRUIT PLATTER

Serves 6 guests:
Seasonal fruit platter (VE)

£15.00 per platter



V – Vegetarian, VE – Vegan

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

All prices are per person and exclude VAT

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



Tea, coffee and refreshments

Tea and coffee	£4.30
Tea, coffee and biscuits	£5.00
Fruit and mint Infused Water per Kilner jar (15-20 gls)	£15.00
Soft drinks (330ml can)	£2.80
Mini pastries	£3.00
Bite-size cakes and mini muffins	£4.00
Energy balls	£3.80
Still and sparkling natural mineral water 1L	£3.75
Freshly squeezed orange juice 1L (5 servings)	£15.00
San Pellegrino lemon, orange (cans 330ml)	£3.00

Community blend

Every cup of coffee we serve is our Community Blend – sourced and hand roasted by Union Hand Roasted 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's Direct Trade model means farmers are receiving a fair price for this fabulous coffee.

UNION
HAND-ROASTED
COFFEE



Breakfast refreshments

Biscuits **£0.70**

Mini pastries **£3.00**

Bite-size cakes and mini muffins **£4.00**

Energy balls **£3.80**

Still and sparkling natural mineral water 1L **£3.75**

Orchard orange and apple juice 1L (5 servings) **£6.75**

Freshly squeezed orange juice 1L (5 servings) **£15.00**

Coke, Zero (cans 330ml) **£2.80**

San Pellegrino lemon, orange (cans 330ml) **£2.80**

Elderflower Fizz 1L (5 servings) **£5.50**

Mint, apple and elderflower mocktail 1L (5 servings) **£8.50**

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Lunch

Lunch

SANDWICH LUNCH

Available for parties of 10 or above

Served with bowls of lightly salted Kettle Chips, seasonal whole fruit House cordial

One and half rounds per person with a choice of 4 items from:

British ham, Barber's cheddar cheese

Coronation chicken, coriander, apricots

Smoked salmon and cream cheese bagel

Free-range egg and watercress Challah rolls

Harissa grilled chicken, avocado and spinach hoagie

Mature cheddar, vine tomato and pickle pretzel (V)

Poached salmon, cucumber, dill

Hummus, roasted Mediterranean vegetables (VE)

Mozzarella plum tomato and basil olive Ciabatta (V)

Mozzarella, prosciutto, vine tomato and basil on Ciabatta

Onion Bhaji Wrap (V)

Vegan Ploughman's (VE)

Tuna salad on bloomer

£21.50 per guest

BENCH WORKING LUNCH

Available for parties of 10 or above

Grilled chicken skewer

Bench spinach and 'Veta' roll (V)

Vegetable frittata (V)

Chef's choice of seasonal salad

Bite-size gluten free brownie (GF)

Fruit skewers

House Cordial

£25.75 per guest

Additional salad £3.50 per guest

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Lunch

Available for parties of 20 or above
Served with artisan bread.

FORK BUFFET

Served with artisan bread

MENU A

Free range roast chicken, courgettes, romesco sauce, watercress
Smoked peppered mackerel
Crushed potatoes
Pumpkin tortellini, pine-nuts, pumpkin puree, crispy sage (VE)
Green beans, roasted red peppers, capers, tarragon (VE)
Gluten free dark chocolate brownie, fresh raspberries (GF)

£36.50 per guest

MENU B - Cold

Cobble Lane charcuterie, pickled vegetables, toasted sourdough
Marinated sardines, sea purslane, romesco sauce
Sweet potato and butternut falafel (VE)
Grilled and raw bitter leaves, capers, aged balsamic (VE)
Niçoise salad (V)
Caramel & dark chocolate pot (V)

£36.50 per guest

MENU C

Sweet and sour chicken with peppers
Seared seabream with dill and lemon sauce
Fragrant rice
Pumpkin tortellini, pine-nuts, pumpkin puree, crispy sage (VE)
Butternut squash, ginger tomatoes & coconut & lime yoghurt (V)
Caramelized lemon tart, British berries, crème fraiche

£36.50 per guest

CHEESE

Paxton & Whitfield cheese platter

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

£60.00 per platter (serves 6 – 8 guests)

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Delegate Packages

S I M P L E D E L E G A T E P A C K A G E

T O S T A R T

A selection of fresh mini-Danish pastries, croissants from Paul Rhodes of Greenwich
Granola, Greek yoghurt, seasonal berries
Tea and coffee | Water | Orange juice

M I D - M O R N I N G

Tea and coffee | Water | Biscuits

L U N C H

Traditional sandwich lunch
Served with house cordial and water
Selection of freshly prepared sandwiches

A F T E R N O O N

Tea and coffee | Water | Bite-size cakes and muffins

£50.00 per guest | Available for parties of 20 or above

B E N C H D E L E G A T E P A C K A G E

T O S T A R T

A selection of fresh mini-Danish pastries, croissants from Paul Rhodes of Greenwich
Granola, Greek yoghurt, seasonal berries
Tea and coffee | Water | Orange juice

M I D - M O R N I N G

Tea and coffee | Water | Biscuits

L U N C H

BENCH working lunch
Served with house cordial and water
Selection of bites and one salad

A F T E R N O O N

Tea and coffee | Water | Bite-size cakes and muffins

£52.50 per guest | Available for parties of 20 or above

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GOURMET DELEGATE PACKAGE

TO START

A selection of fresh mini-Danish pastries, croissants from Paul Rhodes of Greenwich
Granola, Greek yoghurt, seasonal berries
Tea and coffee | Water | Orange juice

MID - MORNING

Tea and coffee | Water | Biscuits

LUNCH

Buffet Lunch A, B or C
Served with house cordial and water
Select buffet lunch A, B or C

AFTERNOON

Tea and coffee | Water | Bite-size cakes and muffins

£55.00 per guest | Available for parties of 20 or above



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Reception

Canapé reception

Select 5 items for £27.50 per guest
Select 8 items for £40.00
Additional choice £6.00
Available for parties of 25 or above

P L A N T

Spiced bean taco, whipped avocado, lime, cilantro (VE)

Wild mushroom croquette, truffled vegan mayo (VE)

Beetroot and Feta arancini (V)

Onion Bhaji, green goddess dip, coriander raita (V)

Summer mushroom tart, Oxford blue, mushroom powder (V)

F I S H

South coast crab, cucumber cup, bloody Mary, chive crumb

Smoked mackerel pate, horseradish, sourdough crisp, caper popcorn

Salmon Rillettes, pumpnickel, cucumber crème fraiche, caviar

Sesame tuna, crispy sushi rice, sriracha, sorrel

White anchovy 'pan con tomate' garlic cream

M E A T

Cobble Lane nduja sausage roll, romesco, fried parsley

Pulled pork rilette, savoy cabbage, green apple

Korean fried chicken, Gochujang, chilli oil, garlic, sesame

Salt beef, sourdough, gherkin, English mustard

Rolled ham hock, pickled plums, yellow mustard seeds

S W E E T

Whipped cheesecake, cracker crumble, macerated blackberries (V)

Lemon tart, torched meringue (V)

Valrhona chocolate mousse, honeycomb, raspberries

Rice pudding arancini, strawberry jam, coconut crumb (V)

Pâte de fruits, sherbet sugar

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Bowl food

Select 4 items for £28.00 per guest
Additional choice £6.50
Available for parties of 25 or above

PLANT

Mushroom Massamam curry, sticky rice, toasted coconut, shaved mushrooms (VE)

Kombu braised potato, white onion cream, pickled mushrooms, chervil (V)

Fetta Fattoush, crispy flatbreads, macerated tomatoes, parsley oil and pomegranate (V)

New season Jersey Royals, Wye Valley asparagus, wild garlic, crispy capers, Clarence Court egg (V)

FISH

Red Mullet, white polenta, slow cooked tomato and chili

Sea Bass, fennel and potato salad, semi dried tomato, Cobble Lane chorizo

Beer-battered hake, seaweed fries, saffron aioli, frickles

Spiced crab cake, spring onion salad, black sesame seeds, Sriracha mayo

MEAT

Lamb shoulder confit, Jersey pearls, minted peas, meat juices
Potato gnocchi, summer squash, Cobble Lane nduja, smoked paprika oil, pea shoots

Crispy pork belly, apples, baby leek, crushed potatoes, chives

Chicken katsu, coconut rice, crispy kale, chilli salt

SWEET

Cream cheese, spiced strawberry compote, blossom honey snaps (V)

Lemon posset, crushed raspberries, vanilla seeds, toasted jumbo oats

Custard parfait, summer rhubarb, ginger shortbread crumble (V)

Tiramisu shots, espresso coffee, mascarpone cream

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Buffet bites

B I T E S S E L E C T I O N

Company of cook's organic pork sausage roll,

Lincolnshire poacher cheddar

Braised sticky beef rib, kimchi salad, brioche

Lamb kofta, minty tzatziki, hummus & crispy Khobez

Hirata steamed buns, confit duck, Hoisin sauce.

Line caught cod dog, naked slaw, tartare sauce.

Grilled tempeh slider, gochujang, seeded bun (VE)

Truffle mac-cheese bites (V)

Savoury choux buns, Chalk Stream trout rilette

Pumpkin & ricotta arancini with crispy sage (V)

Mushroom tart, English blue cheese (V)

Chilled chocolate pot, candied orange

Select 4 items for £24.00 per guest
Additional choice £6.00
Available for parties of 25 or above

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Formal dining



Three course menu

STARTERS

Autumn pumpkin salad, cauliflower tabbouleh, sumac, yogurt (VE)

Mushroom risotto, tarragon emulsion (V)

Heritage beets, watercress Dressing, Driftwood cheese, caramelized Walnuts (V)

Winter Jerusalem artichoke velouté, crispy artichokes, chive oil (V)

Smoked chicken and sundried tomato croquette with basil mousse, black olive soil and micro herbs

Charred Cornish mackerel, burnt baby leek, caramelized Roscoff onion, confit tomato sauce, crispy capers, tarragon

Kombu cured sea bass, spiced fennel, watercress

2 course £60.00 per guest

Choose between starter or a dessert

3 course £75.00 per guest

Choose one starter, one main course and one pudding

MAINS

Mushroom and caramelized onion ravioli, hen of the woods, sage cream (VE)

Roasted cauliflower steak, cauliflower puree, red pepper, crispy polenta (VE)

Squash risotto, baby leeks, espresso, spiced crunch, thyme oil (V)

Sea bass, crushed new season potatoes, salty fingers, oyster leaves, fish velouté

Cornish Red chicken ballotine, swede, cherry tomato with chive, roast chicken jus

Jasper's Cornish lamb rump, aubergine puree, roasted courgettes, caper and raisin lamb jus - **£5.00 supplement**

Ayrshire beef bavette, roasted garlic mash, roasted shallot, heritage carrot, jus - **£5.00 supplement**

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Three course menu

DESSERT

Set coconut and lime cream, citrus salad, candied meringues (VE)

Bakewell tart, whipped custard, British raspberries, candied lemon

Set rice pudding, popped rice, Maraschino cherry jam, cardamom ice cream V

Apple streusel cake, vanilla cream (V)

Vegan pannacotta, concorde pears, honeycomb (VE)

Chocolate honey cremeaux, honey tuile, roasted chocolate, vanilla ice cream

Additional Course

Paxton & Whitfield individual cheese plate

A selection of the finest British cheeses from London's Oldest

Cheese shop, served with chutneys and cheese biscuits

Served plated for each guest with cutlery

£3.50 per guest supplement if served instead of dessert

£13.50 per guest as an additional course

Dinner is followed by tea, filter coffee and petit fours.

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Drinks

COCKTAILS

Elderflower collins

Suffolk distillery gin | elderflower liqueur | lemon juice | sugar syrup | fresh cucumber (infused)

Espresso martini

Sapling vodka | café liqueur | cold brew espresso | vanilla syrup | sugar syrup

Negroni

Suffolk distillery gin | Martini Rosso | Campari | fresh oranges (infused)

Mojito

Suffolk distillery | white rum | lime juice | sugar syrup | fresh mint (infused)

Old fashioned

Whisky by The English Whisky Distillery | Angostura Bitters | fresh oranges (infused)

Lychee martini

Sapling vodka | lychee liqueur | lychee puree | sugar syrup

Cosmopolitan

Absolut Citron | Cointreau | lime juice | Cranberry juice

Classic Pimm's

Pimm's | lemonade | cucumber | strawberry | apple

£10.00 per glass

MOCKTAILS

Paloma

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

Bellini

Soda water | white grape juice | peach juice | natural fruit extract

£8.50 per glass

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S P A R K L I N G

Prosecco Spumante NV, Borgo Del Col Aol , Italy – £36.00

Pale light yellow in colour with a fine mousse it is delicately fruity and slightly aromatic in bouquet. On the palate there are hints of flowers among which honey and wild apple scents are notable. It is well balanced and light.

Champagne Lombard et Cie, De Malherbe, Brut NV, France – £55.00

Pinot Meunier (40%) Pinot Noir (40%) Chardonnay 20%), France, NV
A beautiful straw yellow in colour with reflections of gold. The nose is fresh and fruity with touches of vanilla and there is an abundance of fine persistent bubbles

Ridgeview Bloomsbury, East Sussex, England – £60.00

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

R O S E

Rioja Rosado, Bodegas Taron, Spain – £27.50

A wine with a delicate pale pink colour with notes of peaches and cherry blossom on the nose. The palate is crisp with summer fruit flavours and a fresh acidity.

Château Paradis Rose 'Essenciel' Coteaux d'Aix en Provence, France, – £40.00

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

Heppington Vineyards Pinot Noir Rose, England – £48.00

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

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W H I T E

Zafiro 'Extremadura' Blanco, Pardina/Chardonnay, Spain - £26.00

A fresh and lively white from the far west of Spain that combines the local Pardina grape variety with the renowned Chardonnay.

Hamilton Heights, Chardonnay, Australia - £27.50

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

Le Pionnier Blanc 2022, Gascogne, France - £29.50

The cool Atlantic influenced vineyards of Gascogne provide reliable, fresh whites from a combination of Ugni Blanc, Colombard, Sauvignon Blanc and Chardonnay, and assertive, mineral rich ends from a base of Tannat.

Boatmans Chenin Blanc, South Africa - £30.00

Made from 100% Chenin Blanc, this wine is a pale lemon in colour with a bouquet of apple and white flowers.

Viognier La Playa, Chile - £33.50

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

Fiano 'Lunate', Sicily - £35.00

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 - £36.00

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 - £38.00

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 - £40.00

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 - £42.50

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

Heppington Vineyards Chardonnay, England - £48.00

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

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R E D

El Zafiro 'Extramedura' Tinto, Tempranillo/Shiraz, Spain - £26.00

This inspired blend combines cherry and strawberry fruit character of the local Tempranillo with the spice and structure of Shiraz.

Hamiton Heights, Shiraz, Australia - £27.50

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

Merlot 'Le Tuffeau', Languedoc, France - £30.00

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.

Proemio, 'Punto Alto', Malbec, Argentina - £34.50

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

Tunante Rioja Tempranillo Tinto, Fincas de Azabache, Spain - £36.00

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

Montepulciano d'Abruzzo Riserva, 'Tor del Colle', Italy - £36.00

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

Wairau River Pinot Noir, New Zealand - £39.50

An excellent expression of varietal character with concentrated notes of raspberry, cherry and wild berry fruits, accompanied with rich savoury bramble and hints of oak. and supple tannins for an elegant structure.

Beaujolais Villages 'La Vauxonne', Jean Loron, France - £39.50

A vibrant fruit packed Beaujolais from the superior Villages appellation with a fresh violets and mineral scented bouquet, ripe cherry flavours and hint of pepper.

Polish Hill River Shiraz, Paulett, Australia - £42.50

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

Château Le Gardera, Bordeaux Superieur, France - £45.00

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.

Heppington Vineyards Pinot Noir, England - £48.00

This delightful Pinot Noir offers a hint of oaky savouriness with bright notes of raspberry sorbet and a cherry finish

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BEERS AND CIDER

Peroni 0.0% 330ml	£4.50
Peroni Nastro Azzurro 330ml	£5.25
Asahi Super Dry 330ml	£5.50
Meantime Pale Ale 330ml	£5.75
Meantime London Lager 330ml	£5.50
Cornish Orchard Gold Cider 500ml	£6.00

SOFT DRINKS

Still and sparkling natural mineral water 1L	£3.75
Orchard orange and apple juice 1L (5 servings)	£6.75
Freshly squeezed orange juice 1L (5 servings)	£15.00
Coke, Zero (cans 330ml)	£2.80
San Pellegrino lemon, orange (cans 330ml)	£2.80
Elderflower Fizz 1L (5 servings)	£5.50
Mint, apple and elderflower mocktail 1L (5 servings)	£8.50

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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 to 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 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 or not the food is suitable for you.



MUSTARD



MOLLUSCS



NUTS



CRUSTACEANS



FISH



EGG



SULPHUR DIOXIDE



SOYBEAN



MILK



SESAME



GLUTEN



PEANUTS



CELERY



LUPIN

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



Thank You

General Manager Name

Venue Address

**COMPANY
OF COOKS**