

CH
&CO

events menus 2022

PARTNERED WITH VENUES
BY CH&CO

FOOD IS OUR PASSION

Our culinary team is headed up by the great Rob Milligan who brings passion for the new and innovative. Our venue specialist Executive Head Chef, Karen Poynter a Freeman of the Worshipful Company of Cooks of London amongst many other accolades ensures we continue to delight and support our venue clients and customers.

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

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

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

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

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

WE LOVE TO TELL STORIES THROUGH OUR FOOD AND DRINK

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





BREAKFAST AND REFRESHMENTS

V

breakfast & refreshments

TEA AND COFFEE

Our teas and coffees include a selection of classic, fruit, herbal and organic teas. Fairtrade and Rainforest Alliance certified coffee. We work with leaders in the provision of tea and coffee and have a wide range of blends and single origin coffees, roasted in a roastery in Yorkshire, to suit the varying tastes of today's sophisticated coffee consumer.

Tea and coffee	£3.00
Tea, coffee and biscuits	£4.50
Still and sparkling mineral water (750ml)	£3.00
Pressed Suffolk apple juice (per litre)	£12.00
Freshly squeezed orange juice (per litre)	£15.00
Cranberry juice (per litre)	£6.00
Homemade lemonade (per litre)	£10.00
Sparkling elderflower (per litre)	£8.00
Soft drinks (330ml can)	£2.50
Water infused with seasonal fruits and herbs (6 litres kilner serves approx. 25 guests)	£20.00

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

MORNING BAKERY £7.50

Chef's selection of freshly baked goods

PLANT BASED (min 10 guests) £20.00

Date rawnola, burst blueberries, chia yoghurt

Spiced tomatoes on toast, garlic and butter

Cream cheese bagel, nori marinated carrots, watercress, capers

Tropical fruit skewers

BREAKFAST BAPS (min 10 guests) £9.00

(may contain nuts)

Please choose two and we will serve 50% of each

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

Dry cured back bacon and homemade tomato ketchup

Cumberland sausage with classic HP sauce

Scrambled, poached or fried egg

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

* Highly seasonal product and may be limited in availability

All prices are per person and exclude VAT



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

All prices are per person and exclude VAT

breakfast & refreshments

BREAKFAST BENTO (min 10 guests) **£15.00**

Please choose one box type for your event and advise us of any dietary requirements

Chickpea shakshuka, scrambled tofu and green chillies (VE)

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

H Forman's London cured smoked salmon, free range eggs, toasted bagel, dill butter

Full British breakfast; Cumberland sausages, dry cured back bacon, grilled vine tomatoes,

Portobello mushrooms, poached free range egg (£3.00 supplement)

HEALTH AND WELLBEING (h) endorsed by Dr Rupri Aujla **£25.00**

Overnight oats with nectarines and blueberries

Spiced chocolate spread, wholegrain bread

Apricot baked jumbo oats

Miso mushrooms on toast

Sweet potato and corn hash

Ginger, lemon and cinnamon water

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

Quinoa bircher, poached apricots, maple baked seeds (h) (VE) £6.50

Toasted banana bread, chia and raspberry jam (V) £5.50

Rainbow fruit skewers (h) (VE) £6.00

Ginger granola, rhubarb jam, set yoghurt (V) £6.50

Sausage and field mushroom wraps, spiced tomato chutney, watercress £6.50

Bacon nanwich, curried ketchup, pickled mustard seeds £6.00

Black bean and Forman's salmon quesadilla, Montgomery cheddar £7.50

Cobble Lane pancetta, free range egg, toasted English muffin £6.50

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

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LUNCH

V

lunch

SIMPLE SANDWICH (6-60 guests) **£22.50**

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

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

Sample sandwich selection:

Turmeric, ginger and carrot houmous, naked slaw wrap (VE)

Mexican bean and avocado (VE)

Scottish smoked salmon and dill cream cheese

New York deli

Chicken Caesar tortilla wrap

HEALTH AND WELLBEING (h) (min 10 guests) **£22.50**

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

Crispy baked tortilla, spiced avocado, black beans, cilantro (VE)

Butternut tarts, sage custard, toasted pumpkin seeds, pecorino (V)

Poke bowl, hot smoked salmon, edamame beans, spiced pineapple

Grilled Moroccan chicken, butterbean humus, fig leaf oil

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Set yoghurt, passion fruit, candied lime (VE)

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lunch

WORKING LUNCH (min number of 20) **£28.00**

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

Please choose three items per person plus two seasonal salads:

Plant based (VE)

Roasted corn, kale bhaji, vegan yoghurt, mint oil

Piri – Piri falafels, tahini dressing, smoked paprika

Beetroot tarts, puffed brown rice, Maldon salt

Fish

Smoked haddock arancini, spiced pea puree

Toasted rye, lemon butter, gin cured salmon, fennel fronds

Cured mackerel, raw beets, grated horseradish

Meat

Ham hock croquette, baby capers, piccalilli puree

Keralan fried chicken, spiced buttermilk, pickle black radish - cricket

Baby potatoes, chilli brisket, avocado cream

Plant based salads (VE)

Beetroot, sweet potato, orange & shaved fennel

Raw satay salad, chilli dressing

Spiced chickpeas, baby cucumbers, parsley, black olives

Kale slaw, toasted seeds, kolrabi, red cabbage

WHY NOT ADD?

An extra finger food item **£3.95**

An extra salad item **£4.95**

One more round of sandwiches **£7.95**

British cheeseboard, Peters Yard biscuits, celery, grapes **£9.00**

Rainbow fruit skewers **£6.00**

Seasonal mini fruit tarts **£3.95**

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

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WE LOVE TO TELL STORIES THROUGH OUR FOOD AND DRINK

our london larder is
our secret ingredient

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

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



lunch

BENTO BOXES (min 10 guests) **£28.00**

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

Plant Based

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

Sweet pea pancake, wild rocket, pea and caper salsa

Red pepper humus, baby cucumbers, toasted buckwheat

Outdoor rhubarb, vanilla yoghurt, crushed meringues

Indian Street Food

Spiced cod bonda, salted cucumber raita

Chana masala, tandoori carrots, coriander cress (VE)

Kachumber salad, tomato and red onion (VE)

Gulab jamun, rose syrup (V)

London Larder (£2.50 supplement)

Charcuterie from Cobble Lane, house pickles

Forman's London cured smoked salmon, shaved fennel and dill

Paxton and Whitfield's cheese selection (V)

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

Poke bowl

Hawaiian chicken, charred pineapple, chilli jam

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

Asian pickles, siracha mayonnaise (V)

Mango cake, ginger syrup (V)

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lunch

FORK BUFFET (min 30 guests)

£37.50

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

Why not let our Chef choose your menu for a slighter better price of £32.50 per person! Seated buffet for additional £5.00 per person.

Buffet 1

Mushroom ravioli, roasted mushrooms, kale pesto (V) (may contain nuts)

Saffron risotto, salted Hake, green beans, gremolata

Buttermilk fried chicken, hash brown, spiced onions, siracha mayo

Chefs seasonal salad

Roasted beets, green beans, rocket, spring onions (VE)

Orange crème caramel, candied orange

Buffet 2

Sweet potato & cabbage tart, crispy sage, sage oil (V)

Hot smoked salmon, leek cream, chives and peas

Braised beef with shallots and mushrooms

Chefs seasonal salad

Roasted new potatoes, thyme, garlic

Milk chocolate and cherry tart, vanilla cream, coco nibs

Buffet 3

Black lentil dhal, cauliflower & kale bhaji (VE)

Charred mackerel, sweet potato & butternut mash, harissa oil

Katsu chicken curry and rice

Chefs seasonal salad

Asian slaw toasted seeds, crispy onions

Lemon posset, lime jelly, shortbread

Buffet 4

Ricotta & spinach cannelloni, roasted tomatoes, aged parmesan (V) (may contain nuts)

Spiced haddock cake, creamed spinach, buttered samphire

Lamb & feta croquette, saffron freekeh, pomegranate mollasses

Chefs seasonal salad

Spiced chickpeas, baby cucumbers, parsley, black olives

Pannacotta, caramelised banana, toffee syrup, toasted oats

Please advise us of any dietary requirements

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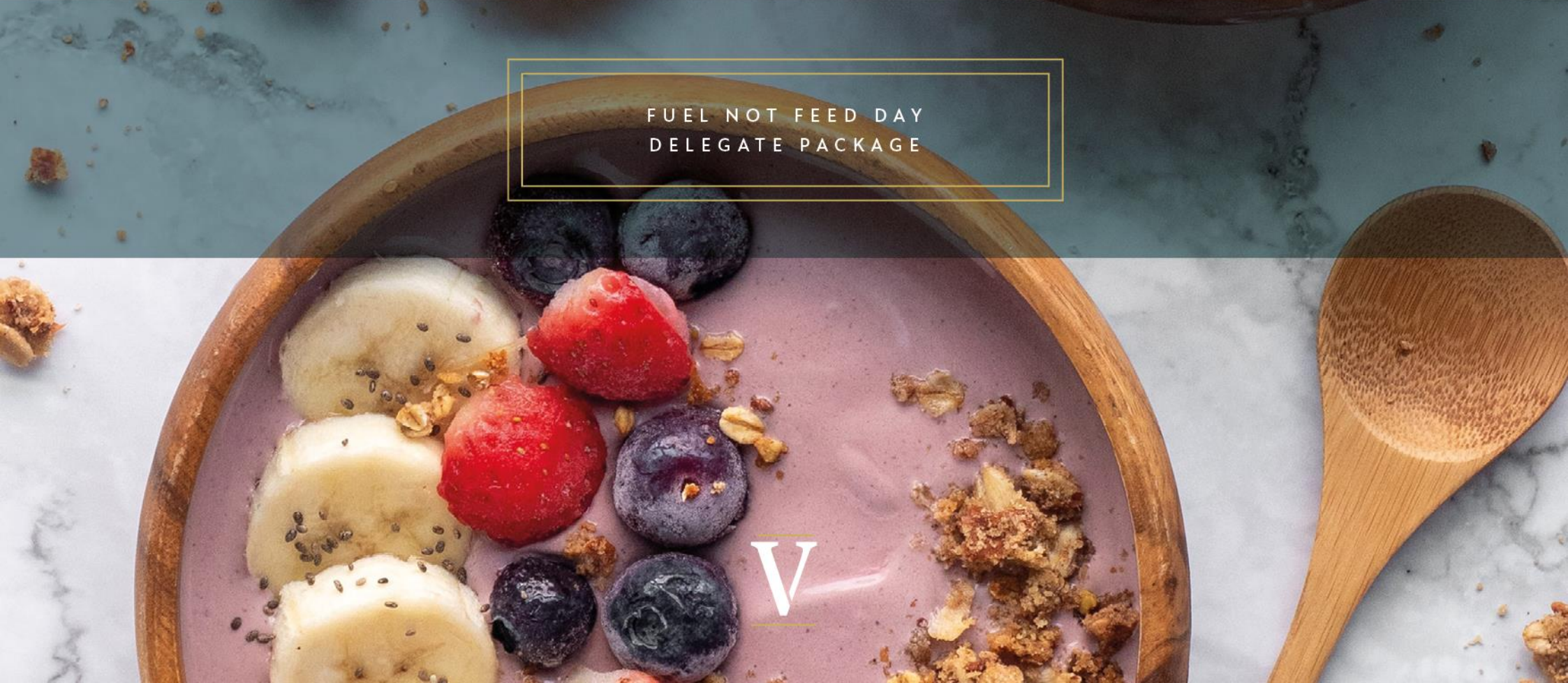


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FUEL NOT FEED DAY
DELEGATE PACKAGE



fuel not feed day delegate package

Included in the price of your complete day delegate package

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

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



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



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



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



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

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

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

good food is hugely
important for both physical
and mental health

—

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



fuel not feed day delegate package


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

Our signature granola: oats, cherries, chia seeds, earl grey low-fat yoghurt and honey	£6.00
Oatmeal	£3.50
Cacao, date energy truffles	£2.50
Bowls of berries (h)	£3.00
Skinny blueberry muffin with oats and bran	£4.50
Breakfast baps: Portobello mushroom, dry cured bacon or Cumberland sausages	£5.50
Smoothies	£5.50
Strawberry and banana Mango and passionfruit Kale, cucumber, apple and avocado	

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WE LOVE TO TELL STORIES
THROUGH OUR FOOD AND DRINK
fresh and
local wherever
possible



RECEPTION / PARTY



reception & party menus

NIBBLES

£8.00

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

Please choose four items:

Vegetable and kale crisps (VE)

Sea salt crisps (VE)

Parmesan Shortbread (V)

Parmesan, tomato and onion seed lollipops (V)

Montgomery cheddar & marmite straws (V)

Belazu chilli mixed olives (VE)

Tandoori spiced popcorn (VE)

Cornish sea salt popcorn (VE)

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THROUGH OUR FOOD AND DRINK

we use
creativity to
link our food
to unique
natures of our
venues



reception & party menus

CANAPES

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

Please choose from the following:

Plant based (VE)

Beetroot tart, whipped butter, chive oil
Salt bake potato, cepe puree, sorrel
Sweet potato tacos, charred corn salsa, sour cream
Purple cauliflower bhajis, spiced mango puree, coriander salt
Crown prince arancini, Thai basil

Vegetarian (V)

Sweetcorn cake, pickled cucumber, spinach cream
Baron bigod, herb craquellin
Cauliflower and comte bon bon, mustard & tarragon emulsion
Compressed cucumber, whipped feta, black olive crumb, mint
Wild mushroom tart, smoked garlic cream, cepe powder

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

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All prices are per person and exclude VAT

6 choice	£25.00	Chefs' choice	£20.00
8 choice	£32.00	Chefs' choice	£25.00
Additional canape	£4.00	Chefs' choice	£3.00
Pre-dinner chefs' choice 3 canapes			£9.00
Pre-dinner clients choice 3 canapes			£12.00

Fish

Granny smith rye bellini, crème fraiche, hot smoked salmon, bronze fennel
Crab, avocado, nori roll, keta caviar and black sesame
Sticky rice, tuna, ponzu mayo
Cured trout taco, chipotle mayo, rainbow radish
Cullen skink bon bon, seaweed salt, chive mayo

Meat

Lamb shoulder croquettes, harissa aioli, sumac salt
Pork and stilton Eccles cake, burnt apple
Ox cheek tart, parsley & bone marrow crumb
Smoked ham hock, parsley puree, crispy skin
Chermoula chicken, black onion seeds, pomegranate molasses

Dessert

Passion fruit "cheesecake", biscoff crumble
Lemon tart, cranberry jam, confit lemon
Baby choux & craquelin
Valhrona chocolate & confit orange tart





WE LOVE TO TELL STORIES THROUGH OUR FOOD AND DRINK

our approach to production
and by the very nature of
what we do means...

—
WE HAVE ADOPTED FINELY TUNED PRODUCTION METHODS
WHICH MEANS THAT FOOD WASTE IN OUR KITCHENS IS MINIMAL



reception & party menus

4 Bowls	£28.00	Chefs' choice	£24.00
5 Bowls	£33.00	Chefs' choice	£29.00
6 Bowls	£38.50	Chefs' choice	£34.50
Additional Bowl	£7.00	Chefs' choice	£5.50

SMALL PLATES / BOWL FOOD (min 20 guests)

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

Plant based (VE)

Rapeseed oil chips, mulligatawny mayonnaise, crispy onions
Wild Rice & apple rosti, celeriac slaw
Katsu tofu, pickled cucumber. Curried mayo, onion seeds
Beetroot risotto, rocket cress, beetroot crisps

Vegetarian (V)

Sprout velouté, stilton beignet
Desiree & Montgomery dumplings, winter greens, baked potato broth
Beetroot & potato latkes, burnt aubergine,
preserved lemon, pomegranate
Crown prince pumpkin, makhana sauce, toasted seeds,
crushed poppadum's – cricket

Fish

Salt cod fritters, rice & peas, jerk aioli
Crispy potato, buttermilk, dill, keta caviar & bronze fennel
Salmon fish cake, green curry, lime zest, coriander oil
Soft polenta, roasted cod, Cobble Lane nduja

Meat

Parsnip risotto, beef cheeks, Bermondsey beer, pecorino
Duck spring roll, cepe puree, fig jam
Mini beef burger
Baby aubergine, spiced lamb, roasted chick peas, puffed brown rice

Dessert

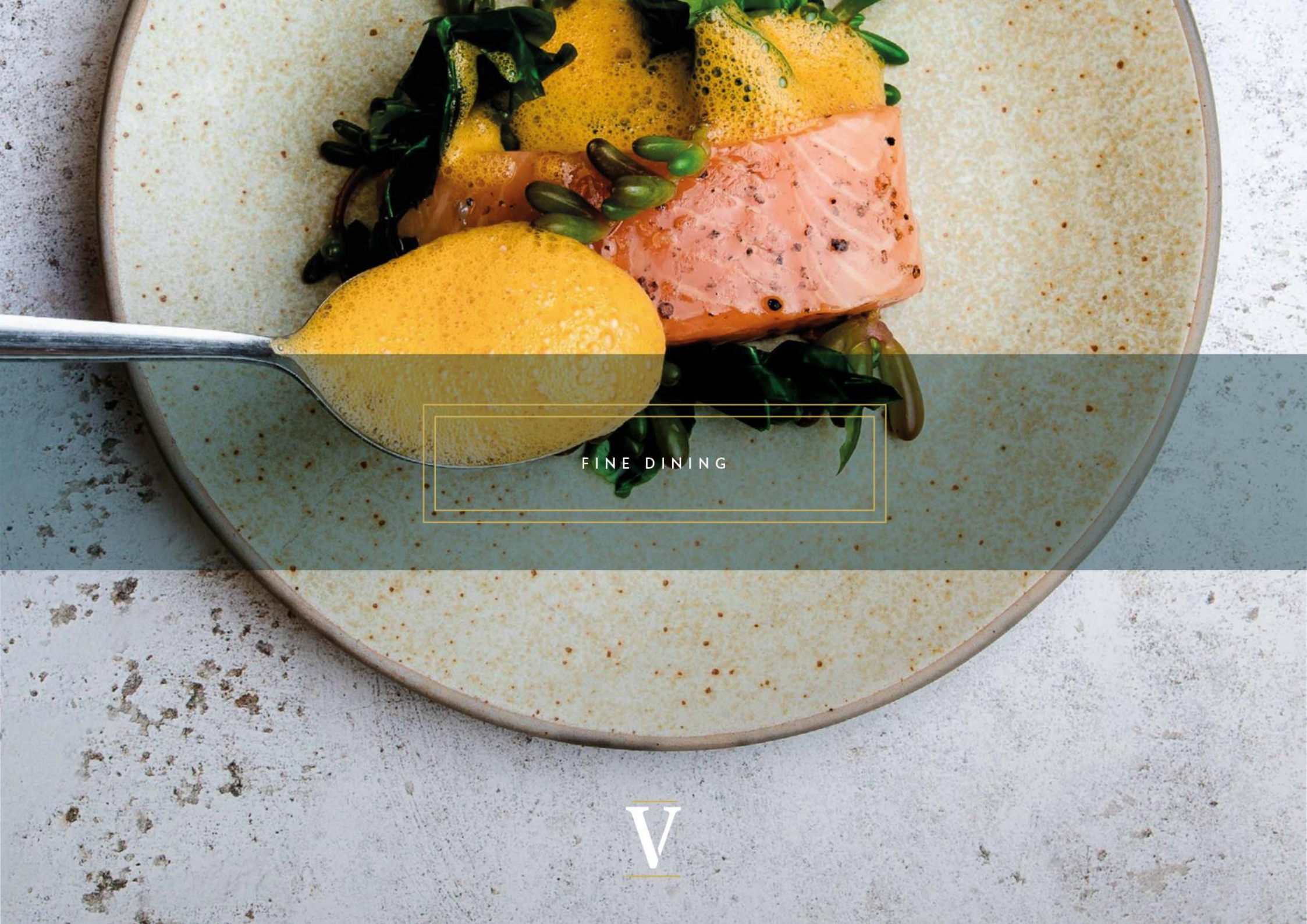
Whipped "cheesecake", roasted plums, biscoff crumble (VE)
Lemon thyme crème caramel
Spiced carrot cake, white chocolate and carrot
ganache, ricotta cheese – wildness
Chocolate cremaux, matcha cake, griotines

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



FINE DINING

V

fine dining

Why not reward your team and colleagues with a fine dining experience at Gray's Inn £60.00

Please choose one starter, one main course and one pudding for the group and advise us of any dietary requirements. Our fine dining menu is served with Fairtrade coffee and petits fours.

Starters

Wild mushroom terrine, soy jelly, toasted sourdough (VE)

Watercress sponge, kidderton ash, baby beets, onion granola (VE)

Truffle, feta terrine, charred squash, pumpkin seeds, chive oil (VE)

Red cabbage cured sea trout, set buttermilk, fennel, radish, toasted seeds

Charred mackerel, fig puree, granny smith, crème fraiche, chive oil

Ham hock, chicken confit, pickled mushrooms, rapeseed aioli, fine beans, chicken crumble

Smoked haddock, rabbit cake, wholegrain mustard, "cabbage & leeks"

Chicken croquette, tarragon emulsion, gem lettuce, aged parmesan, rapeseed oil

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

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add a bit
of theatre

HAVE ONE OF OUR
CHEFS TALK YOUR GUESTS
THROUGH THE MENU

fine dining

Please choose **one starter, one main course and one pudding** for the group and advise us of any dietary requirements. Our fine dining menu is served with Fairtrade coffee and petits fours.

Mains

(Please note the supplements are per person)

Parsnip and celeriac wellington, yellow heritage carrot puree, grilled butternut squash, basil pesto (VE)

Cauliflower steak, burnt puree, crispy kale, fresh parsley (V)

Beetroot and Gorgonzola risotto, olive crumb, chive oil, pecorino shard, pea tendrils (V)

Roast pork loin, butternut squash gratin, buttered cabbage, toasted sunflower seeds, cider sage sauce

Spiced breast of corn fed chicken, confit leg spring roll, harissa carrot puree, wilted greens, peas and broad beans

Braised feather blade of beef, twice baked cep souffle, green beans, Hasselback beetroot, jus (**£4.00 supplement**)

Breast of guinea fowl stuffed with wild mushroom, pancetta mash, whipped carrots, curly kale, crispy parsnips, light chicken sauce (**£3.00 supplement**)

Slow cooked neck of lamb, sweet potato terrine, baby turnips, seasonal greens, swede, mint jus (**£4.00 supplement**)

Fillet of cod, lobster tortellini, nutmeg spinach, roast baby tomatoes, red pepper sauce (may contain nuts) (**£4.00 supplement**)

Honey glazed breast of duck, confit leg and mustard croquette, wilted rainbow chard, tender stem broccoli, redcurrant jus (**£4.00 supplement**)

Herb crusted rump of lamb, pea and mint puree, gratin potato, cucumber and broad bean salsa, blackberry jus (**£6.00 supplement**)

Aged fillet of beef, braised ox cheek, onion tart, parsley bone marrow crumb, cauliflower puree, brussels (**£7.50 supplement**)

Venison loin, braised haunch croquette, fondant potato, baby heritage carrots, chocolate jus and amarena cherries (**£7.50 supplement**)

Lemon poached halibut, seafood risotto, red wine braised salsify, samphire, (**£5.00 supplement**)



fine dining

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Pudding

Tonka bean pannacotta, poached plums, toasted meringues (VE)

Manuka honey tart, vanilla poached pear, honey tuille, crème fraiche sorbet

Chocolate Breton, blackberry jelly, caramelized apple, mascarpone ice cream

Crème caramel, perdo ximezex raisins, blood orange sorbet, cornmeal biscuit

Prune and Armagnac parfait, macerated prunes, spiced cream

Duck egg custard tart, thyme sugar pastry, roasted figs/ changing to Yorkshire rhubarb



**(Please note the
supplements are per
person)**

fine dining

Plant Based Tasting Menu (min 10 / max 100 guests) £65.00

Fancy doing something a bit different. Do you get asked more and more for plant-based options? Here at Gray's Inn we recognise that more and more of our event bookers are reducing their meat intake and turning to a plant-based diet so we are celebrating that with our very own Plant Based Tasting Menu.

Mains

Celeriac velouté, chive oil

Wild mushroom terrine, soy jelly, butter, toasted sourdough

Roast hispi cabbage, fermented roots, cream, charred onions, parsley oil

Maple roasted squash, butternut purée, baked chickpeas, purple cauliflower, crispy kale

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Desserts

Mango sorbet, roasted pineapple, lemon balm

Tonka bean pannacotta, poached plums, toasted meringues

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

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sustainability
is at the heart
of what we do,
in fact it is
top of the list

OUR PLANT-BASED MENUS ARE SO
GOOD, YOU'LL NEVER LEAVE CRYING
'BUT WHERE WAS THE MEAT'.



FOOD STALLS



food stalls

STREET FOOD MARKET STALLS

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

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

Two food stalls	£60.00
Add a food stall	£25.00

Green Sushi (VE)

A selection of plant-based Sushi including:

Cauli rice maki rolls, smoked beetroot, baby cucumbers

Californian roll – teriyaki carrot, hummus, toasted sesame seeds

Nigiri – roasted pepper, smoked tofu, toasted nori, charred asparagus

Poke bowls and pickled ginger

Katsu station

Katsu Sando is a Japanese style fried pork sandwich. Pork cutlet deep fried with panko breadcrumbs then covered in with sweet and fruity Tonkatsu sauce and ketchup mixture. Served on toasted brioche with shredded cabbage

Pork or Chicken Katsu Sando

Crispy fried cauliflower wings (VE)

Salmon Katsu, panko crumb, Katsu curry

Sticky coriander rice, Japanese pickles, cucumber and carrot ribbons,

lime wedges, Shichimi Togarashi

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food stalls

Bonda station

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

Spiced potato bondas, coriander and chickpeas (VE)

Black lentil dahl, lamb keema and slow cooked butter chicken

Mango salad, coriander chutney, lime pickle, crushed poppadoms, grated paneer (V)

Gyros and souvlaki

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

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

Slow cooked pork belly, oregano, garlic and smoked paprika

Chicken souvlaki, cucumber and feta salad

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

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

London Larder

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

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

Ginger Pig sausage rolls

Forman's Smoked salmon Scotch eggs

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

Pizzeria

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

Vegan Garden Artichoke	- red onions, black olives, VE mozzarella, garlic oil
Classic Margarita	- tomato, Buffalo mozzarella, fresh basil, olive oil
Cobble Lane	- pepperoni, tomato, mozzarella, roquito peppers
Funghi	- mushrooms, tomato, buffalo mozzarella, oregano



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



WE LOVE TO TELL STORIES THROUGH OUR FOOD AND DRINK

we use creativity to
link our food to unique
natures of our venues



food stalls

SOMETHING SWEET?

Churros, Doughnuts and Cannoli's

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

Spanish churros and spiced bitter chocolate

Maltesers cheesecake

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

Afternoon Tea Stall

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

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

A selection of plain and raisin scones, Cornish clotted cream, Kentish strawberry jam

Mini Victoria sponges, vanilla buttercream, raspberries

Salted chocolate tarts, orange jelly

Broken Mess

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

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

The 80's Sweet Shop

You can't beat a good old fashioned pick n mix. Choose your favourite and fill you boots (bag!)

Blue lemon sherbet

Rhubarb and custard bon bons

Dolly mixtures

Fizzy cola bottles

Flying saucers

Honeycomb





CHRISTMAS



christmas 2022

FINE DINING

Starter

Roasted cauliflower, spiced mango, charred Romanesco, toasted seeds, coriander oil (VE)

Jerusalem artichoke puree, ravioli, sage beurre noisette (V)

Montgomery cheddar souffle, burnt pear puree, pickled mustard seed (V)

Maple roasted parsnip velouté, Oxford blue croquette, chive oil (V)

Hendricks Gin, beetroot & dill cured salmon, pickled cucumbers, set buttermilk, dill oil

Smoked chicken and ham hock, red onion puree, fermented kolrabi, rye crumb

Main

Salt baked celeriac, spiced cabbage (red), cannellini beans, sage, chestnut mushrooms (VE)

Roasted carrot, chick pea purée, pecorino, charred broccoli, cumin seeds (V)

Seared Sea bass, cauliflower cheese puree, winter greens, pinot jus, anna potato

Turkey, apricot ballotine, duck fat Hasselback, thyme roasted carrots, Brussel tops

Gressingham duck, red onion tart, parsnip purée, duck confit, ratte potato

Aged sirloin, glazed cheek, truffle mash, cavolo nero, piccolo parsnip (supplement)

Dessert

Spiced pears, tonka bean panna cotta, sweet wine jelly, cranberry crumble (VE)

Figgy pudding, brandy anglaise, candied figs Panettone parfait, Armagnac prunes, cinnamon wafers

Orange & chocolate delice, vanilla ice cream, candied clementine, chocolate syrup

Cranberry tart, brandy cream, cardamon custard

Baron Bigod, granny smiths, celery leaves

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

* Highly seasonal product and may be limited in availability

All prices are per person and exclude VAT



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christmas 2022

Small Plates

Sweet and sour callettes, crispy noodles (VE)

Parsnip pakora, black lentil dahl, coriander (VE)

Butter poached cod, chive mash, baby spinach, gremolata

Smoked salmon & crab cake, creamed leeks, lemon butter, dill oil

Katsu Kelly bronze, Asian pickles, sticky rice

Confit duck, puy lentils, Toulouse sausages, candied celery

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Date & cranberry sticky toffee, salted caramel, vanilla cream

Tiramisu, cacao powder, rum espresso (VE)

Canapes

Purple carrot & sprout bhaji, carrot and cumin puree, date jam (VE)

Beetroot maki rolls, toasted sesame, shizo cress (VE)

Roasted pumpkin tart, ragstone cream (V)

Wild mushroom & Stichelton arancini, candied shallots (V)

Forman's salmon tartare, buttermilk, grated egg, chive oil

Seared tuna, spiced orange, nori, sticky rice

Turkey slider, milk bun, cranberry jam, melted onions

Duck bon bon, red cabbage puree, sage salt

~

Oat panna cotta tart, candied clementine (VE)

Figgy pudding samosa, cinnamon sugar

it's the most
wonderful time
of the year



ALLERGEN INFORMATION

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

Please speak with your event manager or sales executive, and details of allergens in any of our dishes can be provided for your consideration.

At your event there will be an 'Allergen Folder' available at all buffet stations on your event catering floor / area should you or your guests have any questions on the day.

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



LUPIN



MUSTARD



MOLLUSCS



NUTS



PEANUTS



CRUSTACEANS



FISH



EGG



CELERY



SULPHUR DIOXIDE
& SULPHITES



SOYBEAN



MILK



SESAME



CEREALS
CONTAINING
GLUTEN

if you have
any concerns

PLEASE SPEAK TO A MEMBER OF STAFF



WE'VE GOT

London covered

5



6



3



ROYAL COLLEGE OF PHYSICIANS

BMA HOUSE
WOBURN HOUSE

RIBA

41 PORTLAND PLACE
Oxford Circus

GRAY'S INN

FOUNDERS' HALL

IRONMONGERS' HALL

GOLDSMITHS' HALL

PLAISTERS' HALL

COOPERS' HALL

V EXHIBITION LONDON

7

DARTMOUTH HOUSE

THE ROYAL SOCIETY

RSA HOUSE

PRINCE PHILIP HOUSE

113 CHANCERY LANE

GOLDSMITHS' CENTRE

58VE St. Paul's Cathedral

OLD BILLINGSGATE AND THE VAULTS

CLOTHWORKERS' HALL



7

DARTMOUTH HOUSE

THE ROYAL SOCIETY

RSA HOUSE

PRINCE PHILIP HOUSE

ONE BIRDCAGE WALK

113 CHANCERY LANE

GOLDSMITHS' CENTRE

58VE St. Paul's Cathedral

OLD BILLINGSGATE AND THE VAULTS

CLOTHWORKERS' HALL



1



9

- 1 THE GINGER PIG SE1
- 2 PAXTON AND WHITEFIELD SW1Y
- 3 H FORMAN & SON E3
- 4 PAUL RHODES BAKERY SE10
- 5 BRITISH PREMIUM MEATS HA9
- 6 SOHO SANDWICHES N18
- 7 GC COUTURE W1Y
- 8 COBBLE LANE N1
- 9 BRINDISA SW12
- 10 JAMES KNIGHT SE11

V OLD ROYAL NAVAL COLLEGE, GREENWICH



4



V

MAKE IT AN
o c c a s i o n

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