

CH
&CO

The Royal Society
of Arts
events menus 2021

PARTNERED WITH VENUES
BY CH&CO

FOOD IS OUR PASSION

Our culinary team is headed up by the great Jeremy Ford 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



David Griffen Photography

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 / 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.



LUPIN



MUSTARD



MOLLUSCS



NUTS



PEANUTS



CRUSTACEANS



FISH



EGG



CELERY



SULPHUR DIOXIDE



SOYBEAN



MILK



SESAME



GLUTEN

if you have
any concerns

PLEASE SPEAK TO A MEMBER OF STAFF



COVID-19

In preparation for re-opening our venues and taking into consideration the physical distancing measures, we have reimagined our menus and service styles. Whilst physical distancing may feel like hosting an event is impossible, we want to reassure you anything is possible. This can also be adapted to the guidelines at the time of your event whilst maintaining a sense of occasion.

We have a number of Covid-19, touch free menu options available to you. Please ask us for more details on what menu and style of service would suit your event best

At CH&CO, we always take food hygiene seriously. A COVID-19-Secure Risk Assessment and Standard Operating Procedures have been implemented at every venue and we are following Government guidance, as and when it is issued. We have introduced heightened cleaning procedures including hand washing or using hand sanitiser after every interaction and you can be assured that our teams are applying the appropriate PPE measures throughout the preparation and serving process and physical distancing will be in place in both kitchens and service areas.



organised
with you

THIS WOULD BE SPECIFIC TO YOUR
UNIQUE VENUE AND EVENT



A close-up photograph of several slices of avocado toast. The toasts are made of thick, crusty bread and are topped with a generous amount of mashed avocado, which is finely chopped with green herbs. They are arranged on a rustic wooden cutting board. The lighting is warm and natural, highlighting the textures of the bread and the vibrant green of the avocado. A semi-transparent dark green horizontal band is overlaid across the middle of the image, containing the text 'BREAKFAST AND REFRESHMENTS'.

BREAKFAST AND REFRESHMENTS

V

breakfast and 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. We 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.

We offer only premium speciality teas. Unique. Hand-picked and organic. Sourced solely from ethical growers.

Tea and coffee	£3.50
Tea, coffee and biscuits	£3.95
Tea, coffee and chefs selection of cakes	£6.75
Still and sparkling mineral water (750ml)	£3.50
Pressed Suffolk apple juice (per litre)	£8.00
Freshly squeezed orange juice (per litre)	£8.00
Cranberry juice (per litre)	£5.00
Homemade lemonade (per litre)	£9.00
Sparkling elderflower (per litre)	£8.00
Soft drinks (330ml can)	£2.50
Seasonal water	
Still filtered mineral water infused with seasonal fruits or herbs (approximately 6 litres)	£18.00

BREAKFAST

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

Morning Bakery Section £7.50

A selection of freshly baked mini Danish pastries and croissants

Light Healthy Breakfast Options

(min number of 10)

Plant based cherry and blueberry granola and coconut yoghurt	£6.50
Plant based jumbo oat porridge oats with almond milk, dried fruits and vanilla honey	£6.25
Poached free range eggs with sour dough toast, crushed avocado and roasted tomatoes	£10.00
Rainbow fruit skewers	£7.00

Breakfast Baps £8.50

(min number of 5)

A selection of soft white, wholemeal, seeded baps
Please choose two and we will serve 50% of each

Portobello mushroom, spinach, tomato and mushroom ketchup

Dry cured back bacon and homemade tomato ketchup

Cumberland sausage with classic HP sauce

Breakfast Bento Box £14.00

(min number of 15)

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

Scrambled tofu with chestnut mushrooms, sun dried cherry tomatoes, kale and toasted bran flake crumb

Caramelised banana and vanilla pancake, Nutella, candied hazelnuts, mascarpone

H Forman's London cured smoked salmon, chilli scrambled free range eggs and kimchi rosti

Full British breakfast, Cumberland sausages, dry cured back bacon, grilled vine tomatoes, Portobello mushrooms, poached free range egg (£3.00 supplement)

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



A large, vibrant orange piece of smoked salmon is laid out on a dark, textured wooden cutting board. A decorative knife with a black handle and a silver blade is positioned diagonally across the salmon. The knife's blade is partially submerged in the fish. The background is a dark, rustic wooden surface. A semi-transparent orange rectangle is centered over the salmon, containing the word "LUNCH" in white capital letters. Below the rectangle, the letter "V" is visible in white.

LUNCH

V

lunch

SIMPLE SANDWICH

£17.00 (for between 6-50 guests)

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
Seasonal fruit bowl

Sample sandwich selection
Plant based turmeric, ginger and carrot houmous, naked slaw wrap
Plant based Mexican bean and avocado
Scottish smoked salmon and dill cream cheese
New York deli
Chicken Caesar tortilla wrap

Why not add:

Fruity flapjack or brownie bites	£2.00
Seasonal salad	£4.50

INDIVIDUAL SALAD JARS

£18.50 (min number of 10)

Created in Mason jars with dressings in bottles to add to your salads, these make the perfect summer lunch. Or simply serve as an add-on to your sandwich lunch. Please choose three for your event.

Toasted spelt, heritage carrots, iron bark pumpkin and tomato jam VE

Red quinoa, roasted beets, aged feta, edamame beans V

Roasted peppers, buffalo mozzarella, wild rocket, avocado, black olive crumb V

Asian greens, kimchi, crispy noodles and spiced salmon

Caesar salad, shaved parmesan, focaccia croutons, oak smoked chicken

WELLBEING LUNCH

£25.00 (min number of 12)

Our Wellbeing working lunch is a bread-free option, allowing you to have a lighter lunch, perfect for throughout the Summer and Autumn.

Thai rice paper wraps, avocado, spring onion and green paw paw VE

Carb free quiche, spinach, mushrooms, watercress V

H Forman's London cured smoked salmon, shaved fennel, lemon, linseed muffins and ricotta cheese

Caesar salad poached free range chicken, curly kale, pecorino, rye crackers

Coconut yoghurt, cherries, flaxseed wafers VE

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lunch

BENTO BOXES

£27.50 (min number of 15)

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

Poached leeks, champagne vinaigrette, sour dough crumb

Roasted butternut with dukkha, pickled red onion

Heritage tomatoes, basil niçoise olives

Coconut milk panna cotta, mango, passion fruit, coconut praline

Korean

Teriyaki salmon toasted seeds, gem lettuce

“KFC” Korean Fried Cauliflower, gochujang mayo V

Kimchi salted and fermented vegetables V

Sweet peanut rice cake

British picnic

A selection of delicate finger sandwiches

Ginger Pig free range pork sausage roll, gentleman’s relish

Heritage beets, whipped Ragstone goats’ cheese, sour dough crumb V

Cherry Bakewell tart

Indian Street Food

Tandoori spiced chicken skewer, paratha

Mughlai lamb scotch egg

Yellow lentil and coriander dahl VE

Wonky carrot and orange halwa VE

Spanish

Spanish Charcuterie from Brindisa of Borough Market

Marinated stuffed Gordal olives with orange and thyme VE

Pan con tomate, garlic, basil VE

Aged Manchego cheese, membrillo V

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lunch

FORK BUFFET

£34.00 (min number of 30)

For a seated buffet there will be an additional charge of £3 per person

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, including a vegetarian option, a seasonal side dish and one pudding. All served with artisan bread, butter, olive oil and balsamic vinegar. Please advise us of any dietary requirements.

Buffet 1

Sweet potato, chickpea and spinach tagine with crispy chickpeas V
Market fish and Gremolata
Chicken, leek and mustard pie

Israeli couscous, pomegranate, coriander yoghurt
Herb new potatoes,
Green beans

Classic lemon tart, mascarpone cream

Buffet 2 (£3 supplement per person)

Squash and sage ravioli V
Salmon and soft herb fish cakes
Red wine braised British beef bourguignon with smoked lardons

Seasonal baby leaf salad with vine tomatoes and a Dijon vinaigrette
Lemon kale, caper berry, nut brown butter
Truffle celeriac mash

Eton mess, broken meringues, blueberries, lime

Buffet 3

Cauliflower and kale macaroni cheese
H Forman's London cured smoked salmon fishcakes
Aromatic spiced slow cooked shoulder of lamb

Mixed beans and peas, tomato and chive Gremolata V
Rocket and red onion salad, toasted brioche crumb V
Saffron rice, dried fruits and fried aubergines V

Sticky toffee pudding clotted cream

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A top-down view of a white bowl filled with a vibrant pink acai bowl. The bowl is topped with a variety of fresh fruits: sliced bananas, whole blueberries, sliced kiwi, and halved strawberries. A generous portion of golden-brown granola is piled at the bottom. A semi-transparent dark green horizontal band is overlaid across the middle of the bowl, containing a thin gold rectangular border. Inside this border, the text "FUEL NOT FEED DAY DELEGATE PACKAGE" is written in a white, all-caps, sans-serif font. At the bottom center of the bowl, there is a large, white, stylized letter "V" logo.

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. Our package will fuel your guests, keeping them revitalised, fresh and engaged throughout the day.

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'...

Package includes:

- ❖ Fuel the start of the day with mini Danish pastries, individual yoghurt and granola pots and freshly sliced fruit
- ❖ Energise your morning with raw vegan flapjack and chocolate chia seed coconut energy balls
- ❖ Feed yourself at lunch time with our delicious hot fork buffet or bento box (please choose from our menus on pages 9 and 10)
- ❖ 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.

Energise your elevenses or rejuvenate your afternoon by adding:


Our signature granola - oats, cherries, chia seeds, earl grey low-fat yoghurt and honey	£4.50
Oatmeal, peanut butter bar	£3.50
Cacao, date and coconut energy truffles	£2.50
Goji berry muesli bar	£3.00
Skinny blueberry muffin with oats and bran	£3.80
Breakfast baps – Portobello mushroom, dry cured bacon or Cumberland sausage	£5.50
Smoothies in mini milk bottles - strawberry and banana, mango and passionfruit or kale, cucumber, apple and avocado	£3.00

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RECEPTION / PARTY MENUS



reception / party menus

CH&CO SIGNATURE NIBBLES

£7.50 (min number of 6)

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

Please choose 4 items

Straws

Sundried tomato and basil

Montgomery Cheddar and caraway

Paprika and herb

Popcorn

Cornish sea salted

Tandoori spice

All butter

Goats cheese and black pepper

Snacks

Vegetable and kale crisps

Sea salt crisps

Parmesan Shortbread

Wasabi Peas

Spicy Broad Beans

Parmesan, tomato and onion seed lollipops

Contain Nuts

Five spice cashews

Roasted peanuts

Olives

Belazu chilli house mix

Kalamata

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reception / party menus

CANAPES

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

Please choose from the following:

4 choice (pre-dinner)	£15.00
6 choice	£20.50
8 choice	£25.50

Plant Based

Belazu black olive polenta, red pepper jam
Niçoise cone, olive crumble, confit cherry tomato
Falafel, crispy shallots, tomato gel
Toriyaki tempeh, sweet chilli dip

Vegetarian

Roast pepper and Laverstock Park Farm buffalo mozzarella arancini
Chestnut mushroom choux bun, porcini powder
Smoked applewood cheese and chutney tart
Grilled pepper and guacamole tostada, sour cream

Fish

Torched mackerel niçoise, kalamata olives
Smoked haddock fishcake, gribiche dip
Black sesame seared tuna, miso, pickled ginger
Gravadlax, rye toast, gherkin, dill crème fraiche

Meat

Karaage fried chicken, Korean barbeque sauce
Grilled Herford Cross beef sirloin, triple cooked chip
Syrian Spiced Oxfordshire Lamb, Red Pepper Hummus
Rioja Poached Chorizo and Manchego, Aioli

Pudding

Plant based rich dark Chocolate mousse, freeze-dried raspberry
Caramelised lemon tart
Matcha custard and pistachio cone
Mixed macaroons

V - Vegetarian, VE - Vegan

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reception / party menus

BOWL FOOD

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.
(min number of 40)

Please choose from the following:

4 Bowls	£28.00
5 Bowls	£33.00
6 Bowls	£38.00

Plant based / vegetarian

Pickled heritage carrots, Beluga lentil salad, toasted hazelnut granola

Crispy tofu, pickled aubergine, sesame choy sum, ginger and spring onion dressing

Indian chickpea and potato chaat and tamarind chutney, coconut yoghurt

Mint risotto, lemon thyme courgettes, pea velouté, pea salsa

Fish

Poached ballotine of James Knight of Mayfair salmon, seaweed crisps, fennel salad, lemon verbena dressing

Classic prawn cocktail with Poplar Farm crisp little gem lettuce, spicy tomato dressing, sourdough crisps

Fish and chips, beer battered haddock, hand cut fries, mushy peas

Thai spiced crab cakes, coriander, coconut cream

Meat

Chinese spiced Gressingham confit duck, pickled Asian vegetables, watermelon, spring onion

Maple glazed Norfolk shredded ham hock, fresh peas, broad beans, Poplars Farm baby gem

Treacle ox cheek with creamed potato, broad bean fricassee, confit carrot

Buttered chicken masala, steamed rice, mango chutney, yoghurt, coriander

Puddings

Vegan meringue, hedgerow berries, vanilla puree, lemon balm

“Pimm’s o’clock” - Pimm’s no.1, lemonade jelly, fruits, cucumber

Black forest gateaux, black cherries, chocolate sponge, kirsch cream

Lemon posset and Watts Farm Lemon verbena shortbread, candied zest

V - Vegetarian, VE - Vegan

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FOOD STALLS

V

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 Darren Archer 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 number of 50)

Three food stalls	£51.00 per person
Party Package	£53.00 per person (3 x bowls, 2 x stalls)
Add a food stall to another menu	£19.00 per person

* For any of the above a £10 supplement would be applicable to include the 'Pudding at the theatre'

World Garden

A selection of vegetables from our beautiful countryside's and farms around the world showcasing plant-based dishes

Chargrilled cauliflower steak, seitan keema
Hispi cabbage, jackfruit and sweet potato chilli
Hoisin tofu, stir fried vegetables, crispy onions, coconut sauce, fresh chilli
Korean grilled tempeh, gochujang, avocado & kale slaw & seeded vegan bun
Grilled pepper and fennel, preserved lemon, pomegranate and cranberry red rice, whipped tahini
Rainbow quinoa, goji berries, avocado, tamari mushrooms, toasted pumpkin seeds, cashew cheese

Texan Ranch

Its laid-back vibe meets ultra-cool hipster is at the forefront of the scene in Texas right now!

Buttermilk chicken waffles, sriracha bourbon BBQ sauce, toasted sesame
Maple bacon doughnuts and spicy tomato ketchup
All beef slider, house pickles, naked slaw, buffalo ranch, toasted brioche bun
Corn dogs, BBQ smoky baked beans
Plant based cowboy chilli Quorn mince, peppers, red beans, guacamole

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food stalls

Mexican Cantina

In Latin America Mexico has one of the most extensive street food cultures. Forbes named Mexico City as one of the top ten cities for street food in the world. The Mexican market stalls are called “antojitos” meaning little cravings

Woodland Mushroom mix taco, green Sauce, mole topping and tajin salt
Pulled jackfruit cooked in Adobe, guacamole, coriander
Baja fish taco, fried Pollock, chipotle soured cream
Pulled beef quesadillas, Monterrey jack, red onion salsa
Chicken, chilli, coriander and corn dough Empanadas

Panipuri Bhel Puri Chaat Stall

Puri or pani is a common street snack in several regions of India. It consists of a round hollow puri fried crisp filled with a mixture of flavour water, tamarind chutney, chili, chaat masala potato, onion and chickpeas. Bhel Puri is often identified with the beaches of Mumbai. It is thought to have originated within the GU cafes and street food stalls. They are made with puffed rice and sev (a fried snack shaped like thin noodles made with besan flour) mixed with potatoes, onions, chaat masala and chutney. It has a balance of sweet, salty tart, spicy flavours.

Plant based holy chow spiced chickpea, potato, spinach, fresh ginger, mango
Paneer tikka khurchan - Indian cottage cheese marinated in yoghurt and spices
Puffed rice spiced vegetables, tangy tamarind sauce
Puducherry style fish pie, coriander crust
Seekh Kebab spring lamb cooked over coal, pomegranate salad

Posh Dogs

The humble hotdog has come a long way this street food staple has had a new lease of life with striking new combinations

Spanish Smoky	Chorizo sausage, piquillo peppers, aioli
The Frenchie	Merguez sausage, Lyonnaise onions
Classic Dog	Cumberland sausage, caramelised onions, Frenchie's mustard
Kids Puppy dog	Frankfurter, caramelised onions, tomato sauce
Vegan dog	Softened leeks, Frenchie's mustard, crispy onion
Cod dog	Battered cod, naked slaw, house tartare sauce, crispy shallots

Dirty Burger Stall

Guilty pleasures, full on 'Dirty Burgers' with all the trimmings for when you're ready to cut lose & let your hair down! Served with chilli fries, mayonnaise/Frenchie's mustard/ketchup

'Dirty Cow'
Aberdeen Angus beef patty
Brioche burger buns
Monterey Jack cheese
Crispy bacon
Gherkins/Red onion pickles
Gem lettuce
Plum tomatoes

'Dirty Vegan'
Plant based patty
Brioche burger buns
Monterey Jack cheese
Gherkins/Red onion pickles
Gem lettuce
Plum tomatoes

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food stalls

SOMETHING SWEET?

Choose one from the following:

Churros, Doughnuts and Cannoli's £20.00

Spanish churros, spiced bitter chocolate

White chocolate cheese-cake cannoli, toasted pistachios

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

Broken mess £10.00

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

The 80's Sweet Shop £10.00

Blue lemon sherbets, rhubarb and custard bon bons, fizzy cola bottles, flying saucers, honeycomb

Served from a pick 'n' mix station

Pudding at the theatre £25.00

A real show stopper, our team of chefs will build a pudding table in front of your guests. Tailored to your event, this is a sweet treat with a difference.

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FINE DINING

V

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.

£49.50

Starters

Caramelised aubergine tartlet, zhoug, coconut and coriander VE
Roast heritage carrot, preserved lemon, charred feta, harissa aioli, pumpernickel soil VE
Roast pumpkin with Paneer and lentil samosa, spiced onion puree, raita emulsion V
Trio of beets with Golden cross goats' cheese, lentil crisp, horseradish yoghurt, pomegranate dressing V
Masala spiced salt cod cake, pickled lime chutney, radish and cucumber raita
Beetroot cured H. Foreman and Sons salmon, fennel and apple slaw, salmon jerky, yuzu and crème fraîche
Cobble lane charcuterie, Sicilian salad with grilled chicory, lemon thyme dressing
Smoked duck carpaccio, shallot puree, pickled romanesco, fennel and hazelnuts

Main course

Charred butternut squash, cauliflower tabbouleh, cauliflower leaves, minted coconut yoghurt VE
Baked aubergine, Roscoff onions, planchada bean bay puree and tamarind sauce VE
Potato, truffle terrine, Heritage carrots, broken rosary goats cheese, pickled carrot dressing V
Wild mushroom tortellini with tarragon cream, leeks, parmesan truffle velouté V
Scottish salmon teriyaki, dashi poached kohlrabi, kale and barley salad, sesame soy mayonnaise
Roast Icelandic cod, pancetta and thyme potatoes, onion puree, pinot jus
Roast rump of English lamb, butter bean puree, rosemary, kale and smoked bacon
Roast duck breast and duck ragout arancini, charred brassicas, red wine jus
Aged sirloin of beef, smoked creamed potatoes, roasted ceps and charred baby gem (£5.00 supplement)

Pudding

Coconut panna cotta, mango sorbet, bitter chocolate VE
Columbian chocolate and pistachio tart, minted orange salad
Buttermilk and white chocolate pudding with honeycomb, hedgerow berries and ginger
Broken vanilla meringues, seasonal berries, pomegranate, rosewater
Yorkshire custard tart with poached rhubarb, vanilla cream
Espresso brûlée and orange blossom honey, spiced hazelnuts
Orchard apple tart tatin, salted caramel ice cream, toasted hazelnuts
Spice marinated, pineapple carpaccio, fresh lime
A Selection of British and Irish artisan cheese from Paxton and Whitfield's with Artisan crackers, orchard fruits chutney (£3.00 supplement)

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fine dining

WHY NOT ADD?

Cheese Course **£10.00**

Please choose one of the following:

British cheese selection, seeded crackers, fig jam, celery

Mrs Kirkham's Lancashire cheese, pressed apple terrine, rye toast

Cropwell Bishop tart, russet apples, Waldorf, celery leaf oil

Baron Bigod doughnuts, greengage jam, sage sugar

Amuse Bouche **£4.50**

Please choose one of the following:

Whipped potato, bacon powder, brioche soldiers

Shot of chicken, consommé jelly, bavarois, thyme biscuit

Forest mushroom arancini, truffle mousse V

Potted sea trout, lemon panna cotta, fennel jam

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A close-up photograph of three elegant, coupe-shaped glasses filled with a pale yellow cocktail, garnished with a slice of lime. The glasses are arranged on a dark, reflective tray. The background is softly blurred, showing hints of a social gathering with warm lighting. A semi-transparent dark band across the middle of the image contains the text 'COCKTAILS AND MOCKTAILS' in a white, serif font, enclosed within a thin white rectangular border.

COCKTAILS AND MOCKTAILS

V

cocktails and mocktails

COCKTAILS

£33.00 per jug (approx. 4 x glasses)

Gin Fizz

Gin | ginger & elderflower | lime juice

Dark & Stormy

Rum | lime juice | ginger beer

Apple Spritz Vodka

Cloudy apple juice | lemon juice | tonic water | apple garnish

Whiskey Godfather

Bourbon | lemon juice | cherry coke | orange slices

Woo Woo

Vodka | lime | peach schnapps | cranberry juice

Classic Pimm's

Pimm's No. 1 with lemonade | classic garnish

MOCKTAILS

Prices based on per jug (approx. 4 x glasses)

Rosemary & grapefruit

£25.00

The perfect refreshing mocktail, great for any type of event

Grapefruit juice | rosemary | sparkling water

Spice N ginger

£31.00 / £33.00

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

£25.00 / £33.00

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

£25.00 / £33.00

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

English garden

£25.00 / £33.00

The basil & cucumber add a crispness to this mocktail

Cucumber | basil | elderflower | cloudy apple juice

Add gin to create a lovely cocktail

V - Vegetarian, VE - Vegan

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WINE AND BEER

V

wine and beer

WINE WITH A CONSCIENCE

ORGANIC | BIODYNAMIC | SUSTAINABLE

Organic wine is made from grapes that were farmed organically.

Biodynamic wine goes beyond organic practices in an effort to balance the entire vineyard with nature and the moon cycles. Sustainable practices are based on farming that is not only good for the environment, but also makes economic sense.

As consumer demand grows for wines aligned to a more responsible philosophy. We have been scouring the wine-producing world to ensure we have a wide range available. We will now be offering a variety of organic, biodynamic, sustainable and vegan wines on our Wine with a Conscience wine list.

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WHITE

Forty Hall 'Organic' Bacchus, London, Enfield, England, 2018 **£41.00**

From London's only commercial vineyard, in Enfield. This organic Bacchus is fresh with a punchy bouquet of blossom, green apples and gooseberry. The palate is light and dry with notes of grapefruit, honeysuckle and a crisp, zesty acidity.

Catarratto 'Biologico, Organic' Musita, Sicily, Italy, 2018 **£33.00**

With grapefruit and blossom on the nose. The palate is fresh with a zesty, citrus acidity and notes of white peach, green apple, pear and a slight smoky undertone

RED

Nero d' Avola 'Contrade Bellusa' Organic, Sicilia, Sicily, Italy, 2018 **£28.00**

Dark cherries and bramble fruits on the nose. The palate is juicy with cherry jam, plum, blackberries. An excellent balance of acidity, ripe fruits and soft tannins

Ruminat Primitivo Lunaria, Abruzzo, Italy, 2019 **£33.00**

Aromas of black cherry and violets leap from the glass. The palate is soft and smooth with notes of sweet black cherries and blackcurrant fruits supported by lovely soft tannins.



wine and beer

SPARKLING

Prosecco Spumante Extra Dry `Borgo del Col Alto`, Glera, Italy, NV £36.00

It is a pale and delicate wine with a fine mousse and persistent fine bubbles. The clean fruity aromatic bouquet, leading to a well balanced, light and fresh palate

Champagne Lombard et Cie, De Malherbe, Brut £59.00

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

Hindleap Classic Cuvee Brut Bluebell Vineyard Estates, England £61.00

Chardonnay (61%) Pinot Noir (24%) Pinot Meunier (15%), England, 2015
Fragrant and floral on the nose, the palate has notes of orange zest, citrus, white blossom and fresh green apple. The creamy mousse is well balanced by a crisp and fresh acidity.

ROSE

Foncalieu, Carignan Rose, La Loupe, d'Oc, France, 2018/19 £26.00

Salmon pink in colour, this rose has a lovely nose of summer fruits and blossom. The palate is crisp and clean with a good citric acidity

Coteaux d'Aix en Provence Rose `Essenciel`, France, 2019 £33.00

Grenache Noir (50%) Cabernet Sauvignon (20%) Carignan (20%) Syrah (10%)
A delicious Provençal rosé with a rose-petal colour and is elegant and dry with aromatic fruit aromas derived from a vibrant blend.

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wine and beer

WHITE

El Zafiro 'Extremadura' Blanco, Pardina/Chardonnay, Spain, 2019 £23.00

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

Hamilton Heights, Chardonnay, Australia, 2020 £24.50

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

Le Pionnier Blanc, Comte Tolosan IGP, France, 2019 £26.00

A crisp floral white wine from the south west of France has an aroma of citrus fruits, particularly grapefruit, with hints of ripe pear.

Barrel Jumper, Viognier, SA, 2020 £28.00

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

Tor Del Colle, Terre di Chieti, Pecorino, Italy, 2019 £30.00

A crisp and fresh Pecorino, with blossom and grapefruit aromas on the nose. The palate is dry with a zesty citrus acidity.

New Zealand Sauvignon Blanc Havoc and Harmony, Marlborough, 2020 £33.00

A typically vibrant aroma of ripe gooseberries, herb and nettle aromas to accentuate the Marlborough calling card. An expressive dry white that exhibits tropical flavours of pineapple and lime yet retains a crisp citrus acidity to balance a richly textured palate

Rias Baixas Albarino Condes de Albarei, Spain, 2018/19 £36.00

A fashionable dry white, Albarino is characterised by a lively freshness and dry minerality with a creamy finish

Chablis 'Organic' Cuvee Emeraude Domaine, France, 2018 £42.00

The aroma is fragrant with lemon and mineral notes and a hint of hazelnut with amazing complexity and a long satisfying finish

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wine and beer

RED

El Zafiro 'Extramedura' Tinto, Tempranillo/Shiraz, Spain, 2019 £23.00

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

Hamiton Heights, Shiraz, Australia, 2019 £24.50

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

Le Pionnier Rouge, Herault, Carignan/Grenache, France, 2019 £26.00

Generous and supple on the palate with an intricate structure. Layers of soft summer fruits and rich berry flavours

IGP d'Oc Merlot Forteresse, Merlot/Grenache, France, 2018/19 £28.00

Deep ruby red in colour, instant pleasure with soft and supple, mouthfilling ripe fruit, a peppery nose and light tannins to balance.

Proemio, 'Punto Alto', Malbec, Argentina, 2020 £30.00

This organically grown Malbec, from the vineyards of Mendoza. Dark purple in colour with bramble fruits and black cherries on the nose.

Whale Point, Pinot Noir, SA 2019/20 £33.00

Pale ruby red with a soft nose of redcurrants and red cherries. The palate is very smooth with supple tannins giving structure

Rioja Crianza 'Organic' Azabache, Tempranillo, Spain, 2016 £36.00

Good aromatic intensity with predominant red berries. It is tasty and complex in the mouth with good structure and well-integrated fruit flavours.

Domaine Patrick Tranchand, Fleurie 'Poncie', France, 2018 £42.00

Bright ruby red with fresh raspberries on the nose. The palate is soft with a silky mouthfeel and subtle tannins, notes of red cherries and violets.

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wine and beer

BEER AND CIDER

Becks 275ml	£4.50
Peroni, Red Label 330ml	£5.00
Krombacher, Pils Lager 330ml	£5.00
London Portobello Pilsner 330ml	£5.00
London Meantime Pale Ale 330ml	£5.50
Cornish Orchard Gold Cider 330ml	£5.00
Cornish Orchard Blush Cider 330ml	£5.50

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the bar

SPIRITS AND LIQUORS

Single house spirit (25ml) with mixer	£5.00
Double house spirit (25ml) with mixer <i>Absolute, Gordons, Jack Daniels, Bells, Havana, Seed lip</i>	£6.70

SOFT DRINKS

Mixers (200ml)	£1.80
Coke/ Diet Coke / lemonade (250ml)	£2.10
Fruit juice (250ml)	£1.50
Vivreau still or sparkling water (750ml)	£3.50

WINE

House wine by the bottle (750ml)	£23.50
House wine by the glass (125ml / 175ml)	£4.00 / £5.00
House Prosecco by the bottle (750ml)	£36.00
House Champagne by the bottle (750ml)	£59.00

BEER

Bottled beer (275ml)	from £4.50
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drinks packages

UNLIMITED DRINKS PACKAGES

Unlimited house wine, bottled beers and soft drinks

One hour / two hours / three hours / four hours £14 / £25 / £34 / £40 pp

Unlimited house wine, bottled beers, house spirits and soft drinks

One hour / two hours / three hours / four hours £18 / £31 / £42 / £50 pp

Unlimited house prosecco, house wine, bottled beers, house spirits and soft drinks

One hour / two hours / three hours / four hours £20 / £33 / £44 / £52 pp

Unlimited mocktails and soft drinks

One hour / two hours £16 / £28 pp

Unlimited soft drinks

One hour / two hours / three hours / four hours £6 / £10 / £14 / £16 pp

PRE-DINNER DRINKS PACKAGES

House wine, bottled beers and soft drinks

45 minutes / one hour £11.50 / £15.50 pp

Prosecco, house wine, bottled beers and soft drinks

45 minutes / one hour £15.75 / £19.25 pp

One hour with CH&CO signature nibbles £26 pp

Champagne, house wine, bottled beers and soft drinks

45 minutes/ one hour £23 / £28pp

DRINKS RECEPTION FOLLOWED BY UNLIMITED DRINKS PACKAGES

One hour prosecco reception followed by two hours house wine, bottled beers and soft drinks

£44 pp

One hour champagne reception followed by two hours house wine, bottled beers and soft drinks

£52 pp

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All drinks packages to be served with a substantial menu.



OUR SUPPLIERS

V



FREE - RANGE EGGS

At CH&CO we are dedicated to sourcing shell eggs and egg products responsibly and are committed to buying cage-free eggs and produced under the British Lion scheme. 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.



H. FORMAN & SON

In 1905 Lance Forman's great grandfather, Aaron 'Harry' Forman set up the family business with his son, Louis, in London's East End.

The father and son entrepreneurs convinced London's foremost culinary establishments that smoked Scottish salmon was a gourmet

delicacy. Soon Forman's clientele included Fortnum & Mason, Selfridges, Harrods, the Ivy and Mirabelle

Whether the salmon is wild or farmed it arrives in their smokehouse within 48 hours of being harvested in Scottish lochs or 24 hours of being netted in Scottish rivers. You cannot get fish fresher unless you catch it yourself.



The Ginger Pig story really began when Tim Wilson was asked to be one of the first traders in Borough Market in the 1990s. Their story started with sausages. When Tim bought three Tamworth pigs, Milly, Molly and Mandy, after he became interested in farming rare and native breeds and traditional butcher. For many years they farmed our own North Yorkshire pasture, producing our own cattle, sheep and pigs, with a passion for sustaining rare breeds. As they have grown, they have worked to build a network of like-minded farmers to help us supply our butchers' shops with the best produce in the country. They now support the very best

producers found in the UK today, many of which are old friends of Tim's. At the heart of everything they do is good animal husbandry and welfare; livestock that is looked after well in the field simply tastes better on the plate. Using breeds such as The Tamworth pig, Dorset Ewes and Longhorn Cows.



Are award winning charcuterie specialists supplying a delicious range of high-quality British made cured meats. Their reputation has grown through word of mouth. People buy Cobble Lane Cured meats because of taste, quality and our commitment to the highest animal welfare. Their meats are sourced from British farmers who share our values, they cure and smoke creating outstanding meats in our butchery in Islington North London. They use pork and beef from traditional British breeds, lamb and goats, Yorkshire mangalitza and British wagyu. They work closely with a small number of suppliers, and try to be a good customer for them by taking, as far as possible, the cuts that aren't bought their other customers; that means leaf fat, jowls and sows not eyeballs and tails.



BRINDISA KITCHENS

Brindisa comes from the word 'brindis', to raise one's glass in a toast, and their work over the past 30 years has been to toast and celebrate the varied cultures, landscapes and, above all the exceptional foods of Spain.

It is hard to imagine now but, back in 1988 when the business was founded by Monika Linton, knowledge of Spanish gastronomy was almost nonexistent in the UK. Starting with a conviction that the foods she loved in Spain deserved to find a wider audience, Monika launched her company on a shoestring.



FISH AND SEAFOOD

At CH&CO we work to a responsible seafood sourcing strategy. CH&CO suppliers' must only source fish from fisheries or farmed aquaculture operations that are responsibly managed.

CH&CO recognises a number of independent third parties standards for wild caught fish including the Marine Conservation Society

CH&CO have eliminated all products which are rated 5 (fishes to avoid) from Good Fish Guide.

CH&CO are members of the Responsible Fishing Scheme, the scheme has been developed to raise standards in the catching sector, enabling those within the seafood supply chain to demonstrate their commitment to the responsible sourcing of seafood. The RFS is the only global standard that audits compliance on board fishing vessels, including ethical and welfare criteria.



They produced the first serious buffalo mozzarella to be made in the UK. Nothing is added to lengthen the shelf life, it is simply made with buffalo milk fresh from the dairy. The milk from their own herd of buffalo is especially sweet and fragrant thanks to our grass with 31 herbs, grasses and clovers. Creamy white, smooth and delicate with a subtle tang, this is the one to beat. When mozzarella is fresh, you will experience a burst of freshness, the milk will ooze out... southern Italians say that if you don't have a mess on your face, you aren't eating mozzarella! This is what fresh mozzarella is about.

YARDE FARM

Serious about ice cream

The story began in 1987 when a tub was filled expectantly with their very first ice cream at Yarde Farm near Exeter. 10 years and several litres later, moving to Plympton in the beautiful South Hams, near Plymouth in Devon.

A small, friendly team of ice cream enthusiasts produce a national award-winning range of deliciously indulgent ice creams and sorbets using the finest ingredients such as fresh cream, clotted cream and real fruit. With a wide choice of sumptuous flavours there is plenty of variety to suit all.

Their time-honoured recipes only include the finest Italian ripples, real fruit purees and lashings of fresh double cream



PAXTON & WHITFIELD
LONDON CHEESEMONGERS. EST. 1797

Paxton & Whitfield was first recorded as a partnership in 1797, but its origins began in 1742 when Stephen Cullum set up a cheese stall in Aldwych market. As London became increasingly affluent Sam Cullum (Stephen's son) moved his cheese business closer to his wealthy customer base, near to Jermyn Street where there is still a shop today. The Company's reputation grew steadily, culminating in 1850 with the honour of being appointed cheesemonger to HM Queen Victoria. It was the first of many Royal Warrants that the Company has held.



JAMES KNIGHT
OF MAYFAIR



Are proud to hold the Royal Warrant as Fishmongers to Her Majesty The Queen and have been providing the highest quality, coastal fresh fish to the population of London & the South through restaurants, bars, hotels and many other fresh food outlets for over 100 years.

They have respect for the sea. Its contents are a finite resource, so our products tell a story of good fishing, sustainability and aquaculture practice, and their products are never artificially treated or excessively handled as we know this undermines quality and freshness.



SUSTAINABILITY PLEDGES





RESPONSIBLE SOURCING

- Serving more vegetables and better meat
- Increase vegan meals by 15%
- Increase Freedom Foods (gluten-free) by 10%
- Achieve a Good Egg award
- Source fish responsibly
- Reduce 4-rated fish from 3.5% to 1% of total spend

ENVIRONMENT

- Zero by 30
- Achieve the Planet Mark accreditation
- Waste no food
- Focus on knife skill training
- Reduce, reuse, recycle
- Reduce use of plastics by 25%
- Introduce a line of compostable products
- Increase client awareness on waste streams

HEALTHY LIFESTYLES

- Feed people well
- Roll-out nutrition training for all employees
- Increase 500kcal recipe bank by more than 30%
- Reduce sugar in soft drinks by 5%

EMPLOYEES

- Treat people fairly
- All managers to complete Mental Health Awareness training

COMMUNITY

- Celebrate local and seasonal
- Increase school gardens/beehives by 50%
- Increase partnerships with niche suppliers by 10%

SUPPORT GLOBAL FARMERS

- Promote gender equality in farming communities
- Encourage and facilitate education and literacy

SUPPORT THE COMMUNITY

- Increase volunteering by 25%

V

MAKE IT AN
o c c a s i o n

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