

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	£3.60
Tea, coffee and biscuits	£4.30
Still and sparkling mineral water (750ml)	£3.95
Pressed Suffolk apple juice (per litre)	£8.20
Freshly squeezed orange juice (per litre)	£8.20
Cranberry juice (per litre)	£7.00
Homemade lemonade (per litre)	£10.00
Sparkling elderflower (per litre)	£8.00
Soft drinks	£2.75

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

## MORNING BAKERY £6.20

Chef's selection of freshly baked goods

## PLANT BASED (min 10 guests) £22.00

Date and coconut rawnola, burst blueberries, chia yoghurt

Spiced tomatoes on toast, garlic and cashew butter

Cream cheese bagel, nori marinated carrots, watercress, capers

Mango, pineapple skewers, passion fruit and zested lime

## BREAKFAST BAPS (min 10 guests) £8.25

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

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) **£18.00**

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 **£27.00**

Overnight oats with nectarines and blueberries

Spiced chocolate spread, wholegrain bread, toasted pistachios

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)

Coconut and quinoa bircher, poached apricots, maple baked seeds (h) (VE) £7.00

Toasted banana bread, chia and raspberry jam (V) £6.20

Rainbow fruit skewers (h) (VE) £6.50

Ginger granola, rhubarb jam, set yoghurt (V) £6.75

Sausage and field mushroom wraps, spiced tomato chutney, watercress £6.95

Bacon nanwich, curried ketchup, pickled mustard seeds £6.95

Black bean and Forman's salmon quesadilla, Montgomery cheddar £7.75

Cobble Lane pancetta, free range egg, toasted English muffin £6.75

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

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LUNCH

V

# lunch

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## **SIMPLE SANDWICH** (6-60 guests) **£22.00**

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 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) **£24.50**

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, toasted coconut, passion fruit, candied lime (VE)

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

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# lunch

## **WORKING LUNCH** (min number of 20) **£26.00**

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, coconut yoghurt, mint oil

Piri – Piri falafels, tahini dressing, smoked paprika

Beetroot tarts, puffed brown rice, Maldon salt

### **Fish**

Smoked haddock arancini, coconut 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, peanut & chilli dressing

Spiced chickpeas, baby cucumbers, parsley, black olives

Kale slaw, toasted seeds, kolrabi, red cabbage

## **WHY NOT ADD?**

An extra finger food item	£4.25
An extra salad item	£4.95
One more round of sandwiches	£7.95
British cheeseboard, Peters Yard biscuits, celery, grapes	£10.50
Rainbow fruit skewers	£6.50
Seasonal mini fruit tarts	£4.25

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 12 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, toasted pistachios, rose syrup (V)

### **London Larder** (£3.50 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, toasted peanuts, siracha mayonnaise (V)

Coconut, mango cake, ginger syrup, coconut cream (V)

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# lunch

## **FORK BUFFET** (min 20 guests)

**£34.75**

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 £31.00 per person!

### **Buffet 1**

Shallot ravioli, roasted mushrooms, kale pesto, toasted pecans (VE)

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, pistachio crumb

### **Buffet 2**

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

Hot smoked salmon tortellini, leek cream, chives and peas

Meatballs, treacle gravy, cheese and onion crumb

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, coconut raita (VG)

Charred mackerel, sweet potato & butternut mash, harissa oil

Hirata buns, slow cooked pork shoulder, pickled turnips, black onion seeds

Chefs seasonal salad

Asian slaw toasted seeds, crispy onions

Lemon posset, lime jelly, almond shortbread

### **Buffet 4**

Ricotta & spinach cannelloni, roasted tomatoes, aged parmesan (VG)

Spiced haddock cake, creamed spinach, buttered samphire

Lamb & feta kofta, saffron freekeh, pomegranate mollasses

Chefs seasonal salad

Spiced chickpeas, baby cucumbers, parsley, black olives

Coconut pannacotta, caramelised banana, toffee syrup, toasted oats

**Please advise us of any dietary requirements**

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

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RECEPTION / PARTY



# reception & party menus

## NIBBLES

£8

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)

Spicy Broad Beans (VE)

Parmesan, tomato and onion seed lollipops (V)

Montgomery cheddar & marmite straws (V)

House spiced nuts (V)

Belazu chilli mixed olives (VE)

Tandoori spiced popcorn (VE)

Cornish sea salt popcorn (VE)

VE Vegan / Plant-based V Vegetarian (h) Healthy choice  
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WE LOVE TO TELL STORIES  
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 nut butter, chive oil  
Salt bake potato, cepe puree, sorrel  
Sweet potato tacos, charred corn salsa, cashew sour cream  
Purple cauliflower bhajis, spiced mango puree, coriander salt  
Crown prince arancini, coconut crumb, Thai basil

### Vegetarian (V)

Sweetcorn muffin, pickled cucumber, spinach cream  
Baron bigod, walnut choux, 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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6 choice	£24.00
8 choice	£31.00
Additional canape	£4

Pre-dinner Chefs' choice 4 canapes £15.75

## Fish

Granny smith pancake, 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 butter

## 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  
Pistachio and honey nougat  
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	£31.25
5 Bowls	£39.00
6 Bowls	£46.80
Additional Bowl	£7.80

## 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, toasted pecans  
Katsu tofu burger, pickled cucumber. Curried mayo, onion seeds  
Beetroot risotto, salted walnuts, rocket cress, beetroot crisps

### Vegetarian (V)

Sprout velouté, stilton beignet, walnut crumble  
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 doughnuts, cepe puree, fig jam  
Pork & feta slider, kalamata salsa, fennel relish  
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, pistachio & matcha cake, griotannes

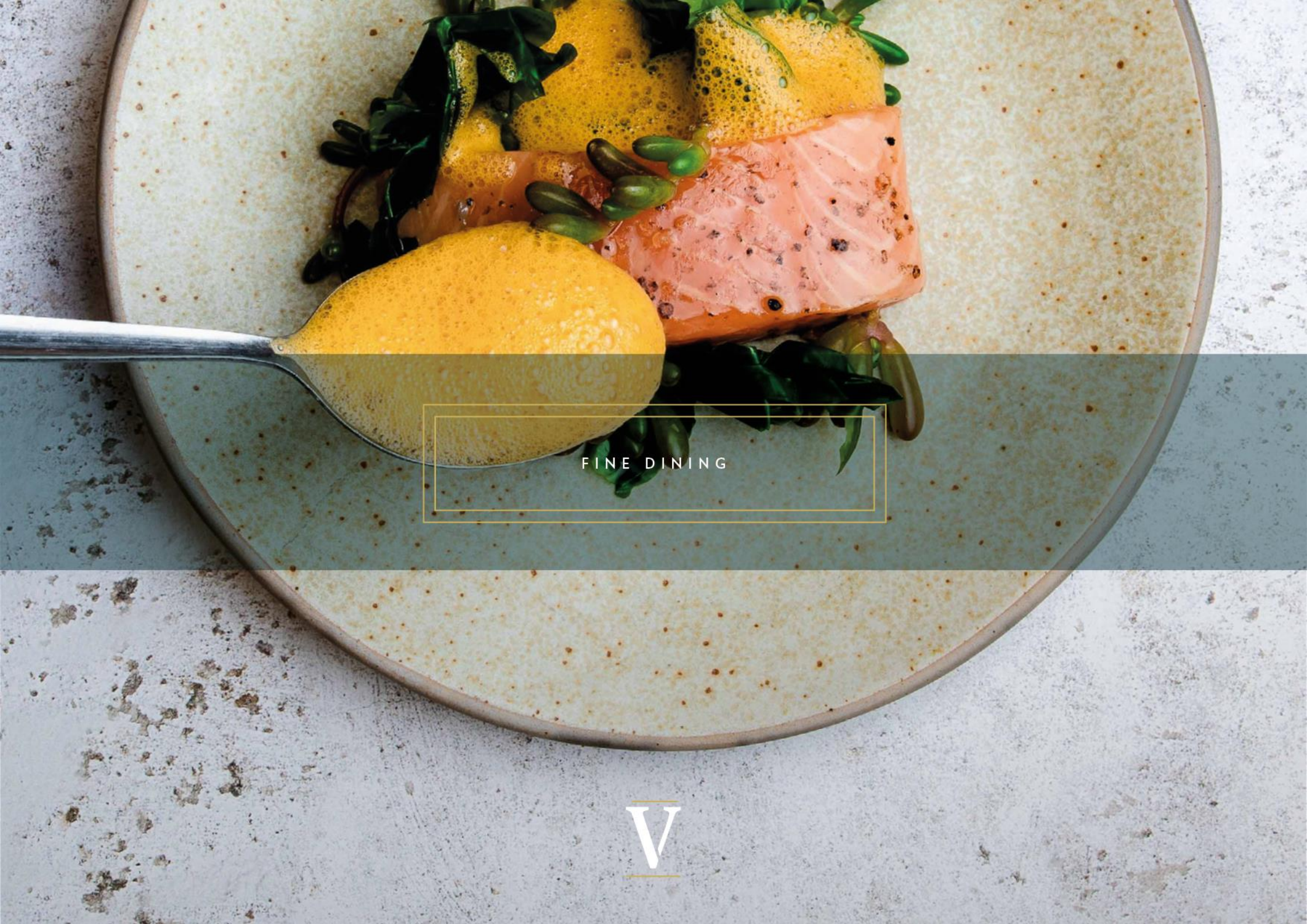
VE Vegan / Plant-based V Vegetarian (h) Healthy choice  
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FINE DINING



# fine dining

**Why not reward your team and colleagues with a fine dining experience at Founders Hall :£58.00**

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, cashew butter, toasted sourdough (VE)

Watercress sponge, kidderton ash, baby beets, walnut pesto, 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 ravioli, wholegrain mustard, “cabbage & leeks”

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

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



add a bit  
of theatre

HAVE ONE OF OUR  
CHEFS TALK YOUR GUESTS  
THROUGH THE MENU

# fine dining

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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

Roast hispi cabbage, fermented roots, hazelnut cream, charred onions, parsley oil (VE)

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

Celeriac, comte and mushroom pithivier, roasted cabbage, butternut puree (V)

Roast cod, braised broccoli, broccoli puree, salted lemon, Hasselback, seaweed powder

Hake, caper & artichoke puree, rosemary potato, shallot sauce, wilted greens

Ox cheek, onion tart, parsley and bone marrow crumb, cauliflower puree, brussel tops

Spiced chicken, confit leg tart, chive emulsion, carrot puree, winter greens, toasted dukkha

Cured pork belly, black pudding bon bon, caramelised cauliflower, hispi cabbage, apple cider

## Dessert

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

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

Pistachio cake, 72% chocolate, almond cream, cherry jam, griottines

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

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



# christmas 2022

## FINE DINING

### Starter

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

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

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

Maple roasted parsnip velouté, Oxford blue croquette, shaved pecans, 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, toasted almonds, chick pea purée, pecorino, charred broccoli, cumin seeds (V)

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

Turkey, apricot & chestnut 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 & pistachio 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 & hazelnut tart, brandy cream, hazelnut praline, cardamon custard

Baron Bigod, granny smiths, celery leaves, cracked hazelnuts

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

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# christmas 2022

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## Small Plates

Sweet and sour callettes, toasted cashews, crispy noodles (VE)

Parsnip pakora, black lentil dahl, coconut yoghurt, 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

Coconut 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, toasted almonds, ragstone cream (V)

Wild mushroom & Stichelton arancini, candied shallots, roasted walnuts (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 & chestnut bon bon, red cabbage puree, sage salt

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Oat panna cotta tart, candied clementine, pistachios (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

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if you have  
any concerns

PLEASE SPEAK TO A MEMBER OF STAFF

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WE'VE GOT

# London covered

5



6



3



ROYAL COLLEGE OF PHYSICIANS

RIBA

WOBURN HOUSE

41 PORTLAND PLACE

Oxford Circus

GRAY'S INN

FOUNDERS' HALL

IRONMONGERS' HALL

GOLDSMITHS' HALL

PLAISTERS' HALL

COOPERS' HALL

113 CHANCERY LANE

GOLDSMITHS' CENTRE

58VE

St. Paul's Cathedral

BILLINGSGATE AND THE VAULTS

OLD CLOTHWORKERS' HALL

EXHIBITION LONDON

7

DARTMOUTH HOUSE

THE ROYAL SOCIETY

RSA HOUSE

PRINCE PHILIP HOUSE

ONE BIRDCAGE WALK

Trafalgar Square

St. Paul's Cathedral

58VE

St. Paul's Cathedral

BILLINGSGATE AND THE VAULTS

OLD CLOTHWORKERS' HALL

CLOTHWORKERS' HALL

COOPERS' HALL

PLAISTERS' HALL

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113 CHANCERY LANE

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St. Paul's Cathedral

BILLINGSGATE AND THE VAULTS

OLD CLOTHWORKERS' HALL

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PLAISTERS' HALL

GOLDSMITHS' HALL

IRONMONGERS' HALL

FOUNDERS' HALL

GRAY'S INN



7

DARTMOUTH HOUSE

THE ROYAL SOCIETY

RSA HOUSE

PRINCE PHILIP HOUSE

ONE BIRDCAGE WALK

10



1



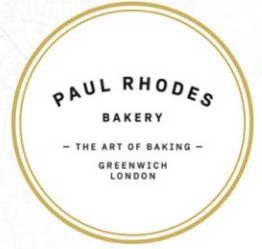
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OLD ROYAL NAVAL COLLEGE, GREENWICH



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





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