





AUTUMN / WINTER OCTOBER 2024 - MARCH 2025



Brewers' Hall



# Welcome to Brewers' Hall

Home to the Worshipful Company of Brewers', located in the heart of the City of London, history filled venue with a range of versatile spaces hosting a wide variety of events for up to 150 attendees.

Our friends at Company of Cooks handpick every moment at Brewers' Hall with crafted and delicious food and drink. Our Head Chef and his team are not afraid to push boundaries and apply the utmost attention to detail, ingenuity and imagination. Passionate about bringing people together through food, our chefs aims to lift spirits and leave people talking... for all the right reasons!

All our menus are produced using sustainable and ethical ingredients, from small, local and independent suppliers wherever possible. We hope to see you at Brewers' Hall soon. Please get in touch if there's anything we can help with – we'd love to hear from you!



# We're more than just a company of cooks

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

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

Our obsession with craft, creativity, and community drives everything we do, because we believe that amazing food, drink, and service sit at the heart of every guest experience. When these three elements come together, something very special happens.

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





# Our commitments to people, place and planet

In short, we are committed to providing great food, drink, and service that has a meaningful and lasting impact on the people and places we work with and for – all the while safeguarding the planet for future generations.

Our focus as a business is bringing handcrafted food and drink to the table each and every day while simultaneously supporting the communities we work with. Employment opportunities for local people, sourcing from our hand-picked larder of artisan suppliers, and an absolute focus on minimising the impact of our operations on the planet are key objectives of every partnership.

Our commitment is clear throughout this menu brochure: we are proud to exclusively offer the very best in British meat and cheeses. None of our fresh produce is transported by air freight, and the fish we purchase and serve will be rated MCS 1, 2, or 3. As a wider business, we aim to be net zero by 2040.

### **London larder**

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

#### **Our suppliers**

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







### **Breakfast**

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

#### MORNING BAKERY SELECTION

A selection of freshly baked pastries:

#### £8.50

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

#### PLANT BREAKFAST

#### £25.50 (minimum numbers 20)

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

Compressed fruits with lime and mint VE 80 kcal

Seasonal fruit and vegetable juice of the day VE 80 kcal

V - Vegetarian, VE - Vegan

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



### **Breakfast**

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

#### BREAKFAST BAPS

A selection of soft white, wholemeal, seeded baps.

Select 2 for £9.95 we will serve 50/50 of each

Portobello mushroom, spinach, tomato and mushroom ketchup VE 471 kcal
Dry cured bacon bap, HP sauce 512 kcal
London sausage bap, HP sauce 556 kcal
Free-range egg muffin, Sriracha V 309 kcal
Cobble Lane pancetta, free range egg muffin 393 kcal

#### LOW CARBON BREAKFAST

£23.00 (minimum numbers 20)

"Low-carbon" mushrooms on toast, watercress pesto V 251 kcal
Teff grain crepes, crème fraiche, raspberries, London honey V 97 kcal
'No avocado' on toast VE 363 kcal
Compressed fruits with lime and mint VE 80 kcal
Seasonal fruit and vegetable juice of the day VE 80 kcal

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### **Breakfast**

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

#### BREAKFAST BOWL SELECTION

Select 3 for £28.00 (minimum numbers 20)

Coconut yoghurt, spiced pears, date molasses, granola VE 352 kcal Greek yoghurt, seasonal fruit, chai granola, bee pollen V 277 kcal Seasonal fruits with lime and mint VE 80 kcal Sweetcorn pancakes, smashed 'no avocado', tomato jam V 294 kcal Shakshuka V 349 kcal Soft boiled St. Ewe's eggs, Cobble Lane nduja, Mayfield cheese 330 kcal

#### Plated BREAKFAST

#### Please select one item for all guests

Coconut and Bircher oats, seasonal fruits VE 340 kcal £7.50

Smashed 'no avocado' on sourdough toast, savoury seed granola VE 363 kcal £9.50

Ricotta pancakes, blueberry compote V 346 kcal £9.50

Seasonal fruits with lime and mint V 80 kcal £7.50

London cured smoked salmon free-range eggs royale 675 kcal £15.00

Full English breakfast 828 kcal £25.00

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## Tea, coffee and soft drinks

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

Tea, coffee and biscuits
Cranberry /pineapple/apple juice /orange juice
Freshly squeezed orange juice
Water infused with seasonal fruits and herbs
Still and sparkling mineral water (750ml)
Soft drinks (330ml can)

£4.95 £7.50 (per litre) £16.00 (per litre) £25.00 (6 litre)

£4.75 £3.00

### Community blend

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

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







#### S A N D W I C H L U N C H

#### £25.75

A selection of freshly prepared sandwiches, fruits, crisps or popcorn Please select 4 sandwich items

Mature cheddar ploughman's V 214 kcal
Free range egg mayonnaise, watercress V 220 kcal
Smoked salmon and cream cheese 180 kcal
Chicken and sweetcorn mayonnaise 233 kcal
BLT 238kcal
Falafel and sweet potato wrap VE 108 kcal
Seasonal fruit selection VE 38 kcal
Crisps or popcorn VE 84 kcal

#### S A N D W I C H L U N C H A D D O N S

Raw vegetables with romesco, hummus and cucumber yoghurt V 274 kcal £4.50

Paxton & Whitfield British cheeseboard, Peter's Yard biscuits, celery, grapes 292 kcal £13.50

Selection of cured meats from Cobble Lane, pickles 149 kcal £10.00 House brownie 289 kcal V £4.50

Orange, almond and polenta cake V 175 kcal V £4.50

Scones with jam and clotted cream 310 kcal V £4.50

#### WORKING LUNCH

£30.50

Please choose three items of finger food, one salad and one round of chef's choice sandwiches

### **Finger Food Options**

Cobble Lane nduja Sausage Roll, Romesco, Fried Parsley

Braised sticky beef rib, kimchi salad, brioche Lamb kofta, minty tzatziki, hummus & crispy Khobez

Hirata steamed buns, confit duck, Hoisin sauce.

Line caught cod dog, naked slaw, tartare sauce.

Grilled tempeh slider, gochujang, seeded bun VE

Truffle mac-cheese bites V

Savoury choux buns, Chalk Stream trout

rillette

Pumpkin & ricotta arancini with crispy sage V Caramel & dark chocolate pot V **Salads** 

Roasted beetroot, pickled onions, yoghurt V Butternut squash, ginger tomatoes & lime yoghurt V

Freekeh pilaf, coriander, mint, spring onion & preserved lemon VE

Roast cauliflower, tomato, preserved lemon, zough VE

Green beans, roasted red peppers, capers, tarragon VE

#### LONDON LARDER BUFFET

(Min numbers 50)

A buffet of seasonal dishes full of ingredients and products from our London larder, a selection of some of the finest suppliers and food producer that London has to offer

#### £45.00

Rare roast beef from HG Walter, rocket, Lincolnshire Poacher cheese, pickled mushroom 180 kcal

ChalkSteam trout rillettes, creme fraiche, Paul Rhodes' Greenwich rye 483 kcal

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

Finest British charcuterie from Cobble Lane 149 kcal Selection of British cheeses from Paxton and Whitfield's, London's oldest cheese shop 286 kcal

Antipasti selection from Belazu of Greenford V 131 kcal Artisan breads from Paul Rhodes bakery of Greenwich 277 kcal A selection of sweet treats by Luminary Bakery 475 kcal

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.



And the second			(Minimum numbers 30)
HOT FORK BUFFET	MENU 2	MENU 3	MENU 4
OPTIONS	"Slow-cooked" shoulder of	Roast pork belly, cannellini beans,	Cobble Lane nduja chicken thighs, La
	lamb, roast spiced chickpea	pickled red cabbage 838 kcal	Latteria bocconcini, tomato, pesto 551 kcal
MENU 1	salad, cucumber yoghurt,		
	flatbread 768 kcal	Grilled salmon fillet, broccoli,	Seared seabream, herbed lentils, braised
Ox cheek bourguignon, Cobble		romesco sauce, gremolata 363	fennel, green herb relish 420 kcal
Lane pancetta, mashed potato	Line caught roasted cod	kcal	
575 kcal	fillet, white beans,		Sweet potato curry, sticky coconut rice,
	parsley 302 kcal	Pumpkin tortellini, pine nuts,	coriander 783 kcal VE
Seasonal fish pie, leeks,		pumpkin puree, crispy sage VE	
creamed potato, herb	Roasted aubergine, pine nut	508 kcal	Charred broccoli, quinoa, radish and herbs
crumb 703 kcal	praline, vegan feta, crushed		211 kcal 321 kcal VE
	green herbs VE 423 kcal	Fennel, orange and watercress VE	
Jerusalem artichoke and wild		163 kcal	Dark chocolate mousse V 523 Kcal
mushroom ragout, olive oil	Harissa roast squash, lentils,		
mash, crispy kale VE 309 kcal	London ricotta, pumpkin	Plant-based tiramisu V 374 kcal	A D D O N S
	seed pesto V 324 kcal		Artisan bread by Paul Rhodes of Greenwich,
Roasted beetroot, pickled			whipped butter 440 kcal V £2.50
onions, yoghurt V 332 kcal	Passionfruit posset,		British cheese plate by Paxton & Whitfield,
	caramelised white		chutney and oat crackers 286 kcal £13.50
Spiced pear and oat crumble,	chocolate, ginger meringue		Seasonal fruit platter 127 kcal VE £7.50

Select 1 menu £42.50

buffet

£5.00 per person supplement for a seated

crème Anglaise V 422 kcal

V – Vegetarian, VE – Vegan
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V 621 kcal

## **Nibbles**

Min numbers - 50

Cornish sea salt popcorn 129 kcal

Sea salt crisps 150 kcal

Montgomery Cheddar straws V 149 kcal

House spiced nuts VE 303 kcal VE

Stuffed Gordal olives with oregano VE 64 kcal

Belazu chilli mixed olives VE 64 kcal

Pecorino and truffle nuts VE 318 kcal

lced raw seasonal vegetables, green goddess dip VE 277 kcal

£9.00 Select 3

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#### PACKAGE 1

#### ON ARRIVAL

Tea and coffee | fresh fruit bowl | Infused water

#### BREAKFAST

A selection of soft white, wholemeal, seeded baps, **choose 2**Portobello mushroom, spinach, tomato and mushroom ketchup VE 472 kcal
Free range egg muffin, sriracha V 309 kcal
Hashbrown and Berkswell cheese V **kcal**Dry cured bacon, HP sauce 512 kcal

#### LUNCH

A selection of four freshly prepared sandwiches items, fresh fruit bowl, crisps or popcorn

Mature Cheddar ploughman's V 214 kcal Free range egg mayonnaise, watercress V 220 kcal Smoked salmon and cream cheese 180 kcal Chicken and sweetcorn mayonnaise 233 kcal

BLT 238kcal

Falafel and sweet potato wrap V 108 kcal Seasonal fruit selection VE 38 kcal Crisps or popcorn VE 84 kcal

London sausage, HP sauce 556 kcal

#### AFTERNOON SNACK

Tea and coffee

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

# LATE AFTERNOON / EARLY EVENING

#### NIBBLES

Please chose 4 items

Cornish sea salt popcorn 129 kcal

Sea salt crisps 150 kcal

Montgomery cheddar straws 149 kcal V

House spiced nuts 303 kcal VE

Stuffed Gordal olives with oregano 64 kcal VE

Belazu chilli mixed olives 64 kcal VE

Pecorino and truffle nuts 318 kcal VE

Iced raw seasonal vegetables, green goddess dip 277

kcal VE

#### £56.50 per person

V – Vegetarian, VE – Vegan

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#### PACKAGE 2

(Minimum numbers 30)

#### ON ARRIVAL

Tea and coffee | fresh fruit bowl | Infused water

#### BREAKFAST

A selection of soft white, wholemeal, seeded baps, **choose 2**Portobello mushroom, spinach, tomato and mushroom ketchup VE 472 kcal
Free range egg muffin, sriracha V 309 kcal
Hashbrown and Berkswell cheese V **kcal**Dry cured bacon, HP sauce 512 kcal

#### LUNCH

Hot Fork Buffet choose from p. 15 (Example menu)

London sausage, HP sauce 556 kcal

Ox cheek bourguignon, Cobble Lane pancetta, mashed potato 575 kcal Seasonal fish pie, leeks, creamed potato, herb crumb 703 kcal Jerusalem artichoke and wild mushroom ragout, olive oil mash, crispy kale VE 309 kcal

Roasted beetroot, pickled onions, yoghurt V 332 kcal Spiced pear and oat crumble, crème Anglaise V 422 kcal

#### AFTERNOON SNACK

Tea and coffee

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

# LATE AFTERNOON / EARLY EVENING

#### NIBBLES

Please chose 4 items

Cornish sea salt popcorn 129 kcal

Sea salt crisps 150 kcal

Montgomery cheddar straws 149 kcal V

House spiced nuts 303 kcal VE

Stuffed Gordal olives with oregano 64 kcal VE

Belazu chilli mixed olives 64 kcal VE

Pecorino and truffle nuts 318 kcal VE

Iced raw seasonal vegetables, green goddess dip 277

kcal VE

#### £68.50 per person

V - Vegetarian, VE - Vegan

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#### TRADITIONAL BRITISH AFTERNOON TEA

(Minimum numbers 50 guests)

A selection of 3 finger sandwich items, cakes and two scones served with a selection of teas

#### SAMPLE MENU

Free range egg and mayonnaise sandwich V Cucumber, mint, cream cheese sandwich V Smoked salmon sandwich

Summer berry tart V

Chocolate tiramisu opera cake V

Exotic fruit cheesecake V

Plan and Fruit scones V Strawberry jam V Clotted cream V

Vegan and gluten free options available upon request

Traditional Afternoon Tea £32.00 per person

Package 1 @ £38.00 Add a glass of Prosecco

Package 2 @ £44.00 Add a glass of Champagne



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# Canapé reception

(Minimum numbers 50 guests)

Pre-dinner: 3 canapés £15.00 Select 6 canapés £28.00 Select 8 canapés £36.00 Additional canapé £4.75

#### MEAT

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

#### FISH

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

#### PLANT

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

#### SWEET

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

Recommended sparkling wine pairing: Ridgeview Bloomsbury, Sussex

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### **Bowl food**

(Minimum numbers 50 quests)

Select 4 bowls £32.00 £38.00 Select 5 bowls Select 6 bowls £44.00 Additional bowl £8.00

#### PLANT

Jerusalem artichoke and wild mushroom ragout, olive oil mash, crispy kale VE 107 kcal Squash risotto, pumpkin seed pesto, crispy sage V 228 kcal Delica pumpkin salad, cauliflower tabbouleh, sumac gioli VF 121 kcal

honey, toasted seeds V 324 kcal

#### FISH

ChalkStream trout rillettes, pickled fennel 341 kcal

Spicy crab cakes, carrot and mooli slaw, sweet kcal

Confit salmon, charred leeks, saffron sauce 309 shards 499 kcal

Torched mackerel, kohlrabi slaw, green apple,

dill 279 kcal

kcal

chilli 413 kcal

V - Vegetarian, VE - Vegan

#### MEAT

Rare roast beef, celeriac remoulade, pickled mushroom 247 kcal

Sticky lamb neck, aubergine, pomegranate, crispy chickpeas and parsley 248 kcal Miso pork cheeks, dressed leeks, green apple

237 kcal

Salt-baked beets, whipped London ricotta, chilli Confit chicken gnocchi, gremolata 335 kcal

#### DESSERT

Spiced pear and oat crumble, crème Anglaise

V 436 kcal

Apple streusel cake, vanilla ice cream V 575

Vanilla pannacotta, passionfruit, meringue

Plant-based tiramisu VE 374 kcal



For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator. All prices are per person and exclude VAT.

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



### Three course menu

Select 1 starter, 1 main, 1 dessert, coffee and chocolates

2 course £61.50

3 course £66.50

Choose between starter or a dessert

#### STARTERS

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

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

Delica pumpkin salad, cauliflower tabbouleh, crematta, sumac VE 373 kcal
Recommended wine pairing: Hamilton Heights Chardonnay
Confit duck rillettes, toasted brioche, fig and black olive chutney 640 kcal
Recommended wine pairing: Château Le Gardera, Bordeaux Superieur
Beef carpaccio, artichokes, Old Winchester cheese, pickled beetroots 399 kcal

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

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### Three course menu

#### Select 1 starter, 1 main, 1 dessert, coffee and chocolates

#### MAIN

Sea bass, braised fennel, celeriac purée, tomato, caper and caviar dressing 510 kcal

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

Roast hake, saffron mash, cavolo nero, salsa verde 401 kcal (\* supplement £2.50)

Recommended wine pairing: Wairau River Sauvignon Blanc

Confit of duck, fondant potato, pumpkin puree, braised red cabbage with mulled wine spices 1031 kcal

Recommended wine pairing:TunanteRioja Tempranillo, Fincas de Azabache

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

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

Chicken, spinach and mushroom ballotine, roast pumpkin and ricotta mash, crispy sage, Madeira jus 831 kcal Recommended wine pairing: Wairau River Pinot Noir

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

Recommended wine pairing: Heppington Vineyards Pinot Noir

Roast rump of lamb, braised shoulder and potato croquette, anchovy, garlic, peas, broad beans, lamb jus 1220 kcal

Recommended wine pairing: Wairau River Pinot Noir

Aged fillet of beef, dauphinoise potatoes, cauliflower puree, green beans, baby carrots (\* supplement £6.00)
1230 kcal

Recommended wine pairing: Chateau Le Gardera Bordeaux Superier

Packington Estate venison fillet, spiced kofta, kimchi, Sichuan pepper cream 481 kcal (\* supplement £7.50)

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

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### Three course menu

Select 1 starter, 1 main, 1 dessert, coffee and chocolates

#### DESSERT

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

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## Why not add...

AMUSE-BOUCHE

£7.50

Babycino, cauliflower velouté, honey mousse, cacao V Crudité flowerpot, goats' cream, mushroom soil V 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

#### FISH COURSE

£14.00

£6.00

Mackerel grilled, pickled gooseberries, celery Sea trout, samphire, ravioli, tarragon Hand dived scallops, pea purée, crispy bacon Confit of loch salmon, tomato tartare and seashore vegetables Sole Veronique, grapes, white wine and cream sauce

#### PALATE CLEANSER

Kentish apple and mint sorbet
London gin and Fever Tonic sorbet
Sloe gin and blackberry fool
Spiced plum and almond milk panna cotta
Rum pineapple and chilli granite
Prosecco and hedgerow berry granita

#### SAVOURY

£10.50

Welsh rarebit, Worcestershire sauce
Devils on horse back
Baked goats' cheese, beetroots and toasted pine nuts
Roscoff onion tart lemon thyme, Gruyere cheese
Argent prunes, sweet cured bacon, toasted spiced bread
Twice-baked cheese soufflé, rocket, walnut dressing

# PAXTON & WHITFIELD CHEESE

Individually plated £15.00 Cheese board serving 8-10 quests £85.00

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

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# Allergens

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

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

At your event, there will be an allergen folder located at all buffet stations on your event catering floor. This folder will make delegates aware of all allergens contained in your chosen menu and help them make an informed decision.

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







MOLLUSCS





CRUSTACEANS



FISH





SULPHUR DIOXIDE



SOYBEAN





SESAME



GLUTEN



PEANUTS



CELERY



LUPIN

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



# Thank You

General Manager – Jane Chasney Aldermanbury Square Barbican London EC2V 7HR

COMPANY OF COOKS