



COMPANY OF COOKS

AUTUMN / WINTER
OCTOBER 2024 - MARCH 2025

Prince Philip House

Welcome to Prince Philip House

Home to the Royal Academy of Engineering and located along the prestigious Carlton House Terrace, our impressive venue combines elegance with sophisticated technology to host a wide variety of events for up to 250 attendees.

Our friends at Company of Cooks handpick every moment at Prince Philip House with crafted and delicious food and drink. Executive Head Chef Stuart Cooper 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, Stuart 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 Prince Philip House soon. Please get in touch if there's anything we can help with – we'd love to hear from you!

Alvaro Benavente
General Manager



A top-down view of a light-colored ceramic bowl filled with white yogurt. A generous pile of golden-brown granola sits in the center. To the right of the granola is a dollop of dark red berry jam. The yogurt is speckled with small dark seeds. The bowl is placed on a rustic wooden surface. In the bottom left corner, several cinnamon sticks are visible. In the bottom right corner, there are some dried, dark purple flower petals.

BREAKFAST



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 and coffee	£3.95
Tea, coffee and biscuits	£4.85
Homemade iced tea	£9.95
Cranberry /pineapple/apple juice /orange juice	£8.35 (per litre)
Freshly squeezed orange juice	£15.50 (per litre)
Pressed Suffolk apple juice	£15.50 (per litre)
Homemade lemonade	£9.95 (per litre)
Water infused with seasonal fruits and herbs	£30.00 (6 litres)
Still and sparkling mineral water (750ml)	£3.95
Soft drinks (330ml can)	£3.50

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.

UNION
HAND-ROASTED
COFFEE



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:

£7.10

Pain au chocolat | Pain au raisin | Cinnamon bun |

Plain croissant | Almond croissant 423 kcal

Add a muffin for additional cost of **£4.50**

Chocolate | Blueberry | Lemon and poppy seed

423 kcal

PLANT BREAKFAST

£27.00 (min 15 guests)

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

Green goddess wake-up juice VE 82 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.

All prices are per person and exclude VAT. Please note that our menu offerings are subject to seasonal availability and may change.



Breakfast

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

B R E A K F A S T B A P S

A selection of soft white, wholemeal, seeded baps.

Select 2 for £12.55, or select 3 for £18.50 (min 15 guests)

Portobello mushroom, spinach, tomato and mushroom ketchup VE 471 kcal

Dry cured bacon bap, HP sauce & tomato ketchup 512 kcal

London sausage bap, HP sauce & tomato ketchup 556 kcal

Free-range egg muffin, Sriracha V 309 kcal

Cobble Lane pancetta, free range egg muffin 393 kcal

L O W C A R B O N B R E A K F A S T

£26.00 (min 15 guests)

Green goddess wake up juice VE 82 kcal

“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

V – Vegetarian, VE – Vegan

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Breakfast

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BREAKFAST BOWL SELECTION

Select 2 for £18.00, or select 3 for £25.80 (min 30 guests)

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

WORKING BREAKFAST

(suitable for seated breakfast meetings for a minimum of 20 guests)

Coconut and Bircher oats, seasonal fruits VE 340 kcal **£9.00**
Smashed 'no avocado' on sourdough toast, savoury seed granola VE 363 kcal **£6.90**
Ricotta pancakes, blueberry compote V 346 kcal **£9.80**
Seasonal fruits with lime and mint V 80 kcal **£8.40**
London cured smoked salmon free-range eggs royale 675 kcal **£10.15**
Full English breakfast 828 kcal **£12.75**

JUICES

Tropical juice VE (per litre) 80 kcal **£9.60**
Green Goddess Wake Up Juice VE (per litre) 82 kcal **£10.60**

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The image features four distinct gourmet dishes presented in white ceramic plates and bowls. The dishes are arranged on a white, textured tablecloth. In the top center is a large plate with sliced meat, mushrooms, and a vegetable medley. To the left is a bowl of salad with various greens and vegetables. In the bottom center is a bowl of salmon with a yellow sauce and a garnish of thin, golden strands. To the right is a bowl of soup or sauce with yellow spheres and white garnishes. The entire scene is decorated with several autumn leaves in shades of orange, yellow, and brown, scattered around the dishes. A semi-transparent horizontal band across the middle of the image contains the text 'DELEGATE CATERING PACKAGES' in a white, serif font.

DELEGATE CATERING PACKAGES

CATERING PACKAGE 1

£55.00 (min 30 guests)

MORNING BAKERY

Chef's selection of freshly baked pastries such as pain au chocolat, pain au raisin, cinnamon bun, plain croissant, almond croissant

Served with tea, coffee and still and sparkling water

MID - MORNING BREAK

Tea, coffee, seasonal fruit bowl and still and sparkling water

THEMED WORKING LUNCH

Please choose one of our themed working lunches:

Served with a selection of fruit juice, still and sparkling water

AFTERNOON SNACK

Mini cake bites served with tea and coffee, still and sparkling mineral water

CATERING PACKAGE 2

£65.00 (min 30 guests)

MORNING BAKERY

Chef's selection of freshly baked pastries such as pain au chocolate, pain au raisin, cinnamon bun, plain croissant, almond croissant

Served with tea, coffee and still and sparkling water

MID - MORNING BREAK

Tea, coffee, seasonal fruit bowl and still and sparkling water

FORK BUFFET LUNCH

Chef's choice fork buffet

Served with a selection of fruit juice, still and sparkling water

AFTERNOON SNACK

House brownie with tea and coffee, still and sparkling mineral water

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LUNCH

Lunch

DELI SANDWICH WORKING LUNCH

£23.00 (min 8 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 a half rounds of sandwiches with a variety of chef's choice fillings, normally a meat, fish and vegan option, served with chef's seasonal salad and a seasonal fruit bowl.

Sample sandwich selection:

Roasted Suffolk chicken, gem lettuce, herb mayonnaise

Poached salmon, dill pickle, remoulade

Free range miso egg mayonnaise, watercress V

Sommerset cheddar, tomato, pickle V

Houmous, roasted vegetables baby spinach V

SANDWICH LUNCH ADD ONS (min 15 guests)

Paxton & Whitfield British cheeseboard, Peter's Yard biscuits, celery, grapes 292 kcal **£12.00**

Selection of cured meats from Cobble Lane, pickles 149 kcal **£15.50**

Sea salt crisps 150 kcal **£1.50**

Seasonal 'future 50' salad 235 kcal V **£17.00**

House brownie 289 kcal V **£5.30**

Blackberry tart 302kcal V **£6.95**

Lemon tart 389kcal V **£6.95**

Mini cakes bites 255 kcal V **£3.55**

Scones with jam and clotted cream 310 kcal V **£7.30**

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Themed working lunch

£32.00 (min 20 guests)

MEXICAN WORKING LUNCH

Slow cooked beef brisket burritos 830 kcal
Buttermilk cauliflower, jalapeño aioli (V) 247 kcal
Chorizo, chicken & black bean quesadillas 140 kcal
Cheese & sweet potato empanadas (V) 319 kcal
Pulled jackfruit, sweet chipotle tostadas (VE) 372 kcal
Avocado & cos, mixed beans sweetcorn salad, sprinkled with toasted nuts seeds (VE) 244 kcal

JAPANESE WORKING LUNCH

Vegetable tempura, sweet chilli mayonnaise VE 653 kcal
Tori kara-age (Japanese fried chicken) with Asian slaw 371 kcal
Harata buns filled with crispy pork belly 384 kcal
Salmon tataki, pickled mooli and kewpie mayonnaise 422 kcal
Glass noodles, shiso and watercress pickled plum VE 384 kcal

PERSIAN WORKING LUNCH

Salt cod fritters 347 kcal
Apricot & pistachio lamb kofta, minted yoghurt 257 kcal
Tamarind & honey chicken skewers, chipotle mayonnaise 278 kcal
Courgette, saffron & potato kuku (V) 324 kcal
Moroccan spiced falafel (VE) 159 kcal
Maftoul salad (VE) 244 kcal
Baba ghanoush (VE) 138 kcal
Roasted red pepper hummus (VE) 309 kcal
Sesame and nigella seed lavash bread (V) 223 kcal

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Lunch

FUTURE 50 SALAD LUNCH

A selection of healthy vibrant seasonal salads containing Ingredients from the 'Future 50' list, a list compiled by the World Wildlife Fund and Knorr foods for their high nutritional density and low carbon impact
To see more information visit [Knorr](#)

£32.00 (min 20 guests)

Roasted sweet potato, edamame, grilled peppers, toast seeds VE 215 kcal
Shaved fennel, orange, dill and pomegranate, dukkha VE 187 kcal
Charred broccoli, quinoa, hemp seeds, radishes, fresh garden herbs VE 215 kcal
Spelt and Khorasan tabbouleh with tomatoes, pomegranate, cashew nuts V 187 kcal
Grilled courgettes, British halloumi, lentils, rocket, pumpkin seeds V 227 kcal

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Lunch

L O N D O N L A R D E R B U F F E T

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

£37.95 (min 30 guests)

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

Chalk Steam 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

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Fork buffet lunch

H O T O P T I O N S

Select 1 menu £43.75

(min 30 guests)

Chef's choice menu selection £40.00

(min 15 guests)

M E N U 1

Ox cheek bourguignon, Cobble Lane pancetta, mashed potato 575 kcal

Seasonal fish pie, leeks, creamed potato, herb crumb 703 kcal

Panko aubergine katsu curry with sticky rice VE 309 kcal

Roasted beetroot, pickled onions, yoghurt V 332 kcal

Spiced pear and oat crumble, crème Anglaise V 422 kcal

M E N U 2

"Slow-cooked" shoulder of lamb, roast spiced chickpea salad, cucumber yoghurt, flatbread 768 kcal

Line caught roasted cod fillet, white beans, parsley 302 kcal

Sweet potato, chickpea and spinach tagine with crispy chickpeas, apricot and cuscus VE 423 kcal

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

Banoffee cheesecake V 621 kcal

M E N U 3

Roast pork belly, cannellini beans, pickled red cabbage 838 kcal

Grilled salmon fillet, broccoli, romesco sauce, gremolata 363 kcal

Pumpkin tortellini, pine nuts, pumpkin purée, crispy sage VE 508 kcal

Fennel, orange and watercress VE 163 kcal

Lemon posset, almond crumble and blackberry compote V 374 kcal

M E N U 4

Cobble Lane nduja chicken thighs, La Latteria bocconcini, tomato, pesto 551 kcal

Seared seabream, herbed lentils, braised fennel, green herb relish 420 kcal

Sweet potato curry, sticky coconut rice, coriander 783 kcal VE

Charred broccoli, quinoa, radish and herbs 211 kcal 321 kcal VE

Dark chocolate mousse V 523 Kcal

A D D O N S

Artisan breadbasket by Paul Rhodes of Greenwich, whipped butter 440 kcal V **£4.05**

British cheese plate by Paxton & Whitfield, chutney and oat crackers 286 kcal **£12.00**

Seasonal fruit platter 127 kcal VE **£5.95**

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Why not add?

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

£7.30

Served across the bar and poset tables – four items to include:

Cornish sea salt popcorn 129 kcal

Sea salt crisps 150 kcal

And please choose two more items to serve

Montgomery Cheddar straws V 149 kcal

House spiced nuts VE 303 kcal

Stuffed Gordal olives with oregano VE 64 kcal

Belazu chilli mixed olives VE 64 kcal

Pecorino and truffle nuts VE 318 kcal

V – Vegetarian, VE – Vegan

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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 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.



MUSTARD



MOLLUSCS



NUTS



CRUSTACEANS



FISH



EGG



SULPHUR DIOXIDE



SOYBEAN



MILK



SESAME



GLUTEN



PEANUTS



CELERY



LUPIN

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



Thank You

General Manager Name
Venue Address

**COMPANY
OF COOKS**