



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 close-up photograph of a person's hand with light-colored manicured nails holding a small, round, golden-brown fried canapé topped with a red sauce. The hand is positioned over a white marble tray that holds several other canapés. Some are round and fried, while others are small stacks of ingredients like cheese, meat, and vegetables, garnished with herbs. The background shows a person wearing a brown and white patterned jacket. The text "CANAPÉ RECEPTION" is overlaid in white serif font on a semi-transparent dark band across the middle of the image.

CANAPÉ RECEPTION

Canapé reception (min 20 guests)

Select 5 canapés £23.50
Select 7 canapés £31.50
Additional canapé £4.70

Chef's choice 5 canapés £22.00
Chef's choice 7 canapés £29.40
Chef's choice additional canapé £4.40
Pre-dinner Chef's choice 3 canapés £13.20

M E A T

Chicken liver parfait, crispy skin, golden raisin 79 kcal
Bourbon glazed pork belly, sweetcorn purée 102 kcal
Beef tartare, oyster mayonnaise 28 kcal
Cobble Lane nduja sausage roll, romesco, fried parsley 102 kcal

F I S H

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

P L A N T

Salt baked potato, cep purée sorrel VE 42 kcal
Colston Basset Stilton, seeded cracker, damson paste V 90 kcal
Pulled BBQ jackfruit taco VE 34 kcal
Beetroot and Golden Cross arancini V 105 kcal
Smoked aubergine, preserved lemon, pomegranate, seeded VE 26 kcal

S W E E T

Whipped cheesecake, ginger crumb, spiced pear V 105 kcal
Coconut and passionfruit pavlova VE 55 kcal
Lemon meringue tartlet V 93 kcal
Dark chocolate tart & blackberry gel V 120 kcal

Recommended sparkling wine pairing: Ridgeview Bloomsbury, Sussex

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.



A top-down view of a white ceramic bowl filled with a light-colored, creamy soup. The soup is garnished with several round, yellow-orange dumplings, some of which are slightly broken. Scattered throughout the soup are green onions and several thin, white, triangular shavings of cheese. The bowl is placed on a white, textured surface. In the top left corner, there are two large, dry, yellow-orange autumn leaves. In the bottom right corner, there is a small portion of a dark red, textured leaf.

BOWL FOOD

Bowl food

(min 20 guests)

Choose 3 bowls	£29.25	Chef's choice 3 bowls	£27.75
Additional bowl	£9.75	Chef's choice additional bowl	£9.25

P L A N T

Roasted miso cauliflower, tofu emulsion, sriracha mayo and pickled red onion VE 107 kcal

Squash risotto, pumpkin seed pesto and crispy sage V 228 kcal

Delica pumpkin, burrata, toasted buckwheat with brown butter dressing VE 121 kcal

Salt-baked beets, blackberry, horseradish and sorrel V 324 kcal

F I S H

Nori cured salmon, dashi & kohlrabi 341 kcal

Spicy crab cakes, carrot and mooli slaw, sweet chilli 413 kcal

Bake Hake, artichoke purée, hazelnuts & golden raisins 309 kcal

Smoked sea trout, lemon & garlic yogurt, pickled cucumber & shallot, dill & chilli oil 279 kcal

M E A T

Rare roast beef, caramelised onion, onion purée and pickled shimeji 247 kcal

Sticky braised shoulder of lamb, aubergine, pomegranate, crispy chickpeas and parsley 248 kcal

Confit duck leg, Jerusalem artichoke velouté 237 kcal

Braised ox cheek bourguignon and creamed potato 335 kcal

D E S S E R T

Chilled coconut & chai rice pudding, roasted pineapple, basil & passion fruit foam V 436 kcal

Lemon curd, polenta & almond crumble, roast apricots V 575 kcal

Vanilla pannacotta, passionfruit, meringue shards 499 kcal

Spiced frangipane & plum, citrus cream tart VE 374 kcal

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FOOD STATIONS

Food stations

FOOD STATIONS

Market food stations 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 head chef has developed these themed menus and food stations from around the world. Some suggestions are given here, but we have many more ideas to suit your event, please just ask.

Our food stations 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 station is offering.

(Min number of 50)

Three food stations	£90.00 per person
Additional food station	£30.00 per person

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Food stations

H. Forman & Son smoked and cured salmon carvery

A selection of finest cured and smoked salmon from H Forman & Son East London smokery, served with blinis, crème fraiche and lemon

Beetroot cured Scottish salmon

Wasabi ginger cured salmon

London cured smoked

Double hot smoked salmon

Recommended wine pairing: Ridgeview Fitzrovia Rosé, Sussex

Arancini food station

Selection of hot and crispy rice balls inspired by Sicily

Wild mushroom and truffle, mushroom ketchup VE

Butternut squash and sage, sage purée V

Sundried tomato and basil arancini, nut free pesto V

Lemon and Parmesan arancini, chive crème fraiche V

Recommended wine pairing: Montepulciano d'Abruzzo Riserva, 'Tor del Colle'

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Food Stations

Cobble Lane cured meats

A selection of the finest Charcuterie made in London from Cobble Lane of Islington, served with house pickles and sourdough breads

Fennel salami

Capocollo

Spicy nduja

Lomo pork loin

House pickles

Sourdough bread

Recommended wine pairing: Punto Alto Malbec

Paxton & Whitfield cheese

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

Oglesfield

Cotehill Blue

Baron Bigod

Lincolnshire Poacher

Ashcombe

Beetroot horseradish chutney

Spiced plum chutney

Caramelised onion chutney

Recommended wine pairing: Château Le Gardera, Bordeaux Superieur

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Dessert food station

Macarons

A selection of flavoured macarons including:

Pistachio

Chocolate

Salted caramel

Mango

Passionfruit

Eton mess dessert station

Let our pastry chef customise your Eton Mess. Choose from a variety of meringues, curds, vanilla or chocolate cream, fresh fruits, finishing with coulis and crispies

Meringue - vanilla, lemon, raspberry

Whipped honey cream

Chantilly cream

Chocolate cream

Passionfruit curd

Seasonal berries

Coulis and crispies

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A champagne tower is the central focus, with champagne being poured from a bottle at the top into a small glass, which then flows into two larger glasses, and so on, creating a cascading effect. The tower is composed of several layers of glasses. In the background, a woman in a pink dress is looking down, and another person in a purple shirt is pouring champagne. The scene is set in a dimly lit room with warm, ambient lighting.

DRINKS

PITCHER COCKTAILS

Sloe Gin Fizz £36.75

Sloe Gin, lemon juice, soda water

Dark & Stormy £36.75

Rum, lime juice, ginger beer

Apple Spritz £36.75

Aperol, apple cider, prosecco

Whiskey Godfather £38.50

Bourbon, lemon juice, cherry coke, orange slices

Mulled Wine £39.00

Red wine, brandy, spices

Winter Pimm's £36.75

Pimm's No. 3, cloudy apple juice in a highball, with classic garnish and ice

NON-ALCOHOLIC COCKTAILS

Rosemary & Grapefruit - £28.50

The perfect refreshing mocktail, great for any type of event

Grapefruit juice | rosemary | sparkling water

Spice N Ginger - £28.50

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 **£8.50 supplement**

Sting of the Bee - £28.50

A delicious honey based mocktail with a little ginger spice

Lemon & ginger | honey | lime juice

Add whisky or tequila to create a true sting **£8.50 supplement**

Pomegranate Fizz - £28.50

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 **£8.50 supplement**

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SPARKLING

Ridgeview Bloomsbury, East Sussex, England – £65.00

Ridgeview signature blend Bloomsbury is light golden in colour with a fine, persistent mousse. Citrus fruit aromas with hints of melon and honey.

Ridgeview Fitzrovia Rosé, East Sussex, England – £75.00

Chardonnay brings freshness and finesse, whilst the Pinots add the classic red fruits for which England is so acclaimed. A raspberry and redcurrant nose carries through to a fresh fruit-driven palate.

Prosecco Le Contesse, Italy – £37.80

Straw yellow in colour and has a fine and persistent perlage. It has an aromatic bouquet, fruity and floral with reminiscences of acacia flowers and wisteria. Refreshing on the palate with balanced acidity and pleasant dry aftertaste.

Azzillo Prosecco Spumante, Italy – £42.00

Fresh and light on the palate, with balanced acidity and body; harmonic with a long persistent aftertaste.

Laurent Perrier La Cuvee Brut, Champagne, France – £92.00

This is beautifully balanced with fine streams of flowing bubbles, leading to delicate citrus and subtle floral notes on the nose.

ROSÉ

Heppington Vineyards Pinot Noir Rosé, England – £63.00

This beautiful Pinot Noir Rosé has delicate notes of nectarine, crisp red apple, pomegranate and cranberry.

Pinot Grigio Ramato 'Il Barco', Carlo Botter, Italy – £35.70

Has a perfumed aroma of peach and rose petals and soft, red fruit flavours on the palate. It is dry and well balanced, excellent to drink with fish and white meats.

Rioja Rosado, Bodegas Taron, Spain – £39.40

A wine with a delicate pale pink colour with notes of peaches and cherry blossom on the nose. The palate is crisp with summer fruit flavours and a fresh acidity.

Château Paradis Rosé 'Essenciel' Coteaux d'Aix en Provence, France, – £48.30

Essenciel rosé wine has a rose-petal colour and is elegant and dry with aromatic fruit aromas derived from a vibrant blend of Cabernet and Syrah.

Malbec Rosé, 'ES Vino, Mendoza, Argentina – £50.00

An explosion of redcurrants, raspberries red cherries and blackberries with a citric acidity that cuts through the sweeter berry flavours resulting in a smooth and velvety wine, expressing very fruity and fresh flavours.

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W H I T E

Heppington Vineyards Chardonnay, England – £57.75

This elegant Chardonnay has a palate of orchard fruit, crunchy peach and grapefruit zest. Elegant and refined with a fresh feel on the finish.

El Zafiro 'Extremadura' Blanco, Pardina/Chardonnay, Spain – £28.85

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

Hamilton Heights, Chardonnay, Australia – £31.25

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

Boatmans Chenin Blanc, South Africa – £32.80

Made from 100% Chenin Blanc, this wine is a pale lemon in colour with a bouquet of apple and white flowers.

Les Jardins de Gascoigne Blanc, France – £35.40

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

Viognier La Playa, Chile – £38.60

This is a terrific, lively wine with an exotic aroma of dried apricots, pineapple, banana and lychee.

Fiano 'Lunate', Sicily – £39.15

A crisp and fresh wine with stone fruit flavours and is complimented by a refreshing acidity making this wine beautifully balanced.

Picpoul de Pinet 'Sel et Sable', France – £44.10

Delicate aromas of citrus on the nose as well as notes of acacia and flint. The palate is dry and refreshing with citrus, floral note, some tropical fruits and a distinctive mineral edge.

Wairau River Sauvignon Blanc, New Zealand – £45.40

Intense lifted notes of ripe tropical fruits and citrus on the nose. Refined and elegant, displaying a finely textured palate with flavours of guava and stone fruit. Wonderfully expressive with a fresh, dry finish.

Bourgogne Blanc Chardonnay, Maison Nuiton-Beaunoy, France – £52.50

Medium bodied with flavours of fleshy stone fruits, particularly peach and nectarine with ripe pear and apple peel. These fleshy fruit flavours are balanced and elegant with a refreshing acidity and a mineral note on the finish

Gavi di Gavi 'Ca da Bosio', Terre da Vino, Italy – £57.75

The soils in the central zone of Gavi di Gavi impart a perfumed mineral character adding complexity to lively aromas of ripe fruit and flowers. Concentration. 'Ca da Bosio' is further refined by extended lees contact which imparts a soft-textured dry finish.

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R E D

Heppington Vineyards Pinot Noir, England – £57.75

This delightful Pinot Noir offers a hint of oaky savouriness with bright notes of raspberry sorbet and a cherry finish.

El Zafiro 'Extramedura' Tinto, Tempranillo/Shiraz, Spain – £28.85

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

Hamilton Heights, Shiraz, Australia – £31.25

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

Merlot 'Le Tuffeau', Languedoc, France – £34.90

A juicy Merlot, bursting full of ripe black plum, damson and elderberry. Well balanced with soft tannins and a medium acidity which complements the ripe fruit flavours.

'Punto Alto', Malbec, Argentina – £36.20

Dark purple in colour with bramble fruits and black cherries on the nose.

Tunante Rioja Tempranillo Tinto, Fincas de Azabache, Spain – £36.75

Exhibiting typical Tempranillo character of cherry, raspberry and plum with notes of liquorice.

Montepulciano d'Abruzzo Riserva, 'Tor del Colle', Italy – £38.85

Vibrant savoury spicy dark fruits and warm oak make this excellent value Montepulciano d'Abruzzo Riserva.

Château Le Gardera, Bordeaux Superieur, France – £45.15

Busting full of ripe berry fruits with generous tannins, balanced acidity and a subtle toast and sweet spice character from 12 months ageing in French barrels.

Beaujolais Villages 'Vignes de 1940', Jean-Michel Dupre, France – £47.25

Dark ruby in colour with notes of sweet blackcurrants on the nose. The palate has fresh black cherry and berries with a mineral character on the finish.

Polish Hill River Shiraz, Paulett, Australia – £52.50

A richly flavoured wine with candied fruits, blackcurrants, black cherries, game and spicy white pepper with mineral nuances.

Wairau River Pinot Noir, New Zealand – £57.75

An excellent expression of varietal character with concentrated notes of raspberry, cherry and wild berry fruits, accompanied with rich savoury bramble, hints of oak and supple tannins for an elegant structure.

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LOW ALCOHOLIC WINE 0.5% ABV

Noughty Organic White - £39.60

Produced using 55% Chenin Blanc and 45% Chardonnay grapes harvested from dry-land farmed vineyards in the Western Cape region.

Noughty Organic Sparkling Rosé - £39.60

Beautifully crafted Provençal-style Rosé Wine from South Africa

Noughty Organic Red - £39.60

Produced with Syrah grapes from dryland farmed vineyards in Darling, South Africa.

BEER AND CIDER

Peroni Gluten Free 330ml	£6.50
Peroni 0.0% 330ml	£5.25
Peroni Nastro Azzurro 330ml	£5.75
Asahi Super Dry 330ml	£6.00
London Pride 330ml	£6.25
Meantime Pale Ale 330ml	£6.00
Meantime London Lager 330ml	£6.00
Cornish Orchard Gold Cider 500ml	£6.00

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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

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