

CH
&CO

RIBA at 66 Portland Place

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.

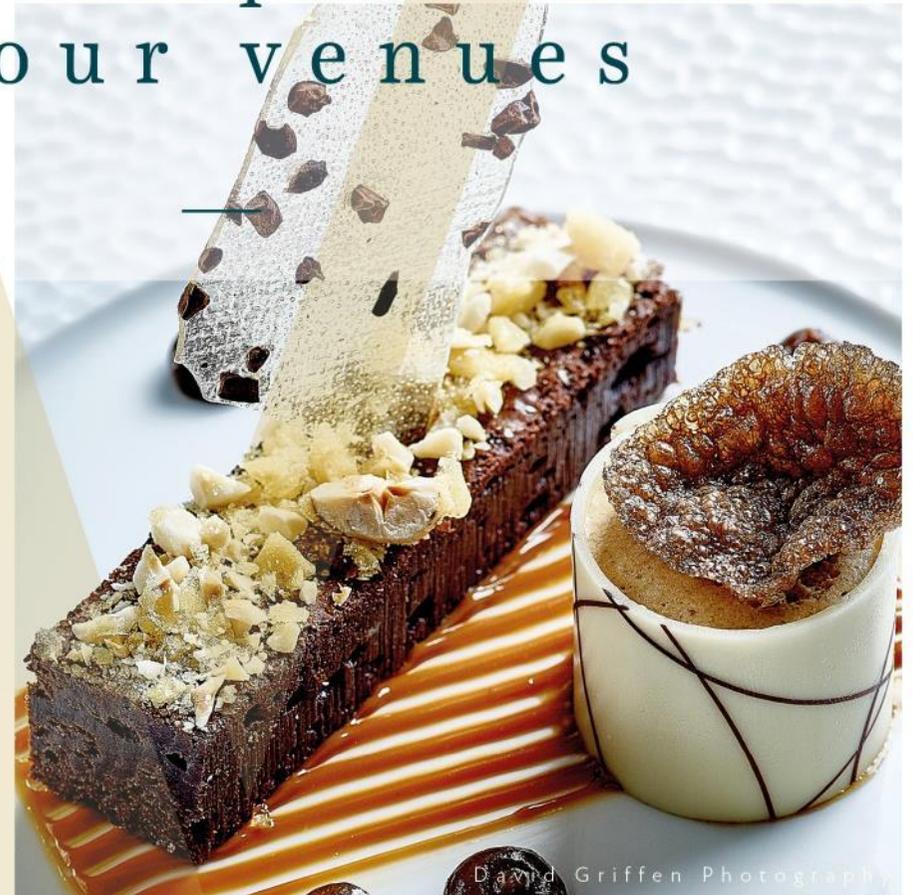
Wellness is important to us so we have incorporated healthy menus, plant-based dishes, and key information about foods to eat during the day to address issues, such as stress, concentration, and fatigue showcased through our vegan specific menus to our Fuelling not Feeding day delegate packages.

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



BREAKFAST AND REFRESHMENTS

V

breakfast and refreshments

TEA AND COFFEE

Our teas and coffees include a selection of classic, fruit, herbal and organic teas and our coffee is Fairtrade and Rainforest Alliance certified.

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	£3.00
Tea, coffee and biscuits	£3.75
Still and sparkling mineral water (750ml)	£3.50
Pressed Suffolk apple juice (per litre)	£7.00
Freshly squeezed orange juice (per litre)	£8.50
Cranberry juice (per litre)	£6.50
Homemade lemonade (per litre)	£9.00
Sparkling elderflower (per litre)	£6.50
Soft drinks (330ml can)	£2.70
Seasonal water	
Still filtered mineral water infused with seasonal fruits and herbs (approximately 6 litres)	£18.00
Tap water (approximately 6 litres)	£10.00*

*Service charge - only added if no other food or beverage is ordered for the room

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

BREAKFAST

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

Morning Bakery Section **£5.50**
A selection of freshly baked mini Danish pastries and croissants

Light Healthy Breakfast Options
Plant based cherry and blueberry granola and coconut yoghurt **£5.50**

Plant based jumbo porridge oats with almond milk, dried fruits and vanilla honey **£7.25**

Poached free range eggs with sour dough toast, crushed avocado and roasted tomatoes **£10.00**

Rainbow fruit skewers **£6.00**

Breakfast Baps **£7.50**

A selection of soft white & wholemeal 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 (min number of 10) **£12.00**

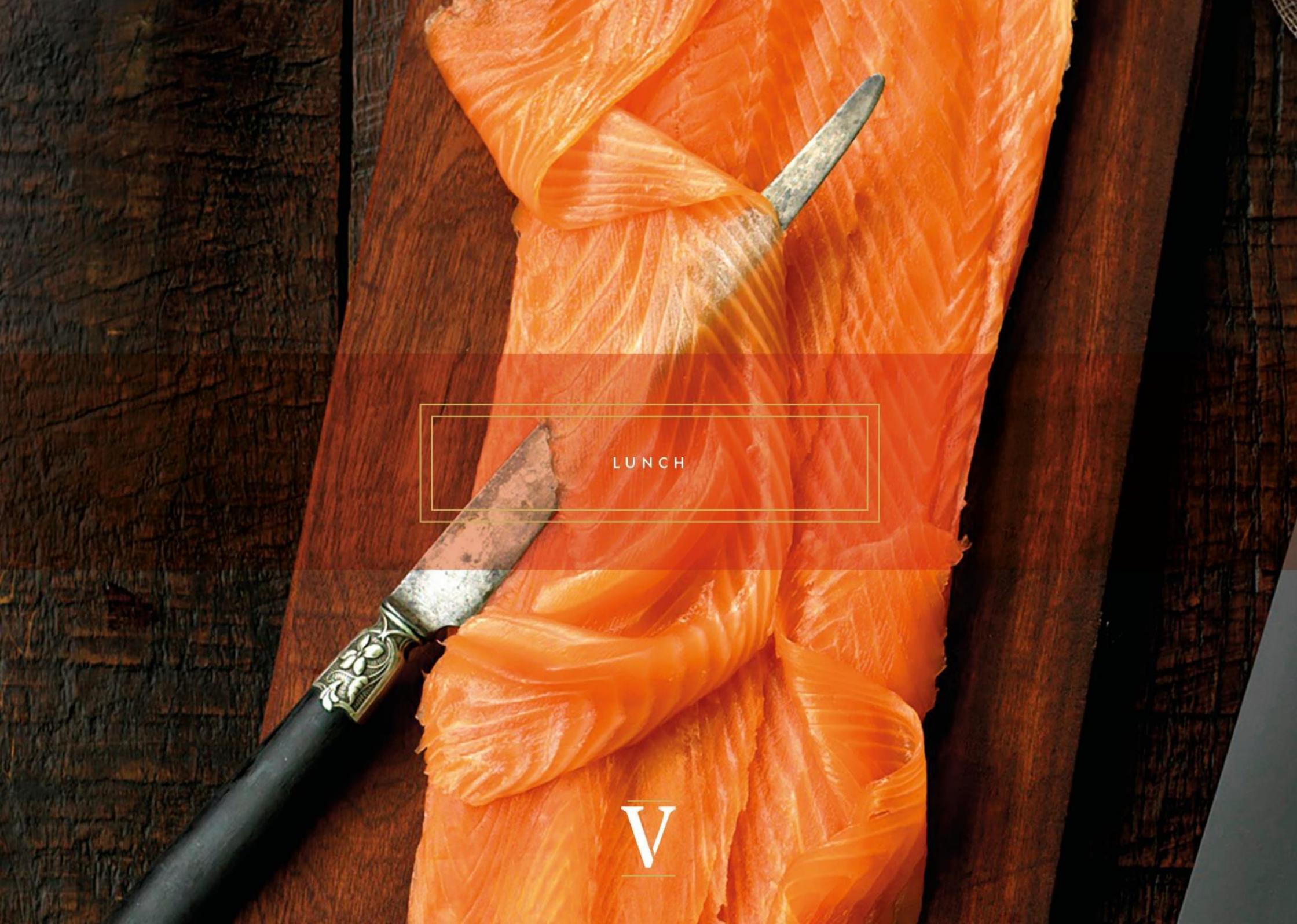
Please choose one box type for your event and advise us of any dietary requirements

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 (£5.00 supplement)



LUNCH

V

lunch

BENTO BOXES

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

Chef's sustainable choice menu £18.00 (min number of 5)

Plant based £20.00 (min number of 10)

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 £20.00 (min number of 10)

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 £20.00 (min number of 10)

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 £20.00 (min number of 10)

Tandoori spiced chicken skewer, paratha

Mughlai lamb scotch egg

Yellow lentil and coriander dahl VE

Wonky carrot and orange halwa VE

Spanish £23.00 (min number of 10)

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

London Larder £24.00 (min number of 10)

Charcuterie from Cobble Lane, house pickles

James Knight of Mayfair, salmon rilette

Paxton and Whitfield's cheese selection V

Salad of grains, seasonal vegetables from New Covent Garden Market VE

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lunch

WORKING LUNCH

£22.00 (min number of 20)

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

Finger Food

Plant based

Grilled baby veg, miso mayonnaise, charred lemon
Thai falafels, sriracha mayonnaise
Tempura spring onions, romesco sauce

Fish

H. Forman's London cured smoked salmon, cream cheese and pickled fennel
Salt cod and crab beignets, remoulade sauce
Smoked mackerel, beetroot, horseradish on rye toast

Meat

Tsukune chicken meat ball, yakatori tare
Lamb and pine nut koftas, tzatziki
Barbeque pulled pork sliders, southern slaw, dill pickle relish

Seasonal salads

All plant based or vegetarian

Curried cauliflower, almonds, raisins, baby spinach
Tabbouleh, toasted almonds, pomegranate seeds, mizuna
Black and white rice, roasted cumin, chickpeas, butternut squash, crispy onions
Carrot, fennel, harissa and cured lemon
Bombay potato, coriander, spring onion

Why not add:

Additional finger food	£3.75
Additional salad	£4.50
One round of sandwiches	£7.50

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lunch

GOURMET SANDWICH

£18.50 (for between 6-25 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 four fillings

Served with a seasonal salad
Tyrrells crisps
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

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

HOT FORK MENU

£30.00 (min number of 30)

Our fork menus are designed to be enjoyed while standing up, allowing your guests to mingle and network. All menus include three main dishes, including a vegetarian option, a seasonal side dishes 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, new potatoes and Gremolata
Chicken, leek and mustard pie

Fruity Israeli cous cous, pomegranate, coriander yoghurt V

Classic lemon tart, mascarpone cream

Buffet 2

Squash and sage ravioli V
Salmon and soft herb fish cakes with lemon kale
Red wine braised British beef bourguignon with celeriac mash

Artichoke velouté, truffled mushrooms, toasted pine nuts V

Eton mess, broken vegan meringues, blueberries, lime

Buffet 3

Lentil, beetroot and spinach moussaka VE
Soy baked salmon with sesame pak choi, vermicelli noodles
Cajun grilled chicken kebab with steamed kale, lemon, almonds

Ancient grains, wonky carrot, daikon, red onion, and coriander salad, pomegranate molasses V

Seasonal fruit salad, coconut yoghurt VE

Buffet 4

Cauliflower and kale macaroni cheese V
H Forman's London cured smoked salmon fishcakes with mixed beans and peas
Aromatic spiced slow cooked shoulder of lamb, Saffron rice

Rocket and red onion salad, toasted brioche crumb V

Sticky toffee pudding clotted cream

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RECEPTION / PARTY MENUS



reception / party menus

NIBBLES

£7.00

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

Please choose 3 items

Straws

Sundried tomato and basil

Parmesan and black pepper

Paprika and herb

Popcorn

Cornish sea salted

Tandoori spice

All butter

Snacks

Vegetable crisps

Sea salt crisps

Wasabi Peas

Spicy Broad Beans

Contain Nuts

Five spice cashews

Almond and chilli pistachios

Roasted peanuts

Olives

Belazu chilli house mix

Kalamata

V - Vegetarian, VE - Vegan

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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	£17.00
6 choice	£23.00
8 choice	£27.00
Additional	£4.25

Plant Based

Aerated butternut velouté and puffed British quinoa
Cauliflower bhaji, coriander mango dip
Belazu black olive polenta, red pepper jam
Indian spiced sweet potato and walnut kofta
Falafel, crispy shallots, tomato gel

Vegetarian

Creamed caramelized Roscoff onion tart
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
H Forman's' London cure smoked salmon tartare, crispy capers
Smoked haddock fishcake, gribiche dip
Curry fried plaice, pea puree
Gravadlax, rye toast, gherkin, dill crème fraiche

Meat

Pressed Norfolk ham, piccalilli gel
Smoked Gressingham duck and hazelnut tart
Confit chicken lolly, Jerez sherry raisin puree
Karaage fried chicken, Korean barbeque sauce
Rioja poached chorizo and manchego croquette, aioli

Pudding

Plant based poached pineapple and coconut
Plant based rich dark chocolate mousse, freeze-dried raspberry
Caramelised lemon tart
Hazelnut cream profiterole, caramel
Mixed macaroons

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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 20)

Please choose from the following:

2 Bowls	£16.00
3 Bowls	£23.00
4 Bowls	£29.00
Additional Bowl	£8.00

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
Beetroot and golden cross goats' cheese gnocchi, dandelion, cucumber, wild garlic, hazelnut pesto

Fish

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
Sea food paella of South coast mussels, prawns, clams, hake and saffron
Thai spiced crab cakes, coriander, coconut cream
Chalk Stream trout, yuzu mayonnaise, crispy lotus root

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
Delanco Cumberland sausages, wholegrain mash, lyonnaise onion gravy, crispy shallot rings
Buttered chicken masala, steamed rice, mango chutney, yoghurt, coriander

Puddings

Vegan meringue, hedgerow berries, vanilla puree, lemon balm
Macerated sultanas, baked white chocolate cheesecake
Black forest gateaux, black cherries, chocolate sponge, kirsch cream
Lemon posset and Watts Farm Lemon verbena shortbread, candied zest
Popcorn mousse and toffee sauce, poached apple

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FOOD STALLS



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 head chef xx 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	£60.00 per person
Party Package	£55.00 per person (3 x bowls, 2 x stalls)
Add a food stall to another menu	£20.00 per person

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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

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

Pizzeria

All our Pizza Bases are hand stretched to give them thin crispy textures creating the finest pizzas

Vegan Garden	Artichoke, red onions, black olives, vegan mozzarella, garlic oil
Margherita	Tomato, Laverstock Park Farm Buffalo mozzarella, Watts Farm fresh basil, olive oil
Americana Hot	Pepperoni, tomato, Laverstock Park Farm mozzarella, roquito peppers
Funghi	Mushrooms, tomato, Laverstock Park Farm mozzarella, oregano

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food stalls

SOMETHING SWEET?

Choose one from the following:

Churros, Doughnuts and Cannolis £20.00

Spanish churros, spiced bitter chocolate
Cannoli white chocolate cheese-cake, toasted pistachios
A selection of artisan fresh doughnuts, honeycomb, salted caramel, tonka bean 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 and candy floss

Ice-Cream Tacos and Gourmet Corn £10.00

A Selection of Yard Farm ice-creams with different toppings
A selection of sweet and salted popcorn

BBQ

Please choose four items from the grill and 3 items from the sides. Both puddings will be served 50% of each.

£45.00

Grill

Plant based / vegetarian

Wonky carrot and coriander sausages, crispy onions, vegan mustard mayo VE
Smokey tofu, spring onions, naked Asian salad, steamed buns VE
Mushroom, chilli, halloumi burger, chilli, lime, coriander, grilled beef tomato
Tandoori paneer skewers, cucumber, mint coconut yoghurt raita, roti paratha

Fish

Grilled salt and pepper squid, saffron aioli
Prawn shawarma wrap, pickled red cabbage, mint yoghurt
Sweet soy glazed salmon skewers, black sesame and lime dressing
BBQ sardines, chermoula sauce

Meat

Smokey BBQ pulled Norfolk pork bap, red cabbage slaw
Flame grilled aged Herford cross beef burger with smoky heritage tomato relish, pickled English cucumber, brioche bun
Marrakesh chicken skewer pitta, Tabouleh salad, cucumber and mint raita
Delanco Cumberland sausage dog, crispy onions, mustard mayo

Sides

Parsley, mint, wild rice, heritage tomato VE
Carrot, fennel, harissa, cured lemon VE
Roast butternut squash, spring greens, kale salsa VE
Bombay potato, coriander, spring onion VE
Summer slaw V
Watts farm garden salad vinaigrette dressing V
Classic Caesar salad with Parmesan V

Pudding

Strawberries and vanilla cream
Classic Eton Mess

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FINE DINING

V

fine dining

Why not reward your team and colleagues with a fine dining experience.

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.

£55.50

Starters

Caramelised aubergine tartlet, zhoug, coconut and coriander VE

Roast heritage carrot, preserved lemon, charred feta, harissa aioli, pumpnickel soil VE

Roast pumpkin with Paneer and lentil samosa, spiced onion puree, raita emulsion V

Trio of beets with Golden cross cheese, lentil crisp, horseradish yoghurt, pomegranate dressing V

Masala spiced salt cod cake, pickled lime chutney, radish and cucumber raita

Beetroot cured James Knight of Mayfair 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 fillet of beef, smoked creamed potatoes, roasted ceps and charred baby gem (£5.00 supplement)

Pudding

Coconut panna cotta, mango sorbet, bitter chocolate VE

Set almond milk, raw cacao powder, hazelnut crumble, brick pastry 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

Pineapple carpaccio, spice marinated, fresh lime, pink grapefruit sorbet

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**

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**

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

Palette Cleanser **£3.00**

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 granite

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 close-up photograph of three elegant, coupe-style glasses filled with a pale yellow cocktail, garnished with a slice of lime. The glasses are arranged on a dark, reflective silver tray. The background is softly blurred, showing the warm, out-of-focus faces of people in a social setting. A semi-transparent dark brown horizontal band is overlaid across the middle of the image, containing the text 'COCKTAILS AND MOCKTAILS' in a white, all-caps, sans-serif font, enclosed within a thin white rectangular border.

COCKTAILS AND MOCKTAILS

V

cocktails and mocktails

PITCHER COCKTAILS

£33.00

Gin Fizz

A quick route to refreshment, with a dash of sophistication

Gin | ginger & elderflower | lime juice

Dark & Stormy

A drink that came to be in the Caribbean waters, where rum is plentiful

Rum | lime juice | ginger beer

Apple Spritz Vodka

An Italian aperitif made with rhubarb, perfect to enjoy in summer

Vodka | cloudy apple juice | lemon juice | tonic water

Whiskey Godfather

A sweeter version on the classic

Bourbon | lemon juice | cherry coke

Woo Woo

Just by saying "woo woo," you can taste the playfulness of this fruity mix

Vodka | lime | peach schnapps | cranberry juice

Classic Pimm's

A true taste of summer

Pimm's No. 1 | lemonade | fruit

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MOCKTAILS

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

We can also do the classics and should you want something with a twist or a little more information please contact your Events Logistics contact who will be delighted to assist.

Premium cocktails by the glass require a dedicated mixologists, at a cost of £100 for four hours. The number of mixologists required depends on your choice of cocktail.

Minimum order will apply



WINE AND BEER



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.

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.

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wine and beer

SPARKLING

Prosecco Spumante Extra Dry `Borgo del Col Alto`, Glera, Italy, NV £33.50

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 £55.00

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

Zafiro 'Extremadura' Blanco, Pardina/Chardonnay, Spain, 2019

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

£23.00

Hamilton Heights, Chardonnay, Australia, 2020

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

£24.50

Le Pionnier Blanc, Comte Tolosan IGP, France, 2019

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

£26.00

Barrel Jumper, Viognier, SA, 2020

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.

£28.00

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

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

£30.00

Yealands Estate Land Made, Sauvignon Blanc, NZ 2020

This characterful Sauvignon from Marlborough in New Zealand is brimming with stone fruit and guava, scattered with fresh herbs

£33.00

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

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

£36.00

Chablis `Organic` Cuvee Emeraude Domaine, France, 2018

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

£42.00

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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
A classic German-style pilsner with a robust, distinctive full-bodied taste	
Peroni, Red Label 330ml	£5.00
The red edition has plenty of fruity and floral notes with clean and smooth finish	
London Portobello Pilsner 330ml	£5.00
A traditional lager in the pilsner style, that's well rounded & crisp	
London Meantime Pale Ale 330ml	£5.50
A sessionable pale ale that's packed with citrus flavour	
Cornish Orchard Gold Cider 330ml	£5.00
An immensely refreshing cider with fruity apple tones	
Cornish Orchard Blush Cider 330ml	£5.50
An exceptional cider with the fruity aroma of raspberries	

CASH BAR

All cash bars come with a contactless credit card terminal per bar.
Additional credit card machine can be ordered for £95 per machine.

Standard cash bar (house wine & beer and soft drinks)
minimum spend £75 per fifty guests

Full cash bar (standard bar with house spirits)
minimum spend £300 per bar

V - Vegetarian, VE - Vegan

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All prices are per person and exclude VAT

DRINKS PACKAGES

(Min number of 30)

Unlimited drinks package

Includes house wine, beer, cider and soft drinks

One hour	£11.95 per person
Two hour	£18.50 per person
Three hour	£23.50 per person
Four hour	£29.50 per person

Upgrade

Add either prosecco or house spirits to your chosen drinks package

One hour	£7.95 per person
Two hour	£13.50 per person
Three hour	£18.50 per person
Four hour	£22.50 per person



OUR SUPPLIERS



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 mangalitzta 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

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MAKE IT AN
o c c a s i o n

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