



**COMPANY  
OF COOKS**

**66 PORTLAND PLACE**  
THE HOME OF RIBA  
OCTOBER 2023 - MARCH 2024

# Welcome to 66 Portland Place

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Home to the Royal Institute of British Architects, located in prestigious Marylebone on the grand Portland Place, our impressive venue is the place to come together, connect and build relationships.

Our friends at Company of Cooks handpick every moment at 66 Portland Place, with crafted and delicious food and drink. Executive Head Chef, Chris Davies 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, Chris 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 RIBA soon. Please, just get in touch if there's anything we can help with – we'd love to hear from you!

General Manager



# We're more than just a company of cooks

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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 team 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 and that when those three elements come together, something very special happens.



# Our commitments to people, place and planet

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## What we do...

Our focus as a business is bringing hand crafted food and drink to the table each and every day, at the same time supporting the Communities we work with and for. Employment opportunities for local people, buying through 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 offer exclusively, 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 1,2,3.

As a wider business, we aim to be net zero by 2040.

In short, this means 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.

# A cake that makes a difference

## We're proud to partner with Luminary Bakery

A social enterprise that creates an innovative response to help socially and economically disadvantaged women. By investing in and releasing them to realise their dreams – through training, employment and community, they aim to break cycles of poverty, violence and disadvantage once and for all.

Luminary Bakery offer spectacular cakes for all occasions that can be ordered via our team and delivered directly to your event.

LUMINARY  BAKERY

RIBA AT 66 PORTLAND PLACE  
VENUES



# 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

1. Paul Rhodes Bakery
2. Union Coffee
3. Cobble Lane Cured
4. Luminary Bakery
5. The Wild Room
6. 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. Marrfish
16. London Borough of Jam
17. Brindisa
18. Natures Choice
19. Wild Harvest
20. Ridgeview Wine





## Well Grounded coffee

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Company of Cooks supports Well Grounded in their mission to help Londoners into work in the speciality coffee industry, providing barista training and qualifications, work placements, mentorship and employment to those who need it most.

It also supports farmers and cooperatives in Peru via the Union Direct Trade sourcing initiative, ensuring that a fair price is paid for this special coffee so that the communities at both ends of the supply chain benefit.



**UNION**

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HAND-ROASTED  
COFFEE



A top-down view of a white ceramic bowl filled with a vibrant yellow soup. The soup is garnished with several mussels, some of which are open, and pieces of cooked salmon. The bowl is centered on a light-colored, possibly marble, surface. A semi-transparent brown horizontal band is overlaid across the middle of the bowl, containing the text 'Seasonal menus' in white.

# Seasonal menus



# Breakfast



# Breakfast

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

*Minimum of 10 guests*

## MORNING BAKERY SECTION

A selection of freshly baked mini pastries...

To prevent food waste, 2-3 pastries will be provided per guest.

Pain au chocolat | Pain aux raisin | Cinnamon bun |  
Plain croissant | Almond croissant | Chocolate muffin |  
Blueberry muffin | Lemon and poppy seed muffin  
**£6.30**

## PLANT BREAKFAST

Coconut yoghurt, raspberry and hibiscus,  
chai granola VE  
'No avocado' on toast, a tasty smash of edamame, broad  
beans, peas with lemon, mint and chilli,  
savory seed granola VE  
Roasted Portabello mushroom and courgettes  
on toast with plant based feta VE  
Compressed fruits with lime and mint VE  
Green Goddess wake up juice VE  
**£12.00**

## BREAKFAST BAPS

A selection of soft white, wholemeal, seeded baps.

**Select 2 for £9.00, or select 3 for £13.00**

Portobello mushroom, spinach, tomato and mushroom  
ketchup VE  
Free range egg muffin, sriracha V  
Hashbrown and Berkswell cheese  
Dry Cured Bacon, HP sauce  
London Sausage, HP sauce

## LOW CARBON BREAKFAST

Low Carbon Mushrooms on toast, watercress pesto V  
Teff grain crepes, crème fraiche, raspberries,  
London honey V  
Seasonal fruit and vegetable juice of the day VE  
'No Avocado' on Toast, a tasty smash of edamame,  
broad beans, peas with lemon, mint and chilli,  
savory seed granola VE  
Compressed fruits with lime and mint VE  
**£16.00**



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.

*Minimum of 20 guests*

## BREAKFAST BOWL SELECTION

Select 2 for **£12.00**, or select 3 for **£17.00**

- Coconut yoghurt, raspberry and hibiscus, chai granola VE
- Seasonal fruit salad, basil and pomegranate VE
- Sweetcorn pancakes, smashed 'no avocado', tomato jam V
- Shakshuka V
- London cure smoked salmon eggs benedict
- Full English breakfast
- Cobble Lane spicy chorizo and eggs

## JUICES

- Freshly squeezed orange juice (per litre) **£10.50**
- Cranberry juice (per litre) **£9.00**
- Homemade lemonade (per litre) **£10.50**
- Sparkling elderflower (per litre) **£9.00**
- Green Goddess Wake Up Juice **£6.50**
- Exotic Fruit Smoothie **£6.50**

## A LA CARTE

- Greek yoghurt, seasonal fruit, chai granola, bee pollen V **£6.00**
- Coconut and oats bircher, seasonal fruits VE **£6.00**
- London cured smoked salmon free range eggs royale **£10.50**
- Smashed 'no avocado' on sourdough toast, savoury seed granola VE **£6.00**
- Seasonal fruits with lime and mint VE **£6.00**
- Dry cured smoked bacon, house brown sauce sandwich **£7.50**
- HG Walters sausage muffin, wholegrain mustard, caramelised onions **£7.50**
- Cobble Lane pancetta, free range egg muffin **£8.00**
- Ricotta pancakes, blueberry compote V **£7.50**

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## Tea and coffee

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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	<b>£3.50</b>
Tea, coffee and biscuits	<b>£4.75</b>
Tea, coffee and cake bites	<b>£6.75</b>
Infused Water (5ltr)	<b>£15.00</b>
Still and sparkling mineral water (750ml)	<b>£4.00</b>
Soft drinks (330ml can)	<b>£3.25</b>

## Community blend

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Every cup of coffee we serve is our Community Blend – sourced and hand roasted by Union Hand Roasted 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's Direct Trade model means farmers are receiving a fair price for this fabulous coffee.

**UNION**  
HAND-ROASTED  
COFFEE



# Canapé Reception



# Canapé reception

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Select 4 for £18.00

Select 6 for £25.50

Select 8 for £34.50

Additional canape for £4.50

Chefs choice 4 for £16.25

Chefs choice 6 for £24.00

Chefs choice 8 for £32.00

Additional chefs choice canape for £4.25

## P L A N T

Whipped Golden Cross goats' cheese, black olive, dried tomato V

Smoked aubergine, preserved lemon, pomegranate, seeded cracker VE

Wild mushroom croquette, truffled vegan mayo VE

Baked Jerusalem artichoke, mushroom ketchup VE

Charred cauliflower, Wigmore cheese, mustard aioli V

Beetroot and Feta arancini V

Onion Bhaji, green goddess dip, coriander raita V

Gochujang cauliflower tempura, Pink onions, Tomato Aioli V

## F I S H

South coast crab, cucumber, bloody Mary, chive crumb

Tartar of Hampshire chalk stream trout, dashi, cucumber, salty fingers

Smoked mackerel pate, horseradish, sourdough crisp, caper popcorn

Salmon Rillettes, cucumber, crème fraiche, caviar

Sesame tuna, crispy sushi rice, sriracha, sorrel

White anchovy 'pan con tomate' garlic cream

## M E A T

Chicken liver parfait, crispy skin, caper raisin

Cobble Lane nduja sausage roll, romesco,

fried parsley

Pulled pork rilette, savoy cabbage, green apple

## S W E E T

Whipped cheesecake, cracker crumble,

blackberry, macerated blackberries V

Roasted pistachio and sour cherry doughnut V

Lemon tart, torched meringue V

Valrhona chocolate mousse, honeycomb, raspberries

'Jaffa cakes' V

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Bowl Food

# Bowl food

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## P L A N T

Brown butter cauliflower, caper and raisin dressing, crispy parsnips V  
Delica pumpkin salad, cauliflower tabbouleh, sumac aioli VE  
Heritage carrots, puffed amaranth, carrot top dressing, thyme honey VE  
Sweet potato velouté, sweet potato crisps, rosemary oil,  
pumpkin seeds V  
Beetroot risotto, pickled beetroot, smoked almonds, rocket V  
Red lentil Dhaal curry, coriander VE

## F I S H

Roasted cod, celeriac and apple remoulade dill and lemon  
butter Sauce  
Red Mullet, white polenta, slow cooked tomato and chili  
Sea Bass, fennel and potato salad, semi dried tomato Cobble  
Lane chorizo  
Spicy crab cakes, carrot and white radish Slaw, chili Jam

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**Select 2 for £15.00**  
**Select 4 for £30.00**  
**Select 5 for £35.00**  
**Select 6 for £40.00**  
**Additional bowls at £7.50**

**Chefs choice 2 for £14.00**  
**Chefs choice 4 for £29.00**  
**Chefs choice 5 for £34.25**  
**Chefs choice 6 for £39.00**  
**Additional bowls at £7.00**

## M E A T

Crispy pork belly, apples, baby leek, crushed  
potatoes, chives  
Gloucester truffle cheese risotto, beef shin, truffle jus  
Buttermilk chicken slider, horseradish coleslaw,  
sriracha aioli  
Sticky lamb neck, aubergine, pomegranate, crispy  
chickpeas and parsley  
Bangers and mash, Roasted garlic mash,  
caramelized onion Jus

## S W E E T

Apple streusel cake, vanilla bean ice cream V  
Chocolate cremeux, hazelnut crumble, hazelnut  
Ice Cream V  
Damson trifle V  
Spiced carrot Cake, white chocolate ganache, V  
spiced hung ricotta, London honey  
Vanilla poached pear, frangipane tart, almond  
ice cream V  
Whipped Cheesecake, crumble, seasonal berries,  
red veined sorrel V



# Snacks

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## NIBBLES SELECTION

Cornish sea salt popcorn

Sea salt crisps

Montgomery cheddar straws V

House spiced nuts VE

Stuffed Gordal olives with oregano VE

Belazu chilli mixed olives VE

Pecorino and truffle nuts VE

Smoked marcona almonds VE

Iced raw seasonal vegetables, green  
goddess dip VE

**Select 3 items for £8.00**

## FINGER FOOD OPTIONS

Company of cook's organic pork sausage roll,

Lincolnshire poacher cheddar

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

**Select 4 items for £18.75**

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Delegate Packages

## FOUNDATION PACKAGE .

### ON ARRIVAL

Tea and coffee | Homemade iced tea | Seasonal fruit | Infused water | Still and sparkling water

### BREAKFAST

A selection of soft white, wholemeal, seeded baps, choose 3  
*To prevent food waste, 1.2 baps on average will be provided per guest.*  
Portobello mushroom, spinach, tomato and mushroom ketchup VE  
Free range egg muffin, sriracha V  
Hashbrown and Berkswell cheese V  
Dry cured Bacon, HP sauce  
London sausage, HP sauce

### MID - MORNING BREAK

A Freshly brewed Fairtrade coffee and English Breakfast tea

### LATE AFTERNOON / EARLY EVENING ADD - ON

Just £12 per person

### FINGER FOOD

Please chose 4 items

See overleaf for our canape selection.

### LUNCH

Traditional sandwich working lunch  
*Chef's choice. Sample menu.*  
Selection of freshly prepared sandwiches with cheese board, fruits and snacks  
Slow cooked gammon, brie, wild rocket and mustard  
Chicken pesto, sundried tomato and baby gem  
Tuna, sweetcorn and water cress  
Mature cheddar, vine tomato and chutney V  
Smoked salmon, cream cheese and cucumber  
Selection of cheeses from the British Isles  
Seasonal fruit selection  
Crisps and popcorn

### AFTERNOON SNACKS

Hazelnut and cocoa energy oat balls  
Seasonal fruit skewers  
Tea and coffee  
Still and sparkling mineral water

V – Vegetarian, VE – Vegan

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## FOUNDATION PACKAGE.

### LATE AFTERNOON / EARLY EVENING ADD-ON

Just £12 per person

### FINGER FOOD

**Please chose 4 items**

Company of Cook's organic pork sausage roll,  
Lincolnshire poacher Cheddar

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 rilette

Pumpkin & ricotta arancini with crispy sage V

V – Vegetarian, VE – Vegan

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## PENTHOUSE PACKAGE.

### ON ARRIVAL

Tea and coffee | Homemade iced tea | Seasonal fruit | Infused water | Still and sparkling water

### BREAKFAST

*Breakfast bowl selection | Choose 3*

Coconut yoghurt, raspberry and hibiscus, chai granola VE  
 Seasonal fruit salad, basil and pomegranate VE  
 Sweetcorn pancakes, smashed 'no avocado', tomato jam V  
 Shakshuka V  
 London cure smoked salmon eggs benedict  
 Full English breakfast  
 Cobble Lane spicy chorizo and eggs

### MID-MORNING BREAK

A Freshly brewed Fairtrade coffee and English Breakfast tea

### LATE AFTERNOON / EARLY EVENING ADD-ON

**Just £18 per person**

### CANAPES

**Please chose 4 items**

See overleaf for our canape selection.

### HOT FORK BUFFET LUNCH

*Chef's choice. Sample menu.*

7- hour Herdwick lamb shoulder, celeriac mash potato, glazed carrots

Line caught roasted cod fillet white beans, parsley

Seasonal fish pie, leeks, creamed potato, herb crumb

Roasted aubergine, pine-nut praline, vegan feta, crushed green herbs VE

Green beans, roasted red peppers, capers, tarragon VE

Banoffee cheesecake V

### AFTERNOON SNACKS

Hazelnut and cocoa energy oat balls

Seasonal fruit skewers

Tea and coffee

Homemade iced tea

Berry mint infused water

Still and sparkling mineral water

### CHEF'S CHOICE NOT RIGHT FOR YOU?

**Pick your hot fork buffet menu for just £3 per person.**

See overleaf for menu options to pick from.

V – Vegetarian, VE – Vegan

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## PENTHOUSE PACKAGE.

### LATE AFTERNOON / EARLY EVENING ADD-ON

Just £18 per person

#### CANAPES

Please choose 4 items

#### P L A N T

Whipped Golden Cross goats' cheese, black olive, dried tomato V  
 Smoked aubergine, preserved lemon, pomegranate, seeded cracker VE  
 Wild mushroom croquette, truffled vegan mayo VE  
 Baked Jerusalem artichoke, mushroom ketchup VE  
 Charred cauliflower, Wigmore cheese, mustard aioli V  
 Beetroot and Feta arancini V  
 Onion Bhaji, green goddess dip, coriander raita V  
 Gochujang cauliflower tempura, Pink onions, Tomato Aioli V

#### F I S H

South coast crab, cucumber, bloody Mary, chive crumb  
 Tartar of Hampshire chalk stream trout, dashi, cucumber, salty fingers  
 Smoked mackerel pate, horseradish, sourdough crisp, caper popcorn  
 Salmon Rillettes, cucumber, crème fraîche, caviar  
 Sesame tuna, crispy sushi rice, sriracha, sorrel  
 White anchovy 'pan con tomate' garlic cream

#### M E A T

Chicken liver parfait, crispy skin, caper raisin  
 Cobble Lane nduja sausage roll, romesco, fried parsley  
 Pulled pork rilette, savoy cabbage, green apple

#### S W E E T

Whipped cheesecake, cracker crumble, blackberry, macerated  
 blackberries V  
 Roasted pistachio and sour cherry doughnut V  
 Lemon tart, torched meringue V  
 Valrhona chocolate mousse, honeycomb, raspberry  
 'Jaffa cakes' V

V – Vegetarian, VE – Vegan

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## PENTHOUSE PACKAGE.

### HOT FORK BUFFET LUNCH MENUS

#### Lunch is chef's choice

Pick your menu for £3 per person

#### MENU 1

32 dry aged Beef cheek, pearl onions,  
mushrooms, fondant, cooking juices  
London cured salmon fillet, braised  
fennel, broccoli puree, caper dressing  
Roasted aubergine, pine-nut praline,  
vegan feta, crushed green herbs VE  
Roasted beetroot, pickled onions,  
yoghurt V  
Choux buns, spiced apple V

#### MENU 2

7- hour Herdwick lamb shoulder,  
celeriac mash potato, glazed carrots  
Line caught roasted cod fillet white  
beans, parsley  
Roasted cauliflower steak, cauliflower  
puree, red pepper, crispy polenta VE  
Butternut squash, ginger tomatoes &  
coconut & lime yoghurt V  
Banoffee cheesecake V

#### MENU 3

Free range roast chicken, courgettes,  
romesco, watercress  
Seasonal fish pie, leeks, creamed  
potato, herb crumb  
Pumpkin tortellini, pine-nuts, pumpkin  
puree, crispy sage VE  
Green beans, roasted red peppers,  
capers, tarragon VE  
Passionfruit Posset, White Chocolate,  
ginger V

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# Three Course Menu





# Three course menu

## STARTERS

Autumn pumpkin salad, cauliflower tabbouleh, sumac, yogurt VE  
 Heritage beets, watercress Dressing, Driftwood cheese,  
 caramelized Walnuts V  
 Winter Jerusalem artichoke velouté, crispy artichokes, chive oil V  
 Brown butter roasted cauliflower, crispy Dorset pancetta, Baron Bigod,  
 watercress and mustard crumb  
 Charred Cornish mackerel, burnt baby leek, caramelized Roscoff Onion, confit  
 tomato sauce, crispy capers, tarragon  
 Cured Hampshire Chalk Stream trout, pickled cucumbers, buttermilk sauce,  
 chive oil  
 Seared Blythburgh pork belly, spiced carrot puree, pickled baby vegetables,  
 red veined sorrel

**£62.00**

**LOOKING FOR  
SOMETHING  
LIGHTER?**

Make it two courses for £50 with  
choice between starter or dessert

## MAIN

Roasted aubergine, grilled tenderstem, roasted garlic cream,  
 Vadouvan granola V  
 Mushroom and caramelized onion ravioli, hen of the woods, sage  
 cream VE  
 Squash risotto, baby leeks, espresso, spiced crunch,  
 thyme oil V  
 Sea bass, crushed new season potatoes, salty fingers, oyster  
 leaves, fish velouté  
 Confit Scottish salmon, black tiger prawns, roasted fennel,  
 samphire, bisque sauce  
 Ayrshire beef bavette, roasted garlic mash, roasted shallot,  
 heritage carrot, jus  
 Breast of Creedy Carver duck, roasted cauliflower puree, spiced  
 carrot,, wild mushrooms, fava beans, jus  
 Cornish Red chicken ballotine, swede, cherry tomato with chive,  
 roast chicken jus  
 Jasper's Cornish lamb rump, aubergine puree, roasted  
 courgettes, caper and raisin lamb jus

V – Vegetarian, VE – Vegan

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# Three course menu

## DESSERT

Chocolate honey cremeaux, honey tuile, roasted chocolate, clotted cream ice cream V

Dark chocolate fondant, raspberries, raspberry sorbet V

Passion fruit posset, ginger meringues, caramelized white chocolate V

Set rice pudding, popped rice, Maraschino cherry jam, cardamom ice cream V

Apple streusel cake, vanilla cream V

Vanilla poached pear, frangipane tart, dulce de leche ice cream V

Vegan pannacotta, concorde pears, honeycomb VE

Tiramisu opera cake, hazelnut ice Cream V

£62.00

LOOKING FOR  
SOMETHING  
LIGHTER?

Make it two courses for £50 with  
choice between starter or dessert

V – Vegetarian, VE – Vegan

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# Children's Menu

## MAIN

Chicken sausages, hand cut chips and beans

Breaded fish goujons, mash and fresh peas

Pasta, homemade tomato sauce and spinach

Cauliflower mac and cheese, sweetcorn

Mini roast dinner - chicken breast, seasonal vegetables and potatoes, gravy

## DESSERT

Seasonal fruit salad and yoghurt

Chocolate brownie ice cream Sunday

Fruit sponge and ice cream

Jelly and custard

## DRINKS

A choice of unlimited apple or orange juice served during the meal

**£22.50**

*Aged 11 years and under*

V - Vegetarian, VE - Vegan

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Lunch



# Sandwich Lunch

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## SANDWICH WORKING LUNCH

6 –100 guests

**£16.50**

Selection of freshly prepared sandwiches

Roasted Suffolk chicken, gem lettuce, herb mayonnaise

Poached salmon, dill pickle, remoulade

Free range miso egg mayonnaise, watercress V

Sommerset cheddar, tomato, pickle V

Humus, roasted vegetables baby spinach V

## TRADITIONAL SANDWICH WORKING LUNCH

6 –100 guests

**£21.50**

Selection of freshly prepared sandwiches with cheese board,  
fruits and snacks

Slow cooked Gammon, brie, wild rocket and mustard

Chicken pesto, sundried tomato and baby gem

Tuna, sweetcorn and water cress

Mature cheddar, vine tomato and chutney V

Smoked salmon, cream cheese and cucumber

Selection of cheeses from the British Isles

Seasonal Fruit selection

Crisps and popcorn

V – Vegetarian, VE – Vegan

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# Sandwich Lunch

## GOURMETSANDWICH WORKING LUNCH

6 –100 guests

**£25.50**

A selection of freshly prepared sandwiches with cheese board, fruits, snacks, crudites and dips

Mozzarella, prosciutto, vine tomato and basil on ciabatta

Moroccan chicken, preserved lemon, spinach wrap

Goats cheese, plum chutney, gem lettuce on rye bread V

Smoked salmon, rocket, lemon, pickled red onion bloomer

Ham, house made piccalilli, cucumber, lollo biondo on focaccia

Selection of cheeses from the British isles

Seasonal fruit selection

Crisps and popcorn

Raw vegetables with romesco, hummus and cucumber yoghurt

## SANDWICH LUNCH ADD - ONS

Iced raw seasonal vegetables, green goddess dip V **£6.50**

Paxton & Whitfield British cheeseboard, Peter's Yard biscuits, celery, grapes **£10.00**

Selection of Cured meats from Cobble Lane of Islington, pickles **£12.50**

Seasonal 'future 50' salad V **£6.50**

House Brownie V **£6.00**

Blackberry tart V **£6.50**

Lemon tart V **£6.50**

Scones with jam & clotted cream V **£8.00**

V – Vegetarian, VE – Vegan

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# Lunch

## 'THE LOW GI' LUNCH

6 -100 guests

### £21.50

A great choice for those looking to keep blood sugars level and energy levels up

Nashi pear, pineapple and mint

salad VE

Vietnamese beef salad

Chicken broth

Spiced popcorn

Watercress, cucumber and mint juice VE

## FUTURE 50 SALAD LUNCH

6 -100 guests

### £25.00

A selection of healthy vibrant seasonal salads containing Ingredients from the 'Future 50' list, a list compiled by the World Wildlife Fund and Knor foods for their high nutritional density and low carbon impact.

Roasted sweet potato, edamame,

grilled peppers, toast seeds VE

Shaved fennel, orange, dill and

pomegranate, dukkha VE

Charred broccoli, quinoa, hemp seeds,

radishes, fresh garden herbs VE

Spelt and Khorasan tabouleh with

tomatoes, pomegranate, cashew

nuts V

Grilled courgettes, British halloumi,

lentils, rocket, pumpkin seeds V

## LONDON LARDER LUNCH

6 -100 guests

### £27.50

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

Rare roast beef from HG, Walter, rocket,

Lincolnshire poacher, pickled mushroom

Hampshire Chalk Steam trout rilette, creme

fraiche, pumpernickel

Salad of mixed leaves, house dressing VE

Nature's Choice heritage tomato salad, wasabi

mascarpone, pickled red onion & green olives V

Finest British charcuterie from Cobble Lane

Selection of British cheeses from Paxton and

Whitfield's, London's oldest cheese shop

Antipasti selection from Belazu of Greenford V

Artisan breads from Paul Rhodes Bakery of

Greenwich

A selection of sweet treats by Luminary Bakery

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# Lunch

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## MEDITERRANEAN WORKING LUNCH

6 –100 guests

**£25.50**

Bresaola, grilled artichokes, rocket  
Marinated sardines, sea purslane, romesco  
sauce  
Grilled and raw bitter leaves, capers, aged  
balsamic VE  
Niçoise salad V  
Caramel & dark chocolate pot V  
Mediterranean cheese plate, quince,  
crackers

## JAPANESE WORKING LUNCH

6 –100 guests

**£27.50**

Salmon teriyaki, steamed pak choi with  
ginger and garlic  
Vegetable tempura, sweet chilli  
mayonnaise V  
Beef tataki, ponzu dressing  
Glass noodle, shiso and  
watercress, pickled plum VE  
Vegan mango, lychee & passion fruit  
loaf VE  
Almond mousse, white chocolate, peach  
compote, caramel V

## PERSIAN WORKING LUNCH

6 –100 guests

**£26.50**

Young vegetables crudité  
Baba ganoush  
Roasted red pepper hummus VE  
Greek yoghurt with cucumber and dill  
Sesame and nigella seed lavosh bread  
Tabouleh salad VE  
Marinated English feta with pickled shallots  
and preserved lemon V  
Sweet potato and butternut falafel V  
Grilled lamb kofta, mint and parsley  
dressing  
Breast of chicken with harissa, preserved  
lemon and hazelnuts

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# Bento Box Lunch

## ENGLISH AUTUMN GARDEN

6 –100 guests

**£25.00**

Selection of handmade finger sandwiches  
Free range pork sausage roll, Lincolnshire  
poacher and confit onions  
Orange glazed heritage beets, whipped  
“cream cheese” puffed amaranth (VE)  
Cherry Bakewell tart

## PLANT BASED (VE)

6 –100 guests

**£25.00**

Pumpkin and sage arancini, crushed  
pumpkin and toasted seeds,  
Winter greens roasted chic peas, preserved  
lemon and peppers,  
Autumn chestnut salad, sourdough and  
mustard vinaigrette,  
Cinnamon and apple cake, maple glaze

## FROM THE SEA

6 –100 guests

**£25.00**

Harissa spiced Trout, Israeli cous  
cous and pomegranate  
Rainbow coleslaw, spring onion  
and ginger (V)  
Torched broccoli puffed rice  
and lemon (VE)  
Coconut pannacotta, caramelised  
pineapple, mint and chilli (VE)

### MAKE IT MORE SUSTAINABLE

Why not let our Chef choose your menu,  
allowing us to be even more sustainable –  
and you’ll get a better price.

**£24.00**

6 –100 guests

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# Cold Fork Buffet Lunch

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## PROTEINS

Company of Cooks organic pork sausage roll, Lincolnshire poacher cheddar & caramelised onion

Cobble Lane Nduja scotch egg

Air dried beef, crostini, goats curd

Chalk stream trout rillette, horseradish

London cured salmon

Smoked mackerel pate, crème fraiche

Waste Knot rescue vegetable tart, autumnal leaves house dressing V

Beetroot falafel, fig leaf hummus, house pickles, seeded bun VE

Seasonal vegetable crudites with green goddess dip VE

## 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

## DESSERTS

Blueberry cheesecake V

Ginger & white chocolate posset V

Spiced apple choux buns V

Dark chocolate mousse V

Seasonal fruit platter VE

British cheese plate

**£32.50 per person**

*Minimum 20 guests*

Select 3 proteins, 2 salad, 2 desserts

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# Hot Fork Buffet Lunch

## MENU 1

32 dry aged Beef cheek, pearl onions, mushrooms, fondant, cooking juices

London cured salmon fillet, braised fennel, broccoli puree, caper dressing

Roasted aubergine, pine-nut praline, vegan feta, crushed green herbs VE

Roasted beetroot, pickled onions, yoghurt V

Choux buns, spiced apple V

## MENU 2

7- hour Herdwick lamb shoulder, celeriac mash potato, glazed carrots

Line caught roasted cod fillet white beans, parsley

Roasted cauliflower steak, cauliflower puree, red pepper, crispy polenta VE

Butternut squash, ginger tomatoes & coconut & lime yoghurt V

Banoffee cheesecake V

## MENU 3

Free range roast chicken, courgettes, romesco, watercress  
Seasonal fish pie, leeks, creamed potato, herb crumb

Pumpkin tortellini, pine-nuts, pumpkin puree, crispy sage VE

Green beans, roasted red peppers, capers, tarragon VE

Passionfruit Posset, white chocolate, ginger V

## MENU 4

Braised Venison , cranberry, root vegetable mash

Seared Seabream, dill & lemon risotto, brown butter

Sweet potato curry, sticky coconut rice, coriander VE

Roast cauliflower, tomato, preserved lemon, zhough VE

Dark Chocolate & winter fruit Verrine VE

**£37.00 per person**

*Minimum 20 guests*

## ADD - ONS

Artisan breadbasket by Paul Rhodes of

Greenwich, whipped butter V **£3.50**

British cheese plate by Paxton &

Whitfield, chutney & oat crackers **£10.00**

Seasonal fruit platter VE **£6.00**

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# Lunch

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## NIBBLES SELECTION

Cornish sea salt popcorn

Sea salt crisps

Montgomery cheddar straws V

House spiced nuts VE

Stuffed Gordal olives with oregano VE

Belazu chilli mixed olives VE

Pecorino and truffle nuts VE

Smoked marcona almonds VE

Iced raw seasonal vegetables, green  
goddess dip VE

**Select 3 items for £8.00**

## FINGER FOOD OPTIONS

Company of cook's organic pork sausage roll,

Lincolnshire poacher cheddar

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

**Select 4 items for £18.75**

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# Food Stalls

# Food stalls

## FOOD 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 Executive head chef **Chris Davies** 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.

*Minimum 50 guests*

Two food stalls  
Party Package

**£56.00 per person**

**£78.50 per person**

*3 x bowls, 2 x stalls*

Add a food stall to another menu

**£28.50 per person**

### **Cobble Lane cured meats stall**

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

Fennel salami  
Coppacolo  
Spicy nduja  
Lomo pork loin  
House pickles  
Sourdough bread

### **Paxton & Whitfield cheese stall**

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

Oggleshield  
Cotehill Blue  
Baron Bigod  
Lincolnshire Poacher  
Ashcombe  
Beetroot Horseradish Chutney  
Spiced Plum Chutney  
Caramelized Onion Chutney

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# Food stalls

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## 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 Cure Smoked  
Double Hot Smoked Salmon

## Arancini food stall

Selection of hot and crispy rice balls inspired by Sicily

Wild Mushroom and Truffle, mushroom ketchup VE  
Butternut Squash and Sage, sage puree V  
Sundried Tomato and Basil Arancini, nut free pesto V  
Lemon and Parmesan Arancini, chive crème fraiche V

## Pizzeria stall

A selection of fresh stone baked pizzas, served with rocket, dressed tomato and London Mozzarella salad

Roasted vegetable pizza – Romano peppers, courgette, Old Winchester cheese and basil V  
Margherita pizza – Rich tomato sauce, fior di latte cheese, oregano V  
Cobble Lane nduja and fennel salami  
Mushroom pizza – seasonal woodland mushrooms with Berkswell cheese V

## Spanish churros

Freshly cooked hot churros served with hot chocolate sauce and salted caramel sauce

## Macarons

A selection of flavoured macarons including:

Pistachio  
Chocolate  
Salted caramel  
Mango  
Passionfruit

## Eaton mess dessert stall

Let our pastry chef customise your Eton Mess... Choose from a variety of meringues, curds, vanilla or chocolate cream and fresh fruits, finishing with coulis and crispies  
Vanilla meringue | Lemon meringue | Raspberry meringue  
Whipped honey cream  
Chantilly cream  
Chocolate cream  
Passionfruit curd  
Fresh berries – raspberries, strawberries, blackberries, blueberries  
Raspberry coulis  
Crispy raspberries, crispy mango, crispy yoghurt, popping candy, cocoa nibs

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A close-up photograph of a bartender in a white uniform pouring red wine from a dark bottle into a large, elegant wine glass. The bottle has a distinctive black and white checkered pattern on its neck. In the foreground, a copper-colored vase holds fresh green mint leaves. To the left, a portion of a clear, faceted crystal glass is visible. The background is softly blurred, showing the warm, ambient lighting of a bar or restaurant.

# Drinks



## COCKTAILS

£11.15

### Gin Fizz

Gin | ginger & elderflower | lime juice

### Dark & Stormy

Rum | lime juice | ginger beer

### Apple Spritz Vodka

cloudy apple juice | lemon juice | tonic water | apple garnish

### Whiskey Godfather

Bourbon | lemon juice | cherry coke | orange slices

### Woo Woo

Vodka | lime | peach schnapps | cranberry juice

### Classic Pimm's

Pimm's No. 1 with lemonade, served in a highball, with classic garnish & ice

## NON-ALCOHOLIC COCKTAILS

### Rosemary & grapefruit - £8.00

The perfect refreshing mocktail, great for any type of event  
Grapefruit juice | rosemary | sparkling water

### Spice N ginger - £8.00

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 (£11.15)

### Sting of the bee - £8.00

A delicious honey based mocktail with a little ginger spice  
Lemon & ginger | honey | lime juice  
Add whisky or tequila to create a true sting (£11.15)

### Pomegranate fizz - £8.00

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 (£11.15)

### English garden - £8.00

The basil & cucumber add a crispness to this mocktail  
Cucumber | basil | elderflower | cloudy apple juice  
Add gin to create a lovely cocktail (£11.15)

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## SPARKLING

### **Prosecco Le Contesse, Italy - £38.00**

Pale light yellow in colour with a fine mousse it is delicately fruity and slightly aromatic in bouquet. On the palate there are hints of flowers among which honey and wild apple scents are notable. It is well balanced and light.

### **Azzillo Prosecco Spumante, Italy - £46.00**

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

### **Champagne De Malherbe Brut, NV, France - £65.00**

Unoaked, medium bodied, dry, organic and vegan.

### **Laurent Perrier La Cuvee Brut, Champagne, France - £120.00**

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

### **Laurent Perrier La Cuvee Rose, Champagne, France - £180.00**

This champagne with its distinctive bottle is one for connoisseurs. Using only Pinot Noir from grand cru villages and the more unusual soak-on-the-skins method, it has delicious raspberry and redcurrant flavours.

## ROSE

### **Heppington Vineyards Pinot Noir Rose, England - £88.00**

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

### **Pinot Grigio Ramato 'Il Barco', Carlo Botter, Italy - £39.50**

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 - £40.00**

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 Rose 'Essenciel' Coteaux d'Aix en Provence, France, - £52.00**

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 - £54.00**

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

### **Zafiro 'Extremadura' Blanco, Pardina/Chardonnay, Spain - £32.00**

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 - £35.00**

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

### **Boatmans Chenin Blanc, South Africa - £37.00**

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 - £39.00**

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 - £42.00**

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

### **Fiano 'Lunate', Sicily - £43.00**

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 - £45.00**

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 - £46.00**

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 - £60.00**

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 - £65.00**

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.

### **Heppington Vineyards Chardonnay, England - £86.00**

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

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## R E D

### **El Zafiro 'Extramedura' Tinto, Tempranillo/Shiraz, Spain - £32.00**

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

### **Hamiton Heights, Shiraz, Australia - £35.00**

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 - £38.00**

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.

### **Proemio, 'Punto Alto', Malbec, Argentina - £40.00**

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

### **Tunante Rioja Tempranillo Tinto, Fincas de Azabache, Spain - £40.00**

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

### **Montepulciano d'Abruzzo Riserva, 'Tor del Colle', Italy - £42.00**

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

### **Château Le Gardera, Bordeaux Superieur, France - £48.00**

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 - £62.00**

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 - £63.00**

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

### **Wairau River Pinot Noir, New Zealand - £63.00**

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

### **Heppington Vineyards Pinot Noir, England - £80.00**

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

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## BEER AND CIDER

<b>Peroni Gluten Free 330ml</b>	<b>£6.50</b>
<b>Peroni 0.0% 330ml</b>	<b>£5.00</b>
<b>Peroni Nastro Azzurro 330ml</b>	<b>£5.50</b>
<b>Becks 330ml</b>	<b>£5.50</b>
<b>Asahi Super Dry 330ml</b>	<b>£6.00</b>
<b>London Pride 330ml</b>	<b>£7.00</b>
<b>Meantime Pale Ale 330ml</b>	<b>£6.60</b>
<b>Meantime London Lager 330ml</b>	<b>£6.60</b>
<b>Cornish Orchard Gold Cider 500ml</b>	<b>£8.50</b>

## SPIRITS

<b>Gin, Vodka, Dark rum, Light rum, Whisky, Brandy ( 25 ml )</b>	<b>£8.50</b>
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## DRINKS PACKAGES

*Minimum of 50 guests*

### Prices per person, per hour

<b>Unlimited drinks package</b>	<b>£15.00</b>
Includes house wine, beers, waters and soft drinks	
<b>Upgrade with prosecco or house spirits</b>	<b>£7.00</b>

## BAR OPTIONS

We offer cashless and account bars. We are a cashless venue.

<b>Standard bar ( minimum spend )</b>	<b>£350</b>
Includes house wine, beers, waters and soft drinks	
<b>Spirits bar ( minimum spend )</b>	<b>£500</b>
Includes house spirits, wine, beers, waters and soft drinks	

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# Allergens

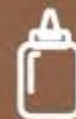
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Do you have a food allergy or intolerance?  
We provide allergen information on the  
14 major allergens.

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.



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**

66 Portland Place, Marylebone, London, W1B 1AD

RIBA AT 66 PORTLAND PLACE  
**VENUES**

**COMPANY  
OF COOKS**