



**COMPANY
OF COOKS**
RIBA & AT 66 PORTLAND PLACE
VENUES

AUTUMN / WINTER
OCTOBER 2024 - MARCH 2025
EVENTS AND MEETINGS MENUS

66 PORTLAND PLACE
The home of RIBA

Welcome to 66 Portland Place

Home to the Royal Institute of British Architects and located in the heart of Marylebone on the grand Portland Place, our heritage Art Deco venue is the place to come together, connect and build relationships with events for up to 400 attendees.

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



We're more than just a company of cooks

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

Everything is overseen by our amazing team of chefs, wine experts, and operators to ensure your experience stands out.

Getting to know you and your plans gives our team the power to craft moments and memories that last.

Our obsession with craft, creativity, and community drives everything we do, because we believe that amazing food, drink, and service sit at the heart of every guest experience.

When these three elements come together, something very special happens.

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



Our commitments to people, place and planet

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

Our focus as a business is bringing handcrafted food and drink to the table each and every day while simultaneously supporting the communities we work with.

Employment opportunities for local people, sourcing from our hand-picked larder of artisan suppliers, and an absolute focus on minimising the impact of our operations on the planet are key objectives of every partnership.

Our commitment is clear throughout this menu brochure: we are proud to exclusively offer the very best in British meat and cheeses. None of our fresh produce is transported by air freight, and the fish we purchase and serve is all rated MCS 1, 2, or 3.

**As a wider business, Company of Cooks
aims to be net zero by 2040.**



London larder

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

Our suppliers

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. James Knight of Mayfair
16. London Borough of Jam
17. Brindisa
18. Smith & Brock
19. Wild Harvest
20. Ridgeview Wine



[Find out more about our Community](#) 

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 empowering 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 offers spectacular cakes for all occasions which can be ordered via our team and delivered directly to your event.

LUMINARY  BAKERY



Well Grounded

Company of Cooks supports Well Grounded in their mission to help Londoners enter 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.



Watch our Community video to learn more about our Community blend and our partnership with Union and Well Grounded.



UNION
HAND-ROASTED
COFFEE



BREAKFAST



Breakfast

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

MORNING BAKERY SELECTION

A selection of freshly baked pastries V

To prevent food waste, 1,2 pastries will be provided per guest.

£6.50

Pain au chocolat | Pain au raisin | Cinnamon bun |
Croissant | Almond croissant | Chocolate muffin |
Blueberry muffin | Blueberry and chocolate muffins
423 kcal Gluten free and vegan pastries available upon request

PLANT BREAKFAST

£12.25

Coconut yoghurt, spiced pears, date molasses, granola VE 267 kcal
Sweetcorn pancakes, smashed 'no avocado', tomato jam VE 294 kcal
A tasty smash of edamame, broad beans, peas with lemon, mint and chilli
Compressed fruits with lime and mint VE 80 kcal
Green goddess wake-up juice VE 82 kcal

V – Vegetarian, VE – Vegan, V* – Vegetarian & can be made vegan on request
Have a special dietary requirements and allergies?
We love talking about food – ask your Event Manager to find out more about the ingredients.

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.

BREAKFAST BAPS

A selection of soft white, wholemeal, seeded baps

Select 2 for £9.50, or select 3 for £13.50

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

Dry cured bacon bap, HP sauce 512 kcal

London sausage bap, HP sauce 556 kcal

Free-range egg muffin, Sriracha V 309 kcal

LOW CARBON BREAKFAST

Select 3 for £16.50

Green goddess wake up juice VE 82 kcal

“Low-carbon” mushrooms, beef tomato, spinach with watercress pesto V 176 kcal

Teff grain crepes, crème fraiche, raspberries, London honey V 97 kcal

‘No avocado’ on Sweetcorn pancakes VE 220 kcal

A tasty smash of edamame, broad beans, peas with lemon, mint and chilli

Compressed fruits with lime and mint VE 80 kcal

Seasonal fruit and vegetable juice of the day VE 80 kcal

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Breakfast

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BREAKFAST BOWL SELECTION

Select 2 for £12.50, or select 3 for £18.50

Coconut yoghurt, spiced pears, date molasses, granola VE 352 kcal

Greek yoghurt, seasonal fruit, chai granola, bee pollen V 277 kcal

Seasonal fruits with lime and mint VE 80 kcal

Sweetcorn pancakes, smashed 'no avocado', tomato jam VE 294 kcal

A tasty smash of edamame, broad beans, peas with lemon, mint and chilli

Shakshuka V 349 kcal

A LA CARTE

Coconut and Bircher oats, seasonal fruits VE **£6.00** 340 kcal

Smashed 'no avocado' on sweetcorn pancakes with seed granola VE **£6.00** 349 kcal

A tasty smash of edamame, broad beans, peas with lemon, mint and chilli

Ricotta pancakes, blueberry compote V **£7.50** 346 kcal

Seasonal fruits with lime and mint VE **£6.00** 80 kcal

London cured smoked salmon free-range eggs royale **£10.50** 675 kcal

Full English breakfast **£12.50** 828 kcal

Seasonal whole fruit selection **£4.50** 150 kcal

JUICES

Exotic juice VE **£5.00** 80 kcal

Green Goddess Wake Up Juice VE **£5.50** 82 kcal

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LUNCH



Lunch

SANDWICH WORKING LUNCH

To prevent food waste, 1.2 sandwiches will be provided per guest.
3-100 guests

£16.75

Selection of daily prepared classic sandwiches
Chef's choice. Sample menu

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 VE

TRADITIONAL SANDWICH WORKING LUNCH

To prevent food waste, 1.2 sandwiches will be provided per guest.
Served with our own freshly brewed hand-roasted Community
blend coffee and selection of Hope & Glory teas.
6-100 guests

£22.00

Selection of freshly prepared sandwiches
with cheese board, fruits and snacks
Chef's choice. Sample menu

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 V*

Seasonal Fruit selection VE

Crisps V

popcorn VE

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Lunch

GOURMET SANDWICH WORKING LUNCH

To prevent food waste, 1.2 sandwiches will be provided per guest.
 Served with our own freshly brewed hand-roasted Community
 blend coffee and selection of Hope & Glory teas.
6-100 guests

£27.50

A selection of freshly prepared sandwiches with cheese board,
 fruits, snacks, crudites and dips
Chef's choice. Sample menu

- Mature cheddar ploughman's V
- Free range egg mayonnaise, watercress V
- Smoked salmon and cream cheese
- Chicken and sweetcorn mayonnaise
- Falafel and sweet potato wrap VE
- Selection of cheeses from the British Isles V
- Seasonal fruit selection VE
- Crisps V
- Popcorn VE
- Crudites with romesco, hummus and cucumber yoghurt V*

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SANDWICH LUNCH ADDONS

- Crudites, green goddess dip VE **£6.50** 277 kcal
- Paxton & Whitfield British cheeseboard,
 Peter's Yard biscuits, celery, grapes V* **£10.00** 292 kcal
- Selection of cured meats from Cobble Lane, pickles **£12.50** 149 kcal
- Seasonal 'future 50' salad V* **£6.50** 235 kcal
- House brownie V* **£5.50** 289 kcal
- Orange, almond and polenta cake V **£6.00** 175 kcal
- Scones with jam and clotted cream V **£7.95** 310 kcal

Lunch

MEDITERRANEAN WORKING LUNCH

6-100 guests

£27.50

Bresaola, grilled artichokes, rocket 830 kcal

Marinated sardines, sea purslane, romesco sauce 247 kcal

Grilled and raw bitter leaves, capers, aged balsamic VE 140 kcal

Niçoise salad V 419 kcal

Caramel & dark chocolate pot V* 472 kcal

Mediterranean cheese plate, quince, crackers V 634 kcal

Aubergine stuffed with pesto VE 471 kcal

PERSIAN WORKING LUNCH

12-100 guests

£29.00

Young vegetables crudité VE 34 kcal

Baba ghanoush VE 138 kcal

Roasted red pepper hummus VE 309 kcal

Greek yoghurt with cucumber and dill V 124 kcal

Sesame and nigella seed lavash bread V 223 kcal

Tabouleh salad VE 280 kcal

Marinated English feta-style cheese with pickled shallots
and preserved lemon V 278 kcal

Sweet potato and butternut falafel V* 159 kcal

Grilled lamb kofta, mint, parsley dressing 257 kcal

Breast of chicken with harissa,
preserved lemon and hazelnuts 242 kcal

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Lunch

'LOW GI' LUNCH

12-100 guests

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

£21.50

Nashi pear, pineapple

and mint salad VE 148 kcal

Vietnamese beef salad 486 kcal

Chicken, rice noodle salad 275 kcal

Spiced popcorn VE 120 kcal

Watercress, cucumber

and mint juice VE 42 kcal

FUTURE 50 SALAD LUNCH

12-100 guests

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

To see more information visit [Knorr](#)

£25.00

Roasted sweet potato, edamame, grilled peppers, toasted seeds VE 215 kcal

Shaved fennel, orange, dill and pomegranate, dukkha VE 187 kcal

Charred broccoli, quinoa, hemp seeds, radishes, fresh garden herbs VE 215 kcal

Spelt and Khorasan tabbouleh with tomatoes, pomegranate, and cashew nuts V 187 kcal

Grilled courgettes, British halloumi, lentils, rocket, pumpkin seeds V 227 kcal

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Lunch

LONDON LARDER BUFFET

6-100 guests

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.

£27.95

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

Chalk steam trout rilletes, creme fraiche, Paul Rhodes' Greenwich rye 483 kcal

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

Finest British charcuterie from Cobble Lane 149 kcal

Selection of British cheeses from Paxton and Whitfield's, London's oldest cheese shop V* 286 kcal

Antipasti selection from Belazu of Greenford V 131 kcal

Artisan breads from Paul Rhodes bakery of Greenwich 277 kcal

A selection of sweet treats by Luminary Bakery 475 kcal

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Bento Box Lunch

ENGLISH GARDEN

6 –100 guests

£25.00

Selection of handmade
finger sandwiches 477 kcal

Free range pork sausage roll, Lincolnshire
poacher and confit onions 405 kcal

Pickled baby vegetables, parsley,
puffed amaranth VE 159 kcal

Lemon drizzle V 280 kcal

PLANT BASED VE

6 –100 guests

£25.00

Homemade carrot and chickpea falafel,
minted coconut yogurt 279 kcal

Torched tender stem broccoli, pickled
shallots and toasted seeds 97 kcal

Wild rice, pepper and
pomegranate salad 214 kcal

Tonka bean panna cotta
and fresh berries 266 kcal

FROM THE SEA

6 –100 guests

£25.00

Sustainable British fish, crushed peas
and broad beans 192 kcal

New potato salad, dill and lemon V 264 kcal

Spring vegetable coleslaw V 153 kcal

Chocolate and orange
brownie, orange gel V 268 kcal

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

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Cold Fork Buffet

Select 3 proteins, 2 salad, 1 dessert
£33.00 per person
Minimum 20 guests

BUFFET PROTEIN OPTIONS

Pick three

- Company of Cook's organic pork sausage roll,
 Lincolnshire Poacher cheese
 and caramelised onion 425 kcal
- Cobble Lane nduja sausage roll 390 kcal
- Cobble Lane bresaola, goat's curd
 and watercress crostini 278 kcal
- Chalk Stream trout rillettes, horseradish 507 kcal
- London cured salmon , apple,
 fennel, watercress 378 kcal
- Waste Knot rescue vegetable tart,
 seasonal leaves house dressing V 341 kcal
- Roasted tofu marinated in soya sauce with
 seasonal stir-fry vegetables VE 330 kcal

SALAD BUFFET OPTIONS

Pick two

- Roasted beetroot, pickled onions,
 yoghurt V* 332 kcal
- Fennel, orange and watercress VE 163 kcal
- Freekeh pilaf, coriander, mint, spring
 onion and preserved lemon VE 381 kcal
- Charred broccoli, quinoa,
 radish and herbs VE 211 kcal
- Harissa roast squash, lentils, London
 ricotta, pumpkin seed pesto V 324 kcal

DESSERT BUFFET OPTIONS

Pick one

- Spiced pear and oat crumble,
 crème Anglaise V 422 kcal
- Passionfruit cremeaux, caramelised white
 chocolate, ginger meringue V 621 kcal
- Plant-based tiramisu VE 374 kcal
- Dark chocolate mousse V 523 kcal
- Seasonal fruit platter VE 107 kcal
- British cheese plate V* 292 kcal

ADDONS

- Artisan breadbasket by Paul Rhodes of
 Greenwich, whipped butter V* **£3.50** 440 kcal
- British cheese plate by Paxton & Whitfield,
 chutney and oat crackers V* **£10.00** 286 kcal
- Seasonal fruit platter VE **£6.00** 127 kcal
- Make it a seated buffet **£11.00**

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Hot Fork Buffet

Select 1 menu
£38.00 per person
Minimum 20 guests

M E N U 1

Beef bourguignon,
 Cobble Lane pancetta,
 mashed potato 575 kcal

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

Jerusalem artichoke and wild
 mushroom ragout, olive oil
 mash, crispy kale **VE** 309 kcal

Roasted beetroot, pickled
 onions, Coconut
 yoghurt **VE** 332 kcal

Spiced pear and oat crumble,
 crème Anglaise **V** 422 kcal

M E N U 2

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

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

Roasted aubergine, pine
 nut, vegan haloumi, crushed
 green herbs **VE** 423 kcal

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

Passionfruit Cremeaux,
 caramelised white
 chocolate, ginger
 meringue **V** 621 kcal

M E N U 3

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

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

Pumpkin ravioli, pine nuts,
 pumpkin puree,
 crispy sage **VE** 508 kcal

Fennel, orange
 and watercress **VE** 163 kcal

Plant-based tiramisu **V** 374 kcal

M E N U 4

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

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

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

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

Dark chocolate mousse **V*** 523 kcal

A D D O N S

Artisan breadbasket by Paul Rhodes of

Greenwich, whipped butter **V*** **£3.50** 440 kcal

British cheese plate by Paxton & Whitfield,

chutney and oat crackers **V*** **£10.00** 286 kcal

Seasonal fruit platter **VE** **£6.00** 127 kcal

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THREE COURSE MENU

Three course menu

Select 1 starter, 1 main, 1 dessert

3 course £64.00

Minimum 20 guests

Tea, Coffee and
petit four included

2 course £52.00

Minimum 20 guests

Choose between starter or a dessert
Add tea, coffee and petit fours for **£3.65**

STARTER

Jerusalem artichoke velouté, artichoke crisps, crushed hazelnuts, thyme oil V* 589 kcal

Recommended wine pairing: Bourgogne Blanc Chardonnay, Maison Nuiton-Beaunoy **£60.00**

London smoked salmon, beetroot and horseradish crème fraiche,
pickled cucumber, sourdough crisp 313 kcal

Recommended wine pairing: Château Paradis Rose 'Essenciel' Coteaux d'Aix en Provence **£52.00**

Torched Cornish mackerel, charred baby leeks, confit tomato sauce, crispy capers 262 kcal

Recommended wine pairing: Fiano 'Lunata' **£43.00**

Delica pumpkin salad, cauliflower tabbouleh, crematta, sumac VE 373 kcal

Recommended wine pairing: Hamilton Heights Chardonnay **£35.00**

Confit duck rillettes, toasted brioche, fig and black olive chutney 640 kcal

Recommended wine pairing: Château Le Gardera, Bordeaux Superieur **£48.00**

Beef carpaccio, artichokes, Old Winchester cheese, pickled beetroots 399 kcal

Recommended wine pairing: Beaujolais Villages 'Vignes de 1940', Jean-Michel Dupre **£62.00**

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Three course menu

Select 1 starter, 1 main, 1 dessert

MAIN

Sea bass, braised fennel, celeriac purée, tomato, caper and dill dressing 505 kcal

Recommended wine pairing: Bourgogne Blanc Chardonnay, Maison Nuiton-Beaunoy **£60.00**

Roast hake, saffron mash, cavolo nero, salsa verde 401 kcal

Recommended wine pairing: Wairau River Sauvignon Blanc **£42.00**

Packington Estate venison fillet, spiced kofta, polenta, Sichuan pepper cream 481 kcal

Recommended wine pairing: Tunante Rioja Tempranillo Tinto, Fincas de Azabache **£40.00**

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

Recommended wine pairing: 'Punto Alto', Malbec, Argentina **£40.00**

Chicken, spinach and mushroom ballotine, roast pumpkin

and ricotta mash, crispy sage, Madeira jus 831 kcal

Recommended wine pairing: Wairau River Pinot Noir **£63.00**

Wild mushroom, spinach and Lincolnshire Poacher pithivier,

heritage carrot, purple sprouting broccoli, chive cream V 1076 kcal

Recommended wine pairing: Heppington Vineyards Pinot Noir **£88.00**

Squash risotto, pumpkin seed pesto, crematta, crispy sage VE 589 kcal

Recommended wine pairing: Picpoul de Pinet 'Sel et Sable' **£47.00**

Roasted cauliflower, cauliflower puree, red pepper, polenta VE 518 kcal

Recommended wine pairing: Hamilton Heights Chardonnay **£35.00**

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Three course menu

Select 1 starter, 1 main, 1 dessert

DESSERT

Blackcurrant poached pear, vanilla cream, almond tuile V 439 kcal

Roast pineapple, spiced rum syrup, chocolate sorbet V 432 kcal

Rum and raisin bread and butter pudding, spiced custard V 589 kcal

Vanilla panna cotta, passionfruit, meringue shards VE 601 kcal

Quince and apple crumble, crème Anglaise V* 660 kcal

Dark chocolate tart, honeyed almonds, praline cream V 886 kcal

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CANAPÉ RECEPTION



Canapés

Select 4 canapés	£18.40	Chefs' choice 4 canapés	£16.50
Select 5 canapés	£22.75	Chefs' choice 5 canapés	£20.50
Additional canapé	£4.60	Additional chefs' canapé	£4.35

M E A T

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

P L A N T B A S E D

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

F I S H

Crayfish, cocktail sauce, smoked paprika vol au vant 95 kcal
 Smoked mackerel, pickled cucumber, rye bread, salmon roe 64 kcal
 Crab, cucumber, Bloody Mary, chive crumb 62 kcal
 Seared scallop, confit potato, burnt apple purée 48 kcal

S W E E T

Whipped cheesecake, ginger crumb, spiced pear V* 105 kcal
 Coconut and passionfruit pavlova VE 55 kcal
 Lemon meringue tartlet V 93 kcal
 Cranberry and white chocolate blondie V 120 kcal

Recommended sparkling wine pairing: Ridgeview Bloomsbury, Sussex

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BOWL FOOD

Bowl food

Select 2 for £15.50
Select 4 for £30.50
Additional bowl £7.50

Chefs' Choice 2 for £14.50
Chefs' Choice 4 for £29.00
Additional bowl £7.25

PLANT BASED

Jerusalem artichoke and wild mushroom ragout, olive oil mash, crispy kale VE 107 kcal

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

Delica pumpkin salad, cauliflower tabbouleh, sumac aioli VE 121 kcal

Salt-baked beets, whipped London ricotta, chilli honey, toasted seeds V 324 kcal

FISH

Chalk stream trout rillettes, pickled fennel 341 kcal

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

Confit salmon, charred leeks, saffron sauce 309 kcal

Torched mackerel, kohlrabi slaw, green apple, dill 279 kcal

MEAT

Rare roast beef, celeriac remoulade, pickled mushroom salad 247 kcal

Sticky lamb neck, aubergine, pomegranate, crispy chickpeas and parsley 248 kcal

Miso pork cheeks, dressed leeks, green apple 237 kcal

Confit chicken gnocchi, gremolata 335 kcal

DESSERT

Spiced pear and oat crumble, crème Anglaise V 436 kcal

Apple streusel cake, vanilla ice cream V 575 kcal

Vanilla panna cotta, passionfruit, meringue shards VE 499 kcal

Plant-based tiramisu VE 374 kcal

V – Vegetarian, VE – Vegan, V* – Vegetarian & can be made vegan on request
Have a special dietary requirements and allergies?
We love talking about food – ask your Event Manager to find out more about the ingredients.

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



Nibbles

Cornish sea salt popcorn VE 129 kcal

Sea salt crisps V 150 kcal

Montgomery Cheddar straws V 149 kcal

House spiced nuts VE 303 kcal

Stuffed Gordal olives with oregano VE 64 kcal

Belazu chilli mixed olives VE 64 kcal

Pecorino and truffle nuts V 318 kcal

Select 4
£10.50 per person

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FOOD STATIONS



Food stations

FOOD STATIONS

50 – 200 Guests

Market food stations offer a creative addition to larger canapé or bowl food receptions. They provide an opportunity for your guests to interact with our chefs, watch their food being created and enjoy the sense of theatre involved in its preparation. Our head chef has developed these themed menus and food stations from around the world. Some suggestions are given here, but we have many more ideas to suit your event, please just ask.

Our food stations can also be a great alternative to a traditional seated lunch or dinner providing an interactive experience where our chefs will serve your guests from market stalls to provide a real sense of theatre and occasion. We will also circulate the food options around the room, ensuring that all your guests experience what each food station is offering.

Any Two food stations

£56.00 per person

Add more stations to make it your own

Add a savoury food station

£28.00 per person

Add a dessert food station

£25.00 per person

Add a salad food station

£25.00 per person

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Food stations

H. Forman & Son smoked and cured salmon carvery

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

Beetroot cured Scottish salmon

Wasabi ginger cured salmon

London cured smoked

Double hot smoked salmon

Recommended wine pairing: Ridgeview Fitzrovia Rosé, Sussex **£138.00**

Arancini food station

Selection of hot and crispy rice balls inspired by Sicily

Wild mushroom and truffle, mushroom ketchup V*

Butternut squash and sage, sage puree V*

Sundried tomato and basil arancini, nut free pesto VE

Lemon and Parmesan arancini, chive crème fraiche V

Recommended wine pairing: Montepulciano d'Abruzzo Riserva, 'Tor del Colle' **£42.00**

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Food stations

Cobble Lane cured meats

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

Fennel salami

Capocollo

Spicy nduja

Lomo pork loin

House pickles

Sourdough bread

Recommended wine pairing: Punto Alto Malbec **£40.00**

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Food stations

Paxton & Whitfield cheese V*

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

Oglesfield

Cotehill Blue

Baron Bigod

Lincolnshire Poacher

Ashcombe

Beetroot horseradish chutney

Spiced plum chutney

Caramelised onion chutney

Recommended wine pairing: Château Le Gardera, Bordeaux Superieur **£48.00**

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Food stations

Salad station V*

A fresh selection of salads and dressings, to pick your perfect mix

Roasted pumpkin, crematta, pickled red onion & rocket salad

Chefs' seasonal vegetable salad

Seasonal mixed leaves

Honey baked goats' cheese and beetroot salad

Quinoa Tabouleh

Chargrilled Tenderstem broccoli with red onion and roasted peppers

A selection of dressings

Olive oil

Balsamic dressing

Soya Sauce

Basil oil

Pomegranate molassus

Recommended wine pairing: Picpoul de Pinet 'Sel et Sable' **£47.00**

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Dessert food stations

Macarons V

A selection of flavoured macarons including

Pistachio

Chocolate

Salted caramel

Mango

Passionfruit

Eton mess dessert station V*

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

Selection of vanilla, lemon, and raspberry meringues

Whipped honey cream

Chantilly cream

Chocolate cream

Passionfruit curd

Seasonal berries

Selection of coulis and crispies

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



DELEGATE PACKAGES



Delegate packages

Foundation package

50-400 guests

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

Portobello mushroom, spinach, tomato

and mushroom ketchup VE 472 kcal

Free range egg muffin, sriracha V 309 kcal

Dry cured bacon, HP sauce 512 kcal

London sausage, HP sauce 556 kcal

MID-MORNING BREAK

Freshly brewed Fairtrade coffee | English Breakfast tea |
selection of herbal infusions

HYDRATION STATION

A hydration station is available at each break |
Juice of the day also available during lunch

Add a reception to finish the day

See the next page for our reception add-on

LUNCH

Freshly prepared sandwiches with cheese board,
fruits, snacks, crudites and dips

Chef's choice. Sample menu

Mature Cheddar ploughman's V

Free range egg mayonnaise, watercress V

Smoked salmon and cream cheese

Chicken and sweetcorn mayonnaise

Falafel and sweet potato wrap V

Selection of cheeses from the British Isles V

Seasonal fruit selection VE

Crisps V

Popcorn VE

Raw vegetables with romesco, hummus and cucumber yoghurt V

AFTERNOON SNACKS

Quinoa, coconut and cocoa energy balls VE 365 kcal

Seasonal fruit skewers VE 60 kcal

Tea and coffee

Homemade iced tea

Berry and mint infused water

Still and sparkling mineral water

V - Vegetarian, VE - Vegan, V* - Vegetarian & can be made vegan on request
Have a special dietary requirements and allergies?
We love talking about food - ask your Event Manager to find out more about the ingredients.

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

Delegate packages

Foundation package reception add-on

50-400 guests

Add a reception to finish the day in style

Please note additional room hire charges may apply

N I B B L E S

£10.00 per person

Please choose 4 items

Cornish sea salt popcorn VE 129 kcal

Sea salt crisps V 150 kcal

Montgomery cheddar straws V 149 kcal

House spiced nuts VE 303 kcal

Stuffed Gordal olives with oregano VE 64 kcal

Belazu chilli mixed olives VE 64 kcal

Pecorino and truffle nuts V 318 kcal

B O W L F O O D

£14 for two per person

£28 for four per person

A selection of chefs' choice bowls

Your selection could include:

Miso pork cheeks, dressed Leeks, green apple 237 kcal

Confit chicken gnocchi, gremolata 335 kcal

Charred Chalk Stream trout, crushed Jersey Royals, fennel 277 kcal

Dorset crab, bisque sauce, crushed peas 260 kcal

Asparagus, Burford brown egg, pickled shimeji V 157 kcal

Roasted pumpkin, barley risotto VE 365 kcal

Vanilla panna cotta, mango, strawberries VE 489 kcal

Chocolate brownie, diplomat cream V 424 kcal

D R I N K S P A C K A G E S

Prices per person, per hour

Unlimited drinks package

£15.50

Includes house wine, beers, waters and soft drinks

Upgrade to include prosecco or house spirits

£7.00

Upgrade the wine to Hamilton Heights, Shiraz or Chardonnay

£1.00

Upgrade the beer to Peroni beer

£0.50

V – Vegetarian, VE – Vegan, V* – Vegetarian & can be made vegan on request

Have a special dietary requirements and allergies?

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All prices are per person and exclude VAT.

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

Delegate packages

Penthouse package

50-400 guests

ON ARRIVAL

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

BREAKFAST

Breakfast bowl selection | Choose 3

Coconut yoghurt, raspberry and hibiscus, chai granola **VE** 267 kcal

Greek yoghurt, seasonal fruit, chai granola, bee pollen **V** 277 kcal

Seasonal fruits **VE** 80 kcal

Sweetcorn pancakes, smashed 'no avocado', tomato jam **VE** 294 kcal

Shakshuka **V** 349 kcal

Full English breakfast 828 kcal

MID-MORNING BREAK

Freshly brewed Fairtrade coffee | English Breakfast tea |
selection of herbal infusions

HYDRATION STATION

A hydration station is available at each break |

Juice of the day also available during lunch

Add a reception to finish the day

See the next page for our reception add-on

LUNCH

Hot Fork Buffet

Chef's choice. Sample menu

Beef bourguignon, Cobble Lane pancetta, mashed potato

Line caught roasted cod fillet, white beans, parsley

Pumpkin ravioli, pine nuts, pumpkin puree, crispy sage **VE**

Roasted beetroot, pickled onions, crematta **VE**

Dark chocolate mousse **V**

AFTERNOON SNACKS

Quinoa, coconut and cocoa energy balls **VE** 365 kcal

Seasonal fruit skewers **VE** 60 kcal

Tea and coffee

Homemade iced tea

Berry and mint infused water

Still and sparkling mineral water

Chef's choice lunch not right for you?

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

See overleaf or menu options to pick from.

V – Vegetarian, **VE** – Vegan, **V*** – Vegetarian & can be made vegan on request

Have a special dietary requirements and allergies?

We love talking about food – ask your Event Manager to find out more about the ingredients.

All prices are per person and exclude VAT.

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

Delegate packages

Penthouse package reception add-on

50-400 guests

Add a reception to finish the day in style

Please note additional room hire charges may apply

CANAPES

£18.40 per person

Please choose 4 items

MEAT

Chicken liver parfait, crispy skin, caper raisin 79 kcal

Mac 'n' cheese bites, Cobble Lane nduja, honey 102 kcal

Beef tartare, oyster mayonnaise, pickles 28 kcal

Cobble Lane nduja Sausage Roll, Romesco, Fried Parsley 102 kcal

PLANT BASED

Baked Jerusalem artichoke, mushroom ketchup VE 42 kcal

Colston Basset Stilton, seeded cracker, damson paste V 90 kcal

Beetroot tartare, burrella, sorrel VE 34 kcal

Beetroot and Golden Cross arancini V 105 kcal

Smoked aubergine, preserved lemon, pomegranate, seeded VE 26 kcal

FISH

Crayfish, cocktail sauce, smoked paprika vol au vant 95 kcal

Smoked mackerel, pickled cucumber, rye bread, salmon roe 64 kcal

Crab, cucumber, Bloody Mary, chive crumb 62 kcal

Seared scallop, confit potato, burnt apple purée 48 kcal

SWEET

Whipped cheesecake, ginger crumb, spiced pear V* 105 kcal

Coconut and passionfruit pavlova VE 55 kcal

Lemon meringue tartlet V 93 kcal

Cranberry and white chocolate blondie V 120 kcal

DRINKS PACKAGES

Prices per person, per hour

Unlimited drinks package £15.50

Includes house wine, beers, waters and soft drinks

Upgrade to include prosecco or house spirits £7.00

Upgrade the wine to Hamilton Heights, Shiraz or Chardonnay £1.00

Upgrade the beer to Peroni beer £0.50

V – Vegetarian, VE – Vegan, V* – Vegetarian & can be made vegan on request

Have a special dietary requirements and allergies?

We love talking about food – ask your Event Manager to find out more about the ingredients.

All prices are per person and exclude VAT.

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

Delegate packages

Penthouse package – Hot fork buffet

50–400 guests

Your hot fork buffet lunch is chef's choice.

Want to pick your menu? **It's just £3 per person**

M E N U 1

Beef bourguignon,
Cobble Lane pancetta,
mashed potato 575 kcal

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

Jerusalem artichoke and wild
mushroom ragout, olive oil
mash, crispy kale VE 309 kcal

Roasted beetroot, pickled
onions, Coconut
yoghurt VE 332 kcal

Spiced pear and oat crumble,
crème Anglaise V 422 kcal

M E N U 2

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

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

Roasted aubergine, pine
nut, vegan haloumi, crushed
green herbs VE 423 kcal

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

Passionfruit Cremeaux,
caramelised white
chocolate, ginger
meringue V 621 kcal

M E N U 3

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

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

Pumpkin ravioli, pine nuts,
pumpkin puree,
crispy sage VE 508 kcal

Fennel, orange
and watercress VE 163 kcal

Plant-based tiramisu V 374 kcal

M E N U 4

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

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

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

Charred broccoli, quinoa,
radish and herbs VE 321 kcal

Dark chocolate mousse V* 523 Kcal

A D D O N S

Artisan breadbasket by Paul Rhodes of

Greenwich, whipped butter V* **£3.50** 440 kcal

British cheese plate by Paxton & Whitfield,

chutney and oat crackers V* **£10.00** 286 kcal

Seasonal fruit platter VE **£6.00** 127 kcal

Make it a seated buffet **£11.00**

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Have a special dietary requirements and allergies?

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

Delegate packages

Meetings package

6 - 50 guests

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 2

Portobello mushroom, spinach, tomato

and mushroom ketchup VE 472 kcal

Free range egg muffin, sriracha V 309 kcal

Dry cured bacon, HP sauce 512 kcal

London sausage, HP sauce 556 kcal

MID-MORNING BREAK

Freshly brewed Fairtrade coffee | English Breakfast tea |
selection of herbal infusions

HYDRATION STATION

A hydration station is available at each break |

Juice of the day also available during lunch

Upgrade your lunch for just £3

See the next page our bento box upgrade

LUNCH

Freshly prepared sandwiches with cheese board,
fruits, snacks, crudites and dips

Chef's choice.

A selection of sandwiches

Including at least one vegetarian and vegan option

Seasonal fruit selection VE

Crisps V

Popcorn VE

Raw vegetables with romesco, hummus and cucumber yoghurt V

AFTERNOON SNACKS

Quinoa, coconut and cocoa energy balls VE 365 kcal

Seasonal fruit skewers VE 60 kcal

Tea and coffee

Homemade iced tea

Berry and mint infused water

Still and sparkling mineral water

V - Vegetarian, VE - Vegan, V* - Vegetarian & can be made vegan on request

Have a special dietary requirements and allergies?

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Delegate packages

Meetings package lunch upgrade

6 - 50 guests

Upgrade your lunch to our bento boxes for £3

As part of our aim to be more sustainable, your bento box will be chef's choice.

Your bento box could include:

ENGLISH GARDEN

Selection of handmade finger sandwiches 477 kcal

Free range pork sausage roll, Lincolnshire poacher and confit onions 405 kcal

Pickled baby vegetables, parsley, puffed amaranth **VE** 159 kcal

Lemon drizzle **V** 280 kcal

PLANT BASED **VE**

Homemade carrot and chickpea falafel, minted coconut yogurt 279 kcal

Torched tender stem broccoli, pickled shallots and toasted seeds 97 kcal

Wild rice, pepper and pomegranate salad 214 kcal

Tonka bean panna cotta and fresh berries 266 kcal

FROM THE SEA

Sustainable British fish, crushed peas and broad beans 192 kcal

New potato salad, dill and lemon **V** 264 kcal

Spring vegetable coleslaw **V** 153 kcal

Chocolate and orange brownie, orange gel **V** 268 kcal

Want to pick your bento box menu?

That's just a £1 supplement per person

V – Vegetarian, **VE** – Vegan, **V*** – Vegetarian & can be made vegan on request
Have a special dietary requirements and allergies?
We love talking about food – ask your Event Manager to find out more about the ingredients.

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

Delegate packages

Meetings package reception add-on

6 - 50 guests

Add a reception to finish the day in style

Please note additional room hire charges may apply

DRINKS

Prices per person, per hour

Unlimited drinks package

Includes house wine, beers, waters and soft drinks

£15.50

Upgrade to include prosecco or house spirits

£7.00

Upgrade the wine to Hamilton Heights, Shiraz or Chardonnay

£1.00

Upgrade the beer to Peroni beer

£0.50

NIBBLES

£10.00 per person

Please chose 4 items

Cornish sea salt popcorn **VE** 129 kcal

Sea salt crisps **V** 150 kcal

Montgomery cheddar straws **V** 149 kcal

House spiced nuts **VE** 303 kcal

Stuffed Gordal olives with oregano **VE** 64 kcal

Belazu chilli mixed olives **VE** 64 kcal

Pecorino and truffle nuts **V** 318 kcal

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FESTIVE MENUS

FESTIVE CANAPÉ



Festive Canapés

Select 4 canapés	£19.25	Chefs' choice 4 canapés	£17.00
Select 6 canapés	£28.50	Chefs' choice 6 canapés	£25.00
Additional canapé	£4.60	Additional chefs' choice canapé	£4.25

MEAT

- Confit duck rillettes, Cumberland sauce 105 kcal
- Mac 'n' cheese bites, Cobble Lane nduja, honey 102 kcal
- Cobble Lane pancetta, prune, Barkham Blue cheese 118 kcal
- Cobble Lane coppa, fig and basil 46 kcal

FISH

- Smoked mackerel, pickled cucumber, rye bread, salmon roe 64 kcal
- Seared scallop, confit potato, burnt apple purée 48 kcal

PLANT BASED

- Colston Basset Stilton, seeded cracker, damson paste **V** 90 kcal
- Beetroot tartare, burrella, sorrel **VE** 34 kcal
- Beetroot and Golden Cross goat cheese arancini **V** 105 kcal

SWEET

- Whipped cheesecake, ginger crumb, spiced pear **V*** 105 kcal
- Coconut and passionfruit pavlova **VE** 55 kcal
- Mulled fruit crumble tart **V** 82 kcal
- Cranberry and white chocolate blondie **V** 120 kcal

Recommended sparkling wine pairing: Ridgeview Bloomsbury, Sussex

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FESTIVE BOWL FOOD



Festive Bowl food

Select 3 for £23.25
Select 6 for £44.00
Additional bowl £7.50

Chefs' Choice 3 for £22.50
Chefs' Choice 6 for £42.90
Additional bowl £7.25

PLANT BASED

Jerusalem artichoke and wild mushroom ragout, olive oil mash, crispy kale VE 107 kcal

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

Salt-baked beets, whipped London ricotta, chilli honey, toasted seeds V 324 kcal

FISH

Chalk Stream trout rillettes, pickled fennel 341 kcal

Confit salmon, green olive, white bean, blood orange and parsley salad 321 kcal

MEAT

Shredded ham hock, lentil and parsley salad, mustard dressing 254 kcal

Roast chicken, soft polenta, wild mushrooms, crispy sage, Madeira jus 325 kcal

Rare roast beef, celeriac remoulade, pickled mushrooms 248 kcal

DESSERT

Spiced pear and oat crumble, crème Anglaise V 436 kcal

Christmas pudding crème brulee V 493 kcal

Vanilla panna cotta, passionfruit, meringue shards VE 499 kcal

Plant-based tiramisu VE 374 kcal

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Have a special dietary requirements and allergies?
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RIBA AT 66 PORTLAND PLACE
VENUES





FESTIVE THREE COURSE MENU

Festive Three course menu

Select 1 starter, 1 main, 1 dessert

Christmas crackers included

3 course £65.50

Minimum 20 guests

Tea, Coffee and
petit four included

2 course £53.50

Minimum 20 guests

Choose between starter or a dessert
Add tea, coffee and petit fours for **£3.65**

STARTER

Celeriac velouté, chestnuts, truffle cream V* 298 kcal

Recommended wine pairing: Heppington Vineyards Pinot Noir Rose **£88.00**

London salmon, beetroot and horseradish crème fraîche,
pickled cucumber, sourdough crisp 313 kcal

Recommended wine pairing: Château Paradis Rose 'Essenciel' Coteaux d'Aix en Provence **£52.00**

Devon crab and saffron tart, Hampshire watercress 416 kcal

Recommended wine pairing: Fiano 'Lunate' **£43.00**

Pickled fennel, clementine and watercress salad, pomegranate and toasted seeds VE 164 kcal

Recommended wine pairing: La Playa Viognier **£42.00**

Oglesfield cheese croquettes, Cumberland sauce, winter leaves 442 kcal

Recommended wine pairing: Gavi di Gavi 'Ca da Bosio', Terre da Vino **£65.00**

Ham hock terrine, pickled red cabbage, shallot and parsley salad 319 kcal

Recommended wine pairing: Beaujolais Villages 'Vignes de 1940', Jean-Michel Dupre **£60.00**

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Have a special dietary requirements and allergies?

We love talking about food – ask your Event Manager to find out more about the ingredients.

All prices are per person and exclude VAT.

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



Festive Three course menu

Select 1 starter, 1 main, 1 dessert

Christmas crackers included

M A I N

Jerusalem artichoke and wild mushroom ragout, salt baked celeriac, dried enoki VE 572 kcal

Recommended wine pairing: Picpoul de Pinet 'Sel et Sable' **£45.00**

Roast hake, herb crumb, Jerusalem artichoke puree, leeks and saffron sauce 482 kcal

Recommended wine pairing: Wairau River Sauvignon Blanc **£46.00**

Packington Estate venison fillet, spiced kofta, polenta, Sichuan pepper cream 481 kcal

Recommended wine pairing: Bourgogne Blanc Chardonnay, Maison Nuiton-Beaunoy **£60.00**

Traditional roast bronze turkey from HG Walter, apricot, chestnut and lemon thyme stuffing, all the trimmings 781 kcal

Recommended wine pairing: Tunante Rioja Tempranillo Tinto, Fincas de Azabache **£40.00**

Confit duck leg and potato croquette, pumpkin puree, braised red cabbage with mulled wine spices 990 kcal

Recommended wine pairing: Wairau River Pinot Noir **£46.00**

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

Recommended wine pairing: Hamilton Heights Chardonnay **£35.00**

Squash risotto, pumpkin seed pesto, crematta, crispy sage VE 589 kcal

Recommended wine pairing: Picpoul de Pinet 'Sel et Sable' **£45.00**

Roasted cauliflower, turnip puree, seasonal root vegetables VE 485 kcal

Recommended wine pairing: Hamilton Heights Chardonnay **£35.00**

V – Vegetarian, VE – Vegan, V* – Vegetarian & can be made vegan on request

Have a special dietary requirements and allergies?

We love talking about food – ask your Event Manager to find out more about the ingredients.

All prices are per person and exclude VAT.

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



Festive Three course menu

Select 1 starter, 1 main, 1 dessert

Christmas crackers included

DESSERT

Saffron poached pear, spiced almond shortbread, Chantilly cream V 400 kcal

Rum and raisin bread and butter pudding, custard V 589 kcal

Valrhona chocolate, prune and Armagnac tart, crème fraiche V* 675 kcal

Poached quince, whipped London ricotta, fennel and pistachio biscotti V 394 kcal

Christmas pudding, brandy sauce V 487 kcal

Vanilla panna cotta, passionfruit, meringue shards VE 601 kcal

V – Vegetarian, VE – Vegan, V* – Vegetarian & can be made vegan on request
Have a special dietary requirements and allergies?
We love talking about food – ask your Event Manager to find out more about the ingredients.

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



A champagne tower is the central focus, with champagne being poured from a bottle at the top into a small glass, which then flows into two larger glasses, and so on, creating a cascading effect. The tower is composed of several layers of glasses, with the bottom layers being smaller and the top layers being larger. The champagne is a light, bubbly color. In the background, a woman in a black dress is looking down, and another woman in a red dress is partially visible. A man in a purple suit is pouring champagne into the top glass. The scene is set in a dimly lit, elegant environment, likely a bar or a lounge.

DRINKS

Tea, coffee and soft drinks

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

Tea and coffee	£3.65
Tea, coffee and biscuits	£4.90
Homemade iced tea	£10.95 (per litre)
Cranberry/pineapple/apple/orange juice	£8.00 (per litre)
Freshly squeezed orange juice	£10.50 (per litre)
Pressed Suffolk apple juice	£10.50 (per litre)
Homemade lemonade	£10.50 (per litre)
Water infused with seasonal fruits and herbs	£15.00 (6 litre)
Still and sparkling mineral water (750ml)	£4.00 (750ml)
Soft drinks	£3.25 (330ml)

Community blend

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

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

UNION
 HAND-ROASTED
 COFFEE



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

Cocktails

COCKTAILS

£11.25 per cocktail

£50.00 per pitcher

serves five

Sloe Gin Fizz

Sloe Gin | lemon juice | soda water

Dark & Stormy

Rum | lime juice | ginger beer

Apple Spritz

Vodka | cloudy apple juice | lemon juice | apple slice

Bourbonola

Bourbon | lemon juice | cherry coke | orange slices

Winter Pimm's

Pimm's Winter No. 3 | apple juice | classic garnish and ice

NON-ALCOHOLIC COCKTAILS

£8.00 per cocktail

£38.00 per pitcher

serves five

Rosemary & Grapefruit

The perfect refreshing moment, great for any type of event

Grapefruit juice | rosemary | sparkling water

Spice N Ginger

A complex blend of Seedlip Spice 94 makes for a sophisticated stunner

Seedlip Spice 94 | ginger ale

Sting of the Bee

A delicious honey-based pick-me-up with a little ginger spice

Lemon & ginger | honey | lime juice

Pomegranate Fizz

A pomegranate fizz, perfect for celebrating

Pomegranate juice | fresh orange juice | lime juice | sparkling water

Sparkling & Wine

SPARKLING

Ridgeview Bloomsbury, East Sussex, England **£120.00**

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

Ridgeview Cavendish, East Sussex, England **£130.00**

The Pinot dominance brings depth and complexity to the palate with a long-lasting finish, whilst the Chardonnay adds finesse and freshness.

Ridgeview Fitzrovia Rosé, East Sussex, England **£138.00**

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

Prosecco Le Contesse, Italy **£38.50**

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

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

Unoaked, medium bodied, dry, organic and vegan.

Azzillo Prosecco Spumante, Italy **£45.00**

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

Laurent Perrier La Cuvee Brut, Champagne, France **£180.00**

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

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.

We have a selection of low & no-alcohol wines and drinks available.
 See overleaf for our low & no-alcohol options.

Wine

W H I T E

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.

El Zafiro 'Extremadura' Blanco, Pardina/Chardonnay, Spain **£33.00**

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. 'Ca da Bosio' is further refined by extended lees contact which imparts a soft-textured dry finish.

We have a selection of low & no-alcohol wines and drinks available.
 See overleaf for our low & no-alcohol options.

Wine

R E D

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.

El Zafiro 'Extramedura' Tinto, Tempranillo/Shiraz, Spain £33.00

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.

'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.

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, hints of oak and supple tannins for an elegant structure.

We have a selection of low & no-alcohol wines and drinks available.
 See overleaf for our low & no-alcohol options.

Packages, beers and spirits

BEER AND CIDER

Peroni Gluten Free 330ml	£6.50
Peroni 0.0% 330ml	£5.00
Peroni Nastro Azzurro 330ml	£5.80
Becks 275ml	£5.25
Asahi Super Dry 330ml	£6.00
London Pride 330ml	£7.00
Meantime Pale Ale 330ml	£6.60
Meantime London Lager 330ml	£6.60
Cornish Orchard Gold Cider 500ml	£8.50

SPIRITS

We exclusively serve 25ml singles of spirits.

House mixers included.

Gin, vodka, light rum, dark rum, whisky, brandy **£8.50**

BARS

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

If there is no other catering at your event, there may be an additional charge for bar set up.

Standard bar (minimum spend) **£350**

Includes house wine, beers, waters and soft drinks

Spirits bar (minimum spend) **£395**

Includes house spirits, wine, beers, waters and soft drinks

ALL-INCLUSIVE DRINKS PACKAGES

Minimum 50 guests

Prices per person, per hour

Unlimited drinks package **£15.50**

Includes house wine, beers, waters and soft drinks

Upgrade from house wine to Hamilton Heights, Shiraz or Chardonnay **£1.00**

Upgrade from house beer to Peroni **£0.50**

Upgrade with prosecco or house spirits **£7.00**

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Low and alcohol-free

LOW - ALCOHOL WINE

<0.5%ABV

Noughty Organic White £40.00

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

Noughty Organic Red £40.00

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

Noughty Organic Sparkling Rose 0.0% £40.00

Beautifully crafted Provençal-style rosé wine from South Africa.

S O F T S

Freshly squeezed orange juice £10.50 (per litre)

Pressed Suffolk apple juice £10.50 (per litre)

Homemade lemonade £10.50 (per litre)

Sparkling elderflower £9.00 (per litre)

Juices £8.00 (per litre)

Cranberry | pineapple | apple juice | orange juice

Soft drinks £3.25 (330ml)

Pepsi | Diet Pepsi | Fanta | 7UP

LOW ALCOHOLIC BEER

<0.05%ABV

Peroni 0.0% £5.15 (330ml)

Becks Blue £5.00 (275ml)

NON - ALCOHOLIC COCKTAILS

£8.00 per cocktail | £38.00 per pitcher (serves five)

Rosemary & Grapefruit

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

Spice N Ginger

A complex blend of Seedlip Spice 94 makes for a sophisticated stunner
 Seedlip Spice 94 | ginger ale

Sting of the Bee

A delicious honey-based pick-me-up with a little ginger spice
 Lemon & ginger | honey | lime juice

Pomegranate Fizz

A pomegranate fizz, perfect for celebrating
 Pomegranate juice | fresh orange juice | lime juice | sparkling water

Allergens

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

Please speak with your Event Manager, and details of allergens in any of our dishes can be provided for your information.

At your event, there will be an allergen folder located in your catering area. This folder is available on request, with all allergens contained in your chosen menu, allowing guests make an informed decision.

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

Please note, that we may be unable to cater for delegates with specific dietary needs if this has not been raised with your Event Manager during the planning process.



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 our team



Thank You

Thomas Morgan

Thomas Morgan
Head of Venues, RIBA at 66 Portland Place

James Jordon

James Jordon
General Manager, Company of Cooks

RIBA AT 66 PORTLAND PLACE
VENUES

**COMPANY
OF COOKS**