



SPRING / SUMMER  
APRIL 2025 - SEPTEMBER 2025

  
**BMA HOUSE**  
LONDON

**COMPANY  
OF COOKS**

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Within the document you can click on any item underlined to take you to or from the pricing page



**BMA HOUSE**  
LONDON

# Welcome to BMA House

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Our historic London venue offers a beautiful backdrop to a whole host of events including conferences, parties, weddings, awards ceremonies & meetings. BMA House in Tavistock Square is a stunning, Grade II listed building which was designed by Sir Edwin Lutyens in 1911 & has been home to the British Medical Association since 1925. Our wide range of spaces offer guests an inspiring environment in which to meet, work & mingle. We also have two large outdoor areas – an impressive Courtyard & a tranquil botanical Garden – a rare find for such a central location.

Working in partnership; BMA House & Company of Cooks have created a menu that whilst fulfilling all your event needs also puts sustainability at the heart of what we do, so for example our menu is over 70% plant based & we have removed most red meat from our menu pack.

**Standard pricing, minimum orders & additional info can be found [here](#).  
Click on each item to take you to the relevant pricing page however  
please contact us for any promotional pricing.**

With a history of hospitality & award-winning sustainability, we look forward to welcoming you to BMA House.

Hannah Robinson  
Venue Manager  
BMA House

&

Johnathon Reynolds  
General Manager  
Company of Cooks





PACKAGES  
INCLUDING DAY DELEGATE RATES

# Packages: Day Delegate Rates

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Relax. Let us do the planning to your budget.

Look at our most cost-effective catering and room hire inclusive packages.

## H O T F O R K B U F F E T D D R P A C K A G E

£95 per person

Our hot fork buffet DDR includes everything you need to keep your delegates fuelled for a large conference. Suitable for numbers over 30 it includes:

- Hire of main meeting room (09:00-17:00)
- Hire of separate catering room (09:00- 16:00)
- Arrival tea, coffee & selection of mini-Danish
- Mid-morning tea, coffee, biscuits & fresh fruit
- Two course hot fork buffet lunch served with flavoured hydration water
- Bottled filtered water throughout the day
- Afternoon tea, coffee & chef's choice loaf cake
- Data projector & screen/plasma screen & laptop
- PA system with up to three microphones
- Lectern with microphone
- Technical support for the setup of the meeting
- Complimentary WiFi
- Event Planner throughout

## S A N D W I C H D D R P A C K A G E

£75 per person

Our sandwich lunch DDR includes everything you need for a smaller conference, or lighter lunch offering. Suitable for numbers up to 50 it includes:

- Hire of main meeting room (09:00-17:00)
- Hire of separate catering room (09:00- 16:00)
- Arrival tea, coffee & biscuits
- Midmorning tea, coffee, biscuits & fresh fruit
- Chef's Selection Sandwich lunch (1 x meat option, 1 x fish option, 1 x vegetarian + dietaries)
- Bottled filtered water throughout the day
- Afternoon tea, coffee & biscuits
- PA system with up to three microphones
- Lectern with microphone
- Technical support for the setup of the meeting
- Complimentary WiFi
- Event Planner throughout

(V) – Vegetarian, (VG) – Vegan

For those with special dietary requirements or allergies who wish to know about the food & drink ingredients used, please ask the Event Coordinator.

All prices are per person & exclude VAT

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

# Catering Packages

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Relax. Let us do the planning to your budget.  
Look at our most cost-effective catering packages.

## H O T F O R K B U F F E T P A C K A G E

£68.00 per person

Suitable for minimum numbers of 20 guests.

### On arrival

Fairtrade filtered coffee, breakfast & speciality teas, selection of Danish pastries & breakfast smoothie shots

### Mid-morning break

Fairtrade filtered coffee, breakfast & speciality teas, granola bars & whole fruit

### Lunch

Chef's choice hot fork buffet (see menu [here](#)) served with filtered still & sparkling water & a hydration station

### Mid-afternoon break

Fairtrade filtered coffee, breakfast & speciality teas, & a selection of loaf cake slices

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## L O N D O N L A R D E R P A C K A G E

£53.00 per person

Suitable for minimum numbers of 20 guests.

### On arrival

Fairtrade filtered coffee, breakfast & speciality teas, & biscuits

### Mid-morning break

Fairtrade filtered coffee, breakfast & speciality teas, & whole fruit (VG)

### Lunch

Mini London Larder Buffet (see menu [here](#)) served with filtered still & sparkling water, & hydration station

**Upgrade** to chef's choice [hot fork buffet](#) for an additional £5.00 per person

### Mid-afternoon break

Fairtrade filtered coffee, breakfast & speciality teas, a selection of loaf cake slices

## S A N D W I C H P A C K A G E

£33.00 per person

Suitable for minimum numbers of 20 guests.

### On arrival

Fairtrade filtered coffee, breakfast & speciality teas, & biscuits

### Mid-morning break

Fairtrade filtered coffee, breakfast & speciality teas, & biscuits

### Lunch

Chef's sandwich lunch (see menu [here](#))

### Mid-afternoon break

Fairtrade filtered coffee, breakfast & speciality teas, & biscuits

**Upgrade** to a selection of loaf cake slices for an additional £2.00 per person per break

# Packages

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## FINE DINING PACKAGE

£96.00 per person

Suitable for minimum numbers of 40 guests.

### On arrival

2 glasses of Prosecco  
Vegetable crisps  
2 Complimentary chef's choice canapes for dinners over 120

### Dining

3 courses from the fine dining menu (see menu [here](#))  
Filtered water  
½ bottle of house wine per person

## SET MENU DINING PACKAGE

£90.00 per person

Suitable for minimum numbers of 30 guests.

### On arrival

2 glasses of Prosecco  
Black pepper crisps

### Dining

3 courses from the set menu (see menu [here](#))  
Filtered water  
½ bottle of house wine per person

## CANAPES PACKAGE

£45.00 per person

Suitable for minimum numbers of 50 guests.

6 Chef's choice canapes & 2 glasses of;

Pick ONE of the following: Prosecco, Pimm's or Aperol Spritz

Or upgrade to the English Bloomsbury sparkling wine **£10.00 per person**

Non-alcoholic options will always be available

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# Refreshment Ideas

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

Our tea and coffee comes with a variety of treats:

**Biscuits** are standard , **Loaf cake slices** are best for a quick break or if you want your guests to feel special why not go for our new **Fancy cakes**.

There are also **unlimited hot drink packages** if you need refreshments to be available all day.

We have a range of soft drinks available (see [here](#)) but for a colourful and refreshing option look at the hydration station.

## Community blend

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

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

UNION

HAND-ROASTED  
COFFEE







BREAKFAST



# Breakfast with coffee

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

## MORNING BAKERY SELECTION

A selection of freshly baked pastries and muffins (V) 423 kcal

## PLANT BREAKFAST BUFFET

Coconut yoghurt, raspberry, hibiscus & chai granola (VG) 267 kcal

'No avocado' on toast, a tasty smash of edamame, broad beans, peas with lemon, mint, chilli & savoury seed granola (VG) 363 kcal

Roasted portobello mushroom & courgettes on toast with plant-based feta (VG) 413 kcal

Compressed fruits with lime & mint (VG) 80 kcal

Green goddess wake-up juice (VG) 82 kcal

## BREAKFAST BAPS

Choose from the selection in link

## FULL ENGLISH BREAKFAST

Full English standing breakfast buffet 828 kcal

Additional charges for seated buffet would apply



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# Breakfast

## LOW CARBON BREAKFAST

Made using local & “Future 50” ingredients, chosen for their low carbon impact & high nutritional content

Choose from this selection:

Green goddess wake up juice (V) 82 kcal

‘No avocado’ on toast (VG) 363 kcal

Low carbon mushrooms on toast, watercress pesto (V) 251 kcal

Teff grain crêpes, crème fraiche, raspberries, London honey (V) 97 kcal

Compressed fruits with lime & mint (VG) 80 kcal

Seasonal fruit & vegetable juice of the day (VG) 80 kcal

## BREAKFAST BOWL SELECTION

Coconut yoghurt, raspberry, hibiscus, & chai granola (VG) 267 kcal

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

Seasonal fruits with lime & mint (VG) 80 kcal

Sweetcorn pancakes, smashed ‘no avocado’, tomato jam (V) 294 kcal

Shakshuka (V) 349 kcal

Soft boiled St. Ewe’s eggs, Cobble Lane nduja, Mayfield cheese 330 kcal

Full English breakfast (**£3 supplement**) 828 kcal

## ADDITIONAL ITEMS

Additional items to add to your perfect breakfast can be found [here](#)



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LUNCH

# Lunch

## CHEF'S SANDWICH WORKING LUNCH

A selection of seasonal sandwiches which includes vegan and vegetarian choices as standard. Average 300 kcal  
If you require a gluten free option for any guest, please let us know.

Seasonal fruit selection (VG) 38 kcal

Crisps (VG) 84 kcal

Raw vegetables, falafel & breadsticks  
with romesco, hummus & cucumber yoghurt (V) 374 kcal

Pastry Chef's sweet treat of the day

## SANDWICH LUNCH ADDONS

Go [here](#) for a few additions to make the lunch even more special and don't forget to give your guests something to drink at lunch as beverages are not included. Go [here](#)

## LONDON LARDER BUFFET

A buffet of seasonal dishes full of ingredients & products from our London larder, a selection

of some of the finest suppliers & food producers that London has to offer.

A Mini version is available without the starred \* items

Honey roast ham, rocket, Lincolnshire Poacher cheese, pickled mushroom 140 kcal

Hampshire Chalk Steam trout rilette, crème fraîche, pumpernickel 507 kcal

Salad of mixed leaves, house dressing (VG) 217 kcal

Heritage tomato salad, wasabi mascarpone, pickled red onion & green olives (V) 408 kcal

\*Finest British charcuterie from Cobble Lane 149 kcal

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

Antipasti selection from Belazu of Greenford (V) 131 kcal

Artisan breads from Paul Rhodes bakery of Greenwich 277 kcal

A selection of sweet treats 475 kcal

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# Lunch

## 'LOW GI' LUNCH

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

Nashi pear, pineapple & mint salad (VG) 148 kcal

Vietnamese chicken salad 480 kcal

Chicken broth 275 kcal

Spiced popcorn 120 kcal

Watercress, cucumber & mint juice (VG) 42 kcal

## FUTURE 50 SALAD LUNCH

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

Roasted sweet potato, edamame, grilled peppers, toasted seeds (VG) 215 kcal

Shaved fennel, orange, dill, pomegranate, dukkha (VG) 187 kcal

Charred broccoli, quinoa, hemp seeds, radishes, fresh garden herbs (VG) 215 kcal  
Spelt & Khorasan tabbouleh with tomatoes, pomegranate, chickpea (VG) 187 kcal

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



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# Hot Fork Buffet

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## MONDAY & SUNDAY

Goan bean curry, okra, basmati rice, coriander (VG) 521 kcal

Roasted cauliflower, cauliflower purée, crispy polenta cake, tomato salsa (VG) 276 kcal

Radish, tomato & cucumber salad, mint, chilli & lemon dressing (VG) 55 kcal

Seasonal mix leaves, spring onion, green pea salad (VG) 56 kcal

Coconut & lime pannacotta, raspberries, cardamom shortbread (VG) 257 kcal

## TUESDAY & SATURDAY

Truffled chicken, leek & whole grain mustard pie 636 kcal

Sri Lankan aubergine & chickpea curry, crispy onions, cumin rice, curry leaves (VG) 336 kcal

Peas, Broad beans, & grilled courgette salad, chimichurri dressing (VG) 70 kcal

Pickled beetroot, plums, rocket & ancient grains (VG) 133 kcal

Dark chocolate & raspberry brownie, whipped vanilla cream cheese, cocoa nib (VG) 176 kcal

## WEDNESDAY

Free range roast chicken, courgettes, romesco, watercress 325 kcal

Gnocchi, tender stem broccoli, summer squash, crispy sage (VG) 311 kcal

Green beans, heirloom tomatoes, red onion, basil (VG) 38 kcal

Lemon & tarragon potato salad (VG) 147 kcal

Strawberry & pomegranate Eton mess (VG) 156 kcal

## THURSDAY

Peri-peri chicken, spicy brown rice, tomato salsa 324 kcal

Sweet potato curry, sticky coconut rice, coriander (VG) 485 kcal

Charred broccoli, quinoa, radish & herbs (VG) 139 kcal

Butterbean, peach & whipped 'Stracciatella' salad, rocket pesto (VG) 125 kcal

Carrot & orange cake, vanilla cream cheese, candied pumpkin seeds (VG) 181 kcal

## FRIDAY

Salmon & spring onion fish cake, bok choy, tomato & chilli relish 281 kcal

Miso glazed aubergine, crispy tofu, fragrant rice (VG) 449 kcal

Jewelled cous cous salad, 'feta', pomegranate & olives (VG) 297 kcal

Baby gem lettuce, radish & avocado salad, carrot top pesto (VG) 70 kcal

Lemon posset, summer berries, lavender shortbread (V) 497 kcal

[Go here for 'Hot fork buffet package'](#)  
[Go here for add ons](#)

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A collage of various appetizers. In the top left, salmon-topped bread bites on a terrazzo board. In the top center, a black plate holds several small round canapés. In the center, a pink plate features a cluster of golden-brown fried balls, each topped with a dollop of white cream and a small dark garnish. On the right, a long white tray displays a row of canapés with radish slices and red garnishes. 

# RECEPTIONS



# Post Event Receptions

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Looking to host a reception to extend networking after an event with us, we have a few great value options.

## **"A little more conversation" (VG)**

Two glasses of wine or beer per person from our bar  
Cornish sea salted popcorn / Vegetable crisps / Belazu chilli mixed olives

**Complimentary extended room hire until 17:30 only**

## **Post-event canape package**

6 Chef's choice canapes & 2 glasses of Prosecco per person

Or upgrade to the English Bloomsbury sparkling wine

Non-alcoholic options will always be available

**Discounted room hire extension until 18:00 @ £1,000**

**Anything finishing past 18:00 is subject to FULL evening hire rates and a minimum spend.**



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# Canapé reception

## NIBBLES

Nibbles on poseur tables can be added to your reception see [here](#) for selection

## CANAPES

Delicious bite-sized delights perfect for a pre-dinner appetizer or standing party. We can prepare these to present on individual plates should you prefer.

Various options available including a more cost affective chefs choice see [here](#) for more details and pricing

## PLANT-BASED & VEGETARIAN

Sweet potato falafel, corn & radish tabbouleh, sundried tomato (VG) 56 kcal

Mung bean sprout papdi chaat, tamarind chutney, cane sugar yoghurt (VG)  
45 kcal

Gochujang pulled jackfruit cup, pink shallot, coriander (VG) 58 kcal

Tomato & cucumber bruschetta, balsamic pearls (VG) 27 kcal

Pea & broad bean tart, wasabi & borage (V) 80 kcal

Courgette, saffron yoghurt, pomegranate, zaatar (V) 28 kcal

## FISH

Thai cured salmon, lime & coriander mayo, tapioca cracker 74kcal

Smoked trout mousse, rye bread, dill 71 kcal

Scallop ceviche, cucumber dressing, coriander 33 kcal

Crayfish, cocktail sauce, smoked paprika 56 kcal



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# Canapé reception

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## M E A T

Chicken liver parfait vol au vent, redcurrants 40 kcal

Free range Peri-peri pork, lemon aioli, baby onions 46 kcal

Hoisin duck, pickled cucumber, tortilla, spring onion 56 kcal

Cobble lane nduja & goat's cheese arancini, piquillo pepper aioli 79 kcal

## S W E E T

Mango & exotic fruit pannacotta (VG) 28 kcal

Blueberry lavender meringues (V) 91 kcal

Lemon meringue tartlet (V) 93 kcal

Tonka bean & strawberry with white chocolate (V) 63 kcal

Recommended sparkling wine pairing: Ridgeview Bloomsbury, Sussex



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# Bowl food

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A great way to give your guests something a little more substantial than canapés but still allows for great social interaction. Various options available including a more cost affective chefs choice see [here](#) for more details and pricing and [here](#) for packages

## PLANT BASED & VEGETARIAN

Heritage tomato, salmorejo dressing, basil (VG) 124 kcal

Wild mushroom croquette, mushroom ketchup (VG) 167 kcal

Spring vegetable & herb risotto, coconut vegan cheese (VG) 234 kcal

Asparagus, Burford brown egg, pickled shimeji (V) 157 kcal

## FISH

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

H. Forman & Son London cure salmon, horseradish buttermilk, pickled cucumber, sea vegetables 298 kcal

Cod, summer beans, salsa verde 240 kcal

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

## MEAT

Cobble Lane coppa, melon, balsamic pearls 118 kcal

Cornfed roast chicken, summer beans, buttery mash, rosemary sauce 432 kcal

Miso pork cheeks, dressed leeks, green apple 237 kcal

Confit chicken gnocchi, gremolata 335 kcal

## DESSERT

Strawberry Eton mess, lavender meringue (VG) 111 kcal

Chocolate brownie, diplomat cream (V) 424 kcal

Buttermilk panna cotta, mango, strawberries (V) 489 kcal

Whipped London ricotta cheesecake, cookie crumble (V) 443 kcal



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FINE DINING

# Fine dining

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## M E N U S

All fine dining menus include a bread roll for your guests.

Please choose the same starter, main course & dessert for all your guests & inform us of any dietaries so that we can create any additional dishes needed.

If you wish to offer your guests a choice of dishes there is a supplement for this, & choices must be made at least 2 weeks in advance of event.

Please speak with your planner for more details.

All our fine dining menus include coffee or tea served at the table with petit fours, however if your guests are moving to another room for entertainment why not have a coffee station instead & **save £3.00** per person

We have created a more sustainable set menu [here](#) or create your own menu from the fine dining menu [here](#)

Click [here](#) for our Dining packages

Click [here](#) for pricing and other details including upgrades



# Set menu

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## A P R I L - J U N E

### S T A R T E R

English asparagus, rapeseed mayonnaise, spring truffle, sourdough crisp (VG) 347 kcal

### M A I N S

Free range chicken, wild garlic emulsion, new season carrots, truffle mash, thyme jus 667 kcal

Balsamic glazed heritage tomato & shallot tart tatin, green beans, kalamata olives salad 550 kcal

### D E S S E R T

Coconut & lime pannacotta, macerated pineapple, sesame sponge, coconut brittle, lemon sorbet (VG) 374 kcal

## J U L Y - S E P T E M B E R

### S T A R T E R

Heritage tomato, 'feta', compressed watermelon, olive crumb, basil sponge (VG) 121 kcal

### M A I N S

Grilled breast of chicken, lemon & basil arancini, wilted spinach, baby leeks & heritage tomato dressing 526 kcal

Spiced roast Cauliflower, carrot mash, tempura cauliflower leaves, green chilli chutney, sesame 565 kcal

### D E S S E R T

Strawberry bavarois, dark chocolate sponge, strawberry compote, lavender tuille, raspberry sorbet (VG) 353 kcal

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# Fine Dining

## STARTERS

Spiced aubergine salad, roast tomato, minted coconut yoghurt (VG) 438 kcal

Burrata, broad bean pesto, seared squash, confit green tomato, preserved lemon (V) 431 kcal

London cured salmon, horseradish, fennel pollen, keta 422 kcal

Cornish mackerel, heirloom tomatoes, basil, citrus 328 kcal

Crispy duck, watermelon salad, toasted sesame seeds 337 kcal

Smoked ham hock, pineapple jam, quail's egg, watercress purée, pickled shallot 280 kcal

Free range chicken, pumpkin seeds, orange blossom, radish 390 kcal



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# Fine Dining

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## MAIN

Roasted cauliflower, cauliflower purée, red pepper, polenta (VG) 518 kcal

Grilled summer vegetable and Golden Cross tart, fine beans, Kalamata olives, pickled shallot (V) 513 kcal

Chalk stream trout, crushed new potato, samphire, sauce vierge 574 kcal

Roast cod, white bean ragout, tender stem broccoli, saffron aioli 433 kcal

Cornish red chicken, artichoke purée, garden vegetables, seasonal mushrooms, potato terrine 1261 kcal



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# Fine Dining

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## DESSERT

Vegan chocolate mousse, sour cherries, lavender crumble, blood orange sorbet (VG) 568 kcal

Chocolate honey crèmeux, honey tuile, roasted chocolate, vanilla ice cream (V) 518 kcal

Passion fruit panna cotta, ginger meringue, caramelised white chocolate, mango sorbet (V) 502 kcal

Raspberry tart, vanilla cream, lemon sorbet (V) 644 kcal

Whipped London ricotta cheesecake, English strawberries, black pepper tuile, muscovado meringues, strawberry & clotted cream ice cream (V) 520 kcal

Yuzu custard tart with sesame seed crumb, fior di latte Ice cream, poached apricots & black sesame brittle (V) 628 kcal



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FOOD STATIONS

...house  
salmon

# Food stations

Market food stations offer a creative addition to larger canapé or bowl food receptions. They provide an opportunity for your guests to interact with our chef's, watch their food being created & enjoy the sense of theatre involved in its preparation. Our head chef has developed these themed menus & 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 chef's will serve your guests from market stalls to provide a real sense of theatre & occasion. We will also circulate the food options around the room, ensuring that all your guests experience what each food station is offering.

## **Pizzeria station**

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

Roasted vegetable pizza – Romano peppers, courgette, 'apple wood cheddar' and basil (VG)

Margherita pizza – Rich tomato sauce, fior di latte cheese, oregano (V)

Cobble lane special – Cobble Lane nduja, fennel salami, mature cheddar, rocket

Mushroom pizza – seasonal woodland mushrooms with Berkswell cheese (V)

Add extra toppings £2.00

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



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# Food stations

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## **Arancini food station**

Selection of hot and crispy rice balls inspired by Sicily

Wild mushroom and truffle, mushroom ketchup (VE)

Butternut squash and sage, sage purée (V)

Sundried tomato and basil arancini, nut free pesto (V)

Lemon and Parmesan arancini, chive crème fraiche (V)

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

## **Indian street food**

Combination of popular street food around India which is based on vegan & vegetarian ideas. All served with Chickpea & puffed rice salad, sweet & sour chutney, assorted poppadum.

Vada paav – Popular Bombay Street food

Spiced potato burger served with tamarind & mint chutney, batter scraps (V)

Dhokla – Most loved Gujrati Street food,

Chickpea sponge tempered with mustard & cumin seeds, served with sweet & sour chutney (VG)

Samosa chaat

Mix vegetable samosa, served with coconut & date yoghurt, coriander chutney & fresh tomato & onion salad (V)/(VG)

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



(V) – Vegetarian, (VG) – Vegan  
For those with special dietary requirements or allergies who wish to know about the food & drink ingredients used, please ask the Event Coordinator.

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

# Market food stations

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## **Paxton & Whitfield cheese**

A selection of the finest British cheeses from London's Oldest Cheese shop, served with chutneys and cheese biscuits – *example below but will be based on best cheese on day*  
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

## **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

## **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



(V) – Vegetarian, (VG) – Vegan  
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# Dessert food station

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## **Eton mess dessert station**

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

Meringue - vanilla, lemon, raspberry

Whipped honey cream

Chantilly cream

Chocolate cream

Passionfruit curd

Seasonal fruit

Coulis and crispies

## **Chef's choice cake station**

Our pastry chef will make a selection of cakes to suit all tastes, all presented on a station for your guests to choose. This will include some vegan, non-gluten and dairy free options

(V) – Vegetarian, (VG) – Vegan  
For those with special dietary requirements or allergies who wish to know about the food & drink ingredients used, please ask the Event Coordinator.

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# BBQ

## CHEF'S SET MENU BBQ

You will have all the listed options. Desserts will be tray served. Please note that if you want to swap with items from the premium menu there may be a charge

### **Mains**

Plant based burger, 'n'duja', grilled onion, chipotle mayonnaise (VG)

Gochujang grilled chicken, edamame bean, bok choy & spring onion slaw, pickled cucumber.

NYC hot dog, sticky cider onion, red cabbage slaw, mustard mayonnaise

### **Sides**

Watermelon & 'feta' salad, balsamic & fig oil dressing, pumpkin seeds(VG)

Summer herb & mix leaf salad, radish, lemon & whole grain mustard dressing (VG)

Grilled asparagus & potato salad, lime & chilli dressing (VG)

### **Desserts**

Coconut & lime pannacotta, macerated mint strawberries (VG)

Dark chocolate & raspberry brownie, vanilla cream (VG)

Selection of ice cream pots (VG & V)

(V) – Vegetarian, (VG) – Vegan

For those with special dietary requirements or allergies who wish to know about the food & drink ingredients used, please ask the Event Coordinator.

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



# BBQ

## PREMIUM BBQ

Choose:

2 meat

1 vegetarian/vegan

3 sides

The dessert station will be included with all the sweet treats listed.

### Meat

Achari chicken tikka, garlic naan, kachumber salad, mint & coriander chutney

BBQ pulled pork burger, grilled onion, coleslaw, chipotle mayonnaise.

Grilled jerk chicken, pineapple & mint salsa.

Kimchi hot dog pickled red cabbage, onion, Japanese mayonnaise.

Greek chicken souvlaki, pitta, sumac onion, tzatziki

### Vegetarian/vegan

Grilled masala paneer skewers, garlic naan, radish & onion salad, mango chutney (V)

Plant based jumbo sausage hot dog, Mexican salsa, pickled red onion (VG)

Sweet potato falafel burger, grilled onion, harissa houmous, lettuce (VG)

Grilled sourdough bread, basil & lemon marinated heritage tomatoes, crumbled 'feta' (VG)

### Sides

Peach panzanella, mozzarella, basil, garlic croutons

Bombay potato salad, lime, coriander, curry leaves (VG)

Summer leaf salad, radish, cucumber, cherry tomato, sherry vinaigrette (VG)

Lime & chilli marinated, grilled corn on cob (VG)

Edamame & seaweed salad, mung bean, tofu croutons (VG)

### Desserts

Strawberry Eton mess, elderflower curd, assorted meringue (VG)

Selection of mini-ice cream pots

Dark chocolate panna cotta, orange shortbread

Passion fruit tart, coconut & lime cream cheese

Red velvet cake, whipped cardamon cream cheese (VG)

(V) – Vegetarian, (VG) – Vegan

For those with special dietary requirements or allergies who wish to know about the food & drink ingredients used, please ask the Event Coordinator.

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



PRICING, MINIMUM NUMBERS &  
ADDITIONAL INFORMATION

| Item (click on <a href="#">item</a> to take you to relevant page)   | Price<br>(per person unless specified) | Minimum Orders<br>(or maximum if specified)  | Notes   |
|---|--|--|---|
| <b>Hot fork Buffet DDR package</b>  | £95.00                                 | 30   | DDR upgrades available  |
| <b>Sandwich DDR package</b>   | £75.00                                 | Max of 50  |   |
| <b>Upgrades must be for the full number of guests as they will swap with elements from standard package<br/>If you would rather add additional items to the package rather than swap, see page 38 for pricing</b> |  |  |   |
| <b>Hot Fork Buffet DDR Morning (1<sup>st</sup> Break) upgrades</b>  |  |  |   |
| Breakfast Baps (see choices <a href="#">here</a> )  | £4.40                                  | must match DDR   | Choose 3 from <a href="#">here</a>  |
| Granola - oats, cherries, chia seeds, earl grey low-fat yoghurt & honey   | £4.95                                  | must match DDR   |   |
| 50% Danish / 50% Smoothie Shots   | £2.00                                  | must match DDR   |   |
| 50% Danish / 50% Rainbow fruit platter  | £3.00                                  | must match DDR   |   |
| <b>Hot Fork Buffet DDR Mid morning (2<sup>nd</sup> Break) upgrades</b>  |  | <b>These swaps can be made to any of the coffee breaks but are recommended for the mid-morning break</b> |   |
| Breakfast Baps (see choices <a href="#">here</a> )  | £4.40                                  | must match DDR   | Choose 3 from <a href="#">here</a>  |
| Blueberry snack pot   | £3.30                                  | must match DDR   |   |
| Rainbow Fruit Platter   | £3.30                                  | must match DDR   |   |
| Berry & apple muffin  | £3.30                                  | must match DDR   |   |
| Energy Truffles (VG)  | £3.25                                  | must match DDR   |   |
| Goji berry muesli bar (V)   | £3.30                                  | must match DDR   |   |
| <b>Special Offer: Choose any 2 of the above Mid morning break upgrades served 50/50 plus 10% smoothie shots</b>   |  | £4.95  | <b>This offer must be served at the same time and cannot be split across breaks</b> |
| Smoothie Shots  | £2.50                                  | must match DDR   |   |
| <b>Hot Fork Buffet DDR Lunch break (3<sup>rd</sup> Break) upgrade</b>   |  |  |   |
| Upgrade the fork buffet to bowl food<br>(Note the buffet dessert will still be served)  | £5.00                                  | must match DDR   | Choose 4 from <a href="#">here</a>  |
| <b>Hot Fork Buffet DDR Afternoon break (4<sup>th</sup> Break) upgrade</b>   |  |  |   |
| Upgrade the loaf cake to fancy cakes  | £5.00                                  | must match DDR   |   |

| Item (click on <a href="#">item</a> to take you to relevant page)                                   | Price<br>(per person unless<br>specified) | Minimum Orders<br>(or maximum if<br>specified) | Notes   |
|---|---|--|---|
| <b>Hot fork Buffet catering only package</b>  | £68.00                                    | 20   |   |
| <b>London Larder catering only package</b>  | £53.00                                    | 20   |   |
| London Larder Upgrade (Upgrade to fork buffet)  | £5.00                                     | Must match package                             | See page 13 for details   |
| <b>Sandwich catering only package</b>   | £33.00                                    | 20   |   |
| Sandwich Catering Package Upgrade (Upgrade biscuits to loaf cake)                                   | £2.00                                     | must match package                             |   |
| <b>Fine Dining Package</b>  | £96.00                                    | 40   |   |
| Fine Dining Package (Complimentary canapés for bookings over 120)                                   |   | 120  |   |
| <b>Set Menu Dining Package</b>  | £90.00                                    | 30   |   |
| <b>Canapes Package</b>  | £45.00                                    | 50   |   |
| <b>Refreshments</b>   |   |  |   |
| Tea / Coffee / Biscuits   | £4.95                                     |  |   |
| Tea / Coffee / Loaf Cake  | £8.45                                     |  |   |
| Tea Coffee / Fancy Cakes  | £10.00                                    | 5  |   |
| Unlimited Tea / Coffee / Biscuits   | £14.85                                    | 80   | This is kept full by the team but not served outside of known break times |
| Still / Sparkling water   | £3.65 (per bottle 750ml)                  |  |   |
| Pressed apple juice   | £13.25 (per litre)                        |  |   |
| Freshly squeezed orange juice   | £13.25 (per litre)                        |  |   |
| Orange, Apple, Cranberry or Pineapple Juice   | £8.00 (per litre)                         |  |   |
| Fresh lemonade  | £12.00 (per litre)                        |  |   |
| Sparkling elderflower   | £13.90 (per 4 litres)                     |  |   |
| Cans of Pepsi, 7up or Fanta   | £2.65 (each)                              |  |   |
| Folkington's Juices: (Apple, Orange, Summer Berries, Pineapple, Mango, Pink Lemonade, Tomato Juice) | £3.35 (each)                              |  |   |
| Hydration Station (1 Break – we recommend lunch)  | £1.45                                     | 10   |   |
| Hydration Station (All Day)   | £3.50                                     | 20   |   |



| Item (click on <a href="#">item</a> to take you to relevant page)  | Price<br>(per person unless specified) | Minimum Orders<br>(or maximum if specified) | Notes  |
|--|--|---|--|
| <b>Breakfast</b>   |  |   |  |
| <a href="#">Bakery selection</a> (with tea & coffee)   | £7.50                                  |   |  |
| <a href="#">Plant based breakfast buffet</a> (with tea and coffee)   | £25.50                                 | 10  |  |
| <a href="#">Breakfast Baps</a> (with tea and coffee)<br>Portobello mushroom, spinach, tomato & mushroom ketchup (VG) 471 kcal<br>Free range egg, muffin, sriracha (V) 309 kcal<br>Dry cured bacon bap, HP sauce 512 kcal<br>London sausage bap, HP sauce 556 kcal<br>Cobble Lane pancetta, free range egg, muffin 393 kcal |  |   |  |
| Choose 2 from the selection above  | £9.85                                  | 10  | You get 55% of each choice (110% total) e.g. for 10 guests you would get approximately 12 baps   |
| Choose 3 from the selection above  | £12.65                                 | 10  | You get 45% of each (135% total) e.g. for 10 guests you would get a total of approximately 14 baps (if you want to vary the %s of each type let us know) |
| <b>Full English</b> (Buffet with tea and coffee)   | £20.35                                 | 20  | Please inform us of any vegetarian or vegan requirements   |
| Seated Buffet Supplement   | £9.00                                  | Must match buffet                           |  |
| <b>Low Carbon Breakfast</b>  |  |   |  |
| Choose 2 from the selection from link above  | £9.85                                  | 10  |  |
| Choose 3 from the selection from link above  | £12.65                                 | 10  |  |
|  |  |   |  |

| Item (click on <a href="#">item</a> to take you to relevant page)                      | Price (per person unless specified) | Minimum Orders (or maximum if specified) | Notes                                |
|--|-------------------------------------|--|--------------------------------------|
| <b>Breakfast Bowl Food</b>   |                                     |  |                                      |
| Choose 2 from the selection from link above  | £17.35                              | 20                                       |                                      |
| Choose 3 from the selection from link above  | £19.80                              | 20                                       |                                      |
| English Breakfast Bowl Food Supplement   | £3.00                               | 20                                       |                                      |
| <b>Juices</b>  |                                     |  |                                      |
| Exotic Juice   | £3.50                               | 10                                       |                                      |
| Green Goddess wake up juice  | £3.50                               | 10                                       |                                      |
| <b>Add on breakfast items</b>  |                                     |  |                                      |
| Coconut bircher, blueberries, agave syrup baked seeds                                  | £8.20                               | 5  |                                      |
| Ricotta pancakes, blueberry compote  | £8.20                               | 10                                       |                                      |
| Seasonal fruits with lime & mint   | £4.95                               | 5  |                                      |
| London cured smoked salmon free range eggs royale                                      | £9.50                               | 10                                       |                                      |
| Breakfast bap (NO Coffee) choose EACH roll required from <a href="#">here</a>          | £7.00                               | 5 (in any combination)                   | We will cook exactly what is ordered |
| Smoothies (Chefs Choice)   | £6.50                               | 20                                       | 3 flavours in shots                  |
| Rainbow fruit platter  | £6.00                               | 20                                       |                                      |
| Berry & apple full size muffin   | £5.50                               | 20                                       |                                      |
| <b>Chefs Sandwich Working Lunch</b>  |                                     |  |                                      |
| <b>Add on Lunch items</b>  |                                     |  |                                      |
| Paxton & Whitfield British cheeseboard, Peter's Yard biscuits, celery, grapes 292 kcal | £8.75                               | 10                                       |                                      |
| Selection of cured meats from Cobble Lane, pickles 149 kcal                            | £10.50                              | 10                                       |                                      |
| Mixture of Cheese and Cured meats  | £12.00                              | 10                                       |                                      |
| Seasonal 'future 50' salad (V) 235 kcal  | £4.00                               | 6  | Choose one from <a href="#">here</a> |
| House brownie (V) 289 kcal   | £1.95                               | 6  |                                      |
| Summer berry tart (V) 72 kcal  | £1.95                               | 6  |                                      |
| Scones with jam & clotted cream (V) 310 kcal   | £2.00                               | 6  |                                      |

| Item (click on <a href="#">item</a> to take you to relevant page)                      | Price<br>(per person unless<br>specified) | Minimum Orders<br>(or maximum if<br>specified)     | Notes   |
|--|---|--|---|
| <b>London Larder Buffet</b>  |   |  |   |
| Regular  | £38.50                                    | 20   |   |
| Mini (without the *items)  | £30.00                                    | 20   |   |
| <b>Low GI Lunch</b>  | £20.35                                    | 10   |   |
| <b>Future 50 Salad Buffet</b>  | £30.00                                    | 10   |   |
| <b>Hot fork buffet</b>   |   |  |   |
| Chefs Daily Choice   | £40.00                                    | 20   |   |
| Supplement for changing day  | £3.00                                     | Must match fork buffet                             |   |
| Additional main course   | £8.50                                     | 20 and thereafter in multiples of 10 – 30, 40, etc | This is adding more food by adding another main   |
| Extra choice of main   | £5.50                                     | Must match fork buffet                             | This is approximately the same amount of food as normal but split over 3 mains instead of 2 |
| Additional dessert   | £5.50                                     | Must match fork buffet                             |   |
| Seated Buffet charge   | £9.00                                     | Must match fork buffet                             |   |
| Paxton & Whitfield British cheeseboard, Peter's Yard biscuits, celery, grapes 292 kcal | £8.75                                     | 10   |   |
| Rainbow fruit platter  | £6.00                                     | 20   |   |
| <b>Afternoon Tea</b>   |   |  |   |
| Package 1 – with prosecco  | £33.00                                    | 10   | For details, please speak with planner  |
| Package 2 – with English Bloomsbury Sparkling  | £38.50                                    | 10   |   |
| <b>Post Event Receptions</b>   |   |  |   |
| A little more conversation   | £20.35                                    |  |   |
| Post event canape reception package  | £40.00                                    | 50   |   |
| Post event canape reception package with Aperol or Pimms                               | £45.00                                    | 50   |   |
| Post event canape reception package with Bloomsbury Sparkling                          | £55.00                                    | 50   |   |

| Item (click on <a href="#">item</a> to take you to relevant page)  | Price<br>(per person unless specified) | Minimum Orders<br>(or maximum if specified) | Notes |
|--|--|---|-------|
| <p><b>Nibbles (Choose 4 from below)</b></p> <p>Cornish sea salt popcorn 129 kcal</p> <p>Sea salt crisps 150 kcal</p> <p>Montgomery Cheddar straws (V) 149 kcal</p> <p>Stuffed Gordal olives with oregano (VG) 64 kcal</p> <p>Belazu chilli mixed olives (VG) 64 kcal</p> <p>Banana chips (VG) 58 kcal</p> <p>Basil picos (VG) 64 kcal</p> <p>Iced raw seasonal vegetables, green goddess dip (VG) 277 kcal</p> | £8.75                                  | 10  |       |
| <b>Canapes</b>   |  |   |       |
| 4 Canapes per person (Chef will choose nearer your event date)   | £16.50                                 | 20  |       |
| 8 Canapes per person (Chef will choose nearer your event date)   | £31.00                                 | 20  |       |
| 4 Canapes per person (You choose)  | £18.70                                 | 20  |       |
| 6 Canapes per person (You choose)  | £28.00                                 | 20  |       |
| 8 Canapes per person (You choose)  | £37.50                                 | 20  |       |
| Additional Canape  | £4.50                                  | Must match main canape numbers              |       |
| <b>Bowl Food</b>   |  |   |       |
| 4 Bowls (Chef will choose nearer your event date)  | £32.00                                 | 20  |       |
| 5 Bowls (Chef will choose nearer your event date)  | £38.00                                 | 20  |       |
| 4 Bowls (You choose)   | £35.00                                 | 20  |       |
| 5 Bowls (You choose)   | £42.00                                 | 20  |       |
| 6 Bowls (You choose)   | £49.00                                 | 20  |       |
| Additional Bowl  | £9.25                                  | Must match main bowl food numbers           |       |
| <b>Reception packages on next page</b>   |  |   |       |



| Item (click on <a href="#">item</a> to take you to relevant page)    | Price<br>(per person unless specified) | Minimum Orders<br>(or maximum if specified) | Notes |
|--|--|---|-------|
| <b>Reception Bowl Food Packages (You Choose)</b>                     |  |   |       |
| 3 Bowls with 2 glasses of prosecco                                   | £42.75                                 | 20  |       |
| 3 Bowls & 4 drinks   | £49.60                                 | 20  |       |
| 3 Bowls, 4 Canapes, 4 drinks   | £57.75                                 | 20  |       |
| 3 Bowls, 4 Canapes   | £41.25                                 | 20  |       |
| 3 Bowls, 2 Food Stalls   | £86.75                                 | 50  |       |
| <b>Reception Bowl Food Packages (Chefs choice nearer event date)</b> |  |   |       |
| 3 Bowls with 2 glasses of prosecco                                   | £40.95                                 | 20  |       |
| 3 Bowls & 4 drinks   | £47.85                                 | 20  |       |
|  |  |   |       |
| <b>Fine Dining SET menu</b>  |  |   |       |
| 2 Courses  | £52.00                                 | 30  |       |
| 3 Courses  | £64.00                                 | 30  |       |
| 3 Course Package with drinks (See page 7)                            | £90.00                                 | 30  |       |
|  |  |   |       |
| <b>Fine Dining menu</b>  |  |   |       |
| 2 Courses  | £60.00                                 | 40  |       |
| 3 Courses  | £68.00                                 | 40  |       |
| 3 Course Package with drinks   | £96.00                                 | 40  |       |
|  |  |   |       |
| Cheeseboard (per table)  | £79.25 (Per table)                     |   |       |
| Chefs Choice Dinner Canapes x 4                                      | £15.00                                 | 30  |       |
|  |  |   |       |

| Item (click on <a href="#">item</a> to take you to relevant page)   | Price<br>(per person unless specified) | Minimum Orders<br>(or maximum if specified) | Notes |
|---|--|---|-------|
| <b>Food Stations</b><br><a href="#">Arancini food station</a><br><a href="#">Indian street food</a><br><a href="#">Pizzeria station (Pizza Truck)</a><br><br><a href="#">Cobble Lane cured meats</a><br><a href="#">Paxton &amp; Whitfield cheese</a><br><a href="#">H. Forman &amp; Son smoked and cured salmon carvery</a><br><br><a href="#">Eton mess dessert station</a><br><a href="#">Chef's choice cake station</a> |  |   |       |
| <b>A) Any 2 Stations from above</b>   | £69.00                                 | 50  |       |
| <b>B) Market 3 station package:</b><br>Cobble Lane cured meats, Paxton & Whitfield cheeses, H Foreman & Sons salmon carvery   | £75.00                                 | 40  |       |
| Add <a href="#">Eton Mess</a> Station to A or B   | £16.50                                 | Match the main package                      |       |
| Add <a href="#">Cake Station</a> to A or B  | £22.00                                 | Match the main package                      |       |
| Add a food stall to a canape or bowl food event   | £29.50                                 | 40  |       |
| 3 Bowls, 2 Food Stalls Package  | £86.75                                 | 50  |       |
|   |  |   |       |
| <b><a href="#">Chefs Set BBQ</a></b>  | £46.20                                 | 40  |       |
| <b><a href="#">Premium BBQ</a></b>  | £60.50                                 | 50  |       |
|   |  |   |       |
|   |  |   |       |

# 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. This folder will make delegates aware of all allergens contained in your chosen menu and help them make an informed decision.

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



MUSTARD



MOLLUSCS



NUTS



CRUSTACEANS



FISH



EGG



SULPHUR DIOXIDE



SOYBEAN



MILK



SESAME



GLUTEN



PEANUTS



CELERY



LUPIN

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

# London larder

We've handpicked a collection of exceptional suppliers from London and beyond, including B Corp, VCSE, and diverse-owned businesses, who share our passion for craft, quality, and sustainability. Together they help us fill our menus with fresh, responsibly sourced ingredients.



<https://www.companyofcooks.com/community>

## Suppliers

- 1 Dalston Juice  
B-CORP
- 2 Dash Water  
B-CORP
- 3 Dormen Foods  
Diverse Ownership
- 4 Flawsome Drinks  
B-CORP
- 5 Freshways Dairy  
Diverse Ownership
- 6 La Latteria  
Diverse Ownership
- 7 Luminary Bakery  
VCSE\*
- 8 Hope & Glory  
Diverse Ownership
- 9 Rubies in the Rubble  
B-CORP / Diverse Ownership
- 10 Union Coffee  
B-CORP / Diverse Ownership
- 11 Vegetarian Express  
B-CORP
- 12 Well Grounded  
Diverse Ownership / VCSE\*
- 13 Ridgeview Wine  
B-CORP
- 14 Paul Rhodes Bakery
- 15 Cobble Lane Cured
- 16 The Wild Room
- 17 Paxton & Whitfield
- 18 Sally Clarke Bakery
- 19 Belazu
- 20 Ellis Wines
- 21 H. Forman & Son
- 22 HG Walter
- 23 The London Honey Company
- 24 Marrfish
- 25 London Borough of Jam
- 26 Brindisa
- 27 Smith & Brock
- 28 Wild Harvest
- 29 Celtic Bakers
- 30 Hackney Gelato
- 31 Truffle Guys
- 32 Two Tribes



BMA HOUSE



- B-CORP
- DIVERSE OWNERSHIP
- VCSE
- B-CORP DIVERSE OWNERSHIP
- DIVERSE OWNERSHIP VCSE



# 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



# 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 teams, 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](http://www.companyofcooks.com) or simply click to watch the video above.



# A cake that makes a difference

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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





# DRINKS



## PITCHER COCKTAILS

**£40.00 per pitcher**

### **Sloe Gin Fizz**

Sloe Gin, lemon juice, soda water

### **Dark & Stormy**

Rum, lime juice, ginger beer

### **Apple Spritz**

Aperol, apple cider, prosecco

### **Whiskey Godfather**

Bourbon, lemon juice, cherry coke, orange slices

### **Mulled Wine**

Red wine, brandy, spices

### **Winter Pimm's**

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

## NON-ALCOHOLIC PITCHER COCKTAILS

**£32.00 per pitcher**

### **Rosemary & grapefruit**

Grapefruit juice | rosemary | sparkling water

### **Sting of the bee**

Lemon & ginger | honey | lime juice

### **Pomegranate fizz**

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

### **English garden**

Cucumber | basil | elderflower | cloudy apple juice

(V) – Vegetarian, (VG) – Vegan

For those with special dietary requirements or allergies who wish to know about the food & drink ingredients used, please ask the Event Coordinator.

All prices are per person & exclude VAT

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

## COCKTAILS BY THE GLASS

**£12.50 each cocktail (minimum of 80 – select 2 options)**

### **Amaretto Sour**

Amaretto | lemon juice | sugar syrup

### **Cosmopolitan**

Lemon vodka Cointreau | lime juice | cranberry juice

### **Lychee Martini**

Vodka | lychee liqueur | lychee purée | sugar syrup

### **Elderflower Collins**

Gin | elderflower liqueur | lemon juice | cucumber infused sugar syrup

### **Mojito**

White rum | lime juice | mint infused sugar syrup

### **Espresso Martini**

Vodka | coffee liqueur | cold brew espresso | vanilla infused sugar syrup

### **Old fashioned**

Whisky | angostura bitters | orange infused syrup

### **Bramble**

Gin | Chambord | lemon juice | sugar syrup

### **Kumquat margarita**

Tequila | kumquat liqueur | agave nectar | lime juice

### **Negroni**

Gin | martini rosso | Campari | orange infused syrup

### **Passionfruit martini**

Vodka | passionfruit liqueur | vanilla syrup | passionfruit purée | lime juice

### **Strawberry daiquiri**

White rum | strawberry liqueur | lime juice | sugar syrup | strawberry purée

## MOCKTAILS BY THE GLASS

### **Mojito**

Soda water | lime juice | natural fruit extracts

### **Paloma**

Soda water | lime juice | pink grapefruit juice | natural fruit extracts

### **Belini**

Soda water | grape juice | peach juice | natural fruit extracts

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## ALCOHOL FREE BAR

**£20 per person for 3 hours** | Minimum 40

**A selection of alcoholic free spirits, bubbles & soft drinks that still have the wow factor**

Folkington juices  
Elderflower pressé  
Punchy aromatic drinks  
Peroni zero  
Bax botanics – alcohol free spirit  
Seedslip  
Thompson & Scott noughty organic sparkling chardonnay  
Fevertree tonic selection  
Soft drinks & mixers  
Mocktail pitchers  
Fruit & herb garnishes

## GIN MAGICIAN

**2 Hour gin bar from £1450**

**Let our gin magician entertain your guests offering a huge selection of G&Ts made to each guest's particular selection or let them weave their magic & make a drink based on just a flavour profile – a great start to any event**

At least 10 Gins  
At least 6 different tonics  
At least 3 different mixers (sodas, ginger beer etc)  
Fresh fruit garnishes – Citrus & Berries  
Dried fruit garnishes  
Fresh herb garnishes  
Floral garnishes  
Spice garnishes  
Cucumber  
Fizz  
Liqueurs – (e.g. elderflower, orange & Chambord)  
At least 1 non-alcoholic gin  
Ice

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## WINE LIST INFORMATION

Prices are per bottle and exclude VAT

(Vegan) – These wines are vegan as the wines are filtered without using animal-based products like egg white.

(Bcorp) – In order to achieve certification, a company must demonstrate high social and environmental performance by achieving a B Impact Assessment score of 80 or above and passing the B Corp risk review. [BCorp Website](#)

(Organic) – Wine produced according to organic standards from grapes grown using organic viticulture. Detailed guidelines vary from country to country, but the use of synthetic fertilisers, fungicides and pesticides is prohibited. Instead, natural compost and manure are used, with a focus on improving soil health and encouraging natural predators through cover crop biodiversity planting

Organic principles - these are NOT certified organic, unlike the term above, but in most areas follow the same practices as certified producers

ABV% - Alcohol by volume %

(House) – These house wines are used in packages

(Sustainable) – There are established practices and various certifications available to help you easily identify sustainable wines. Sustainable wine considers: energy and water consumption, soil health, vineyard biodiversity, packaging

(Sustainably Shipped) – These wines are shipped sustainably, often this means wine may be sent over in bulk and bottled in the country the wine is exported too.

### Corkage

Whilst we can source other wines, sparkling wines and spirits for you, we understand that sometimes you might want to source and use your own.

Corkage charges per bottle excluding VAT

| Item                     | Price   |                            |
|--------------------------|---------|----------------------------|
| Still Wines              | £ 18.00 |                            |
| Sparkling Wines          | £ 23.00 |                            |
| Magnum or Larger Bottles | £ 35.00 |                            |
| Spirits                  | £ 50.00 |                            |
| Port                     | £ 40.00 | PLUS charge for glass hire |
| Brandy                   | £ 60.00 | PLUS charge for glass hire |
| Bottled Beer             | £ 3.00  |                            |

### Packages

For packages with house wines, you can upgrade to any of the wines in this list so do speak to your planner about this when planning your event.

## SPARKLING

### **Ridgeview Bloomsbury, East Sussex, England – £55.15**

Ridgeview signature blend Bloomsbury is light golden in colour with a fine, persistent mousse. Citrus fruit aromas with hints of melon & honey. **(Vegan) (BCorp) 12%**

### **Ridgeview Fitzrovia Rosé, East Sussex, England – £66.15**

Chardonnay brings freshness & finesse, whilst the Pinots add the classic red fruits for which England is so acclaimed. A raspberry & redcurrant nose carries through to a fresh fruit-driven palate. **(Vegan) (BCorp) 12%**

### **Prosecco Le Contesse, Italy – £37.50**

Made in Veneto, Italy, from the Bonotto Family who have been producing prosecco since 1970. At the foot of the Congeliano Valdobbiadene hill in Treviso, and they use the Glera Grape variety, which results in a wonderfully refreshing tipple with notes of Fruity Golden Apples alongside a Floral and Pear infusion on the undertone. **(HOUSE) 11%**

### **Pupitre, Cava Brut Traditional, Spain– £39.20**

Named in homage to the classic racks used in ageing sparkling wine on lees, a key part of traditional method production. Pupitre aims to capture the essence of a slow, complex process, creating an authentic Cava. The nose provides notes of acacia, yellow apple and hints of aniseed, followed through on the palate by pronounced notes of lemon and green apple. A fine mousse and a lengthy finish give an overall refreshing a pleasant experience with this well rounded Cava. **(Vegan) (Organic) (Sustainable) 11%**

### **Laurent Perrier La Cuvee Brut, Champagne, France – £99.25**

This is beautifully balanced with fine streams of flowing bubbles, leading to delicate citrus & subtle floral notes on the nose. **(Vegan) 12%**

## ROSE

### **La Loupe – Pale Rose, Carignan, Languedoc, France – £31.50**

This Languedoc Rosé is a delightful expression of fresh red summer fruits, which immediately transport you to the South of France. The wine is made protectively with fermentation taking place in steel to preserve the fresh aromas and flavours of Carignan. The result is a rosé with a soft pink colour with an intense bouquet of wild strawberry, redcurrant and raspberry along with lovely floral notes of lilac, violet and primrose. Fruity and fresh on the palate with accompanied by notes of garrigue, mint and pepper. A perfect summer wine, easy-drinking and very fresh. **(Vegan) 11%**

### **Château Paradis Rose 'Essenciel' Coteaux d'Aix en Provence, France, – £43.00**

Aix-en-Provence and its surrounding hills are home to many fantastic producers of Rose wines. At Château Paradis nestling on the slopes to the north of this historic town they hand make a delicious Provençal rosé. It is made by the saignée method of 'bleeding' the fermenting juice from the skins to preserve delicacy and character. Essenciel rosé wine has a rose-petal colour and is elegant and dry with aromatic fruit aromas derived from a vibrant blend of Grenache, Cabernet and Syrah. **(Sustainable) 12.5%**

## W H I T E

### **El Zafiro 'Estremadura' Blanco, Pardina/Chardonnay, Spain - £27.00**

A fresh and lively white from the far west of Spain that combines the local Pardina grape variety with the renowned and supple Chardonnay. The winery uses their modern equipment in temperature controlled stainless steel tanks in cool fermentations to preserve the crisp green herb and floral aromas with white fruits such as apple and peach on the palate balanced by a zesty, citrus acidity and a crisp finish. **(Vegan) (HOUSE) 12%**

### **Hamilton Heights, Chardonnay, Australia - £28.70**

An elegant unoaked Aussie Chardonnay, fermented in steel tanks with the aim to show the fruit character of the grape when grown in a hot southern hemisphere climate. Bright lemon in colour with a fresh nose full of ripe peach and citrus. The palate has a nice weight with flavours of ripe mango, pineapple and peach with a crisp acidity and green apple notes. The tropical notes linger on the palate finishing long and refined. **(Sustainably Shipped) 13%**

### **Lookout Post, Sauvignon Blanc, Chile - £31.45**

Clean and brilliant Chilean white wine with pale lemon colour and soft green edges. This fresh and juicy Sauvignon Blanc has soft aromas of light citrus fruit and a palate with vibrant notes lemon and lime with hints of tomato leaf. An easy pleaser with a fruity character yet fresh acidity. Made protectively to preserve the fresh fruit aromas and flavours, fermenting at cool temperatures in stainless steel. Delightfully refreshing. **(Sustainable) (Vegan) 12.5%**

### **Naturette, Verdejo, Bodegas Parra Jiminez, Spain - £33.60**

This organic Verdejo from La Mancha shows great typicity for the region. Fermented spontaneously using the grapes ambient yeasts and aged in stainless steel vats to preserve the delicate and pure aromatics of the variety. On the nose, preserved lemon, lime flesh and white peach is complimented by a strong slatey minerality. Beautifully crisp and dry on the palate, a fine citrus flavour and intriguing minerality gives way to a clean and refreshing finish. **(Vegan) (Organic) (Sustainable) 11.5%**

### **Espirit des Vignes, Piquepoul, Cotes de Thau, France - £38.70**

This is a delicious Piquepoul from the Cotes de Thau that is low in sulphites. The maritime influences give the grapes a very refreshing acidity which translates in the wine along with a lovely minerality. Fermented in stainless steel and ageing on fine lees for 3 months for texture. This is a ripe zesty wine, with evoking citrus, apple and floral aromas, with a juicy white peach flavour. It is crisp, rich and saline on the finish. **(Vegan) (Sustainable) 12.5%**

## R E D

### **El Zafiro 'Estramedura' Tinto, Tempranillo/Shiraz, Spain - £27.00**

From the high Sierras of southwestern Spain this inspired blend combines the cherry and strawberry fruit character of the local Tempranillo with the spice and structure of Shiraz. The wine is fermented and aged in Stainless steel giving focussed young fruit which lends vigour to a mid weight palate that is supple and balanced. The finish is completed with a fresh acidity which combines with the soft tannins for an elegant lasting finish. **(Vegan) (HOUSE) 13.5%**

### **The Impressionist, Pinot Noir, Macedonia - £33.00**

This wine from North Macedonia is a fresh style of Pinot Noir fermented in steel at controlled temperatures to preserve the delicate fruits of the variety. pale ruby red in colour with a soft nose of redcurrants and red cherries. The palate is very smooth with a core of red fruit flavours and sweet spices supported by supple tannins giving structure to wine. The finish is long and smooth with the red cherry and raspberry notes lingering on the palate. **(Sustainably Shipped) 12%**

### **Whale Point, Merlot, South Africa - £34.15**

Named after the migration of whales which occurs every year. These majestic creatures travel thousands of kilometres between the food rich waters of the Antarctic to the warmer waters of South Africa and beyond. Hailing from the Western Cape, this Merlot is round and supple, full of juicy plums, cherries and blackberries. Complemented by a fresh acidity and soft tannins. **(Sustainably Shipped) (Vegan) 13%**

### **'Punto Alto', Malbec, Argentina - £34.15**

This Malbec is grown using organic principles in the vineyards of Mendoza. A great example of a classic Argentinian Malbec. Deep dark purple in colour with bramble fruits and black cherries on the nose. The palate has great concentration of intense dark fruits such as black cherries and plums and blackberry jam in addition to rich notes of chocolate on the finish. The wine has a full body with a velvety texture for a long-lasting feel in your mouth of the forest fruits and spice. **(Vegan)(Sustainably Shipped) 13.5%**

### **Cuvée 1620, Cabernet Franc, Lorgueil, Languedoc, France - £39.90**

This spicy Cabernet Franc from the Languedoc is a beautiful bright ruby red in colour. The nose has red cherries and currants in abundance, these red fruits follow through on the palate with a menthol note and spicy pepper. The wine has beautiful structure with fine tannins and a long and powerful finish. **(Vegan)(Sustainable) 12.5%**

## ACCOUNT & CREDIT CARD BARS

£250 set up fee (exc VAT)

The bar can operate as an account bar where the drinks sold will be added to your invoice or as a credit card bar that your guests pay as they order

(or a combination of both – you may want to move to a credit card bar after reaching a financial limit, or after a certain period of time or you may want all spirits to be on the credit card bar)

**Please note for your security & speed of service we do not accept cash**

|   | Credit Card Bar (Inc VAT) | Account Bar (Exc VAT) |
|---|---------------------------|-----------------------|
| Beer & Cider (see next page)            | £6.00                     | £5.00                 |
| House Wine 125ml                        | £6.00                     | £5.00                 |
| House Wine 175ml                        | £8.20                     | £6.80                 |
| Glass Prosecco                          | £11.00                    | £9.25                 |
| <b>Soft Drinks</b>                      |                           |                       |
| Cans (Pepsi, Diet Pepsi, 7up, Tango)    | £3.00                     | £2.65                 |
| Punchy – aromatic, mocktail like drinks | £4.00                     | £3.75                 |
| Folkington's Juices                     | £4.00                     | £3.35                 |

If you want us to serve spirits on the bar, please let us know. All spirits are served with a complimentary mixer

House Spirits – Gordons Gin, Finlandia Vodka, Famous Grouse Whisky, Bacardi Rum, Dead Mans Finger Rum

|        |        |       |
|--------|--------|-------|
| Single | £7.00  | £5.85 |
| Double | £11.00 | £9.20 |

Other Spirits – Hendricks Gin, Belvedere Vodka, Glenmorangie Whisky, Kraken Spiced Rum

|        |        |        |
|--------|--------|--------|
| Single | £9.50  | £7.95  |
| Double | £12.50 | £10.45 |

Looking for something else? Speak with the team for bespoke ideas



## BEER & CIDER

**Celebration of a local brewery – Two Tribes. Based in Kings Cross, their beer comes in cans which are more environmentally friendly without losing on taste.**

Two Tribes

– Power Plant Lager – Gluten Free 330ml **£5.00**

– selection of IPA, Lager, Pale Ale & small production brews 330ml **£5.00**

Curious Apple Cider 330ml / Gravity Cider 330ml **£5.00**

0% Beer 330ml **£5.00**

### **On request**

Lucky Saint (0.5% Alc) 330ml **£5.00**

Looking for something else? Speak with the team for bespoke ideas

### **Two Tribes on Draught**

Two Tribes can set up beer on tap for your guests – various options available from **£350**

## LOW ALCOHOLIC WINE 0.5% ABV

### **Noughty Organic White £27.60**

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

### **Noughty Organic Sparkling £27.60**

Made from Chardonnay, an elegant pale colour and crisp, ripe apple scent accompanied by a touch of sweetness

### **Noughty Organic Red £27.60**

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

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# Thank You

Johnathan & Hannah  
BMA House

**COMPANY  
OF COOKS**