



BMA HOUSE
LONDON

Spring / Summer 2026

EVENT MENUS APRIL TO SEPTEMBER 2026

COMPANY
OF COOKS

Contents – [click to go to page](#)

[W E L C O M E](#)

[D D R &](#)

[R O O M H I R E I N C L U S I V E P A C K A G E S](#)

[C A T E R I N G P A C K A G E S](#)

[R E F R E S H M E N T S](#)

[B R E A K F A S T](#)

[S A N D W I C H L U N C H &](#)

[L O N D O N L A R D E R B U F F E T](#)

[H E A L T H Y P L A N E T](#)

[L U N C H E S](#)

[H O T F O R K B U F F E T](#)

[R E C E P T I O N S](#)

[i n c l u d i n g c a n a p e](#)

[B O W L F O O D](#)

[F I N E D I N I N G](#)

[F O O D S T A T I O N S i n c B B Q](#)

[P R I C I N G & A D D I T I O N A L](#)

[I N F O R M A T I O N](#)

[A L L E R G E N S](#)

[L O N D O N L A R D E R](#)

[W E L L G R O U N D E D](#)

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

Welcome to BMA House

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



A hand with red nail polish holds a silver spoon with a strawberry dessert over a plate of strawberries, cream, and cookies. The background is a light blue tablecloth with a glass of water and a green napkin visible.

PACKAGES

INCLUDING DAY DELEGATE RATES

Room hire Inclusive Packages: Day Delegate Rates

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)
- Unlimited tea, coffee and biscuits throughout the day
- All day Hydration Station and filtered water
- Fruit Bowl on arrival
- Two course hot fork buffet set menu lunch (Sweet treat can be served with lunch or another break)
- Screen, laptop, Wi-Fi, PA System and up to three microphones
- Event Planner throughout
- Upgrades are available to enhance your experience

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)
- Unlimited tea, coffee and biscuits throughout the day
- Fruit bowl on arrival or served with lunch
- Sandwich lunch (1 x meat option, 1 x fish option, 1 x vegetarian/vegan + dietaries)
- Chefs cake bite can be served with lunch or for another break
- Filtered water throughout the day
- Screen, laptop, Wi-Fi, PA System and up to three microphones
- Event Planner throughout
- Upgrades are available to enhance your experience

(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 Planner.

All prices are per person & exclude VAT

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

Room hire inclusive packages:

Relax. Let us do the planning to your budget.

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

SET MENU DINING PACKAGE ROOM HIRE INCLUDED

From £135 per person

Suitable for numbers over 80 it includes:

- Room hire 18:30–23:00
- Catering:

On arrival

2 glasses of Prosecco
Crisps

Dining

3 courses from the set menu (see menu [here](#))

Filtered water
½ bottle of house wine per person
Tea/Coffee & petit fours

- Event Planner throughout
- Upgrades are available to enhance your experience

CHARITY DINING PACKAGE ROOM HIRE INCLUDED

From £111 per person

Suitable for numbers over 80 it includes:

- Room hire 18:30–23:00
- Catering:

On arrival

1 glass of Prosecco

Dining

2 courses from the set menu (see menu [here](#))

Filtered water
½ bottle of house wine per person
Coffee, tea & petit fours served from a station in either reception or dining room (if space available) to allow guests to network and mingle after dinner

- Event Planner throughout
- Upgrades are available to enhance your experience

(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 Planner.

All prices are per person & exclude VAT

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

Room hire inclusive packages:

Relax. Let us do the planning to your budget.

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

STANDING RECEPTION ROOM HIRE INCLUDED

From £84 per person

Suitable for numbers over 80 it includes:

- Room hire 18:30–23:00
- 3 Bowl Food or 6 canapes (your choice)
- 4 drinks (beer, wine & soft drinks)
- Event Planner throughout
- Upgrades are available to enhance your experience

(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 Planner.

All prices are per person & exclude VAT

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

Catering only packages

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

£74.00 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

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

£57.50 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 **£5.50** 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

£36.00 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 **£2.20** per person per break

(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 Planner.

All prices are per person & exclude VAT

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

Catering only packages

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

FINE DINING PACKAGE

From £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

From £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

£44.00 per person

Suitable for minimum numbers of 50 guests.

6 Chef's choice canapes & 2 glasses of prosecco;

OR upgrade to either Pimm's or Aperol Spritz for an extra **£5.00 per person**

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

Non-alcoholic options will always be available

(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 Planner.

All prices are per person & exclude VAT

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



Refreshment Ideas

We offer English Breakfast, Jade tips green tea and Hibiscus tea from **Good & Proper Tea**. Additional flavours are available on request.

Our coffee comes freshly brewed with our own hand-roasted Community Blend, sourced by **Allpress espresso**, 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

ALLPRESS
ESPRESSO

Every cup of coffee we serve is our Community Blend from Allpress Espresso, it combines coffees from:
Alto Caparaó, Brazil: Sweet and bright with caramel and toffee notes.
Pescador, Colombia: Balanced sweetness with light chocolate, brown sugar and citrus.

Both coffees are grown by smallholder farmers, supported through long term relationships and quality improvement programmes.

£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





BREAKFAST



Breakfast with coffee

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

M O R N I N G B A K E R Y S E L E C T I O N

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

P L A N T B R E A K F A S T B U F F E T

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

Chickpea Shakshuka Scrambled tofu, sweet potato and corn hash, green chilli (VG) 315 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

B R E A K F A S T B A P S

Choose from the selection in link

F U L L E N G L I S H B R E A K F A S T

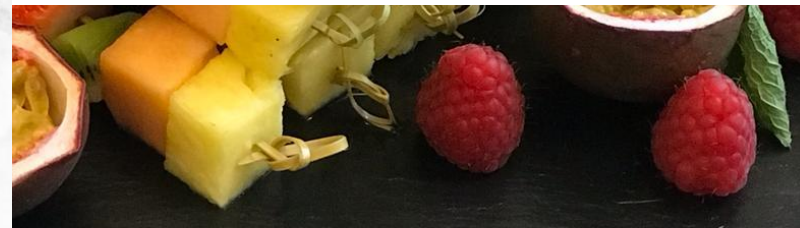
Full English standing breakfast buffet 828 kcal

Additional charges for seated buffet would apply



(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 Planner.

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



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 fraîche, 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

Breakfast crumble, toasted oat clusters, warmed berries, coconut yoghurt (VG) 204 kcal

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

Golden pineapple, mint and cucumber granita, lemongrass syrup (VG) 193 kcal

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

Shakshuka (V) 349 kcal

Soft boiled eggs, Cobble Lane nduja, Mayfield cheese 330 kcal

Bircher muesli, lavender honey, blueberries, seed granola (V) 239 kcal

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

ADDITIONAL ITEMS

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



(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 Planner.

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



A photograph of three women at a buffet lunch. The woman on the right is smiling and looking at the camera, wearing a white floral shirt and glasses. The woman in the center is looking down at a plate of food, wearing a dark blue jacket. The woman on the left is also looking down at a plate, wearing a patterned jacket. They are all wearing lanyards. In the foreground, there are trays of food, including sliders and a salad. The background shows a large room with other people and green lighting.

LUNCH

Lunch

CHEFS 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

Roasted ham from HG Walter, Thai style, raw slaw, crispy onions 419 kcal
H.Forman & Son smoked salmon tartine, horseradish cream, Paul Rhodes sourdough, cucumber 588 kcal

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

Roast & charred courgette salad, peas, mint, goats' cheese & lemon dressing (V) 394 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 (VG) 131 kcal

Artisan breads from Paul Rhodes bakery of Greenwich (V) 277 kcal

A selection of sweet treats 475 kcal

(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 Planner.

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

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 (VG)

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



(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 Planner.

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

Hot Fork Buffet

MONDAY & SUNDAY

Sweet potato and chickpea curry, cumin rice, chilli & coriander (VG) 726kcal

Pasta alla Norma – Fusilli pasta, roasted egg plant, rich tomato sauce & basil (VG) 630kcal

Grilled corn, black bean, roasted pepper & avocado salad, lime & chilli dressing (VG) 358kcal

Watermelon, cucumber & mint salad, mango & chilli salsa (VG) 148kcal

* Lemon tart, raspberry crumble (VG) 146kcal

* **Note: Desert can be served with lunch or on a different break**

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

TUESDAY & SATURDAY

Mexican chicken traybake, nachos, sour cream and pica de gallo 777kcal

Roasted gnocchi, cherry tomato, grilled courgette, garlic & oregano (VG) 536kcal

Roasted broccoli miso Caesar salad (VG) 360kcal

Raw, roasted and pickled beetroot salad, balsamic glazed peach, ancient grains, toasted seeds (VG) 469kcal

* Summer berry trifle pudding (VG) 310kcal

WEDNESDAY

Free range roast chicken, toasted gnocchi, balsamic glazed heritage tomatoes & grilled courgettes 712kcal

Red Thai curry, summer mushrooms, green beans, lime & fragrant rice (VG) 422kcal

Red quinoa & saffron roasted fennel salad, pomegranate, feta & lemon tahini dressing (VG) 576kcal

Chilli & maple roasted summer squash, spinach, barley, dill (VG) 468kcal

* Strawberry & banana cake, cream cheese frosting, strawberry gel (VG) 283kcal

THURSDAY

Honey garlic soy chicken, spring onion, coriander, rice 611kcal

White bean, pea & broad bean ragout, olive oil mash 313 kcal (VG)

Heritage tomato salad, pickled red onion, pumpkin seed, 'creme' fraiche', basil 253 kcal (VG)

Roasted carrot & lentil salad, raisin, seasonal leaves, lime & peri-peri dressing (VG) 166kcal

* Coconut & lime cheesecake pots, mango & passionfruit (VG) 483kcal

FRIDAY

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

Aubergine katsu, fragrant jasmine rice, coriander (VG) 618kcal

Grilled courgette, broad bean & pea salad, crumbled 'feta', chimichurri dressing (VG) 320 kcal

Bombay potato salad, gem lettuce, chilli & radish (VG) 215kcal

* Buttermilk pannacotta, elderflower & strawberry compote, shortbread (V) 533kcal

(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 Planner.

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

A collage of various gourmet appetizers and canapés arranged on different serving trays and plates. The central focus is a silver tray with several small, round, golden-brown pastries topped with a dollop of white cream and a small green leaf. Surrounding this are other trays: a white marble tray with dark, triangular pastries; a pink marble tray with round pastries topped with orange-colored fillings and dill; a white plate with small, square pastries; a grey textured plate with square, layered pastries; and a white marble tray with square crackers topped with a dollop of white cream and a small green leaf. The word "RECEPTIONS" is overlaid in the center in a white, serif font.

RECEPTIONS

Post Event Receptions

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 ONE of the following:

English Bloomsbury sparkling wine

Pimm's

Aperol Spritz

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.



(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 Planner.

All prices are per person & exclude VAT

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



Canapé reception

N I B B L E S

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

C A N A P E S

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

P L A N T - B A S E D & V E G E T A R I A N

Teriyaki glazed shitake mushrooms, pickled ginger, toasted sesame (VG) 64 kcal

Wild mushroom croquettes, mushroom ketchup, truffle dust (VG) 96 kcal

Heritage beetroot tartar, citrus, red veil sorrel (V) 68 kcal

London ricotta, confit datterini tomato, black olive cracker (V) 101 kcal

Crushed English pea, broad bean and edamame with Golden Cross goat's cheese, savoury seed granola (V) 78 kcal

F I S H

Whipped smoked salmon mousse, vol au vent, keta (salmon roe), fennel pollen 118 kcal

Sashimi grade tuna with dashi, avocado, wasabi, furikake 86 kcal

Ceviche of seabream, tiger's milk, cucumber, pink onions 78 kcal

Smoked cod's roe taramasalata, seeded cracker, dill 112 kcal

Hampshire Chalk Stream trout, crème fraiche, caviar 91 kcal



(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 Planner.

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



Canapé reception

MEAT

Chicken Parfait with chicken skin salt, pickled raisin, rye toast 121 kcal

Sticky pork belly brioche, caramelised onion, puffed pork crackling
162 kcal

Mac n cheese bites, Cobble Lane nduja honey 110 kcal

Free range pork sausage roll, fennel seed and Maldon salt 102 kcal

SWEET

Torched lemon meringue tartlet (V) 93 kcal

Caramelised pineapple tarte tatin, Chantilly cream, crispy pineapple (V)
127 kcal

Strawberry cheesecake with basil (V) 104 kcal

Dark chocolate and tofu mousse, salted caramel, chocolate popping
candy (VG) 128 kcal

Recommended sparkling wine pairing: Ridgeview Bloomsbury, Sussex



(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 Planner.

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



Bowl food

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 effective chefs choice see [here](#) for more details and pricing and [here](#) for packages

PLANT BASED & VEGETARIAN

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

English asparagus, soft boiled egg, Old Winchester (V) 236 kcal

Roasted heritage carrots, cherry molasses, toasted fennel seeds, crematta (VG) 297 kcal

Spring vegetable risotto, roast tomato, basil oil (V) 557 kcal

Spiced aubergine salad, confit tomato, plant based stracciatella, basil (VG) 266 kcal

Salt baked beets, whipped London ricotta, chilli honey, toasted seeds (V) 302 kcal

FISH

Herb crusted hake, white beans, Cobble Lane chorizo 482 kcal

Confit Chalk Stream trout, broad beans, peas and mint, citrus dressing 262 kcal

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

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

MEAT

Miso pork cheeks, dressed leeks, green apple 356 kcal

Cobble Lane Coppa, ripe melon, balsamic pearls 118 kcal

Buttermilk fried chicken, gochujang, rainbow slaw 465 kcal

Crispy duck, watermelon salad, sunflower seeds 279 kcal

Cider braised ham hock, soft boiled egg, pea & watercress salad 654 kcal

DESSERT

Buttermilk panna cotta, blueberries (V) 467 kcal

Lemon posset, mixed berries, shortbread (V) 562 kcal

Gooseberry & elderflower crumble, crème anglaise (V) 416 kcal

Brownie & white chocolate mousse, salted caramel (V) 489 kcal

Dark chocolate pot, raspberries, crème fraîche (V) 397 kcal

Brioche summer pudding open sandwich, vanilla ice cream (V) 305 kcal

VG version available

VG version available

VG version available

VG version available

(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 Planner.

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

Please note many of the desserts can be served as a vegan version. If you go with a vegan version, ALL versions of that dessert will be vegan.



FINE DINING

Fine dining

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

A P R I L - J U N E

S T A R T E R

English Asparagus, romesco, truffled cream cheese foam, pickled shallots, Greenwich rye crisp (VG) 283kcal

M A I N S

Grilled breast of chicken, wild garlic & burrata arancini, summer greens, carrot puree, thyme jus 967kcal

Sweet potato & cauliflower wellington, red lentil dal, spring greens, coriander & mint chutney (VG) 768 kcal

D E S S E R T

Strawberry & chocolate delight, elderflower & orange gel, vanilla Ice cream, black pepper tuille (VG) 517kcal

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

S T A R T E R

Mustard pannacotta, roasted & pickled heritage beetroot, caramelised pumpkin seeds, olive sponge (VG) 504kcal

M A I N S

Free range chicken, grilled courgette, pomme puree, baby leek, crispy chicken skin, pan jus 619kcal

Baked heritage courgette, borlotti beans, sundried tomato, salsa verde, watercress (VG) 277kcal

D E S S E R T

Coconut parfait, passionfruit, mango gel, candied coconut, chocolate tuille, Tahitian vanilla crumble (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 Planner.

All prices are per person & exclude VAT

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

Fine Dining

STARTERS

H. Forman & Son London cure salmon, pickled cucumber, avocado, ponzu dressing 346 kcal

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

Chalk stream trout rillette, dill potato pancake, pickled radish 496 kcal

Recommended wine pairing: Lookout Post, Sauvignon Blanc

Crispy duck, watermelon salad, toasted sesame seeds 337 kcal

Recommended wine pairing: The Impressionist, Pinot Noir

Pressed terrine of free-range chicken, whipped parfait, crispy chicken skin, caper and raisin 550 kcal

Recommended wine pairing: Hamilton Heights, Chardonnay

English asparagus, whipped goat's curd, broad beans, peas & mint (V) 372 kcal

Recommended wine pairing: Lookout Post, Sauvignon Blanc

Grilled green onions, romesco sauce, straciatella, sourdough crumbs (VG) 407 kcal

Recommended wine pairing: Naturette, Vedejo

Heritage tomato, Dorstone goat's cheese, kalamata olive, basil (V) 403 kcal

Recommended wine pairing: Espirit des Vignes, Piquepoul



(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 Planner.

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



Fine Dining

— M A I N

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

Recommended wine pairing: Naturette, Verdejo

Poached sea trout, crushed new potatoes, samphire, sauce vierge 574 kcal

Recommended wine pairing: Lookout Post, Sauvignon Blanc

Confit Shetland salmon, crushed potatoes, roasted piquillo peppers, citrus dressing, shaved fennel 698 kcal

Recommended wine pairing: La Loupe – Pale Rose, Carignan

Roast chicken breast, new potatoes, spinach, young vegetables, tarragon sauce 643 kcal

Recommended wine pairing: Cuvee 1620, Cabernet Franc

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

Recommended wine pairing: Naturette, Verdejo

Graffiti aubergine, white miso, confit peppers, courgettes, citrus dressing (VG) 465 kcal

Recommended wine pairing: Alvis Drift Signature Merlot, Merlot



(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 Planner.

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



Fine Dining

DESSERT

All desserts are vegetarian however many can have a vegan version made either for your whole group or for your vegan guests

Apricot and pumpkin seed tart, clotted cream 791 kcal

Buttermilk pannacotta, blueberries 467 kcal

Dark chocolate tart, raspberries, crème fraiche 645 kcal

English strawberries, clotted cream, basil, shortbread 448 kcal

Gooseberry and elderflower fool, sable Breton 610 kcal

Lemon meringue pie, raspberries 526 kcal



(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 Planner.

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





FOOD STATIONS

Food stations

Market food stations offer a creative addition to larger canapé or bowl food receptions. They provide an opportunity for your guests to interact with our 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: Punto Alto, Malbec



(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 Planner.

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



Food stations

Arancini food station

Selection of hot and crispy rice balls inspired by Sicily

Wild mushroom and truffle, mushroom ketchup (VG)

Butternut squash and sage, sage purée (V)

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

Lemon and Parmesan arancini, chive crème fraîche (V)

Recommended wine pairing: Naturette, Verdejo

Indian street food

Combination of popular street food around India which is based on vegan & vegetarian ideas. All served with cucumber, tomato & crispy chickpea salad, sweet & sour chutney, assorted poppadums.

Vada paav – Popular Bombay street food

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

Dhokla – Most loved Gujarati 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: Cuvee 1620, Cabernet Franc



(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 Planner.

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

Market Food Stations

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: The Impressionist, Pinot Noir

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

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

Dessert food station

Eton mess dessert station

Let our pastry chef customise your Eton Mess. Choose from a variety of vegetarian and vegan 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 Planner.

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



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, pok 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 (V & 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 Planner.

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 (V)

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 (V & VG)

Dark chocolate panna cotta, orange shortbread (V)

Passion fruit tart, coconut & lime cream cheese (V)

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 Planner.

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

PRICING, MINIMUM NUMBERS &
ADDITIONAL INFORMATION

Item (click on item to take you to relevant page)	Price (per person unless specified)	Minimum Orders (or maximum if specified)	Notes
Hot fork Buffet DDR package	£95	80	DDR upgrades available
Sandwich DDR package	£75	80	DDR upgrades available
DDR Morning (Suggestions for 1st Break) upgrades			
Breakfast Baps (see choices here)	£5.00	must match DDR	Choose 3 from here
Granola - oats, cherries, chia seeds, earl grey low-fat yoghurt & honey	£5.50	must match DDR	
50% Danish / 50% Smoothie Shots	£2.25	must match DDR	
50% Danish / 50% Rainbow fruit platter OR 100% Danish	£3.40	must match DDR	
DDR Mid morning (Suggestions for 2nd Break) upgrades			
Breakfast Baps (see choices here)	£5.00	must match DDR	Choose 3 from here
Blueberry snack pot OR Rainbow Fruit Platter	£3.65	must match DDR	
Cake loaf slices	£3.50	Must match DDR	
Fancy cake bites	£5.50	must match DDR	
Energy Truffles (VG)	£3.60	must match DDR	
Goji berry muesli bar (V)	£3.65	must match DDR	
Special Offer: Choose any 2 of the above Mid morning break upgrades served 50/50 plus 10% smoothie shots	£5.25	This offer must be served at the same time and cannot be split across breaks	
Smoothie Shots	£2.75	must match DDR	
Hot Fork Buffet DDR Lunch break upgrades			
Change part or all of the days set menu	£1.95	must match DDR	
ADD additional portions of 3 rd main (More Food)	£8.50	Suggest match DDR	Min 50% of total DDR covers
ADD extra choice of main BUT keep overall quantity of food same	£5.50	must match DDR	
Upgrade the fork buffet to four bowl food	£6.00	must match DDR	Choose 4 from here
Sandwich DDR Lunch break upgrade			
Chefs' choice selection of finger food (eg mini sausage roll, falafel, quiche)	£8.00	must match DDR	

Item (click on item to take you to relevant page)	Price (per person unless specified)	Minimum Orders (or maximum if specified)	Notes
<u>Hot fork Buffet catering only package</u>	£74.00	20	
<u>London Larder catering only package</u>	£57.50	20	
London Larder Upgrade (Upgrade to fork buffet)	£5.50	Must match package	See page 13 for details
<u>Sandwich catering only package</u>	£36.00	20	
Sandwich Catering Package Upgrade (Upgrade biscuits to loaf cake)	£2.20	must match package	
<u>Fine Dining Package - Lunch</u>	£96.00	40	
<u>Fine Dining Package - Dinner</u>	£105.00	40	
Fine Dining Lunch Package (Complimentary canapés for bookings over 120)		120	
<u>Set Menu Dining Package - Lunch</u>	£90.00	30	
<u>Set Menu Dining Package - Dinner</u>	£95.00	30	
<u>Canapes Package</u>	£44.00	50	
<u>Refreshments</u>			
Tea / Coffee / Biscuits	£5.30		
Tea / Coffee / Loaf Cake	£9.20		
Tea Coffee / Fancy Cakes	£11.00	5	
Unlimited Tea / Coffee / Biscuits	£15.85	80	This is kept full by the team but not served outside of known break times
Still / Sparkling water	£3.90 (per bottle 750ml)		
Pressed apple juice	£14.25 (per litre)		
Freshly squeezed orange juice	£14.25 (per litre)		
Orange, Apple, Cranberry or Pineapple Juice	£8.80 (per litre)		
Fresh lemonade	£13.00 (per litre)		
Sparkling elderflower	£15.00 (per 4 litres)		
Cans of Pepsi, 7up or Fanta	£2.92 (each)		
Folkington's Juices: (Apple, Orange, Summer Berries, Pineapple, Mango, Pink Lemonade, Tomato Juice)	£3.69 (each)		



Item (click on item to take you to relevant page)	Price (per person unless specified)	Minimum Orders (or maximum if specified)	Notes
Hydration Station (1 Break – we recommend lunch)	£1.60	10	
Hydration Station (All Day)	£3.85	20	
Breakfast			
Bakery selection (with tea & coffee)	£8.25		
Plant based breakfast buffet (with tea and coffee)	£26.50	10	
Breakfast Baps (with tea and coffee) Portobello mushroom, spinach, tomato & mushroom ketchup (VG) 471 kcal Free range egg, muffin, sriracha (V) 309 kcal Dry cured bacon bap, HP sauce 512 kcal London sausage bap, HP sauce 556 kcal Cobble Lane Pancetta quesadilla, Cumberland sausage, roasted tomato, mushroom ketchup, Montgomery Cheddar 447 kcal			
Choose 2 from the selection above	£10.00	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	£13.25	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)
Full English (Buffet with tea and coffee)	£22.00	20	Please inform us of any vegetarian or vegan requirements
Seated Buffet Supplement	£10.00	Must match buffet	
Low Carbon Breakfast			
Choose 2 from the selection from link above	£10.50	10	
Choose 3 from the selection from link above	£13.95	10	

Item (click on item to take you to relevant page)	Price (per person unless specified)	Minimum Orders (or maximum if specified)	Notes
<u>Breakfast Bowl Food</u>			
Choose 2 from the selection from link above	£18.50	20	
Choose 3 from the selection from link above	£21.80	20	
English Breakfast Bowl Food Supplement	£3.30	20	
Juices			
Exotic Juice	£3.75	10	
Green Goddess wake up juice	£3.75	10	
Add on breakfast items			
Smashed 'no avocado' on sourdough toast, savoury seed granola (VG) 363 kcal	£8.90	5	
Beans on toast, braised cannellini beans, slow roasted plum tomato sauce, toasted sourdough (VG) 394 kcal	£8.90	10	
Seasonal fruits with lime & mint	£5.25	5	
London cured smoked salmon free range eggs royale	£10.45	10	
Breakfast bap (NO Coffee) choose EACH roll required from here	£7.50	5 (in any combination)	We will cook exactly what is ordered
Smoothies (Chefs Choice)	£7.00	20	3 flavours in shots
Rainbow fruit platter	£7.50	20	
Toasted banana bread, with maple butter, caramelised banana, yoghurt, honey, seed granola 401 kcal	£7.50	20	
<u>Chefs Sandwich Working Lunch</u>	£25.85	6	
Add on Lunch items			
Paxton & Whitfield British cheeseboard, Peter's Yard biscuits, celery, grapes 292 kcal	£9.65	10	
Selection of cured meats from Cobble Lane, pickles 149 kcal	£11.50	10	
Mixture of Cheese and Cured meats	£13.20	10	
Seasonal 'future 50' salad (V) 235 kcal	£4.40	6	Choose one from here
House brownie (V) 289 kcal	£2.15	6	
Summer berry tart (V) 72 kcal	£2.15	6	
Scones with jam & clotted cream (V) 310 kcal	£2.20	6	

Item (click on <u>item</u> to take you to relevant page)	Price (per person unless specified)	Minimum Orders (or maximum if specified)	Notes
<u>London Larder Buffet</u>			
Regular	£42.00	20	
Mini (without the *items)	£33.00	20	
<u>Low GI Lunch</u>	£22.00	10	
<u>Future 50 Salad Buffet</u>	£32.50	10	
<u>Hot fork buffet</u>			
Chefs Daily Choice	£44.00	20	
Supplement for changing day	£3.30	Must match fork buffet	
Additional main course	£9.35	20 and thereafter in multiples of 10 – 30, 40, etc	This is adding more food by adding another main
Extra choice of main	£6.00	Must match fork buffet	This is approximately the same amount of food as normal but split over 3 mains instead of 2
Additional dessert	£6.00	Must match fork buffet	
Seated Buffet charge	£10.00	Must match fork buffet	
Paxton & Whitfield British cheeseboard, Peter's Yard biscuits, celery, grapes 292 kcal	£9.65	10	
Rainbow fruit platter	£7.50	20	
<u>Afternoon Tea</u>			
Package 1 – with prosecco	£36.00	10	For details, please speak with planner
Package 2 – with English Bloomsbury Sparkling	£41.50	10	
<u>Post Event Receptions</u>			
A little more conversation	£22.40		
Post event canape reception package with prosecco	£44.00	50	
Post event canape reception package with Pimm's OR Aperol spritz	£49.00	50	
Post event canape reception package with Bloomsbury Sparkling	£54.00	50	

Item (click on item to take you to relevant page)	Price (per person unless specified)	Minimum Orders (or maximum if specified)	Notes
Nibbles (Choose 4 from below) Cornish sea salt popcorn (V) 129 kcal Sea salt crisps (V) 150 kcal Montgomery Cheddar straws (V) 149 kcal Stuffed Gordal olives with oregano (VG) 64 kcal Belazu chilli mixed olives (VG) 64 kcal Banana chips (VG) 58 kcal Basil picos (VG) 64 kcal Iced raw seasonal vegetables, green goddess dip (VG) 277 kcal	£9.50	10	
Canapes			Price per canape
4 Canapes per person (Chef will choose nearer your event date)	£18.00	20	£4.50
8 Canapes per person (Chef will choose nearer your event date)	£34.00	20	£4.25
4 Canapes per person (You choose)	£20.60	20	£5.15
6 Canapes per person (You choose)	£30.00	20	£5.00
8 Canapes per person (You choose)	£40.00	20	£5.00
Additional Canape	£5.25	Must match main canape numbers	£5.25
Bowl Food			Price per bowl
4 Bowls (Chef will choose nearer your event date)	£35.00	20	£8.75
5 Bowls (Chef will choose nearer your event date)	£41.80	20	£8.36
4 Bowls (You choose)	£38.50	20	£9.63
5 Bowls (You choose)	£46.00	20	£9.20
6 Bowls (You choose)	£53.90	20	£8.98
Additional Bowl	£10.20	Must match main bowl food numbers	£10.20
Reception packages on next page			

Item (click on item to take you to relevant page)	Price (per person unless specified)	Minimum Orders (or maximum if specified)	Notes
<u>Reception Bowl Food Packages (You Choose)</u>			
3 Bowls with 2 glasses of prosecco	£47.00	20	
3 Bowls & 4 drinks	£54.00	20	
3 Bowls, 4 Canapes, 4 drinks	£63.00	20	
3 Bowls, 4 Canapes	£45.40	20	
3 Bowls, 2 Food Stalls	£95.00	50	
<u>Reception Bowl Food & Canape Packages (Chefs choice nearer event date)</u>			
3 Bowls with 2 glasses of prosecco	£45.00	20	
3 Bowls & 4 drinks	£52.65	20	
6 Canapes & 4 drinks	£53.40	20	
<u>Fine Dining SET menu</u>	Dinner Price		Lunch Price
2 Courses	£57.00	30	£52.00
3 Courses	£70.00	30	£64.00
<u>3 Course Package with drinks</u>	£95.00	30	£90.00
<u>Fine Dining menu</u>			
2 Courses	£66.00	40	£60.00
3 Courses	£74.80	40	£68.00
<u>3 Course Package with drinks</u>	£105.00	40	£96.00
Cheeseboard (per table)	£85.00 (Per table)		
Chefs Choice Dinner Canapes x 4	£16.50	30	This is strictly as an add on for a dinner and is cheaper than the standard chef choice x4 canape

Item (click on item to take you to relevant page)	Price (per person unless specified)	Minimum Orders (or maximum if specified)	Notes
Food Stations Arancini food station Indian street food Pizzeria station (Pizza Truck) Cobble Lane cured meats Paxton & Whitfield cheese H. Forman & Son smoked and cured salmon carvery Eton mess dessert station Chef's choice cake station			
A) Any 2 Stations from above	£75.00	50	
B) Market 3 station package: Cobble Lane cured meats, Paxton & Whitfield cheeses, H Foreman & Sons salmon carvery	£82.00	40	
Add Eton Mess Station to A or B	£18.15	Match the main package	
Add Cake Station to A or B	£24.00	Match the main package	
Add a food stall to a canape or bowl food event	£32.45	40	
3 Bowls, 2 Food Stalls Package	£95.00	50	
Chefs Set BBQ	£50.00	40	
Premium BBQ	£66.55	50	

Allergens

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

Please speak with your event planner/ 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.



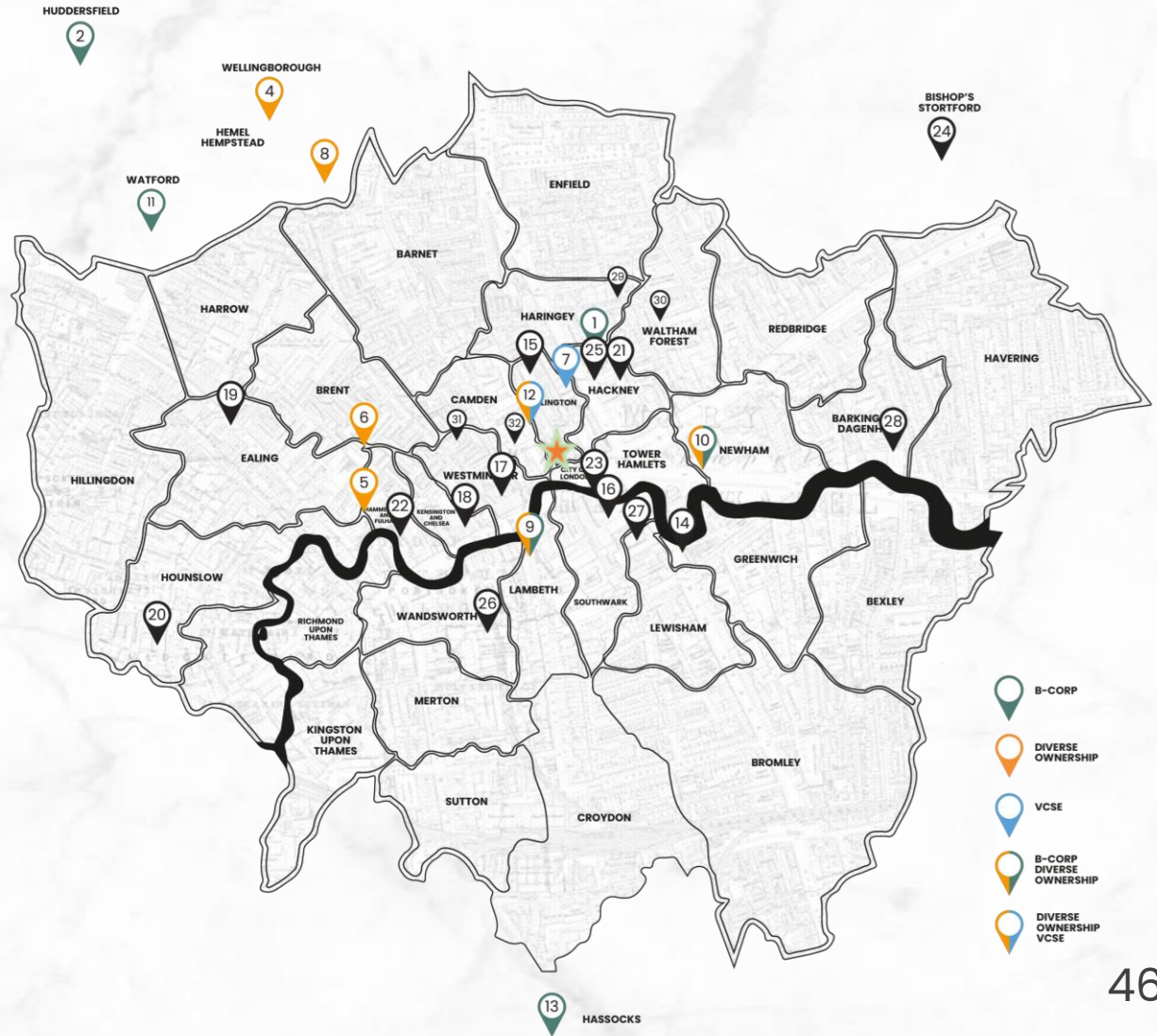
<https://www.companyofcooks.com/community>

Suppliers

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



BMA HOUSE





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 of the coffee via Allpress Espresso 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.



ALLPRESS[®]
ESPRESSO





Thank You

Johnathan & Hannah
BMA House

**COMPANY
OF COOKS**

A champagne tower is the central focus, with champagne being poured from a bottle at the top into a series of glasses. The tower is composed of several layers of glasses, with the top layer having two glasses and the bottom layer having many more. The champagne is a light yellow color with visible bubbles. In the background, a woman with dark hair and large earrings is looking down, and another person with long brown hair is partially visible. The lighting is warm and festive, with bokeh lights in the background.

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-ALCHOLIC 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 Planner.

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

(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 Planner.

All prices are per person & exclude VAT

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

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 naughty 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

(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 Planner.

All prices are per person & exclude VAT

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

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 – £57.00

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 – £69.00

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 – £39.40

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%**

Masia Salat Organic Cava Brut N.V, Spain- £41.20

This is an organic Cava made in the traditional method, with a second fermentation in the bottle with 14 months of rest on the fine lees, blended using the classic Catalan grape varieties; Macabeo, Xarello and Parellada. Notes of ripe fruit and baked bread supplemented with expressive citrus flavours and a lovely creamy mouthfeel. Excellent balance between acidity and fruit intensity giving a long and lively finish. **(Vegan) (Organic) (Sustainable) 11.5%**

Laurent Perrier La Cuvee Brut, Champagne, France – £104.00

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 – £33.00

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, – £45.00

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 – £28.00

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 – £30.15

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 – £33.00

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 – £35.30

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 – £40.65

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 – £28.00

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 – £35.30

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%**

Alvis Drift Signature Merlot, Merlot, South Africa – £37.00

Youthful, ruby red hues, and a deep black cherry colour. The nose offers inviting aromas of ripe plums, spice, and a subtle hint of vanilla. Medium-bodied and well-balanced, the palate reveals generous fruit flavours, supported by soft, silky tannins. Lingering and elegant on the finish.. **(Sustainable) (Vegan) 13.3%**

'Punto Alto', Malbec, Argentina – £35.90

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 – £41.90

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)	£7.00	£5.83
House Wine 125ml	£6.20	£5.17
House Wine 175ml	£8.45	£7.04
Glass Prosecco	£11.65	£9.71
Soft Drinks		
Cans (Pepsi, Diet Pepsi, 7up, Tango)	£3.00	£2.50
Fevertree Mixers	£3.50	£2.92
Folkington's Juices	£4.50	£3.75

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, Lambs Navy Dark Rum, Dead Mans Finger Spiced Rum

Single	£7.50	£6.25
Double	£11.50	£9.60

Other Spirits – Hendricks Gin, Belvedere Vodka, Glenmorangie 10-year-old Whisky, Kraken Spiced Rum

Single	£10.00	£8.35
Double	£14.50	£12.10

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 **£5.83**

– selection of IPA, Lager, Pale Ale & small production brews 330ml **£5.83**

Curious Apple Cider 330ml / Gravity Cider 330ml **£5.83**

0% Beer 330ml **£5.83**

On request

Lucky Saint (0.5% Alc) 330ml **£5.83**

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 £29.00

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

Noughty Organic Sparkling £29.00

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

Noughty Organic Red £29.00

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

(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 Planner.

All prices are per person & exclude VAT

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