



**COMPANY  
OF COOKS**

**PRINCE PHILIP HOUSE**  
AUTUMN & WINTER EVENT MENUS 2023-2024

# Welcome to Prince Philip House

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Home to the Royal Academy of Engineering. Located along the prestigious Carlton House Terrace, our impressive venue combines elegance with sophisticated technology to host a wide variety of events for up to 250 attendees.

Our friends at Company of Cooks handpick every moment at Prince Philip House with crafted and delicious food and drink. Our Head Chef, Stuart Cooper and his team are not afraid to push boundaries and apply the utmost attention to detail, ingenuity and imagination. Passionate about bringing people together through food, Stuart aims to lift spirits and leave people talking... for all the right reasons!

All our menus are produced using sustainable and ethical ingredients, from small, local and independent suppliers wherever possible. We hope to see you at Prince Philip House soon. Please, just get in touch if there's anything we can help with – we'd love to hear from you!

**Paul Hopkin**  
General Manager



# We're more than just a company of cooks

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

Everything is overseen by our amazing team of chefs, wine experts, event sales team and operators to ensure your experience stands out. Getting to know you and your plans gives our team the power to craft moments and memories that last.

Our obsession with Craft, Creativity and Community drives everything we do, because we believe that amazing food, drink, and service sit at the heart of every guest experience and that when those three elements come together, something very special happens.

 See more of what we do [here](#): Venues, Restaurants and bars





# Our commitments to people, place and planet

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## What we do...

Our focus as a business is bringing hand crafted food and drink to the table each and every day, at the same time supporting the Communities we work with and for. Employment opportunities for local people, buying through our hand-picked larder of artisan suppliers and an absolute focus on minimising the impact of our operations on the planet, are key objectives of every partnership.

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

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

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

# London Larder

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

## Our suppliers

1. Paul Rhodes Bakery
2. Union Coffee
3. Cobble Lane Cured
4. Luminary Bakery
5. The Wild Room
6. Paxton & Whitfield
7. Sally Clarke Bakery
8. Belazu
9. London Essence
10. Ellis Wines
11. H. Forman & Son
12. HG Walter
13. Waste Knot
14. The London Honey Company
15. Marrfish
16. London Borough of Jam
17. Brindisa
18. Natures Choice
19. Wild Harvest
20. Ridgeview Wine



# 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 enabling them to realise their dreams – through training, employment and community, they aim to break cycles of poverty, violence and disadvantage once and for all.

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

LUMINARY  BAKERY





# Well Grounded coffee

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

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



**UNION**

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HAND-ROASTED  
COFFEE





SEASONAL MENUS





Breakfast

# Breakfast

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

## MORNING BAKERY SECTION £6.95

Chef's selection of freshly baked pastries such as

Pain au chocolate | Pain au raisin | Cinnamon bun | Plain croissant | Almond croissant

## PLANT BREAKFAST £25.75 (min 15 guests)

- Coconut yoghurt, raspberry and hibiscus, chai granola VE
- 'No avocado' on toast, a tasty smash of edamame, broad beans, peas with lemon, mint and chilli, savoury seed granola VE
- Roasted Portobello mushroom and courgettes on toast with plant-based feta VE
- Compressed fruits with lime and mint VE

## BREAKFAST BAPS £11.95 (min 15 guests)

A selection of soft white, wholemeal, seeded baps. Please choose two and we will serve 50% of each

- Portobello mushroom, spinach, tomato and mushroom ketchup VE
- Free-range egg muffin, sriracha V
- Hash brown and Berkswell cheese
- Dry-cured bacon, HP sauce
- London Sausage, tomato sauce

## LOW CARBON BREAKFAST £24.75 (min 15 guests)

- Low carbon mushrooms on toast, watercress pesto V
- Teff grain crêpes, crème fraîche, raspberries, London Honey V
- Seasonal fruit and vegetable juice of the day VE
- 'No Avocado' on toast VE
- Compressed fruits with lime and mint VE



V – Vegetarian, VE – Vegan

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

All prices are per person and exclude VAT

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# Breakfast

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## FEELING HUNGRY? WHY NOT ADD? (min 15 guests)

- Greek yoghurt, seasonal fruit, chai granola, bee pollen V **£8.95**
- Coconut and oats bircher, seasonal fruits VE **£7.45**
- London cured smoked salmon free-range eggs royale **£8.95**
- Smashed 'no avocado' on sourdough toast, savoury seed granola VE **£5.50**
- Seasonal fruits with lime and mint VE **£5.50**
- Dry cured smoked bacon, house brown sauce sandwich **£8.00**
- HG Walter sausage muffin, wholegrain mustard, caramelised onions **£8.00**
- Cobble Lane pancetta, free-range egg muffin **£8.00**
- Ricotta pancakes, blueberry compote V **£5.50**
- Seasonal fruit bowl VE **£3.20**
- Sparkling elderflower (per litre) **£8.50**
- Green Goddess wake-up juice (per litre) **£8.50**
- Exotic fruit smoothie (per litre) **£9.50**
- Freshly squeezed orange juice (per litre) **£15.00**
- Cranberry, apple, orange juice (per litre) **£7.95**
- Homemade lemonade (per litre) **£9.50**

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## Tea and coffee

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

Tea and coffee

**£3.80**

Tea, coffee and biscuits

**£4.70**

Homemade iced tea (per litre)

**£9.50**

Berry mint infused water (per litre)

**£7.50**

Still and sparkling filtered water (750ml)

**£3.75**

Soft drinks (330ml can)

**£2.95**

## Community blend

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

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

**UNION**  
HAND-ROASTED  
COFFEE





Delegate packages

## **P A C K A G E 1**

**(min 30 guests) £52.50**

### **M O R N I N G B A K E R Y**

Chef's selection of freshly baked pastries such as pain au chocolate, pain au raisin, cinnamon bun, plain croissant, almond croissant, served with tea, coffee and still and sparkling water

### **M I D - M O R N I N G B R E A K**

Tea, coffee, seasonal fruit bowl and still and sparkling water

### **T H E M E D W O R K I N G L U N C H**

Please choose one of our four themed lunches: Mediterranean, Japanese, Persian or Health & Wellbeing served with a selection of fruit juice, still and sparkling water

### **A F T E R N O O N S N A C K**

Mini cake bites served with tea and coffee, still and sparkling mineral water

## **P A C K A G E 2**

**(min 30 guests) £65.00**

**Chef's choice lunch £62.00**

### **M O R N I N G B A K E R Y**

Chef's selection of freshly baked pastries such as pain au chocolate, pain au raisin, cinnamon bun, plain croissant, almond croissant, served with Tea, coffee and still and sparkling water

### **M I D - M O R N I N G B R E A K**

Tea, coffee, seasonal fruit bowl and still and sparkling water

### **H O T F O R K B U F F E T L U N C H**

Please choose one of our four hot fork buffet menus Served with a selection of fruit juice, still and sparkling water

### **A F T E R N O O N S N A C K**

House brownie with tea and coffee, still and sparkling mineral water

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Lunch

# Lunch

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## DELI SANDWICH LUNCH (min 6 guests) £21.95

Our sandwiches are made with artisan breads and flavoured tortilla wraps, with a mix of popular and imaginative fillings, which will keep your guests sustained and focused throughout the day. Includes one and a half rounds of sandwiches with a variety of chef's choice fillings, normally a meat, fish and vegan option, served with chef's seasonal salad and a seasonal fruit bowl.

Sample sandwich selection:

Roasted Suffolk chicken, gem lettuce, herb mayonnaise

Poached salmon, dill pickle, remoulade

Free range miso egg mayonnaise, watercress V

Sommerset cheddar, tomato, pickle V

Houmous, roasted vegetables baby spinach V

## LUNCH ADD-ONS (min 15 guests)

Paxton & Whitfield British cheeseboard, Peter's Yard biscuits, celery, grapes	<b>£11.50</b>
Selection of cured meats from Cobble Lane of Islington, pickles	
Seasonal 'Future 50' salad V	<b>£17.00</b>
House brownie V	<b>£5.30</b>
Blackberry tart V	<b>£6.95</b>
Lemon tart V	<b>£6.95</b>
Scones with jam & clotted cream V	<b>£6.95</b>
Chef's choice seasonal salad	<b>£6.95</b>
Mini cake bites	<b>£3.55</b>
Seasonal fruit bowl VE	<b>£3.20</b>

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# Lunch

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## THEMED WORKING LUNCH (min 20 guests) £28.75

### MEDITERRANEAN

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

### JAPANESE

- Tofu, steamed pak choi with ginger and garlic **VE**
- Vegetable tempura, sweet chilli mayonnaise **V**
- Chicken teriyaki
- Glass noodle, shiso and watercress, pickled plum **VE**
- Sticky rice, mix vegetables, nori with a ponzu dressing **V**

### PERSIAN

- Baba ganoush
- Roasted red pepper houmous **VE**
- Greek yoghurt with cucumber and dill
- Sesame and nigella seed lavosh bread
- Tabbouleh salad **VE**
- Sweet potato and butternut falafel **V**
- Grilled lamb kofta, mint and parsley dressing
- Breast of chicken with harissa, preserved lemon

### HEALTH & WELLBEING

- Crispy corn tortilla, avocado, tomato and black bean salsa **VE**
- Vietnamese vegetable rolls, Nuoc cham sauce **VE**
- Poached salmon, quinoa and cherry tomatoes
- Grilled Moroccan chicken skewers, cauliflower couscous, pomegranate & citrus
- Roast "oil-free" vegetable salad

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# Lunch

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## 'LOW GI' LUNCH

(min 15 guests)      **£24.75**

A great choice for those looking to keep blood sugars level and energy levels up  
Nashi pear, pineapple and mint salad VE  
Vietnamese beef salad  
Chicken broth  
Spiced popcorn  
Watercress, cucumber and mint juice VE

## FUTURE 50 SALAD LUNCH

(min 20 guests)      **£25.75**

A selection of healthy vibrant seasonal salads containing ingredients from the 'Future 50' list, a list compiled by the World Wildlife Fund and Knorr foods for their high nutritional density and low carbon impact.  
Roasted sweet potato, edamame, grilled peppers, toast seeds VE  
Shaved fennel, orange, dill and pomegranate, dukka VE  
Charred broccoli, quinoa, hemp seeds, radishes, fresh garden herbs VE  
Spelt and Khorasan tabbouleh with tomatoes, pomegranate and cashew nuts V  
Grilled courgettes, British halloumi, lentils, rocket, pumpkin seeds V

## LONDON LARDER BUFFET

(min 30 guests)      **£42.00**

A buffet of seasonal dishes full of ingredients and products from our London Larder, a selection of some of the finest suppliers and food producer that London has to offer  
Coronation chicken salad  
Hampshire Chalk Stream trout rilette, crème fraîche, pumpernickel  
Salad of mixed leaves, house dressing VE  
Heritage tomato salad, wasabi mascarpone, pickled red onion & green olives V  
Finest British charcuterie from Cobble Lane  
Selection of British cheeses from Paxton and Whitfield, London's oldest cheese shop  
Antipasti selection from Belazu of Greenford V  
Artisan breads from Paul Rhodes bakery of Greenwich

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# Lunch

## HOT FORK BUFFET OPTIONS

Choose a menu (min 30 guests) £41.50

Chef's choice menu (min 15 guests) £38.50

### MENU 1

32-day aged beef cheek, pearl onions, mushrooms, fondant, cooking juices

-

London cured salmon fillet, roast winter vegetables, caper dressing

-

Panko aubergine katsu curry, sticky rice

-

Roasted beetroot, pickled onions, yoghurt V

-

Pear & almond tart, amaretto cream V

### MENU 2

7-hour Herdwick lamb shoulder, Israeli couscous, pomegranate, dates & toasted almonds

-

Line-caught roasted cod fillet, London chorizo, white bean stew

-

Butternut squash, cauliflower & apricot tagine with giant couscous VE

-

Butternut squash, oven-dried cherry tomatoes, lentils & baby spinach V

-

Banoffee cheesecake V

### MENU 3

Free-range roast chicken, courgettes, romanesco, watercress

-

Seasonal fish pie, leeks, creamed potato, herb crumb

-

Pumpkin tortellini, pine nuts, pumpkin purée, crispy sage VE

-

Green beans, roasted red peppers, new potato, olives & capers VE

-

Lemon posset, almond crumble, blackberry compote V

### MENU 4

Braised venison, cranberry, root vegetable mash

-

Seared seabream, dill & lemon risotto, brown butter

-

Sweet potato curry, sticky coconut rice, coriander VE

-

Roast cauliflower, tomato, preserved lemon, zhough VE

Dark chocolate & winter fruit verrine VE

### ADD-ONS

Artisan breadbasket by Paul Rhodes of Greenwich, whipped butter V

£2.50

British cheese plate by Paxton & Whitfield, chutney & oat crackers

£11.50

Seasonal fruit bowl VE

£3.20

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# Nibbles

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## NIBBLES SELECTION

4 Items

£6.95

Served across the bar and poseur tables:

Cornish sea salt popcorn VE  
Seasonal vegetable crisps VE

And please choose two more items to serve:

Sea salt crisps  
Montgomery cheddar straws V  
House spiced nuts VE  
Stuffed gordal olives with oregano VE  
Belazu chilli mixed olives VE  
Smoked Marcona almonds VE


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The image displays five distinct canapé recipes. The top-left plate is dark grey with six small, square bread-based appetizers topped with a green leaf and a brown garnish. The top-right plate is light beige with seven round appetizers featuring a red sauce, white cream, and green garnish. The bottom-left plate is light grey with several appetizers made with bread, cheese, and herbs. The bottom-center plate is light green with six appetizers consisting of bread, red sauce, white cream, and green garnish. The bottom-right plate is dark grey with ten appetizers made with bread, orange sauce, and green garnish. A semi-transparent white banner with the text "Canapé reception" is overlaid across the center of the image.

Canapé reception

# Canapé reception

(min 20 guests)

Choose 5 canapés	£21.50	Chef's choice 5 canapés	£20.00
Choose 7 canapés	£30.00	Chef's choice 7 canapés	£28.00
Pre-dinner Chef's choice 3 canapés			£12.00

## PLANT

Whipped Golden Cross goat's cheese, black olive, dried tomato V  
Smoked aubergine, preserved lemon, pomegranate, seeded cracker VE  
Tunworth croquette, truffled vegan mayo V  
Salt bake potato, cèpe purée, sorrel VE  
Tofu tempura, sesame & sweet chilli VE  
Beetroot and feta arancini V  
Onion bhaji, Green Goddess dip, coriander raita V  
Gochujang cauliflower tempura, pink onions, tomato aioli VE

## FISH

South coast crab, cucumber, bloody Mary, chive crumb  
Tartare of Hampshire Chalk Stream trout, dashi, cucumber, salty fingers  
Smoked mackerel pâté, horseradish, sourdough crisp, caper popcorn  
Beetroot-cured salmon, cucumber, crème fraîche, caviar  
Sesame tuna, crispy sushi rice, sriracha, sorrel  
Beer battered cod cheek, curried aioli

## MEAT

Chicken liver parfait, crispy skin, caper raisin  
Cobble Lane nduja sausage roll, romesco, fried parsley  
Pulled pork taco, tomato & chive  
Steak & chips, béarnaise sauce  
Mini beef burgers, brioche bun  
Venison tartare, smoked egg yolk

## SWEET

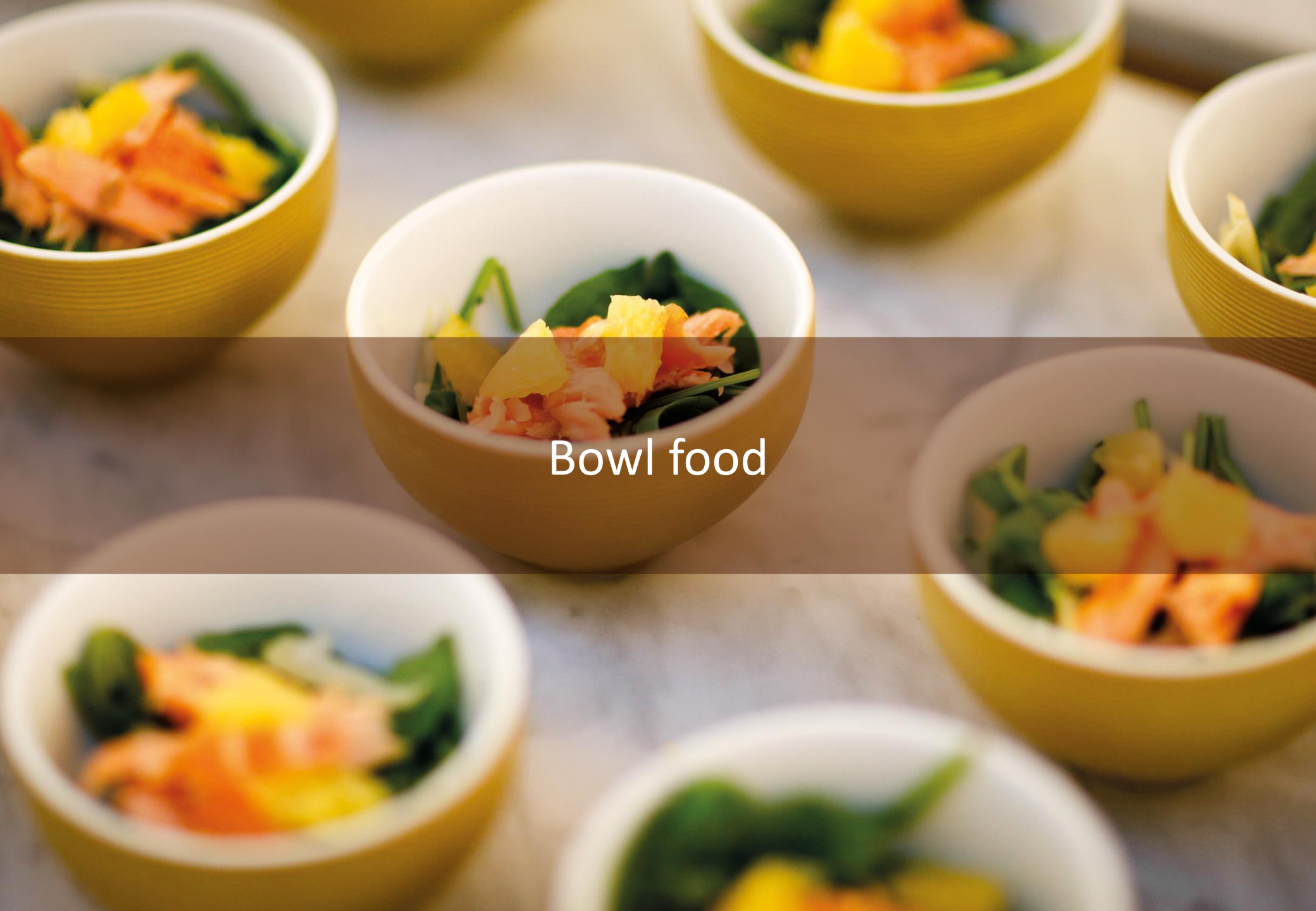
Whipped blackberry cheesecake  
Roasted pistachio and sour cherry doughnut V  
Lemon tart, torched meringue V  
Valrhona chocolate mousse, honeycomb, raspberry  
Mini macaroons V  
Turkish delight

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Bowl food

# Bowl food

(min 20 guests)

Choose 3 bowls £29.25

Chef's choice 3 bowls £27.75

Additional bowl £9.75

Chef's choice additional bowl £9.25

## P L A N T

Brown butter cauliflower, caper and raisin dressing, crispy parsnips V  
Delica pumpkin salad, cauliflower tabbouleh, sumac aioli VE  
Heritage carrots, creamy houmous, toasted pine nuts, London Honey VE  
Butternut squash velouté, sweet potato crisps, chive oil, pumpkin seeds V  
Beetroot risotto, pickled beetroot, smoked almonds, rocket cress V  
Lentil & spinach dahl curry, coriander cress VE

## F I S H

Roasted cod, braised pearl barley, cauliflower purée  
Red mullet, polenta, slow cooked tomato and chili, chives  
Stone bass, celeriac and apple remoulade, dill and lemon butter sauce  
Spicy crab cakes, carrot and white radish slaw, chili jam  
Raw scallops, vichyssoise dressing

## M E A T

Crispy pork belly, apples, baby leek, crushed potatoes, chives  
Gloucester truffle cheese risotto, beef shin, truffle jus  
Buttermilk chicken slider, horseradish coleslaw, sriracha aioli  
Sticky, shoulder of lamb, smoked aubergine, pomegranate, crispy chickpeas and parsley  
'Bangers and mash', roasted garlic mash, caramelised onion jus

## S W E E T

Chocolate crèmeux, hazelnut crumble, hazelnut cream V  
Mango crème brûlée V  
Spiced carrot cake, meringue shards, spiced cream cheese, London Honey v  
Spiced plum & frangipane tart, praline cream V  
Blackberry mousse, crumble, blackberries, red-veined sorrel V

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Three-course menu



# Three-course menu

(min 15 guests)

Three courses

£70.00

Please choose one starter, one main course and one pudding for the group and advise us of any dietary requirements. Our fine dining menu is served with Fairtrade coffee and petits fours.

## STARTERS

- Autumn pumpkin salad, cauliflower tabbouleh, sumac, yogurt VE
- Smoked heritage beets, pickled blackberries, Driftwood cheese, red endive, sorrel & horseradish sauce V
- Winter Jerusalem artichoke velouté, crispy artichokes, chive oil V
- Brown butter roasted cauliflower, crispy Dorset pancetta, Baron Bigod, watercress and mustard crumb
- Charred Cornish mackerel, burnt baby leek, caramelised Roscoff onion, confit tomato sauce, crispy capers, tarragon
- Cornish crab, pickled kohlrabi, Oscietra caviar, sea purslane, pear purée, coriander oil
- Cured Hampshire Chalk Stream trout, pickled cucumbers, buttermilk sauce, chive oil
- Seared Blythburgh pork belly, spiced carrot pureé, pickled baby vegetables, red veined sorrel

## MAIN

- Roasted aubergine, grilled tenderstem, roasted garlic cream, vadouvan granola, pickled blackberry V
- Spinach & ricotta tortellini, wild mushroom, toasted hazelnuts, crispy sage & truffle V
- Squash risotto, baby leeks, espresso, spiced crunch, thyme oil V
- Seabass, crushed new season potatoes, salty fingers, oyster leaves, fish velouté
- Confit Scottish salmon, celeriac purée, roast leek, bisque sauce
- Roast sirloin, Roscoff onion stuffed with braised ox cheek, Roasted garlic mash, onion purée, smoked heritage carrot
- Confit duck leg, spiced carrot purée, wild mushrooms, pearl barley, calvo nero
- Soanes Yorkshire chicken ballotine, swede pavé, braised banana shallot, dark chicken jus
- Jasper's Cornish lamb rump, braised lentils, aubergine pureé,, roasted courgettes, caper and raisin lamb jus

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# Three course menu

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## DESSERT

- Chocolate honey crèmeux, chocolate crumb, blackberry, clotted cream ice cream V
- Dark chocolate fondant, sesame tuile, caramel & malden salt ice cream V
- Passion fruit posset, ginger meringues, mango & whipped white chocolate ganache V
- Set rice pudding, lime curd, roast pineapple, cardamom ice cream V
- Apple tatin, caramel & cinnamon cream V
- Plum & cinnamon frangipane tart, cinnamon crème fraîche, plum compote & toasted almond V
- Vegan coffee pannacotta, spiced poached pears, honey tuile VE

**Pre-dinner Chef's choice 3 canapés** £12.00

**Paxton & Whitfield British cheeseboard** £11.50

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Food stalls

# Food stalls

(min 50 guests)

## FOOD STALLS

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

Our food stalls can also be a great alternative to a traditional seated lunch or dinner providing an interactive experience where our chefs will serve your guests from market stalls to provide a real sense of theatre and occasion.

<b>Three food stalls</b>	<b>£90.00</b>
<b>Additional stall</b>	<b>£30.00</b>

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

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

Fennel salami

Coppacolo

Spicy nduja

Lomo pork loin

House pickles

Sourdough bread

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

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

Oglesfield

Cote Hill Blue

Baron Bigod

Lincolnshire Poacher

Ashcombe

Beetroot & horseradish chutney

Spiced plum chutney

Caramelised onion chutney

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# Food stalls

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## **H. Forman & Son smoked and cured salmon carvery**

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

Beetroot-cured Scottish salmon  
Wasabi & ginger-cured salmon  
London Cure smoked salmon  
Double hot smoked salmon

## **Arancini food stall**

Selection of hot and crispy rice balls inspired by Sicily

Wild mushroom and truffle, mushroom ketchup **VE**  
Butternut squash and sage, sage purée **V**  
Sundried tomato and basil arancini, nut-free pesto **V**  
Lemon and parmesan arancini, chive crème fraîche **V**

## **Spanish churros**

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

## **Eton mess dessert stall**

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

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## Drinks

## PITCHER COCKTAILS

£35.00 1 Liter jug

### Gin Fizz

Gin | ginger & elderflower | lime juice

### Dark & Stormy

Rum | lime juice | ginger beer

### Apple Spritz Vodka

Cloudy apple juice | lemon juice | tonic water | apple garnish

### Whiskey Godfather

Bourbon | lemon juice | cherry coke | orange slices

### Woo Woo

Vodka | lime | peach schnapps | cranberry juice

## MOCKTAILS

### Rosemary & grapefruit

£27.50 1 Liter jug

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

### Spice N ginger

£35.00 1 Liter jug

A complex blend of Seedlip Spice 94, to create sophisticated mocktail  
Seedlip spice 94 | ginger ale

### Sting of the bee

£27.50 1 Liter jug

A delicious honey based mocktail with a little ginger spice  
Lemon & ginger | honey | lime juice

### Pomegranate fizz

£27.50 1 Liter jug

These pomegranate fizz mocktails are perfect for celebrating  
Pomegranate juice | fresh orange juice | lime juice | sparkling water

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## S P A R K L I N G

### **Prosecco Le Contesse, Italy - £36.00**

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

### **Azzillo Prosecco Spumante, Italy - £40.00**

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

### **Laurent Perrier La Cuvee Brut, Champagne, France - £90.00**

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

## R O S É

### **Heppington Vineyards Pinot Noir Rose, England - £60.00**

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

### **Pinot Grigio Ramato 'Il Barco', Carlo Botter, Italy - £34.00**

Has a perfumed aroma of peach and rose petals and soft, red fruit flavours on the palate. It is dry and well balanced, excellent to drink with fish and white meats.

### **Rioja Rosado, Bodegas Taron, Spain - £38.00**

A wine with a delicate pale pink colour with notes of peaches and cherry blossom on the nose. The palate is crisp with summer fruit flavours and a fresh acidity.

### **Château Paradis Rose 'Essenciel' Coteaux d'Aix en Provence, France, - £46.00**

Essenciel rosé wine has a rose-petal colour and is elegant and dry with aromatic fruit aromas derived from a vibrant blend of Cabernet and Syrah.

### **Malbec Rosé, 'ES Vino, Mendoza, Argentina - £48.00**

An explosion of redcurrants, raspberries red cherries and blackberries with a citric acidity that cuts through the sweeter berry flavours resulting in a smooth and velvety wine, expressing very fruity and fresh flavours.

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## W H I T E

### **Heppington Vineyards Chardonnay, England – £55.00**

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

### **El Zafiro 'Extremadura' Blanco, Pardina/Chardonnay, Spain – £27.50**

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

### **Hamilton Heights, Chardonnay, Australia – £29.75**

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

### **Boatmans Chenin Blanc, South Africa – £31.25**

Made from 100% Chenin Blanc, this wine is a pale lemon in colour with a bouquet of apple and white flowers.

### **Les Jardins de Gascoigne Blanc, France – £33.75**

Apricot, orange blossom and subtle tropical notes of dried pineapple combine with a fresh grapefruit acidity leaving a refreshing impression on the palate.

### **Viognier La Playa, Chile – £36.75**

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

### **Fiano 'Lunate', Sicily – £37.25**

A crisp and fresh wine with stone fruit flavours and is complimented by a refreshing acidity making this wine beautifully balanced.

### **Picpoul de Pinet 'Sel et Sable', France – £42.00**

Delicate aromas of citrus on the nose as well as notes of acacia and flint. The palate is dry and refreshing with citrus, floral note, some tropical fruits and a distinctive mineral edge.

### **Wairau River Sauvignon Blanc, New Zealand – £43.25**

Intense lifted notes of ripe tropical fruits and citrus on the nose. Refined and elegant, displaying a finely textured palate with flavours of guava and stone fruit. Wonderfully expressive with a fresh, dry finish.

### **Bourgogne Blanc Chardonnay, Maison Nuiton-Beaunoy, France – £50.00**

Medium bodied with flavours of fleshy stone fruits, particularly peach and nectarine with ripe pear and apple peel. These fleshy fruit flavours are balanced and elegant with a refreshing acidity and a mineral note on the finish

### **Gavi di Gavi 'Ca da Bosio', Terre da Vino, Italy – £55.00**

The soils in the central zone of Gavi di Gavi impart a perfumed mineral character adding complexity to lively aromas of ripe fruit and flowers. Concentration.

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## R E D

### **Heppington Vineyards Pinot Noir, England - £55.00**

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

### **El Zafiro 'Extramedura' Tinto, Tempranillo/Shiraz, Spain - £27.50**

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

### **Hamiton Heights, Shiraz, Australia - £30.25**

Bright ruby red, bursting full of inviting blackcurrant and blackberry aromas on the nose. The palate is smooth and soft.

### **Merlot 'Le Tuffeau', Languedoc, France - £33.25**

A juicy Merlot, bursting full of ripe black plum, damson and elderberry. Well balanced with soft tannins and a medium acidity which complements the ripe fruit flavours.

### **'Punto Alto', Malbec, Argentina - £34.50**

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

### **Tunante Rioja Tempranillo Tinto, Fincas de Azabache, Spain - £35.00**

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

### **Montepulciano d'Abruzzo Riserva, 'Tor del Colle', Italy - £37.00**

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

### **Château Le Gardera, Bordeaux Superieur, France - £43.00**

Busting full of ripe berry fruits with generous tannins, balanced acidity and a subtle toast and sweet spice character from 12 months ageing in French barrels.

### **Beaujolais Villages 'Vignes de 1940', Jean-Michel Dupre, France - £45.00**

Dark ruby in colour with notes of sweet blackcurrants on the nose. The palate has fresh black cherry and berries with a mineral character on the finish.

### **Polish Hill River Shiraz, Paulett, Australia - £50.00**

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

### **Wairau River Pinot Noir, New Zealand - £55.00**

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

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## **B E E R   A N D   C I D E R**

<b>Peroni Nastro Azzurro 330ml</b>	<b>£5.75</b>
<b>Peroni 0.0% 330ml</b>	<b>£5.25</b>
<b>Becks 275ml</b>	<b>£5.00</b>
<b>Meantime Pale Ale 330ml</b>	<b>£6.00</b>

### **Preorder selection:**

<b>Peroni Gluten Free 330ml</b>	<b>£6.50</b>
<b>Asahi Super Dry 330ml</b>	<b>£6.00</b>
<b>London Pride 330ml</b>	<b>£6.25</b>
<b>Meantime London Lager 330ml</b>	<b>£6.00</b>
<b>Cornish Orchard Gold Cider 500ml</b>	<b>£8.00</b>

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# Allergens

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

Please speak with your event manager / sales executive, and details of allergens in any of our dishes can be provided for your consideration.

At your event there will be an Allergen Folder located at all buffet stations on your event catering floor to make delegates aware of all allergens contained in your chosen menu and help them make an informed decision.

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



MUSTARD



MOLLUSCS



NUTS



CRUSTACEANS



FISH



EGG



SULPHUR DIOXIDE



SOYBEAN



MILK



SESAME



GLUTEN



PEANUTS



CELERY



LUPIN

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



# Thank you

Paul Hopkin  
Prince Philip House, 3 Carlton House Terrace, London, SW1Y 5DG

**COMPANY  
OF COOKS**