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Welcome to Plaisterers Hall

Plaisterers Hall is the largest livery hall in the city of London. Steeped in history, grandeur and located in one of the best locations in the city, our venue is perfect for your event. From corporate entertaining to awards dinners and wedding days, our beautiful space creates a luxurious atmosphere for any event!

Our friends at Company of Cooks handpick every moment at Plaisterers Hall with crafted and delicious food and drink. Head Chef, Leon Fields 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 Plaisterers Hall soon. Please, just get in touch if there's anything we can help with – we'd love to hear from you!

Jo Allen General Manager



We're more than just a company of cooks

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

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

Our obsession with craft, creativity, and community drives everything we do, because we believe that amazing food, drink, and service sit at the heart of every guest experience. When these three elements come together, something very special happens.

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





Our commitments to people, place and planet

What we do...

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

Our focus as a business is bringing handcrafted food and drink to the table each and every day while simultaneously supporting the communities we work with. Employment opportunities for local people, sourcing from our hand-picked larder of artisan suppliers, and an absolute focus on minimising the impact of our operations on the planet are key objectives of every partnership.

Our commitment is clear throughout this menu brochure: we are proud to exclusively offer the very best in British meat and cheeses. None of our fresh produce is transported by air freight, and the fish we purchase and serve will be rated MCS 1, 2, or 3. As a wider business, we aim to be net zero by 2040.



BEXLEY

RROMIEV

B-CORP

DIVERSE OWNERSHIP

DIVERSE OWNERSHIP VCSE

WALTHAM

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

- Dalston Juice (B-CORP)
- Dash Water (B-CORP)
- Dormen Foods (Diverse Ownership)
- Flawsome Drinks (B-CORP)
- Freshways Dairy (Diverse Ownership)
- La Latteria (Diverse Ownership)
- Luminary Bakery (VCSE*)
- Hope & Glory (Diverse Ownership)
- Rubies in the Rubble (B-CORP / Diverse Ownership)
- Union Coffee (B-CORP / Diverse Ownership)
- Vegetarian Express (B-CORP)
- Well Grounded (Diverse Ownership / VCSE*)
- Ridgeview Wine (B-CORP)
- Paul Rhodes Bakery
- Cobble Lane Cured
- The WIld Room
- Paxton & Whitfield
- Sally Clark e Bakery
- Belazu
- Ellis Wines
- H. Forman & Son 21.
- HG Walter 22.
- The London Honey Company 23.
- Marrfish 24.
- 25. London Borough of Jam
- Brindisa
- 27. Solstice
- Wild Harvest
- Celtic Bakers
- Hackney Gelato
- Truffle Guys 31.
- Two Tribes



HEMEL HEMPSTEAD

BARNET

WANDSWORTH 26

MERTON

SUTTON

CROYDON

KINGSTON UPON THAMES

WATFORD







A cake that makes a difference

We're proud to partner with Luminary Bakery

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

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







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

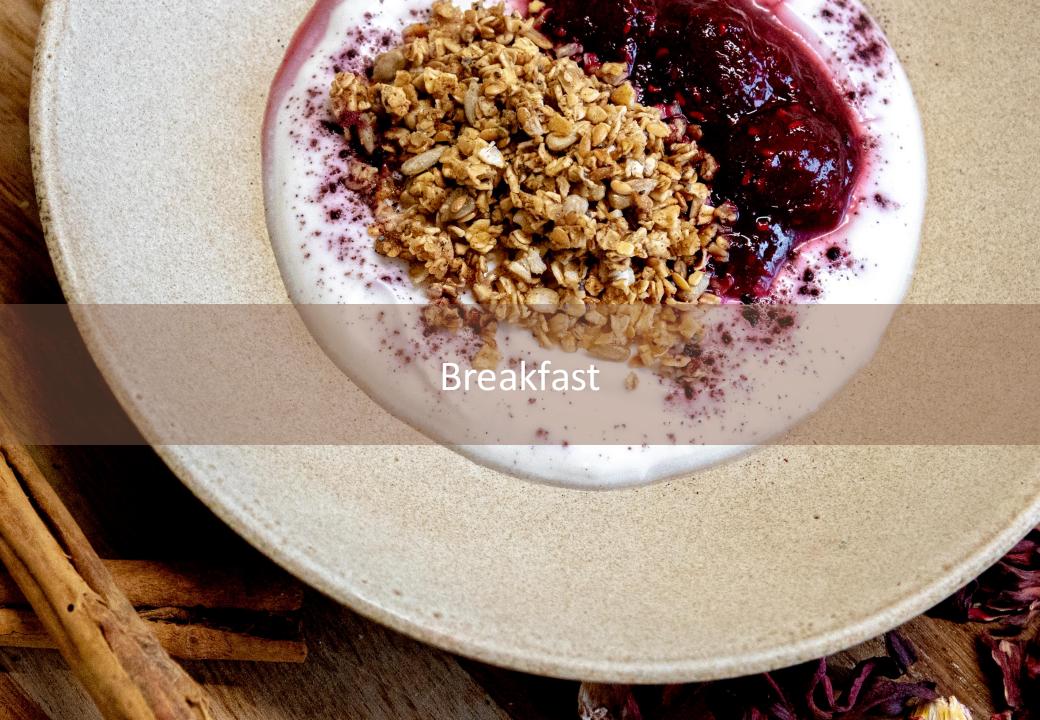
It also supports farmers and cooperatives in Peru and Brazil via the Union Direct Trade sourcing initiative, ensuring that a fair price is paid for this special coffee so that the communities at both ends of the supply chain benefit.

NOINU

HAND-ROASTED COFFEE







Breakfast

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

MORNING BAKERY SELECTION

A selection of freshly baked pastries:

Pain au chocolat 353 kcal | Pain aux raisin 428 kcal | Cinnamon bun 449 kcal | Plain croissant 339 kcal | Almond croissant 423 kcal | Chocolate muffin 245 kcal | Blueberry muffin 351 kcal | Lemon and poppy seed muffin 390 kcal

PLANT BREAKFAST

Coconut yoghurt, spiced pears, date molasses, granola VE 267 kcal 'No avocado' on toast, a tasty smash of edamame, broad beans, peas with lemon, mint and chilli, savoury seed granola VE 363 kcal Roasted portobello mushroom and courgettes on toast with plant-based feta VE 413 kcal

Compressed fruits with lime and mint VE 80 kcal Green goddess wake-up juice VE 82 kcal

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.



Breakfast

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

BREAKFAST BAPS

A selection of soft white, wholemeal, seeded baps.

Portobello mushroom, spinach, tomato and mushroom ketchup VE 471 kcal
Dry cured bacon bap, HP sauce 512 kcal
London sausage bap, HP sauce 556 kcal
Free-range egg muffin, Sriracha V 309 kcal
Cobble Lane pancetta, free range egg muffin 393 kcal

LOW CARBON BREAKFAST

Green goddess wake up juice VE 82 kcal
"Low-carbon" mushrooms on toast, watercress pesto V 251 kcal
Teff grain crepes, crème fraiche, raspberries, London honey V 97 kcal
'No avocado' on toast VE 363 kcal
Compressed fruits with lime and mint VE 80 kcal
Seasonal fruit and vegetable juice of the day VE 80 kcal

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Breakfast

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

BREAKFAST BOWL SELECTION

Coconut yoghurt, spiced pears, date molasses, granola VE 352 kcal Greek yoghurt, seasonal fruit, chai granola, bee pollen V 277 kcal Seasonal fruits with lime and mint VE 80 kcal Sweetcorn pancakes, smashed 'no avocado', tomato jam V 294 kcal Shakshuka V 349 kcal Soft boiled St. Ewe's eggs, Cobble Lane nduja, Mayfield cheese 330 kcal

A LA CARTE

Coconut and oat bircher, seasonal fruits 340 kcal

Smashed 'no avocado' on sourdough Toast, savoury seed granola 363 kcal Beans on toast, Braised Cannellini Beans, Slow Roasted Plum Tomato Sauce, Toasted Sourdough 394 kcal

London cured smoked salmon free range eggs royale 463 kcal Full English breakfast 828 kcal

Chickpea Shakshuka Scrambled tofu, sweet potato and corn hash, green chilli 315 kcal

JUICES

Exotic juice VE (per litre) 80 kcal Green Goddess Wake Up Juice VE (per litre) 82 kcal

V - Vegetarian, VE - Vegan

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Tea, coffee and soft drinks

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

Tea and coffee
Tea, coffee and biscuits
Homemade iced tea
Cranberry /pineapple/apple juice /orange juice
Freshly squeezed orange juice
Pressed Suffolk apple juice
Homemade lemonade
Water infused with seasonal fruits and herbs
Still and sparkling mineral water (750ml)
Soft drinks (330ml can)

Community blend

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

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









GOURMET SANDWICH WORKING LUNCH

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

Mature chedd ar ploughman's V 214 kcal
Free range egg mayonnaise, watercress V 220 kcal
Smoked salmon and cream cheese 180 kcal
Chicken and sweetcorn mayonnaise 233 kcal
Falafel and sweet potato wrap VE 108 kcal
Selection of cheeses from the British Isles V 286 kcal
Seasonal fruit selection VE 38 kcal
Crisps and popcorn VE 84 kcal
Raw vegetables with romesco, hummus and cucumber yoghurt
V 274 kcal

S A N D W I C H L U N C H A D D O N S

Iced raw seasonal vegetables, green goddess dip VE 277 kcal
Paxton & Whitfield British cheeseboard, Peter's Yard biscuits, celery,
grapes 292 kcal
Selection of cured meats from Cobble Lane, pickles 149 kcal
Seasonal 'future 50' salad V 235 kcal
House brownie V 289 kcal
Orange, almond and polenta cake V 175 kcal
Scones with jam and clotted cream V 310 kcal



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



MEDITERRANEAN WORKING LUNCH

Bresaola, grilled artichokes, rocket 830 kcal

Marinated sardines, sea purslane, romesco sauce 247 kcal Grilled and raw bitter leaves, capers, aged balsamic VE 140

Niçoise salad V 419 kcal

kcal

Caramel & dark chocolate pot V 472 kcal

Mediterranean cheese plate, quince, crackers 634 kcal

Aubergine stuffed with pisto VE 471 kcal

PERSIAN WORKING LUNCH

Young vegetables crudité 34 kcal

Baba ghanoush 138 kcal

Roasted red pepper hummus VE 309 kcal

Greek yoghurt with cucumber and dill 124 kcal

Sesame and nigella seed lavash bread 223 kcal

Tabouleh salad VE 280 kcal

Marinated English feta-style cheese with pickled shallots

and preserved lemon V 278 kcal

Sweet potato and butternut falafel V 159 kcal

Grilled lamb kofta, mint, parsley dressing 257 kcal

Breast of chicken with harissa, preserved lemon and

hazelnuts 242 kcal



'LOW GI'

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

Nashi pear, pineapple and mint salad VE 148 kcal Vietnamese beef salad 486 kcal Chicken broth 275 kcal Spiced popcorn 120 kcal Watercress, cucumber and mint juice VE 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 and Knorr foods for their high nutritional density and low carbon impact

Roasted sweet potato, edamame, grilled peppers, toast seeds VE 215 kcal Shaved fennel, orange, dill and pomegranate, dukkha VE 187 kcal Charred broccoli, quinoa, hemp seeds, radishes, fresh garden herbs VE 215 kcal Spelt and Khorasan tabbouleh with tomatoes, pomegranate, cashew nuts V 187 kcal Grilled courgettes, British halloumi, lentils, rocket, pumpkin seeds V 227 kcal

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LONDON LARDER BUFFET

A buffet of seasonal dishes full of ingredients and products from our London larder, a selection of some of the finest suppliers and food producer that London has to offer

Rare roast beef from HG Walter, rocket, Lincolnshire Poacher cheese, pickled mushroom 180 kcal ChalkSteam trout rillettes, creme fraiche, Paul Rhodes' Greenwich rye 483 kcal Harissa roast squash, lentils, London ricotta, pumpkin seed pesto V 324 kcal Finest British charcuterie from Cobble Lane 149 kcal Selection of British cheeses from Paxton and Whitfield's, London's oldest cheese shop 286 kcal Antipasti selection from Belazu of Greenford V 131 kcal Artisan breads from Paul Rhodes bakery of Greenwich 277 kcal A selection of sweet treats by Luminary Bakery 475 kcal



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Select 3 proteins, 2 salad, 1 dessert

COLD FORK BUFFET OPTIONS

BUFFET PROTEINS

Company of Cook's organic pork sausage roll, Lincolnshire Poacher cheese and caramelised onion 425 kcal

onion 425 kcal

Cobble Lane nduja Scotch egg 500 kcal

Cobble Lane bresaola, goat's curd and
watercress crostini 278 kcal

ChalkStream trout rillette, horseradish 507 kcal
London cured salmon, apple, fennel,
watercress 378 kcal

Waste Knot rescue vegetable tart, seasonal
leaves house dressing V 341 kcal

Symplicity plant-based burger VE 345 kcal Seasonal vegetable crudités with green

SALAD BUFFET OPTIONS

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

DESSERT BUFFET OPTIONS

British cheese plate V 292 kcal

422 kcal
Passionfruit posset, caramelised white chocolate,
ginger meringue V 621 kcal
Plant-based tiramisu V 374 kcal
Dark chocolate mousse V 523 kcal
Seasonal fruit platter VE 107 kcal

Spiced pear and oat crumble, crème Anglaise V



goddess dip VE 277 kcal

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Plant based tiramisu 374 kcal

| HOT FORK | MENU 2 | MENU 3 | MENU 4 |
|---------------------------------|------------------------------|-----------------------------------|--------------------------------------|
| BUFFET | Slow cooked shoulder of | Coq au Vin, Cobble Iane | Confit chicken, tandoori chickpeas, |
| | lamb, roast spiced chickpea | Pancetta, Potato puree 516kcal | minted yoghurt 608 kcal |
| MENU 1 | salad, cucumber yoghurt, | | |
| | flatbread 768 kcal | Seasonal fish pie, leeks, creamed | Spiced hake, red lentil, spinach and |
| Hg Walter Pork Belly, Chorizo | | potato, herb crumb 703 kcal | coconut dhal 492 kcal |
| stew and Salsa Verde 626 kcal | Line caught roasted cod | | |
| | fillet white beans, parsley | Jerusalem artichoke and wild | Red Thai curry, squash, bamboo |
| Seared Seabream, herbed | 302 kcal | mushroom ragout, olive oil mash, | shoots, lime & fragrant jasmine rice |
| lentils, braised fennel, green | | crispy kale 309 kcal | 300 kcal |
| herb relish 410 kcal | Smoked chilli-Honey roast | | |
| | squash, chickpea and | Raw and Roasted Waste Knot | Raitha slaw 50 kcal |
| Pumpkin tortellini, pine-nuts, | preserved lemon 416 kcal | Beetroot salad, toasted seeds | |
| pumpkin puree, crispy sage 1019 | | 649 kcal | 70% Chocolate cremeau 311 kcal |
| kcal | Jewlled cous-cous salad, | | |
| | pommegrante, pistachio, | Waste-Knot Apple & berry | |
| Fennel, orange and watercress | citrus & soft herbs 295 kcal | compote, Oat & Tonka spiced | ADD ONS |
| 163 kcal | Versiller a consequente | crumble, creme anglaise 805 | Artisan breadbasket by Paul Rhodes o |
| | Vanilla pannacotta, | kcal | |

passionfruit, meringue

shards 499 kcal



Greenwich, whipped butter 440 kcal V

chutney and oat crackers 286 kcal Seasonal fruit platter 127 kcal VE

British cheese plate by Paxton & Whitfield,

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.

Nibbles

Select 4

Cornish sea salt popcorn 129 kcal
Sea salt crisps 150 kcal
Montgomery Cheddar straws V 149 kcal
House spiced nuts VE 303 kcal
Stuffed Gordal olives with oregano VE 64 kcal
Belazu chilli mixed olives VE 64 kcal
Pecorino and truffle nuts VE 318 kcal
Iced raw seasonal vegetables, green goddess dip VE 277 kcal







Canapé reception

MEAT

Chicken Parfait with chicken skin salt, pickled raisin, rye toast 142 kcal

Sticky pork belly brioche, caramelised onion, puffed pork crackling 76 kcal

Ox cheek croquette, anchovy mayo 202 kcal Venison kofta, date molasses, sumac yoghurt 38 kcal Duck rillette, blood orange, pickled quince 70 kcal

FISH

Smoked salmon mousse, compressed celery, keta 28 kcal Sashimi grade Tuna with dashi, Avocado, wasabi, furikake 26 kcal Seared scallop, Jerusalem artichoke, Cobble Lane nduja 30 kcal Smoked cods roe tarama, seeded cracker, dill 93 kcal Chalk stream trout rillette, pickled beets, rye croute 70 kcal

PLANT

Beetroot tartare, burrella, sorrel VE 34 kcal

Colston Basset Stilton, seeded cracker, damson paste 90 kcal

Jerusalem artichoke, walnut and parsely tart 191 kcal

Teriyaki glazed Shitake mushrooms, pickled ginger, toasted sesame 72 kcal

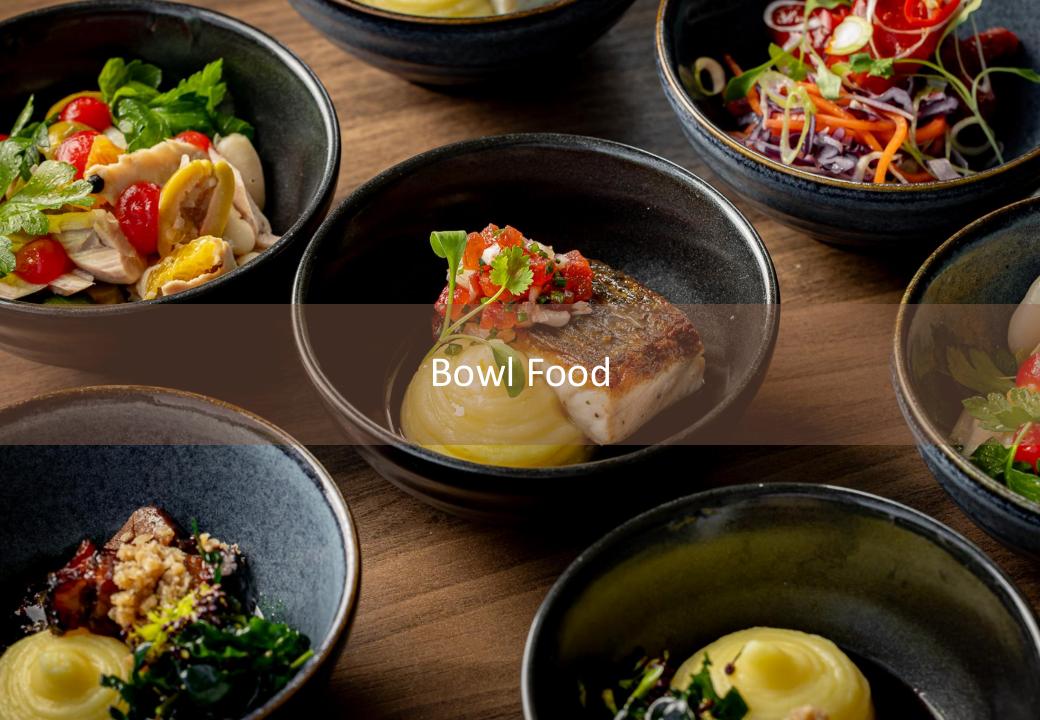
SWEET

Torched Lemon Meringue tartlet 197 kcal
Cranberry and white chocolate blondie 202 kcal
Caramelised pineapple, sichuan pepper, coconut yoghurt 23 kcal
Whipped cheesecake, passionfruit, coconut crumb 76 kcal
Dark chocolate tart, pistachio 183 kcal

Wild mushroom croquettes, truffle mayonaise 64 kcal

Recommended sparkling wine pairing: Ridgeview Bloomsbury, Sussex





Bowl food

MEAT

Roast pork belly, cannellini beans, pickled red cabbage 182 kcal

Rare roast beef, celeriac remoulade, pickled mushrooms 247 kcal

Buttermilk fried chicken, gochujang, rainbow slaw 465kcal

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

Beef shortrib, bonemarrow crumb, buttered mash, brassica slaw 497 kcal

FISH

Confit tuna, green olive, white bean blood orange and parsley salad 311 kcal

Grilled sea bass, olive oil mash, sauce vierge 290 kcal

Confit salmon, charred leeks, saffron sauce 309 kcal

H Formans London cure salmon, horseradish buttermilk, pickled cucumber, sea vegetables 298 kcal

Prawn and coconut curry, Jasmine rice 319 kcal

PLANT

Jerusalem artichoke and wild mushroom ragout, olive oil mash, crispy kale 107 kcal Coal-roasted heritage carrots, pomegranate, toasted hazelnuts, crematta 297 kcal Squash risotto, pumpkin seed pesto, crispy sage 228 kcal

Chole chickpea curry, pickled red onion, coriander chutney, poppadum 387 kcal Salt baked beets, whipped London ricotta, chilli honey, toasted seeds 302 kcal

SWEET

Plant based panna cotta, apple and blackberry 355 kcal

Poached quince, whipped London ricotta, fennel and pistachio biscotti 307 kcal

Spiced pear and oat crumble, crème Anglaise Plant based tiramisu 436 kcal

Dark chocolate pot, candied almonds, London honey cream 545 kcal

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.





Select 1 starter, 1 main, 1 dessert

STARTERS

Stonebass ceviche, pink grapefruit, radish, crispy capers 191 kcal Recommended wine pairing: 'Roi de Vignes' Colombard / Ugni Blanc

Cured ChalkStream trout, pickled cucumber, horseradish buttermilk, dill 239 kcal Recommended wine pairing: Wairau River Sauvignon Blanc

Smoked duck breast, medjool dates, chicory and orange 318 kcal Recommended wine pairing: Heppington Vineyards Pinot Noir

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

Recommended wine pairing: Wairau River Pinot Noir

Caramelised pear, Lanark Blue and walnut tart, chicory V 720 kcal Recommended wine pairing: Pinot Grigio Ramato 'Il Barco', Carlo Botter

Heritage beetroot, whipped crematta, hazelnuts, citrus VE 303 kcal Recommended wine pairing: Beaujolais Villages 'Vignes de 1940', Jean-Michel Dupre

Roast cauliflower, whipped tahini, pomegranate, toasted seeds VE 309 kcal Recommended wine pairing: Hamilton Heights Chardonnay

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Select 1 starter, 1 main, 1 dessert

MAIN

Roast hake, saffron mash, cavolo nero, salsa verde 535 kcal Recommended wine pairing: Wairau River Sauvignon Blanc

Pan fried ChalkStream trout, celeriac rosti, pruple sprouting broccoli, brown shrimp and caper butter 459 kcal

Recommended wine pairing: Wairau River Sauvignon Blanc

Char sui pork collar, pinto beans, winter greens 731 kcal Recommended wine pairing: Rasteau 'Le Vieux Logis' Cave de Cairanne, France

Packington Estate venison fillet and pithivier, cavolo nero, spiced quince, venison jus 664 kcal £9.50 + VAT supplement per person

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

Roast chicken breast, onion squash, pickled mushroms, winter greens, Madeira jus 514 kcal Recommended wine pairing: Wairau River Pinot Noir

Brasied beef shortrib, horseradish mash, caramelised shallot, heritage carrots, crispy kale, red wine jus 789 kcal **£6.00 + VAT supplement per person**Recommended wine pairing: 'Punto Alto', Malbec

Roast onion squash, Montgomery Cheddar and kale dumplings, walnut pesto, crispy sage V 473 kcal

Recommended wine pairing: Merlot 'Le Tuffeau'

Jerusalem artichoke and wild mushroom ragout, salt baked celeriac, dried enoki VE 572 kcal Recommended wine pairing: Barbera d'Asti Superiore, Tenute Neirano



Select 1 starter, 1 main, 1 dessert

DESSERT

Roast pineapple, szechuan pepper caramel, chocolate sorbet 257 kcal

Plant based panna cotta, apple and blackberry 377 kcal

Dark chocolate tart, candied almonds, London Honey cream 946 kcal

Pear and anise tatin, vanilla cream 512 kcal

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

London honey parfait, saffron poached pear, bee pollen 325 kcal

Quince and apple crumble, crème Anglaise 660 kcal

Mango, coconut and passionfruit pavlova 319 kcal

V - Vegetarian, VE - Vegan

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Food stations

H. Forman & Son smoked and cured salmon carvery

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

Beetroot cured Scottish salmon
Wasabi ginger cured salmon
London cured smoked
Double hot smoked salmon
Recommended wine pairing: Ridgeview Fitzrovia Rosé, Sussex

Arancini Station

Selection of hot and crispy rice balls inspired by Sicily

Wild mushroom and truffle, mushroom ketchup VE
Butternut squash and sage, sage puree V
Sundried tomato and basil arancini, nut free pesto V
Lemon and Parmesan arancini, chive crème fraiche V
Recommended wine pairing: Montepulciano d'Abruzzo Riserva, 'Tor del Colle'

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Food stations

Pizzeria station

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

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

Mushroom pizza – seasonal woodland mushrooms with Berkswell cheese V Recommended wine pairing: Montepulciano d'Abruzzo Riserva, 'Tor del Colle'

Cobble Lane Charcuterie Station

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, VE - Vegan

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Food stations

Paxton & Whitfield cheese

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

Ogleshield

Cotehill Blue

Baron Bigod

Lincolnshire Poacher

Ashcombe

Beetroot horseradish chutney

Spiced plum chutney

Caramelised onion chutney

Recommended wine pairing:Château Le Gardera, Bordeaux Superieur



V – Vegetarian, VE – Vegan

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All prices are per person and exclude VAT

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

Dessert food station

Macarons

A selection of flavoured macarons including:

Pistachio

Chocolate

Salted caramel

Mango

Passionfruit

Eton mess dessert station

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

Meringue - vanilla, lemon, raspberry

Whipped honey cream

Chantilly cream

Chocolate cream

Passionfruit curd

Seasonal berries

Coulis and crispies

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Traditional British Afternoon Tea

A delicious platter of sandwiches, scones and cakes.

Free range egg and mayonnaise finger sandwich V

Smoked salmon finger sandwich

Cucumber, mint, cream cheese finger sandwich V

Summer berry tart V

Chocolate tiramisu opera cake V

Exotic fruit cheesecake V

Sultana scones V

Strawberry jam V

Clotted cream V

1447 kcal

Vegan and gluten free options available upon request

V - Vegetarian, VE - Vegan

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Canapé reception

MEAT

Duck rillette, blood orange, pickled quince 70kcal Cobble Lane Coppa, fig and basil 46 kcal Mac n cheese bites, Cobble Lane nduja honey 110 kcal Venison kofta, date molasses, sumac yoghurt 38 kcal

FISH

Chalk stream trout rillette, pickled beets, rye croute 70 kcal Smoked salmon mousse, compressed celery, keta 28 kcal Smoked cods roe tarama, seeded cracker, dill 112 kcal Seared scallop, confit potato, burnt apple puree 48 kcal

PLANT

Colston Basset Stilton, seeded cracker, damson paste V 90 kcal
Beetroot tartar, burrella, sorrel VE 34 kcal
Jerusalem artichoke, walnut and parsely tart 191 kcal
Wild mushroom croquettes, mushroom ketchup, truffle dust 96 kcal

SWEET

Mulled fruit crumble tart V 82 kcal
Whipped cheesecake, passionfruit, coconut crumb 76 kcal
Cranberry and white chocolate blondie V 120 kcal
Caramelised pineapple, sichuan pepper, coconut yoghurt 23 kcal

Recommended sparkling wine pairing: Ridgeview Bloomsbury, Sussex

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.





Bowl food

PLANT

Squash risotto, pumpkin seed pesto, crispy sage V 228 kcal
Salt baked beets, whipped London ricotta, chilli honey, toasted seeds V 324 kcal
Jerusalem artichoke and wild mushroom ragout, olive oil mash, crispy kale VE 107 kcal
Delica pumpkin salad, cauliflower tabbouleh, sumac aioli VE 121 kcal

FISH

H Formans London cure salmon, horseradish buttermilk, pickled cucumber, sea vegetables 298 kcal

Confit tuna, green olive, white bean blood orange and parsley salad 311 kcal ChalkStream trout rillette, pickled fennel 341 kcal Confit salmon, charred leeks, saffron sauce 309 kcal

MEAT

Sticky lamb neck, aubergine, pomegranate, crispy chickpeas and parsley 248 kcal Roast chicken, soft polenta, wild mushrooms, crispy sage, Madeira jus 324 kcal Rare roast beef, celeriac remoulade, pickled mushrooms 427 kcal Roast pork belly, cannellini beans, pickled red cabbage 838 kcal

SWEET

Poached quince, whipped London ricotta, fennel and pistachio biscotti 307 kcal Spiced pear and oat crumble, crème Anglaise 422 kcal _{V - Vegetarian, VE - Vegan}

Plant based tiramisu VE 374 kcal Christmas pudding crème brulee 493 kcal

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator. All prices are per person and exclude VAT. Please note that our menu offerings are subject to seasonal availability and may change.





Select 1 starter, 1 main, 1 dessert

STARTERS

Jerusalem artichoke veloute, artichoke crisps, crushed hazelnuts, thyme oil 589 kcal Recommended wine pairing: Bourgogne Blanc Chardonnay, Maison Nuiton-Beaunoy

H Foreman's London salmon, beetroot and horseradish crème fraiche, pickled cucumber, sourdough crisp 313 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: Wairau River Sauvignon Blanc

Confit duck rillette, toasted brioche, fig and black olive chutney 647 kcal Recommended wine pairing: Vergelegen 'The Mill' Cabernet / Merlot

Caramelised pear, Lanark Blue and walnut tart, chicory 720 kcal Recommended wine pairing: Pinot Grigio Ramato 'Il Barco', Carlo Botter

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

Recommended wine pairing: Heppington Vineyards Chardonnay

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Select 1 starter, 1 main, 1 dessert

MAIN

Tradition roast Bronze turkey from HG Walters, apricot, chestnut and lemon thyme stuffing, all the trimmings 781 kcal

Recommended wine pairing: Rasteau 'Le Vieux Logis' Cave de Cairanne, France

Brasied beef shortrib, horseradish mash, caramelised shallot, heritage carrots, crispy kale, red wine jus 789 kcal £6.00 + VAT supplement per person

Recommended wine pairing: 'Punto Alto', Malbec

Packington Estate venison fillet, spiced kofta, kimchi, Sichuan pepper cream 481 kcal Recommended wine pairing: Tunante Rioja Tempranillo Tinto, Fincas de Azabache £9.50 + VAT supplement per person

Roast hake, herb crumb, Jerusalem artichoke puree, leeks and saffron sauce 482 kcal Recommended wine pairing: Wairau River Sauvignon Blanc

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

Recommended wine pairing: Barbera d'Asti Superiore, Tenute Neirano

Jerusalem artichoke and wild mushroom ragout, salt baked celeriac, dried enoki VE 572 kcal Recommended wine pairing: Barbera d'Asti Superiore, Tenute Neirano

V – Vegetarian, VE – Vegan

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Select 1 starter, 1 main, 1 dessert

DESSERT

Christmas pudding, brandy sauce 486 kcal

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

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

Roast pineapple, szechuan pepper caramel, chocolate sorbet 257 kcal

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

Plant based panna cotta, apple and blackberry 377 kcal





Allergens

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

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

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

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







MOLLUSCS



NUTS



CRUSTACEANS



FISH



EGO



SULPHUR DIOXIDE



SOYBEAN



MIL



SESAME



GLUTEN



PEANUTS



CELERY



LUPIN

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





Thank You

From the team at Plaisterers Hall

COMPANY OF COOKS