



**COMPANY  
OF COOKS**

**SPRING / SUMMER**  
**APRIL 2026 - SEPTEMBER 2026**

**VENUE NAME**

# Contents

---

- [Welcome](#)
- [Breakfast](#)
- [Lunch](#)
- [Nibbles](#)
- [Canapé Reception](#)
- [Bowl Food](#)
- [Three Course Menu](#)
- [Delegate Packages](#)
- [Food Stations](#)
- [Afternoon Tea](#)
- [Drinks](#)
- [Allergens](#)



# Welcome to the Plasterers' Hall

Located in the heart of the City of London, Plasterers' Hall is a purpose-built and fully-exclusive events venue, offering you a variety of rooms and halls that can be utilised to help you create the perfect event, however big or small.

Steeped in history and grandeur, Plasterers Hall can offer all the luxury and ambience needed for a gala dinner or wedding celebration. Show-stopping chandeliers, atmospheric coloured lighting and the live entertainment balcony in The Great Hall, are just a few features that will certainly add the 'wow' factor to your event.

The practical layout including adjoining rooms, all located on one floor, outside terraced area and abundance of natural light also means we are also the venue of choice for daytime conferences and seminars. The Livery and Humber room, located directly off of the Great Hall, means we can offer that separate area for catering, or post-conference drinks, that is so much sought after.

Bank, St Paul's, Mansion House and Liverpool street tube stations , as well as Cannon Street, are all located within a 10-minute walk, making our venue incredibly accessible for all of your guests.

Plasterers' Hall Sales Team



# 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 [www.companyofcooks.com](http://www.companyofcooks.com) 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.



# Our Local 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.

## Our suppliers

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



# A cake that makes a difference

---

We're proud to partner with  
Luminary Bakery

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

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

LUMINARY  BAKERY





# Well Grounded Coffee

---

Company of Cooks supports Well Grounded, a social enterprise that helps Londoners into careers in the specialty coffee industry through barista training, qualifications, work placements, mentorship and employment.

Our Community Blend continues to support this work, with a donation made to Well Grounded for every kilo of coffee we purchase.

Developed in partnership with Allpress Espresso, Community Blend reflects our commitment to quality, fairness and positive impact across the coffee supply chain.



***ALLPRESS***  
ESPRESSO



A top-down view of a light-colored ceramic bowl filled with white yogurt. The yogurt is topped with a generous amount of golden-brown granola in the center and a thick, dark red berry jam on the right side. The bowl is set on a light brown, textured surface. In the bottom left corner, there are several cinnamon sticks, and in the bottom right corner, there are some dried purple flowers.

Breakfast

# Breakfast

---

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

## MORNING BAKERY SELECTION

A selection of freshly baked mini-Danishes:

£10.75 + VAT per person

Raspberry crown 316 kcal | Maple Peacan plait with Syrup 407 kcal |

Apple Crown 360 kcal | Custard Crown 320 kcal | Cinnamon pastry whirl 400 kcal

## PLANT BREAKFAST

£8.50 + VAT per person

Coconut yoghurt, summer berries, granola VE 270 kcal

'No avocado' on toast, a tasty smash of edamame, broad beans, peas with lemon, mint and chilli, savoury seed granola VE 680 kcal

Roasted portobello mushroom, spinach and tomato bap, mushroom ketchup VE 403 kcal

Golden pineapple, mint and lime VE 55 kcal

Green goddess wake-up juice VE 46 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. All prices are per person and exclude VAT. Please note that our menu offerings are subject to seasonal availability and may change.



# Breakfast

---

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

## BREAKFAST BAPS

A selection of soft white, wholemeal, seeded baps.

£13.50 + VAT per person

Portobello mushroom, spinach and tomato bap, mushroom ketchup VE 403 kcal

Dry cured bacon bap, HP sauce 338 kcal

London sausage bap, HP sauce 455 kcal

Free-range egg muffin, Sriracha V 184 kcal

Cobble Lane pancetta quesadilla Cumberland sausage, roasted tomato, mushroom ketchup, Montgomery Cheddar 613 kcal

## BREAKFAST BOWLS

£8.50 + VAT per person

Coconut yoghurt, summer berries, granola VE 270 kcal

Greek yoghurt, seasonal fruit, chai granola, bee pollen V 218 kcal

Golden pineapple, mint and lime VE 55 kcal

Sweetcorn pancakes, smashed 'no avocado', tomato jam V 354 kcal

Shakshuka V 215 kcal

Soft boiled eggs, Cobble Lane nduja, Mayfield cheese 284 kcal

Bircher muesli, London honey, blueberries, seed granola V 262 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. All prices are per person and exclude VAT. Please note that our menu offerings are subject to seasonal availability and may change.





# Tea, coffee and soft drinks

---

Our teas include a selection of classic, fruit, herbal and organic teas. Our coffee is freshly brewed using our Community Blend, developed in partnership with Allpress Espresso and supporting Well Grounded through ongoing investment in coffee training and employment opportunities in London.

|  |                                   |
|--|-----------------------------------|
| Tea and coffee                                 | <b>£4.75</b> + VAT per person     |
| Tea, coffee and biscuits                       | <b>£5.85</b> + VAT per person     |
| Tea, coffee and cake                           | <b>£10.75</b> + VAT per person    |
| Homemade iced tea                              | <b>£12.50</b> + VAT (per litre)   |
| Cranberry /pineapple/apple juice /orange juice | <b>£12.50</b> + VAT (per litre)   |
| Freshly squeezed orange juice                  | <b>£17.50</b> + VAT (per litre)   |
| Water infused with seasonal fruits and herbs   | <b>£12.00</b> + VAT (per 8 litre) |
| Soft drinks (200ml)                            | <b>£2.50</b> + VAT (per glass)    |

## Community blend

---

Every cup of coffee we serve is our Community Blend, developed with Allpress Espresso and crafted with care. For every kilo of Community Blend purchased, a donation is made to Well Grounded, supporting barista training and employment opportunities across London.

Community Blend reflects what matters to us: thoughtful sourcing, skilled roasting and the people behind every cup.

***ALLPRESS***  
ESPRESSO





Lunch

# Lunch

---

## TRADITIONAL SANDWICH LUNCH

**£26.50 + VAT per person**

A selection of freshly prepared sandwiches, fruits, crisps

*\*\*One & a half sandwiches per person*

Mature cheddar 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

Seasonal fruit selection VE 58 kcal

Selection of crisps VE 249 kcal

## TRADITIONAL SANDWICH LUNCH ADDONS

Iced raw seasonal vegetables, green goddess dip V 64 kcal **£8.75**

Paxton & Whitfield British cheeseboard, Peter's Yard biscuits, celery, grapes V 370 kcal **£11.50**

Selection of cured meats from Cobble Lane, pickles 294 kcal **£19.50**

House brownie V 313 kcal **£3.75**

Scones with jam and clotted cream V 636 kcal **£3.75**

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

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



# Lunch

---

## C O L D F O R K B U F F E T O P T I O N S

Select 3 proteins, 2 salad, 1 dessert  
**£47.50 + VAT per person**

### B U F F E T P R O T E I N S

Company of Cook's signature sausage roll, Lincolnshire Poacher cheese and Marmite 269 kcal

Cobble Lane nduja Scotch egg 430 kcal

Cobble Lane coppa, goat's curd and pickled grapes 302 kcal

Hot smoked ChalkStream trout, grilled courgette, cherry tomato, herb crème fraiche 288 kcal

H Forman & Son beetroot cured salmon, fennel and apple salad 272 kcal

Grilled green onion, pea and Rosary goat's cheese quiche V 488 kcal

Seasonal vegetable crudités with green goddess dip V 64 kcal

### S A L A D B U F F E T O P T I O N S

Heritage tomato, plant-based stracciatella, pickled red onion, Gordal olives VE 355 kcal

Grilled courgette, mint, chickpea and tahini lemon dressing VE 201 kcal

Freekeh, confit tomato, fennel and broad beans VE 358 kcal

Edamame, Carrot and Quinoa Salad, Sesame Dressing VE 276 kcal

Watermelon, cucumber, plant-based feta, mint VE 184 kcal

### D E S S E R T B U F F E T O P T I O N S

Gooseberry and elderflower crumble tart, crème Anglaise V 718 kcal

70% Chocolate cremeau V 311 kcal

Coconut pudding, blueberry and mango VE 234 kcal

Almond panna cotta, raspberries VE 250 kcal

Seasonal fruit platter VE 58 kcal

British cheese plate V 370 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.

All prices are per person and exclude VAT

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



# Lunch

Select 1 menu  
**£47.50 + VAT per person**

## HOT FORK BUFFET OPTIONS

### MENU 1

Chicken thighs, green onions, confit tomato, Gordal olives, romesco dressing  
518 kcal

Seasonal fish pie, leeks, creamed potato, herb crumb 592 kcal

Tomato and white bean stew, Burrella and basil VE 324 kcal

Freekeh pilaf, coriander, mint, spring onion and preserved lemon VE 121 kcal

Gooseberry and elderflower crumble tart, crème Anglaise V 718 kcal

### MENU 2

Slow roast shoulder of lamb, harissa, chickpeas and piquillo pepper 401 kcal

Roast cod, brasied gem lettuce and peas, tartare sauce 408 kcal

Grilled aubergine, pine nut praline, plant-based feta, crushed green herbs VE  
557 kcal

Rainbow slaw VE 69 kcal

Almond panna cotta, raspberries VE 250 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.

All prices are per person and exclude VAT

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

### MENU 3

Roast pork belly, white bean ragout, pickled red cabbage 393 kcal

Sea bass fillet, crushed new potatoes, spinach, lemon and caper dressing 546 kcal

Ricotta Tortellini Pea Puree Mint & Olive Oil V 719 kcal

Heritage tomato, plant-based stracciatella, pickled red onion, Gordal olives VE 355 kcal

70% Chocolate cremeau V 311 kcal

### MENU 4

Confit chicken, tandoori chickpeas, minted yoghurt 348 kcal

Spiced hake, red lentil, spinach and coconut dhal 420 kcal

Summer vegetable and chickpea Thai green curry VE 267 kcal

Watermelon, cucumber, plant-based feta, mint VE 184 kcal

Coconut pudding, blueberry and mango VE 234 kcal

### ADD ONS

Artisan breadbasket by Paul Rhodes of Greenwich, whipped butter  
V 662 kcal **£5.25**

British cheese plate by Paxton & Whitfield, chutney and oat  
crackers V 363 kcal **£11.50**

Seasonal fruit platter VE 58 kcal **£7.95**



# Nibbles

Select 3 option **£7.95 + VAT per person**

Cornish sea salt popcorn VE 103 kcal

Sea salt crisps VE 249 kcal

Montgomery Cheddar straws 290 kcal

House spiced nuts VE 462 kcal

Belazu chilli mixed olives VE 75 kcal

Pecorino and truffle nuts V 382 kcal

Iced raw seasonal vegetables, green goddess dip V 64 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.

All prices are per person and exclude VAT

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





Canapé Reception

# Canapé reception

---

|  |  |
|--|--|
| Select 3 canapés ( <i>pre-lunch/dinner</i> ) | <b>£14.25</b> + VAT per person         |
| Select 6 canapés                             | <b>£28.50</b> + VAT per person         |
| Select 8 canapés                             | <b>£38.00</b> + VAT per person         |
| Additional canapé                            | <b>£4.75</b> + VAT per item per person |

## M E A T

- Chicken tostada, avocado, lime, salsa madre 71 kcal
- Ham hock terrine, picallili gel 42 kcal
- Ox cheek croquette, watercress emulsion 212 kcal
- Lamb kofta, pomegranate molasses, minted yoghurt 41 kcal
- Duck pastilla, labneh, sumac 102 kcal

## F I S H

- Smoked salmon mousse, compressed celery, keta 28 kcal
- Tuna tartare, seaweed cracker, wasabi 89 kcal
- Tempura cod cheek, tartare sauce 90 kcal
- Smoked cods roe tarama, seeded cracker, dill 93 kcal
- ChalkStream trout rillette, pickled beets, rye croute 65 kcal

## P L A N T

- Watermelon, plant-based feta, black olive crumb VE 86 kcal
- Confit tomato, London ricotta, seeded cracker, balsamic pearls, basil V 60 kcal
- Pea, broad bean and mint tart, Crematta VE 104 kcal
- Teriyaki glazed shiitake mushrooms, furikake VE 72 kcal
- Deep fried olives, goat's curd, hot honey V 100 kcal

## S W E E T

- Lemon posset tart, summer berries V 179 kcal
- Almond and raspberry financier, white chocolate Chantilly V 88 kcal
- Plant-based cheesecake, strawberries and basil VE 64 kcal
- Cherry, white chocolate and pistachio pavlova V 33 kcal
- Dark chocolate tart, pistachio V 184 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.

All prices are per person and exclude VAT

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





## Bowl Food

# Bowl food

|                 |  |
|-----------------|--|
| Select 3 bowls  | <b>£25.50</b> + VAT per person         |
| Select 5 bowls  | <b>£42.50</b> + VAT per person         |
| Additional bowl | <b>£8.50</b> + VAT per item per person |

## PLANT

Spiced aubergine salad, confit tomato, plant-based straciatella, basil VE 351 kcal  
Coal-roasted heritage carrots, pomegranate, toasted hazelnuts, Crematta VE 296 kcal  
Spring vegetable risotto, roast tomato, basil oil V 414 kcal  
Chole chickpea curry, pickled red onion, coriander chutney, poppadum VE 390 kcal  
London ricotta, courgette, broad beans, pea and mint V 147 kcal

## FISH

Confit tuna Nicoise 247 kcal  
Grilled sea bass, olive oil mash, sauce vierge 294 kcal  
Cod cheeks, Cobble Lane nduja, white beans, sea vegetables 276 kcal  
Confit ChalkStream trout, broad beans, peas and mint, citrus dressing 294 kcal  
Prawn and coconut curry, jasmine rice 326 kcal

## MEAT

Crispy duck and watermelon salad 193 kcal  
Rare roast beef, thai slaw, nam jim 79 kcal  
Buttermilk fried chicken, gochujang, rainbow slaw 444 kcal  
Sticky lamb neck, aubergine, pomegranate, crispy chickpeas 304 kcal  
Confit chicken, gnocchi, gremolata 250 kcal

## DESSERT

Plant-based panna cotta, strawberries VE 342 kcal  
Grilled peach, London ricotta, frangipane crisp V 148 kcal  
Gooseberry and elderflower crumble, crème Anglaise V 760 kcal  
Coconut pudding, blueberry and mango VE 234 kcal  
Dark chocolate pot, candied almonds, London honey cream V 538 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.

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



A top-down view of a white ceramic bowl filled with a soup. The soup contains a poached egg with a green leaf on top, a piece of fried chicken, and a side of green leafy vegetables. The bowl is set on a light-colored, textured placemat. To the left is a silver fork and a folded white napkin. To the right is a silver butter knife and a glass of white wine.

# Three Course Menu

# Three course menu

Select 1 starter, 1 main, 1 dessert

|  |                                 |
|--|---------------------------------|
| Two course set menu                                  | <b>£70.00</b> + VAT per person  |
| Three course set menu                                | <b>£80.00</b> + VAT per person  |
| Choice menu<br><i>(maximum 3 choices per course)</i> | <b>£105.00</b> + VAT per person |

## S T A R T E R S

Marinated tiger prawns, peppers and capers 287 kcal

Cured ChalkStream trout, pickled cucumber, beetroot and horseradish crème fraiche, bread crisp 306 kcal

Beef carpaccio, Cipriani dressing 216 kcal

**\*\*£1.50 + VAT per person extra\*\***

Free-range chicken terrine, tarragon, pickled spring vegetables 438 kcal

Spiced aubergine salad, confit tomatoes, basil, labneh V 230 kcal

Plant-based stracciatella, grilled peach, salted almonds VE 278 kcal

Roast cauliflower, whipped tahini, pomegranate, toasted seeds VE 324 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.

All prices are per person and exclude VAT

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



# Three course menu

---

## MAIN

Charred Chalk Stream trout, crushed potatoes, braised fennel, saffron aioli 555 kcal

Monkfish, spiced red lentils, spring greens, fennel bhaji 545 kcal

\*\*£5.00 + VAT per person extra\*\*

Confit duck, sweet potato terrine, creamed savoyed cabbage, Citrus orange duck sauce 583 kcal

Roast chicken breast, new potatoes, spinach, young vegetables, tarragon sauce 645 kcal

Lamb rack and breast, labneh, summer vegetables 738 kcal

\*\*£5.00 + VAT per person extra\*\*

Roast venison fillet, potato terrine, baby beets, spinach, red wine jus 400 kcal

\*\*£6.50 + VAT per person extra\*\*

Miso-baked aubergine, confit peppers, courgettes, citrus dressing VE 475 kcal

Charred hispi cabbage, plant-based yoghurt, toasted hazelnuts, rose harissa VE 438 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.

All prices are per person and exclude VAT

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



# Three course menu

## DESSERT

Coconut pudding, confit pineapple, rum VE 257 kcal

Plant-based panna cotta, summer berries VE 350 kcal

Dark chocolate tart, candied almonds, London honey cream V 946 kcal

Lemon meringue pie, raspberry sorbet V 528 kcal

Molten chocolate cake, vanilla cream, raspberries V 690 kcal

London Honey and yoghurt parfait, raspberries V 196 kcal

Gooseberry and elderflower fool, almond shortbread V 496 kcal

Peach and almond tart, vanilla cream V 808 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.

All prices are per person and exclude VAT

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





Food Stations

# Food stations

---

## **H. Forman & Son smoked and cured salmon carvery £64.50 + VAT per person**

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

## **Arancini Station £29.50 + VAT per person**

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

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

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



# Food stations

---

## **Pizzeria station £24.50 + VAT per person**

A selection of fresh 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

## **Cobble Lane Charcuterie Station £49.50 + VAT per person**

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

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

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



# Food stations

---

## **Paxton & Whitfield cheese £34.50 + VAT per person**

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

Oglesfield

Cotehill Blue

Baron Bigod

Lincolnshire Poacher

Ashcombe

Beetroot horseradish chutney

Spiced plum chutney

Caramelised onion chutney

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

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



# Dessert food station

---

## **Eton mess dessert station £14.50 + VAT per person**

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


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

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





Afternoon Tea

## 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

Package 1     **£45.00 + VAT per person**  
With a selection of Tea's

Package 2     **£55.00 + VAT per person**  
With a glass of Pimm's

Package 3     **£60.00 + VAT per person**  
With a glass of English Sparkling wine

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

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





Drinks

## COCKTAILS

£12.50 + VAT

### **Elderflower Collins**

Suffolk Distillery Gin, elderflower liqueur, lemon juice, sugar syrup, fresh cucumber

### **Mojito**

Suffolk Distillery White Rum, lime juice, sugar syrup, fresh mint

### **Negroni**

Suffolk Distillery Gin, Martini Rosso, Campari, fresh orange

### **Espresso Martini**

Sapling Vodka, Fair Café liqueur, cold brew espresso, vanilla syrup, sugar syrup

### **Old Fashioned**

Adnams single malt whisky, Angostura Bitters, fresh orange

### **Paloma**

El Rayo tequila, grapefruit juice, lime juice, Agave syrup

## NON-ALCOHOLIC COCKTAILS

£9.00 + VAT

### **Sting of the Bee**

Spicy ginger, elderflower, honey, lime juice

### **Lemon Iced Tea**

Earl Grey Iced Tea, fresh lemon, sugar, ice

### **Bellini**

Soda water, white grape juice, peach juice, natural fruit extracts

### **Paloma**

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

### **Mojito**

Soda water, lime juice, natural fruit extracts

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

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



## SPARKLING

(all rates exclude VAT)

### **Veuve Valmante Brut NV, France – £39.00**

An easy drinking soft and well-rounded sparkler with hints of light summer fruits on the palate and crisp acidity. Vibrant and fun, it makes for a great party wine.

### **Prosecco Spumante`Borgo del Col Alto` Extra Dry NV, Italy – £43.00**

Fresh and light palate balanced with acidity and full bubbles which carries the fresh flavours on the finish. Made with 100% Glera.

### **Ridgeview Cavendish, East Sussex, England – £59.50**

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

### **Ridgeview Fitzrovia Rosé, East Sussex, England – £67.50**

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

### **Champagne De Malherbe Brut N.V, France – £69.50**

A soft and well-rounded Champagne that exhibits typical attractive brioche aromas with hints of red fruits and citrus with hints of vanilla and biscuits on the finish.

### **Laurent Perrier La Cuvee Brut, Champagne, France – £95.00**

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

## ROSE

(all rates exclude VAT)

### **Pinot Grigio Ramato 'Il Barco', Carlo Botter, Italy – £32.75**

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.

### **La Belle Eternelle Pale Rosé, Cinsault / Grenache, France – £36.00**

This is a very pale rose, with fresh aromas and flavours of juicy white peach, raspberries and cherries, supported by a floral notes of roses. The palate has a creamy and delicious mouth feel which is followed by a crisp acidity

### **Château Paradis Rose 'Essenciel' Coteaux d'Aix en Provence, France – £41.5**

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 – £42.50**

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.

### **Heppington Vineyards Pinot Noir Rose, England – £52.50**

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

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

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



## W H I T E

(all rate exclude VAT)

### **Bonfaro Branco The Beautiful Lighthouse, Portugal – £32.75**

Delicious apple, pear, melon, refreshing citrus fruit and a lovely minerality leaves a pleasant, lingering finish.

### **Hamilton Heights, Chardonnay, Australia – £34.50**

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

### **Barrel Jumper Viognier, Villiersdorp, South Africa – £36.00**

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

### **Terre d`Or Sauvignon Blanc, France – £35.50**

A fresh, aromatic white wine selected from small parcels of Mediterranean hillside vineyard where chalky soils allow the Sauvignon Blanc to express its vibrant natural aromatic character.

### **Boatman's Chenin Blanc, South Africa – £36.00**

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

### **Sensas Vermentino, France – £37.50**

Pale lemon in colour with notes of lime zest, green apple and white peach. The palate is well balanced with a fresh, citrus acidity and a subtle blossom note on the finish.

### **Catarratto `Contrade Bellusa` Organic, Sicily – £37.50**

The wine is crisp and balanced, has notes of Sicilian melon, white blossom and grapefruit with a citrus acidity and a subtle mineral complexity on the finish.

### **Piquepoul `Esprit des Vignes`, France – £39.00**

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.

### **Loureiro Vinho Verde AB Valley, Portugal – £40.00**

Vinho Verde is typically a fresh style of wine that translates to `young wine`, it is often associated with a slight spritz on the front of the palate as the wine is bottled quickly.

### **Gavi Aureliana, Vite Colte, Italy – £43.50**

There is a lively fruit profile and floral aromas. The palate is crisp with a fantastic balance of acidity, which combines with flavours of green apple, pear and a mineral character for a delicious finish.

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

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



## RED

(all rates exclude VAT)

### **Bonfaro Tinto The Beautiful Lighthouse, Portugal – £32.75**

This interesting blend is a delicious example of the fantastic value wines of Lisboa. The grapes saw good canopy management to get a balanced ripeness in the hot sun.

### **Hamiton Heights, Shiraz, Australia – £34.50**

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 – £36.50**

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.

### **Fuenteverde Garnacha Tempranillo, Spain – £36.50**

Deep ruby in colour with violet reflections, the nose is pronounced with aromas of black fruits and hedgerow. Blackcurrants and cherries burst onto the palate, supported by sweet tannins and a crisp acidity.

### **'Punto Alto', Malbec, Argentina – £37.50**

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

### **Contrade Bellusa, Nero d'Avola, Sicily – £37.50**

A rich, ruby red in colour with violet reflections and a pronounced nose of dark cherries and bramble fruits. The palate is medium bodied with juicy flavours of cherry jam, raspberries, and a spicy finish.

### **Montepulciano d'Abruzzo Riserva, Italy – £38.50**

The palate is round and rich with notes of ripe berry fruit, sweet black cherries and a hint of herbaceous notes. 24 months ageing, at least 9 of which in wooden casks, result in a touch of liquorice and a distinctive spicy character.

### **Sensas Pinot Noir IGP d'Oc, France – £39.00**

This is a versatile and easy drinking style of Pinot Noir with vibrant cherry notes on the nose. The palate is juicy with excellent concentration and notes of cherry, plum and raspberry. Well balanced with silky tannins and a vibrant, fresh finish.

### **Primitivo Puglia Doppio Passo, Italy – £39.50**

A soft, round and exceptionally full-bodied wine with an amazing concentration of plum, blackberry, cherry and chocolate flavours and an appealing structure with soft tannin and acidity.

### **Vergelegen 'The Mill' Cabernet / Merlot, South Africa – £43.00**

Fermentation in steel before being moved into French barrels for 12 months, 15% new oak. This is a very easy drinking style of red is full of cranberry, mint, cassis and a slight toasty note. There are deliciously smooth tannins.

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

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



## **P O R T**

*(all rate exclude VAT)*

### **Triple Crown Port, Portugal - £48.00**

Aged in oak with no sediment; just enjoy the raspberry and cassis fruit flavours. It punches well above its weight and is perfectly priced for 'by the glass' pouring Port.

### **Taylors Late Bottle Vintage Port, Portugal - £61.00**

Produced only in years in which the harvest has been very good, Taylors were pioneers of the LBV style, blending from a reserve of the best full-bodied red ports from a single harvest.

## **D E S S E R T**

*(all rate exclude VAT)*

### **Chateau Ramon Monbazillac 75 Cl, France - £58.00**

The wine is made using grapes shrivelled by botrytis. The result is a sweet, golden wine with notes of candied orange, honey, saffron, pineapple, mango and dried apricots. Balanced by a zesty acidity leaving an elegant finish.

### **Chateau Les Mingets Sauternes 75 Cl, France - £65**

A rich and concentrated dessert wine from hand harvested Semillon grapes affected by noble rot. It has a concentrated, luscious character, intense flavours of caramelized fruits, pear melon and almond, rounded and balanced by good acidity on the finish.

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

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

## **B E E R   A N D   C I D E R**

**Peroni Nastro Azzurro 330ml - £5.42**

**Asahi Super Dry 330ml - £5.42**

**Meantime Pale Ale 330ml - £5.42**

**Curious Apple Cider 330 ml - £5.42**

**Old Mout fruity Cider - £5.42**

**Peroni 0.0% 330ml - £5.42**

**House Sprit & mixer - £7.08**

**Premium Sprit & mixer - £7.92**

## **L O W   A N D   N O**

### **Sparkling Wines**

**Thomson & Scott Noughty Sparkling Chardonnay - £39.50**

Elegant pale colour with a crisp and ripe apple scent accompanied by a touch of sweetness. Subtle flavours with a lingering finish.

### **Still Wines**

**Doppio Passo White , Italy - £32.75**

Soft, round and exceptionally full-bodied wine with an amazing concentration of plum, blackberry, cherry and chocolate flavours Only 0.5% alcohol yet all the flavour.

**Red Doppio Passo, Red, Italy - £32.75**

Soft, round and exceptionally full-bodied wine with an amazing concentration of plum, blackberry, cherry and chocolate flavours Only 0.5% alcohol yet all the flavour

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

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



# 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.



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

Plasterers' Hall  
One London Wall, London, EC2Y 5JU

**COMPANY  
OF COOKS**