



**COMPANY
OF COOKS**

Spring / Summer 2025

PLAISTERS HALL

DINING MENUS APRIL TO SEPTEMBER 2025



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



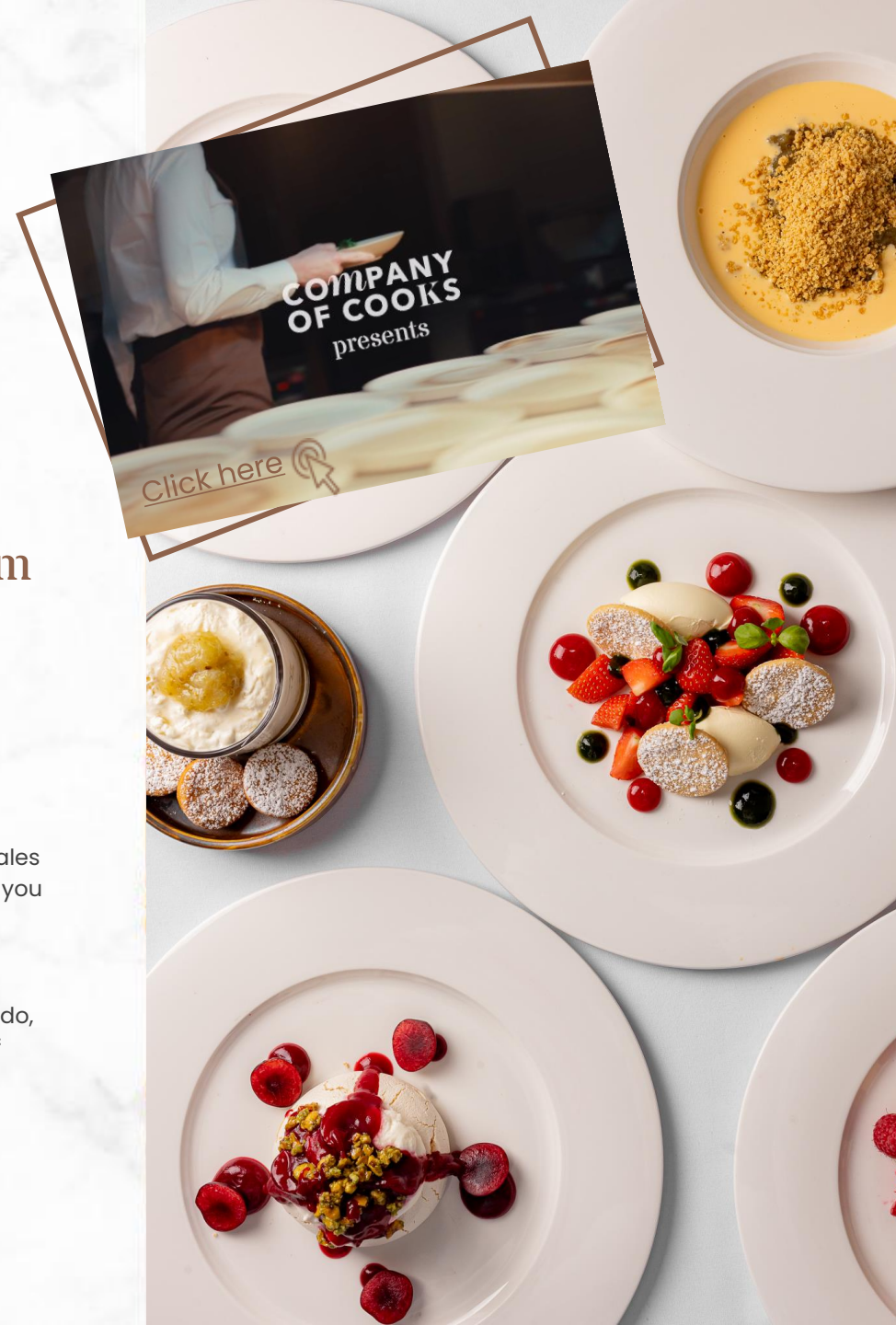
We're more than just a company of cooks

We're in every detail of your event, from handcrafted snacks and incredible canapés to unforgettable dinners, carefully selected wines, and 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 commitment to 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 when those three elements come together, something very special happens.

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





Our commitments to people, place and planet

What we do...

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 menus showcase our commitment to quality and sustainability: We exclusively serve British meat and cheeses, ensure none of our fresh produce is transported by air, and source all our fish sustainably. As part of our wider business goals, we are dedicated to achieving net zero by 2040.

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

Our larder

We've built an incredible local Larder of artisan 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.

Suppliers

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



VCSE*
Voluntary, Community or Social Enterprise Organisation



Community blend coffee

We proudly support Well Grounded in their mission to empower Londoners through transformative barista training, qualifications, mentorship, and employment opportunities in the specialty coffee industry. Together, we've developed our own **Community Blend** coffee, in partnership with Union Hand-Roasted Coffee, to further this impact.

Not only does Community Blend create opportunities locally, but through the Union Direct Trade sourcing program, it also supports coffee farmers and cooperatives in Peru—benefiting both local and global communities.



Watch our Community video to learn more about our Community blend and our partnership with Union and Well Grounded.



UNION
HAND-ROASTED
COFFEE





Three course menu

Three course menu

Select 1 starter, 1 main, 1 dessert

2 course £65.00

Choose between starter or a dessert

3 course £75.00

STARTERS

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

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

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

Recommended wine pairing: Wairau River Sauvignon Blanc

Crispy duck, watermelon salad, toasted cashews 337 kcal

Recommended wine pairing: Malbec Rosé, 'ES Vino, Mendoza

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

Recommended wine pairing: Wairau River Pinot Noir **£0.00**

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

Recommended wine pairing: Bourgogne Blanc Chardonnay, Maison Nuiton-Beaunoy

Grilled green onions, romesco sauce, straciatella, sourdough crumbs VE 407 kcal

Recommended wine pairing: Heppington Vineyards Pinot Noir Rose

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

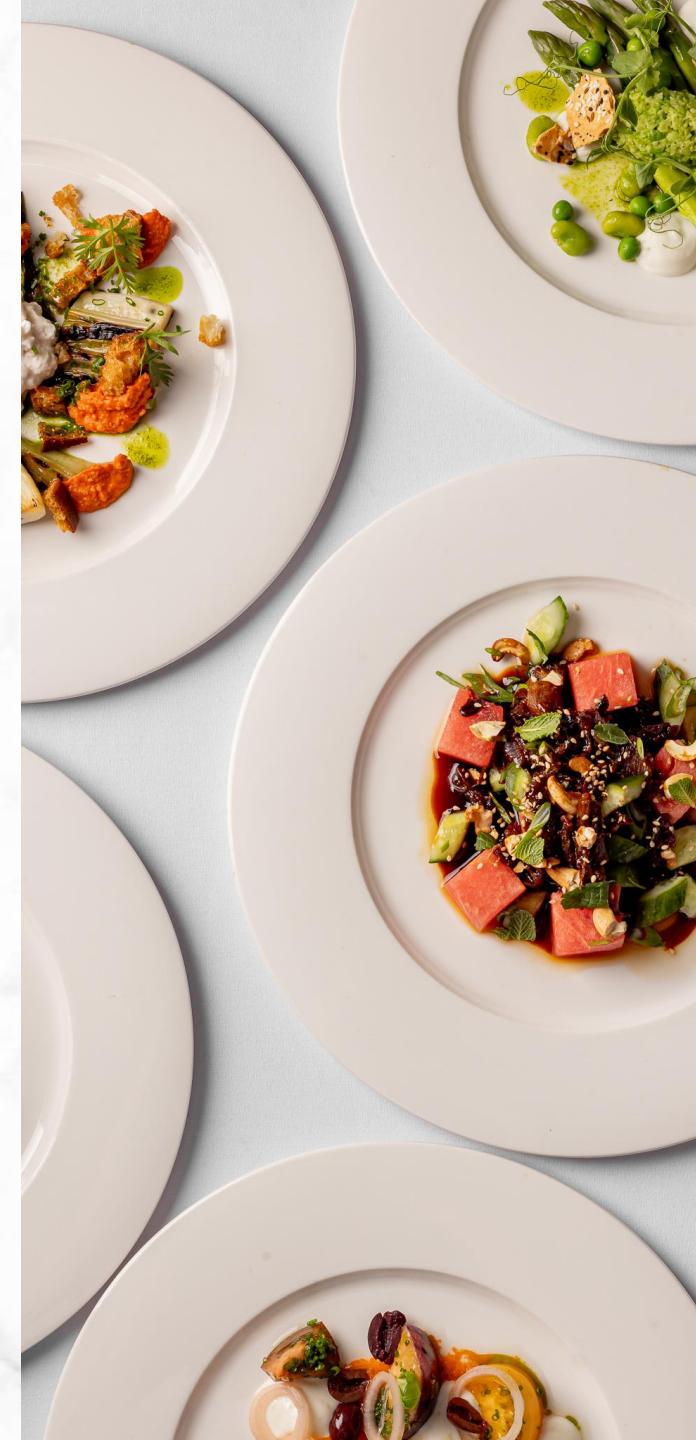
Recommended wine pairing: Boatmans Chenin Blanc

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

Select 1 starter, 1 main, 1 dessert

M A I N

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

Recommended wine pairing: Wairau River Sauvignon Blanc

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

Recommended wine pairing: Wairau River Sauvignon Blanc

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

Recommended wine pairing: Heppington Vineyards Pinot Noir

Rump of lamb, summer vegetables, minted yoghurt, basil oil 685 kcal

PLEASE NOTE THIS DISH HAS A £5.00 + VAT PER PERSON SUPPLEMENT

Recommended wine pairing: Tunante Rioja Tempranillo Tinto, Fincas de Azabache £0.00

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

Recommended wine pairing: Gavi di Gavi 'Ca da Bosio', Terre da Vino

Roast sirloin, baby Hasselback potatoes, grilled green onions, bearnaise sauce 896 kcal

PLEASE NOTE THIS DISH HAS A £6.50 + VAT PER PERSON SUPPLEMENT

Recommended wine pairing: Château Le Gardera, Bordeaux Superieur

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

Recommended wine pairing: Les Jardins de Gascoigne Blanc

Graffiti aubergine, white miso, confit peppers, courgettes, citrus dressing VE 465 kcal

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

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Three course menu

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DESSERT

Apricot and almond tart, clotted cream 791 kcal

Buttermilk pannacotta, blueberries 467 kcal

Cherry, pistachio and white chocolate pavlova 334 kcal

Dark chocolate tart, raspberries, crème fraiche 645 kcal

English strawberries, clotted cream, basil, almond shortbread 448 kcal

Gooseberry and elderflower fool, sable Breton 610 kcal

Gooseberry crumble, crème anglaise 534 kcal

Lemon meringue pie, raspberries 526 kcal

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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 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 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 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

Plaisterers Hall , One London Wall, London, EC2 5JU

**COMPANY
OF COOKS**