



**COMPANY
OF COOKS**

Spring / Summer 2025

PLASTERERS HALL

LUNCH 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



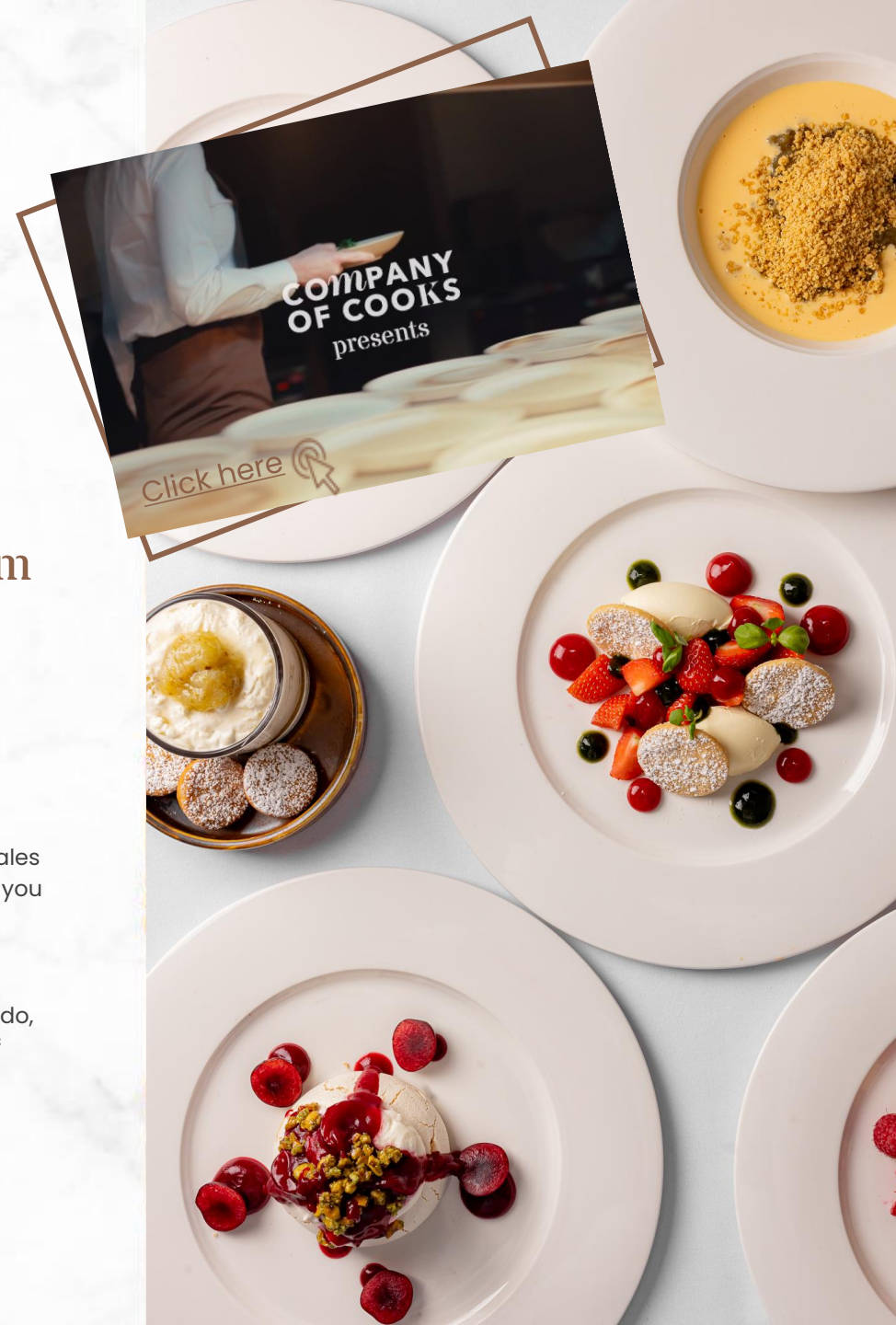
We're more than just a company of cooks

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

A cake that makes a difference

We're proud to partner with Luminary Bakery

At Luminary Bakery, every bite makes a difference. As a social enterprise, they provide a safe space and community where women can rise. By offering training programs and employment opportunities, Luminary empowers women to build brighter futures.

Their spectacular cakes can be ordered through our team and delivered directly to your event.

LUMINARY  BAKERY





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





Lunch

Lunch

GOURMET SANDWICH WORKING LUNCH

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

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

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

SANDWICH LUNCH ADDONS

Iced raw seasonal vegetables, green goddess dip VE 277 kcal

Paxton & Whitfield British cheeseboard, Peter's Yard biscuits, celery, grapes V 286 kcal

Selection of cured meats from Cobble Lane, pickles 149 kcal

Seasonal 'Future 50' salad 235 kcal V

House brownie 289 kcal V

Orange, almond and polenta cake V 175 kcal

Scones with jam and clotted cream V 310 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

'LOW GI' LUNCH

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, toasted 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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L O N D O N L A R D E R B U F F E T

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, Thai style, raw slaw, crispy onions 419 kcal

H.Forman & Son smoked salmon tartine, horseradish cream, Paul Rhodes sourdough, cucumber 588 kcal

Salad of mixed leaves, house dressing VE 217 kcal

Waste-Knot roast & charred courgette salad, peas, mint, goats' cheese & lemon dressing V 394 kcal

Finest British charcuterie from Cobble Lane 149 kcal

Selection of British cheeses from Paxton and Whitfield's, London's oldest cheese shop V 286 kcal

Antipasti selection from Belazu of Greenford VE 131 kcal

Artisan breads from Paul Rhodes bakery of Greenwich V 277 kcal

A selection of sweet treats by Luminary Bakery V 475 kcal

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Lunch

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

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

Company of Cooks signature sausage roll,
Lincolnshire poacher & Marmite 391 kcal
Cobble Lane nduja Scotch egg 500 kcal
Air dried beef, crostini, goat's curd 278 kcal
Chalk stream trout rilette, horseradish 507 kcal
H. Forman & Son beetroot cured salmon, fennel
& green apple salad 258 kcal
Spring pea & asparagus quiche, seasonal
leaves, house vinaigrette 369 kcal
Simplicity plant-based burger VE 345 kcal
Seasonal vegetable crudites with green
goddess dip VE 277 kcal

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

Raw and roasted Waste Knot beetroot
salad, toasted seeds, coarse grain
mustard & balsamic 649 kcal
Pea, broad bean and asparagus salad
with toasted buckwheat 310 kcal
Jewelled cous-cous salad,
pomegranate, pistachio, citrus & soft
herbs 295 kcal
Roasted broccoli miso Caesar salad
223 kcal
Spring squash & courgette salad, spelt,
spinach and balsamic 276 kcal

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

Waste Knot apple & berry compote, oat & tonka
spiced crumble, crème anglaise 805 kcal
Lemon curd Eton mess, edible flowers 624 kcal
Plant based tiramisu VE 374 kcal
Vanilla panna cotta, raspberry sauce 457 kcal
Seasonal fruit platter VE 107 kcal
British cheese plate V 292 kcal

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Lunch

HOT FORK BUFFET OPTIONS

MENU 1

Coq au Vin, Cobble Lane
pancetta, potato puree 516 kcal

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

White bean, pea & broad bean
ragout, olive oil mash 190 kcal

Raw and roasted Waste Knot
beetroot salad, toasted seeds
649 kcal

Waste Knot apple & berry
compote, oat & tonka spiced
crumble, creme anglaise
805 kcal

MENU 2

Slow cooked shoulder of
lamb, roast spiced chickpea
salad, cucumber yoghurt,
flatbread 768 kcal

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

Miso-glazed aubergine,
vegan feta, spiced granola
416 kcal

Smoked chilli-honey roast
squash, chickpea and
preserved lemon 218 kcal

Lavender & passionfruit
pannacotta, house
shortbread 428 kcal

MENU 3

H.G Walter pork belly, chorizo
stew and salsa verde 626 kcal

Grilled salmon fillet, broccoli,
romesco sauce, gremolata
365 kcal

Ricotta tortellini, pea puree, mint
& olive oil 707 kcal

Pea, broad bean and asparagus
salad with toasted buckwheat
310 kcal

Plant based tiramisu 374 kcal VE

MENU 4

Cobble Lane nduja chicken thighs, La
Latteria bocconcini, tomato, pesto 551 kcal

Seared seabream, herbed lentils, braised
fennel, green herb relish 420 kcal

Red Thai curry, squash, bamboo shoots,
lime & fragrant jasmine rice 300 kcal

Roasted broccoli miso Caesar salad
220 kcal

70% Chocolate cremeau 311 kcal

ADDONS

Artisan breadbasket by Paul Rhodes of
Greenwich, whipped butter V 440 kcal **£0.00**

British cheese plate by Paxton & Whitfield,
chutney & oat crackers V 286 kcal **£0.00**

Seasonal fruit platter VE 127 kcal **£0.00**

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Bento boxes

Bento box lunch

A vibrant selection of plant-based, meat, or fish dishes, artfully presented in a bento box to offer a delicious and perfectly balanced meal.

PLANT BASED

Crispy tofu with noodle salad VE 330 kcal

Miso aubergine VE 137 kcal

Roast sweet potatoes, with a teriyaki glaze VE 119 kcal

Coconut pannacotta, pineapple, chilli syrup VE 283 kcal

MEAT BENTO

Korean fried chicken 409 kcal

Kimchi VE 22 kcal

Sticky rice VE 121 kcal

Mango pudding with coconut VE 179 kcal

FISH BENTO

Miso cured trout, daikon slaw 112 kcal

Charred broccoli, chilli, ginger and coriander VE 159 kcal

Sticky rice VE 121 kcal

Yuzu meringue tart V 145 kcal

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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	£4.00
Tea, coffee and biscuits	£5.00
Homemade iced tea	£6.00
Cranberry /pineapple/apple juice /orange juice	£12.00 (per litre)
Freshly squeezed orange juice	£20.00 (per litre)
Pressed Suffolk apple juice	£20.00 (per litre)
Homemade lemonade	£15.00 (per litre)
Water infused with seasonal fruits and herbs	£12.00 (6 litre)
Still and sparkling mineral water (750ml)	£5.00
Soft drinks (330ml can)	£3.00

Community blend

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



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**