

CH
&CO

41 PORTLAND PLACE
EVENTS MENUS 2022

PARTNERED WITH VENUES
BY CH&CO

FOOD IS OUR PASSION

At Venues by CH&CO, our culinary team is headed up by Karen Poynter and Rob Milligan. Karen is a Freeman of the Worshipful Company of Cooks of London and won the 'Banqueting and Event Chef Award' at the Craft Guild of Chefs Awards 2017. With over twenty years of experience, Karen is known for her ability to blend creativity with the precise formal traditions. Karen's main ingredients are creativity, leadership, culinary genius and efficiency. Rob has many years' experience within the events and hospitality industry and has won numerous awards over the years. With Michelin experience Robert is as comfortable with small intimate dinners to large experiential events. Robert is a complete foodie who always has his finger on the pulse of the next big thing and is at his best when bringing that element of fun to client events. Both Karen and Rob work with our onsite chefs and kitchen teams to ensure our menus are on trend, in season and showcase the best of British produce.

Our Spring Summer menus feature specially curated menus from our Gathered Table Chefs such as Ollie Dabbous and Jose Pizzaro, a great addition to any event.

Sustainability is at the heart of everything we do, so we have reduced our beef dishes and increased our plant-based options. Our plant-based dishes feature high on our menus, in fact they are top of the list! Our plant-based menus are so good, you'll never leave crying 'but where was the meat'. But if meat and dairy is your thing, then we'll make sure its high quality and welfare. Our team is on hand to discuss how we can support your own sustainability objectives.

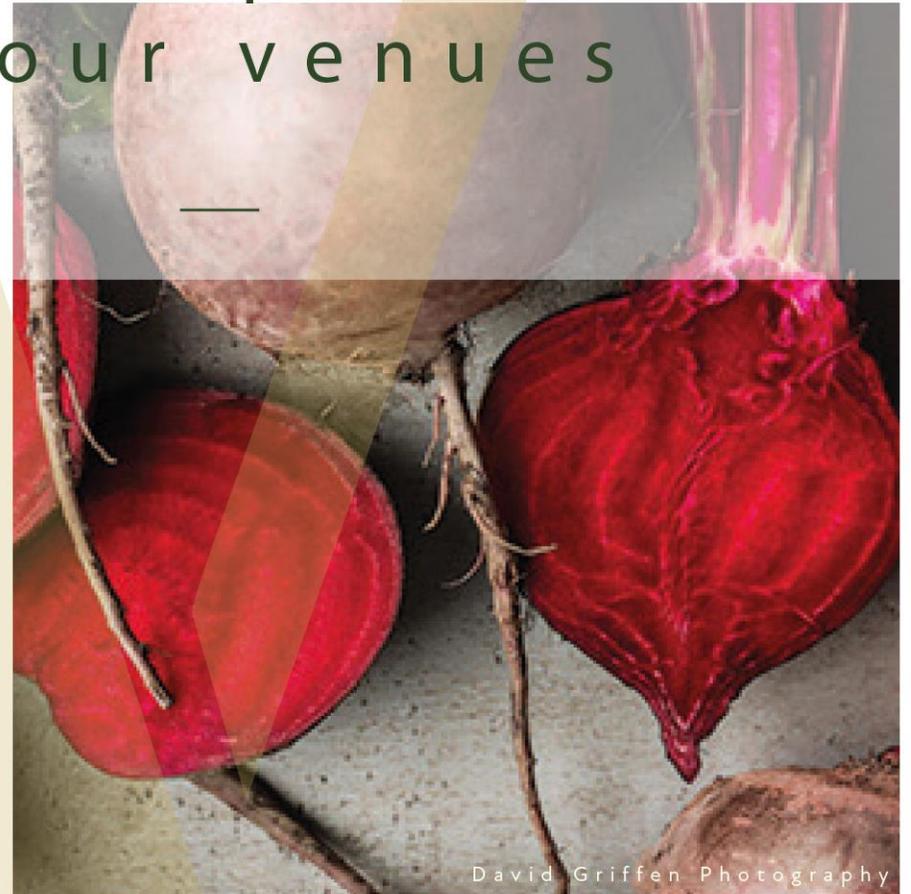
Wellness is important to us too, so we have incorporated healthy menus and key information about foods to eat during the day to address issues, such as stress, concentration, and fatigue showcased through our plant-based specific menus to our Fuelling not Feeding DDR packages.

Our food is seasonal and more importantly built around local suppliers. Now more than ever supporting our supplier communities is integral to our approach and with our venues in and around London we have a fantastic ready-made supply chain and you'll see that our local suppliers feature throughout our menus.

Finally, we really do understand the role great food can play in making your event a success and our extensive menus can provide you with everything you need. Whether its interactive food concepts to inspire the creative or simply providing food which delights to sustain you and your guests throughout your event. We've got you covered.

WE LOVE TO TELL STORIES THROUGH OUR FOOD AND DRINK

we use our creativity
to link our food
to the unique nature
of our venues



David Griffen Photography

A row of tall, clear glasses filled with smoothies in various colors: green, yellow, and pink. The glasses are arranged in three parallel lines on a dark, reflective tray. The background is dark and out of focus. A thin gold horizontal line runs across the middle of the image. A white rectangular box with a thin gold border is centered over the text.

BREAKFAST AND REFRESHMENTS



breakfast and refreshments

TEA AND COFFEE

Our teas and coffees include a selection of classic, fruit, herbal and organic teas. Fairtrade and Rainforest Alliance certified coffee. We work with leaders in the provision of tea and coffee and have a wide range of blends and single origin coffees, roasted in a roastery in Yorkshire, to suit the varying tastes of today's sophisticated coffee consumer.

Tea and coffee	£3.00
Tea, coffee and biscuits	£4.00
Still and sparkling mineral water (750ml)	£3.00
Pressed Suffolk apple juice (per litre)	£12.00
Freshly squeezed orange juice (per litre)	£15.00
Fruit juice (per litre)	£6.00
Homemade lemonade (per litre)	£10.00
Sparkling elderflower (per litre)	£8.00
Soft drinks (330ml can)	£2.50
Water infused with seasonal fruits and herbs (6 litres kilner serves approx. 25 guests)	£20.00

(VE) Vegan / Plant-based

(V) Vegetarian

(h) Healthy choice

* Highly seasonal product and may be limited in availability

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

MORNING BAKERY **£5.95**

Chef's selection of freshly baked goods

PLANT BASED (min 10 guests) **£20.00**

Date and coconut rawnola, burst blueberries, chia yoghurt

Spiced tomatoes on toast, garlic and cashew butter

Cream cheese bagel, nori marinated carrots, watercress, capers

Mango, pineapple skewers, passion fruit and zested lime

BREAKFAST BAPS (min 10 guests) **£8.00**

Please choose two and we will serve 50% of each

Portobello mushroom, spinach, tomato and mushroom ketchup (VE)

Dry cured back bacon and homemade tomato ketchup

Cumberland sausage with classic HP sauce



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

All prices are exclusive of VAT

breakfast and refreshments

BREAKFAST BENTO (min 10 guests) **£16.00**

Please choose one box type for your event and advise us of any dietary requirements

Chickpea shakshuka, scrambled tofu and green chillies (VE)

Buttermilk and blueberry pancakes, macerated strawberries, crème fraiche and maple (V)

Seared cured salmon, free range eggs, toasted bagel, dill butter

Full British breakfast; Cumberland sausages, dry cured back bacon, grilled vine tomatoes,

Portobello mushrooms, poached free range egg (V)(£3.00 supplement)

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HEALTH AND WELLBEING (h) – endorsed by Dr Rupri Aujla **£25.00**

Overnight oats with nectarines and blueberries

Spiced chocolate spread, wholegrain bread, toasted seeds

Apricot baked jumbo oats

Miso mushrooms on toast

Sweet potato and corn hash

Ginger, lemon and cinnamon water

FEELING HUNGRY? WHY NOT ADD? (min numbers apply)

Coconut and quinoa bircher, poached apricots, maple baked seeds (h) (VE) **£6.50**

Toasted banana bread, chia and raspberry jam (V) **£5.50**

Rainbow fruit skewers (h) (VE) **£6.00**

Ginger granola, rhubarb jam, set yoghurt (V) **£6.50**

Sausage and field mushroom wraps, spiced tomato chutney, watercress **£6.50**

Bacon naanwich, curried ketchup, pickled mustard seeds **£6.00**

Black bean and blackened salmon quesadilla, Montgomery cheddar **£7.50**

Streaky bacon, free range egg, toasted English muffin **£6.50**

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LUNCH

V

Lunch

SIMPLE SANDWICH (6-60 guests) **£18.95**

Our sandwiches are made with artisan breads and flavoured tortilla wraps, with a mix of popular and imaginative fillings which will keep your guests sustained and focused throughout the day.

Includes one and half rounds of sandwiches with chef's choice of up to five fillings, one seasonal salad or seasonal fruit skewers and crisps.

Sample sandwich selection:

Turmeric, ginger and carrot houmous, naked slaw wrap (VE)

Mexican bean and avocado (VE)

Scottish smoked salmon and dill cream cheese

New York deli

Chicken Caesar tortilla wrap

HEALTH AND WELLBEING (h) (min 10 guests) **£24.00**

Our health and wellbeing lunch offers a lighter, bread free option for a better balance and ensures you and your guests are fuelled and alert for the rest of the day.

Green bean & nori summer rolls, peanut dipping sauce (VE)

Spicy salmon sushi bowl, siracha mayonnaise, sticky rice

English asparagus* and land cress frittata, whipped cream cheese, chives, tarragon (V)

Chilli chicken, cashew sour cream, spiced avocado, crushed tortilla

Whipped panna cotta, summer berries, chickpea meringues (VE)

OUR LONDON LARDER IS OUR SECRET INGREDIENT. A SPECIALLY SELECTED GROUP OF LOCAL SUPPLIERS WHOSE COMMITMENT TO QUALITY IN THEIR FIELD IS UNMATCHED. THEIR PRODUCTS GIVE OUR MENUS A SENSE OF PLACE, ONE THAT REFLECTS OUR LONDON HERITAGE AND BASE.

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Lunch

WORKING LUNCH (min number of 10)

£23.50

Our working lunch menu is the perfect option for when time is of the essence, and you need to work straight through.

Please choose five items per person plus one seasonal salad.

Plant based & vegetarian

Crispy Korean cauliflower, gochujang and maple glaze, coriander chutney (VE)

Thai falafels, sriracha mayonnaise (VE)

Gherkin tempura, nigella seeds & blue cheese (V)

Halloumi & pepper skewers (V)

Fish

Salt & thyme baked potatoes, smoked salmon & dill mayo

Langoustine arancini & parmesan sauce dipping

Tandoori salmon skewers

Green chilli marinated prawn & tomato skewers

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Meat

Melon & prosciutto crostini with gorgonzola

Mini Yorkshires, roasted beef & crushed sweet peas

BBQ chicken skewers & spiced pineapple salsa

Lamb kofta, cumin yoghurt & pomegranate

Lamb kofta, cumin yoghurt & pomegranate

Plant based salads

Cob salad, coconut bacon, toasted seeds, maple dressing

Ancient grains, peas, mint, charred courgettes and parsley (h)

Roasted heritage roots, baby spinach, sunflower seeds, carrot top gremolata

Hispi, carrot and fennel slaw, toasted pecans

Marinated tomatoes, cucumbers, black olive crumb, wild rocket (h)

WHY NOT ADD?

An extra finger food item **£3.95**

An extra salad item **£4.95**

British cheeseboard, dried fruit crackers , celery, grapes **£9.00**

Seasonable fruit skewers **£6.00**

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Lunch

BENTO BOXES (min 10 guests) **£26.50**

Our bento boxes are the perfect touch free option and provide your delegates with a mini three course lunch packed full of flavour and energising dishes which not only taste fantastic but look great too. Please choose one box type for your event and advise us of any dietary requirements

Plant Based

Summer squash, black quinoa, charred onions, sunflower seed dressing

Sweet pea pancake, wild rocket, pea and caper salsa

Red pepper humus, baby cucumbers, toasted buckwheat

Outdoor rhubarb, vanilla yoghurt, crushed meringues

Indian Street Food

Spiced cod bonda, salted cucumber raita

Chana masala, tandoori carrots, coriander cress (VE)

Kachumber salad, tomato and red onion (VE)

Gulab jamun, toasted pistachios, rose syrup (V)

London Larder (£2.50 supplement)

Charcuterie ,marinated olives, house pickles

Cured smoked salmon, shaved fennel and dill

English cheese selection (V)

Salad of grains, seasonal vegetables (VE)

Poke bowl

Hawaiian chicken, charred pineapple, chilli jam

Sticky rice, sweet peas, spring onion, coriander (V)

Asian pickles, toasted peanuts, siracha mayonnaise (V)

Coconut, mango cake, ginger syrup, coconut cream (V)

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Lunch

GREAT BRITISH PICNIC (min 25 guests) **£35.00**

To celebrate the Queen's Jubilee this year, why not treat you and your guests to our Great British Picnic menu full of delicious classics showcasing produce from our London Larder.

Red onion, cheddar and watercress tart (V)

Chickpea and beetroot falafel, lemon tahini dip (VE)

Cured & smoked meats, house pickles, cornichons

Selection of classic cheeses, celery sticks, cherry vine tomatoes, baby cucumbers (V)

Smoked & lemon marinated salmon, fennel and celeriac remoulade

Baby vegetables, butterbean humus, toasted rye crumb (VE)

Chefs' seasonal salads (VE)

Artisan breads and whipped butter (V)

All served with a selection of chutneys, dressings and pickles

Eton Mess, mini meringues, British berries (50%)

Classic rhubarb and custard tart (50%)

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Why not add a glass of non-alcoholic fizz or summer mocktail to really get into the theme?

Noughty De-Alcoholised Organic Sparkling Wine

Thomson and Scott

£25.00 per bottle

Summer mocktails (see cocktail menu) from **£25.00 per litre jug**



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Lunch

FORK BUFFET (min 15 guests)

£34.50

Our fork buffet menus are designed to be enjoyed while standing up, allowing your guests to mingle and network. All buffets include three main dishes with accompanying side dish, seasonal salads and one pudding. All served with artisan bread, butter, olive oil and balsamic vinegar. A supplement of £6.00 per person applies for seated buffets.

Why not let our Chef choose your menu for a slighter better price of £32.00 per person!

Buffet 1

Roasted beets, shaved fennel, marinated goats' cheese, orange and toasted hazelnuts (V)

Hot smoked salmon, soft boiled egg, charred spring onion, new season potatoes, tartar dressing

Spiced chicken, mango and avocado salsa, ancient grains (h)

Tomato, basil, wild rocket and olives (VE)

Lemon posset, fresh raspberries, shortbread crumble (V)

Buffet 2

Sweet potato curry, pea basmati, coriander sambal, toasted seeds (VE)

Smoked haddock croquette, baby spinach, gribiche, grated yolk

Slow cooked beef, chimichurri dressing, butterbean puree

Green beans, heritage beets, pickled red onions (VE)

Milk chocolate tart, salted caramel, dried raspberries (V)

Buffet 3

Chicken cacciatore, roasted courgettes & baby potatoes

Balsamic glazed vegetables, roasted red mullet & lemon puree

Riso pasta, roasted squash sauce, tempura spinach & vegan parmesan (VE)

Baby gem, cherry tomato & sunflower seed dressing (VE)

Orange polenta cake & lemon cream

Buffet 4

Spiced slow cooked lamb, lemon couscous & pomegranate

Crispy tilapia, spiced red pepper & chickpea ragu

Aubergine, freekeh and cashew tagine (VE)

Crispy cabbage & lemon slaw (V)

Whipped panna cotta, coffee cream & pistachios

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A top-down view of a white bowl filled with a vibrant pink acai bowl. The bowl is topped with a variety of fresh fruits: sliced bananas, several whole blueberries, sliced kiwi, and sliced strawberries. A generous portion of golden-brown granola is piled at the bottom of the bowl. A thin, horizontal gold line runs across the middle of the bowl. In the center of this line, there is a white rectangular box with a thin gold border containing the text "FUEL NOT FEED DAY DELEGATE PACKAGE".

FUEL NOT FEED DAY DELEGATE PACKAGE

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fuel not feed day delegate package

Included in the price of your complete day delegate package

The idea of fuelling not feeding is a concept that will appeal to many of our clients who want to book full day packages. Guests that have breakfast, lunch and sugary snacks through the day during all-day conferences will often feel sluggish and tired as the day goes on. This in turn means concentration levels and focus can drop throughout the day. Our package will fuel your guests throughout the day, keeping them revitalised, fresh and engaged. Fuel your delegate's potential with our fantastic day delegate package including a diverse range of options using quality fresh ingredients and sustainable products.

Why not have a healthy swap and choose fresh apples in the afternoon, you know what they say, 'an apple a day keeps the doctor away'...

Fuel the start of the day with a selection of freshly baked goods, individual yoghurt and granola pots and freshly sliced fruit

Energise your morning with raw vegan flapjack and / or chocolate chia seed coconut energy balls

Feed yourself at lunch time with our delicious hot fork buffet or bento box (please choose from our menus)

Rejuvenate your afternoon with some treats including a selection of mini cake bites

Freshly brewed Fairtrade coffee, English breakfast tea and a selection of herbal infusions will be served throughout each break and a reduced service available throughout your day so your delegates can grab a tea and coffee whenever they need a top up.

GOOD FOOD IS HUGEY IMPORTANT
FOR BOTH PHYSICAL AND MENTAL
HEALTH. WELLNESS IS IMPORTANT
TO US SO OUR CATERING
PARTNER, VENUES BY CH&CO
HAVE INCORPORATED HEALTHY
MENUS, PLANT-BASED DISHES,
AND KEY INFORMATION ABOUT
FOODS TO EAT DURING THE DAY TO
ADDRESS ISSUES, SUCH AS STRESS,
CONCENTRATION, AND FATIGUE
SHOWCASED THROUGH OUR VEGAN
SPECIFIC MENUS AND OUR FUELLING
NOT FEEDING DDR PACKAGES.

(VE) Vegan / Plant-based

(V) Vegetarian

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All prices are exclusive of VAT

fuel not feed day delegate package

Energise your elevenses or rejuvenate your afternoon by adding...

Our signature granola - oats, cherries, chia seeds, earl grey low-fat yoghurt and honey	£6.00
Oatmeal, peanut butter bar	£3.50
Cacao, date and coconut energy truffles	£2.50
Bowls of berries (h)	£3.00
Skinny blueberry muffin with oats and bran	£4.50
Breakfast baps – Portobello mushroom, dry cured bacon or Cumberland sausages	£5.50
Smoothies	£5.50
Strawberry and banana Mango and passionfruit Kale, cucumber, apple and avocado	

GOOD FOOD IS HUGEY IMPORTANT FOR BOTH PHYSICAL AND MENTAL HEALTH. WELLNESS IS IMPORTANT TO US SO OUR CATERING PARTNER, VENUES BY CH&CO HAVE INCORPORATED HEALTHY MENUS, PLANT-BASED DISHES, AND KEY INFORMATION ABOUT FOODS TO EAT DURING THE DAY TO ADDRESS ISSUES, SUCH AS STRESS, CONCENTRATION, AND FATIGUE SHOWCASED THROUGH OUR VEGAN SPECIFIC MENUS AND OUR FUELLING NOT FEEDING DDR PACKAGES.

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RECEPTION / PARTY MENUS

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reception / party menus

NIBBLES

£7.50

Should you require your nibbles to be individually portioned, please choose two items per person otherwise, please choose four items which will be served across the bar and poseur tables.

Please choose four items

Vegetable and kale crisps (VE)

Sea salt crisps (VE)

Spiced pancetta & prunes

Spicy Broad Beans (VE)

Cheddar, tomato and caraway seed straws(V)

House spiced nuts (V)

Black olive tapenade bruschetta (VE))

Honey & chilli mixed olives (VE)

Tandoori spiced popcorn (VE)

Cornish sea salt popcorn (VE)

OUR APPROACH TO PRODUCTION
AND BY THE VERY NATURE
OF WHAT WE DO, MEANS WE
HAVE ADOPTED FINELY TUNED
PRODUCTION METHODS WHICH
MEANS THAT FOOD WASTE IN
OUR KITCHENS IS MINIMAL.

(VE) Vegan / Plant-based

(V) Vegetarian

(h) Healthy choice

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We love to
tell stories
through food
and drink

WE USE CREATIVITY TO
LINK OUR FOOD TO THE
UNIQUE NATURE OF
OUR VENUES

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All prices are exclusive of VAT

reception / party menus

CANAPES

Our canapes are delicious bite-size delights and perfect for a pre-dinner selection or standing party. We can prepare these and present on individual plates should you prefer (min 10 guests). Please choose from the following:

6 choice	£22.00	Chefs' choice	£20.00
8 choice	£30.00	Chefs' choice	£27.00
Additional canape	£4.00	Chefs' choice	£3.00
Pre-dinner Chefs' choice 4 canapes			£16.00

Plant based

Sweet potato & coconut maki, lime dressing
Crispy tortilla & fajita spiced red peppers
Tempura cauliflower & mango gel
Sweet chilli tofu & pineapple salsa, tapioca crisps
Avocado & Citrus Ceviche, sweet potato crisp

Vegetarian

Halloumi & chilli jam samosa
Tempura asparagus, confit egg yolk & roasted hazelnut crumb
White truffle sponge, pickled wild mushrooms & truffle ketchup
Choux buns, roasted Swede & pickle purple cauliflower
Battered gherkin & whipped blue cheese

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Fish

BBQ spiced Tiger prawn, lime avocado & black rice crisp
Basil & brioche crusted plaice, polenta chip & sun blushed tomato
Blackened salmon, burnt apples & vanilla vinegar powder
Trout tartare, beetroot tapioca crisp & cucumber gel
Squid & cod mini burger, saffron aioli

Meat

Smoked ham hock, parsley puree & potato glass chip
Peppered steak & chips, smoked bearnaise
Crispy chicken, wild garlic, dried pea & pancetta crumb
Chicken liver parfait choux buns, pomegranate molasses
Miso beef sushi uramaki, pink ginger & crispy shallots

Pudding

Chocolate mouse, raspberry espuma, coconut shards
Chilli Strawberry jelly, cinnamon sugar (VE)
Sweet ricotta beignets, orange & mint
Mini Macarons
Miso fudge brownie, candied almonds



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reception / party menus

SMALL PLATES / BOWL FOOD (min 10 guests)

Our bowl food and small plates are mini meals served from a combination of circulated trays and static buffet points depending on numbers, allowing guests to circulate and network. For a more substantial offer why not start with our canape selection and follow with bowl foods.

Please choose from the following and ensure you choose at least one cold © item.

4 Bowls	£27.50	Chefs' choice	£25.00
5 Bowls	£32.00	Chefs' choice	£30.00
6 Bowls	£38.00	Chefs' choice	£35.00
Additional Bowl	£6.95	Chefs' choice	£6.00

Plant based

Miso-glazed tofu, sesame-roasted oyster mushrooms & crispy black cabbage

Roasted cauliflower, lemon sauce & puffed buckwheat

Smoked applewood & pea risotto , tempura spinach

Semi dried heirloom tomatoes Black olive crumb & basil foam

Vegetarian

Wild garlic gnocchi, roast pepper sauce, wilted spinach & parmesan

Kale & pearl cuscus cakes, whipped chilli cheese

Grilled Fennel & orange quinoa salad, pomegranate crisps

Flamed peppers, smoked tempura & marinated fetta

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Fish

Red mullet with arroz verde & lemon gel

Blackened & flaked salmon apple slaw, toasted seed & maple granola

Japanese fish & chips, ginger tartare

Oregano crusted cod cheeks & butter bean ragu

Meat

Avocado and asparagus salad, shredded ham hock, lemon oil dressing

Corn fed chicken with smoked potatoes and truffle

Slow cooked beef brisket, potato croquette & BBQ corn

Duck breast with aromatic polenta fries and orange vinaigrette

Pudding

Mocca coffee & amaretto tiramisu

Lemon posset with white chocolate and lavender

Vegan coconut mousse with passion fruit, lime and roasted pineapple (VE)

Chocolate & chilli mouse, mango & coconut tuile



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FOOD STALLS

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food stalls

STREET FOOD MARKET STALLS

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

Our food stalls can also be a great alternative to a traditional seated lunch or dinner providing an interactive experience where our chefs will serve your guests from market stalls to provide a real sense of theatre and occasion. We will also circulate the food options around the room, ensuring that all your guests experience what each food stall is offering (min 30 guests)

Two food stalls	£52.00
Party Package	£65.00 (three small plates and two market stalls)
Add a food stall	£25.00

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Green Sushi (VE)

A selection of plant-based Sushi including:

Cauli rice maki rolls, smoked beetroot, baby cucumbers

Californian roll – teriyaki carrot, hummus, toasted sesame seeds

Nigiri – roasted pepper, smoked tofu, toasted nori, charred asparagus

Poke bowls and pickled ginger

Katsu station

Katsu Sando is a Japanese style fried pork sandwich. Pork cutlet deep fried with panko breadcrumbs then covered in with sweet and fruity Tonkatsu sauce and ketchup mixture. Served on toasted brioche with shredded cabbage

Pork Katsu Sando

Crispy fried cauliflower wings (VE)

Salmon Katsu, panko crumb, Katsu curry

Sticky coriander rice, Japanese pickles, cucumber and carrot ribbons, lime wedges, Shichimi Togarashi



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food stalls

Bonda station

Classic South Indian Street food of spiced masala potatoes, fried in chickpea batter and finished with Indian classic roadside dishes:

Spiced potato bondas, coriander and chickpeas (VE)

Black lentil dahl, lamb keema and slow cooked butter chicken

Mango salad, coriander chutney, lime pickle, crushed poppadoms, grated paneer (V)

Gyros and souvlaki

A selection of traditional Greek snacks, typically served on or with a pita bread. This stall is vibrant, fresh and one of our most popular!

Char grilled halloumi, mint, parsley and fennel salsa (VE)

Slow cooked pork belly, oregano, garlic and smoked paprika

Chicken souvlaki, cucumber and feta salad

Soft pittas, toasted wraps, tzatziki, smoked chilli sauce, pickle red cabbage, shredded iceberg, charred lemon, red pepper humus

London Larder

Our London Larder is our secret ingredient. A specially selected group of local suppliers whose commitment to quality in their field is unmatched. Their products give our menus a sense of place, one that reflects our London heritage and base

Cobble Lane cured meats; fennel salami, Coppa, Beer sticks, spicy Nduja

Paxton and Whitfield cheeses, house pickles, Peters Yard biscuits

Ginger Pig sausage rolls

Forman's Smoked salmon Scotch eggs

Paul Rhodes breads from Greenwich, celery sticks, vine tomatoes, grapes, baby cucumbers and heritage carrots from New Covent Garden Market

Pizzeria

All our pizza bases are hand stretched to give them thin crispy textures creating the finest pizzas

Vegan Garden Artichoke - *red onions, black olives, VE mozzarella, garlic oil*

Classic Margarita - *tomato, Buffalo mozzarella, fresh basil, olive oil*

Cobble Lane - *pepperoni, tomato, mozzarella, roquito peppers*

Funghi - *mushrooms, tomato, buffalo mozzarella, oregano*

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food stalls

SOMETHING SWEET?

Churros, Doughnuts and Cannoli's

A meal isn't a meal without something sweet to end on, well that's what we think anyway!

Spanish churros and spiced bitter chocolate

White chocolate cheese-cake cannoli, toasted pistachios

A selection of artisan fresh doughnuts, honeycomb, salted caramel, tonka custard

Afternoon Tea Stall

This is a British classic, introduced in the early 1940's! We have chosen a few of our favourite items for you to enjoy.

A selection of plain and raisin scones, Cornish clotted cream, Kentish strawberry jam

Mini Victoria sponges, vanilla buttercream, raspberries

Salted chocolate tarts, orange jelly

Mini macaroon fingers

Broken Mess

Enjoy our deconstructed Eton Mess bar full of delicious, sweet things for you to create your very own version of the classic Eaton Mess.

A selection of meringues, creams, curds, mousses, compotes, fudges, bakes and fresh fruit

(VE) Vegan / Plant-based

(V) Vegetarian

(h) Healthy choice

* Highly seasonal product and may be limited in availability

The 80's Sweet Shop

You can't beat a good old fashioned pick n mix.

Choose your favourite and fill you boots (bag!)

Blue lemon sherbet

Rhubarb and custard bon bons

Dolly mixtures

Fizzy cola bottles

Flying saucers

Honeycomb



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

All prices are exclusive of VAT

food stalls

BBQ (min 50 guests) **£38.00**

Add some fresh air into your day, relax and enjoy our garden with our delicious BBQ menu.

Please choose four items from the grill ensuring at least one choice is plant-based or vegetarian and three items from the sides. Both puddings will be served 50% each.

BBQ menu

House made beef burger & crispy bacon
Buffalo chicken & pepper skewers
BBQ pulled jack fruit & kale burgers (VE)
Chipotle glazed Quorn sausages (VE)
Coriander & lime marinated tiger prawns & baby squid
Lamb Merguez Sausage

Sauces:

Homemade Ketchup, BBQ sauce, sweet mustard, chipotle sauce, Herb mayonnaise

Feeling hungry? Why not add...?

An additional grill item **£8.50**
An additional salad item **£4.50**

Salads:

Summer Panzanella & roasted garlic croutons
Green bean salad with mustardy dressing
Sweet chilli summer slaw
BBQ spiced crispy potato salad

Served with brioche & sesame buns, Gherkins, tomato, iceberg lettuce, fried red onions

Deserts:

Pineapple, blueberry, olive oil snow & coconut yoghurt
Salted milk chocolate sponge & strawberry Eton mess

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FINE DINING



fine dining

Why not reward your team and colleagues with a fine dining experience at 41 Portland Place
£52.00

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

Starters

Trout ceviche, avocado sorbet & coriander wafer

Iced cucumber soup, compressed watermelon & aged fetta crumble (V)

Grilled asparagus, lemon ricotta, cured egg yolk & truffle crisp (V)

Heirloom tomato carpaccio, lavage pesto, gazpacho jelly & vegan parmesan V

Chicken liver mouse, red onion & aged sweet wine marmalade, hazelnut crumb

Bourbon & orange smoked duck breast, citrus & avocado

Chicory tempura, applewood cheese, lemon puree & puffed buckwheat (VE)

Marmite-glazed mackerel with pickled cucumber, gherkin powder and crème fraiche

Peppered beef carpaccio, gooseberry jelly, parmesan crisp & foam

PLANT BASED COMMITMENT

SUSTAINABILITY IS AT THE HEART OF EVERYTHING WE DO AND PLANT-BASED DISHES FEATURE HIGH ON OUR MENUS, IN FACT THEY ARE TOP OF THE LIST! OUR PLANT-BASED MENUS ARE SO GOOD, YOU'LL NEVER LEAVE CRYING 'BUT WHERE WAS THE MEAT'. BUT IF MEAT AND DAIRY IS YOUR THING, THEN WE'LL MAKE SURE ITS HIGH QUALITY AND HIGH WELFARE. OUR TEAM IS ON HAND TO DISCUSS HOW OUR VENUES CAN SUPPORT YOUR OWN SUSTAINABILITY OBJECTIVES.

(VE) Vegan / Plant-based

(V) Vegetarian

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fine dining

Main Course

Blackened spice monkfish tails, citrus, chipotle chilli dressing, BBQ corn & potato cake, broccoli & coriander

Corn fed chicken breast & chicken truffle mouse, wild garlic gnocchi & spring greens

Roasted cauliflower riso pasta, parmesan puffs, orange & olive oil sauce (VE)

Tortelloni, ricotta & spinach, summer squash & crispy kale (V)

Pan-fried sea bass with lemon verbena, whipped pimenton mash & marinated courgettes

Peppered Aged beef striploin, beef brisket, grilled asparagus, potato emulsion & sun blushed tomato butter

Risotto with ginger, shiitake mushroom, daikon, black rice cake & miso sauce (VE)

Golden courgette & “selles sur cher” cheese lasagne, tomato consume & dried vegetable crumb (V)

Smoked & braised pork belly, pressed potatoes, green olive & shallot crumb, tender stem broccoli

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fine dining

Pudding

Miso & milk semifreddo, caramel chocolate & coffee crunch

coconut mousse with passion fruit, lime and roasted pineapple (VE)

Yorkshire custard tart with strawberries & vanilla ice cream

Passion fruit cheesecake, white chocolate, citrus salad & honeycomb

Crêpe cake with bitter chocolate mousse, raspberries & sorbet

Blueberry, lavender panna cotta slice & honeycomb ice cream

Seasonal fruit platter

Cheese Course

£10.50

British cheeses served with artisan toasts, fruit chutney & grapes

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THE
GATHERED
TABLE

THE GATHERED TABLE

the gathered table

THE GATHERED TABLE CURATED MENUS

THE BEST AND BRIGHTEST MINDS IN FOOD, TECHNOLOGY AND SUSTAINABILITY HAVE JOINED FORCES TO PIONEER A RADICAL NEW COLLABORATION FOCUSED ON FOOD. HERE AT VENUES BY CH&CO, WE HOST A SERIES OF GATHERED TABLES THROUGHOUT THE YEAR, FOCUSING ON NEW INNOVATIONS AND UPCOMING TRENDS. THESE MENUS REALLY DO DAZZLE AND BRING THAT LITTLE BIT EXTRA TO AN EVENT.



JOSE PIZZARO
SMALL PLATES
SELECTION
(MIN 20 GUESTS)
£42.00

The Godfather of Spanish cooking in the UK, José believes that tapas is for everyone, including home cooks – it's all in the prep and keeping it simple. This mantra, along with his charm and passion for Spanish food, has made him a regular on many favourite foodie programmes, including Saturday Kitchen, Sunday Brunch and James Martin's Saturday Morning, to name just a few.



IXTA BELFRAGE'S
SUMMER LUNCH
BUFFET
(MIN 20 GUESTS)
£35.00

One of the most influential women in food, Ixta cut her teeth at Yotam Ottolenghi's NOPI restaurant. She has worked at Ottolenghi's Test Kitchen for four years, contributing to his columns in The Guardian and The New York Times and co-writing her first book, Ottolenghi Flavour.



Iberico Ham Pan con Tomate

Leek and truffle croquettas

Charred octopus, Ramesco

Smoked trout, radish, watercress, Keta in sherry

Tomato salad, Salmerejo dressing

Santiago tart, Pedro Ximenez

Roasted Kohlrabi, tomato stew and ginger (VE)

Cheesy roasted aubergines with salsa Roja (V)

*Black pepper pork steaks, pineapple and peppers
Gem and herb salad, lime dressing, pickled shallots (VE)*

Chopped salad, crumpet croutons (V)

English strawberry, cinnamon, chipotle layer cake (V)

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(V) Vegetarian

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the gathered table

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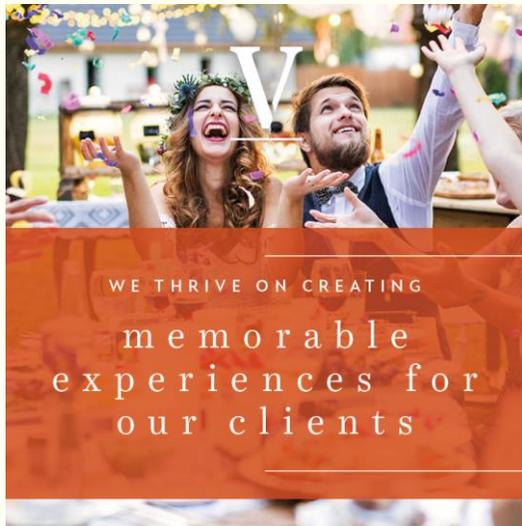
RAVNEET GILL'S AFTERNOON TEA AND CAKE (MIN 12 GUESTS) £12.95

A pastry chef of eight years, Ravneet honed her craft in renowned establishments such as St. JOHN, Llewelyn's, Black Axe Mangal and Wild by Tart. Through her Telegraph column, publication contributions and her first cookbook 'The Pastry Chef's Guide: The Secret to successful baking every time', she makes the joy of baking accessible to all.



OLLIE DABBOUS' PLANT BASED FINE DINING TASTING MENU (MIN 25 / MAX 120 GUESTS) £60.00

Ollie is one of the most exciting fine dining chefs of the moment. He has worked in some of the best restaurants in the world and published the award-winning 'Dabbous: The Cookbook'. He earned his first Michelin star at Dabbous, which he held for an incredible ten years. When he moved to HIDE on Piccadilly, his talent and reputation were confirmed with a Michelin star just six months after opening.



WE THRIVE ON CREATING

memorable
experiences for
our clients

Dutch shortbread, dipped in chocolate

Cherry and ricotta cake

Basque cheesecake

Chocolate, pecan and orange cookies

Apple traybake with toffee and almond

Served with Fairtrade coffee, English breakfast and a selection of herbal infusions

Kohlrabi, pear and perilla, chilled pine infusion

Tender pumpkin, orange blossom and toasted macadamia in a warm pandan leaf broth

Roast vegetables, smoked beetroot puree and glazed figs; clove and brioche sauce

Jasmine and ricotta pot, blueberries and chia seeds

Miso Fudge

(VE) Vegan / Plant-based

(V) Vegetarian

(h) Healthy choice

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ALLERGEN INFORMATION

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

Please speak with your event manager or 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' available at all buffet stations on your event catering floor / area should you or your guests have any questions on the day.

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



LUPIN



MUSTARD



MOLLUSCS



NUTS



PEANUTS



CRUSTACEANS



FISH



EGG



CELERY



SULPHUR DIOXIDE
& SULPHITES



SOYBEAN



MILK



SESAME



CEREALS
CONTAINING
GLUTEN

if you have
any concerns

PLEASE SPEAK TO A MEMBER OF STAFF



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5

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IRONMONGERS' HALL

GOLDSMITHS' HALL

PLAISTERS' HALL

COOPERS' HALL

113 CHANCERY LANE

GOLDSMITHS' CENTRE

58VE

St. Paul's Cathedral

BILLINGSGATE AND THE VAULTS

OLD CLOTHWORKERS' HALL

V EXHIBITION LONDON

7

DARTMOUTH HOUSE

THE ROYAL SOCIETY

RSA HOUSE

PRINCE PHILIP HOUSE

ONE BIRDCAGE WALK

Houses of Parliament

Trafalgar Square

St. Paul's Cathedral

58VE

Billingsgate and the Vaults

Old Clothworkers' Hall

Coopers' Hall

Ironmongers' Hall

Founders' Hall

Gray's Inn

113 Chancery Lane

Goldsmiths' Centre

58VE

St. Paul's Cathedral

Billingsgate and the Vaults

Old Clothworkers' Hall

Coopers' Hall

Ironmongers' Hall

GC Couture
PURVEYORS OF LUXURY CAKES
MAYFAIR

7

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Coopers' Hall

Ironmongers' Hall

JAMES KNIGHT
OF MAYFAIR

1

The Ginger Pig

V OLD ROYAL NAVAL COLLEGE, GREENWICH

PAUL RHODES BAKERY
- THE ART OF BAKING -
GREENWICH LONDON

4

- | | |
|------------------------------|-----------------------|
| 1 THE GINGER PIG SE1 | 6 SOHO SANDWICHES N18 |
| 2 PAXTON AND WHITEFIELD SW1Y | 7 GC COUTURE W1Y |
| 3 H FORMAN & SON E3 | 8 COBBLE LANE N1 |
| 4 PAUL RHODES BAKERY SE10 | 9 BRINDISA SW12 |
| 5 BRITISH PREMIUM MEATS HA9 | 10 JAMES KNIGHT SE11 |

9

BRINDISA KITCHENS



V

MAKE IT AN
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