



Welcome to 41 Portland Place

Home to the Academy of Medical Sciences and centrally located, in the heart of Marylebone. Our Grade II* listed Georgian Townhouse, rich in Georgian architecture with many historic features symbolic of the period. We provide event spaces that seamlessly combine traditional features with contemporary facilities and state of the art AV to ensure a successful event in beautiful surroundings.

Profits generated through venue hire of 41 Portland Place are used to fund activities run by the Academy of Medical Sciences to ensure research improves health.

Our friends at Company of Cooks handpick every moment at 41 Portland Place with crafted and delicious food and drink. Executive Head Chef, Irmantas Udra 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, Irmantas 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 41 Portland Place soon. Please, just get in touch if there's anything we can help with – we'd love to hear from you!"

Gerard Mumbari General Manager



We're more than just a company of cooks

We're in every detail of your event. From artisanal snacks and incredible canapes, to memorable dinners. From hand-picked wines to 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 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 and that when those three elements come together, something very special happens.







Our commitments to people, place and planet

What we do...

Our focus as a business is bringing hand crafted food and drink to the table each and every day, at the same time supporting the Communities we work with and for. Employment opportunities for local people, buying through 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 offer exclusively, 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 1,2,3.

As a wider business, we aim to be net zero by 2040.

In short, this means 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.

London larder

We've built an incredible London Larder of boutique suppliers who share our belief in Craft and the importance of quality and provenance. We'll be calling on some of our brilliant local partners to help create something amazing for your next event!

Our suppliers

- 1. Paul Rhodes Bakery
- 2. Union Coffee
- 3. Cobble Lane Cured
- 4. Luminary Bakery
- 5. The Wild Room
- 6. Paxton & Whitfield
- 7. Sally Clarke Bakery
- 8. Belazu
- 9. London Essence
- 10. Ellis Wines
- 11. H. Forman & Son
- 12. HG Walter
- 13. Waste Knot
- 14. The London Honey Company
- 15. Marrfish
- 16. London Borough of Jam
- 17. Brindisa
- 18. Natures Choice
- 19. Wild Harvest
- 20. Ridgeview Wine





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 releasing 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 offer spectacular cakes for all occasions that can be ordered via our team and delivered directly to your event.







Well Grounded coffee

Company of Cooks supports Well Grounded in their mission to help Londoners into work in the speciality coffee industry, providing barista training and qualifications, work placements, mentorship and employment to those who need it most.

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

NOINU

HAND-ROASTED COFFEE







Breakfast

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

MORNING BAKERY SECTION

A selection of freshly baked pastries...

Pain au chocolate | Pain au raisin | Cinnamon bun |
Plain croissant | Almond croissant | Chocolate muffin |
Blueberry muffin | Lemon and poppy seed muffin
£5.95

PLANT BREAKFAST (min 10 guests)

- Date and coconut rawnola, burst blueberries, chia yoghurt
- Spiced tomatoes on toast, garlic and shallot butter
- Cream cheese bagel, nori marinated carrots, watercress, capers
- Melon, pineapple skewers, passion fruit and zested lime £15.00

BREAKFAST BAPS (min 10 guests)

A selection of soft white, wholemeal, seeded baps.

Select 2 for £7.95, or select 3 for £10.95

- Portobello mushroom, spinach, tomato and mushroom ketchup VE
- Free range egg muffin, sriracha V
- · Hashbrown and Berkswell cheese
- Dry Cured Bacon, HP sauce
- London Sausage, HP sauce

LOW CARBON BREAKFAST (min 10 guests)

- low Carbon Mushrooms on toast, watercress pesto V
- Teff grain crepes, crème fraiche, raspberries, London honey V
- Seasonal fruit and vegetable Juice of the day VE
- 'No Avocado' on Toast VE
- Compressed fruits with lime and mint VE £15.00



V – Vegetarian, VE – Vegan

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

Breakfast

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

BREAKFAST BENTO (min 10 guests)

Select one box type - £15.00

- · Chickpea shakshuka, scrambled tofu and green chillies VE
- Buttermilk and blueberry pancakes, macerated strawberries, crème fraiche and maple V
- Lemon cured smoked salmon, free range eggs, toasted bagel, dill butter
- Full British breakfast; Cumberland sausages, dry cured back bacon, grilled vine tomatoes, espresso beans
- Portobello mushrooms, poached free range egg (£3.00 supplement)

A LA CARTE

- · Coconut and guinoa bircher, poached apricots, maple baked seeds VE £6.50
- Toasted banana bread, chia and raspberry jam V £5.50
- Rainbow fruit skewers VE £6.00
- Ginger granola, forest fruit jam, set yoghurt V £6.50
- Sausage and field mushroom wraps, spiced tomato chutney, watercress £6.50
- Bacon nanwich, curried ketchup, pickled cabbage £6.00
- Black bean and smoked salmon quesadilla, Montgomery cheddar £7.50
- Cobble Lane pancetta, free range egg muffin £6.50

JUICES

- Freshly squeezed orange juice (per litre) £15.00
- Cranberry juice (per litre) £6.00
- Homemade lemonade (per litre) £10.00
- Sparkling elderflower (per litre) £8.00
- Water infused with seasonal fruits and herbs (6 litres) £20.00
- Exotic Fruit Smoothie (per litre) £12.00

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



Tea and coffee

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	£2.50
Tea, coffee and biscuits	£3.60
Water infused with seasonal fruits and herbs (6 litres)	£20.00
Still and sparkling mineral water (750ml)	£3.00
Soft drinks (330ml can)	£2.50

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 Union's Direct Trade model means farmers are receiving a fair price for this fabulous coffee.







Canapé reception

Select 5 for £18.00, or select 7 for £24.00

PLANT (VE)

Indian spiced sweet potato and walnut kofta
Salt bake potato, wild mushroom puree, sorrel
Crispy tacos, charred corn salsa, avocado & sour cream
Thai falafel & sweet chilli dip
Smoked applewood arancini & arrabiata dip

VEGETARIAN (V)

Sweetcorn Miele bread & whipped goat cheese
Wild mushrooms, sweet garlic, crispy kataifi
Cauliflower and comte bon bon, mustard & tarragon emulsion
Pumpkin, spinach & brie croquette
Choux buns filled with beetroot & apple cream

FISH

Granny smith pancake, crème fraiche, hot smoked salmon, fennel Pil-pil Tiger prawns, avocado & smoke aioli
Sticky rice, ketjak manis marinated smoked mackerel, soya mayo Roasted seabass, orange & cauliflower, tapioca crisp
Thai langoustine bisque arancini & lime gel

MEAT

Lamb shoulder croquettes, harissa aioli, sumac salt
Pork and stilton eclairs , burnt apple
Steak & chips, mushroom & tarragon mayo
Tandoori fried chicken, potato emulsion & apple
Creamed corn toast, chicken pate & pomegranate molasses

SWEET

Chocolate & chilli truffles, toasted pistachio Lemon tart, cranberry jam, confit lemon Pistachio and honey nougat Macaroons Cranberry & orange fudge

Canapé reception

N I B B L E S S E L E C T I O N

£7.50 PP

Cornish sea salt popcorn
Sea salt crisps
Montgomery cheddar straws V
House spiced nuts VE
Stuffed Gordal olives with oregano VE
Belazu chilli mixed olives VE
Pecorino and truffle nuts VE
Smoked marcona almonds VE
Iced raw seasonal vegetables, green
goddess dip VE

FINGER FOOD OPTIONS

£20.00

Please chose 4 items pp

Company of cook's organic pork sausage roll, Lincolnshire poacher Cheddar Grilled courgette & pepper skewers, Lovage pesto dip VE

Toasted taco & soya chilli, coriander cream VE
Potato & courgette rosti, whipped spiced cheese V
English blue cheese & Quorn pasties, chilli jam V
Thai spiced cod & sweet chilli samosa
Scottish langoustines arancini & parmesan sauce
dipping
Braised brisket, spiced cheese & black cabbage,

Braised brisket, spiced cheese & black cabbage crispy tortilla

Keralan fried chicken with curry leaf mayonnaise



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.



PACKAGE 1.

ON ARRIVAL

Tea and coffee | Homemade iced tea | Seasonal fruit | Infused water | Still and sparkling water

BREAKFAST

A selection of soft white, wholemeal, seeded baps, (choose 3)
Portobello mushroom, spinach, tomato and mushroom ketchup VE
Free range egg muffin, sriracha V
Hashbrown and Berkswell cheese V
Dry cured Bacon, HP sauce
London sausage, HP sauce

LUNCH

Traditional sandwich working lunch (choose 3 sandwiches)

Selection of freshly prepared sandwiches with cheese board, fruits and snacks

Turmeric, ginger and carrot houmous, wrap VE

Thai falafel & sweet chilli slaw VE

Scottish smoked salmon and dill cream cheese

New York deli

Chicken Caesar tortilla wrap

Selection of cheeses from the British Isles

Seasonal fruit selection

Crisps and popcorn

AFTERNOON SNACK

Hazelnut and cocoa energy oat balls
Seasonal fruit skewers
Tea and coffee
Still and sparkling mineral water

LATE AFTERNOON / EARLY EVENING

FINGER FOOD OPTIONS

Please chose 4 items

Company of cook's organic pork sausage roll, Lincolnshire poacher Cheddar

Grilled courgette & pepper skewers, Lovage pesto dip VE

Toasted taco & soya chilli, coriander cream VE

Potato & courgette rosti, whipped spiced cheese V

English blue cheese & Quorn pasties, chilli jam V

Thai spiced cod & sweet chilli samosa

Scottish langoustines arancini & parmesan sauce dipping Braised brisket, spiced cheese & black cabbage, crispy tortilla

Keralan fried chicken with curry leaf mayonnaise

45.00			

PACKAGE 2.

ON ARRIVAL

Tea and coffee | Homemade iced tea | Seasonal fruit | Infused water | Still and sparkling water

BREAKFAST

Breakfast bowl selection | Choose 3

Coconut yoghurt, raspberry and hibiscus, chai granola VE
Seasonal fruit salad, basil and pomegranate VE
Sweetcorn pancakes, smashed 'no avocado', tomato jam V
Shakshuka V
London cure smoked salmon eggs benedict
Full English breakfast
Cobble Lane spicy chorizo and eggs

AFTERNOON SNACKS

Hazelnut and cocoa energy oat balls Seasonal fruit skewers Tea and coffee Homemade iced tea Infused water Still and sparkling mineral water

LUNCH

London Larder Buffet

Rare roast beef from HG, Walter, rocket, Lincolnshire poacher, pickled mushroom

Hampshire Chalk Steam trout rillette, creme fraiche, pumpernickel

Salad of mixed leaves, house dressing VE

Nature's Choice heritage tomato

salad, wasabi mascarpone, pickled red onion & green olives V

Finest British charcuterie from Cobble Lane

Selection of British cheeses from Paxton and Whitfield's, (London's oldest cheese shop)

Artisan breads from Paul Rhodes bakery of Greenwich

LATE AFTERNOON / EARLY EVENING

A selection of sweet treats by Luminary Bakery

Please see next page for canape selection...



LATE AFTERNOON / EARLY EVENING

CANAPE SELECTION

Please chose 4 items

PLANT& VEGETARIAN

Indian spiced sweet potato and walnut kofta VE
Salt bake potato, wild mushroom puree, sorrel VE
Crispy tacos, charred corn salsa, avocado & sour cream VE
Thai falafel & sweet chilli dip VE
Smoked applewood arancini & arrabiata dip VE
Sweetcorn Miele bread & whipped goat cheese V
Wild mushrooms, sweet garlic, crispy kataifi V
Cauliflower and comte bon bon, mustard & tarragon emulsion V
Pumpkin, spinach & brie croquette V
Choux buns filled with beetroot & apple cream V

FISH

Granny smith pancake, crème fraiche, hot smoked salmon, fennel Pil-pil Tiger prawns, avocado & smoke aioli Sticky rice, ketjak manis marinated smoked mackerel, soya mayo Roasted seabass, orange & cauliflower, tapioca crisp Thai langoustine bisque arancini & lime gel

MEAT

Lamb shoulder croquettes, harissa aioli, sumac salt
Pork and stilton eclairs , burnt apple
Steak & chips, mushroom & tarragon mayo
Tandoori fried chicken, potato emulsion & apple
Creamed corn toast, chicken pate & pomegranate molasses

SWEET

Chocolate & chilli truffles, toasted pistachio Lemon tart, cranberry jam, confit lemon Pistachio and honey nougat Macaroons Cranberry & orange fudge

£62.00



Bowl food

Select 3 for £20.00, or select 5 for £31.00

PLANT & VEGETARAN

Thai vegetable curry, sticky jasmine rice, coconut VE

Malai Kofta - Potato & smoked cheese dumplings in cashew-almond sauce VE

Katsu tofu burger, pickled cucumber, curried mayo, toasted seeds VE

Beetroot risotto, salted walnuts, rocket cress, beetroot crisps VE

Four cheese croquette, roasted squash & pumpkin seed crisp V

Chanterelle & chestnut risotto, roasted parmesan V

Beetroot & potato latkes, burnt aubergine & pomegranate V

Espresso bean ragu, tempura mushrooms & toasted sourdough V

FISH

Blackened Salmon, roasted beetroot & apple slaw
Ale-battered fish, triple-cooked chips, salted caper & gherkin mayo
Hake fish cake, green curry, lime zest, coriander oil
Thai prawn arancini, green curry sauce & rice crisp

MEAT

Crispy chicken, lemon couscous cake & pickle berries Slow braised beef shin, riso pasta & cheese croquette, crispy shallots

Turkey meatballs, tomato risotto, spinach & pecorino Roasted glazed aubergine, spiced lamb & roasted chickpeas

SWEET

Whipped "cheesecake", roasted plums, biscoff crumble V Spiced brown sugar apple cake, cinnamon custard Pumpkin & cinnamon merengue pie VE Blackberry crème brulee, pistachio shortbread

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



Three course menu

STARTERS

- Roasted tofu with tamari, aubergine mousse and tomato emulsion VE
- Jerusalem Artichoke velouté, crispy artichokes & crushed hazelnuts VE
- Truffle, English feta terrine, charred squash, pumpkin seeds, chive oil V
- Salt baked root vegetables, whipped goat cheese & pine nut tart V
- Light pickled mackerel, celeriac & miso remoulade, sunflower seed wafer
- Venison carpaccio, parsnip purée & crisps, pickled enoki mushrooms
- Roasted hake, apple curry & broccoli
- Smoked duck breast, beetroot & pickle berry salad

2 course £42.00

Choose between starter or a dessert

3 course £56.00

MAIN

- Roasted hispi cabbage & roots, hazelnut cream, charred onions, parsley oil VE
- Wild mushroom risotto, burnt broccoli, hazelnut & smoked cheese puffs VE
- Four Cheese ravioli, squash volute, spinach & nutmeg
- Roasted seabass, cauliflower cream, wilted spinach & orange
- Hake, caper & artichoke puree, rosemary potato & shallot sauce
- Cured pork belly, baked apple & prune terrine, celeriac puree
- Roasted chicken breast, choux bun with parsnip puree & chantarelles, confit leeks
- Blackened sirloin, braised beef brisket & savoy cabbage parcel, salt baked carrots (£5.00 supplement)
- Jasper's Cornish lamb rump, aubergine puree, roasted courgettes, caper and raisin lamb jus (£5.00 supplement)

Three course menu

DESSERT

- Pumpkin cakes, blackberry meringue & sesame VE
- Sea-salted milk chocolate tart, compressed banana & pistachio ice cream
- Chocolate orange mousse, spiced fruit brioche & blood orange sorbet
- Blueberry cheesecake, sweet tapioca & white chocolate dried blueberries
- Apple frangipane tart, walnut & maple ice cream, apple crisp
- White chocolate & cranberry bread and butter pudding, vanilla custard
- Seasonal fruit platter VE

2 course £42.00

Choose between starter or a dessert

3 course £56.00

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.





1950

SANDWICH WORKING LUNCH

£19.95

Selection of freshly prepared sandwiches, fruits & snacks (choose 3 sandwiches)

Turmeric, ginger and carrot houmous, wrap VE
Thai falafel & sweet chilli slaw VE
Scottish smoked salmon and dill cream cheese
New York deli
Chicken Caesar tortilla wrap

Seasonal Fruit selection

Crisps and popcorn

TRADITIONAL SANDWICH WORKING LUNCH

£26.50

Selection of freshly prepared sandwiches with cheese board, fruits and snacks (choose 3 sandwiches)

Turmeric, ginger and carrot houmous, wrap VE

Thai falafel & sweet chilli slaw VE

Scottish smoked salmon and dill cream cheese

New York deli

Chicken Caesar tortilla wrap

Selection of cheeses from the British Isles

Seasonal Fruit selection or Fruit skewers

Crisps and popcorn

GOURMET SANDWICH WORKING LUNCH

£30.50

A selection of freshly prepared sandwiches with cheese board, fruits, snacks, crudites and dips (choose 3 sandwiches)

Mozzarella, proscuito, vine tomato and basil on ciabatta
Moroccan chicken, preserved lemon, spinach wrap
Goats cheese, plum chutney, gem lettuce on rye bread V
Smoked salmon, rocket, lemon, pickled red onion bloomer
Ham, house made piccalilli, cucumber, lollo biondo on focaccia
Selection of cheeses from the British isles
Seasonal fruit selection
Crisps and popcorn
Raw vegetables with romesco, hummus and cucumber yoghurt

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

Iced raw seasonal vegetables, green goddess dip V £3.00
Paxton &Whitfield British cheeseboard, Peter's Yard biscuits, celery,
grapes £4.50

Selection of Cured meats from Cobble Lane of Islington, pickles £10.00 Seasonal 'future 50' salad V £5.00

House Brownie V £3.50 Blackberry tart V £3.50 Lemon tart V £3.50

Scones with jam & clotted cream V £3.50

'LOW GI' LUNCH

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

£19.95

Nashi pear, pineapple and mint salad VE Vietnamese beef salad Chicken broth Spiced popcorn Watercress, cucumber and mint juice VE

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 Knor foods for their high nutritional density and low carbon impact.

£22.50

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

LONDON LARDER BUFFET

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

£42.00

Rare roast beef from HG, Walter, rocket,
Lincolnshire poacher, pickled mushroom
Hampshire Chalk Steam trout rillette, creme
fraiche, pumpernickel
Salad of mixed leaves, house dressing VE
Nature's Choice heritage tomato salad, wasabi
mascarpone, pickled red onion & green olives V
Finest British charcuterie from Cobble Lane
Selection of British cheeses from Paxton and
Whitfield's, London's oldest cheese shop
Artisan breads from Paul Rhodes bakery of
Greenwich

A selection of sweet treats by Luminary Bakery

MEDITERRANEAN WORKING LUNCH

£22.50

- Bresaola, grilled artichokes, rocket
- Marinated sardines, sea purslane, romesco sauce
- Grilled and raw bitter leaves, capers, aged balsamic VE
- Niçoise salad V
- Caramel & dark chocolate pot V
- Mediterranean cheese plate, quince, crackers

JAPANESE WORKING LUNCH

£27.00

Salmon teriyaki, steamed pak choi with ginger and garlic Vegetable tempura, sweet chilli mayonnaise V Beef tataki, ponzu dressing Glass noodle, shiso and watercress, pickled plum VE Vegan mango, lychee & passion fruit loaf VE Almond mousse, white chocolate, peach

compote, caramel V

PERSIAN WORKING LUNCH

£28.00

Young vegetables crudité Babaganoush Roasted red pepper hummus VE Greek yoghurt with cucumber and dill Sesame and nigella seed lavosh bread Tabouleh salad VE Marinated English feta with pickled shallots and preserved lemon V Sweet potato and butternut falafel V Grilled lamb kofta, mint and parsley dressing Breast of chicken with harissa, preserved

lemon and hazelnuts

BENTO BOXES (min 10 guests) £25.00

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

Charcuterie from Cobble Lane, house pickles
Forman's London cured smoked salmon, shaved
fennel and dill
Paxton and Whitfield's cheese selection (V)
Salad of grains, seasonal vegetables from New
Covent Garden Market (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)

FORK BUFFET OPTIONS

MENU 1

£33.50

Beetroot ravioli, roasted
mushrooms, kale pesto, toasted
buckwheat VE
Tandoori spiced steamed
fishcake, braised rice & wilted
spinach
Braised & pulled pork shoulder,
caramelised apples & whipped
potato
Salt roasted carrots, vegan feta,
baby gem & lovage pesto VE
Espresso cream and roasted
hazelnut cake
Fruit platter VE

M E N U 2 £33.50

Sweet potato & black
cabbage tart, crispy sage,
sage oil V
Baked haddock, sun dried
tomato pesto & parmesan,
balsamic ratatouille
Beef meatballs, treacle gravy,
cheese & onion crumb,
roasted new potatoes
Ancient grains, peas, mint,
charred peppers and parsley
VE
Chilli chocolate brownie &
passion fruit Eton mess

M E N U 3 £33.50

Black lentil dhal, cauliflower & kale bhaji, coconut raita VE
Hot smoked salmon & potato croquette, carrot & parsnip ragu, harissa oil
Thai chicken curry, steamed rice & rice crackers
Asian slaw toasted seeds, crispy onions VE
Lemon posset, lime jelly, almond shortbread
Fruit platter VE

MENU 4

£36.00

Roasted chestnut mushrooms, creamy
Orecchiette pasta & pecorino VE
Spiced hake & spinach cake, sweet
potato & squash mash & lemon cream
Lamb & feta kofta, safflower creamy
freekeh, pomegranate molasses
Beetroot, sweet potato, orange & shaved
fennel VE
Coconut pannacotta, caramelised
banana, toffee syrup & granola
Fruit platter VE

ADD ONS

Artisan breadbasket by Paul Rhodes of Greenwich, whipped butter V £3.00 British cheese plate by Paxton & Whitfield, chutney & oat crackers £10.00 Seasonal fruit platter VE £30.00

Fruit platter



Food stalls

FOOD 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 head chef Irmantas Urda 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 number of 30)

Two food stalls
Party Package

Add a food stall to another menu

£52.00 per person £65.00 per person (3 x bowls, 2 x stalls) £25.00 per person

Cobble Lane cured meats stall

A selection of the finest Charcuterie made in London from Cobble Lane of Islington, served with house pickles and sourdough breads

Fennel salami Coppacolo Spicy nduja Lomo pork loin House pickles Sourdough bread

Paxton & Whitfield cheese stall

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

Oggleshield
Cotehill Blue
Baron Bigod
Lincolnshire Poacher
Ashcombe
Beetroot Horseradish Chutney
Spiced Plum Chutney
Caramelized Onion Chutney

Food stalls

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

Arancini food stall

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

Pizzeria stall

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

Roasted vegetable pizza – Romano peppers, courgette, Old Winchester cheese and basil V

Margherita pizza – Rich tomato sauce, fior di latte cheese, oregano V Cobble Lane nduja and fennel salami

Mushroom pizza – seasonal woodland mushrooms with Berkswell cheese V

Spanish churros

Freshly cooked hot churros served with hot chocolate sauce and salted caramel sauce

Macarons

A selection of flavoured macarons including:

Pistachio

Chocolate

Salted caramel

Mango

Passionfruit

Eaton mess dessert stall

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

Vanilla meringue | Lemon meringue | Raspberry meringue

Whipped honey cream

Chantilly cream

Chocolate cream

Passionfruit curd

Fresh berries - raspberries, strawberries, blackberries,

blueberries

Raspberry coulis

Crispy raspberries, crispy mango, crispy yoghurt, popping candy, cocoa nibs



PITCHER COCKTAILS

£35.00 per 1 litre jug (approx. 4 x glasses)

Gin Fizz

Gin | ginger & elderflower | lime juice

Dark & Stormy

Rum | lime juice | ginger beer

Apple Spritz Vodka

cloudy apple juice | lemon juice | tonic water | apple garnish

Whiskey Godfather

Bourbon | lemon juice | cherry coke | oange slices

Woo Woo

Vodka | lime | peach schnapps | cranberry juice

Classic Pimm's

Pimm's No. 1 with lemonade, served in a highball, with classic garnish & ice

MOCKTAILS

£25.00 per 1 litre jug (approx. 4 x glasses)

Rosemary & grapefruit

The perfect refreshing mocktail, great for any type of event Grapefruit juice | rosemary | sparkling water

Spice N ginger

A complex blend of seedlip spice 94, to create sophisticated mocktail Seedlip spice 94 | ginger ale Replace the Seedlip with rum to make this alcoholic

Sting of the bee

A delicious honey based mocktail with a little ginger spice Lemon & ginger | honey | lime juice Add whisky or tequila to create a true sting

Pomegranate fizz

These pomegranate fizz mocktails are perfect for celebrating Pomegranate juice | fresh orange juice | lime juice | sparkling water Add gin or vodka or whisky to create a cocktail fizz

English garden

The basil & cucumber add a crispness to this mocktail Cucumber | basil | elderflower | cloudy apple juice Add gin to create a lovely cocktail

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.

SPARKLING

Ridgeview Bloomsbury, East Sussex, England - £60.00

Ridgeview signature blend Bloomsbury is light golden in colour with a fine, persistent mousse. Citrus fruit aromas with hints of melon and honey.

Ridgeview Fitzrovia Rosé, East Sussex, England - £65.00

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.

Prosecco Le Contesse, Italy - £35.00

Pale light yellow in colour with a fine mousse it is delicately fruity and slightly aromatic in bouquet. On the palate there are hints of flowers among which honey and wild apple scents are notable. It is well balanced and light.

Azzillo Prosecco Spumante, Italy - £37.00

Fresh and light on the palate, with balanced acidity and body; harmonic with a long persistent aftertaste.

Laurent Perrier La Cuvee Brut, Champagne, France - £110.00

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

ROSE

Heppington Vineyards Pinot Noir Rose, England - £60.00

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

Pinot Grigio Ramato 'Il Barco', Carlo Botter, Italy - £32.00

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.

Rioja Rosado, Bodegas Taron, Spain - £35.00

A wine with a delicate pale pink colour with notes of peaches and cherry blossom on the nose. The palate is crisp with summer fruit flavours and a fresh acidity.

Château Paradis Rose 'Essenciel' Coteaux d'Aix en Provence, France, - £41.00

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 - £43.00

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.

WHITE

Heppington Vineyards Chardonnay, England - £70.00

This elegant Chardonnay has a palate of orchard fruit, crunchy peach and grapefruit zest. Elegant and refined with a fresh feel on the finish.

El Zafiro 'Extremadura' Blanco, Pardina/Chardonnay, Spain - £26.00

A fresh and lively white from the far west of Spain that combines the local Pardina grape variety with the renowned Chardonnay.

Hamilton Heights, Chardonnay, Australia - £28.00

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

Boatmans Chenin Blanc, South Africa - £30.00

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

Les Jardins de Gascoigne Blanc, France - £32.00

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

Viognier La Playa, Chile - £33.00

This is a terrific, lively wine with an exotic aroma of dried apricots, pineapple, banana and lychee.

Fiano 'Lunate', Sicily - £34.00

A crisp and fresh wine with stone fruit flavours and is complimented by a refreshing acidity making this wine beautifully balanced.

Picpoul de Pinet 'Sel et Sable', France - £39.00

Delicate aromas of citrus on the nose as well as notes of acacia and flint. The palate is dry and refreshing with citrus, floral note, some tropical fruits and a distinctive mineral edge.

Wairau River Sauvignon Blanc, New Zealand - £41.00

Intense lifted notes of ripe tropical fruits and citrus on the nose. Refined and elegant, displaying a finely textured palate with flavours of guava and stone fruit. Wonderfully expressive with a fresh, dry finish.

Bourgogne Blanc Chardonnay, Maison Nuiton-Beaunoy, France - £54.00

Medium bodied with flavours of fleshy stone fruits, particularly peach and nectarine with ripe pear and apple peel. These fleshy fruit flavous are balanced and elegant with a refreshing acidity and a mineral note on the finish

Gavi di Gavi 'Ca da Bosio', Terre da Vino, Italy - £58.00

The soils in the central zone of Gavi di Gavi impart a perfumed mineral character adding complexity to lively aromas of ripe fruit and flowers. Concentration. `Ca da Bosio` is further refined by extended lees contact which imparts a soft-textured dry finish.

RED

Heppington Vineyards Pinot Noir, England - £70.00

This delightful Pinot Noir offers a hint of oaky savouriness with bright notes of raspberry sorbet and a cherry finish.

El Zafiro 'Extramedura' Tinto, Tempranillo/Shiraz, Spain - £26.00

This inspired blend combines cherry and strawberry fruit character of the local Tempranillo with the spice and structure of Shiraz.

Hamilton Heights, Shiraz, Australia - £28.00

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 - £31.00

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.

Proemio, 'Punto Alto', Malbec, Argentina - £32.00

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

Tunante Rioja Tempranillo Tinto, Fincas de Azabache, Spain - £28.00

Exhibiting typical Tempranillo character of cherry, raspberry and plum with notes of liquorice.

Montepulciano d'Abruzzo Riserva, 'Tor del Colle', Italy - £34.00

Vibrant savoury spicy dark fruits and warm oak make this excellent value Montepulciano d'Abruzzo Riserva very attractive.

Château Le Gardera, Bordeaux Superieur, France - £41.00

Busting full of ripe berry fruits with generous tannins, balanced acidity and a subtle toast and sweet spice character from 12 months ageing in French barrels.

Beaujolais Villages 'La Vauxonne', Jean Loron, France - £34.00

A vibrant fruit packed Beaujolais from the superior Villages appellation with a fresh violets and mineral scented bouquet, ripe cherry flavours and hint of pepper.

Polish Hill River Shiraz, Paulett, Australia - £50.00

A richly flavoured wine with candied fruits, blackcurrants, black cherries, game and spicy white pepper with mineral nuances.

Wairau River Pinot Noir, New Zealand - £50.00

An excellent expression of varietal character with concentrated notes of raspberry, cherry and wild berry fruits, accompanied with rich savoury bramble and hints of oak. and supple tannins for an elegant structure.

BEER AND CIDER

BEER	Volume	ABV	Price
Sol, Lager	330 ml	4.2%	£5.00
Stella Artois, Lager/Pilsner	330 ml	4.6%	£5.00
Carlsberg Lager	330 ml	5.0%	£5.00
Peroni Nastro Azzurro	330 ml	5.0%	£5.60
Heineken, Lager	330 ml	5.0%	£5.60
Asahi, premium, Lager/Pilsner	330 ml	5.0%	£5.80
Birra Moretti, Lager	330 ml	4.6%	£6.00
London Pride	330 ml	4.5%	£6.30
Desperados, Lager	330 ml	5.9%	£6.50
Meantime, Pale Ale	330 ml	4.3%	£6.50
CIDER	Volume	ABV	Price
Magners	330 ml	4.5%	£5.00
Thistly Cross Traditional	330 ml	4.4%	£6.50
Bulmers Original	500 ml	4.5%	£6.80
ALCOHOL-FREE	Volume	ABV	Price
Heineken, Alcohol Free	330 ml	0%	£4.75
Becks Blue, Alcohol Free	330 ml	0%	£4.75

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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 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 or not the food is suitable for you.







MOLLUSCS





CRUSTACEANS



FISH





SULPHUR DIOXIDE



SOYBEAN





SESAME



GLUTEN



PEANUTS



CELERY



LUPIN

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



Thank You

Gerard Mumbari 41 Portland Place, W1B 1QH

COMPANY OF COOKS