The Royal Society of Arts

Events Menus 2021

Partnered with Venues by CH&CO
FOOD IS OUR PASSION

Our culinary team is headed up by the great Jeremy Ford who brings passion for the new and innovative. Our venue specialist Executive Head Chef, Karen Poynter a Freeman of the Worshipful Company of Cooks of London amongst many other accolades ensures we continue to delight and support our venue clients and customers.

We understand the role great food can play in a successful event. 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.

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 welfare. Our team is on hand to discuss how the venue can support your own sustainability objectives.

Wellness is important to us so we 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 to our Fuelling not Feeding day delegate packages.

We love to be experiential and create immersive, interactive experiences for you and your guests where they will of course, enjoy a fantastic dining experience. We offer a superb wine list to enhance any occasion keeping true to our sustainability pledges with our fantastic ‘Wines with a Conscience’ range.

Our food is inventive, global and memorable yet accessible to all. We’re 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 here are a few of our local suppliers featured throughout our menus.
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/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.

If you have any concerns please speak to a member of staff.
COVID-19

In preparation for re-opening our venues and taking into consideration the physical distancing measures, we have reimagined our menus and service styles. Whilst physical distancing may feel like hosting an event is impossible, we want to reassure you anything is possible. This can also be adapted to the guidelines at the time of your event whilst maintaining a sense of occasion.

We have a number of Covid-19, touch free menu options available to you. Please ask us for more details on what menu and style of service would suit your event best.

At CH&CO, we always take food hygiene seriously. A COVID-19-Secure Risk Assessment and Standard Operating Procedures have been implemented at every venue and we are following Government guidance, as and when it is issued. We have introduced heightened cleaning procedures including hand washing or using hand sanitiser after every interaction and you can be assured that our teams are applying the appropriate PPE measures throughout the preparation and serving process and physical distancing will be in place in both kitchens and service areas.

organised with you

This would be specific to your unique venue and event
## 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. We 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.

We offer only premium speciality teas. Unique. Handpicked and organic. Sourced solely from ethical growers.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tea and coffee</td>
<td>£3.50</td>
</tr>
<tr>
<td>Tea, coffee and biscuits</td>
<td>£3.95</td>
</tr>
<tr>
<td>Tea, coffee and chefs selection of cakes</td>
<td>£6.75</td>
</tr>
<tr>
<td>Still and sparkling mineral water (750ml)</td>
<td>£3.50</td>
</tr>
<tr>
<td>Pressed Suffolk apple juice (per litre)</td>
<td>£8.00</td>
</tr>
<tr>
<td>Freshly squeezed orange juice (per litre)</td>
<td>£8.00</td>
</tr>
<tr>
<td>Cranberry juice (per litre)</td>
<td>£5.00</td>
</tr>
<tr>
<td>Homemade lemonade (per litre)</td>
<td>£9.00</td>
</tr>
<tr>
<td>Sparkling elderflower (per litre)</td>
<td>£8.00</td>
</tr>
<tr>
<td>Soft drinks (330ml can)</td>
<td>£2.50</td>
</tr>
<tr>
<td>Seasonal water</td>
<td></td>
</tr>
<tr>
<td>Still filtered mineral water infused with seasonal fruits or herbs (approximately 6 litres)</td>
<td>£18.00</td>
</tr>
</tbody>
</table>

### Breakfast

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

#### Morning Bakery Section £7.50
A selection of freshly baked mini Danish pastries and croissants.

#### Light Healthy Breakfast Options
(min number of 10)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Plant based cherry and blueberry granola and coconut yoghurt</td>
<td>£6.50</td>
</tr>
<tr>
<td>Plant based jumbo oat porridge oats with almond milk, dried fruits and vanilla honey</td>
<td>£6.25</td>
</tr>
<tr>
<td>Poached free range eggs with sour dough toast, crushed avocado and roasted tomatoes</td>
<td>£10.00</td>
</tr>
<tr>
<td>Rainbow fruit skewers</td>
<td>£7.00</td>
</tr>
</tbody>
</table>

#### Breakfast Baps £8.50
(min number of 5)
A selection of soft white, wholemeal, seeded baps.
Please choose two and we will serve 50% of each.
- Portobello mushroom, spinach, tomato and mushroom ketchup
- Dry cured back bacon and homemade tomato ketchup
- Cumberland sausage with classic HP sauce

#### Breakfast Bento Box £14.00
(min number of 15)
Please choose one box type for your event and advise us of any dietary requirements.
- Scrambled tofu with chestnut mushrooms, sun dried cherry tomatoes, kale and toasted bran flake crumb
- Caramelised banana and vanilla pancake, Nutella, candied hazelnuts, mascarpone
- H Forman’s London cured smoked salmon, chilli scrambled free range eggs and kimchi rosti
- Full British breakfast, Cumberland sausages, dry cured back bacon, grilled vine tomatoes, Portobello mushrooms, poached free range egg (£3.00 supplement)
SIMPLE SANDWICH
£17.00 (for between 6-50 guests)

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.

- Tyrrells crisps, rice crackers or crisp breads
- Seasonal fruit bowl
- Sample sandwich selection
  - Plant based turmeric, ginger and carrot houmous, naked slaw wrap
  - Plant based Mexican bean and avocado
  - Scottish smoked salmon and dill cream cheese
  - New York deli
  - Chicken Caesar tortilla wrap

Why not add:
- Fruity flapjack or brownie bites £2.00
- Seasonal salad £4.50

INDIVIDUAL SALAD JARS
£18.50 (min number of 10)

Created in Mason jars with dressings in bottles to add to your salads, these make the perfect summer lunch. Or simply serve as an add-on to your sandwich lunch. Please choose three for your event.

- Toasted spelt, heritage carrots, iron bark pumpkin and tomato jam VE
- Red quinoa, roasted beets, aged feta, edamame beans V
- Roasted peppers, buffalo mozzarella, wild rocket, avocado, black olive crumb V
- Asian greens, kimchi, crispy noodles and spiced salmon
- Caesar salad, shaved parmesan, focaccia croutons, oak smoked chicken

WELLBEING LUNCH
£25.00 (min number of 12)

Our Wellbeing working lunch is a bread-free option, allowing you to have a lighter lunch, perfect for throughout the Summer and Autumn.

- Thai rice paper wraps, avocado, spring onion and green paw paw VE
- Carb free quiche, spinach, mushrooms, watercress V
- Forman’s London cured smoked salmon, shaved fennel, lemon, linseed muffins and ricotta cheese
- Caesar salad poached free range chicken, curly kale, pecorino, rye crackers
- Coconut yoghurt, cherries, flaxseed wafers VE
BENTO BOXES

£27.50 (min number of 15)

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
Poached leeks, champagne vinaigrette, sour dough crumb
Roasted butternut with dukkha, pickled red onion
Heritage tomatoes, basil niçoise olives
Coconut milk panna cotta, mango, passion fruit, coconut praline

Korean
Teriyaki salmon toasted seeds, gem lettuce
“KFC” Korean Fried Cauliflower, gochujang mayo V
Kimchi salted and fermented vegetables V
Sweet peanut rice cake

British picnic
A selection of delicate finger sandwiches
Ginger Pig free range pork sausage roll, gentleman’s relish
Heritage beets, whipped Ragstone goats’ cheese, sour dough crumb V
Cherry Bakewell tart

Indian Street Food
Tandoori spiced chicken skewer, paratha
Mughlai lamb scotch egg
Yellow lentil and coriander dahl VE
Wonky carrot and orange halwa VE

Spanish
Spanish Charcuterie from Brindisa of Borough Market
Marinated stuffed Gordal olives with orange and thyme VE
Pan con tomate, garlic, basil VE
Aged Manchego cheese, membrillo V
**Fork Buffet**

£34.00 (min number of 30)
For a seated buffet there will be an additional charge of £3 per person

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, including a vegetarian option, a seasonal side dish and one pudding. All served with artisan bread, butter, olive oil and balsamic vinegar. Please advise us of any dietary requirements.

**Buffet 1**

- Sweet potato, chickpea and spinach tagine with crispy chickpeas V
- Market fish and Gremolata
- Chicken, leek and mustard pie

- Israeli couscous, pomegranate, coriander yoghurt
- Herb new potatoes,
- Green beans

- Classic lemon tart, mascarpone cream

**Buffet 2 (£3 supplement per person)**

- Squash and sage ravioli V
- Salmon and soft herb fish cakes
- Red wine braised British beef bourguignon with smoked lardons

- Seasonal baby leaf salad with vine tomatoes and a Dijon vinaigrette
- Lemon kale, caper berry, nut brown butter
- Truffle celeriac mash

- Eton mess, broken meringues, blueberries, lime

**Buffet 3**

- Cauliflower and kale macaroni cheese
- H Forman’s London cured smoked salmon fishcakes
- Aromatic spiced slow cooked shoulder of lamb

- Mixed beans and peas, tomato and chive Gremolata
- Rocket and red onion salad, toasted brioche crumb V
- Saffron rice, dried fruits and fried aubergines V

- Sticky toffee pudding clotted cream

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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.
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. Our package will fuel your guests, keeping them revitalised, fresh and engaged throughout the day.

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’...

Package includes:

❖ Fuel the start of the day with mini Danish pastries, individual yoghurt and granola pots and freshly sliced fruit
❖ Energise your morning with raw vegan flapjack and 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 on pages 9 and 10)
❖ 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.

Energise your elevenses or rejuvenate your afternoon by adding:

- Our signature granola - oats, cherries, chia seeds, earl grey low-fat yoghurt and honey £4.50
- Oatmeal, peanut butter bar £3.50
- Cacao, date and coconut energy truffles £2.50
- Goji berry muesli bar £3.00
- Skinny blueberry muffin with oats and bran £3.80
- Breakfast baps – Portobello mushroom, dry cured bacon or Cumberland sausage £5.50
- Smoothies in mini milk bottles - strawberry and banana, mango and passionfruit or kale, cucumber, apple and avocado £3.00

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CH&CO SIGNATURE NIBBLES

£7.50 (min number of 6)

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

Please choose 4 items

**Straws**
- Sundried tomato and basil
- Montgomery Cheddar and caraway
- Paprika and herb

**Popcorn**
- Cornish sea salted
- Tandoori spice
- All butter
- Goats cheese and black pepper

**Snacks**
- Vegetable and kale crisps
- Sea salt crisps
- Parmesan Shortbread
- Wasabi Peas
- Spicy Broad Beans
- Parmesan, tomato and onion seed lollipops

**Contain Nuts**
- Five spice cashews
- Roasted peanuts

**Olives**
- Belazu chilli house mix
- Kalamata

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All prices are per person and exclude VAT.
CANAPES

Our canapes are delicious bite-sized delights and perfect for a pre-dinner selection or standing party. We can prepare these to present on individual plates should you prefer.
(min number of 20)

Please choose from the following:

4 choice (pre-dinner) £15.00
6 choice £20.50
8 choice £25.50

Plant Based
Belazu black olive polenta, red pepper jam
Niçoise cone, olive crumble, confit cherry tomato
Falafel, crispy shallots, tomato gel
Teriyaki tempeh, sweet chilli dip

Vegetarian
Roast pepper and Laverstock Park Farm buffalo mozzarella arancini
Chestnut mushroom choux bun, porcini powder
Smoked applewood cheese and chutney tart
Grilled pepper and guacamole tostada, sour cream

Fish
Torched mackerel niçoise, kalamata olives
Smoked haddock fishcake, gribiche dip
Black sesame seared tuna, miso, pickled ginger
Gravadlax, rye toast, gherkin, dill crème fraiche

Meat
Karaage fried chicken, Korean barbeque sauce
Grilled Herford Cross beef sirloin, triple cooked chip
Syrian Spiced Oxfordshire Lamb, Red Pepper Hummus
Rioja Poached Chorizo and Manchego, Aioli

Pudding
Plant based rich dark Chocolate mousse, freeze-dried raspberry
Caramelised lemon tart
Matcha custard and pistachio cone
Mixed macaroons

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BOWL FOOD
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.
(min number of 40)

Please choose from the following:

<table>
<thead>
<tr>
<th>Bowls</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>4</td>
<td>£28.00</td>
</tr>
<tr>
<td>5</td>
<td>£33.00</td>
</tr>
<tr>
<td>6</td>
<td>£38.00</td>
</tr>
</tbody>
</table>

Plant based / vegetarian
Pickled heritage carrots, Beluga lentil salad, toasted hazelnut granola
Crispy tofu, pickled aubergine, sesame choy sum, ginger and spring onion dressing
Indian chickpea and potato chaat and tamarind chutney, coconut yoghurt
Mint risotto, lemon thyme courgettes, pea velouté, pea salsa

Fish
Poached ballotine of James Knight of Mayfair salmon, seaweed crisps, fennel salad, lemon verbena dressing
Classic prawn cocktail with Poplar Farm crisp little gem lettuce, spicy tomato dressing, sourdough crisps
Fish and chips, beer battered haddock, hand cut fries, mushy peas
Thai spiced crab cakes, coriander, coconut cream

Meat
Chinese spiced Gressingham confit duck, pickled Asian vegetables, watermelon, spring onion
Maple glazed Norfolk shredded ham hock, fresh peas, broad beans, Poplars Farm baby gem
Treacle ox cheek with creamed potato, broad bean fricassee, confit carrot
Buttered chicken masala, steamed rice, mango chutney, yoghurt, coriander

Puddings
Vegan meringue, hedgerow berries, vanilla puree, lemon balm
“Pimm’s o’clock” - Pimm’s no.1, lemonade jelly, fruits, cucumber
Black forest gateaux, black cherries, chocolate sponge, kirsch cream
Lemon posset and Watts Farm Lemon verbena shortbread, candied zest

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All prices are per person and exclude VAT
**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 Darren Archer 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 50)

<table>
<thead>
<tr>
<th>Three food stalls</th>
<th>£51.00 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Party Package</td>
<td>£53.00 per person (3 x bowls, 2 x stalls)</td>
</tr>
<tr>
<td>Add a food stall to another menu</td>
<td>£19.00 per person</td>
</tr>
</tbody>
</table>

* For any of the above a £10 supplement would be applicable to include the ‘Pudding at the theatre’

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**World Garden**

A selection of vegetables from our beautiful countryside’s and farms around the world showcasing plant-based dishes

- Chargrilled cauliflower steak, seitan keema
- Hispi cabbage, jackfruit and sweet potato chilli
- Hoisin tofu, stir fried vegetables, crispy onions, coconut sauce, fresh chilli
- Korean grilled tempeh, gochujang, avocado & kale slaw & seeded vegan bun
- Grilled pepper and fennel, preserved lemon, pomegranate and cranberry red rice, whipped tahini
- Rainbow quinoa, goji berries, avocado, tamari mushrooms, toasted pumpkin seeds, cashew cheese

**Texan Ranch**

Its laid-back vibe meets ultra-cool hipster is at the forefront of the scene in Texas right now!

- Buttermilk chicken waffles, sriracha bourbon BBQ sauce, toasted sesame
- Maple bacon doughnuts and spicy tomato ketchup
- All beef slider, house pickles, naked slaw, buffalo ranch, toasted brioche bun
- Corn dogs, BBQ smoky baked beans
- Plant based cowboy chilli Quorn mince, peppers, red beans, guacamole

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Mexican Cantina
In Latin America Mexico has one of the most extensive street food cultures. Forbes named Mexico City as one of the top ten cities for street food in the world. The Mexican market stalls are called “antojitos” meaning little cravings

Woodland Mushroom mix taco, green Sauce, mole topping and tajin salt
Pulled jackfruit cooked in Adobe, guacamole, coriander
Baja fish taco, fried Pollock, chipotle soured cream
Pulled beef quesadillas, Monterrey jack, red onion salsa
Chicken, chili, coriander and corn dough Empanadas

Panipuri Bhel Puri Chaat Stall
Puri or pan is a common street snack in several regions of India. It consists of a round hollow puri fried crisp filled with a mixture of flavour water, tamarind chutney, chili, chaat masala potato, onion and chickpeas. Bhel Puri is often identified with the beaches of Mumbai. It is thought to have originated within the GU cafes and street food stalls. They are made with puffed rice and sev (a fried snack shaped like thin noodles made with besan flour) mixed with potatoes, onions, chaat masala and chutney. It has a balance of sweet, salty tart, spicy flavours.

Plant based holy chow spiced chickpea, potato, spinach, fresh ginger, mango
Paneer tikka khurchan - Indian cottage cheese marinated in yoghurt and spices
Puffed rice spiced vegetables, tangy tamarind sauce
Puducherry style fish pie, coriander crust
Seekh Kebab spring lamb cooked over coal, pomegranate salad

Posh Dogs
The humble hotdog has come a long way this street food staple has had a new lease of life with striking new combinations

Spanish Smoky
Chorizo sausage, piquillo peppers, aioli

The Frenchie
Merguez sausage, Lyonnaise onions

Classic Dog
Cumberland sausage, caramelised onions, Frenchie’s mustard

Kids Puppy Dog
Frankfurter, caramelised onions, tomato sauce

Vegan dog
Softened leeks, Frenchie’s mustard, crispy onion

Cod dog
Battered cod, naked slaw, house tartare sauce, crispy shallots

Dirty Burger Stall
Guilty pleasures, full on ‘Dirty Burgers’ with all the trimmings for when you’re ready to cut lose & let your hair down! Served with chilli fries, mayonnaise/Frenchie’s mustard/ketchup

‘Dirty Cow’
Aberdeen Angus beef patty
Brioche burger buns
Monterey Jack cheese
Crispy bacon
Gherkins/Red onion pickles
Gem lettuce
Plum tomatoes

‘Dirty Vegan’
Plant based patty
Brioche burger buns
Monterey Jack cheese
Gherkins/Red onion pickles
Gem lettuce
Plum tomatoes
SOMETHING SWEET?

Choose one from the following:

**Churros, Doughnuts and Cannoli's**  
£20.00  
Spanish churros, spiced bitter chocolate  
White chocolate cheese-cake cannoli, toasted pistachios  
A selection of artisan fresh doughnuts, honeycomb, salted caramel, tonka custard

**Broken mess**  
£10.00  
A selection of meringues, creams, curds, mousses, compotes, fudges, bakes and fresh fruit

**The 80's Sweet Shop**  
£10.00  
Blue lemon sherbets, rhubarb and custard bon bons, fizzy cola bottles, flying saucers, honeycomb  
Served from a pick 'n' mix station

**Pudding at the theatre**  
£25.00  
A real show stopper, our team of chefs will build a pudding table in front of your guests. Tailored to your event, this is a sweet treat with a difference.

V - Vegetarian, VE - Vegan

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All prices are per person and exclude VAT.
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.

£49.50

### Starters
- Caramelised aubergine tartlet, zhug, coconut and coriander VE
- Roast heritage carrot, preserved lemon, charred feta, harissa aioli, pumpernickel soil VE
- Roast pumpkin with Paneer and lentil samosa, spiced onion puree, raita emulsion V
- Trio of beets with Golden cross goats’ cheese, lentil crisp, horseradish yoghurt, pomegranate dressing V
- Masala spiced salt cod cake, pickled lime chutney, radish and cucumber raita
- Beetroot cured H. Foreman and Sons salmon, fennel and apple slaw, salmon jerky, yuzu and crème fraîche
- Cobble lane charcuterie, Sicilian salad with grilled chicory, lemon thyme dressing
- Smoked duck carpaccio, shallot puree, pickled romanesco, fennel and hazelnuts

### Main course
- Charred butternut squash, cauliflower tabbouleh, cauliflower leaves, minted coconut yoghurt VE
- Baked aubergine, Roscoff onions, planchada bean bay puree and tamarind sauce VE
- Potato, truffle terrine, Heritage carrots, broken rosary goats cheese, pickled carrot dressing V
- Wild mushroom tortellini with tarragon cream, leeks, parmesan truffle velouté V
- Scottish salmon teriyaki, dashi poached kohlrabi, kale and barley salad, sesame soy mayonnaise
- Roast Icelandic cod, pancetta and thyme potatoes, onion puree, pinot jus
- Roast rump of English lamb, butter bean puree, rosemary, kale and smoked bacon
- Roast duck breast and duck ragout arancini, charred brassicas, red wine jus
- Aged sirloin of beef, smoked creamed potatoes, roasted ceps and charred baby gem (£5.00 supplement)

### Pudding
- Coconut panna cotta, mango sorbet, bitter chocolate VE
- Columbian chocolate and pistachio tart, minted orange salad
- Buttermilk and white chocolate pudding with honeycomb, hedgerow berries and ginger
- Broken vanilla merengues, seasonal berries, pomegranate, rosewater
- Yorkshire custard tart with poached rhubarb, vanilla cream
- Espresso brûlée and orange blossom honey, spiced hazelnuts
- Orchard apple tart tatin, salted caramel ice cream, toasted hazelnuts
- Spice marinated, pineapple carpaccio, fresh lime
- A Selection of British and Irish artisan cheese from Paxton and Whitfield’s with Artisan crackers, orchard fruits chutney (£3.00 supplement)

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WHY NOT ADD?

Cheese Course  £10.00
Please choose one of the following:

British cheese selection, seeded crackers, fig jam, celery
Mrs Kirkham’s Lancashire cheese, pressed apple terrine, rye toast
Cropwell Bishop tart, russet apples, Waldorf, celery leaf oil
Baron Bigod doughnuts, greengage jam, sage sugar

Amuse Bouche  £4.50
Please choose one of the following:

Whipped potato, bacon powder, brioche soldiers
Shot of chicken, consommé jelly, bavarois, thyme biscuit
Forest mushroom arancini, truffle mousse V
Potted sea trout, lemon panna cotta, fennel jam

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**COCKTAILS**
£33.00 per 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 | orange slices

- **Woo Woo**
  Vodka | lime | peach schnapps | cranberry juice

- **Classic Pimm’s**
  Pimm’s No. 1 with lemonade | classic garnish

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**MOCKTAILS**
Prices based on per jug (approx. 4 x glasses)

- **Rosemary & grapefruit**
  £25.00
  The perfect refreshing mocktail, great for any type of event
  Grapefruit juice | rosemary | sparkling water

- **Spice N ginger**
  £31.00 / £33.00
  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**
  £25.00 / £33.00
  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**
  £25.00 / £33.00
  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**
  £25.00 / £33.00
  The basil & cucumber add a crispness to this mocktail
  Cucumber | basil | elderflower | cloudy apple juice
  Add gin to create a lovely cocktail
WINE WITH A CONSCIENCE

ORGANIC | BIODYNAMIC | SUSTAINABLE

Organic wine is made from grapes that were farmed organically. Biodynamic wine goes beyond organic practices in an effort to balance the entire vineyard with nature and the moon cycles. Sustainable practices are based on farming that is not only good for the environment, but also makes economic sense.

As consumer demand grows for wines aligned to a more responsible philosophy. We have been scouring the wine-producing world to ensure we have a wide range available. We will now be offering a variety of organic, biodynamic, sustainable and vegan wines on our Wine with a Conscience wine list.

WHITE

From London’s only commercial vineyard, in Enfield. This organic Bacchus is fresh with a punchy bouquet of blossom, green apples and gooseberry. The palate is light and dry with notes of grapefruit, honeysuckle and a crisp, zesty acidity.

Catarratto 'Biologico, Organic' Musita, Sicily, Italy, 2018  £33.00
With grapefruit and blossom on the nose. The palate is fresh with a zesty, citrus acidity and notes of white peach, green apple, pear and a slight smoky undertone.

RED

Nero d’ Avola ‘Contrade Bellusa’ Organic, Sicilia, Sicily, Italy, 2018  £28.00
Dark cherries and bramble fruits on the nose. The palate is juicy with cherry jam, plum, blackberries. An excellent balance of acidity, ripe fruits and soft tannins.

Ruminat Primitivo Lunaria, Abruzzo, Italy, 2019  £33.00
Aromas of black cherry and violets leap from the glass. The palate is soft and smooth with notes of sweet black cherries and blackcurrant fruits supported by lovely soft tannins.
## Sparkling

### Prosecco Spumante Extra Dry ‘Borgo del Col Alto’, Glera, Italy, NV £36.00
It is a pale and delicate wine with a fine mousse and persistent fine bubbles. The clean fruity aromatic bouquet, leading to a well balanced, light and fresh palate.

### Champagne Lombard et Cie, De Malherbe, Brut £59.00
Pinot Meunier (40%) Pinot Noir (40%) Chardonnay (20%), France, NV
A beautiful straw yellow in colour with reflections of gold. The nose is fresh and fruity with touches of vanilla and there is an abundance of fine persistent bubbles.

### Hindleap Classic Cuvee Brut Bluebell Vineyard Estates, England £61.00
Chardonnay (61%) Pinot Noir (24%) Pinot Meunier (15%), England, 2015
Fragrant and floral on the nose, the palate has notes of orange zest, citrus, white blossom and fresh green apple. The creamy mousse is well balanced by a crisp and fresh acidity.

## Rose

### Foncalieu, Carignan Rose, La Loupe, d’Oc, France, 2018/19 £26.00
Salmon pink in colour, this rose has a lovely nose of summer fruits and blossom. The palate is crisp and clean with a good citric acidity.

### Coteaux d’Aix en Provence Rose ‘Essenciel’, France, 2019 £33.00
Grenache Noir (50%) Cabernet Sauvignon (20%) Carignan (20%) Syrah (10%)
A delicious Provençal rosé with a rose-petal colour and is elegant and dry with aromatic fruit aromas derived from a vibrant blend.
# WHITE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>El Zafiro 'Extremadura' Blanco, Pardina/Chardonnay, Spain, 2019</td>
<td>£23.00</td>
<td>A fresh and lively white from the far west of Spain that combines the local Pardina grape variety with the renowned and supple Chardonnay.</td>
<td></td>
</tr>
<tr>
<td>Hamilton Heights, Chardonnay, Australia, 2020</td>
<td>£24.50</td>
<td>An elegant Aussie Chardonnay, bright lemon in colour with a fresh nose full of ripe peach and citrus.</td>
<td></td>
</tr>
<tr>
<td>Le Pionnier Blanc, Comte Tolosan IGP, France, 2019</td>
<td>£26.00</td>
<td>A crisp floral white wine from the south west of France has an aroma of citrus fruits, particularly grapefruit, with hints of ripe pear.</td>
<td></td>
</tr>
<tr>
<td>Barrel Jumper, Viognier, SA, 2020</td>
<td>£28.00</td>
<td>Apricot, orange blossom and subtle tropical notes of dried pineapple combine with a fresh grapefruit acidity leaving a long and refreshing impression on the palate.</td>
<td></td>
</tr>
<tr>
<td>Tor Del Colle, Terre di Chieti, Pecorino, Italy, 2019</td>
<td>£30.00</td>
<td>A crisp and fresh Pecorino, with blossom and grapefruit aromas on the nose. The palate is dry with a zesty citrus acidity.</td>
<td></td>
</tr>
<tr>
<td>New Zealand Sauvignon Blanc Havoc and Harmony, Marlborough, 2020</td>
<td>£33.00</td>
<td>A typically vibrant aroma of ripe gooseberries, herb and nettle aromas to accentuate the Marlborough calling card. An expressive dry white that exhibits tropical flavours of pineapple and lime yet retains a crisp citrus acidity to balance a richly textured palate.</td>
<td></td>
</tr>
<tr>
<td>Rias Baixas Albarino Condes de Albarei, Spain, 2018/19</td>
<td>£36.00</td>
<td>A fashionable dry white, Albarino is characterised by a lively freshness and dry minerality with a creamy finish.</td>
<td></td>
</tr>
<tr>
<td>Chablis 'Organic' Cuvee Emeraude Domaine, France, 2018</td>
<td>£42.00</td>
<td>The aroma is fragrant with lemon and mineral notes and a hint of hazelnut with amazing complexity and a long satisfying finish.</td>
<td></td>
</tr>
</tbody>
</table>
## Wine

### Red

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>El Zafiro 'Extramedura' Tinto, Tempranillo/Shiraz, Spain, 2019</td>
<td>£23.00</td>
<td>This inspired blend combines cherry and strawberry fruit character of the local Tempranillo with the spice and structure of Shiraz.</td>
</tr>
<tr>
<td>Hamilton Heights, Shiraz, Australia, 2019</td>
<td>£24.50</td>
<td>Bright ruby red, bursting full of inviting blackcurrant and blackberry aromas on the nose. The palate is smooth and soft.</td>
</tr>
<tr>
<td>Le Pionnier Rouge, Herault, Carignan/Grenache, France, 2019</td>
<td>£26.00</td>
<td>Generous and supple on the palate with an intricate structure. Layers of soft summer fruits and rich berry flavours.</td>
</tr>
<tr>
<td>IGP d'Oc Merlot Forteresse, Merlot/Grenache, France, 2018/19</td>
<td>£28.00</td>
<td>Deep ruby red in colour, instant pleasure with soft and supple, mouthfilling ripe fruit, a peppery nose and light tannins to balance.</td>
</tr>
<tr>
<td>Proemio, 'Punto Alto', Malbec, Argentina, 2020</td>
<td>£30.00</td>
<td>This organically grown Malbec, from the vineyards of Mendoza. Dark purple in colour with bramble fruits and black cherries on the nose.</td>
</tr>
<tr>
<td>Whale Point, Pinot Noir, SA 2019/20</td>
<td>£33.00</td>
<td>Pale ruby red with a soft nose of redcurrants and red cherries. The palate is very smooth with supple tannins giving structure.</td>
</tr>
<tr>
<td>Rioja Crianza ‘Organic’ Azabache, Tempranillo, Spain, 2016</td>
<td>£36.00</td>
<td>Good aromatic intensity with predominant red berries. It is tasty and complex in the mouth with good structure and well-integrated fruit flavours.</td>
</tr>
<tr>
<td>Domaine Patrick Tranchand, Fleurie 'Poncie', France, 2018</td>
<td>£42.00</td>
<td>Bright ruby red with fresh raspberries on the nose. The palate is soft with a silky mouthfeel and subtle tannins, notes of red cherries and violets.</td>
</tr>
</tbody>
</table>

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.
## BEER AND CIDER

<table>
<thead>
<tr>
<th>Product</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Becks 275ml</td>
<td>£4.50</td>
</tr>
<tr>
<td>Peroni, Red Label 330ml</td>
<td>£5.00</td>
</tr>
<tr>
<td>Krombacher, Pils Lager 330ml</td>
<td>£5.00</td>
</tr>
<tr>
<td>London Portobello Pilsner 330ml</td>
<td>£5.00</td>
</tr>
<tr>
<td>London Meantime Pale Ale 330ml</td>
<td>£5.50</td>
</tr>
<tr>
<td>Cornish Orchard Gold Cider 330ml</td>
<td>£5.00</td>
</tr>
<tr>
<td>Cornish Orchard Blush Cider 330ml</td>
<td>£5.50</td>
</tr>
</tbody>
</table>
## SPIRITS AND LIQUORS

<table>
<thead>
<tr>
<th>Offer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Single house spirit (25ml) with mixer</td>
<td>£5.00</td>
</tr>
<tr>
<td>Double house spirit (25ml) with mixer</td>
<td>£6.70</td>
</tr>
<tr>
<td>Absolute, Gordons, Jack Daniels, Bells, Havana, Seed lip</td>
<td></td>
</tr>
</tbody>
</table>

## SOFT DRINKS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixers (200ml)</td>
<td>£1.80</td>
</tr>
<tr>
<td>Coke/ Diet Coke / lemonade (250ml)</td>
<td>£2.10</td>
</tr>
<tr>
<td>Fruit juice (250ml)</td>
<td>£1.50</td>
</tr>
<tr>
<td>Vivreau still or sparkling water (750ml)</td>
<td>£3.50</td>
</tr>
</tbody>
</table>

## WINE

<table>
<thead>
<tr>
<th>Offer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>House wine by the bottle (750ml)</td>
<td>£23.50</td>
</tr>
<tr>
<td>House wine by the glass (125ml / 175ml )</td>
<td>£4.00 / £5.00</td>
</tr>
<tr>
<td>House Prosecco by the bottle (750ml)</td>
<td>£36.00</td>
</tr>
<tr>
<td>House Champagne by the bottle (750ml)</td>
<td>£59.00</td>
</tr>
</tbody>
</table>

## BEER

<table>
<thead>
<tr>
<th>Offer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottled beer (275ml)</td>
<td>from £4.50</td>
</tr>
</tbody>
</table>
UNLIMITED DRINKS PACKAGES

Unlimited house wine, bottled beers and soft drinks
One hour / two hours / three hours / four hours £14 / £25 / £34 / £40 pp

Unlimited house wine, bottled beers, house spirits and soft drinks
One hour / two hours / three hours / four hours £18 / £31 / £42 / £50 pp

Unlimited house prosecco, house wine, bottled beers, house spirits and soft drinks
One hour / two hours / three hours / four hours £20 / £33 / £44 / £52 pp

Unlimited mocktails and soft drinks
One hour / two hours £16 / £28 pp

Unlimited soft drinks
One hour / two hours / three hours / four hours £6 / £10 / £14 / £16 pp

PRE-DINNER DRINKS PACKAGES

House wine, bottled beers and soft drinks
45 minutes / one hour £11.50 / £15.50 pp

Prosecco, house wine, bottled beers and soft drinks
45 minutes / one hour £15.75 / £19.25 pp
One hour with CH&CO signature nibbles £26 pp

Champagne, house wine, bottled beers and soft drinks
45 minutes/ one hour £23 / £28 pp

DRINKS RECEPTION FOLLOWED BY UNLIMITED DRINKS PACKAGES

One hour prosecco reception followed by two hours house wine, bottled beers and soft drinks £44 pp

One hour champagne reception followed by two hours house wine, bottled beers and soft drinks £52 pp

All drinks packages to be served with a substantial menu.

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.
FREE-RANGE EGGS

At CH&CO we are dedicated to sourcing shell eggs and egg products responsibly and are committed to buying cage-free eggs and produced under the British Lion scheme. We endeavour to prevent this as far as possible, the natural 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.

H. FORMAN & SON

In 1905 Lance Forman’s great grandfather, Aaron ‘Harry’ Forman set up the family business with his son, Louis, in London’s East End.

The father and son entrepreneurs convinced London’s foremost culinary establishments that smoked Scottish salmon was a gourmet delicacy. Soon Forman’s clientele included Fortnum & Mason, Selfridges, Harrods, the Ivy and Mirabelle.

Whether the salmon is wild or farmed it arrives in their smokehouse within 48 hours of being harvested in Scottish lochs or 24 hours of being netted in Scottish rivers. You cannot get fish fresher unless you catch it yourself.

The Ginger Pig story really began when Tim Wilson was asked to be one of the first traders in Borough Market in the 1990s. Their story started with sausages. When Tim bought three Tamworth pigs, Milly, Molly and Mandy, after he became interested in farming rare and native breeds and traditional butchery. For many years they farmed our own North Yorkshire pasture, producing our own cattle, sheep and pigs, with a passion for sustaining rare breeds. As they have grown, they have worked to build a network of like-minded farmers to help us supply our butchers’ shops with the best produce in the country. They now support the very best producers found in the UK today, many of which are old friends of Tim’s. At the heart of everything they do is good animal husbandry and welfare; livestock that is looked after well in the field simply tastes better on the plate. Using breeds such as The Tamworth pig, Dorset Ewes and Longhorn Cows.

Are award winning charcuterie specialists supplying a delicious range of high-quality British made cured meats. Their reputation has grown through word of mouth. People buy Cobble Lane Cured meats because of taste, quality and our commitment to the highest animal welfare. Their meats are sourced from British farmers who share our values, they cure and smoke creating outstanding meats in our butchery in Islington North London. They use pork and beef from traditional British breeds, lamb and goats, Yorkshire mangalitsa and British wagyu. They work closely with a small number of suppliers, and try to be a good customer for them by taking, as far as possible, the cuts that aren’t bought by their other customers; that means leaf fat, jowls and sows not eyeballs and tails.

Brindisa comes from the word ‘brindis’, to raise one’s glass in a toast, and their work over the past 30 years has been to toast and celebrate the varied cultures, landscapes and, above all, the exceptional foods of Spain.

It is hard to imagine now but, back in 1988 when the business was founded by Monika Linton, knowledge of Spanish gastronomy was almost nonexistent in the UK. Starting with a conviction that the foods she loved in Spain deserved to find a wider audience, Monika launched her company on a shoestring.
FISH AND SEAFOOD

At CH&CO we work to a responsible seafood sourcing strategy. CH&CO suppliers must only source fish from fisheries or farmed aquaculture operations that are responsibly managed.

CH&CO recognises a number of independent third parties standards for wild caught fish including the Marine Conservation Society.

CH&CO have eliminated all products which are rated 5 (fishes to avoid) from Good Fish Guide.

CH&CO are members of the Responsible Fishing Scheme, the scheme has been developed to raise standards in the catching sector, enabling those within the seafood supply chain to demonstrate their commitment to the responsible sourcing of seafood. The RFS is the only global standard that audits compliance on board fishing vessels, including ethical and welfare criteria.

They produced the first serious buffalo mozzarella to be made in the UK. Nothing is added to lengthen the shelf life, it is simply made with buffalo milk fresh from the dairy. The milk from their own herd of buffalo is especially sweet and fragrant thanks to our grass with 31 herbs, grasses and clovers. Creamy white, smooth and delicate with a subtle tang, this is the one to beat. When mozzarella is fresh, you will experience a burst of freshness, the milk will ooze out… southern Italians say that if you don’t have a mess on your face, you aren’t eating mozzarella! This is what fresh mozzarella is about.

A small, friendly team of ice cream enthusiasts produce a national award-winning range of deliciously indulgent ice creams and sorbets using the finest ingredients such as fresh cream, clotted cream and real fruit. With a wide choice of sumptuous flavours there is plenty of variety to suit all.

Their time-honoured recipes only include the finest Italian ripples, real fruit purees and lashings of fresh double cream.

YARDE FARM

Serious about ice cream

The story began in 1987 when a tub was filled expectantly with their very first ice cream at Yarde Farm near Exeter. 10 years and several litres later, moving to Plympton in the beautiful South Hams, near Plymouth in Devon.

PAXTON & WHITFIELD

London Cheesemongers. Est. 1797

Paxton & Whitfield was first recorded as a partnership in 1797, but its origins began in 1742 when Stephen Cullum set up a cheese stall in Aldwych market. As London became increasingly affluent Sam Cullum (Stephen’s son) moved his cheese business closer to his wealthy customer base, near to Jermyn Street where there is still a shop today.

The Company’s reputation grew steadily, culminating in 1850 with the honour of being appointed cheesemonger to HM Queen Victoria. It was the first of many Royal Warrants that the Company has held.

JAMES KNIGHT

of Mayfair

Are proud to hold the Royal Warrant as Fishmongers to Her Majesty The Queen and have been providing the highest quality, coastal fresh fish to the population of London & the South through restaurants, bars, hotels and many other fresh food outlets for over 100 years.

They have respect for the sea. It’s contents are a finite resource, so our products tell a story of good fishing, sustainability and aquaculture practice, and their products are never artificially treated or excessively handled as we know this undermines quality and freshness.
RESPONSIBLE SOURCING
- Serving more vegetables and better meat
- Increase vegan meals by 15%
- Increase Freedom Foods (gluten-free) by 10%
- Achieve a Good Egg award
- Source fish responsibly
- Reduce 4-rated fish from 3.5% to 1% of total spend

ENVIRONMENT
- Zero by 30
- Achieve the Planet Mark accreditation
- Waste no food
- Focus on knife skill training
- Reduce, reuse, recycle
- Reduce use of plastics by 25%
- Introduce a line of compostable products
- Increase client awareness on waste streams

HEALTHY LIFESTYLES
- Feed people well
- Roll-out nutrition training for all employees
- Increase 500kcal recipe bank by more than 30%
- Reduce sugar in soft drinks by 5%

EMPLOYEES
- Treat people fairly
- All managers to complete Mental Health Awareness training

COMMUNITY
- Celebrate local and seasonal
- Increase school gardens/beehives by 50%
- Increase partnerships with niche suppliers by 10%

SUPPORT GLOBAL FARMERS
- Promote gender equality in farming communities
- Encourage and facilitate education and literacy

SUPPORT THE COMMUNITY
- Increase volunteering by 25%
MAKE IT AN occasion