



COMPANY OF COOKS

AUTUMN / WINTER
OCTOBER 2024 - MARCH 2025
BREAKFAST

The Honourable Society of Gray's Inn



Welcome to the Honourable Society of Gray's Inn

Gray's Inn has been home to the Legal Trade since the 14th Century and is today one of the four Inns of Court. The Inn, steeped in history and headquartered in its vast, immaculately manicured central London estate, is responsible for the education and training of barristers, before and after their Call to the Bar.

A true hidden gem conveniently located a short walk from Chancery Lane station, the venue exudes tradition, grandeur and charm, yet feels a world away from the hustle and bustle of busy central London. Our historic site offers six remarkable event spaces, available all year round for meetings, conferences, private events and weddings.

Company of Cooks is the on-site hospitality partner responsible for the exceptional food and drink offering, crafted and executed to every client's specification, and aimed at exceeding the expectations of the most discerning palates. Executive Chef Gordon McCartney and his team of talented chefs apply the utmost ingenuity, imagination and attention to detail in producing creative and exciting food with a focus on sustainable and ethical ingredients from small, local and independent suppliers, whenever possible.

At Gray's Inn we ensure impeccable planning and attention to detail for whatever occasion, allowing you complete peace of mind, knowing you are in the capable hands of a well-seasoned and professional team of hospitality experts. Please get in touch if you are planning your next event, either private or corporate, as we would love to hear from you.

Jo Da Silva
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 teams, 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. When these three elements come together, something very special happens.

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





Our commitments to people, place and planet

In short, we are committed to providing 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.

Our focus as a business is bringing handcrafted food and drink to the table each and every day while simultaneously supporting the communities we work with. Employment opportunities for local people, sourcing from our hand-picked larder of artisan suppliers, and an absolute focus on minimising the impact of our operations on the planet are key objectives of every partnership.

Our commitment is clear throughout this menu brochure: we are proud to exclusively offer 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, or 3. As a wider business, we aim to be net zero by 2040.

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. James Knight of Mayfair
16. London Borough of Jam
17. Brindisa
18. Smith & Brock
19. Wild Harvest
20. Ridgeview Wine



<https://www.companyofcooks.com/community>



Well Grounded

Company of Cooks supports Well Grounded in their mission to help Londoners enter 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.



[Click here](#)

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



UNION

HAND-ROASTED
COFFEE



A top-down view of a bowl of yogurt. The bowl is light-colored and textured. The yogurt is white with a pinkish-purple berry compote on top. The compote is made of dark red berries and is spread across the top right of the yogurt. A large pile of golden-brown granola is on top of the yogurt, centered. The bowl is on a wooden surface. In the bottom left corner, there are several cinnamon sticks. In the bottom right corner, there are some dried purple flowers.

BREAKFAST



Tea, coffee and soft drinks

Our teas include a selection of classic, fruit, herbal and organic teas. Our coffee comes freshly brewed with our own hand-roasted Community Blend, sourced by Union, benefitting Well Grounded as they transform lives through coffee.

Tea and coffee

Tea, coffee and biscuits

Cranberry /pineapple/apple juice /orange juice

Freshly squeezed orange juice

Pressed Suffolk apple juice

Still and sparkling mineral water (750ml)

Soft drinks (330ml)

Community blend

Every cup of coffee we serve is our Community Blend – sourced and hand-roasted by Union in East London. This delicious coffee is grown at high altitude in the hills of Peru by a group of 300 smallholder farmers.

£2 is donated to Well Grounded for every kilo purchased, meaning every sip is helping someone in London find employment and a sense of purpose – while in Peru’s Direct Trade model means farmers are receiving a fair price for this fabulous coffee.

UNION
HAND-ROASTED
COFFEE



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 SELECTION

A selection of freshly baked pastries:

Pain au chocolate | Pain au raisin | Cinnamon swirl |
Plain croissant | Pain au crème | Chocolate twist | Cranberry twist
423 kcal

PLANT BREAKFAST

Coconut yoghurt, spiced pears, date molasses, granola VE 267 kcal
'No avocado' on toast, a tasty smash of edamame, broad beans, peas with
lemon, mint and chilli, savoury seed granola VE 363 kcal
Roasted portobello mushroom and courgettes on toast with plant-based
feta VE 413 kcal
Compressed fruits with lime and mint VE 80 kcal

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

All prices are per person and exclude VAT. Please note that our menu offerings are subject to seasonal availability and may change.



Breakfast

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

B R E A K F A S T B A P S - p e r p e r s o n

A selection of soft white, wholemeal, seeded baps.

Select 1 or 2

Portobello mushroom, spinach and slow roasted tomato VE 471 kcal

Dry cured bacon bap, HP sauce 512 kcal

London sausage bap, HP sauce 556 kcal

Free-range egg muffin, Sriracha V 309 kcal

A D D I T I O N A L B R E A K F A S T - p e r p e r s o n

Greek yoghurt Bircher, seasonal fruits V 340 kcal

Smashed 'no avocado' on sourdough toast, savoury seed granola VE 363 kcal

Buttermilk pancakes with English ricotta, blueberry compote V 346 kcal

Seasonal fruits with lime and mint V 80 kcal

London cured smoked salmon, soft boiled free-range eggs 675 kcal

Full English breakfast 828 kcal

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Allergens

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

Please speak with your event manager / sales executive, and details of allergens in any of our dishes can be provided for your consideration.

At your event, there will be an allergen folder located at all buffet stations on your event catering floor. This folder will make delegates aware of all allergens contained in your chosen menu and help them make an informed decision.

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



MUSTARD



MOLLUSCS



NUTS



CRUSTACEANS



FISH



EGG



SULPHUR DIOXIDE



SOYBEAN



MILK



SESAME



GLUTEN



PEANUTS



CELERY



LUPIN

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



Thank You

General Manager Name

Jo Da Silva

Venue Address

The Honourable Society of Gray's Inn, 8 South Square, London, WC1R 5ET

**COMPANY
OF COOKS**