



**COMPANY
OF COOKS**

AUTUMN / WINTER
OCTOBER 2024 - MARCH 2025
RECEPTION

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>



CANAPÉ RECEPTION

Canapé reception

Select 3 canapés
Select 6 canapés
Select 8 canapés
Additional canapé

(Minimum number of 20 guests)

M E A T

Poached chicken, sesame chili sauce, cucumber 79 kcal

Mac 'n' cheese bites, Cobble Lane nduja, honey 102 kcal

Duck rillette, spiced plum, duck crackling, pumpkin Dukkah 28 kcal

Braised ox tail croquette, Romesco, Parsley dust 102 kcal

F I S H

H. Formans cured salmon, lemon yoghurt, caviar, dill 86 kcal

Smoked mackerel mousse, pickled cucumber, salmon roe 64 kcal

Crab, cucumber, Bloody Mary, chive crumb 62 kcal

Seared scallop, confit potato, burnt apple purée 48 kcal

P L A N T

Baked Jerusalem artichoke, mushroom ketchup VE 42 kcal

Colston Basset Stilton, seeded cracker, damson paste V 90 kcal

Beetroot tartare, vegan burrella, Buckwheat tart VE 34 kcal

Smoked carrot, black garlic aioli, heritage carrot crumble VE 26 kcal

S W E E T

Whipped cheesecake, ginger crumb, spiced pear V 105 kcal

Coconut, passionfruit and dark chocolate tarts VE 55 kcal

Lemon meringue tartlet V 93 kcal

Cranberry and white chocolate blondie V 120 kcal

Recommended sparkling wine pairing: Ridgeview Bloomsbury, Sussex

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.

A top-down view of a white ceramic bowl filled with a light-colored, creamy soup. The soup is garnished with several sliced yellow cherry tomatoes, small pieces of green herbs, and thin shavings of white cheese. The bowl is placed on a white, textured surface. To the left of the bowl are two large, dried, yellow-orange autumn leaves. In the bottom right corner, a portion of a dark red, textured leaf is visible. A semi-transparent dark horizontal band is overlaid across the middle of the bowl, containing the text "BOWL FOOD" in white, serif, all-caps font.

BOWL FOOD

Bowl food

**Select 4
Additional bowl**

(Minimum number of 20 guests)

PLANT

Jerusalem artichoke and mushroom ragout, cannellini bean mash, crispy kale VE 107 kcal

Butternut squash risotto cake, pumpkin seed pesto, crispy sage V 228 kcal

Crispy chickpea, turmeric cauliflower, seed cracker, tahini dressing, sumac VE 121 kcal

Salt-baked beets, whipped London ricotta, chilli honey, toasted seeds V 324 kcal

FISH

Chalk Stream trout, lentils, watercress, grapefruit dressing 341 kcal

Spicy crab cakes, carrot and mooli slaw, sweet chilli 413 kcal

Seared salmon, charred leeks, saffron sauce 309 kcal

Torched mackerel, kohlrabi slaw, green apple, dill 279 kcal

MEAT

Seared Beef, Per Las blue cheese, celeriac remoulade, pickled mushroom 351 kcal

Slow cooked Persian Lamb, rice pilaf and pomegranate 228 kcal

Cider braised Pork cheeks, garlic mash, apple butter 380 kcal

Braised chicken and mushroom gnocchi, gremolata 335 kcal

DESSERT

Spiced pear and oat crumble, crème Anglaise V 436 kcal

Apple streusel cake, vanilla ice cream V 575 kcal

Coconut pannacotta, Mango, passionfruit, meringue shards VE 499 kcal

Date and banana pudding, caramel, vanilla cream VE 374 kcal

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Nibbles

- Cornish sea salt popcorn 129 kcal
- Sea salt crisps 150 kcal
- Root vegetable crisps 208 kcal
- Cave aged Cheddar short breads V 61 kcal
- Belazu spicy snack mix VE 112 kcal
- Herb marinated olives VE 64 kcal
- Belazu chilli olives VE 64 kcal
- Pecorino and black pepper picos V 88 kcal

Select 3

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FOOD STATIONS



Food stations

FOOD STATIONS

Market food stations offer a creative addition to larger canapé or bowl food receptions. We will also circulate the food options around the room, ensuring that all your guests experience what each food station is offering. Our head chef has developed these themed menus and food stations from around the world. Some suggestions are given here, but we have many more ideas to suit your event, please enquire with sales team.

(Minimum number of 50)

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Food stations

H. Forman & Son smoked and cured salmon carvery

A selection of finest cured and smoked salmon from H Forman & Son East London smokery, served with blinis, crème fraiche and lemon

Beetroot cured Scottish salmon

Wasabi ginger cured salmon

London cured smoked

Double hot smoked salmon

Recommended wine pairing: Ridgeview Fitzrovia Rosé, Sussex

Arancini food station

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

Recommended wine pairing: Montepulciano d'Abruzzo Riserva, 'Tor del Colle'

V – Vegetarian, VE – Vegan

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Food stations

Bonda station

A selection of Indian potato dumplings, served with a selection of toppings and

Lamb keema- Indian minced lamb and red kidney bean curry

Chicken masala – spiced chicken in masala sauce

Dhal makhani- black lentil dhal finished with coconut yoghurt VE

Recommended wine pairing: Montepulciano d'Abruzzo Riserva, 'Tor del Colle'

Cobble Lane cured meats

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

Fennel salami

Capocollo

Spicy nduja

Lomo pork loin

House pickles

Sourdough bread

Recommended wine pairing: Punto Alto Malbec

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Food Stations

Paxton & Whitfield cheese

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

Oglesfield

Cotehill Blue

Baron Bigod

Lincolnshire Poacher

Ashcombe

Beetroot horseradish chutney

Spiced plum chutney

Caramelised onion chutney

Recommended wine pairing: Château Le Gardera, Bordeaux Superieur

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Dessert food station

Eton mess dessert station

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

Meringue - vanilla, lemon, raspberry

Whipped honey cream

Chantilly cream

Chocolate cream

Passionfruit curd

Seasonal fruit

Coulis and crispies

V – Vegetarian, VE – Vegan

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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

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