

COMPANY OF COOKS

FESTIVE SEASON

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>



FESTIVE CANAPÉ

Canapé reception

Select 3 canapés
Select 6 canapés
Select 8 canapés
Additional canapé

(Minimum number of 20 guests)

M E A T

Chicken liver parfait vol au vent, pickled red currant 105 kcal

Ham hock terrine, piccalilli, toasted brioche 111 kcal

Turkey Koftas with pomegranate molasses 118 kcal

Pan roasted Lamb cannon, parsnip rosti, Brussel sprout pesto 89 kcal

F I S H

South coast crab cake, bloody Mary sauce, seaweed powder 120 kcal

Smoked haddock croquette, black garlic aioli 102 kcal

H. Forman's smoked salmon, horseradish sour cream, caviar 97 kcal

Chalk stream Trout, yellow beetroot, pink grapefruit gel 84 kcal

P L A N T

Roast pumpkin tart, whipped Goats cheese, toasted seed crumble V 90 kcal

Sheep's cheese and truffle arancini, mushroom ketchup V 105 kcal

Parsnip and sprout bhaji, cranberry chutney, parsnip crisp VE 90 kcal

Smoked carrot 'lox', rye bread, dill cream cheese VE 54 kcal

S W E E T

Whipped cheesecake, ginger crumb, spiced pear V 105 kcal

Coconut and passionfruit pavlova VE 55 kcal

Mulled fruit crumble tart V 82 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.



FESTIVE BOWL FOOD

Bowl food

**Select 4 for
Additional bowl**
(Minimum number of 20 guests)

PLANT

Heritage beets, watercress, citrus vinaigrette, breaded Tunworth cheese VE 160 kcal

Wild mushroom, leek and barley risotto, English ricotta, herb oil V 228 kcal

Katsu tofu curry, sticky rice, pickled cucumber and red cabbage VE 324 kcal

FISH

Poached ChalkStream trout, Celeriac remoulade, lambs lettuce 341 kcal

Salmon and crab cakes, creamed leeks, leek top oil 391 kcal

Roasted cod, herb potatoes, cauliflower puree, dill and lemon butter 311 kcal

MEAT

Cumberland sausages, smoked bacon mash, thyme gravy, crispy shallot rings 395kcal

Red wine braised beef cheeks, truffle arancini, garlic mushrooms 431 kcal

Turkey and mushroom rissole, mashed potatoes, roasted parsnips, redcurrant jus 348 kcal

DESSERT

Spiced pear and oat crumble, crème Anglaise V 436 kcal

Whipped cheesecake, ginger crumble, plum compote 493 kcal

Vanilla pannacotta, spiced berries, meringue shards VE 399 kcal

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A top-down view of a festive three-course menu. The top course is a main dish on a white plate, featuring a turkey breast, roasted vegetables like carrots and purple cauliflower, and a small roasted sausage. The middle course is a salad on a white plate, garnished with red berries and green herbs. The bottom course is a dessert on a white plate, consisting of a round chocolate cake with red berries on top, served in a pool of light-colored cream. The background is a grey textured surface decorated with gold Christmas ornaments, dried orange slices, and pinecones.

FESTIVE THREE COURSE MENU

Three course menu

Select 1 starter, 1 main, 1 dessert

2 course

3 course

Minimum number of 12 guests.

Minimum numbers below 20 will incur additional hire charges.

Please choose one starter, one main course, one dessert for all your guests.

This is not a choice menu per guest as additional supplement charges will apply.

Menu includes our own blend of coffee and petit fours.

STARTERS

Jerusalem Artichoke soup, wild mushroom croquette, chive oil V 298 kcal

Recommended wine pairing: Happington Vineyards Pinot Noir Rose

Twice baked Cheddar soufflé, burnt pears, pickled mustard seeds, herb salad V 442 kcal

Recommended wine pairing: Gavi di Gavi 'Ca da Bosio', Terre da Vino

Autumn pumpkin salad, cauliflower tabbouleh, dukkah, coconut yoghurt, coriander oil VE 242 kcal

London salmon, beetroot and horseradish crème fraîche, pickled cucumber,

sourdough crisp 313 kcal

Recommended wine pairing: Château Paradis Rose 'Essenciel' Coteaux d'Aix en Provence

Devon crab and saffron tart, watercress, pickled radish, citrus dressing, caviar 416 kcal

Recommended wine pairing: Fiano 'Lunate'

Ham hock and chicken terrine, red onion puree, fermented kohlrabi, buckwheat 319 kcal

Recommended wine pairing: Beaujolais Villages 'Vignes de 1940', Jean-Michel Dupre

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Three course menu

Select 1 starter, 1 main, 1 dessert

M A I N

Salt baked celeriac and wild mushroom wellington, braised red cabbage, fondant potato, roasted parsnip VE 672 kcal

Recommended wine pairing: Picpoul de Pinet 'Sel et Sable'

Roasted Butternut squash with Puy lentils, potato gratin, black kale, charred carrots, redcurrant gravy V 582 kcal

Sea bass, potato terrine, cauliflower cheese puree, winter greens, red wine jus 601 kcal

Recommended wine pairing: Wairau River Sauvignon Blanc

Venison fillet, spiced kofta, buckwheat, red cabbage, broccoli, Szechuan peppercorn sauce
481 kcal - **supplement**

Recommended wine pairing: Bourgogne Blanc Chardonnay, Maison Nuiton-Beaunoy

Butter poached turkey breast, thigh sausage roll, Hasselback potato, roast carrot, parsnip, sprouts and sage jus 781 kcal

Recommended wine pairing: Tunante Rioja Tempranillo Tinto, Fincas de Azabache

Dry aged Beef sirloin, glazed ox cheek, truffled mashed potatoes, kale, piccolo parsnip -
supplement

Recommended wine pairing: Wairau River Pinot Noir

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Three course menu

Select 1 starter, 1 main, 1 dessert

DESSERT

Coconut panna cotta, pineapple carpaccio, mango jelly, quinoa VE 400 kcal

Cranberry mousse, orange sponge, hibiscus sorbet, pumpkin brittle 589 kcal

Christmas pudding, brandy sauce, macerated fruits V 487 kcal

Gingerbread parfait, spiced pear, cinnamon wafers V 489 kcal

Chocolate orange delice, vanilla ice cream, candied kumquats 513 kcal

WHY NOT ADD ...

Paxton and Whitfield cheese selection, Peters Yard crackers,
served with chutneys, celery and grapes

supplement instead of dessert

Individual Cheese course

Cheese board (serves up to 8 guest per platter)

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FESTIVE COCKTAILS

Elderflower Collins

Gin, elderflower liqueur, lemon juice, fresh cucumber (infused), sugar syrup

Old Fashioned

Whiskey, Angostura Bitters, Fresh oranges (infused)

Gingerbread Espresso Martini

Vodka, FAIR Café liqueur, cold brew espresso, vanilla syrup, sugar syrup, gingerbread syrup

Mulled Wine

Red wine, brandy, spices

Winter Pimm's

Pimm's No. 3, cloudy apple juice in a highball, with classic garnish and ice

NON-ALCOHOLIC COCKTAILS

Bellini

white grape juice, peach juice, soda water, natural fruit extracts

Paloma

pink grapefruit juice, soda water, lime juice, natural fruit extracts

Mojito

lime juice, sugar syrup, fresh mint, sparkling water

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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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