



# COMPANY OF COOKS

AUTUMN / WINTER  
OCTOBER 2024 - MARCH 2025  
DINNER

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

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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](http://www.companyofcooks.com) or simply click to watch the video above.





## Our commitments to people, place and planet

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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>



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 Community coffee and petit fours.

### STARTERS

Jerusalem artichoke velouté, artichoke crisps, Yorkshire blue croquette, thyme oil V 589 kcal  
Heritage carrot, whipped goat's cheese, charred orange, charcoal powder, pumpkin seed granola, carrot top oil V 387 Kcal

Butternut squash salad, cauliflower tabbouleh, vegan Superstraccia, Dukka VE 373 kcal

London smoked salmon, beetroot and horseradish crème fraiche, pickled cucumber, sourdough crisp 313 kcal

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

Torched Cornish mackerel, Labneh, charred leeks, celeriac remoulade, dill emulsion 342 kcal

Recommended wine pairing: Fiano 'Lunate'

Confit Duck rillettes, toasted brioche, fig and black olive chutney 640 kcal

Recommended wine pairing: Château Le Gardera, Bordeaux Superieur

Smoked Chicken and Mayfield cheese croquette, cauliflower puree, pickled cauliflower, caper raisin chutney, parley oil 507 Kcal

Beef Bresaola, Old Winchester cheese, pears, heritage beetroots, black garlic, sourdough 427 kcal

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

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.



# Three course menu

Select 1 starter, 1 main, 1 dessert

## M A I N

Wild mushroom, spinach and Lincolnshire Poacher pithivier, potato rosti, glazed carrot, sprouting broccoli, chive cream V 1076 kcal

Lentil, tempeh, buckwheat cabbage parcel, celeriac fondant, cauliflower puree, Romanesco, roasted celeriac broth VE 545 Kcal

Chalk stream Trout, celeriac barley risotto, oyster mushrooms, broccoli, red wine sauce 510 kcal

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

Roast Hake, saffron mash, glazed turnips, Cavolo Nero, lemon, caper sauce, parley oil 401 kcal

Recommended wine pairing: Wairau River Sauvignon Blanc

Braised feather blade of beef, potato terrine, roasted carrot, curly kale, red wine jus 576 kcal

Recommended wine pairing: 'Punto Alto', Malbec, Argentina

Pan-fried Chicken, confit leg, root vegetable pavé, charred squash, pumpkin puree, English ricotta, crispy sage, Madeira jus 831 kcal

Recommended wine pairing: Wairau River Pinot Noir

Roast lamb rump and pressed shoulder, fondant potato, heritage carrots, black kale, rosemary jus Kcal

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

Beef fillet, ox cheek stuffed onion, potato gratin, white onion puree, tender stem broccoli, red wine sauce 481 kcal

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## DESSERT

Poached pear, vanilla 'panna cotta' tart, Blackcurrant sorbet VE 580 kcal

Roast pineapple, spiced rum cake, chocolate sorbet VE 532 kcal

Passionfruit tart, lime curd, mango sorbet, meringue shards V 601 kcal

Quince glazed Bread and butter pudding, apple compote, Vanilla ice cream V 660 kcal

White chocolate Panna cotta, cherries, green tea sponge, candied pumpkin seeds V 568 kcal

Dark chocolate tart, whipped salted caramel, orange gel, sesame seed brittle V 786 kcal

## WHY NOT ADD ...

Paxton and Whifield 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)

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# Allergens

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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  
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