



GRAY'S
INN
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Summer PARTIES

IN THE HEART OF LONDON

Our Menus



We're more than just a company of cooks

We oversee 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 team and operations teams 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 passion for 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, and when those three elements come
together, something very special happens.





Our commitments to people, place and planet

What we do...

Our focus as a business is bringing hand crafted food and drink to the table each and every day, at the same time supporting the Communities we work with and for. Employment opportunities for local people, buying through 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 offer exclusively 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 Marine Conservation Society 1,2,3.

As a wider business, we aim to be net zero by 2040.

In short, this means 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.

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. Marrfish
16. London Borough of Jam
17. Brindisa
18. Natures Choice
19. Wild Harvest
20. Ridgeview Wine



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

Reception Package

Canapes and or four bowl food
Exclusive venue hire 18:00-23:00pm

Eight canapes or four bowl food, including two glasses of sparkling wine or Pimm's on arrival (1 hour), unlimited wine, beer and soft drink

Bloomsbury canape	From £130.00 per guest
Gray's Inn canape	£155.00 per guest

Additional canape per guest	£4.25 per guest
Additional bowl food per guest	£8.50 per guest

The Bloomsbury selection (Food allocation £42.50)

Cobble Lane Nduja sausage roll, mustard aioli
Chicken liver parfait vol au vent, redcurrant gel
Smoked salmon tarts, sour cream, chives
Slow roasted tomato bruschetta, balsamic pearls (VE)
Heritage carrot bhajis, tamarind yoghurt (VE)
Sweet potato falafel, red pepper houmous, black olive (VE)
Pea and edamame bean tart, wasabi mayonnaise (V)
Lemon tarts, dried raspberries (V)

The Gray's Inn selection (Food allocation £57.50)

Tartare of beef fillet, parsley mayonnaise, cornichon
Spiced cured Lamb cannon, pea tart, mint gel
H Formans London Smoked salmon, lemon sour cream
South coast crab, tarragon, avocado puree, caviar
Courgette, saffron yoghurt, pomegranate, za-atar (VE)
Roasted aubergine, preserved lemon, chilli salsa (VE)
Pea and Berkswell cheese arancini, saffron aioli (V)
Iced chocolate raspberry sorbet lollies (VE)

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

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

Bowl Food

Please choose from the following

Plant based

Garden pea, asparagus risotto, slow roasted tomato, mint oil (V)

Heritage tomato, salmorejo dressing, basil (VE)

Watermelon, vegan feta, marinated olives, preserved lemon (VE)

Courgette fritter, lentil dhal, coconut yoghurt, green chutney (VE)

Fish

Charred chalk stream trout, crushed new potatoes, fennel

Spice marinade salmon, chickpea chaat, coriander yoghurt

Roasted Hake, cannellini beans, salsa verdi

Torched mackerel, kohlrabi slaw, green apple, dill

Meat

Seared steak, rice noodles, red chilli and coriander

Lamb shoulder, summer beans, buttery mash, rosemary sauce

Cumberland sausages, sticky onion jam, spring onion mash

Marinated chicken, masala, rice, mint chutney

Desserts

Buttermilk panna cotta, macerated strawberries (V)

Rhubarb fool, shortbread (V)

White chocolate custard tart, blueberries (V)

Dark chocolate brownie, raspberries (VE)

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Chefs Tables

Our Chefs tables offer a creative addition to reception and drinks parties in the Walks, they provide an opportunity for our chefs to show our London Larder and to interact with your guests.

Two stalls per guest	£68.25
Three stalls per guest	£79.00
Four stalls table per guest	£89.00

Please choose from the following:

Cobble Lane Cured meats

A selection of British charcuterie cured in Islington, five types- Fennel and garlic salami, Islington Saucisson, Coppa and Lomo ham, Bresaola.

Accompanied with olives, caper berries, pickled gherkins, and baby onions.

Smoked and cured salmon

Carved Forman London cured smoked salmon, house cured Loch Duart salmon- London Dry Gin, Beetroot and Vodka, English Whisky.

Accompanied with blinis, rye breads, whipped crème fraiche, capers, lemon.

Carved rare roast beef

Dry aged beef, Yorkshire pudding, hot horseradish, English and whole grain mustards.

Paxton & Whitfield Cheeses

Five of the best seasonal artisan British Cheese, artisan crackers, breads, pickles, quince jelly, and chutney.

Summer desserts

A table selection from the favourite summer pudding at Gray's Inn.

Chocolate and raspberry tarts, passionfruit possets, Sparkling wine and summer berry jellies, heritage carrot cake and strawberry cheesecake

Ice Creams

Made in house, please ask the team for the flavours available as this will be seasonal.

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BBQ packages

Exclusive venue hire 18:00-23:00
Including two glasses of sparkling wine or Pimm's on arrival (1 hour),
unlimited wine, beer and soft drinks (3.5 hours)

MENU A from £130.00* per guest

From the Charcoal BBQ

Flame grilled Beef burger, Cheddar cheese, tomato, relish, sliced pickles, brioche bun
Harissa chicken, warm naan bread, mango relish, coconut yogurt
Crispy falafel burger, tomato relish, vegan cheese, sliced house pickles, burger bun (Ve)

Sides and salads

Potato wedges (VE)
Rainbow slaw (VE)
Cous cous, roasted vegetables, summer herbs (VE)
Seasonal leaves and herb salad, house dressing (VE)

Pudding

Gray's Inn dark chocolate brownie, vanilla bean ice cream
Simply English strawberries and cream

*Based on minimum spend and guest numbers
*Complete drinks list upon request for further packages and upgrades

MENU B from £145.00* per guest

From the Charcoal BBQ

Flamed grilled chuck and short rib beef burger, Cheddar cheese, salad, tomato relish, brioche bun.
Lamb Kofta, tzatziki, gem lettuce, feta cheese, pickled red cabbage, naan bread
Pulled jackfruit patty, gem lettuce, vegan cheese, beef tomato, sweetcorn relish, house pickles, burger bun (VE)

Sides and salads

Summer pea and edamame bean salad, English goats cheese, savoury seed granola (V)
Shaved fennel slaw with orange, pomegranate and dill (VE)
Heritage tomatoes, black olive, pink shallots (VE)
New potatoes, garden mint, lemon dressing (VE)
Sauces and salsas

Eaton mess Station

Create your own summer desserts
Summer berry compotes, meringues, Plant based meringues, sauces and coulis, whipped cream, diplomat cream and shortbreads

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Private Dining

Our private dining menus are from **£148.00*** per guest

Please choose one starter, one main course, one dessert from the group includes our own blend of coffee and petit fours.

Starters

- Cured Duck, blackberry gel, granola, heritage beetroots
- Free range chicken and ham hock terrine, piccalilli vegetables, sourdough crisp
- H Formans London cured salmon, horseradish, rye bread
- Cornish mackerel, heirloom tomatoes, basil, citrus
- Poached chalk stream trout, apple, cucumber, lemon verbena, herb mayonnaise
- Penard Ridge custard, red onion, heritage tomatoes, black olives V
- Asparagus and pea tart, shaved Cullum cheese, summer herbs, truffle mayonnaise V
- Spiced aubergine salad, roast tomato, 'feta', minted coconut yoghurt VE

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*Prices are per person PLUS VAT. Package based on 150 guests. Minimum numbers apply.

Mains

- Beef fillet, braised cheek, oyster mushroom, broccoli, fondant potato, red wine sauce [supplement £8](#)
- English lamb, anchovy, wild garlic, peas, broad beans, caper and raisin lamb sauce [supplement £5](#)
- Pork fillet, glazed belly, barley, broccoli, miso roasted carrot, plum sauce
- Free-range chicken, artichoke puree, garden vegetables, mushrooms, potato terrine 1145 kcal
Courgette risotto, goat's curd , basil, courgette V 908
- Pan roasted Seabass, saffron potato, cauliflower puree, fennel, tomato dressing
- Roast cod, white beans, tomato confit, summer beans, parsley oil [supplement £2](#)
- Roasted cauliflower, cauliflower puree, red pepper, polenta VE

Desserts

- Chocolate delice, raspberries, matcha ice cream
- Raspberry tart, elderflower sorbet, lemon curd V
- Strawberries, meringue, whipped cheesecake, rose petals V
- Buttermilk panna cotta, summer berries, shortbread V
- Spiced pineapple, passionfruit, coconut sorbet, carrot cake VE
- Plant based chocolate mousse, sour cherries VE

Additional cheese course

- Paxton & Whitfield British artisan cheese board per guest £12.50
- Five seasonal British cheeses hand-picked by our chefs, artisan crackers, iced grapes, celery

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, 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.



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



OUR *Location*

8 South Square
London
WC1R 5ET

- 📍 Chancery Lane 2-mins walk
- 📍 Holborn 8-mins walk
- 📍 Farringdon 9-mins walk

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