



COMPANY OF COOKS

Spring / Summer 2024

The Honorable Society of Gray's Inn
EVENT MENUS APRIL TO SEPTEMBER 2024

Welcome to Gray's Inn

Gray's Inn has been home to lawyers since before 1388 AD, and today is one of the four inns of Court responsible for the education and training of barristers before and after their Call to the Bar.

The prestigious Central London event venue full of tradition and grandeur, Gray's Inn is one of London's hidden treasures. Located next to Chancery Lane station and close to the City it is an ideal event space for corporate and private parties.

This historic venue offers six incredible event spaces, available all year round for meetings, conferences, private events and weddings. We ensure impeccable planning and attention to detail, allowing you complete peace of mind.



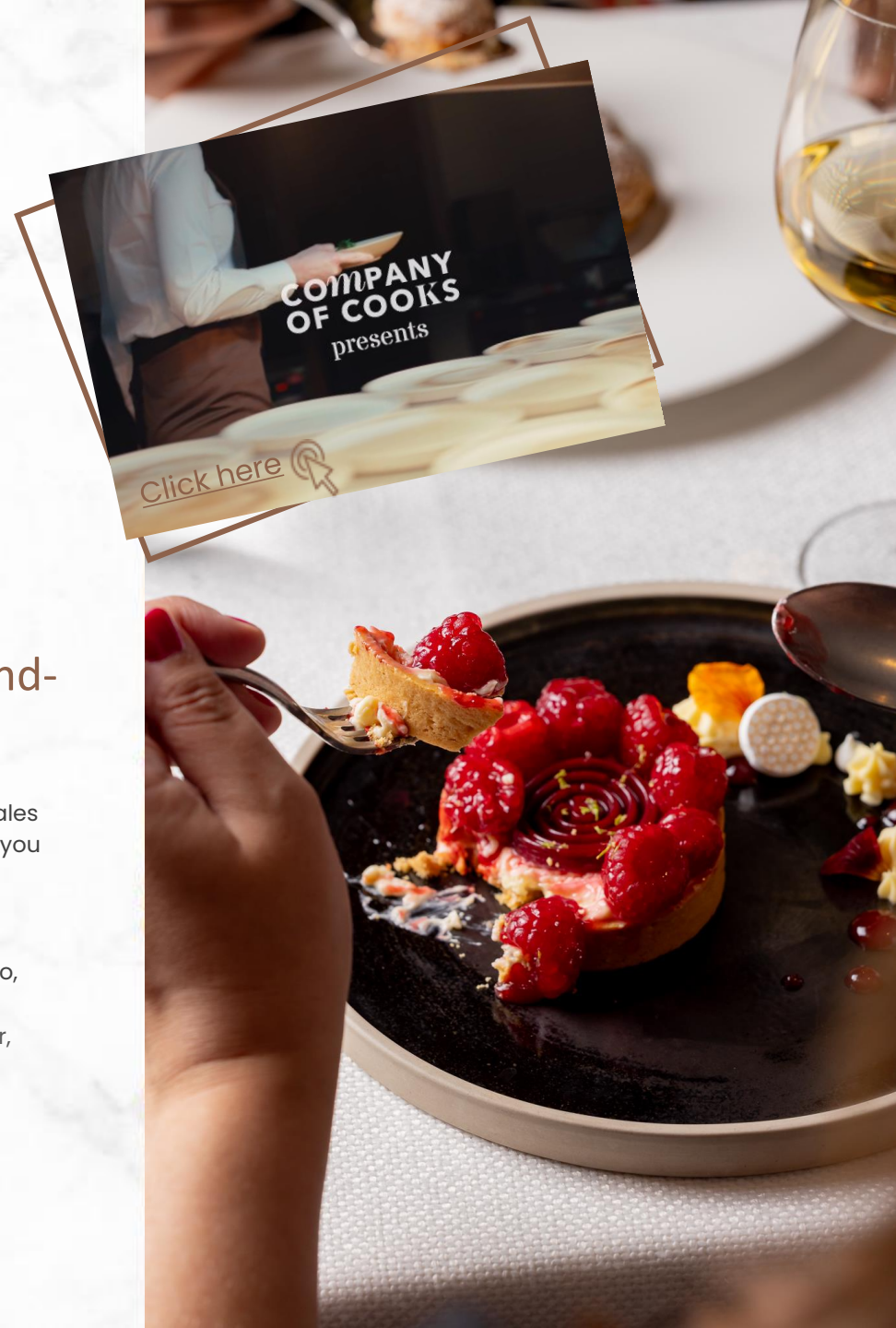
We're more than just a company of cooks

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 team 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 and that when those 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

What we do...

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 minimizing 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 1,2,3. As a wider business, we aim to be net zero by 2040.

In short, this means 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.

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. Smith & Brock
19. Wild Harvest
20. Ridgeview Wine



A cake that makes a difference

We're proud to partner with Luminary Bakery

A social enterprise that creates an innovative response to help socially and economically disadvantaged women. By investing in and releasing them to realise their dreams – through training, employment and community, they aim to break cycles of poverty, violence and disadvantage once and for all.

Luminary Bakery offer spectacular cakes for all occasions that can be ordered via our team and delivered directly to your event.





Well Grounded coffee

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



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



UNION
HAND-ROASTED
COFFEE






RIDGEVIEW
ENGLAND


RIDGEVIEW
ENGLAND


RIDGEVIEW
ENGLAND


RIDGEVIEW
ENGLAND

Drinks

S P A R K L I N G

Vevue de Valmante, Compagnie des Grands Vins, France

An easy drinking soft and well rounded sparkler with hints of light summer fruits on the palate and crisp acidity.

Prosecco Spumante, Borgo del Col Alto, Extra dry, NV, Italy

Fresh and light on the palate, with balanced acidity and body; harmonic with a long persistent aftertaste.

Ridgeview Bloomsbury, East Sussex, England

Ridgeview signature blend Bloomsbury is light golden in colour with a fine, persistent mousse. Citrus fruit aromas with hints of melon and honey.

Champagne De Malherbe Brut, France

A soft and well rounded Champagne that exhibits typical attractive brioche aromas with hints of red fruits and citrus.

Ridgeview Fitzrovia Rosé, East Sussex, England

Chardonnay brings freshness and finesse, whilst the Pinots add the classic red fruits for which England is so acclaimed. A raspberry and redcurrant nose carries through to a fresh fruit-driven palate.

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.

W H I T E

El Zafiro 'Extremadura' Blanco, Pardina/Chardonnay, Spain

A fresh and lively white from the far west of Spain that combines the local Pardina grape variety with the renowned Chardonnay.

Hamilton Heights, Chardonnay, Australia

An elegant Aussie Chardonnay, bright lemon in colour with a fresh nose full of ripe peach and citrus.

Le Pionnier Blanc, Colombard and Ugni Blanc, France 2022

A fruity, easy-drinking wine from the south of France. Crisp with green apple and citrus fruit.

Boatmans Chenin Blanc, South Africa

Made from 100% Chenin Blanc, this wine is a pale lemon in colour with a bouquet of apple and white flowers.

Barrel Jumper Viognier, Villiersdorp, South Africa 2022

Aromatic, stone fruits with floral hints. Crisp & dry.

Pecorino "Tor del Colle", Italy 2022

Crisp and fresh with aromas of apple blossom and grapefruit. Dry with zesty acidity with notes of white peach, pear and green apples.

Loureiro Vinho Verde AB Valley, Portugal 2022

A fragrant and expressive wine; Loureiro means 'laurel' due to the similar aroma of the berries to the laurel tree.

Piquepoul de Pinet 'Sel et Sable', France

Delicate aromas of citrus on the nose as well as notes of acacia and flint. The palate is dry and refreshing with citrus, floral note, some tropical fruits and a distinctive mineral edge.

Wairau River Sauvignon Blanc, New Zealand

Intense lifted notes of ripe tropical fruits and citrus on the nose. Refined and elegant, displaying a finely textured palate with flavours of guava and stone fruit. Wonderfully expressive with a fresh, dry finish.

Gavi di Gavi 'Ca da Bosio', Terre da Vino, Italy

The soils in the central zone of Gavi di Gavi impart a perfumed mineral character adding complexity to lively aromas of ripe fruit and flowers. Concentration. 'Ca da Bosio' is further refined by extended lees contact which imparts a soft-textured dry finish.

R O S É

Pinot Grigio Ramato 'Il Barco', Carlo Botter, Italy

Has a perfumed aroma of peach and rose petals and soft, red fruit flavours on the palate. It is dry and well balanced, excellent to drink with fish and white meats.

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R E D

El Zafiro 'Extramedura' Tinto, Tempranillo/Shiraz, Spain

This inspired blend combines cherry and strawberry fruit character of the local Tempranillo with the spice and structure of Shiraz.

Hamiton Heights, Shiraz, Australia

Bright ruby red, bursting full of inviting blackcurrant and blackberry aromas on the nose. The palate is smooth and soft.

Le Pionnier Rouge, Grenache and Carignan, France 2022

This soft and fruity wine is generous and supple on the palate with an intricate structure. Layers of soft summer fruits and rich berry flavours reflect the warmth of the Mediterranean, with a subtle spicy finish

Merlot 'Le Tuffeau', Languedoc, France

A juicy Merlot, bursting full of ripe black plum, damson and elderberry. Well balanced with soft tannins and a medium acidity which complements the ripe fruit flavours.

Tunante Rioja Tempranillo Tinto, Fincas de Azabache, Spain

Exhibiting typical Tempranillo character of cherry, raspberry and plum with notes of liquorice.

Whale Point Pinot Noir, Macedonia 2021

Pale ruby red in colour with a soft nose of redcurrants and red cherries. The palate is very smooth with a core of red fruit flavours and sweet spices supported by supple tannins giving structure to wine.

'Punto Alto', Malbec, Argentina

Dark purple in colour with bramble fruits and black cherries on the nose.

Montepulciano d'Abruzzo Riserva, 'Tor del Colle', Italy

Vibrant savoury spicy dark fruits and warm oak make this excellent value Montepulciano d'Abruzzo Riserva.

Château Le Gardera, Bordeaux Superieur, France

Busting full of ripe berry fruits with generous tannins, balanced acidity and a subtle toast and sweet spice character from 12 months ageing in French barrels.

Beaujolais Villages 'Vignes de 1940', Jean-Michel Dupre, France

Dark ruby in colour with notes of sweet blackcurrants on the nose. The palate has fresh black cherry and berries with a mineral character on the finish.

Wairau River Pinot Noir, New Zealand

An excellent expression of varietal character with concentrated notes of raspberry, cherry and wild berry fruits, accompanied with rich savoury bramble, hints of oak and supple tannins for an elegant structure.

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DESSERT WINE

Muscat de Beaumes de Venise 2021	France	50cl	15% (Ve)
Sauternes, Chateau Le Juge Les Mingets 2019	France	37.5cl	13%

PORT

Croft Vintage Port 2000	Portugal	75cl	20.5%
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BEER AND CIDER

Peroni Nastro Azzurro		330ml	4.7%
Asahi Super		330ml	5.2%
Cornish orchard gold cider		500ml	5%
London Pride		330ml	4.7%
Meantime Pale Ale		330ml	4.3%
Peroni gluten free		330ml	5%
Peroni alcohol free		330ml	0.0%

HOUSE SPIRITS 25ml

VSOP Cognac
Smirnoff Vodka
Gordon Gin
Bacardi White Rum
Bell's Whisky

SOFT DRINKS 250ml

Coca cola
Diet cola
Lemonade
Tonic water
Soda water

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PITCHER COCKTAILS

Cosmopolitan

Vodka, Cointreau, lime juice, cranberry juice

Elderflower Collins

Gin, Elderflower liqueur, Lemon juice, Sugar syrup, Fresh cucumber

Mojito

White rum, lime juice, sugar syrup, fresh mint

Old Fashioned

Single malt Whisky, Angostura Bitters, fresh orange

Classic Pimm's

Pimm's No. 1 with lemonade, served in a highball, with classic garnish and ice

Aperol Spritz

Prosecco, Aperol, soda

NON-ALCOHOLIC PITCHER COCKTAILS

Bellini

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

Paloma

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

Mojito (non-alcoholic)

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 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 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 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