



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.



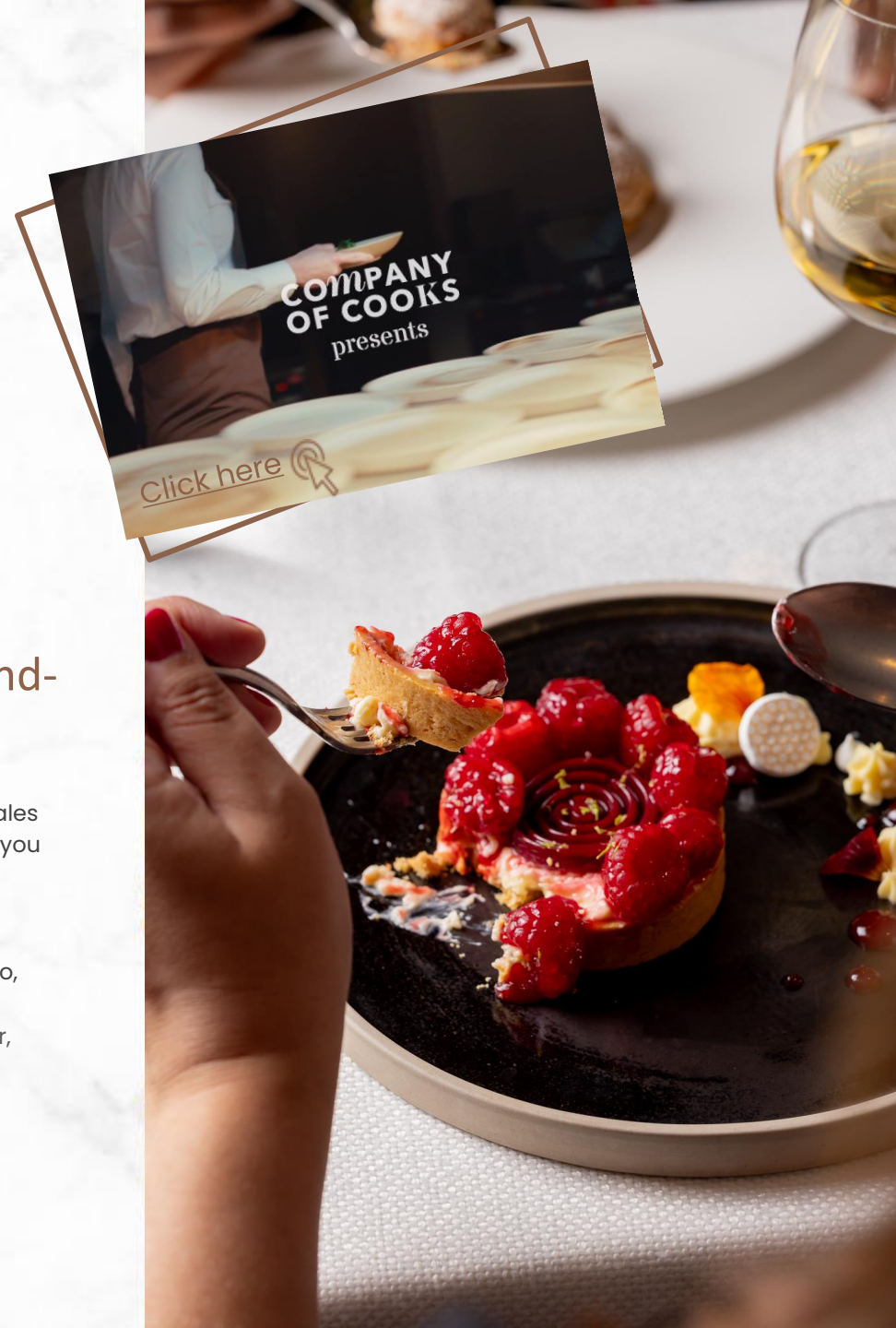
We're more than just a company of cooks

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



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

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.



Click here 

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



UNION

HAND-ROASTED
COFFEE





Delegate packages

Meeting and delegate packages

A gathering of like-minded individuals for spacious, welcoming and unique venue, in the heart of London.

Whether a half day or a full day our price per delegate starts from £48.00 per delegate, including food and beverages.

Full day starts from 9:00am to 5:00pm

Half day starts from 9:00am to 1:00pm or 1:00pm to 5:00pm

Organiser's access 30 minutes prior the event.

Rooms suitable for

	Theatre	Boardroom	Cabaret
Rose Heilbron Room	x	22	x
Holt	25	12	x
Birkenhead room	30	12	x
Bingham	60	36	42
Large Pension Room	100	50	35

PACKAGE ONE

minimum 15 guest and up to 100

On arrival

Community blend coffee, tea and infusions, still and sparkling water

Breakfast

A selection of freshly baked mini pastries (V) 423 kcal:

Pain au chocolat | Pain aux raisin | Cinnamon swirl |

Plain croissant

Mid-morning coffee

Community blend coffee, tea and infusions, still and sparkling water

Lunch-simply sandwiches

Our sandwiches are made with artisan bread, and flavoured soft tortilla wraps, a mix of popular fillings which will keep your guests sustained.

Includes one and a half round per guest, served with bowls of lightly salted Kettle Chips, seasonal whole fruit.

Afternoon tea break

Gray's Inn chocolate brownies 365 Kcal and shortbread (V) 94.7 Kcal or date and cocoa energy balls (VE) 98 kcal

Community blend coffee, tea and infusions, still and sparkling water

ADD ONS

Iced raw seasonal vegetables, Green Goddess dip (VE) 277 kcal

Seasonal 'Future 50' salad (V) 235 kcal

Selection of cured meats from Cobble Lane, pickles 149 kcal

House brownie (V) 289 kcal

Scones with jam and clotted cream (V) 310 kcal

Summer berry tart (V) 72 kcal

Paxton & Whitfield British cheeseboard, Peter's Yard biscuits, celery, grapes (V) 292 kcal

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.

Meeting and delegate packages

PACKAGE TWO

minimum 15 guest and up to 100

On arrival

Community blend coffee, tea and infusions, still and sparkling water

Breakfast

A selection of breakfast rolls, please choose two items:

Portobello mushroom, spinach, tomato and balsamic ketchup (VE) 471 kcal

Scrambled egg, spinach and Harissa ketchup

Dry cured bacon bap, HP sauce 512 kcal

London sausage bap, HP sauce 556 kcal

Mid-morning coffee

Community blend coffee, tea and infusions, still and sparkling water

Working lunch

Includes one round of sandwiches per person with a choice of 4 items from the sandwich lunch menu (page 8), choice of three buffet bites, served with bowls of lightly salted Kettle Chips, seasonal whole fruit.

Choice of 3 buffet bites

Broccoli and Mature Cheddar Quiche (V)

Cobble Lane Nduja Scotch Egg

Pork and Caramelised Onion Sausage Roll

Spinach and Vegan Feta Roll (VE)

Beetroot Falafel, Turmeric Sour Cream (V)

Afternoon tea break

Gray's Inn chocolate brownies 365 Kcal and shortbread (V) 94.7 Kcal

or date and cocoa energy balls (VE) 98 kcal

Community blend coffee, tea and infusions, still and sparkling water

ADD ONS

Iced raw seasonal vegetables, Green Goddess dip (Ve) 277 kcal

Seasonal 'Future 50' salad 235 (V) kcal

Selection of cured meats from Cobble Lane, pickles 149 kcal

House brownie (V) 289 kcal

Scones with jam and clotted cream (V) 310 kcal

Summer berry tart (V) 72 kcal

Paxton & Whitfield British cheeseboard, Peter's Yard biscuits, celery, grapes (V) 292 kcal

V – Vegetarian, VE – Vegan.

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Meeting and delegate packages

PACKAGE THREE

minimum 24 guests and up to 80

On arrival

Community blend coffee, tea and infusions, still and sparkling water, seasonal fruit bowl

Breakfast

Pots of London honey, Greek yoghurt (V)

A selection of freshly baked mini pastries (V) 423 kcal:

Pain au chocolat | Pain aux raisin | Cinnamon swirl | Plain croissant

Selection of:

'No avocado' on toast - a tasty smash of edamame, broad beans, peas with lemon, mint and chilli, savoury seed granola (VE) 363 kcal

or

Roasted mushroom and courgettes on rye bread with plant-based cream cheese (VE) 413 kcal

Selection of juices

Mid-morning coffee

Community blend coffee, tea and infusions, still and sparkling water and brownies

Lunch - Hot fork buffet

All buffets include a choice of two main dishes, a seasonal side dishes and one pudding. Please choose from the hot fork buffet lunch menu (page 18). Please advise us of any dietary requirements.

Afternoon tea break

Community blend coffee, tea and infusions, still and sparkling and selection of afternoon treats from our bakery

ADD ONS

Iced raw seasonal vegetables, Green Goddess dip (VE) 277 kcal
Seasonal 'Future 50' salad 235 (V) kcal

Selection of cured meats from Cobble Lane, pickles 149 kcal

House brownie (V) 289 kcal

Scones with jam and clotted cream (V) 310 kcal

Summer berry tart (V) 72 kcal

Paxton & Whitfield British cheeseboard, Peter's Yard biscuits, celery, grapes (V) 292 kcal

To celebrate the end of the working day, why not add some nibbles with a glass of wine or beer for your guests.

From £12.00 per guest

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.



Tea, coffee and soft drinks

Our teas include a selection of classic, fruit, herbal and organic teas. Our coffee comes freshly brewed with our own hand-roasted Community blend, sourced by Union, benefitting Well Grounded as they transform lives through coffee.

Tea and coffee

Tea, coffee and biscuits

Cranberry /apple juice /orange juice (1 Litre)

Freshly squeezed orange juice (1 Litre)

Pressed Suffolk apple juice (1 Litre)

Still and sparkling mineral water (750ml)

Soft drinks (330ml can)

Each 1 litre jug serve roughly 4 glasses

Community blend

Every cup of coffee we serve is our Community Blend – sourced and hand roasted by Union Hand Roasted in East London. This delicious coffee is grown at high altitude in the hills of Peru by a group of 300 smallholder farmers.

£2 is donated to Well Grounded for every kilo purchased, meaning every sip is helping someone in London find employment and a sense of purpose – while in Peru's Direct Trade model means farmers are receiving a fair price for this fabulous coffee.

UNION
HAND-ROASTED
COFFEE





Lunch

Simple Sandwich Lunch

A selection of freshly prepared sandwiches, fruits, crisps and popcorn.

minimum 15 guest and up to 100

Please select four options from the below:

Mature Cheddar ploughman's (V) 214 kcal

Free range egg mayonnaise, watercress (V) 220 kcal

Tuna nicoise salad 130 kcal

Smoked salmon and cream cheese 180 kcal

Bacon, lettuce, tomato 244 kcal

British Ham, Mature Cheddar Cheese 256 kcal

Coronation Chicken 162 kcal

Falafel and sweet potato wrap (VE) 108 kcal

Seasonal fruit selection (VE) 38 kcal

Crisps and popcorn (VE) 84 kcal

ADDONS

Iced raw seasonal vegetables, Green Goddess dip (VE)

277 kcal

Seasonal 'Future 50' salad 235 (V) kcal

Selection of cured meats from Cobble Lane, pickles 149 kcal

House brownie (V) 289 kcal

Scones with jam and clotted cream (V) 310 kcal

Summer berry tart (V) 72 kcal

Paxton & Whitfield British cheeseboard, Peter's Yard biscuits, celery, grapes (V) 292 kcal

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.

Hot Fork Buffet Lunch Options

Our fork buffet menus are designed to be enjoyed while standing up, allowing your guests to mingle and network.

All buffets include a choice of two main dishes, a seasonal side dishes and one pudding. Please advise us of any dietary requirements.

minimum 20 guests and up to 80

MENU 1

Braised beef cheek, onions, mushrooms,
new potatoes, cooking juices 932 kcal

Seared salmon, lentils, braised fennel,
green herb relish 420 kcal

Roasted aubergine, quinoa tabbouleh,
vegan feta, harissa (VE) 423 kcal

Roasted beetroot, red onions, spinach,
coconut yoghurt (VE) 332 kcal

Gooseberry fool, shortbread (V) 351 kcal

MENU 2

Spice marinated chicken, masala, lentil
pilaf, green chutney kcal

Roasted hake fillet, braised white beans,
parsley salsa 302 kcal

Summer vegetables, crumbled Goats
cheese, crispy polenta (VE) 588 kcal

Charred broccoli, quinoa, radish and
herbs 211 kcal (VE) 321 kcal Ve

Dark chocolate pudding and cherries
(VE) 440 kcal

MENU 3

Herb roast chicken, courgette orzo,
sunflower Romesco 386 kcal

Seasonal fish pie, leeks, creamed potato,
herb crumb 703 kcal

Sweet potato curry, coconut rice,
coriander (VE) 783 kcal

Green beans, heirloom tomatoes, red
onion, basil (VE) 140 kcal

Lemon posset, summer berries
(V) 524 kcal

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.

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London Larder Buffet

A buffet of seasonal dishes full of ingredients and products from our London larder, a selection of some of the finest suppliers and food producer that London has to offer.

minimums 15 guest up to 100

Rare roast beef from HG Walter, rocket, Lincolnshire Poacher cheese, pickled mushroom 180 kcal

Hampshire Chalk Steam trout rillette, crème fraîche, pumpernickel 507 kcal

Salad of mixed leaves, house dressing (VE) 217 kcal

Heritage tomato salad, wasabi mascarpone, pickled red onion & green olives (V) 408 kcal

Finest British charcuterie from Cobble Lane 149 kcal

Selection of British cheeses from Paxton and Whitfield's, London's oldest cheese shop (V) 286 kcal

Antipasti selection from Belazu of Greenford (V) 131 kcal

Artisan breads from Paul Rhodes bakery of Greenwich 277 kcal

A selection of sweet treats by Luminary Bakery 475 kcal

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.

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