



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.



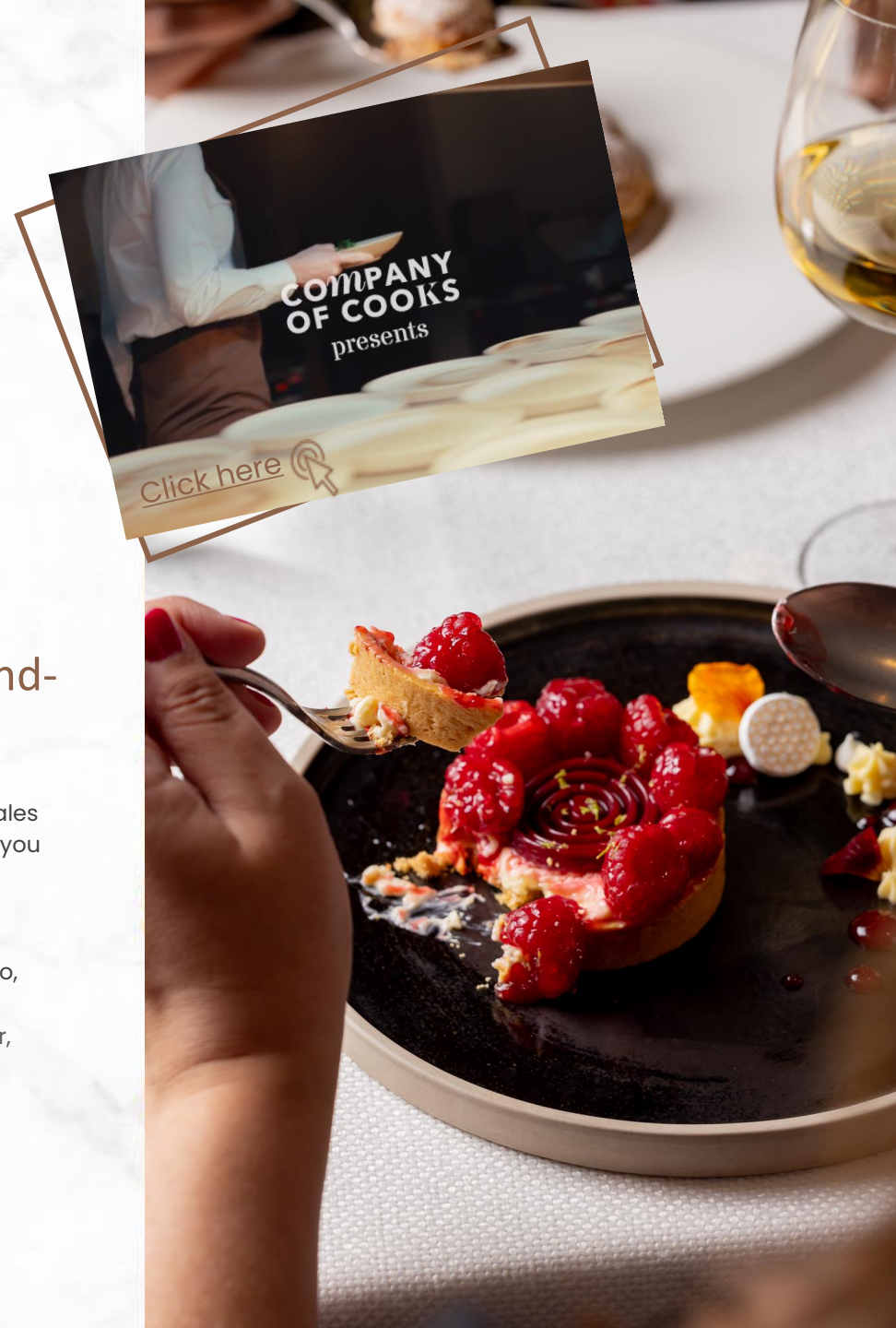
We're more than just a company of cooks

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





Three course menu

Three course menu

3 course menu

Minimum 20 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 apply.

Menu includes our own blend of coffee and petit fours.

STARTERS

Spiced aubergine salad, roast tomato, minted coconut yoghurt (VE) 438 Kcal

Pennard Ridge custard, red onion, tomatoes, black olives (V) 431 kcal

English asparagus, free-range egg, rapeseed mayonnaise, truffle oil V 368 kcal

London cured salmon, horseradish, rye bread, keta 422 kcal

Cornish mackerel, heirloom tomatoes, basil, citrus 328 kcal

Dorset crab, apple, cucumber, lemon verbena, herb mayonnaise 368 kcal

Free range chicken, dukkah, orange blossom, radish 390 kcal

Cured Duck, rhubarb, granola, heritage beetroots 399 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.



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MAIN COURSES

Roasted cauliflower, cauliflower puree, red pepper, polenta (VE) 518 kcal

Courgette risotto, goat's curd, basil, courgette fries (V) 908 kcal

Seared Hake, cauliflower puree, braised fennel, tomato dressing 208 kcal

Chalk Stream trout, bonito butter, broccoli and kaffir lime 359 kcal

Roast cod, white beans, tomato confit, summer beans, parsley oil 600 kcal

Free-range chicken, artichoke puree, garden vegetables, mushrooms, potato terrine 1145 kcal

English lamb, anchovy, wild garlic, peas, broad beans, caper and raisin lamb sauce 1220 kcal

(supplement 5.00)

Beef fillet, braised cheek, oyster mushroom, broccoli, fondant potato, red wine sauce

(supplement £7.50)

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DESSERTS

Plant based chocolate mousse, sour cherries (VE) 705 kcal
Spiced pineapple, passionfruit, coconut, carrot cake (VE)
Raspberry tart, vanilla cream, lemon (V) 338 kcal
Strawberry parfait, meringue, balsamic (V)
Chocolate honey crémeux, clotted cream ice cream (V) 330 kcal
Buttermilk cheesecake, blueberries, lemon curd (V)

WHY NOT ADD ...

Individual Cheese course

Paxton and Whitfield cheese selection, Peters Yard crackers, fig jam, celery and grapes

Paxton and Whitfield cheese board

(serves up to 8 guest per platter)

A selection of finest British cheeses from London's Oldest Cheese shop, served with chutneys and cheese biscuits

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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