



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.



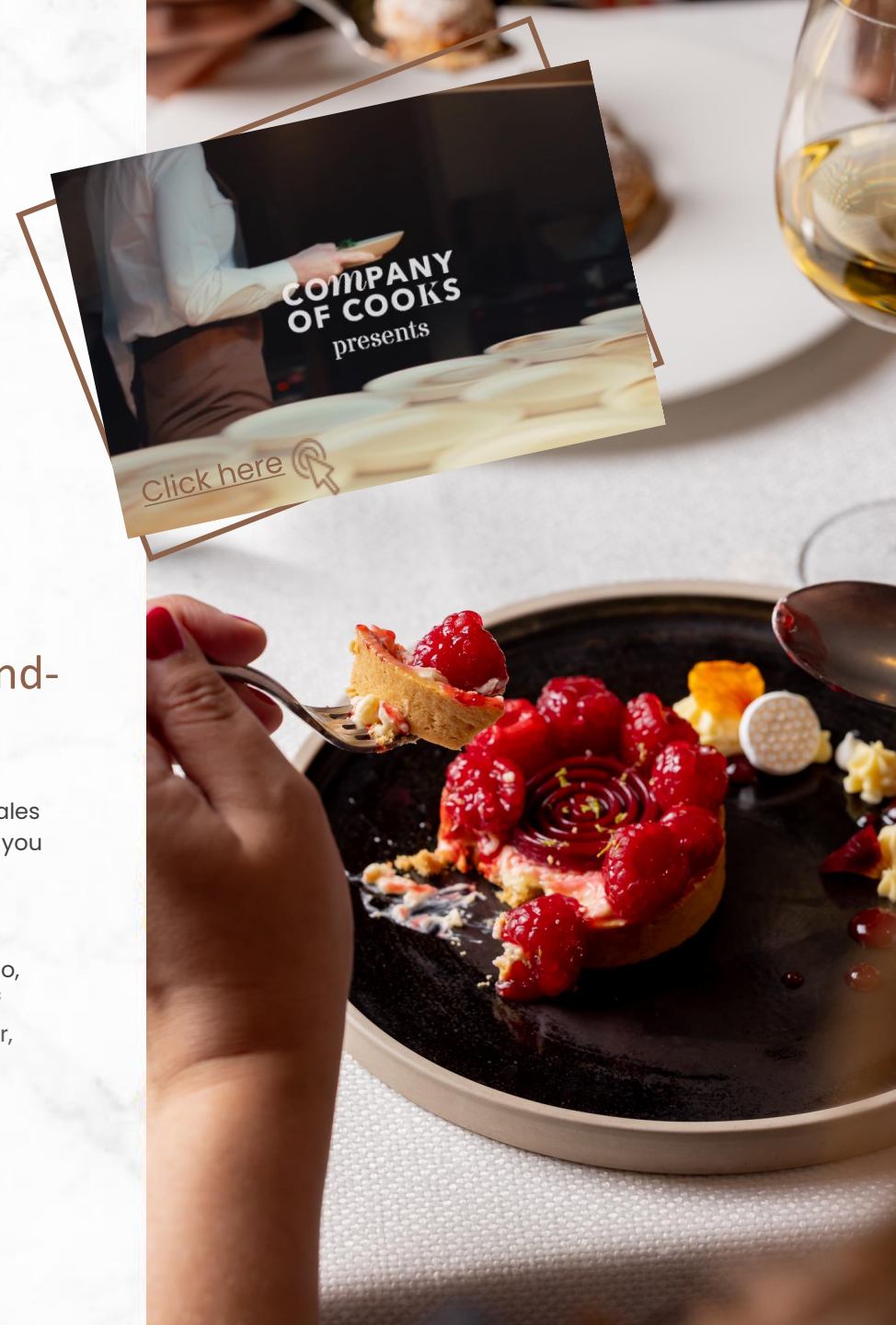
We're more than just a company of cooks

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.



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



The image shows three round canapés arranged on a dark, textured tray. Each canapé is topped with a slice of cucumber, several blueberries, and a few purple flowers. The canapés are set against a white background. A semi-transparent green banner is overlaid across the middle of the image, containing the text "Canapé Reception".

Canapé Reception

Canapé reception

6 canapes per guest

8 canapes per guest

Additional canape per guest

M E A T

Chicken liver parfait vol au vent, redcurrants 40 kcal

Chicken kofta, preserved lemon aioli, onion seeds 46 kcal

Lamb cannon rosti, chilli herb sauce 96 kcal

Beef tartare, wild garlic mayonnaise, pickles 28 kcal

F I S H

South coast crab, avocado, tarragon 46 kcal

Smoked trout mousse, rye bread, dill 71 kcal

Cured salmon, cucumber dressing, coriander 33 kcal

Spiced prawn, compressed melon, tamarind 56 kcal

P L A N T

Pea and broad bean tart, wasabi mayonnaise (V) 80 kcal

Tomato and cucumber bruschetta, balsamic pearls (VE) 27 kcal

Courgette, saffron yoghurt, pomegranate, zaatar (VE) 28 kcal

Wild mushroom croquette, mushroom ketchup (VE) 54 kcal

S W E E T

Blueberry lavender meringues (V) 91 kcal

Dark chocolate brownie, cherry gel, pumpkin seed (VE) 28 kcal

Lemon tartlet, raspberries (V) 93 kcal

Vanilla bean and strawberry with white chocolate (V) 63 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.



Bowl Food



Bowl food

4 Bowls

5 Bowls

6 Bowls

PLANT

Asparagus salad, Driftwood goats' cheese, pickled shimeji (V) 157 kcal

Heritage tomato, Salmorejo dressing, basil (VE) 124 kcal

Courgette fritter, lentil dhal, coconut yoghurt, green chutney (VE) 167 kcal

Spring vegetable and herb risotto, coconut vegan cheese (VE) 234 kcal

FISH

Charred Chalk Stream trout, crushed Jersey Royals, fennel 277 kcal

Dorset crab royale, bisque sauce, crushed peas 260 kcal

Hake, summer beans, salsa verde 240 kcal

Torched mackerel, kohlrabi slaw, green apple, dill 279 kcal

MEAT

Cobble Lane Coppa, melon, balsamic pearls 118 kcal

Lamb shoulder, summer beans, buttery mash, rosemary sauce 432 kcal

Marinated chicken, masala, rice, mint chutney 237 kcal

Confit chicken gnocchi, gremolata 335 kcal

SWEET

White chocolate custard tart, blueberries (V) 282 kcal

Dark chocolate brownie, raspberries (V) 424 kcal

Buttermilk panna cotta, strawberries, (V) 489 kcal

Rhubarb fool, gingersnap crumbs (VE) 443 kcal

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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