



COMPANY OF COOKS

AUTUMN / WINTER
OCTOBER 2024 - MARCH 2025
DDR PACKAGES AND LUNCH

The Honourable Society of Gray's Inn



Welcome to the Honourable Society of Gray's Inn

Gray's Inn has been home to the Legal Trade since the 14th Century and is today one of the four Inns of Court. The Inn, steeped in history and headquartered in its vast, immaculately manicured central London estate, is responsible for the education and training of barristers, before and after their Call to the Bar.

A true hidden gem conveniently located a short walk from Chancery Lane station, the venue exudes tradition, grandeur and charm, yet feels a world away from the hustle and bustle of busy central London. Our historic site offers six remarkable event spaces, available all year round for meetings, conferences, private events and weddings.

Company of Cooks is the on-site hospitality partner responsible for the exceptional food and drink offering, crafted and executed to every client's specification, and aimed at exceeding the expectations of the most discerning palates. Executive Chef Gordon McCartney and his team of talented chefs apply the utmost ingenuity, imagination and attention to detail in producing creative and exciting food with a focus on sustainable and ethical ingredients from small, local and independent suppliers, whenever possible.

At Gray's Inn we ensure impeccable planning and attention to detail for whatever occasion, allowing you complete peace of mind, knowing you are in the capable hands of a well-seasoned and professional team of hospitality experts. Please get in touch if you are planning your next event, either private or corporate, as we would love to hear from you.

Jo Da Silva
General Manager



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 teams, 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. When these 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

In short, we are committed to 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.

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 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 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, or 3. As a wider business, we aim to be net zero by 2040.

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. James Knight of Mayfair
16. London Borough of Jam
17. Brindisa
18. Smith & Brock
19. Wild Harvest
20. Ridgeview Wine



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



Well Grounded

Company of Cooks supports Well Grounded in their mission to help Londoners enter 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





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 /pineapple/apple juice /orange juice

Freshly squeezed orange juice

Pressed Suffolk apple juice

Still and sparkling mineral water (750ml)

Soft drinks (330ml)

Community blend

Every cup of coffee we serve is our Community Blend – sourced and hand-roasted by Union 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 Union's Direct Trade model means farmers are receiving a fair price for this fabulous coffee.

UNION
HAND-ROASTED
COFFEE





LUNCH

Lunch

GOURMET SANDWICH LUNCH

(Minimum number of 20)

The chef's selection of freshly prepared sandwiches, fruits, snacks, seasonal salad and the pastry chef sweet treats.

Menu to be set based on dietary requirements (example menu)

Mature cheddar ploughman's V 214 kcal

Free range egg mayonnaise, watercress V 220 kcal

Tuna, sweetcorn and cucumber 180 kcal

Pastrami and cheese focaccia

Chicken Caesar wrap 233 kcal

Masala chickpea wrap VE 108 kcal

Seasonal fruit selection VE 38 kcal

Crisps and popcorn VE 84 kcal

Seasonal salad VE

The Pastry chefs sweet treats V 289 kcal

ADDITIONAL LUNCH

- per person

Pork and caramelised onion Sausage roll with chutney 231 kcal

Tandoori chicken skewer with green chutney 292 kcal

Beef sliders with tomato relish 163.5 kcal

Goats cheese and red onion tartlets 147 kcal

Spanish tortilla bites with Smoked paprika aioli 235 kcal V

Sweet potato falafel with red pepper houmous 289 kcal V

Paxton Whitfield cheese board, chutney, grapes and crackers 308 kcal

Fruit skewers (minimum order 30) 46.2 kcal V

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.

Lunch

L O N D O N L A R D E R B U F F E T

(Minimum number of 30)

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

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

Chalk Steam trout rilletes, creme fraiche, Paul Rhodes' Greenwich rye 483 kcal

Harissa roast squash, lentils, London ricotta, pumpkin seed pesto V 324 kcal

Finest British charcuterie from Cobble Lane 149 kcal

Selection of British cheeses from Paxton and Whitfield's, London's oldest cheese shop 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 our Pastry chef 475 kcal

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Lunch

FORK BUFFET

MENU 1

Beef bourguignon, Cobble Lane pancetta, mashed potato 575 kcal

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

Wild mushroom and cannellini bean ragout, Farro wheat, pesto Kale VE 309 kcal

Winter greens, garlic and toasted seeds VE 112 kcal

Cardamon chocolate tart, cream, candied orange V 541 kcal

MENU 2

Chicken and mushroom pot pie with celeriac, chive mash 653 kcal

Line caught roasted cod fillet, white beans stew, chard, parsley oil 302 kcal

Tofu, sweet potatoes and Thai basil curry with coconut rice VE 710 kcal

Roasted root vegetables, Black Kale and herb dressing VE 184 kcal

Passionfruit, Mango and coconut panna cotta, caramelised puffed quinoa VE 621 kcal

MENU 3

“Slow-cooked” shoulder of lamb, spiced chickpeas, giant cous cous, cucumber yoghurt, 768 kcal

Grilled salmon fillet, roasted potatoes, broccoli, romesco sauce 463 kcal

Pumpkin gnocchi, roast squash, tomato, spinach, crispy sage VE 508 kcal

Braised spiced Red cabbage with apple 123 kcal

Spiced Apple and oat crumble, crème Anglaise V 422 kcal

Select 1 menu

(Minimum number of 20)

MENU 4

Turkish chilli chicken thighs, celeriac, garlic roasted potatoes, dill yoghurt 551 kcal

Seared seabream, herbed lentils, braised celery, green herb relish 420 kcal

Sweet potato Katsu curry, sticky coconut rice, coriander 783 kcal VE

Charred broccoli, cauliflower, caramelised onion and herbs 168 kcal 321 kcal VE

Dark chocolate mousse, pear compote, spiced shortbread VE 523 Kcal

ADD ON

Artisan breadbasket by Paul Rhodes of Greenwich, whipped butter 440 kcal V

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DELEGATE PACKAGES

PACKAGE 1.

ON ARRIVAL

Tea and coffee | Seasonal fruit | Still and sparkling water
| Selection of freshly baked mini pastries

LUNCH

The chef's selection of freshly prepared sandwiches, fruits, snacks, seasonal salad and the pastry chef sweet treats

Menu to be set based on dietary requirements

Tea and coffee | Still and sparkling water

AFTERNOON SNACK

Tea and coffee | Still and sparkling water

Date, pumpkin seed and cocoa energy balls VE 365 kcal

Mini brownies V kcal 365

£48.00 per person

(Minimum number of 20)

Room hire fee will apply

WHY NOT UPGRADE YOUR PACKAGE

Tea and coffee

Tea, coffee and biscuits

Breakfast rolls (choice of 2)

London Larder lunch upgrade

Fork Buffet lunch upgrade

Finger food item add-on

EARLY AFTERNOON / LATE EVENING ADDITIONAL

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 person

V – Vegetarian, VE – Vegan

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All prices are per person and exclude VAT

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PACKAGE 2

ON ARRIVAL

Tea and coffee | | Seasonal fruit | Still and sparkling water

BREAKFAST

A selection of soft white, wholemeal, seeded baps, **choose 3**

Portobello mushroom, spinach and slow roasted tomato VE 471 kcal

Dry cured bacon bap, HP sauce 512 kcal

London sausage bap, HP sauce 556 kcal

Free-range egg muffin, Sriracha V 309 kcal

FORK BUFFET

The chef's selection of 3 main courses, 1 salad, 1 dessert

Choose 1 menu – [page 11](#)

Tea and coffee | Still and sparkling water

AFTERNOON SNACK

Tea and coffee | Seasonal fruit | Still and sparkling water

Date, pumpkin seed and cocoa energy balls VE 365 kcal

Mini brownies V kcal 365

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.

£75.00 per person

(Minimum number of 20)

Room hire fee will apply

WHY NOT UPGRADE YOUR PACKAGE

Tea and coffee

Tea, coffee and biscuits

Finger food item add-on

Artisan breadbasket by Paul Rhodes of Greenwich, whipped butter 440 kcal V

EARLY AFTERNOON / LATE EVENING ADDITIONAL

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 person

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. This folder will 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 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



Thank You

General Manager Name

Joao Da Silva

Venue Address

The Honourable Society of Gray's Inn, 8 South Square, London, WC1R 5ET

**COMPANY
OF COOKS**