



# COMPANY OF COOKS

Spring / Summer 2024

Plasterers Hall

EVENT MENUS APRIL TO SEPTEMBER 2024





# Welcome to Plaisterers Hall

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Plaisterers Hall is the largest livery hall in the city of London. Steeped in history, grandeur and located in one of the best locations in the city, our venue is perfect for your event. From corporate entertaining to awards dinners and wedding days, our beautiful space creates a luxurious atmosphere for any event!

Our friends at Company of Cooks handpick every moment at Plaisterers Hall with crafted and delicious food and drink. Head Chef, Leon Fields and his team are not afraid to push boundaries and apply the utmost attention to detail, ingenuity and imagination. Passionate about bringing people together through food, Stuart aims to lift spirits and leave people talking... for all the right reasons!

All our menus are produced using sustainable and ethical ingredients, from small, local and independent suppliers wherever possible. We hope to see you at Plaisterers Hall soon. Please, just get in touch if there's anything we can help with – we'd love to hear from you!

Jo Allen  
General Manager



# We're more than just a company of cooks

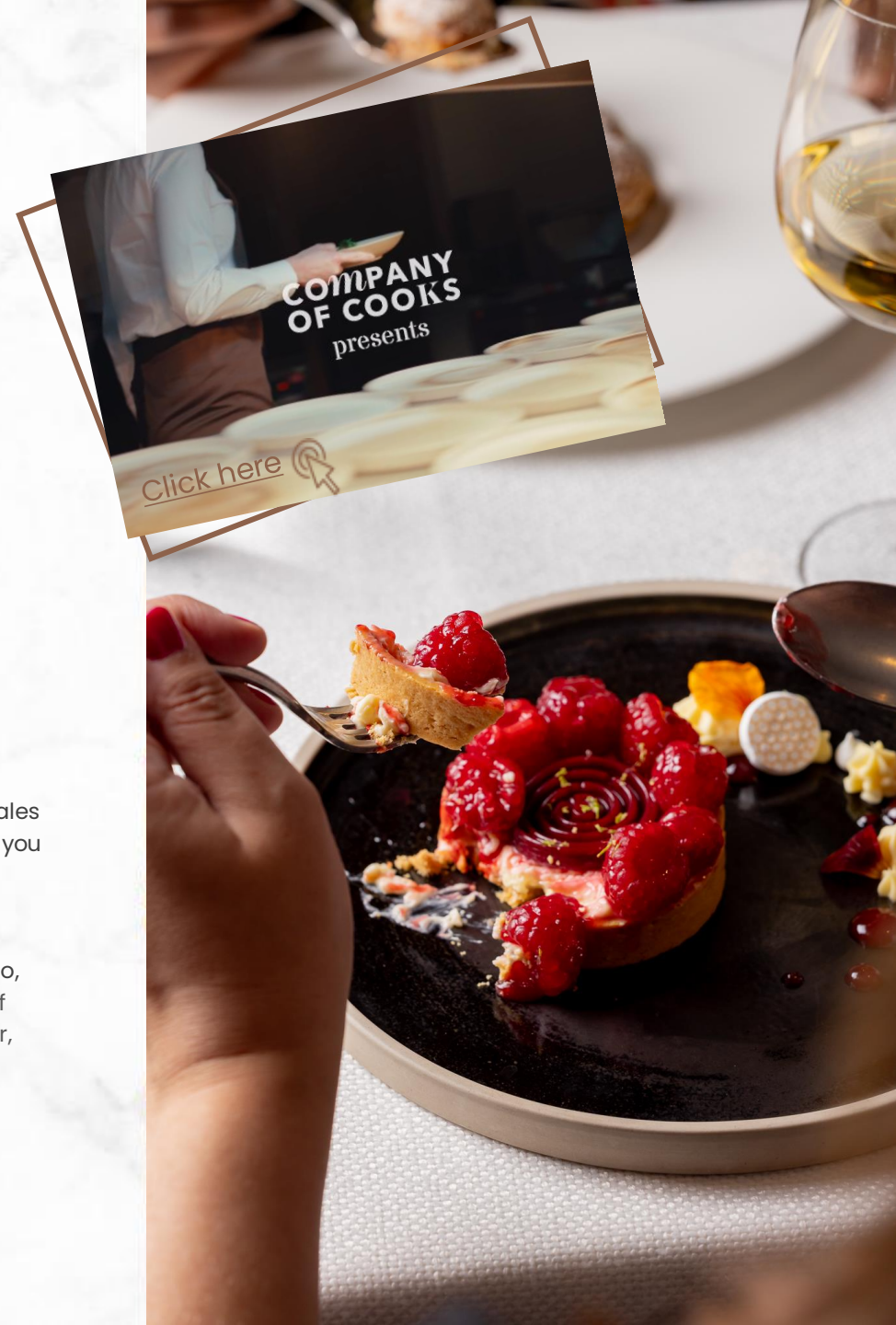
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We're in every detail of your event. From artisanal snacks and incredible canapes, to memorable dinners. From hand-picked wines to stylish design.

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](http://www.companyofcooks.com) or simply click to watch the video above.







## Our commitments to people, place and planet

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### 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





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 dark green horizontal band is overlaid on the image, containing the text "Canapé Reception" in white serif font.

# Canapé Reception

# Canapé reception

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## **M E A T**

Chicken liver parfait vol au vent, redcurrants (40 kcal)

Free range pork, lemon aioli, baby onions (46 kcal)

Lamb canon rosti, chilli herb sauce (96 kcal)

Beef tartare, oyster mayonnaise, pink onions (28 kcal)

## **F I S H**

South coast crab, avocado, tarragon (46 kcal)

Smoked trout mousse, rye bread, dill (71 kcal)

Scallop ceviche, cucumber dressing, coriander (33 kcal)

Crayfish, cocktail sauce, smoked paprika (56 kcal)

## **P L A N T**

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

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

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

Wild mushroom croquette, mushroom ketchup VE (54 kcal)

## **S W E E T**

Blueberry lavender meringues V (91 kcal)

Mango and exotic fruit pannacotta VE (28 kcal)

Lemon meringue tartlet V (93 kcal)

Tonka bean and strawberry with white chocolate V (63 kcal)

**Recommended sparkling wine pairing: Ridgeview Bloomsbury, Sussex**

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

## PLANT

- Asparagus, Burford brown egg, pickled shimeji V (157 kcal)
- Heritage tomato, salmorejo dressing, basil VE (124 kcal)
- Wild mushroom croquette, mushroom ketchup 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, 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 breast, summer beans, buttery mash, rosemary sauce (432 kcal)
- Miso pork cheeks, dressed Leeks, green apple (237 kcal)
- Confit chicken gnocchi, gremolata (335 kcal)

## DESSERT

- Grandma's pine nut tart V (282 kcal)
- Chocolate brownie, diplomat cream V (424 kcal)
- Buttermilk pannacotta, mango, strawberries V (489 kcal)
- Whipped London ricotta cheesecake, cookie crumble V (443 kcal)

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# Allergens

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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





# Thank You

*Hannah, Emily & Karolina  
Plasterers Hall*

**COMPANY  
OF COOKS**