



COMPANY OF COOKS

Spring / Summer 2024

Plasterers Hall

EVENT MENUS APRIL TO SEPTEMBER 2024



Welcome to Plaisterers Hall

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



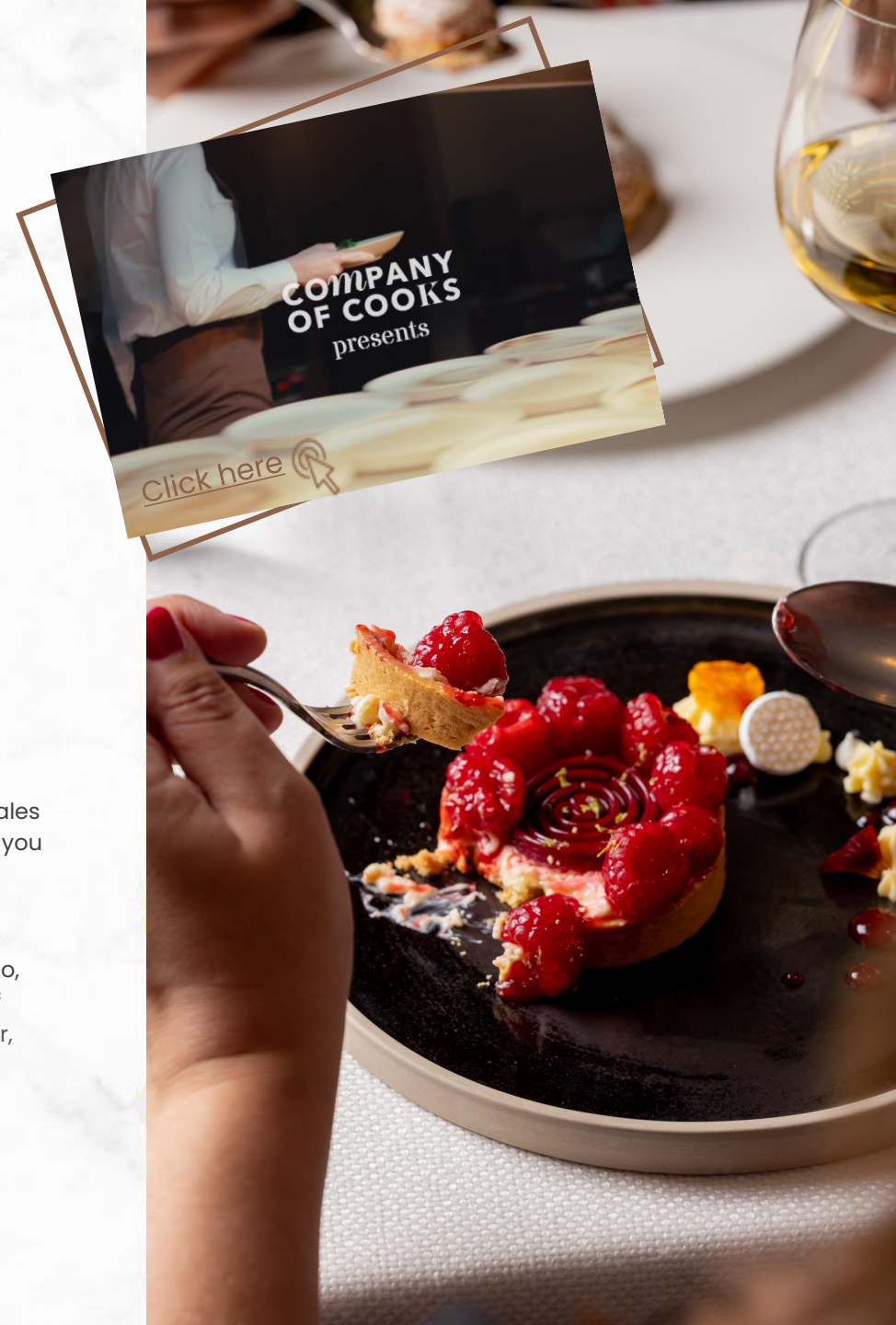
We're more than just a company of cooks

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





Three course menu

Three course menu

Select 1 starter, 1 main, 1 dessert

STARTERS

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

Recommended wine pairing: Heppington Vineyards Pinot Noir Rose

London cured salmon, horseradish, fennel pollen, keta (422 kcal)

Recommended wine pairing: Château Paradis Rose 'Essenciel' Coteaux d'Aix en Provence

Cornish mackerel, heirloom tomatoes, basil, citrus (328 kcal)

Recommended wine pairing: Fiano 'Lunate'

Dorset crab, apple, cucumber, lemon verbena, herb mayonnaise (368 kcal)***

Recommended wine pairing: La Playa Viognier

Free range chicken, pistachio, orange blossom, radish. (390 kcal)

Recommended wine pairing: Gavi di Gavi 'Ca da Bosio', Terre da Vino

Beef carpaccio, artichokes, Old Winchester cheese, pickled beetroots (399 kcal)

Recommended wine pairing: Beaujolais Villages 'Vignes de 1940', Jean-Michel Dupre

Burrata, broad bean pesto, confit almonds, preserved lemon V (431 kcal)

Recommended wine pairing: Heppington Vineyards Pinot Noir Rose

English asparagus, Burford brown egg, rapeseed mayonnaise, spring truffle V (368 kcal)

Recommended wine pairing: Bourgogne Blanc Chardonnay, Maison Nuiton-Beaunoy

****A £4pp supplement will apply to this dish*

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.



Three course menu

Select 1 starter, 1 main, 1 dessert

M A I N

Seared halibut, cauliflower puree, braised fennel, tomato dressing (208 kcal)***

Recommended wine pairing: Picpoul de Pinet 'Sel et Sable'

Chalk stream trout, bonito butter, broccoli and kaffir lime (359 kcal)

Recommended wine pairing: Wairau River Sauvignon Blanc

Cornish cod, turnips, wasabi cream, sea vegetables (600 kcal)

Recommended wine pairing: Bourgogne Blanc Chardonnay, Maison Nuiton-Beaunoy

Herdwick lamb, anchovy, wild garlic, peas, broad beans, caper and raisin lamb sauce (1220 kcal)***

Recommended wine pairing: Tunante Rioja Tempranillo Tinto, Fincas de Azabache

Cornish red chicken, artichoke puree, garden vegetables, seasonal mushrooms, potato terrine (1145 kcal)

Recommended wine pairing: Wairau River Pinot Noir

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

Recommended wine pairing: Hamilton Heights Chardonnay

Courgette risotto, stuffed flower, basil, ricotta, pistachio courgettes V (908 kcal)

Recommended wine pairing: Heppington Vineyards Pinot Noir

*****A £5pp supplement will apply to this dish**

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Three course menu

Select 1 starter, 1 main, 1 dessert

DESSERT

Chocolate honey cremeaux, honey tuile, roasted chocolate, clotted cream ice cream V (330 kcal)

Passion fruit posset, ginger meringue, caramelised white chocolate V (700 kcal)

Set rice pudding, popped rice, maraschino cherry jam, cardamom ice cream V (364 kcal)

Vegan pannacotta, pears, honeycomb V (334 kcal)

Tiramisu opera cake, hazelnut ice cream V (440 kcal)

Raspberry tart, vanilla cream, lemon V (338 kcal)

Vegan chocolate mousse, sour cherries VE (705 kcal)

Buttermilk and blueberry pannacotta V (467 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



Thank You

*Hannah, Emily & Karolina
Plasterers Hall*

**COMPANY
OF COOKS**