



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



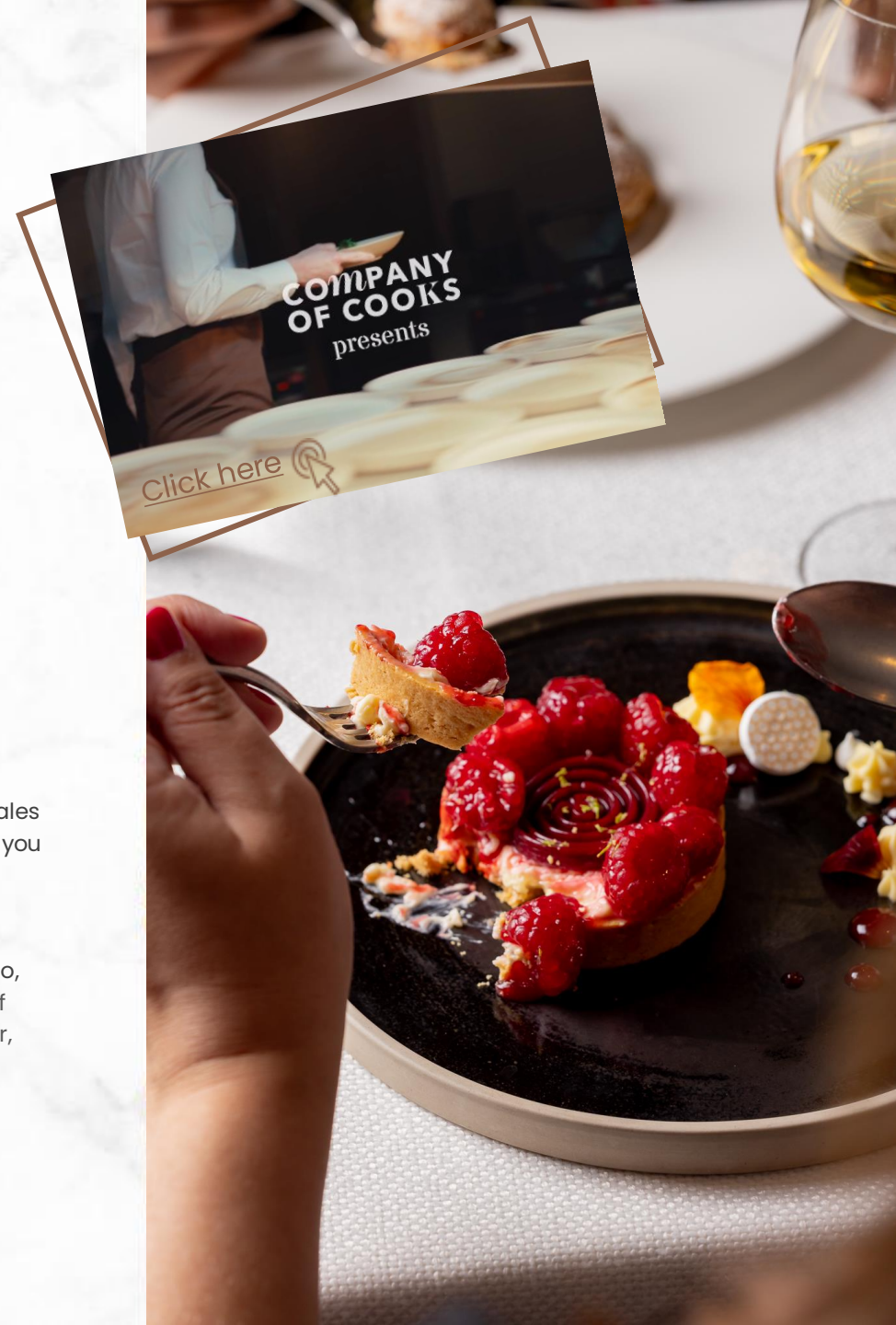
We're more than just a company of cooks

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



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.

LUMINARY  BAKERY





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





Lunch

Lunch

GOURMET SANDWICH WORKING LUNCH

A selection of freshly prepared sandwiches with cheese board, fruits, snacks, crudites and dips

Mature Cheddar ploughman's V (214 kcal)

Free range egg mayonnaise, watercress V (220 kcal)

Smoked salmon and cream cheese (180 kcal)

Chicken and sweetcorn mayonnaise (233 kcal)

Falafel and sweet potato wrap VE (108 kcal)

Selection of cheeses from the British Isles V (286 kcal)

Seasonal fruit selection VE (38 kcal)

Crisps and popcorn VE (84 kcal)

Raw vegetables with romesco, hummus and cucumber yoghurt
V (274 kcal)

SANDWICH LUNCH ADDONS

Iced raw seasonal vegetables, green goddess dip VE (277 kcal)

Paxton & Whitfield British cheeseboard, Peter's Yard biscuits, celery, grapes (292 kcal)

Selection of cured meats from Cobble Lane, pickles (149 kcal)

Seasonal 'future 50' salad V (235 kcal)

House brownie V (289 kcal)

Summer berry tart V (72 kcal)

Scones with jam and clotted cream V (310 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.

Lunch

'LOW GI' LUNCH

A great choice for those looking to keep blood sugar level and energy levels up

Nashi pear, pineapple and mint salad VE (148 kcal)

Vietnamese beef salad (486 kcal)

Chicken broth (275 kcal)

Spiced popcorn (120 kcal)

Watercress, cucumber and mint juice VE (42 kcal)

FUTURE 50 SALAD LUNCH

A selection of healthy vibrant seasonal salads containing ingredients from the 'Future 50' list, a list compiled by the World Wildlife Fund and Knorr foods for their high nutritional density and low carbon impact

Roasted sweet potato, edamame, grilled peppers, toast seeds VE (215 kcal)

Shaved fennel, orange, dill and pomegranate, dukkha VE (187 kcal)

Charred broccoli, quinoa, hemp seeds, radishes, fresh garden herbs VE (215 kcal)

Spelt and Khorasan tabbouleh with tomatoes, pomegranate, cashew nuts V (187 kcal)

Grilled courgettes, British halloumi, lentils, rocket, pumpkin seeds V (227 kcal)

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Lunch

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

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)

Hampshire Chalk Steam trout rillette, creme fraiche, pumpernickel (507 kcal)

Salad of mixed leaves, house dressing VE (217 kcal)

Heritage tomato salad, wasabi mascarpone, pickled red onion & green olives V (408 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 Luminary Bakery (475 kcal)

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Lunch

Select 3 proteins, 2 salad, 1 dessert

C O L D F O R K B U F F E T O P T I O N S

BUFFET PROTEINS

Company of Cook's organic pork sausage roll, Lincolnshire Poacher cheese and caramelised onion (425 kcal)

Cobble Lane nduja Scotch egg (500 kcal)

Air dried beef, crostini, goat's curd (278 kcal)

Chalk stream trout rilette, horseradish (507 kcal)

London cured salmon , apple, fennel, watercress (378 kcal)

Waste Knot rescue vegetable tart, seasonal leaves house dressing V (341 kcal)

Beetroot falafel, fig leaf hummus, house pickles, seeded bun VE (403 kcal)

Seasonal vegetable crudites with green goddess dip VE (277 kcal)

S A L A D B U F F E T O P T I O N S

Roasted beetroot, pickled onions, yoghurt V (332 kcal)

Fennel, orange and watercress VE (163 kcal)

Freekeh pilaf, coriander, mint, spring onion and preserved lemon VE (381 kcal)

Charred broccoli, quinoa, radish and herbs V (211 kcal)

Green beans, heirloom tomatoes, red onion, basil VE (140 kcal)

D E S S E R T B U F F E T O P T I O N S

Lemon curd and blueberry cheesecake V (440 kcal)

Lemon posset, summer berries V (542 kcal)

Gooseberry fool, almond shortbread V (350 kcal)

Dark chocolate mousse V (523 kcal)

Cherry, pistachio and white chocolate pavlova V (321 kcal)

Seasonal fruit platter VE (107 kcal)

British cheese plate (292 kcal)

V – Vegetarian, VE – Vegan

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Lunch

Select 1 menu

HOT FOLK BUFFET OPTIONS

MENU 1

32 dry aged beef cheek, pearl onions, mushrooms, fondant, cooking juices (932 kcal)

London cured salmon fillet, braised fennel, broccoli puree, caper dressing (731 kcal)

Roasted aubergine, pine-nut praline, vegan feta, crushed green herbs VE (423 kcal)

Roasted beetroot, pickled onions, yoghurt V (332 kcal)

Gooseberry fool, almond shortbread (351 kcal)

MENU 2

7- hour Herdwick lamb shoulder, celeriac mash potato, glazed carrots (1097 kcal)

Line caught roasted cod fillet, white beans, parsley (302 kcal)

Roasted cauliflower steak, cauliflower puree, red pepper, crispy polenta VE (588 kcal)

Fennel, orange and watercress VE (163 kcal)

Lemon curd and blueberry cheesecake V (440 kcal)

MENU 3

Free range roast chicken, courgettes, romesco, watercress (386 kcal)

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

Pumpkin tortellini, pine nuts, pumpkin puree, crispy sage VE (508 kcal)

Green beans, heirloom tomatoes, red onion, basil VE (140 kcal)

Lemon posset, summer berries V (524 kcal)

MENU 4

Grilled chicken, London chorizo, new potato, cherry tomato, green olives (493 kcal)

Seared seabream, herbed lentils, braised fennel, green herb relish (420 kcal)

Sweet potato curry, sticky coconut rice, coriander VE (783 kcal)

Charred broccoli, quinoa, radish and herbs 211 kcal VE (321 kcal)

Cherry, pistachio and white chocolate pavlova (321 Kcal)

ADDONS

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

British cheese plate by Paxton & Whitfield, chutney & oat crackers (286 kcal)

Seasonal fruit platter (127 kcal)

V – Vegetarian, VE – Vegan

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Lunch

NIBBLES SELECTION

Cornish sea salt popcorn (129 kcal)

Sea salt crisps (150 kcal)

Montgomery Cheddar straws V (149 kcal)

House spiced nuts VE (303 kcal)

Stuffed Gordal olives with oregano VE (64 kcal)

Belazu chilli mixed olives VE (64 kcal)

Pecorino and truffle nuts VE (318 kcal)

Iced raw seasonal vegetables, green goddess dip
VE (277 kcal)

Select 4

V – Vegetarian, VE – Vegan

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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**