



**COMPANY
OF COOKS**

Spring / Summer 2025

PLASTERERS HALL

CANAPE & BOWL FOOD MENUS APRIL TO SEPTEMBER 2025



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



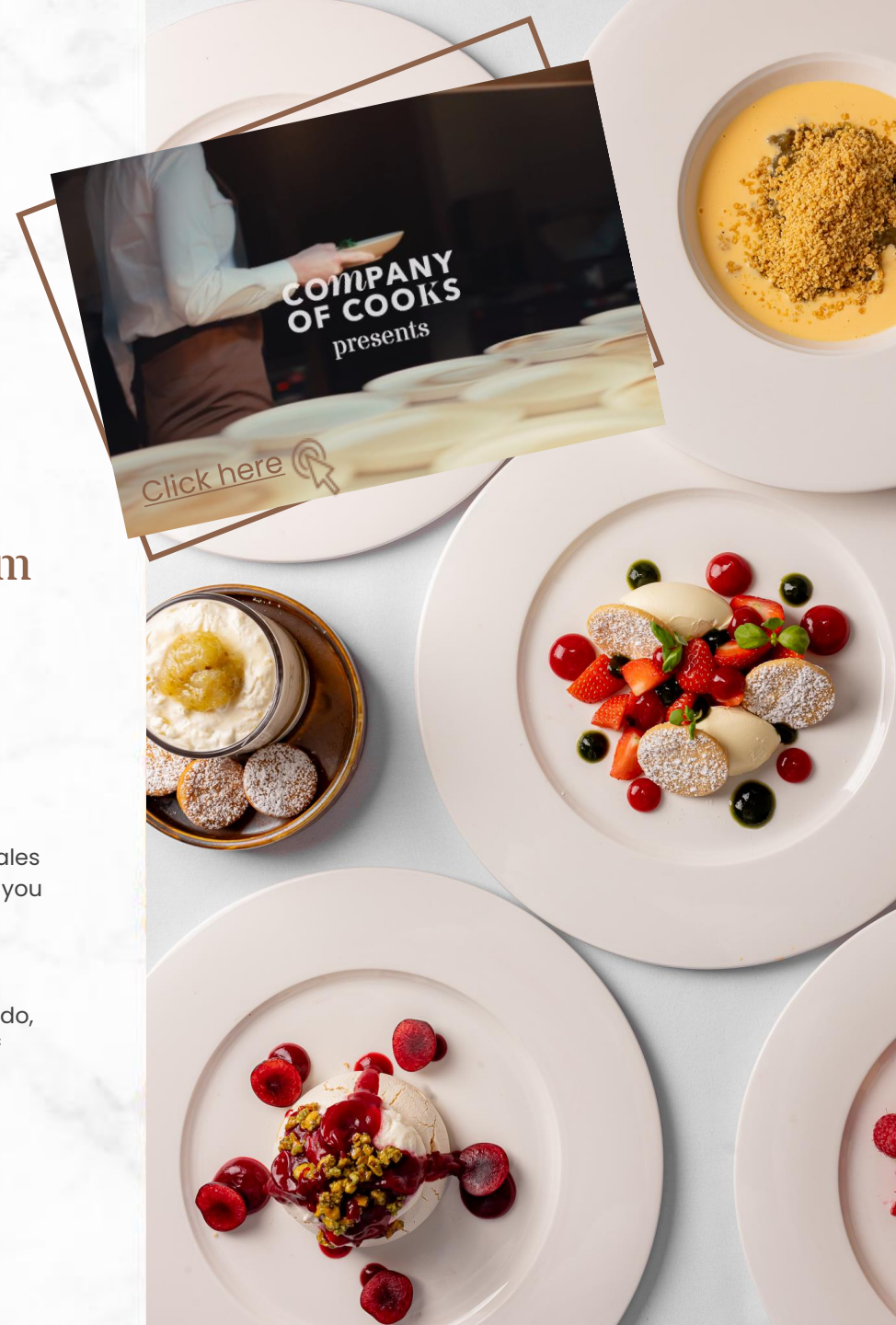
We're more than just a company of cooks

We're in every detail of your event, from handcrafted snacks and incredible canapés to unforgettable dinners, carefully selected wines, and 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 commitment to 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 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 minimising the impact of our operations on the planet are key objectives of every partnership.

Our menus showcase our commitment to quality and sustainability: We exclusively serve British meat and cheeses, ensure none of our fresh produce is transported by air, and source all our fish sustainably. As part of our wider business goals, we are dedicated to achieving 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 – all the while safeguarding the planet for future generations.

Our larder

We've built an incredible local Larder of artisan 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.

Suppliers

- | | |
|--|-----------------------------|
| 1 Dalston Juice
B-CORP | 14 Paul Rhodes Bakery |
| 2 Dash Water
B-CORP | 15 Cobble Lane Cured |
| 3 Dormen Foods
Diverse Ownership | 16 The Wild Room |
| 4 Flawsome Drinks
B-CORP | 17 Paxton & Whitfield |
| 5 Freshways Dairy
Diverse Ownership | 18 Sally Clarke Bakery |
| 6 La Latteria
Diverse Ownership | 19 Belazu |
| 7 Luminary Bakery
VCSE* | 20 Ellis Wines |
| 8 Hope & Glory
Diverse Ownership | 21 H. Forman & Son |
| 9 Rubies in the Rubble
B-CORP / Diverse Ownership | 22 HG Walter |
| 10 Union Coffee
B-CORP / Diverse Ownership | 23 The London Honey Company |
| 11 Vegetarian Express
B-CORP | 24 Marrfish |
| 12 Well Grounded
Diverse Ownership / VCSE* | 25 London Borough of Jam |
| 13 Ridgeview Wine
B-CORP | 26 Brindisa |
| | 27 Smith & Brock |
| | 28 Wild Harvest |
| | 29 Celtic Bakers |
| | 30 Hackney Gelato |
| | 31 Truffle Guys |
| | 32 Two Tribes |





Canapé reception

Canapé reception

Select 4 canapés	£18.00
Select 6 canapés	£27.00
Select 8 canapés	£36.00
Additional canapé	£4.50

M E A T

Chicken Parfait with chicken skin salt, pickled raisin, rye toast
121 kcal

Sticky pork belly brioche, caramelised onion, puffed pork crackling
162 kcal

Mac n cheese bites, Cobble Lane nduja honey 110 kcal

Cobble Lane Coppa, ripe melon, aged balsamic 74 kcal

Free range pork sausage roll, fennel seed and Maldon salt 102 kcal

F I S H

Whipped smoked salmon mousse, vol au vent, keta, fennel pollen
118 kcal

Sashimi grade tuna with dashi, avocado, wasabi, furikake 86 kcal

Ceviche of seabream, tiger's milk, cucumber, pink onions 78 kcal

Smoked cod's roe taramasalata, seeded cracker, dill 112 kcal

Hampshire Chalk Stream trout, crème fraiche, caviar 91 kcal

P L A N T

Heritage beetroot tartar, citrus, red veil sorrel V 68 kcal

London ricotta, confit datterini tomato, black olive cracker 101 kcal

Crushed English pea, broad bean and edamame with Golden Cross
goat's cheese, savoury seed granola 78 kcal

Teriyaki glazed shitake mushrooms, pickled ginger, toasted sesame
VE 64 kcal

Wild mushroom croquettes, mushroom ketchup, truffle dust VE
96 kcal

S W E E T

Torched lemon meringue tartlet 93 kcal

Almond and raspberry financier, white chocolate ganache 107 kcal

Caramelised pineapple tarte tatin, Chantilly cream, crispy
pineapple 127 kcal

Strawberry cheesecake with basil 104 kcal

Dark chocolate and tofu mousse, salted caramel, chocolate
popping candy VE 128 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.

Nibbles

SELECTION

Cornish sea salt popcorn VE 129 kcal

Sea salt crisps VE 150 kcal

Montgomery Cheddar straws V 149 kcal

House spiced nuts VE 303 kcal VE

Stuffed Gordal olives with oregano VE 64 kcal

Belazu chilli mixed olives VE 64 kcal

Pecorino and truffle nuts V 318 kcal

Iced raw seasonal vegetables, green goddess dip
VE 277 kcal

**Select 3 for
£9.00**

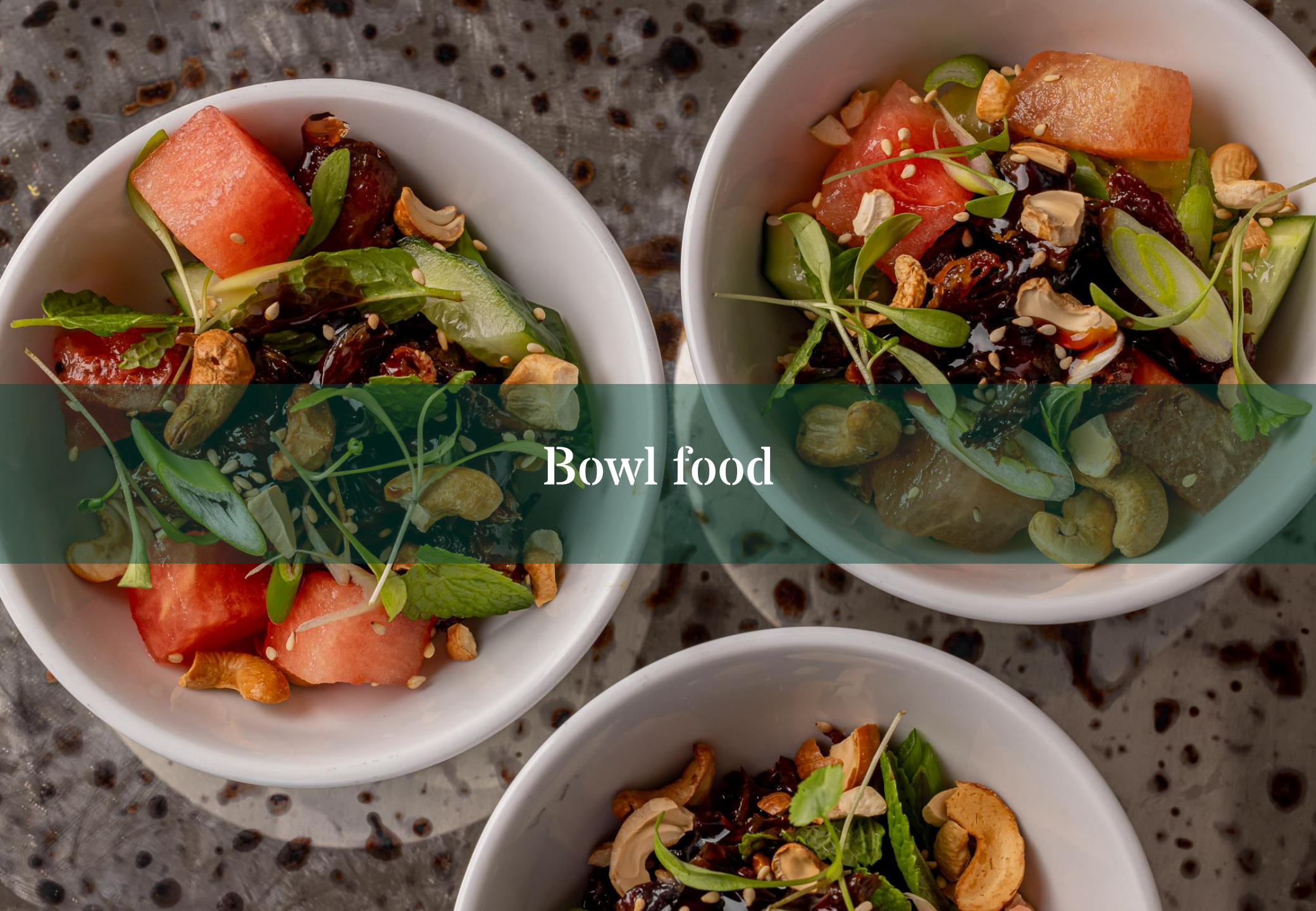
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Bowl food

Bowl food

Select 3 for £24.00 Additional bowl £8.00

F I S H

Charred Chalk Stream trout, crushed Jersey Royals, fennel 220 kcal

Herb crusted hake, white beans, Cobble Lane chorizo 482 kcal

Confit Chalk Stream trout, broad beans, peas and mint, citrus dressing 262 kcal

H. Forman & Son London cure salmon, horseradish buttermilk, pickled cucumber, sea vegetables 298 kcal

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

M E A T

Miso pork cheeks, dressed leeks, green apple 356 kcal

Cobble Lane Coppa, ripe melon, balsamic pearls 118 kcal

Buttermilk fried chicken, gochujang, rainbow slaw 465 kcal

Roasted rump of Texel lamb, aubergines, piquillo pepper, basil 389 kcal

Crispy duck, watermelon salad, cashew nuts 279 kcal

Cider braised ham hock, soft boiled egg, pea & watercress salad 654 kcal

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P L A N T

Heritage tomato, salmorejo dressing, basil V 124 kcal

English asparagus, soft boiled egg, Old Winchester V 236 kcal

Coal-roasted heritage carrots, cherry molasses, toasted hazelnuts, crematta 297 kcal

Spring vegetable risotto, roast tomato, basil oil 557 kcal

Spiced aubergine salad, confit tomato, plant based straciatella, basil VE 266 kcal

Salt baked beets, whipped London ricotta, chilli honey, toasted seeds V 302 kcal

D E S S E R T

Buttermilk panna cotta, blueberries 467 kcal

Lemon posset, mixed berries, almond shortbread 562 kcal

Gooseberry & elderflower crumble, crème anglaise 416 kcal

Brownie & white chocolate mousse, salted caramel 489 kcal

Dark chocolate pot, raspberries, crème fraiche 397 kcal

Brioche summer pudding open sandwich, vanilla ice cream 305 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

Plaisterers Hall , One London Wall, London, EC2 5JU

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