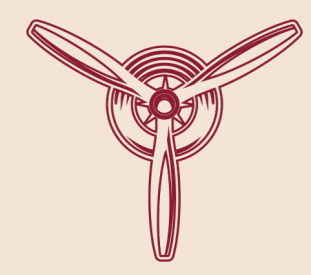




No.4

Hamilton
Place

Spring / Summer 2026
Conference & Meetings Menus





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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



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 empowering 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 offers spectacular cakes for all occasions which 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 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



Breakfast



Breakfast Offer

Beverages

A selection of organic, Fairtrade and Hope and Glory teas, Artisan-roasted Union coffees. Includes classic brews, wellness-led herbal infusions, and our expertly blended single-origin espresso.

Tea and coffee **£4.95**

Tea, coffee and handmade biscuits **£5.50**

Still or sparkling filtered water (750ml) **£4.50**

Cranberry - apple juice - orange juice (1L) **£7.50**

Freshly squeezed orange juice (1L) **£15.00**

House-made lemonade (1L) **£9.50**

Chilled iced tea with fresh citrus & mint (1L) **£9.50**

Elderflower fizz with cucumber & lemon (1L) **£9.00**

Seasonal fruit & herb infused water (6L Kilner, serves ~25) **£20.00**

Soft drinks (330ml can) **£3.00**

Bakery Basket

£6.50

All-butter croissant

Raspberry Danish

Blueberry brioche

Pain-au-chocolat

Cinnamon & cardamom swirl

Freshly baked by our Greenwich baker, served warm

All pricing exclusive of VAT at prevailing rate



Plant Based Power Breakfast

£17.50

Coconut yogurt, peaches, house granola (VG opt.)

Toasted breakfast muffin with grilled tomato, field

mushroom & vegan cheddar (VG)

Overnight oats with strawberry and vanilla

Chilled watermelon & mint salad

Seasonal Breakfast Bowls

£27.50

Choose three bowls for the group

Sweetcorn & polenta pancakes, tomato jam & chilli oil (VG)

Summer berry Scotch pancakes with crème fraîche & London honey (V)

Shakshuka with free-range poached egg, grilled sourdough (V)

Smoked salmon crumpet with poached egg & dill hollandaise

The breakfast slider, toasted brioche bun with cured bacon, sausage patty, tomato chutney

Breakfast Choice Menu

Oat & coconut bircher with summer fruits & toasted seeds (VG) £7.45

Greek yogurt, peach, chia granola, bee pollen (V) £7.45

Eggs Royale – poached eggs, Forman’s smoked salmon, hollandaise £8.60

Miso egg muffin with cress & pickled shallots £7.45

HG Walter sausage muffin, mustard mayo, caramelised onion £7.45

Dry-cured bacon bap with spiced tomato chutney £7.45

Summer greens wake-up juice £3.00

Mango, banana & coconut smoothie £3.50

Chilled seasonal fruit cup with citrus-mint (VG) £3.50

All pricing exclusive of VAT at prevailing rate



Lunch



Seasonal Sandwich Lunch

£25.00 per person

Soft artisan rolls, sourdoughs, and focaccias with seasonal fillings.

Select 4 Types of Sandwiches

Roast chicken, pickled cucumber, baby gem, lemon mayonnaise

Cobble Lane salami, dill pickle, heirloom tomato, spiced remoulade

Miso egg mayonnaise, mustard cress (V)

Aged Somerset cheddar, heirloom tomato, wild rocket, chutney (V)

Smoked salmon, cucumber ribbons, dill crème fraîche, pink onions

Spiced hummus, chickpea, baby spinach, harissa, preserved lemon (VE)

Served with chef's summer garden salad, Tyrrells crisps & seasonal fruit bowl.

Optional Add-ons

Summer crudités, green goddess dip **£5.00**

British cheeseboard, Peter's Yard crackers, grapes **£14.50**

Cured meats from Cobble Lane, summer pickles **£11.00**

Triple chocolate brownie **£4.50**

Raspberry & rose tart **£4.00**

Sicilian lemon tart **£4.00**

Classic scones, jam & clotted cream **£4.50**



Summer Vitality Lunch

£30.00 per person

A fresh, energising, bread-free lunch designed to keep you feeling light, bright and focused.

Salmon & Citrus Poke Bowl – black sesame, wasabi yoghurt, charred spring onions

Freekeh wheat & Summer herb salad, pea hummus, spiced heritage tomatoes,
watercress (VE)

Crustless Courgette & Feta Quiche – broad beans, heritage beetroot, Graceburn
cheese (V)

Lime & Coconut Tart – fresh raspberries and pistachio (VE)



All pricing exclusive of VAT at prevailing rate

Working Lunches

Globally inspired lunches, designed for efficiency and full of flavour. Choose one menu theme:

Modern Mexican

£35.00

Slow-cooked beef short rib mole, charred corn purée, salsa madre, warm corn taco's

Chorizo, jalapeño & cheddar quesadilla (V)

Jackfruit & chipotle tostadas, fresh salsa roja (VE)

Avocado & mixed bean salad, toasted seed crunch (VE)

Mexican style flour tortilla

Persian

£40.00

Persian lamb skewers, rose & saffron cracked wheat

Courgette & feta fritters, mint yoghurt (V)

Chicken thighs, preserved lemon & shawarma spices

Smoky baba ganoush & hummus, warm khobez bread (VE)

Flat breads selection

Tapas Table

£40.00

Leek & Manchego croquetas (V)

Sweet pickled boquerones and Gordal olives with orange zest & thyme (VE)

Spanish tortilla with saffron alioli (V)

Roasted Mediterranean vegetables, sherry vinegar & aged Manchego (VE)

Serrano jamon with 'pan con tomate'

London Summer Larder

£40.00

Cobble Lane cured meats: fennel salami, bresaola, nduja, chorizo

Paxton & Whitfield cheeses, fig & London honey condiments (V)

Potted H. Forman smoked salmon, cucumber & avocado salad

Pork & Oglethorpe scotch egg, house piccalilli

Berkswell cheese & Summer courgette tart (V)

Strawberries with honeyed ricotta & mint

All pricing exclusive of VAT at prevailing rate



Summer Fork Buffets

£45.00 per person

Menu 1

Minted pea & ricotta ravioli, semi-dried tomatoes, basil oil (V)

Grilled chicken with broad beans, seasonal wild mushrooms, Somerset cider jus & truffle mash

Buttermilk cod, spinach, spiced lentil daal

Summer garden salad

Coconut panna cotta, raspberry purée, lemon meringue (V)

Menu 2

Sweet potato & aubergine Laksa, coconut sticky rice, coriander chutney (VE)

Lemon sole, brown butter, crushed new potatoes, broad beans

Old Spot pork belly, sticky soy glaze, wilted summer greens

Chef's seasonal salad

Milk chocolate tart, Summer berries (V)

Menu 3

Chickpea, sweet potato & tofu curry, saffron rice & flatbreads (VE)

Smoked haddock fishcakes, pea shoot salad, citrus mayonnaise

Lamb & feta kofta, oregano roast potatoes, lemon & herb dressing

Chef's seasonal salad

Vanilla tart, macerated strawberries, baby basil (V)

Menu 4

Potato gnocchi, peas, courgettes, feta & garden herb pesto (V)

Roast salmon, charred beans, sun-blushed tomatoes, kalamata olives

Lebanese lamb shoulder, apricot & pomegranate couscous, smoked aubergine

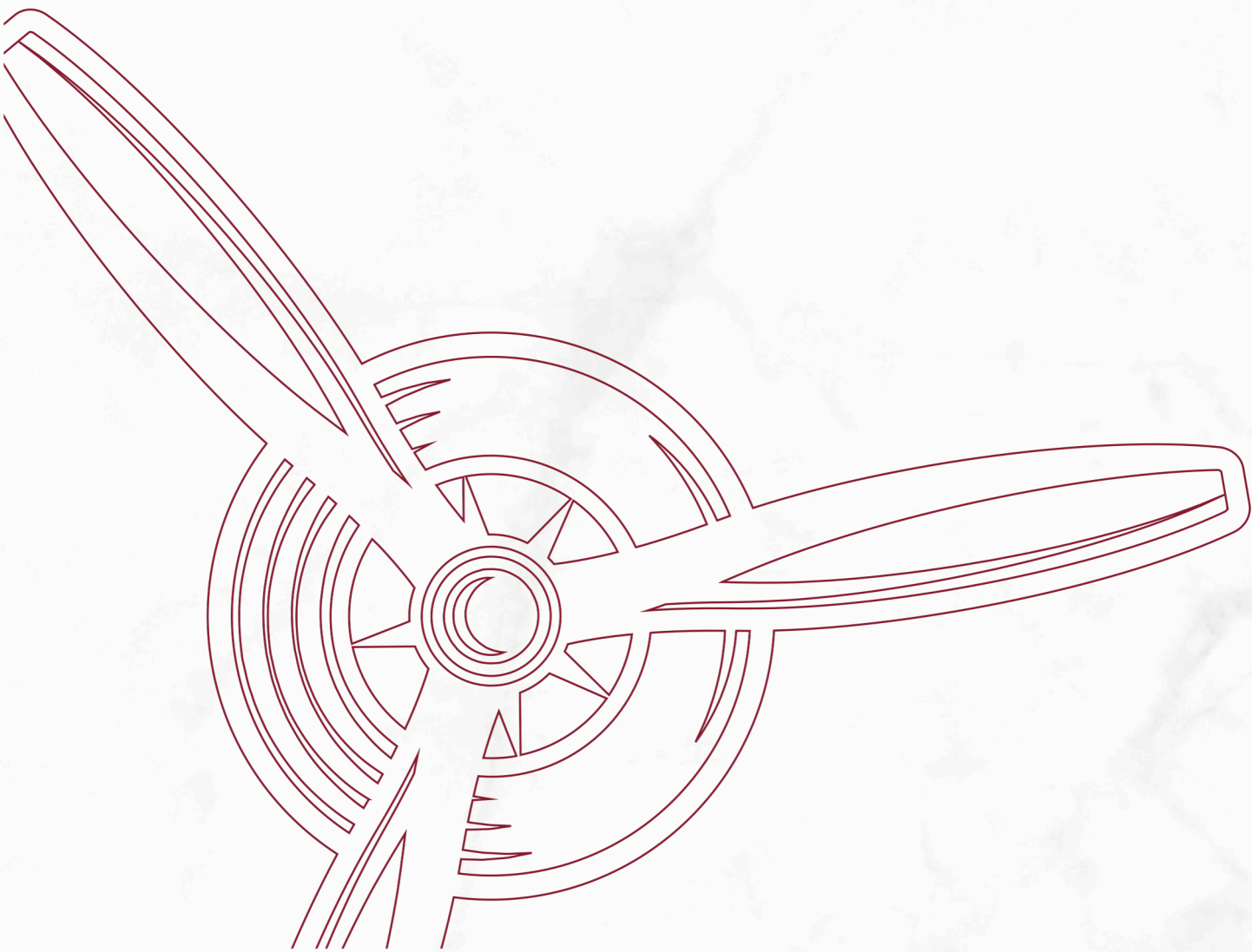
Chef's seasonal salad

Cherry bakewell, almond crème chantilly, kirsch cherry jam (V)



All pricing exclusive of VAT at prevailing rate

Day Delegate Package



Day Delegate Package

£70 per person

Arrival refreshments

Fuel the start of the day with a selection of freshly baked goods, individual yoghurt and granola pots, and fresh fruit bowl

Mid-morning refreshments

Energise your morning with raw vegan flapjack and/or date, chia seed, coconut energy balls

Lunch

Feed yourself at lunchtime with our delicious choice of hot fork buffet

Afternoon refreshments

Rejuvenate your afternoon with some treats, including a selection of mini cake bites

Freshly brewed Union coffee, English breakfast tea and a selection of herbal infusions will be served throughout each break along with filtered water

Upgrade to one of our Hydration station to £4.00 per person for the whole day

Nibbles

Perfect for drinks receptions or casual networking post meeting

Cornish sea salt popcorn (VE) - £2.00

Sea salt crisps (VE) - £2.00

Montgomery cheddar straws (V) - £3.00

House spiced nuts (V) - £3.50

Gordal olives with oregano & citrus zest - £4.00
Belazu mixed chilli olives (VE) - £4.00

Pecorino truffle nut mix - £4.00

Summer crudités, green goddess dip - £5.00

All pricing exclusive of VAT at prevailing rate



Seasonal Sharing Boards

£30 per guest

Sharing boards are ideal for relaxed lunches, grazing receptions, or client entertaining. Boards can be mixed and matched to suit your occasion and dietary preferences.

Summer Grazing Board

Cured British meats, house pickles

Raw seasonal vegetables, hummus, romesco dip, whipped goats
cheese Rosemary focaccia

Cornish Brie with pickled shallots, grapes, apricot chutney

Mediterranean Mezze Board (VE)

Carlin pea falafel, smoked aubergine dip, tzaziki Roasted pepper
hummus, grilled flatbread Olives, pickled vegetables, stuffed vine
leaves Watermelon, mint & cucumber salad

British Picnic Board

Rare roast beef, rocket, Berkswell cheese Cobble Lane Nduja sausage roll
Free range pork scotch egg, house piccalilli
Free range pork scotch egg, house piccalilli
Aged Somerset cheddar, house pickle

Seafood Board

Smoked salmon, king prawns, Mary rose Cured Chalk Stream trout, lemon
crème fraîche, dill scones
Smoked mackerel parfait, pickle cucumber
Dressed samphire salad, soda bread

All pricing exclusive of VAT at prevailing rate



Traditional British Afternoon Tea

£35 per guest

(Min 25 Guests)

A selection of finger sandwiches, scones and cakes. Served with a selection of organic, Fairtrade and Rainforest Alliance certified teas, Artisan-roasted Union coffees.

Free range egg and mayonnaise finger sandwich V

Smoked salmon finger sandwich

Cucumber, mint, cream cheese finger sandwich V

Summer berry tart V

Chocolate tiramisu opera cake V

Exotic fruit cheesecake V

Sultana scones V

Strawberry jam V

Clotted cream V

Afternoon tea with a glass of prosecco - £40 per guest

Afternoon tea with a glass of Ridgeview English Sparkling £49 per guest

All pricing exclusive of VAT at prevailing rate



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.



No.4

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**COMPANY
OF COOKS**